

OUR ANNIVERSARY ISSUE + HOW LOCAL ARE YOU? + GETCHA MOTOR RUNNIN'

ANYWHEREALOHA®







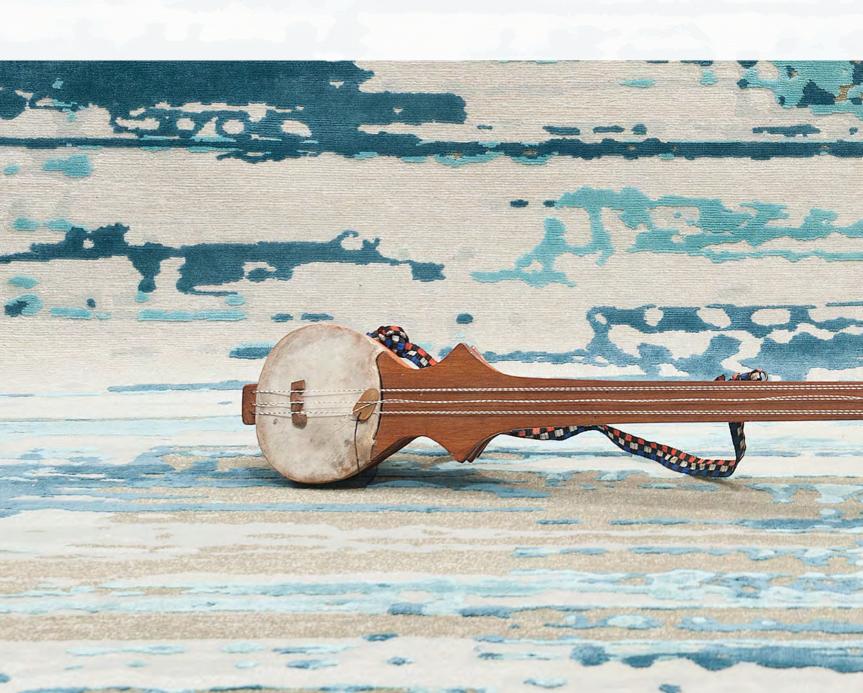




60luKai



RHYTHM UNDERFOOT







STONE O TILE O AREA RUGS O WOOD O CARPET

35 MAIN STREET, SUITE 110 O HILTON HEAD, SC 29926 O (843) 342-4955

WWW.KPMFLOORING.COM











8 EVERGLADE PLACE Port Royal Plantation \$3,600,000 A masterful combination of luxury design, exceptional craftsmanship and ultimate privacy in a beach front community.



Hillary 843.290.3063 | Eric 843.816.6489

The Dollenberg Team leverage years of industry expertise with a true passion for Hilton Head Island, the surrounding area, and everything it has to offer.

www.ERICDOLLENBERG.com



Enhancing People's Lives through Beautiful Landscaping



RESIDENTIAL & COMMERCIAL 843-785-3848 · thegreeneryinc.com

HILTON HEAD • BLUFFTON • BEAUFORT • CHARLESTON • SAVANNAH

Located in lovely Sea Pines Center



KINROSS CASHMERE



TRUNK SHOW

OCTOBER 24 & 25 10:00 UNTIL 5:00



BACKDOORHILTONHEAD

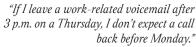
The Shops at Sea Pines Center 71 Lighthouse Road #215 843.671.3677

Hilton Head's foremost and most fun fashion boutique.

the team

HOW HAS THE LOWGOUNTRY CHANGED YOU?

"I now know what fatback is used for."



"It has made me more patient because things move a little more slowly. Well, maybe everything except for traffic on 278."

> "It has given me a sense of the water and tides." - CHARLES

> > "It's made me more chill."

"The Lowcountry has brought many new people into my life who have become like family to me." **ALLISON**

"It has been a whole quality of life change. I no longer need to count the days until vacation because I live exactly where I want to vacation."

PUBLISHER

Lori Goodridge-Cribb (Local since 1986) lori.goodridge@wearelocallife.com 843-802-2258. ext. 100



EDITOR-IN-CHIEF

Lance Hanlin (Local since 2007) lance.hanlin@wearelocallife.com 843-802-2258, ext. 101



ART DIRECTOR

Jeremy Swartz (Local since 2003) jeremy.swartz@wearelocallife.com 843-802-2258, ext. 102



DESIGNER

Charles Grace (Local since 1997) charles.grace@wearelocallife.com 843-802-2258, ext. 102



Laurie Laykish (Local since 2007) laurie.laykish@wearelocallife.com 867-5309



SOCIAL MEDIA

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



PHOTO EDITOR

Lisa Staff (Local since 2003) lisastaff@hargray.com

PHOTOGRAPHERS

Anne Caufmann Arno Dimmling Rob Kaufman Mike Ritterbeck

Lisa Staff Mark Staff Lloyd Wainscott

WRITERS

Amy Bredeson Terry Cermak Karen Cerrati Abigail Fellin Eddy Hoyle Barry Kaufman

Paula Magrini

Carolyn Males Karen Moraghan Robyn Passante Jeremy Press B.C. Rausch Dean Rowland Luana Graves Sellars

CONTRIBUTORS

Roxanne Gilleland Hilary Kraus MariaNoël **Brandon McKinley** Mackenzie Taber Jean Meaney Wheatly



843-802-2258 + LocalLifeSC.com

VOL. 2, NO. 10

LOCAL Life is published monthly by Momentum Media Group, Inc. All contents are copyrighted by Momentum Media Group, Inc. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. For back issues or advertising information, call 843-802-2258. Return postage must accompany all unsolicited manuscripts and artwork if they are to be returned. Manuscripts are welcomed, but no responsibility can be assumed for unsolicited materials. "Promotional" and "Promotional Feature" denote a paid advertising feature. Publisher is not responsible for claims and contents of advertisements.











ON THE HUNT The American avocet spends much of its time foraging in shallow water, often sweeping its bill from side to side in water as it seeks its crustacean and insect prey.

26 **Lowcountry lit**

We salute some of the area's most respected authors

27

Talk like a local

Slang appropriate for use in your LOCAL life

Superstitions

A look at local traditions and their spooky history

50

Created locally

Many Lowcountry products reach a global audience

64

Head of the class

Not all classrooms have walls, particularly here

66

Local certified

Things that help make this such a unique place

Southern staples

Fun facts about favorite Southern foods

82

Plate expectations

Rov Prescott dishes on classic Lowcountry dishes





Inspired by Nature Captured on Film



BEN HAM GALLERIES

210 BLUFFTON ROAD OLD TOWN BLUFFTON, SC 843.815.6200 416 KING STREET CHARLESTON, SC 843.410.1495

WWW.BENHAMIMAGES.COM

oct Contents

Publisher

It seems like just yesterday our team decided to bring a new brand into this market, and what a fun and exciting adventure these past 12 issues have been.

Contributors

Meet the writers and photographers behind this issue

18 Links

Special content you can find online at locallifesc.com



balanced

This Spring Island stunner walks the fine line between opulence and tranquility.











20

Blend

Five hot rides making their way to the 2018 Concours

36

Faces

Meet three people who are witnesses to local history

Celebrity

Legendary CART driver Bobby Rahal returns to Hilton Head

48

Business

Tips and advice from a successful businessman

52

Wellness

Top five tips to customize your burpee workouts

54

Style

Capturing the look of the Lowcountry

58

Shopping

His and hers accessories from local businesses

Eats

Fall recipes from local chefs and restaurants

118

Outdoors

Spotting native birds of the Lowcountry

134

Destinations

The drive to The Big Easy is an adventure in itself

140

Culture

HHSO unveils its new venue. SoundWaves

142

Happenings

Festivals and events happening around the area 155

Real estate

Stunning million dollar homes on the local marketplace

160

Porchin'

Relax on the porch with Ruth and Wayne Fredrick





red fish

HILTON HEAD

The freshest cuisine AGREAT WINE SELECTION.

843-686-3388 • REDFISHOFHILTONHEAD.COM • 8 ARCHER RD, HILTON HEAD ISLAND

Another year wiser This issue of LOCAL Life marks our one year anniversary.



LOCAL LIFE TEAM (from left) Allison Cusick, Lance Hanlin, Charles Grace, Lori Goodridge-Cribb, Jeremy Swartz

special. This is our "Authentic Lowcountry" issue; arguably our best effort yet! How Lowcountry are you? Take our test on page 21. Are you up to speed with Lowcountry etiquette? Find out on

have been!

and eat like a local? You can, if you follow the steps found on pages 27, 54 and 72. We identify Southern traditions and superstitions (page 32), share old-time stories and secrets (36), define local home style and design (96) and much more. If you love the Lowcountry, you are going to love this issue!

To me, October is the best month of the year to be a local.

The crowds are gone and the weather is perfect. One of my favorite fall events is the Hilton Head Island Concours d'Elegance & Motoring Festival. Get a sneak peak of some of the incredible cars coming to this year's event on page 20.

I'm excited about landing interviews with a few celebrities coming this year — racing legend Bobby Rahal (44) and Jay Ward, guardian of Pixar's "Cars" franchise (128).

And we didn't forget about Halloween. Inside you will find a few spooky facts (31) and pumpkin recipes (28) even the most finicky goblins will be sure to enjoy. May your October be full of treats!

- PAT CONROY. **BEACH MUSIC**

sound on earth."

"Carolina beach

music,"Dupree

said, coming up

on the porch.

"The holiest

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 32. If you have already filled one out, all is good!





It seems like just yesterday our team decided to bring a new brand into this market, and what a **fun and exciting adventure** these past 12 issues

We felt the Lowcountry needed an upscale lifestyle publication that mirrored the high quality of life many of us enjoy. To earn the support of readers and advertisers, we used the "if you build it, they will come" strategy from "Field of Dreams," building the magazine of our dreams with great writing, photography and design. While we have not yet accomplished all of our goals (actually, we're not even close), I feel the overwhelming feedback and support confirms we are headed in the right direction. Our team is having fun and we are proud of what we are doing. We hope you can feel our passion for the Lowcountry between these pages! Each issue delves into aspects of what makes life here

page 108. Do you talk like a local, dress like a local

MY FIRST FAVORITE The premiere issue of LOCAL Life. It's hard to believe that was 365 days ago. Time flies when you are having fun!



Quality appliances for every home since 1972

Míele

Hot, cold and everything in between

843.681.8441

www.billywoodappliance.com

BILLY WOOD APPLIANCE

6 Marshland Road, Hilton Head Island, SC 29926

Showroom Hours: M-F 8AM-5PM. Saturday by Appointment



MAKING GIFT GIVING EASY

AND AS ALWAYS, COMPLIMENTARY GIFT WRAPPING!

THE VILLAGE AT WEXFORD,
HILTON HEAD ISLAND
843.341.5116

WWW.PRETTYPAPERSHHI.COM

contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Carolyn Males

Writer

FOR THIS ISSUE

Deep South Road Trip, Crescendo

HOBBIES Messing around with

paint, collage, photographs, and other stuff — in other words, working in mixed media.

HOMETOWN Even though I wasn't born there, I spent most of my life in the Columbia, Maryland, area so that feels like my hometown.

WHAT DO YOU MISS THE MOST?

My friends, major airports, museums and other cultural attractions.

WHAT DO YOU NOT MISS?

Traffic and winter.

CURRENT HOME

Hilton Head Plantation

WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY? Its beauty and

the creative arts community.

WHAT DO YOU LOVE LEAST ABOUT THE LOWCOUNTRY?

Threats of hurricanes.

FAVORITE LOWCOUNTRY

BACKDROP Skull Creek and Pinckney Island.

WHAT WOULD YOU LIKE TO HAVE HERE? Workforce housing

HERE? Workforce housing because it's needed.

FAVORITE LOWCOUNTRY AC-

TIVITY Exploring new places and meeting new people.



Barry Kaufman

Reverend/writer

FOR THIS ISSUE Profiles on three long-time locals, tour through an

amazing Spring Island home and interviews with Bobby Rahal and Jay Ward.

HOBBIES Sneaking plugs for my business, Kaufman Copy, into contributor page profiles.

HOMETOWN Born in Detroit, raised in Ohio, but I've lived here longer than I was in either.

WHAT DO YOU MISS THE MOST?

Hockey, I suppose.

WHAT DO YOU NOT MISS? I really miss being surrounded by Ohioans.

CURRENT HOME A modest two-story colonial revival in Bluffton that is slowly being overtaken by a small farm's worth of animals.

WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY? The people.
WHAT DO YOU LOVE LEAST ABOUT

THE LOWCOUNTRY? The people who say "I just wish we had an (IN-SERT NATIONAL CHAIN HERE)."

FAVORITE LOWCOUNTRY BACK-DROP The May River

FAVORITE LOWCOUNTRY ACTIVITY

Jumping into the golf cart and just cruising old town. Despite all the growth, it's still very much a small town and the best way to see it is as slowly as possible.



Leah Ortega

Controller

FOR THIS ISSUE

Made sure all bills were paid and checks were mailed.

HOBBIES Tennis, bike riding, playing cards and board games with family.

HOMETOWN Haddonfield, N.J.

WHAT DO YOU MISS THE MOST?

The quaint downtown and shops, historic homes and buildings.

WHAT DO YOU NOT MISS?

Traffic and crazy New Jersey drivers.

CURRENT HOME Yuma, Arizona

WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY?

Flowers and live oak trees, bike paths and all the outdoor activities.

WHAT DO YOU LOVE LEAST ABOUT THE LOWCOUNTRY?

No-see-ums

FAVORITE LOWCOUNTRY BACK-

DROP Anywhere on the beach or with the marsh in the background is perfect.

WHAT WOULD YOU LIKE TO HAVE HERE? I think it has

everything I need already.

FAVORITE LOWCOUNTRY ACTIV-

ITY Playing tennis. I love getting some fun exercise with friends and meeting new tennis lovers.



Arno Dimmling Photographer FOR THIS ISSUE Native birds photo spread.
HOBBIES Photography, boating, fishing, travel. HOMETOWN Bethpage, New York WHAT
DO YOU MISS THE MOST? Excellent neighborhood public education. Proximity to New
York City and theater. WHAT DO YOU NOT MISS? Area's growth, traffic, congestion,
snow. CURRENT HOME Hilton Head Island WHAT DO YOU LOVE MOST ABOUT THE
LOWCOUNTRY? Natural beauty, proliferation of wildlife, spirit of giving to non-profits.
WHAT DO YOU LOVE LEAST ABOUT THE LOWCOUNTRY? Summer heat and hurricanes.
FAVORITE LOWCOUNTRY BACKDROP Anything water, marshes, lagoons, ocean, sound,
etc. WHAT WOULD YOU LIKE TO HAVE HERE? Enhanced free transportation network for
wage earners to ease their burden of getting to work and facilitating a stable workforce on
the island. FAVORITE LOWCOUNTRY ACTIVITY Supporting non-profit organizations.

DREAM. DESIGN. DELIGHT.





HILTON HEAD ISLAND |

BLUFFTON

SAVANNAH



courtatkins.com | 843.815.2557

RESIDENTIAL & COMMERCIAL ARCHITECTURE • INTERIOR DESIGN



links

LOCALLIFESC.COM + BONUS CONTENT + DIGITAL OFFERINGS

online exclusives



Three times the lady

Think your Hurricane Florence evacuation was stressful? Imagine how it was for Sandra Griffin-Bukoskey, executive director of The Cypress. For the third time in three years, she was tasked with finding a temporary home for 450 independent members, 60 health center residents, 80 employees, 100 employee family members, eight buses, six supply vans, 36 private cars, six ambulances and two pet vans. Read how she did it online at LocalLifeSC.com.

News around town

The Don Ryan Center for Innovation hires Charles Wohl as its vice president of innovation, Peacock Automotive opens a new Audi dealership and the Palmetto Heart Walk announces its 2019 chair, Brian Le Baron. Find more details along with more news from around town online at LocalLifeSC.com.





Advice from a life coach

Anxiety disorders affect 18 percent of adults in the United States. So what can you do to lessen anxiety? A good start is to think positive thoughts. Another option is to make a plan to sweat daily, and drink tons of water. Exercise and a well balanced diet can help you sleep, which helps everything. Find more tips and techniques from life coach Susan Sewell online at LocalLifeSC.com.

About the Cover

The cover photo "Stealth" is of a great egret, gracefully wading through shallow water in search of prev. The beautiful birds are a common sight around local lagoons and salt marshes and epitomize the beauty and elegance of the Lowcountry. When they see a fish or food of choice, they quickly strike with their pointed beak and swallow their food whole. The image is one of a series of local bird reflections by Hilton Head Island photographer Arno Dimmling. "These photos are typically shot in the stillness of the morning, just after dawn," Dimmling said.



online video



GROWING UP LOCAL

Read Susan Ochsner's story about growing up on a much different Hilton Head Island on page 40, then watch video of her photo shoot online.



HOME COOKING

Roy Prescott knows Lowcountry food. He's served it; he's cooked it; he's harvested it - but above all, he's lived it. Watch video of him cooking up a few classics.



LOVE WHERE YOU LIVE

Carolyn Grant has played a large role as a devoted volunteer in creating a community that still beats with the same heart it did when she was younger. Watch video of her photo shoot online.



PARTY ON THE PORCH

Watch video of Ruth and Wayne Fredrick having a drink with friends for the last page of this issue (page 160).

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









Facebook @LocalLifeSC Instagram @LocalLifeSC Pinterest Local Life SC Vimeo Local Life SC



STEPHEN SCOTT YOUNG



Visit us at our new location: 40 Calhoun Street, Suite 201, Old Town Bluffton



The Red Piano Art Gallery

40 Calhoun Street • Suite 201 • Old Town Bluffton 843.842.4433 • redpianoartgallery.com

local blend

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

Five can't-miss cars

HOT RIDES MAKING THEIR WAY TO THE 2018 HILTON HEAD ISLAND MOTORING FESTIVAL & CONCOURS D'ELEGANCE

Each year the Hilton Head Island Motoring Festival & Concours d'Elegance features leading automotive collectors from around the world. Among the notable names that visitors and enthusiasts will encounter at the 2018 event (Oct. 26-Nov. 4) are Peter Mullin of Los Angeles, this year's Pinnacle Collector, and Paul Ianuario of Duncan, S.C., this vear's Honored Collector. The two men will bring several stunning cars from their collections, including these five rare rides.



1908 CADILLAC DOUBLE TULIP TOURING

The 1908 single-cylinder Cadillac was significantly altered and its appearance changed from the earlier single cylinder Cadillacs built in prior years. The 1908 Cadillac was the first American automobile to win the prestigious Dewar Trophy, and in 1908 the Cadillac slogan "Cadillac the Standard of the World" was initiated. It was the last year that single-cylinder cars were built by Cadillac and this Victoria Touring, owned by Ianuario, is the only one known to exist today.



1937 TALBOT-LAGO T150-C-SS "GOUTTE D' EAU"

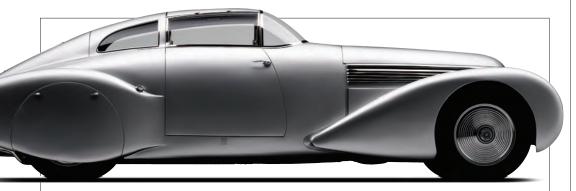
Shown throughout the world, coachbuilt by Fifoni and Falaschi in Paris, this car has been recognized with class awards at Pebble Beach in 1984, 1990, 2000, 2005 and 2008 and the Best in Show and Most Elegant Car at the European Concours of 2001. As the epitome of aerodynamics, speed, design, and elegance, the "Teardrop" Talbot-Lago is a simply stunning car. Famed designer, Strother MacMinn, said "the Talbot Goutte d'Eau coupe represents what may be one of the finest examples of assembled form ever applied to the automobile." This vehicle was originally owned by "Bentley Boy" and chairman of Bentley Motors, Woolf Barnato. After two decades in England, the Talbot-Lago was sold in the 1960s to Otto Zipper, brought to the U.S. and displayed at the Briggs Cunningham Museum. The car was subsequently sold to John Calley and then Pat Hart, who undertook a multi-year restoration. It was purchased by Mullin in 1985 and the restoration was completed.



How local are you?

1912 HUDSON "MILE-A-MINUTE" SPEEDSTER

The 1912 Hudson "Mile A-Minute" speedster is believed to be the first car built in America to be advertised as a purpose built race car. Hudson's advertisements for this car boldly stated: "Faster than its name implies." It even came equipped with a 100-mph speedometer to encourage the new owners to push the upper limits of the car. The "Mile-A-Minute" was not cheap at \$1,600.00, considering that a decent annual salary was about \$450 per year in 1912. Knowledgeable automotive historians believe that less than 200 of these special cars were built of the 1,000 originally planned. This speedster, car No. 160, is one of five original examples known to exist today. In May 2011, Ianuario was invited to bring it to the Centennial of the Indianapolis Motor Speedway and drive it on the race track as part of its celebration.



1938 DUBONNET HISPANO-SUIZA H6B "XENIA"

The unique "Xenia" was awarded the Pebble Beach Concours d'Elegance Most Elegant Closed Car in 2000 and Best in Show at the Goodwood Festival of Speed in 2009. Andre Dubonnet was the heir to the Dubonnet aperitif fortune and the man responsible for this automobile. He served in the "Stork" squadron during World War I and is credited with five aerial victories. Dubonnet was an accomplished amateur racing driver and inventor. Designed by Jean Andreau and built by Jacques Saoutchik's Parisian Carrosserie, "Xenia" was hidden during the war, and did not reappear until June 9, 1946 at the opening of the Saint Cloud highway tunnel outside Paris. Alain Balleret, President of the French Hispano-Suiza Club, purchased "Xenia" in the 1960s and subjected the car to restoration. Mullin bought the "Xenia" in 2003, and it has won awards and been featured in fine art museums for several years.



1939 DELAHAYE TYPE 165 CABRIOLET

Another Figoni and Falaschi coachbuilt masterpiece now owned by Mullin, this car was awarded First in Class at the 1992 Pebble Beach Concours d'Elegance, and it was built to represent France at the 1939 New York World's Fair. While the engine was not completed in time for its display, the modernity and sublime beauty of this roadster's styling drew throngs of admirers from the public and the press. Its V-12 engine was completed when the car was restored. Delahaye produced only two of these 12-cylinder Type 165 roadsters, as production variants of its successful Type 145 competition car.

- 1. What day do locals avoid going to grocery stores because it's "turnover" day? 2. What was first name of the Piggy Wiggly at Coligny Plaza?
- 3. From the mid-1970s to the mid-1990s, where did locals buy Vidalia onions?
 - 4. What former NBA star once owned a home in Wexford?
- 5. What was unique about the bridge before 1982?
- 6. What was done at The Golden Rose and Sahari's?
 - 7. What was the Purple Turtle?
 - 8. In 1985, what two schools merged to form Hilton Head Prep?
 - 9. What is the date Hurricane Matthew hit Beaufort County?
 - 10. Who is the statue of in the photo above?

SCOREBOARD

8-10 points: Local all the way. 5-7 points: Can hold your own at a Sea Pines cocktail party. 2-4 points: Have an appreciation for the Lowcountry. 0-1 point: Hope you enjoyed your stay in our little paradise.

Frazier statue with alligator at Compass Park Academy 9. Oct. 8, 2016 10. Hilton Head developer Charles hangout for teenagers $\boldsymbol{8}.$ Sea Pines Academy and May River Jordan 5. It was a two-lane toll swing bridge 6. Drinking 7. A bus parked on a sandy lot near Sea Pines Circle 4. Michael Answers: 1. Saturday 2. Red & White 3. In an old yellow school



LOWCOUNTRY JAMS

The Lowcountry and South Carolina have inspired many musicians over the years. Plop down in the sand, open up your umbrella and enjoy a cold one while listening to this collection of 13 songs about our neck of the woods. Find this and other LOCAL Life playlists by searching for locallifetunes on Spotify.

"South Carolina Lowcountry" - Josh Turner "Carolina Drama" — The Raconteurs "Lowcountry" - Darius Rucker "Country Girl" - Jos Vicars "Just A Little Bit South of North Carolina" — Dean Martin "Drunk on Daufuskie" - Lowcountry Boil "Carolina, I Remember You" — Charlie Daniels "If I Forget Thee, Lowcountry" - Baroness "Carolina In The Morning" — Judy Garland "Gullah" — Clutch "Oh My Sweet Carolina" — Ryan Adams "Highway 17" — Cranford Hollow "Gatorman of the Lowcountry" — David Neal Carroll









SUNSCREENR

Never wonder if vou're sunscreen is still protecting you again. Sunscreenr uses special technology to show you where you still need coverage or where it's wearing off, and it easily connects to your phone (currently only available with Android). sunscreenr. com. \$79

WIGZI TANGLE FREE DUAL DOG LEASH

Never tackle the dreaded leash tangle again with this dual dog leash. Due to its design, both of your furry friends can run around and not trip each other or you again. wigzi.com. \$37





WINE AND CHAMPAGNE COZIES

A struggle of living in the South is keeping drinks cold. This koozie makes drinking wine or champagne a breeze as it keeps it chilled on your day outdoors. Plus, it looks better than those ugly Yeti tumblers. thebeachglass.com. \$13.50



If you're always misplacing your car keys, wallet or phone, get a Bluetooth GPS tracker. The cool thing about Orbit is it also has an option for glasses. Finally, a way to find them when you're not able to see. findorbit.com. Starting at \$25.



SOUNDWALL

Blur the lines between art and functionality with these panel speakers. You'll also have the options to submit custom artwork that will be transposed onto your speakers that will fit nicely with your home or office decor. soundwall.com. Starting at \$1,050.



These reusable straws from Kitchen Up are perfect for enjoying your favorite drink and saving the sea turtles. With both stainless steel and silicone options, they work with almost any drink. amazon.com. \$10

TP LINK SMART WI-FI PLUG

By simply plugging any device into this outlet, it can be remotely controlled through your smart phone or tablet. Just another way to work smarter, not harder. amazon.com. \$25



SMART PEN

If you prefer the convenience of technology but the old-school method of pen and paper, then Livescribe is the pen for you. By connecting to your devices via Bluetooth, the notes you write or doodle will sync over to the app and be usable on your computer. livescribe.com. Starting at \$180.



FIXD

Never question what that "check engine" light on your dashboard means again. Fixd easily connects to your car and will let you know via its mobile app what the exact problem is, giving you a better handle on how to fix it. fixdapp.com. \$60





Distinctive. The First Name in Lowcountry Stone.

Distinctive Granite and Marble is the lowcountry's largest resource for granite, marble, quartz and natural stone. With thousands of slabs in hundreds of varieties to choose from – including the popular quartz from Polarstone, Cambria, and Teltos. Plus, old-world craftsmanship and state-of-the-art technology, expert fabrication and installation, personal service and affordability.

Visit a Showroom for Inspiration and Expertise.

Under Mount Sink with every new countertop*

*Visit Showroom for Details

Hilton Head Island 843.689.3237 33 Hunter Rd.

Riverwalk 843.379.3237 516-A Browns Cove Rd. Beaufort 843.379.5012 39 Burton Hill Rd. Pooler 912.450.3400 950-B Morgan's Corner Rd.

Things that Southerners collect

As someone who lives in the South, you should be collecting something distinctly Lowcountry. Here are a handful of ideas on where to start



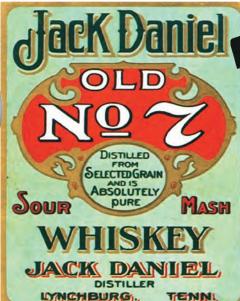
ANTIQUE FURNITURE

A beautiful addition to your home can be expressed through antique furniture. The age of the different pieces add elegance and character and can turn a room into a showplace.



STOP WATCHES

You can time anything on your phone, but a collection of vintage stopwatches is a lot more exciting. They're small and compact, so you're able to collect a lot without taking up any space.



VINTAGE ADVERTISING

Vintage signage is a wonderful thing to collect because of its uniqueness. Whether you find brands that still exist, or things left in the past, it is an exciting and interesting collection.

VINTAGE TOOLS

Starting a collection of vintage tools will remind you of the good old days when tools were antiquated rather than efficient and ergonomically friendly. They are beautiful and will remind you to be appreciative of modern conveniences.



CIGAR BOXES

Whether it's for holding cigars, trinkets, or another collection, cigar boxes are a cool way to store a lot of smaller things.

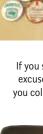


If you and your pals love to fish, a collection of fishing lures is great to own. They come in all different shapes, styles, and colors, so you'll never get tired of them.

BOTTLE CAPS

If you start collecting these, you suddenly have an excuse to drink a whole lot more. Bonus points if you collect enough to create an awesome art piece.

Please collect responsibly.



COINS AND MONEY

While antique coins don't always have literal money value, they're excellent items to collect. Each coin has a story about how much it was worth, the time it was used and the people who used it.



ANTIQUE DISHWARE

SPOONS

There was a Gullah belief that if you hung up spoons on your wall, it would prevent ghosts from reaching you in your sleep. The spirits would be so distracted by their own reflection, they would leave you alone. Whether you believe

in ghosts, spoons are still a fun and unique items to collect.

Antique dishware is a great way to add some Southern charm into your kitchen and dining room. Not only is it beautiful, it is also practical.



A collection of vintage rifles and pistols can be an excellent addition to any man. They're interesting and intimidating, and if you happen to know the story behind each piece, it's a great conversation starter.

ART THAT ELEVATES



Featured Artist | Laura Fontaine | To His Highest

CamelliaArt

Fine Art Custom Framing

Camellia Art.com

Lowcountry Literature

LET'S GET LIT: AUTHENTICALLY SOUTHERN AUTHORS

One of the best things about living here is that the weather is still perfect for sitting on the beach in October. That means our summer reading doesn't have to end. Check out some of our local Lowcountry authors and their books before picking your next beach read.

Here at LOCAL Life, we love to support those in our community and that includes local authors. With that list including New York Times best-selling authors Pat Conroy and Mary Kay Andrews, there's definitely reason to celebrate. Learn more about Conroy, Andrews and other Lowcountry authors below and add a book or two to your to-read list.

What makes someone local? While we can't put a set definition on it, we feel reading local Lowcountry authors is definitely a place to start. Here are just a handful of the local authors whose books might just be your next great beach read.

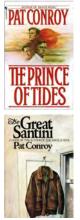
DOROTHEA BENTON FRANK

Connection to Lowcountry: Frank was born and raised on Sullivan's Island and attended high school in Charleston. Her novels are typically set in South Carolina and she has written several book for the series "Lowcountry Tales." Greatest Hits: "By Invitation Only", "All Summer Long", "Porch Lights"









PAT CONROY

Connection to Lowcountry: Conroy grew up on military bases throughout the South and attended The Citadel. After graduating, he taught high school at Beaufort High School (his alma mater) and on Daufuskie Island (written about in his memoir "The Water is Wide.") His books all connect back to his life in the Lowcountry in both obvious and subtle ways. Greatest Hits: "The Water is Wide", "The Prince of Tides", "The Great Santini



MARY KAY ANDREWS

Connection to Lowcountry: Andrews (a pen name) grew up in Florida and has spent most of her life in the Atlanta area. She now splits her time between Atlanta and Tybee Island. Her books are all set in the South.

Greatest hits: "The High Tide Club", "The Weekenders", "The Fixer Upper"



PAT BRANNING

Connection to Lowcountry: Branning started her career in Atlanta and moved to Beaufort with her husband to work for the South Carolina Educational Television. Her cookbooks combine artistic works of Southern artists, stories of life in the Lowcountry. and classic Lowcountry recipes. Greatest Hits: "Shrimp, Collards & Grits", "Southern Traditions", "Pullin' Pots"



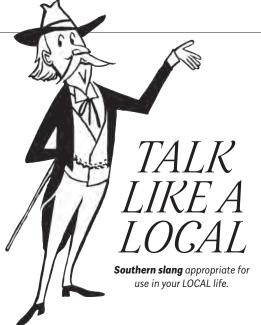
KATHRYN R. WALL

Connection to Lowcountry: Wall has lived on Hilton Head Island since 1994 and is a founding member of Island Writers' Network. Her series of Bay Tanner mysteries take place throughout the surrounding Lowcountry. Greatest Hits: "In for a Penny", "Perdition House", "The Mercy Oak"



MARY ALICE MONROE

Connection to Lowcountry: Monroe lives outside of Charleston and uses Southern settings and women as the focal point for many of her novels. She is also a 2018 inductee to the South Carolina Academy of Authors. Greatest Hits: "The Beach House", "A Lowcountry Christmas", "The Butterfly's Daughter"



AIRISH: adjective; Drafty, cool

"Don't leave the window open, it's already too airish in here."

COMIN' UP A CLOUD: *phrase*; An approaching storm "During summertime in the Lowcountry, it always seems to be comin' up a cloud."

DINNER: noun; The meal people from the South have around noon while everyone else is eating lunch "Don't eat too much for dinner, I'm planning a big supper for tonight."

History: Dinner traditionally means the largest meal of the day, regardless of when it's served. In the 1700s and 1800s, this was primarily the noontime meal to give farmers the energy to work through the afternoon.

FIXIN': phrase; Used to signal that you're going to do something. Not to be confused with fixing. "You're fixing a car, but you're fixin' to go to the store."

HAINT: noun; Spirit

"Paint your door blue to keep haints away."

LIGHT BREAD: *noun*; Store bought, pre-sliced bread "While light bread is easier, nothing beats freshly baked biscuits."

SERCY: *noun*; An unexpected gift "Getting a subscription to LOCAL Life was a great sercy."

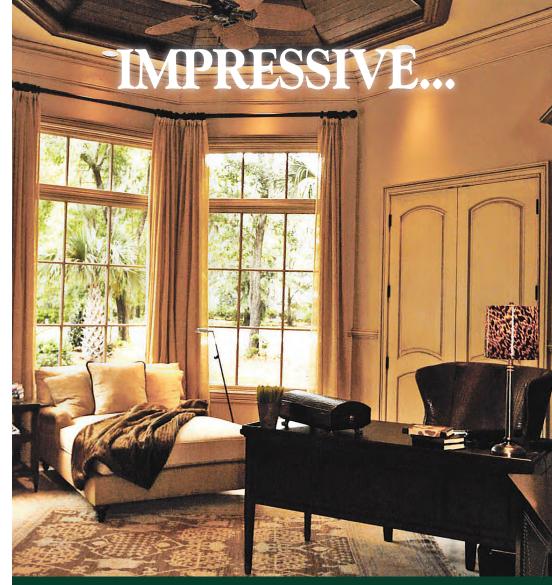
Fun Fact: There is no set way to spell this word. Other variation include cerci and searcy.

RIGHT QUICK: phrase; Used to soften a statement or request by suggesting it won't take much time.
"I'm just gonna run to the store right quick."

Y'ALL: pronoun; Plural form of you
"Y'all better understand the meaning of this one."
Fun fact: The exact history and origin of this
contraction is murky, but it has been stated as one of
the most prominent Southernisms since the 1800s.

YANKEE: noun; Someone who is from the North or anywhere other than the South "These Yankees will never understand our Southern traditions."





Interior Design by Cris Taylor

Building a house is a challenge ... from a distance of 600 miles is a formidable challenge. I soon saw the need to engage the services of a local talent. Efficient, thorough, organized and accomplished, Cris Taylor became my life-line. During my visits to the Island, Cris coordinated and attended appointments with vendors to complete construction selections and concurrently orchestrated the systematic interior decoration selections, both with masterful methodology. Being able to rely on her keen eye and expertise during my absence was invaluable. There was never a detail too big or too small to capture her attention. She participated in many on-site meetings with our builder to incorporate unique features in our home. This degree of customer service was never expected, but willingly given. Cris's skills were further complemented by the dedicated staff at Plantation Interiors who coordinated the purchasing, warehousing, delivery, and set-up with flawless execution. Their showroom is expansive and impressive. It symbolizes excellence and excellence is exactly what I found at Plantation Interiors."

— Bonny & Jack Huffman



SINCE 1972

10 TARGET ROAD, HILTON HEAD ISLAND ■ 843-785-5261 WWW.PLANTATIONINTERIORS.COM

Perfect pumpkin recipes

ELEVATE YOUR NEXT FALL FEAST WITH THESE CREATIVE REGIPES FROM LOCAL CHEFS AND RESTAURANTS

> With Halloween just around the corner, it's time to brush up on the best things to make with the iconic squash (other than pumpkin pie).





CHARBAR CO.

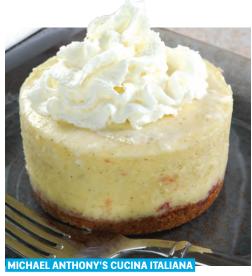
Pumpkin and acorn squash risotto

INGREDIENTS

1 tablespoon olive oil 1 large onion, small dice 2 cups arborio rice 6 cups chicken broth 1/4 cup grated parmesan 1 teaspoon fresh thyme 2 cloves minced garlic 1 tablespoon butter 1 small acorn squash 1/4 cup goat cheese (optional) 1 red bell pepper, small dice Zest from one lemon Salt and pepper, to taste



DIRECTIONS [1] First cut the rind off the outside of the squash. Next cut it in half and scoop out all of the seeds. Now cut into a small dice and roast it in a 350 degree oven until it is tender. This should take about 20-25 minutes depending on your oven. [2] Now in a 3 quart saucepan, sauté the diced onion in the olive oil until tender. Add the rice to the pan and saute 2-3 minutes until rice is coated in oil. Add the wine and cook until it is absorbed. Add the hot broth one cup at a time until broth is absorbed. This usually takes 20-25 minutes. [3] Remove the pan from the heat and add the cheese, fresh thyme, red peppers and add salt and pepper. [4] When you are ready to eat you can garnish with some diced scallions and grate the lemon zest over the top. Now you are ready to enjoy your pumpkin and acorn squash risotto.



Mini pumpkin cheesecakes

INGREDIENTS (CRUST)

24 gingersnap cookies3 tablespoons butter, melted

INGREDIENTS (CHEESECAKE FILLING)

1 8-ounce package Philadelphia Cream Cheese, softened

1/2 cup canned pumpkin

1/2 cup sugar

1/2 teaspoon vanilla

1/2 teaspoon cinnamon

1/2 teaspoon pumpkin pie spice

1 egg

Whipped cream, for garnish

Salted caramel sauce (optional)

DIRECTIONS [1] Preheat oven to 350 degrees. In a food processor, grind gingersnap cookies to crumbs. Add melted butter and pulse just until mixed and the mixture is crumbly. [2] Line muffin tins with paper cupcake liners. Place approximately 1 tablespoon of gingersnap crust mixture into each of the 12 cheesecake cavities in pan. Press down with spoon or hands. [3] Beat cream cheese, pumpkin, sugar, vanilla and spices with electric mixer on medium speed until well blended. Add eggs and beat until just blended. [4] Spoon cream cheese mixture on top of gingersnap crusts. [5] Bake for 20-25 minutes until set. Remove from oven and let cool in pan for at least 30 minutes. Remove from pan and chill for at least two hours or overnight before serving. The cheesecakes will peel away from the liners very easily. Top with whipped cream and salted caramel sauce, if desired.

PICK THE PERFECT PUMPKIN

Your pumpkin should be **fully mature** when it's picked, so that it is hard enough for short-term storage.

Never pick up or carry a pumpkin by its stem. It is not a handle. The stem can break off very easily, leaving the pumpkin with an open wound that invites infection and rot.

Check the pumpkin well for **soft spots** and **dark bruises**. Once a pumpkin starts to rot, it goes downhill pretty quickly. The smallest nick is enough to let infection in.

Look at the bottom of the pumpkin, where it's been resting on the cold, damp ground.





Your Hilton Head Agent

Real Estate for Your World - Call Susan Today!

YourHiltonHeadAgent.com

Susan B. Ochsner, Realtor 843.816.6388







loco

OUR COMMITMENT TO CLIENTS:

"We will listen, understand and document your financial goals and track progress against them.

We will recommend investments and solutions based on your unique goals.

We will act in YOUR
best interest
– we are YOUR
fiduciary."

— John Rush



Adopt this Pet: Barry COVABILITY METER LET THIS FORMER STRAY GUIDE YOU AROUND THE LOW COUNTRY

Enhance your LOCAL Life with this lovable lab mix named Barry. He was rescued from the streets, so we're guessing he has a pretty good feel for the local landscape. He's three years old, tips the scale at 66 pounds and has a few tricks he would love to show you. Barry is an incredibly handsome fellow with a unique dark brown coat and brilliant white teeth. He is even more beautiful on the inside with a fun, laid-back personality. Barry is a perfect companion for any individual or family looking for a furry friend. Pay him a visit at the Hilton Head Humane Association. The adoption fee for qualified owners is \$100, a small price to pay for such a wonderful pooch.

MORE ABOUT BARRY

Color: Hickory

Age: 3 (about 29 human years)
Weight: 66 pounds
Likes: Cool people named
Barry (Manilow, White, Sanders)
Dislikes: Lame people named
Gary (Busey, Coleman, Glitter)
Adopt him: Hilton Head
Humane Association,
hhhumane.org, 843-681-8686

Halloween Facts



Orange and black are Halloween colors because orange is associated with the fall harvest and black is associated with darkness and death.



Jack o' Lanterns originated in Ireland where people placed candles in hollowedout turnips to keep away spirits and ghosts on the Samhain holiday.

Pumpkins also come in white, blue and green. Great for unique monster carvings!

Halloween was brought to North America by immigrants from Europe who would celebrate the harvest around a bonfire, share ghost stories, sing, dance and tell fortunes.





The ancient Celts thought that spirits and ghosts roamed the countryside on Halloween night. They began wearing masks and costumes to avoid being recognized as human.

Halloween candy sales average about 2 billion dollars annually in the United States.





Chocolate candy bars top the list as the most popular candy for trick-or-treaters with Snickers No. 1.

Halloween is the **second most** commercially successful holiday, with Christmas being the first.

Bobbing for apples is thought to have originated from the roman harvest festival that honors Pamona, the Roman goddess of fruit trees.

Black cats were once believed to be witch's familiars who protected their powers.

The fear of Halloween is known as **Samhainopobia**.

SOURCE: HALLOWEEN WEB



"We are committed to doing right by our clients."

— John Rush, Financial Advisor

John Rush and Associates

A financial advisory practice of Ameriprise Financial Services, Inc.

1533 Fording Island Road, Suite 328, Hilton Head, SC

ameripriseadvisors.com/john.b.rush

Call us today! 843.837.1220

Providing a comprehensive financial planning approach and advice since 1998.



Ameriprise Financial cannot guarantee future financial results. Investment advisory services and products are made available through Ameriprise Financial Services, Inc., a registered investment adviser. Ameriprise Financial Services, Inc., Member FINRA and SIPC. © 2017 Ameriprise Financial, Inc., All rights reserved.



CHILD ABUSE PREVENTION **ASSOCIATION**

Child Abuse Prevention Association (CAPA) exists to break the destructive cycle of child abuse and neglect by equipping parents, children and their caregivers with necessary skills, knowledge and values.





HISTORY: CAPA is a local, non-profit organization founded in 1978 and chartered in 1981. It provides school-based safety and character development education programs for children, several teen pregnancy prevention programs and a variety of parent education and support programs. CAPA offers professional training for adults who are mandated reporters of child abuse and neglect, offers a family support/mentoring program, and operates a residential home for abused and neglected children.

WHO IT HELPS: While primarily serving children and families in Beaufort County, several programs also reach Jasper, Colleton, Hampton and Allendale counties. Due to a statewide shortage of foster beds, CAPA's Open Arms Children's Home serves children from anywhere in South Carolina.

HOW TO HELP: Volunteer at CAPA's Open Arms Children's Home, CAPA's Closet, with CAPA's outreach specialist in local schools, or for one of CAPA's fundraising events. Donate with cash, check or credit card. LL

FOR MORE INFORMATION ON THE CHILD ABUSE PREVENTION ASSOCIATION

Visit capabeaufort.org or call 843-524-4350

Southern Superstitions and Traditions

The South is filled with family and cultural traditions. From what to eat to how to dress, there are expectations to be followed throughout the year. By no surprise, most of these modern-day traditions have deep roots in superstitions. Here is a collection of Southern traditions and their spooky history.

HAINT BLUE This may be the most popular superstition turned tradition. It started within the Gullah community, descendants of former African-American slaves. The people believed that haints - angry spirits trapped between the world of the living and the dead - would try to enter their houses. But spirits can't cross water. So instead of building a moat around their house, they created watery pigments - the blue-green color we now know as

haint blue - to paint the entry ways of their homes to confuse and trick the spirits into thinking they can't enter. And as we all know, it's also just a great color for decorating.



Other superstitions about how to keep evil spirits away include:

- · Hanging glass bottles in trees to capture the spirits
- · If you don't want to repaint your porch, a child's dirty handprint will do the same thing
- · Never rock an empty rocking chair, it's an invitation to the spirits (it can also cause you to fall ill)



NEW YEAR'S MEAL If you want to have a good year in the South, you better make sure to eat right on New Year's day. Your meal should include collard greens (for money), black eyed peas (for luck) and pork (for prosperity). It is believed this tradition started during the Civil War after the Union Army raided Confederate food supplies, leaving only black-eyed peas and salted pork for the animals. The Confederate soldiers found this fortunate since they were still able to eat. While there is no set way to prepare any of the food, some say you have to eat exactly 365 peas if you want the luck to work. However, these days this is followed more out of tradition rather than fear.

Other superstitions about New Year's day:

- · Washing your clothes is equivalent to washing away a loved one
- · Cleaning your house will sweep away all your good luck for the year
- · The first guest you have will signify the year for your household. For good luck, have your first guest be a tall, dark-haired man

MIRRORS Using a mirror for a porch decoration is something primarily found in the South, and it's historically connected to our desire to protect ourselves from evil spirits. Similar to protecting your home with haint blue, putting a mirror on your porch can prevent the devil from entering your home. The belief is the devil can only enter at night, and at sunrise, must go back to hell. If he comes across a mirror, he will spend the whole night looking at the mirror, forgetting his original intent until the sun comes up. While the origin of this belief is debated, some say it is because of the devil's vanity. He enjoys looking at himself. Others believe he invented mirrors and is admiring his work.

Other mirror superstitions:

- When someone passes, all the mirrors in a house must be covered so the spirit doesn't get trapped in them
- Seeing your reflection in a room where someone has recently died will cause your death to be premature
- · The widely popular Bloody Mary



WEDDING ATTIRE As if weddings aren't stressful enough, there are dozens of unspoken rules for how the bride is to be dressed on her big day. Everyone has heard the saying "something old, something new, something borrowed and something blue," but Southern brides know they also need pearls to complete the look. It's said that wearing pearls promises harmony in the marriage and that brides who get married without pearls are doomed to a marriage filled with arguments.

Some other superstitions to promise the best wedding and marriage:

- Bury bourbon one month before your big day to ensure good weather
- Getting a knife as a gift means the relationship will be
- Finding a spider on your wedding dress is the best omen a bride can get

While those superstitions are the most Southern in nature and origin, here are some other strange and popular superstitions believed in the South, some which have also become tradition.

- · Wash your hair in the first rain of May to make it grow faster
- Never eat both ends of a loaf of bread before finishing the middle, otherwise you won't be able to make ends meet
- Hold your breath while passing a cemetery, otherwise someone who has recently deceased will try to enter your body
- Wearing new clothes on Easter Sunday will bring good luck
 If you invite 13 people over for dinner, one of them will
- have bad luck
- When walking with someone else, never allow the plane between you to be broken by a pole or post. It will bring bad luck and potentially sever the relationship

Your health has a significant impact on your financial nest egg.



Comprehensive risk assessment forms the core of every successful plan, financial or otherwise. Have you assessed your current health care plan, including insurance premiums, drug plan coverage, co-pays and other out of pocket costs?

NOW IS THE TIME!

OPEN ENROLLMENT for Medicare begins October 15th.

Call us today for a FREE assessment of your current health insurance plan or to inquire about new options.



Emily A. Johnson, CFP, ChFC, CLU, CDFA Founder/Managing Director Casey J. Bateman, CPC, MHA Health Insurance Specialist



23B Shelter Cove Lane, Suite 401 Hilton Head, South Carolina 29928 ph 843.686.2425 fx 843.686.2476 polariscapitaladvisors.com

Polaris Capital Advisors, LLC. is a registered investment advisor. Information presented is for educational purposes only and does not intend to make an offer or solicitation for the sale or purchase of any securities. Past performance is not indicative of future results. Investments involve risk and unless otherwise stated, are not guaranteed. Be sure to first consult with a qualified financial adviser and/or tax professional before implementing any strategy discussed here.

LETTER TO THE EDITOR

Hilton Head Island resident Carolyn Vanagel sent us the following letter about what being local means to her. Vanagel is president of the Hilton Head Island Concours d'Elegance & Motoring Festival. LOCAL Life welcomes letters to the editor and comments to our website. Write to lance.hanlin@wearelocallife.com

What makes it

adjective. lo·cal | lō-kəl

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

Local life truly is special

STORY BY CAROLYN VANAGEL



LOCAL SINCE 1994 Under the direction of president Carolyn Vanagel, the Concours has grown from a small competition for classic cars into one of the largest motoring festivals on the East Coast.

My first experience with Hilton Head was as a young girl visiting in the early '70s with my family for the consummate summer vacation. The 12-hour drive from my home in Zionsville, Ind., was filled with anticipation of seeing this enchanted island that others had raved about to my father, Bill. I remember distinctly crossing the drawbridge onto the island and seeing the beautiful marshes and abundant wildlife and falling in love before I even had reached the villa where we stayed in Sea Pines.

That first trip morphed into many trips with my parents eventually buying a home in Sea Pines. My father continued his job in Indianapolis in the insurance business until he eventually retired while my mother, Ellen Huey, established herself as an artist on the island. Her lovely paintings of the Lowcountry were featured in many of the original galleries on the island. She proudly helped establish the Art League's Academy on Cordillo Road and is honored there with her portrait in the main lobby. Sadly, my mother passed away at 69, but she is remembered by many throughout the community. Her passion expressed through oils and watercolors had a great influence on my decision to move here.

My career was in Chicago where I enjoyed the excitement of the big city and jobs that allowed me to travel the world. Despite my glamorous corporate life and travel to many exotic places, I always looked forward to my vacations to Hilton Head. The island held special memories for me, and walks on the beach fed my soul. I would return to Chicago and reflect on the feeling of peace that I had in Hilton Head and asked myself why not live in a place that brought me such happiness?

So, in 1994, I made the decision to move full time to the island. Since my family had begun coming in the early '70s, I saw many changes in the development of the island, but in my mind, they were all positive. New restaurants and businesses were being established and more people were discovering the local charm, but the Lowcountry relaxed vibe remained the same. I was excited about becoming a part of the local scene and having my second career on this charming oasis.

After a short stint as the director of marketing with the Melrose Club on Daufuskie Island, I was swept up with a blossoming event, the Hilton Head Island Concours d'Elegance, a competition for classic cars established as a fundraiser for the Hilton Head Symphony Orchestra. In my mind, this event offered the opportunity to bring many new visitors to our idyllic island to not only see world class cars, but to experience our miles of beaches and beautiful marshes and enjoy that special Hilton Head hospitality. Our local life truly is special here and I am honored to play a role in sharing it with so many. I consider myself an Islander now, as does my daughter, Ellen. We feel blessed to live in paradise. LL



Have the smile you've always wanted!

Dr. Rothwell is an accredited member of the American Academy of Cosmetic Dentistry, and offers you the skill, compassion and dedication to help you have the smile you've always wanted.



Bonnie J. Rothwell, DMD, AAACD



Bonnie J. Rothwell, DMD, AAACD

11 Hospital Center Common, Suite 200 Hilton Head Island, SC 843.342.6900 hiltonheadcosmeticdentist.com smilesyoulove.com

Call for your complimentary cosmetic consultation.

local faces







Witness to History

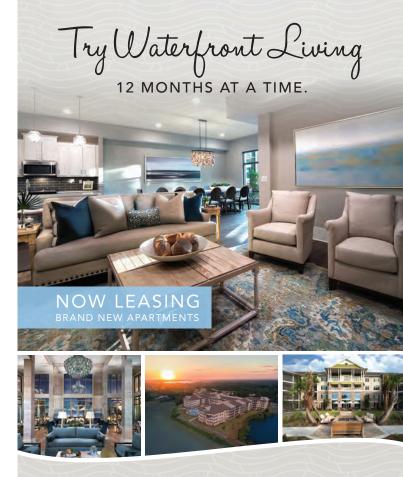
MEET THREE PEOPLE WHO SAW HILTON HEAD ISLAND AT THREE VERY DIFFERENT CHAPTERS IN ITS STORY.

STORY BY BARRY KAUFMAN PHOTOGRAPHY BY LISA STAFF

Long before the world first woke up to the fact that Hilton Head Island is the No. 1 island in the world, it was just a sleepy little spit of sand tucked between Skull Creek and the Atlantic on the edge of the map. The story of how it grew has been told time and time again, of how grand visionaries like Charles Fraser turned rustic timberland into a vacation paradise and rewrote the rule book on resort development in the process.

The three people you'll meet on the following pages bore witness to the story, albeit at very different chapters in its history. One roamed the island hunting boar in the wild days before development came to Hilton Head. One came of age during the genesis of Sea Pines, just as the island was being introduced to vacationers the world over. And one was among the first generation to see Hilton Head emerge as a hometown.

Their stories are as unique as they are, and taken as a whole, they offer a glimpse into the island's growth as it emerged from untamed wilderness to glittering vacation paradise.



Experience all that WaterWalk has to offer:

- Luxury one, two and three bedroom floor plans ranging from 1,054 to 2,121 sf
- Sweeping waterfront views
- Maintenance-free living
- Resort-style amenities
- Premium concierge services
- Walking distance to shopping, dining and entertainment

TOUR OUR MODEL HOME TODAY





LocalLifeSC.com

Mike Lynes

THERE'S NO PLACE LIKE HOME

When Mike Lynes first stepped foot on Hilton Head Island, he was just six years old, an age that offers endless possibilities. And in 1958, the same could be said for the island. Untamed and wild, the roads of Hilton Head Island in those days only ran through dense forests and beside winding rivers. Wild hogs skirted the tree line, poking their noses out curiously and chasing the occasional passerby up a tree. The beaches ran for miles in either direction without another soul in sight. For a kid who loved getting outside and exploring, it was a match made in heaven.

"We did a lot of hunting," he said. "I don't think I've ever hunted more than a mile from my house. As soon as I had to drive to go hunting, I quit."

That fact that Lynes' old hunting grounds ran from Palmetto Bay to what is now Club Course in Sea Pines paints a picture of just how different the island was in those days. In addition to hunting on what is now multi-million-dollar property, Lynes spent his childhood boating between his house and Bluffton, camping in what is now Six Oaks Cemetery and experiencing an island completely alien to the modern Hilton Head.

That included something that seems impossible when picturing the island today – racing motorcycles. "Sea Pines was very good to us. When they were getting ready to start Club Course, they gave us a driver and caterpillar tractor and







LOCAL SINCE 1958 Surfing champion Cory Carroll cuts the ribbon, officially opening the Purple Turtle in 1969. Pictured, from left: Nancy Anderson, West Fraser, Mike Lynes, Carroll, Tommy Williams, Hal Depkin, John Kraft and Carol Capps.

let us cut a race course in one of the fairways," he said. "We rode that for a year before they cut the rest of the course."

Mike was brought here by his father, Ralph, who originally came to build a boat house for Charles Fraser and wound up building some of the first luxury homes and condos on the island. While his dad worked, Mike explored an island whose south end had been largely untouched since the Civil War.

"There weren't many people here, and probably only 3-4 that were my age," Lynes said. "The closest house to me was North Forest Beach, and that was the closest building."

And following years away at college and a three-month period where his wanderlust brought him to Maine ("I froze my butt off in the summer. I knew I wasn't going to make it through winter up there."), he returned to Hilton Head Island where he's happily lived ever since.

"It's home." LL





Susan Ochsner

A TRUE PASSION FOR OUR ISLAND PARADISE

By the time Susan Ochsner moved to Hilton Head Island from Brazil, the resort era was well underway. Three of Sea Pines' four courses had been built and people from all over the world, like her parents, were being drawn to this paradise by the sea for their retirement.

And yet, it was still remarkably sheltered.

"I had a British accent from learning the Queen's English in Brazil," she said. "And when I got here all the kids would ask, 'You talk funny. Where are you from?' When I told them I was from Brazil, they'd ask, 'Is that in Ohio?' "

Ochsner's father had retired as president of Sherwin-Williams in South America and was doing what many high-rolling executives were doing in those days, setting down roots in a playground for the wealthy being built by Fraser. While her parents hit the golf courses or attended the famed "6 to 8 p.m. parties" of Sea Pines' early years, Ochsner forged bonds with a tight-knit community of kids from the working families who were building the community.

"The kids just found each other," she said. "We would play kickball on Bald Eagle and South Beach Lane right in the middle of the street. It would be hours before a car went by."







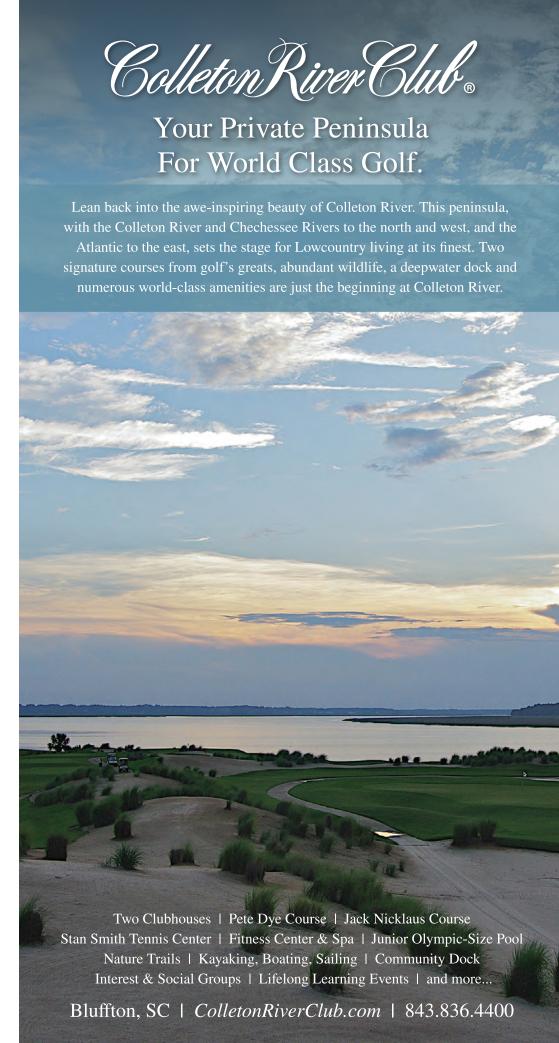
LOCAL SINCE 1969 A young Susan Ochsner is shown at the Plantation Club Pool (top) and with her family on Hilton Head Island.

She met her best friend, Barbara Spengeman, on the diving board at the Bluff Apartments and the pair would spend their days riding bikes in and around Sea Pines, the outer gates of which formed the barriers of their world.

"We used to go to Signe's Bakery with our babysitting money," she said. "We were devastated when she moved to Arrow Road because we couldn't bike there anymore."

The Sea Pines she describes isn't far from the community we know today, but here and there details of her story reveal a time long gone. A place where the streets rolled up in November. A place where large hills of dirt from the construction of Land's End made for the perfect hills for kids to roll down. A place where the rebellion of adolescence would find her chasing boar through Hilton Head Plantation in the passenger seat of Charlie Fraser's Jeep. "We didn't have seat belts. It's a wonder we survived."

And it's a place that, despite her resolution as a youngster to one day leave Hilton Head Island, called her back home 18 years ago. "I'm blessed to be here. I realize how much I took things like the beach for granted." LL





Garolyn Grant

REMEMBERING A **QUIET ISLAND**

By the time Carolyn Grant came of age, Hilton Head Island was already well on the map. Her family had been a big part of that, with her father, Abraham, and mother, Charliemae, running a thriving grocery store, lounge/pool hall, motel and restaurant. When she was in elementary school she saw U.S. Route 278 expand to four lanes. She was among the last kids who had to go to high school in Bluffton. The modern era had reached adolescence, but Grant still remembers the island in those days as "a quiet place."

"When I was growing up in the Chaplin community, on a really quiet night I could hear the ocean. As things developed, that sound went away," she said. "That was always a very pleasant, very peaceful sound. Even though the island was growing, there was still that part of a simple life because you could hear the ocean."

Hilton Head Island was coming into its own as a hometown, but it still retained the sort of rural aspect that ensured everyone knew everyone else. It was the kind of place where kids could pick up a game of baseball on the side of U.S. Route 278 or just spend an afternoon exploring the wild.

"Back then, you played outside. You didn't hang around inside all day," she said, before acknowledging that she was more of an indoor kid. "I was more into books. Reading, writing that kind of





LOCAL SINCE 1963 A young Carolyn Grant is shown with her mother Charliemae, her father Abe and her brother Tony outside the family store.

stuff." This passion for the written word was nurtured by the gift of her first typewriter when she was 11, a Smith-Corona that she still owns. It was a passion that would take her away from Hilton Head, first to college in Atlanta (Spelman College) and Chicago (Northwestern), and then to a journalism career that started with internships at Island Packet and Atlanta Journal & Constitution, followed by reporting positions in Washington, D.C., then Greenville,.

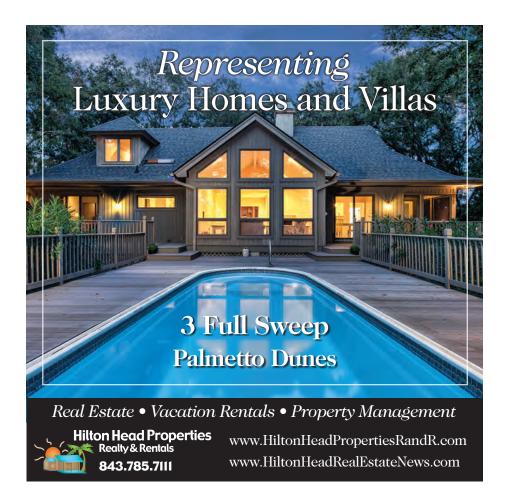
"We would all say when we graduated high school it was off to bigger things and we were not coming back," she said. "My mother used to always say, 'You're all busy trying to get off Hilton Head Island and everyone else is busy trying to get on." "

As luck would have it, that journalism career would bring her back home when the Island Packet went from a twice-weekly to a daily and needed a reporter. She worked there for several years before transitioning to a career in communications, now with the Town of Hilton Head Island.

"At the time (I moved back) the main industry here was hospitality," she said. "I was fortunate enough to find a job in my field on Hilton Head Island."

And in the years since, Grant has played a large role as a devoted volunteer in creating a community that still beats with the same heart it did when she was younger.

"My generation was kind of in the middle... we got to grow up with that growth and witness things as they happened and watch the community grow. We were able to appreciate it, too." LL





RESORT & SPA

Rahal of Fame CELEBRITY **CONNECTION:**

LEGENDARY CART DRIVER BOBBY RAHAL RETURNS TO HILTON HEAD ISLAND.

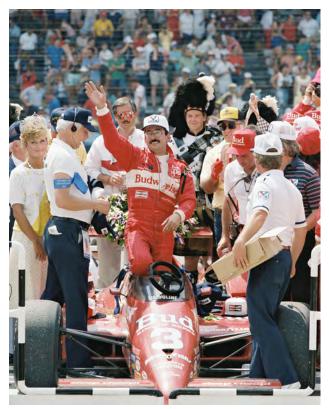
STORY BY BARRY KAUFMAN

For Bobby Rahal, winning the Indianapolis 500 was just the beginning. This native Ohioan earned his spot on the Borg-Warner Trophy in 1986, just before he would win back-to-back CART championships and embark on a career that would see him reach dizzying heights on the track as a racer and off the track as a team owner. Today, basking in the sweet glow of retirement, he's turned his automotive attention to his collection. You can see one of his most intriguing acquisitions at this year's Hilton Head Island Motoring Festival & Concours d'Elegance.

LOCAL Life: Do you make it down to Hilton Head often? [Bobby Rahal] No, I don't. About the only time I've been to Hilton Head has been for something car related. This Concours will make the third or fourth time I've been down there. For the most part it's that or I've been down to Hilton Head for conferences or what have you, but I've never spent much time down here with the family.

> **SPEED FREAKS** Baseball great Ken Griffey Jr. took a ride with Bobby Rahal at the 2005 Concours d'Elegance.





INDY ROCKER Bobby Rahal won the 1986 Indianapolis 500, becoming the first driver in Indy history to complete the 500 miles in less than three hours.

You know that makes you the only Ohioan who can say that. [BR] (Laughs) Probably.

You'll be here as part of the BMW M1 40th anniversary celebration showing off a 1979. What can you tell us about this car? [BR] I've had this car for 6-7 years now. These old cars are sort of treasure hunts in the sense that you follow hints, trails and stories to understand what happened to the car prior to you owning it. I've only been able to recently piece together the complete history of my car.

My car went from the BMW factory to BMW Motor-sports, which is the racing arm of BMW. It was used as a test vehicle. It came over in 1982, which is early for most of the M1s you might see in this country. It was owned by a fellow in New York, then it went to a fellow that I know, but didn't know he had the car at the time in West Virginia. And then it was sold to a fellow in the New York City area who was a BMW dealer, and then to me. So, I kind of followed it around and tracked it and learned the history of it. It's been kind of fun.

When did collecting start for you? Did it start when you were racing? [BR] Yeah, but it really picked up after. I always had an interest in it, for sure. But it wasn't until I retired from racing that I really had the time and money to do it.

HOT SKWASH PUMPKINS







pyramids — gifts · accessories · furnishings —

1600 Main Street | 843.689.6367 | Mon - Fri 10 am - 6 pm Sat 10 am - 5 pm

71 Lighthouse Road #316C | Shops at Sea Pines Center | 843.363.2040 Mon - Sat 10 am - 6 pm

"We will gladly reimburse the Sea Pines Gate Pass fee with a qualified purchase"

www.pyramidshiltonhead.com







FAMILY TRADITION Bobby Rahal with his son, Graham, after winning the Detroit Grand Prix in 2017 for Rahal Letterman Lanigan Racing

But you had a few pretty nice cars when you were in the racing business. [BR] Yeah, and I have a little bit of everything, from vintage BMWs to vintage Porsches and Alfa Romeos. Most of the cars are from the '60s when I was a teenager. These were cars you always wish you could have but couldn't afford at the time. So it's nice to be able to experience those things today. You get into them and they kind of take you back a little bit to those days. My one Alfa's a '67; I have a '65, '58; I have a '67 Porsche.

So, they all tend to be right in that era when I first started driving. I kind of lusted after these cars I couldn't afford.

So that '79 you're showing is a little new for you. [BR]

That's probably the newest car I have in my collection. Yeah, they tend to be all in that unbelievable decade of the '60s.

What's your "heading to the store" car? [BR] I have a '72 BMW Tii that's exactly like I had in college (at Dennison University in Granville, Ohio). That car is as it was then, fun to drive and yet a good, usable everyday car. Get four adults, golf clubs in the trunk, it does it all. If there's an everyday car of my old cars I would drive, that would be the one. But then I have cars that are built for only one thing — finding a twisty road and going to have fun with it.

> And there are plenty of twisty roads near Dennison where you can open a car up? [BR] A lot of people in my fraternity think that's where I learned to drive a race car, on the back roads of Ohio. I.L.



Bobby Rahal is always open to autographs for fans. Meet him at the 2018 Concours.



BOBBY RAHAL BY THE NUMBERS

65: Born January 10, 1953

266: Number of races run over 18 years

3: Number of CART open-wheel series championships won

24: Races won in the CART series

1986: Year he won the Indianapolis 500 as a driver

2004: Year he won the Indianapolis 500 as a team owner

\$80 million: Net worth



Destnest Say Beverly Serral

A bestnest vacation rental is completely comfortable and consistanly amazing.

Learn more at BeverlySerral.com.





BEVERLY SERRAL

operties

Real Estate | Rentals | Renovations

5 Office Way, Hilton Head Island, SC 80 Madison Avenue, New York, NY 843.341.3600



Five tips from a successful businessman

AUDIOVISUAL PIONEER STUART SILVER SHARES WHAT HE HAS LEARNED OVER THE YEARS IN EXECUTIVE ROLES

STORY BY FDDY HOYLF







TRAVELING MAN Stuart Silver is shown at Ayers Rock in Australia; with his wife Linda at Waihike Winery in Auckland, New Zealand; and as an Army producer/director in 1973 at Fort Benning in Georgia.

Stuart Silver's career started by pure accident. He earned a degree in journalism from Pennsylvania State University and a master's in communication from Temple University thinking he would become a writer. As an Army infantry officer, he was assigned to the TV division at Ft. Benning, Ga., as a producer/director to create training films. In 1973, he moved to Hilton Head Island to run the in-house media department for Sea Pines Resort at the request of Charles Fraser.

When the department was dissolved in 1974, he co-founded United States Audio-Visuals with Tim Doughtie and Porter Thompson, and served as president. Through various acquisitions and mergers, he also served as president at Hospitality Partners, AVT Event Technologies and as executive vice president at Encore Event Technologies. He has been a pioneer and national leader in the audiovisual industry, specializing in the hospitality industry and is now "reasonably retired," doing consulting work on projects he finds interesting in operations and business planning.

Tips for Success

- 1. Return phone calls. Always return your phone calls in a timely manner, especially in a service-oriented business. It sets the tone for the whole relationship. The most important thing to remember is that if you don't return the call, they will call someone else. And there's no reason not to "do a little selling" when returning calls. Last, and most important, always say "thank you."
- 2. Send them a bill. Promptly send invoices for services rendered. "You would be surprised how often it doesn't happen, or there are mistakes. You have value," Silver said.
- **3. Be inspired.** Look deliberately for inspiration from great minds in order to grow and develop an entrepreneurial spirit. Silver always keeps a list of his favorite quotes with him and adds new ones when he finds a gem. Here are a few of his favorites:
- "You manage things; you lead people."
- "Don't strive to make your presence noticed, make your absence felt." "Almost everything will work again if you unplug it for a few minutes, including you."

Silver also has his own mantra for success: "Does everybody win? Is it fair and honorable?"

- 4. Be a mentor. Share your expertise and experience to shorten others' learning curve. Listen, be supportive and help them to contribute. This builds confidence. If you show you care by helping along the way, they will also help you.
- 5. Surround yourself with smart people. Silver said it's important to hire people who know more than you do. Bring the very best on your team, then give them the tools, resources and freedom to do the job well, even if it's not exactly how you'd do it. Silver includes his wife, Linda, among his smart people, jokingly referring to her role as the "designated worrier and onlooker with an opinion." But he added that he has truly benefitted from a wife "who has her head screwed on tight!" LL

It all adds up.

At Dividend Assets Capital, we build client portfolios around companies that are consistently increasing their dividends. Whether you are growing assets for retirement, currently living in retirement or saving for your children's financial future, dividend-paying companies can provide both increasing income and asset growth.

Companies that declare dividends and increase those dividends substantially and consistently year after year tend to perform uncommonly well — for reasons beyond dividends alone.

Dividend Assets Capital strives to meticulously develop investment strategies to meet a variety of goals, desires, and investment-time horizons based upon:

Dividend Income | Growth | Total Return

Past performance is not indicative of future results. Investing in securities involves risk of loss that clients should be prepared to bear. All investment programs have certain risks that are born by the investor.



DIVIDEND ASSETS CAPITAL, LLC

INVESTMENT ADVISORS

dacapitalsc.com | 843.645.9700



Create locally, sell globally

SOME LOCAL COMPANIES REACH WELL BEYOND THE LOWGOUNTRY

STORY BY B.C. RAUSCH

You can find people wearing them everywhere. From Beaufort County to New York's subways, Denmark to Dubai and parts in between. Indeed. Salty Dog is a global brand with its roots on Hilton Head Island.

Colorful T-shirts and other merchandise with Jake the dog in his Sou'wester are available online, at shops and cafes at the South Beach Marina Village, Tanger outlet malls and the company's T-shirt factory on Arrow Road.

The famous shirts have shipped to every state in the union and several foreign countries, often to people who have never visited Hilton Head Island.



Among the many reasons to live in Hilton Head is a business-friendly climate where every creature comfort is readily available, as is access to the greater outside world from area airports and the tips of our fingers. It's a testament to the region that so many businesses are based here, many with national or even international reach. Is it the temperate climate or soothing surroundings that feed the creative juices? Whatever, the Lowcountry is high-powered when it comes to nurturing the entrepreneurial spirit.



J. Banks (Joni Vanderslice) has built a worldwide reputation for residential, commercial and hospitality interior design on the philosophy "home as resort and resort as home." Expanding on her signature interiors, Vanderslice has created several J. Banks Collections specialty product lines popular around the globe. Her company has also been selected for many projects around the world, including Cabo San Lucas, Mexico; Tuscany, Italy and County Clare, Ireland.



From Daufuskie Island, self-taught artisan Chase Allen turns sheet steel into sea-themed sculptural art.

Inspired by Daufuskie Island, Kay Stanley created Spartina 449, a collection of linen-and-leather, coordinated handbags. Today, the company sells a broad line of products and accessories inspired by the saltwater marshes along our coast. Inc. magazine listed Spartina as one of the fastest growing private companies in the United States in an overall poll of American firms.



Real Simple Soap, produced on Daufuskie Island, is an organic nutritional skincare products line, highlighted by probiotic goat milk and goat kefir soaps loaded with beneficial bacteria for skin.

Charlene Riikonen founded Cera Products, a Hilton Head Island company that sells rice-based rehydration products all over the world. As a long-chain carbohydrate, rice contains many times the energy of sugar and is better suited to people with allergies.

Hilton Head Performance

Group, the brainchild of Carol and Phil Schembra, offers an admittedly low-tech line of planners designed to motivate and enhance productivity. They have sold all over the world. All you need is a pen - no batteries required.

A number of local artists are using Etsy, the online store that lets creatives showcase their wares on an international platform. Bluffton resident LeeAnn Lennek sells her moderately priced beaded bracelets and waxed linen jewelry under the CiCi Designs Jewelry label.



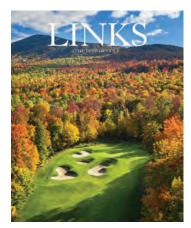
Millie Burke's Lowcountry Linens liven up any room with the combination of vibrant colors and oceanic patterns reflecting the Lowcountry landscape. Delicate earrings and elegant necklaces have been recently added to the collection.

Jewelry designer and Hilton Head Island resident Lissy Rawl markets her high-quality pieces through **Little Fish Boateak**. Her work has been featured in Southern Living magazine and has sold around the world.

Creativity on a larger scale has many local homes. **Crescent Moon Pictures** chronicles the worlds of hospitality, sports and philanthropy from behind the lenses of state-of-the-art equipment, combining high-definition video and authentic storytelling.

BFG, a Bluffton-based creative agency with more than 200 employees, boasts a client list that reads like a who's who of American businesses, with an emphasis on food and beverage accounts. The company has advertised for clients including Coca-Cola, Warner Bros., Campari America and Hanes.

The clothing brand **Fuel** is a major player in action sports. Founder Shane Levi Gould, a former professional snowboarder, designs for those who share his active passions. He's also branched out, including a cable network, Fuel-TV.



For 30 years, **Links** magazine, owned by Palmetto Dunes residents Nancy and Jack Purcell, has covered "the best of golf" with an emphasis on domestic and international golf travel and real estate.



Bewitched by beer? Keep your eyes on two local microbreweries with expansion plans in mind. River Dog Brewing Co. in Ridgeland, where there's a tasting room and shop, creates special brews exclusively for area customers including a Lighthouse Blonde Heritage Pale Ale for The Sea Pines Resort. Hilton Head native Juan Brantley and his partner, Jessica, have built Hilton Head Brewing Co. over the past decade.

Hilton Head is fast becoming a hot bed for foodies, inspired by the local culture and abundance of fresh ingredients. **Gourmet Warehouse, Inc.**, based on the island for 23 years, makes small-batch marinade injectors, Barbecue sauces and rubs that pay tribute to the rich Southern culinary heritage. Speaking of heritage, **Heritage Short-bread** is made from Willow McGrain's original recipe, a family secret for more than a century now guarded by her granddaughter and namesake.

For a stronger jolt, Hilton Head
Distillery combines age-old distillation techniques and modern technology to craft small-batch varieties of rum and vodka. And what started as one bartender perfecting his Bloody Mary mix has evolved into Bloody Point Mixing
Co., which offers three flavors: Original, Coastal Mary (infused with clam juice) and Remedy (powered by caffeine and Vitamin B-12).

And back to clothing you see in airports, **Transportation Safety Apparel** (TSA) on Beach City Road makes safety vests, headwear, hydration backpacks and other equipment for airport, highway and hospitality workers. The next time you look out the cabin window and see the ground crew in bright yellow reflective vests, they might have been made on Hilton Head. LL



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

A Nationally Recognized Lender with a Dedicated Local Presence

George Mason Mortgage, a subsidiary of United Bank, has been helping clients meet their financing needs since our founding in 1980. We offer a wide variety of programs at competitive rates and are pleased to provide in-house processing, underwriting and closing which enables clients to experience an intuitive lending process.

We have area offices that are conveniently located in Hilton Head, Columbia and Bluffton. Our local team brings over 200 years of experience to the table. We specialize in residential financing ranging from renovation and construction loans to unique programs for doctors, attorneys and first time homebuyers.



JACQUELINE ALCOCK began her mortgage banking career in 1989. She has an extensive background of experience and now works as a Senior Loan Officer with George Mason Mortgage. She specializes in first time homebuyers, Jumbo financing, VA, FHA and USDA loan programs. Jacqueline is excited about her bright future with George Mason Mortgage and enjoys spending her

free time with her family, cooking and gardening.

GEÖRGE MASON MORTGAGE®, LLC

A Subsidiary of United Bank

23A Shelter Cove Lane, Suite 100 Hilton Head Island, SC 29928 office: 843.715.9900

Apply online at www.gmmllc.com/hilton-head

ADVERTISING NOTICE – NOT A COMMITMENT TO LEND – SUBJECT TO PROGRAM AVAILABILITY. This is not a commitment to lend. All loan applications are subject to credit and property approval. Annual Percentage Rate (APR), programs, rates, fees, closing costs, terms and conditions are subject to change without notice and may vary depending upon credit history and transaction specifics. Other closing costs may be necessary. Flood and/or properly hazard insurance may be required. To be eligible, buyer must meet minimum down payment, underwriting and program guidelines.



Make burpees your friend:

sequence of how to do a picture perfect burpee online at LocalLifeSC.com

TOP FIVE TIPS TO CUSTOMIZE YOUR BURPEE WORKOUTS

> STORY BY SCOTT BLAKEY_ PHOTOGRAPHY BY MIKE RITTERBECK



Michael Ritterbeck enjoyed a successful high school soccer career as a goalkeeper at Hilton Head Island High, and went on to play four years at Coker College. Now transitioned to coaching, Michael is currently the goalkeeper coach for Coker men's soccer, where he is also pursuing his master's degree. In addition to his master's, he is currently working to attain his CSCS license as well as his USSF A license in coaching.

People tend to have a love or hate relationship with burpees. They either love it or they avoid it like the plague. Burpees are perhaps one of the most effective workouts that you can do in the gym, but it doesn't mean that you're going to enjoy yourself as you squat, drop into a plank and do the jump 20 or 30 times into succession.

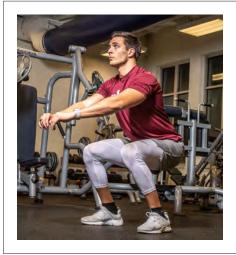
However, if you want to enjoy the benefits of a burpee workout, which includes crazy calorie burning in as short as 10 minutes, you are in for a treat. Here are five tips for a creative burpee workout so you can make this workout work for you.

Try this workout:

FAT-BLASTING BURPEE BEATDOWN



1. STEP-BACK BURPEES If you are doing burpees for the first time, you can adjust the effort needed to make one rep by stepping back instead of jumping back. Or you can start with jumps for the first couple of repetitions and then revert to stepping back if you feel winded. This way you don't stop and you can use the easier version to get your breathing back on track. Once you feel like you are ready, get back to the jumping version for optimum calorie burning.



2. BURPEES WITH **PLAIN SQUATS**

Start off your burpee workout with an easy mod. Instead of doing the jump after the plank, go straight to a basic squat, hold for 5 seconds, and do another set. If you're one of those people who really dread doing full burpees, starting off with an easy modification can help you ease into the workout.



3. BURPEE TURNAROUND If you want to add more comph to your routine, turn around after getting up from the push-up. You can do a full burpee and turn around after you do the jump. This adds another cardio step to the basic burpee routine for better calorie burning. This is a great way to make a basic burpee less boring and you are giving your lungs a workout to boot.



4. BURPEE WITH MOUNTAIN CLIMBERS Burpees are great because you can insert a new workout inside a rep. For example, before you go down for the push-up, do two mountain climbers. You can also do a harder version as you are in the plank position, before you stand up for the jump. You can do five reps of burpees with the mountain climber mod and another five with the basic steps. This is another way to mix it up and have more fun with the exercise.







5. BURPEE WITH PLANK MODS You can take advantage of the planks in the burpee to try a few fun modifications. For one, you can do a **side plank** after doing the basic plank. Do the left for the first rep, and then the right on the second. You can also swap the basic plank with a **walking plank** to make it more interesting. Another modification that works your core and your legs is **leg raises**, which you can do with either a low or a high plank. Do the former for a harder workout or the latter if you don't want to put too much strain on your shoulders. These are just a few of the modifications you can try. Burpees are already a great workout when done alone, but these modifications can help you customize the reps so you can truly make your workout your own.

rangetheory

GUESSING DOESN'T LEAD TO GREATNESS.



CONNECT YOUR HEART TO YOUR WORKOUT.

TRY IT **TODAY** AT **ORANGETHEORY.COM**

Orangetheory Fitness Hilton Head 430 William Hilton Parkway Hilton Head, SC 29926 843.473.4505

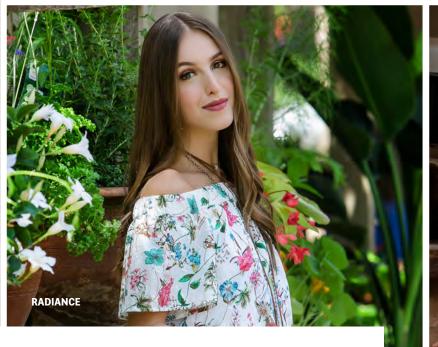
Visit Orangetheory.com/termsofuse for more details, terms and conditions. Orangetheory® and other Orangetheory® marks are registered trademarks of Ultimate Fitness Group LLC. @ Copyright 2018 Ultimate Fitness Group LLC and its affiliates.











REFLECTING ON A YEAR OF LOCAL FASHION

We dedicate several pages in each issue to showcasing the hottest styles from the Lowcountry's most exclusive shops and boutiques.

To celebrate this inaugural anniversary issue, we take a second look at some of our **favorite outfits from past fashion shoots**. Use these local looks to inspire your wardrobe.















Voted Best Gift Shop 7 Years in a Row! Outstanding Gifts at Unbelievable Prices





Uno de 50 • Alex and Ani • Katie Loxton • Nora Fleming • Spartina 449 • Baggallini • Beatriz Ball Ronaldo Designer Jewelry • John Medeiros Jewelry • Dune Jewelry • Moonglow Jewelry • S'well





The Village at Wexford, Suite J2 Monday-Saturday 10am-6pm 843.842.8787



Little Boy Blue.

1. Joyce Perry: She Moves Like Water (available at Camellia Art) 2. Sweetwater Brewing Company Blueberry Wheat Ale (available at Rollers) 3. Pedego Electric Bike (available at Outside Hilton Head Moreland Bike Shop at Palmetto Bluff) 4. Kim English: Blue Boat Cafe (available at Red Piano Art Gallery) 5. Oyster Shell Embellished Napkin Rings (available at The Greenery)



Blues Traveler.

1. Roberto Coin Princess Flower diamond and blue sapphire pendant necklace in 18K white gold. (available at Forsythe Jewelers) 2. Blue Oyster Bowls (available at Lowcountry Mercantile) 3. Julie Vos Clara Iridescent Blue Earrings (available at Pretty Papers) 4. Tidalholm Floral Scarf and Pia Crossbody (available at Spartina 449) 5. Chair with Coastal Blue Ticking Box Cushion (available at Modern Barn) 6. Pam White: Midday Marsh (available at www.pjwhiteart.com)



Lowcountry Newbie

FROM PALMETTOS TO POLLEN

STORY BY KAREN MORAGHAN

Karen, a New Jersey native, is an equal opportunity observer, having spent her formative years in the Midwest (Michigan), 18 years, including college, in the "land of fruits and nuts" (California) and two decades in her second act in the Garden State.



The first time I heard the phrase "bless your heart," I was touched. And after I'd been here a few months, I learned the true meaning of that quintessential Southern saying is a passive aggressive way of insulting someone with its meaning depending entirely on context. There's "Bless her heart, she's dumb as a doornail, but at least she's pretty."

Or in my case, "Bless her heart, she's from up North, but she's not too bad."

From where I'd lived up North for more than 20 years, I'd long heard how gentility, hospitality and good manners are central to a Southerner's identity. I arrived in Hilton Head ready for Lowcountry life - the slower pace, warmer climate, less traffic (a bit, anyway), no snow shoveling and most certainly compared to New Jersey, fewer tolls and F-bombs.

Little did I know the joke was on me. Everything I'd heard about living "down

South" is true, but only the beginning of the story. Now that I've been here a few years, I've learned a lot more about acclimating, but just when I think I get it, I'm thrown another curve ball. Cracking the code here must be what it's like moving to Japan or China: If you're not born and raised in the South, some things will always be foreign. I was a bit taken aback the first time I was called "Miss Karen," but now I get it. It's a way of showing respect and politeness. And keeping just a little bit of distance.

So, four years in, what have I learned? Please tell me if I've got it right.

Weather is a perennial conversation starter. It's glorious here from November to May, give or take. It could, and does, get chilly on occasion and once in a while it even snows! But no matter what it does, people talk about it and say, "You should have been here when..."

"It does get chilly on occasion and once in a while it even snows"



The real badge of honor or sign that you are a true local? "I remember when there was a swing bridge to get onto the island!" That means you were here between 1956 and 1974 when the aforementioned James F. Byrnes (swing) Bridge was hit by a barge. The current bridge didn't open until 1982.

For an area focused on outdoor activities, there are a lot of reasons to stay inside. Spring isn't about flowers, it's about **pollen**, and lots of it. So much, you can't open your windows; a lesson I learned the hard way.

And in summer there are **no-see-ums** and while you can't see 'em, they most definitely can see you!

Hilton Head, about 42 square miles, is comprised of public spaces and private, gated developments called **plantations** (indeed, back before the Civil War, the island was home to numerous real plantations — and in some cases, the names of these historic plantations have carried over to the new communities).

I've learned about **palmetto trees**. The Sabal palmetto is the South Carolina state tree featured prominently on the



Terry Tadlock, President

HURRICANE FLORENCE...THE AFTERMATH

Member of Correll Insurance Group

21 Locations across South and North Carolina

Locally Owned and Controlled

We don't send our money to a home office, it stays right here in the Lowcountry.

Committed to serving the Community

Education is Key

Keeping current with an ever changing industry.

Several months ago I wrote an article on how to plan and be prepared for an active hurricane season. I am sorry to say that we had to put that planning and preparation into practice last week. Although Hilton Head Island and Bluffton were spared, our friends to the north have not fared so well. I encourage you to join us in reaching out to help where you can. The flooding in North Carolina and northern South Carolina is devastating.

Following a catastrophe there are some important steps to take:

If evacuated, do not return too soon -

Give local and state officials time to assess damage and give the "All Clear." Property can be replaced, lives can't. There are reasons it takes a while for officials to allow people to return to their homes and businesses. Passage routes must be cleared, utilities have to be repaired, drinking water has to be tested just to name a few. Trying to return too soon slows the process.

Asses any potential threats – Are there downed utility lines or leaning trees? These pose very dangerous conditions if not repaired immediately.

Make necessary repairs – Make or have made repairs that prevent further damage. This is a condition in most insurance policies. Keep receipts and file as part of your claim.

File your claim – Contact your insurance agent as soon as possible to let them know you have damage and will need their help. The sooner you file the claim the sooner they can assign an adjuster and start the process.

Be Patient – I know it is frustrating, but keep in mind there are thousands of families and businesses that have also suffered damaged. Most companies will work on the most severe claims first. Generally those that have no home to return to and will need housing are a priority.

Please know we at Coastal Plains Insurance are here to help you. If you are experiencing trouble or just need some friendly advice, don't hesitate to call. We are all in this together.

COASTAL PLAINS I N S U R A N C E





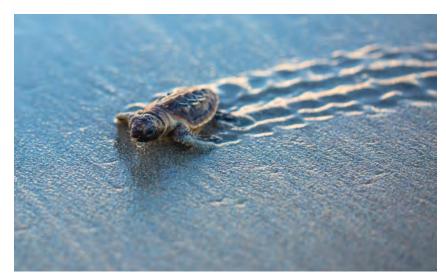


15 Bow Circle, Suite 101 Hilton Head Island SC 29928

888.668.8082

www.coastalplains.com

"Insuring The Carolina's since 1931"









HOW WE ROLL Everything you've heard about living "down South" is absolutely true.

state's flag. What I didn't know is that the trunk is not wood but a fibrous material that allows the trees to bend in strong coastal winds. The palmetto is displayed on the state flag to symbolize the defeat of the British fleet at Fort Moultrie on Sullivan's Island. The fort was constructed of palmetto logs, which were able to absorb the impact of cannon balls.

As for Palmetto bugs. I'm sorry, they're cockroaches. Enough said.

Speaking of nature, the **Loggerhead sea turtles** are greatly loved and protected here on Hilton Head. Each year they come on shore to lay eggs. After 10 p.m., there are no lights or flash photography allowed near or on the beaches, which can disorient these creatures and guide them away from the ocean instead of toward it. I didn't know this until I saw it on a wedding invitation that indicated that the reception would stop no later than 10 p.m. in deference to the sea turtles.

I was very excited to be moving somewhere on the water and being able to have fresh fish or shrimp caught in the morning and sautéed for dinner. But I didn't realize how much of the food is fried. I like grits — the original Southern comfort food — and **Frogmore**

"This part of the country is known as the Kidney Stone Belt"

stew, what we'd call up North a seafood boil. It got its name from Frogmore, the community in the middle of St. Helena Island near Beaufort. I admit it, my taste buds are still developing, and I can happily take on a fried green tomato, okra side, and some barbecue. And sweet

tea is very sweet, which I think might have something to do with the fried food being very fried. They sort of cancel each other out, although I do wonder what they're doing to my insides.

Speaking of which, I learned the hard way that this part of the country is known as the Kidney Stone Belt, thanks to all that sugar, the high humidity, and the minerals found in the drinking water. Of course, it's so humid here that keeping hydrated is vital. So please excuse me if I've brought my Northern infatuation with bottled water down here with me.

As for driving, even a short trip to the store is NA-SCAR meeting pick-up trucks. I'm from Jersey, I can handle aggressive drivers. But there's nothing genteel about the way locals grip the steering wheel and gun their engines.





Two pointers I've learned: Park in the shade (it's worth the extra steps) and back your vehicle into parking spaces. I see SUVs and trucks doing it all the time and while I couldn't find anything in the state vehicle code, it sure makes it easier to exit. Still, I think it has something to do with NASCAR.



Whenever we have visitors from any other part of the country, they ask two questions: What are those chains hanging off your roof? (They help direct water off the roof and gutters.) And why do you have all those pine needles in your yard? (They're used as mulch here.) They also comment on how everyone takes

real good care of their yards. Landscaping is serious business.

"As for Palmetto bugs. I'm sorry, they're cockroaches"



celebration of Gullah arts, foods and culture.

The entire relocation has been educational and eye-opening. I have to keep reminding myself that we only moved 900 miles south, yet it's incredible how much I've expanded my horizons and learned new things, such as "Lowcountry" is one word, or home.

Bless my heart. LL

Your portfolio shouldn't quit working because you do.



Standing: Jay Bowler, Earl Nelson, Michelle Myhre, CFP*, Christopher Kiesel, CFA, Heidi Yoshida, CFP*

At Oak Advisors, we make sure that your funds stay actively managed in an ever changing financial environment. We ensure that your financial needs are met while you sit back and take it easy.



843.757.9339 www.OakAdvisors.net

Post Office Box 7318 • Hilton Head Island, SC 29928

Oak Advisors, LLC is a federally registered investment advisor.

Head of LEARN IT, LIVE IT, LOVE IT. the Class — STORY BY B.C. RAUSCH Looking to slay your slice or pe Lowcountry Learning

Looking to slay your slice or perfect your putting? Build a more powerful backhand? Navigate Calibogue Sound? Not all classrooms have walls, particularly in Hilton Head, where "school" is in session year-round and teachers have the tools necessary to take your skills to any level.



We like big putts

Our golf courses are legendary and Hilton Head-area golf professionals are among the game's best. Three local instructors appear on Golf Magazine's list of the top teachers: Tim Cooke, PGA, Director of Instruction at the Golf Learning Center at Sea Pines Resort; Krista Dunton, PGA and LPGA, Senior Instructor at Berkeley Hall in Bluffton; and top 100 emeritus Dana Rader, LPGA, who recently hung her shingle at Belfair.

Both The Sea Pines Resort and Palmetto Dunes have full-service golf academies offering lessons, clinics, group, and private instruction for players of all ages and skill levels, as well as club fitting, mental training and other methods of golf improvement. Former PGA Tour professional and Lowcountry Golf Hall of Fame member Doug Weaver supervises instruction at Palmetto Dunes, while Cooke, Director of Performance Matt Cuccaro and Rick Barry (No. 12 on Golf Digest's best-in-state list of instructors) teach at Sea Pines.

Among the local experts who drill down into the finer points of the game is Pete Popovich, whose "golf paradigm" philosophy addresses students' mechanics, fitting, mental, fitness and integration. Popovich also developed a highly regarded putter fitting and instructional system.

Elite junior golfers from around the world come to Hilton Head to live full time at the International Junior Golf Academy (IJGA) and Junior Players Golf Academy (JPGA). Both academies integrates academics with golf instruction, practice and competition.

The Junior Players Golf Academy (JPGA) is a full-time golf academy dedicated to preparing junior golfers to compete at national level tournaments and receive college scholarships.



Float your boats

If you're ready to tackle the local waters, Coastal Carolina Sailing School is the area's best, with all of its instructors American Sailing School (ASA) certified. From beginner courses to advanced offshore training, students learn the rules of the seas, basic sailing terms and how to safely operate a 20- to 26-foot keelboat.

Aimed at a younger crew, the Hilton Head Island Junior Sailing Academy specializes in developing the cornerstones and essentials for competitive sailing, focusing on five areas of short-course dingy racing: pre-race preparation, starts, first shift, finish and post-race debrief.

For area rowers, the Palmetto Rowing Club offers instruction and access to a fleet of shells, as well as instruction and rowing partners. Its boathouse is under the Old Oyster Factory and dolphin sightings in Broad Creek are a happy, and nearly daily, occurrence.



High on horses

For those who want to ride horses, Moss Creek, Oldfield, Rose Dhu, Rose Hill and Palmetto Bluff have stables, boarding facilities and arenas in Bluffton.

Children and adult lessons are available in dressage, steeplechase and general horsemanship. Rose Hill's facility is operated by Equine Management under the direction of former jockey Eddie Maple and wife, Kate, and includes a 22-acre polo field.

On Hilton Head, Lawton Stables inside of Sea Pines offers horseback riding, trail rides, pony rides and boarding. Near Hardeeville, Savannah College of Art and Design operates an equestrian facility.

Home is where the court is

Tennis anyone? Legendary coach Dennis Van Der Meer and wife, Pat, operate Van Der Meer Tennis University. Known worldwide for his innovative teaching techniques, Dennis Van Der Meer has helped launch many of the world's top teaching professionals. Pat Van Der Meer, an experienced coach in her own right, has traveled the world teaching the method her husband developed with Billie Jean King and others, and working with top players. Van Der Meer Academy offers full-time and day student enrollment and summer learning as well as coaching instruction at two Hilton Head locations. Each year the center hosts the Special Olympics North America National Tennis Championship.

Stan Smith, former world No. 1, headlines the year-round instruction staff at the Smith Stearns Tennis Academy in The Sea Pines Resort. Full-time students train with a worldclass staff in techniques and tactics, point and match play, physical conditioning, plus mental work, nutrition and college prep. For the rest of us, Smith Stearns offers individual and group lessons, fundamental schools, clinics, and tournament coaching. Run by B.J. Stearns, the Academy features a lineup of impressive worldclass coaches including Billy Stearns and Jolene Watanabe, Director of Instruction.

The Tennisclub of the Low Country at Rose Hill is a neighborhood club with all the amenities you would expect to find in larger clubs. Co-owner Gavin Cox also owns and operates Lowcountry Sports Network, a tennis management company. LSN manages the tennis teaching operation in Colleton River, Belfair, Berkeley Hall, Hampton Hall, Habersham, and Hampton Lake with a qualified team of teaching professionals. Cox's company also handles the daily maintenance of 31 clay courts in the area. LL



Ca Mortgage Solutions

The Mortgage Originators at CoastalStates Mortgage, a subsidiary of CoastalStates Bank, work with you to offer local solutions to meet virtually any local mortgage need.

Call us soon. Like you, we're local.

And proud of it.

Purchase & Refinance Transactions • Primary & Second Homes **Condos • Investment Properties • Reverse Mortgage** JUMBO • VA • FHA • USDA



Brad Ellis 843.689.7828 bellis@coastalstatesbank.com NMLS #780331



Ric Spiehs 843.341.9944 rspiehs@coastalstatesbank.com NMLS #416763



Sally Zuniga 843.341.9968 szuniga@coastalstatesbank.com NMLS #1756726



Matt Minasi 843.837.0129 mminasi@coastalstatesbank.com NMLS #659245



Paul Furr 843.837.0128 pfurr@coastalstatesbank.com NMLS #1531314



Charlie Mason 843.705.1220 cmason@coastalstatesbank.com NMIS #777445



CALL OR VISIT OUR LOCAL LOCATIONS

5 Bow Circle (Hilton Head Island), 843,341,9900 98 Main Street (Hilton Head Island), 843,689,7800 7 Thurmond Way (Bluffton), 843,837,0100 30 William Pope Drive, Suite 101 (Sun City), 843.705.1200

WWW.COASTALSTATESBANK.COM All loans made by CoastalStates Mortgage Enterprises, Inc., a subsidiary of CoastalStates Bank NMLS ID #154698.









Here in the Lowcountry, we have a culture, geography, architecture, economy and even a cuisine that is uniquely ours. Here are a few things that help make it such a unique place.



SEA OATS They look like weeds but are actually very important to our beaches and are protected by law. They help protect beaches and surrounding areas from what would otherwise be damaging winds. It also provides food and habitat for birds, small animals and insects. Yell at kids you see messing with them.



CONFEDERATE JASMINE In early spring and summer, this fast-growing vine produces clusters of small, white flowers that look like tiny pinwheels. Despite their diminutive size, the flowers pack a huge punch of sweet fragrance and can easily perfume an entire yard. Use it to cover an eyesore, such as an old shed or fence, or let it tumble down walls and terraces.

WHAT'S GROWING



SPANISH MOSS

Due to its propensity for growing in subtropical humid southern locales like the Lowcounry, Spanish Moss is often associated with Southern Gothic imagery and Deep South culture. It has been used for various purposes, including building insulation, mulch, packing material, mattress stuffing and fiber. It is a common habitat for certain spiders, bats, rat snakes and insects, and is used as nest material for birds. Your mother wouldn't want you playing with it.





PALMETTO TREES On June 28, 1776, Charleston patriots under William Moultrie made a fort of palmetto trunks and from it defended successfully against the British in the Revolutionary War. The tree is a familiar symbol of South Carolina and is featured on the state flag, the great seal and the U.S. Mint's bicentennial commemorative quarter. They don't offer much shade but at least they look awesome.



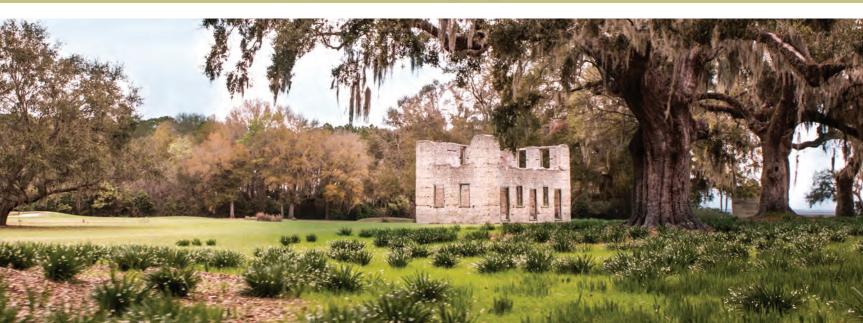
KUDZU This invasive plant species is everywhere you look. It has been spreading across the South faster than it can be sprayed or mowed. Its introduction has produced devastating environmental consequences and has earned it the nickname, "The vine that ate the South." It is is believed to have originated in Japan but we're claiming it as our own now.



Understated elegance hangs from the boughs of Spring Island's Live oak forests. Nature is allowed to flourish naturally while community buildings, grounds and amenities are pristine playgrounds for Members of this idyllic Island. Spring Island defines luxury devoid of pretension. Members hold tight to an intimately shared experience that is as creative as it is robust.

Uncover Life Here.

(843) 987-2200 SpringIsland.com













BOYKIN SPANIEL This medium-sized breed of dog was bred to hunt turkeys and ducks in swamps and marshes. It is the state dog, named after the Boykin family, who have a South Carolina town named after them as well. A few members of the Boykin family live here. The local connections make it a popular choice of breed here in the Lowcountry.

GROSS BUGS Some bugs are cute but not the ones living around here. Swarms of lovebugs look like mini-tornadoes. Palmetto Bugs grow larger than hummingbirds. Other ugly bugs living here include no-see-ums, acorn weevils, biting ants, dog ticks, salmonflies, oil beetles, assassin bugs, bark centipedes, bed bugs, mud daubers, blister beetles, horse flies, boll weevils, stink bugs, locust, Carolina mantis, coneheads and more. Most bugs here are smelly and gross.

CAROLINA MARSH TACKY This rare breed of horse developed from Spanish horses brought to the Lowcountry by Spanish explorers, settlers and traders as early as the 16th century. The horses were used by the colonists during the American Revolution, and by local residents for farm work, herding cattle and hunting throughout the breed's history. The most famous one here is Comet at the Coastal Discovery Museum.

CAROLINA WOLF SPIDER If you come across a wolf spider, chances are you'll think it's poisonous simply because of the way it looks and walks. While the appearance of these spiders may seem rather foreboding, they are not inclined to bite. They flee anything larger than themselves, and generally will bite humans only if they feel threatened and are unable to escape.

GATORS If you're going to live here, you have to get used to living around them. Gators live in lagoons and ponds all around the Lowcountry. The average female is about 8 feet long and the average male is about 11 feet long, but 14-footers are common. They are considered a keystone species here. Without them, our ecosystem would change drastically.

More Reasons to Love Your... Hands, Feet, Knees, Hips, & Shoulders



Beaufort • Hilton Head • Bluffton











COMMON SIGHTS

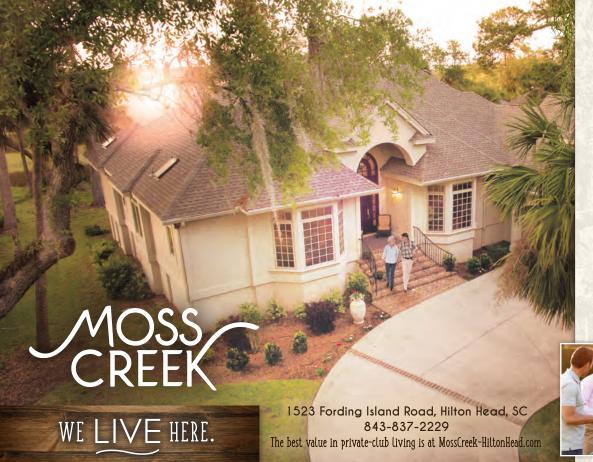
SHRIMP BOATS Fresh caught wild shrimp is available most of the year here. Shrimp boats are a common site in local waterways in September, October, November and December. Fishermen have taken advantage of the Lowcountry's marshes and estuaries since the earliest settlement.

CAROLINA SHAG A partner dance done primarily to Beach Music. The basic step in Carolina Shag is a six-count, eight-step pattern danced in a slot. The rhythm is similar to six-count Swing in that it is triple step, triple step, rock step or counted as "one-and-two, three-and-four, five-six". There are eight shag dance steps in the basic pattern. Take lessons or find a local club to get in on the fun.

TARTAN JACKETS Owning a wool tartan jacket is a bit of a status symbol in the Lowcountry. There are a few ways to get one. One way is to win the RBC Heritage, the PGA Tour golf tournament that takes place each year at Harbour Town Golf Links. Jackets are also awarded to the governor of South Carolina, the mayor of the Town of Hilton Head Island, golfers who have played in at least 20 pro-ams and board members of the Heritage Classic Foundation.

SWEETGRASS BASKETS People in the Lowcountry have been weaving these elaborate baskets for generations. They are made of bulrush, a strong yet supple marshgrass that thrives in the sandy soil of the Lowcountry. Originally used as winnowing fans to separate the rice seed from its chaff, sweetgrass baskets are regarded among the nation's most prized cultural souvenirs. With proper care, they can last longer than you do.

PLUFF MUD This oozy, gooey, dark-brown substance is the mother sauce of all things Lowcountry. You can't call yourself a local until you've sacrificed a shoe to its gooey, quicksand-like clutch. Locals also love the smell. Pat Conroy described it as the smell of the South in heat. Many visitors equate the scent to rotten eggs or soiled diapers. If you're going to live here, you've got to get used to it.



We LIVE for where we love.

They say that home is where the heart is, and nowhere is that more true than here in Moss Creek. Our real estate listings cover a wide variety of architectural styles that are as individual as our members.

That's the beauty of Moss Creek living.

We give you plenty of personal space and prerogatives, which means when you choose to put new roots down here, you'll know in your heart that it's a natural and lasting fit.





local authentic lowcountry

THINGS LOCALS SHOULD KNOW

If you see a big red dot on the outside of a building, they sell booze there.

Real barbecue sauces have mustard in them.

Slaw is made with vinegar, not mayo.

Pink wine is acceptable for full-grown adults to drink.

Chow chow is pickled relish, not a dog breed.

Peanuts taste best boiled.

Like church? We've got all denominations.

Day drinking is encouraged.

They're not crayfish or crawdads. They are crawfish.

Talking to complete strangers is encouraged.

A sandlapper is similar to a hillbilly. They just live here instead of the hills.

It's supper, not dinner.

Asking for a Coke doesn't mean you want an actual Coca-Cola.

There are no frogs in Frogmore Stew.

It's not "you guys," it's "y'all."

Everybody is connected to Ohio in some way.

All porch swings and screen doors must squeak.

The Weather Channel isn't good enough. Trust random people on Facebook instead. It is nearly impossible to tell the difference between a snow day and the apocalypse.

Turn signals are optional.

Sweet tea is the only kind of tea.

You are allowed to scold other people's children here.

Red on black, venom lack; red on yellow, kill a fellow.

Monogramming stuff is cool.

It's not a purse, it's a pocketbook.

People from Virginia and above are Yankees.

It's not a remote control, it's a clicker.

In order of importance: SEC, ACC, Big Ten.

It's not a shopping cart, it's a buggy.

USC isn't a school in Southern California.

There are at least 500 uses for bacon grease.

Tacos are always acceptable.

It's not stuffing. It's dressing.

We are waiting in line, not waiting online. That's a slow internet connection.

It's OK for a man to call a younger man "son."

It's OK to put an "s" on the end of any chain store name (Belks, Walmarts, Krogers, etc.).

Oddly, many like the Pittsburgh Steelers here.

Grandmother is boring. Call her something weird.

Salad doesn't always mean healthy.

Two first names? Acceptable!

Knee babies are toddlers.

Never be aggressive. Be super passive aggressive instead.

Want to fight? Ask someone if they're feeling froggy and see if they jump.

It doesn't have to be pretty. It just has to work

A person that eats a lot is a lunch puppy.









IN THE MOVIES

Feature films shot around here.

BEAUFORT

Animals and the Tollkeeper (1998)

The Big Chill (1983)

Forces of Nature (1999)

The Fugitive (1993)

Full Metal Jacket (1987)

G.I. Jane (1997)

The Great Santini (1979)

The Jungle Book (1994)

Last Dance (1996)

A Perfect World (1993)

The Prince of Tides (1991)

Something to Talk About (1995)

The War (1994)

White Squall (1996)

Yesterday (1981)

BLUFFTON

The Legend of Bagger Vance (2000)

HARDEEVILLE

1969 (1988)

Gone Fishin' (1997)

Wild America (1997)

HILTON HEAD ISLAND

Come Away Home (2005) The Longest Yard (1974)

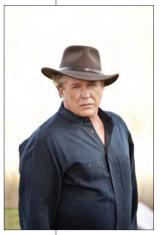
HUNTING ISLAND

Forrest Gump (1994)

Rules of Engagement (2000)

SAINT HELENA ISLAND

Daughters of the Dust (1991)



FAMOUS FOLKS

A few people you may have heard of that call (or once called) the Lowcountry home.

Ken Anderson, NFL player Arthur Blank, businessman

Tom Berenger, actor Pat Conroy, author

Domenico De Sole, businessman

Joe Frazier, boxer

Candice Glover, American Idol winner Ryan Hartman, NHL player Jazzy Jay, hip-hop disc jockey John (aka "The Coug") Mellencamp, musician

Mark Messier, NHL player Duncan Sheik, musician

Stan Smith, tennis player



PUBLIC ART EXHIBITION

ON HILTON HEAD ISLAND

OCTOBER 1 - JANUARY 31

Coastal Discovery Museum at Honey Horn

4 MONTHS. 20 SCULPTURES.

FREE ADMISSION









Join Community Foundation of the Lowcountry as it presents the 2018 Public Art Exhibition on Hilton Head Island. This juried exhibition showcases 20 outdoor sculptures from internationally-recognized artists.

OUR SPONSORS:

Premier Partner

Platinum Sponsor





Gold Sponsors

Beaufort County Council - ATAX Board Charleston ENT & Allergy - Beaufort, Bluffton, Hilton Head

People's Choice Award Sponsor

Board Members of Community Foundation of the Lowcountry Otocast

Bronze Sponsors

Alliance Roofing of South Carolina Bayshore Retirement Living Bruderer Family Fund for Arts and Education Hilton Head Resort Dudley and Rita King Family Charitable Fund Gerald E. and Elizabeth B. Mayo Peter and Lynn Parrott Fund

Plaza at Shelter Cove Sea Pines Resort John and Beth Weymouth Family Fund Wood + Partners Martha C. Worthy Zipline Hilton Head

Friends

Rabbi Brad and Linda Bloom Helen Ryan Wells Fargo Irene Williamson

In-Kind Sponsors

Coastal Discovery Museum FISH Casual Coastal Seafood Frey Media Island School Council for the Arts Otocast Park Lane Hotel & Suites Savannah/Hilton Head International Airport The Greenery World Design Marketing

HHIPUBLICART, ORG





Southern staples

FAVORITE RECIPES & FUN FACTS ABOUT LOWGOUNTRY FOODS

STORY BY ABIGAIL FELLIN

There are some dishes that every Lowcountry resident should know about. From Lowcountry boil to biscuits and gravy, these foods are staples on our dinner tables.



Lowcountry Boil

INGREDIENTS

4 pounds small red potatoes

5 quarts of water

1 (3 ounce) bag of crab boil seasoning

4 tablespoons Old Bay seasoning

2 pounds kielbasa or hot smoked link sausage, cut into 1 1/2 inch pieces

6 ears of corn, halved

4 pounds large fresh shrimp, peeled and deveined Cocktail sauce

DIRECTIONS Add potatoes, water and seasoning to a large pot. Cover pot and heat to a boil. Cook for 5 minutes. Add sausage and corn; return to a boil. Cook until potatoes are tender. Add shrimp to the pot and cook until shrimp turn pink (3-4 minutes). Drain. Serve with cocktail sauce.

FUN FACT

This dish is also called Frogmore Stew, named after the hometown of the national guardsman who made the dish for 100 soldiers. The name was changed to Lowcountry boil when the town name was changed.



Biscuits and Gravy

INGREDIENTS (biscuits)

2 cups all-purpose flour

3 teaspoons baking powder

1 teaspoon salt

1/4 teaspoon bakina soda

1 stick frozen butter, sliced thin or grated

3/4 cup ice cold buttermilk

DIRECTIONS Preheat the oven to 425 degrees Farenheit. Line a baking sheet with parchment paper. Whisk dry ingredients together. Cut butter into the flour mixture and blend until it resembles coarse crumbs. Add buttermilk and stir until moist. Put dough on a floured surface and lightly fold the dough over multiple times to form the flaky layers. Lightly roll the dough to about 5/8 inch thick. Cut biscuits into 3 inch rounds. Make sure not to twist the cutter; this will ruin the layers. Bake for 12-15 minutes until golden brown.

INGREDIENTS (gravy)

3 tablespoons butter

1 pound tube breakfast sausage

1/3 cup all-purpose flour

1/2 teaspoon salt, to taste

2 teaspoons freshly cracked black pepper, to taste

3 1/2 -4 cups whole milk, warmed

DIRECTIONS Heat the butter in large saucepan over medium-high heat until foaming. Add sausage and brown it. Reduce heat to medium. Sprinkle flour over the sausage and mix it well. Season with salt and pepper. Cook for another minute, stirring often. Gradually add in milk, stirring it in. Bring to a simmer and stir occasionally until thickened. If too thick, add more milk. Serve gravy on top of halved freshly baked biscuits.

FUN FACTS

- · This Southern classic, created out of necessity, has been around since the Revolutionary War, being the breakfast of choice for soldiers.
- · February 21st and December 2nd are both considered National Biscuits and Gravy day.







CHOCOLATE CANOPY



Hilton Head's **Finest Confections Since 1982**



created by hand using the finest ingredients.

55 New Orleans Road, Hilton Head 843.842.4567

Order online at ChocolateCanopy.com

Don't forget we ship nationwide!



Shrimp Burgers

INGREDIENTS:

1 pound shrimp

2 tablespoons chopped scallions

3 tablespoons diced celery

2 tablespoons chopped parsley

1 1/2 teaspoons lemon zest

3 tablespoons mayonnaise

1 cup cornbread crumbs

1 egg, beaten

Salt and pepper to taste Tabasco sauce to taste

1 tablespoon peanut oil

DIRECTIONS: Boil shrimp for 2 minutes. Drain in a colander, and place ice on top until cool enough to handle. Peel and devein shrimp, and chop into small dice. In a large bowl, mix shrimp with scallions, celery, parsley and lemon zest. Stir in mayonnaise, cornbread crumbs and the egg. Beat with a whisk or wooden spoon until evenly distributed. Season with salt, pepper and Tabasco to taste. With your hands, form 6 patties about 3 inches in diameter. Sauté, 3 at a time, in peanut oil until both sides are nicely browned. Drain on paper towels. Serve on hamburger buns with lettuce, tomato and tartar sauce.

FUN FACTS

- · Beaufort is considered the heart of shrimp burger country.
- · Shrimp burger recipes can be traced back to the 1930s in a cookbook titled "200 Years of Charleston Cooking."
- The term **burger** was added to the shrimp patties during the expansion of McDonalds.

Southern Pecan Pie

INGREDIENTS

3 eggs

1 cup white sugar

1 cup corn syrup

2 tablespoons butter, melted

1 teaspoon vanilla extract

1/4 teaspoon salt

1 1/2 cups pecan halves

1 9-inch single crust pie

DIRECTIONS Preheat oven to 400 degrees Beat eggs slightly in medium bowl. Beat in sugar, and then blend in syrup, butter or margarine, vanilla, salt, and pecans. Pour filling into unbaked pie shell. Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees, and continue baking 35 to 40 minutes; the pie will be brown and slightly puffed.

FUN FACTS

- · Georgia is the main commercial grower of pecans in the US.
- The earliest printed recipes for pecan pie are from the 1870s.
- · Pecan pie became popular in the 1920s when Karo syrup started printing a recipe on the cans.





Banana Pudding

INGREDIENTS

4 tablespoons all-purpose flour

1 1/2 cups sugar pinch salt

3 large egg yolks

3 cups milk

1 teaspoon vanilla extract

1 box vanilla wafers

5-6 bananas

DIRECTIONS Combine flour, sugar and salt in a large saucepan. Lightly beat egg yolks and combine with milk in a large bowl or measuring cup. Pour the egg and milk mixture into dry ingredients in heavy saucepan. Cook over low to medium heat, stirring constantly, until ingredients are thickened and smooth. Remove saucepan from heat and stir in vanilla. To layer your banana pudding, begin by placing wafers in a dish of your choice, a 3 quart bowl or pan or individual sized containers. Slice bananas and place on top of wafers. Pour custard over wafers and bananas. Repeat layering process until all wafers, bananas, and custard have been used. Ending with a final layer of wafers for decorative purposes.

FUN FACTS

- Bananas weren't widely available in the US until after the Civil War.
- Early recipes of banana pudding range from including sponge cake to being a frozen mold using tapioca instead of a custard.
- The 1920s was when the recipe first included **vanilla wafers**.

Pimento Cheese

INGREDIENTS

16 ounces aged sharp white cheddar cheese, shredded

18 ounce jar diced piminto, drained

1/2 cup mayonnaise

2 tablespoons shredded or finely chopped sweet onion

2 bottled mild or hot banana peppers, drained and finely chopped Pinch cayenne pepper

DIRECTIONS In a large bowl stir together cheese, pimento, mayonnaise, onion, banana peppers, and cayenne pepper. (For a smoother consistency, beat mixture with an electric mixer.) Transfer to a storage container; cover and chill for 4 hours up to 3 days. Serve on toast or crackers.

FUN FACTS

- This Southern dish was originally created in **New York** during the early 1900s.
- This dish became Southern in 1911 when Spanish pimentos were in high demand, but were overly expensive. So, a company in **Georgia** began growing their own domestic pimentos.



ROLLERS SPIRITS

GET YOUR "BOO-ZE" ON & STOCK UP ON ALL OF YOUR FALL FAVORITES!



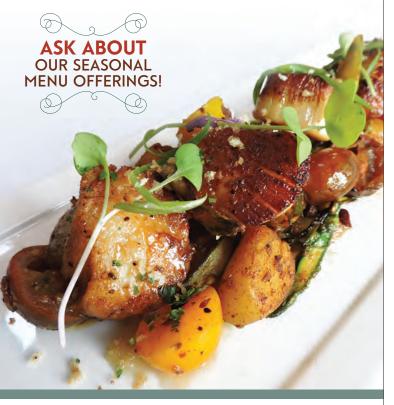
THROWING A HALLOWEEN BASH? PLACE YOUR SPECIALTY ORDER TODAY!



THREE LOCATIONS

PALMETTO BAY ROAD 843.842.1200 COLIGNY PLAZA 843.785.3614 PORT ROYAL PLAZA 843.681.8454





UPSCALE SEAFOOD RESTAURANT & WINE BAR

Open 7 nights a week Dinner 5:00 - 10:00 p.m., Early Dining 5:00 - 5:45 p.m. Reservations recommended, call 844.627.1665 after noon daily or visit: AlexandersRestaurant.com



RODNEY STRONG WINE DINNER WEDNESDAY, OCTOBER 17 6:00 - 8:30 P.M.

(Advanced reservations & payment required. Visit: AlexandersRestaurant.com/wine-dinner)



Located in Palmetto Dunes 76 Queens Folly Rd, Hilton Head Island



Fried Chicken

INGREDIENTS

1 3-pound whole chicken, cut into pieces 1 cup all-purpose flour Salt, to taste Ground black pepper, to taste

1 teaspoon paprika 1 quart vegetable oil, for frying

DIRECTIONS Season chicken with salt, pepper and paprika. Cover evenly with flour. Add 1/2 to 3/4 inch oil to a large, heavy skillet. Heat to approximately 365 degrees F. Place chicken pieces in hot oil. Cover, and fry until golden, turning once, 15 to 20 minutes. Drain on paper towels.

FUN FACT

The origin of this dish is murky and it is unsure if **European settlers** or **African** American slaves were the first to try breading and frying up some chicken.

Hush Puppies

INGREDIENTS:

1 cup cornmeal

1/4 cup all-purpose flour

2 teaspoons sugar

3/4 teaspoon baking powder

1/4 teaspoon baking soda

1/4 taspoon salt

1 egg, beaten

1/2 cup buttermilk or sour milk

1/4 cup sliced green onions

DIRECTIONS: In a medium bowl stir together cornmeal, flour, sugar, baking powder, baking soda, and salt. Make a well in center of flour mixture; set aside. In another bowl combine egg, buttermilk, and green onions. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Drop batter by tablespoons into deep, hot fat (375 degrees F). Fry about 3 minutes or until golden, turning once. Drain on paper towels. Serve warm. Makes 14 to 18 hush puppies.



Fried Green Tomatoes

INGREDIENTS

4 green tomatoes, cut into 1/4 inch rings Kosher salt

Freshly ground black pepper

3/4 cup all-purpose flour

1 tablespoon garlic powder

4 eggs

2 tablespoons milk

1 1/2 cups panko bread crumbs Pinch cayenne pepper

Pinch paprika

DIRECTIONS Preheat oil to 350 degrees Farenheit in deep-fryer. Season tomatoes on both sides with salt and pepper. Place flour and garlic powder in a shallow dish. In another shallow dish, beat eggs with the milk. In another dish, mix bread crumbs with cayenne and paprika. Dredge tomatoes through the flour, then the eggs, and then through the bread crumbs. Add only a few pieces to the fryer at a time, so they can cook evenly, about 2 to 3 minutes. Drain on paper towels.

FUN FACT

While this dish is known as a Southern food staple, it actually originated in the Midwest back in the 19th century. It only became a Southern food after the movie "Fried Green Tomatoes" which was based in the South.

Shrimp Po' Boy Sandwich

INGREDIENTS

1 pound medium shrimp, shelled, deveined and tails removed

3/4 cup fine cornmeal

3/4 cup flour

1 tablespoon Cajun seasoning

1 teaspoon salt

2 eggs, beaten

Peanut oil, for frying

1/2 head iceberg lettuce, shredded

2-3 tomatoes, sliced 1/4 inch thick

4 small French sandwich rolls

INGREDIENTS (remoulade)

1/4 cup mustard

1 1/4 cups mayo

2 teaspoons prepared horseradish

1 teaspoon pickle juice or vinegar

1 teaspoon hot sauce

1 large garlic clove, minced and smashed

1 tablespoon sweet paprika

1-2 teaspoons Cajun seasoning

DIRECTIONS Remoulade: If you are making your own remoulade, mix all the ingredients together in a bowl and set aside for 30 minutes.

Sandwich: Pour enough peanut oil in a large frying pan to come up about 1/4 inch, and set the pan over medium-high heat until a small amount of flour sizzles immediately when you drop some in. Mix the cornmeal, flour, Cajun seasoning and salt in a large bowl. Working with a few at a time, dredge the shrimp in the egg, then in the cornmeal-flour mixture. Shake off any excess breading and fry the shrimp until golden on both sides. Set the fried shrimp aside on paper towels to drain. To assemble the sandwiches, slice the sandwich loaves almost all the way through and smear remoulade on both the top and bottom. Lay down a layer of shredded lettuce on the bottom of the sandwich, then arrange the shrimp on top. Lay 3-4 slices of tomato on the shrimp and press the top of the bread down on the bottom, compressing the sandwich a little. Serve immediately.

FUN FACT

It was **invented in 1929** by a pair of brothers supporting street car conductors holding a strike and offering them a free sandwich. This called for the brothers to think of a meal for when the "poor boys" came along.





OPEN DAILY AT 11 AM SERVING LUNCH AND DINNER BRUNCH ON SUNDAYS AT 10 AM



1 Hudson Road, HHI, SC • 843.681.2772 • hudsonsonthedocks.com

Perfect pumpkin recipes

ELEVATE YOUR NEXT FALL FEAST WITH THESE CREATIVE RECIPES FROM LOCAL CHEFS



HEALTHY HABIT

Creamy vegan pumpkin soup

INGREDIENTS

4 tablespoons olive oil, divided

One 4-pound pumpkin

1 large yellow onion, chopped

4 large or 6 medium garlic cloves, pressed or minced

1/2 teaspoon sea salt

1/2 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/8 teaspoon cloves

1 teaspoon paprika

Freshly ground black pepper

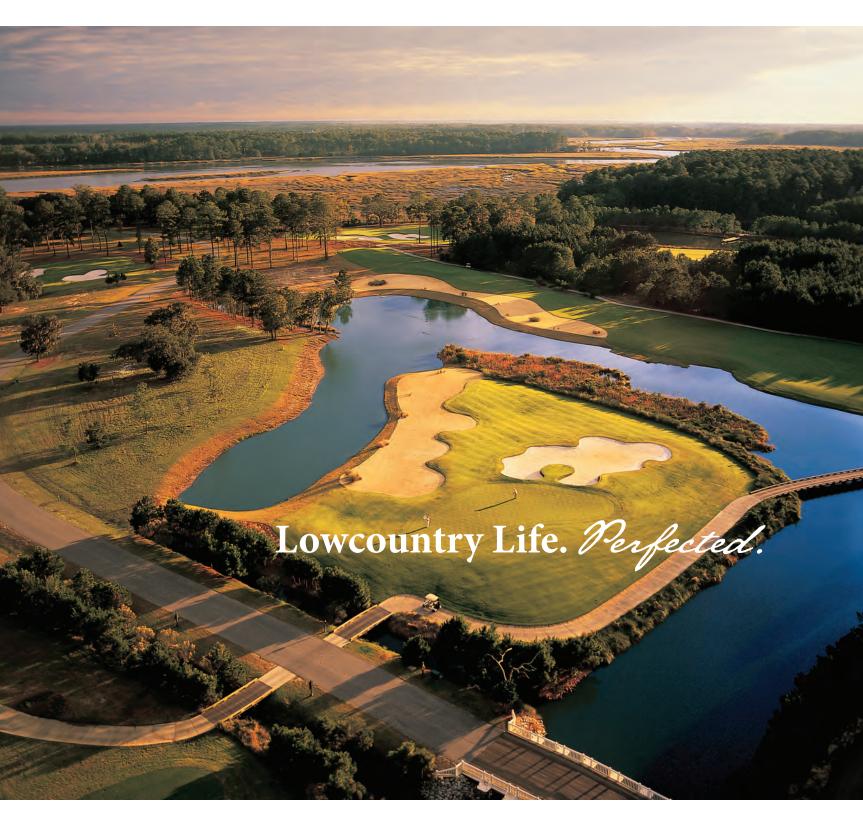
4 cups (32 ounces) vegetable broth

1/2 cup full fat coconut milk

2 tablespoons maple syrup

1/4 cup pepitas (green pumpkin seeds)

DIRECTIONS [1] Preheat oven to 425 degrees and line a baking sheet with parchment paper for easy cleanup. Carefully halve the pumpkin and scoop out the seeds. Slice each pumpkin halve in half to make quarters. Brush or rub 1 tablespoon olive oil over the flesh of the pumpkin and place the quarters, cut sides down, onto the baking sheet. Roast for 35 minutes or longer, until the orange flesh is easily pierced through with a fork. Set it aside to cool for a few minutes. [2] Heat the remaining 3 tablespoons olive oil in a large Dutch oven or heavy-bottomed pot over medium heat. Once the oil is shimmering, add onion, garlic and salt to the skillet. Stir to combine. Cook, stirring occasionally, until onion is translucent, about 8 to 10 minutes. In the meantime, peel the pumpkin skin off the pumpkins and discard the skin. [3] Add the pumpkin flesh, cinnamon, nutmeg, cloves, paprika, and a few twists of freshly ground black pepper. Use your stirring spoon to break up the pumpkin a bit. Pour in the broth. Bring the mixture to a boil, then reduce heat and simmer for about 15 minutes to give the flavors time to meld. [4] While the soup is cooking, toast the pepitas in a medium skillet over medium-low heat, stirring frequently, until fragrant, golden and making little popping noises. You want them to be nice and toasty, but not burnt. Transfer pepitas to a bowl to cool. [5] Once the pumpkin mixture is done cooking, stir in the coconut milk and maple syrup. Remove the soup from heat and let it cool slightly. You can use an immersion blender to blend this soup in the pot. Working in batches, transfer the contents of the pan to a blender. Securely fasten the blender's lid and use a kitchen towel to protect your hand from steam escaping from the top of the blender as you purée the mixture until smooth. Transfer the puréed soup to a serving bowl and repeat with the remaining batches. [6] Taste and adjust if necessary. You might want to add more coconut milk for extra creaminess/milder flavor, or maple syrup to make it a little sweeter. [7] Ladle the soup into individual bowls. Sprinkle pepitas over the soup and serve. Let leftover soup cool completely before transferring it to a proper storage container and refrigerating it for up to four days (leftovers taste even better the next day) or freeze this soup for up to three months.



The sweeping views of the Okatie River, the iconic white fences and architecture, and the pristine greens of the Greg Norman course are your dream of Lowcountry living realized.

New Homes and Memberbships

Oldfield1732.com (843) 645-4600 10 Oldfield Way | Okatie, SC 29909



WHISKEY ROOM

AT CHARBAR CO

Charbar Co's addition of the
Whiskey Room is an unconventional
duo that upends the traditional
speakeasy concept. The intimate
rustic lounge evokes feelings of an
older, more dapper era of drinking
with plans to feature over 100
whiskeys & bourbons and nightly
music featuring jazz era playlists
with a modern twist.

WHAT'S YOUR POISON?









HOLY TEQUILA

Día de Muertos pork chops

INGREDIENTS

2 8-ounce pork chops1 cup diced pumpkin1 cup diced sweet potatoes

DIRECTIONS Season pork chops with salt and pepper. In a hot sauté pan sear pork chops for about 3-4 minutes each side finishing in the oven at 350 degrees for about seven minutes. Roast the sweet potatoes and pumpkin for about 15 minutes.

INGREDIENTS (hash)

1/2 cup diced red onion
1 tablespoon minced garlic
1/4 cup dried cranberries
2 ounces toasted pumpkin seeds
1 ounce white wine
1 ounce apple cider vinegar
Salt, pepper

DIRECTIONS Pull pork out of the oven, set aside, and using same pan (so you don't lose any flavor) sauté garlic and onion for two minutes. Deglaze with white wine and vinegar, add roasted pumpkin, potatoes, cranberries and pumpkin seeds.

INGREDIENTS (apple chutney)

2-3 Granny Smith apples, diced 1/2 tablespoon brown sugar 1 tablespoon cinnamon powder 1 tablespoon ground nutmeg 2 tablespoons butter

DIRECTIONS In a pan add butter and apples and cook for 2-3 minutes. Add brown sugar and cook four minutes. Finish with nutmeg and cinnamon. Arrange the hash on a plate with pork chops and top with apple chutney.

SALTY DOG

Pumpkin risotto featuring Jake Shake Seasoning



INGREDIENTS

1 teaspoon olive oil
1 clove garlic, chopped
1/2 cup arborio rice
1 1/2 cups diced pumpkin
1/2 cup white wine
4-6 cups of hot chicken broth
Chopped parsley
Nutmeg to taste
Jake Shake Seasoning
Salt and peper, to taste



DIRECTIONS Heat oil in a medium saucepan. Cook garlic for a couple seconds then mix in pumpkin and rice. Deglaze with wine. Lower the heat. Keep stirring, adding more stock as the rice absorbs the liquid. Once the risotto is cooked and at the right consistency, season with salt, pepper, and a pinch of nutmeg. Top with sautéed shrimp seasoned with our Jake Shake and sprinkle with Parmesan cheese and chopped parsley.



Pumpkin swiss burger with fried sage

INGREDIENTS (Serves 4)

3 tablespoons olive oil
2 pounds fresh ground beef
1/3 cup pumpkin puree
1/2 teaspoon garlic powder
1/8 teaspoon cinnamon
1/2 teaspoon cumin
1/8 teaspoon allspice
1/8 teaspoon cayenne pepper
6 tablespoons unsalted butter
1 yellow onion, sliced thinly
4 slices Swiss cheese
9 fresh sage leaves

4 hamburger buns Salt and pepper to taste

DIRECTIONS [1] In a large bowl combine beef, pumpkin, garlic powder, cinnamon, allspice, cayenne pepper, salt and pepper. Form four hamburger patties and set aside. Preheat a skillet to medium-high heat and add the olive oil. Place hamburger patties into the skillet and cook for five minutes on the first side. Flip and cook an additional four minutes. The last minute, place cheese slices on top of each of the patties. Once the cheese has melted and the burgers are cooked, remove from skillet and set aside on a plate. [2] In another skillet preheated to medium heat, add 3 tablespoons unsalted butter. Add the onion slices, salt and pepper to the skillet. Sauté until soft and golden brown (about five minutes). Make sure to stir often to keep the onions from burning. Remove from skillet and set aside when done. [3] In another skillet preheated to medium-high heat, add the remaining butter to the skillet. Add sage leaves and fry them in the butter until crispy about three minutes. Remove sage leaves with a slotted spoon and set aside. To assemble, place burger patty on a bottom bun. Top patty with caramelized onion and the top bun. Using a toothpick, place two fried sage leaves on top of the bun to make sure they stay in place. Serve immediately.







Charbar Co. is a fresh approach to not just "better burgers" but to the burger segment as a whole. Our chef-driven menu features true gourmet quality burgers, sandwiches, salads and more.







Located in Park Plaza
843.785.2427 WWW.CHARBAR.CO



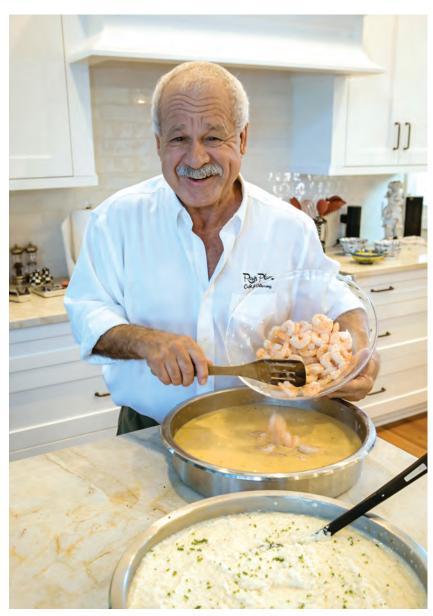


Lowcountry cuisine has its share of secrets



ROY PRESCOTT KNOWS LOWCOUNTRY FOOD. HE'S SERVED IT, HE'S COOKED IT, HE'S HARVESTED IT - BUT ABOVE ALL, HE'S LIVED IT.

STORY BY ROBYN PASSANTE PHOTOS BY LISA STAFF



LOCAL FLAVOR Many locals associate Roy Prescott with good food and good times. Remy's will never be forgotten.

Before Roy's Place Café & Catering became a go-to caterer and lunch spot on the island, before the original Remy's Bar and Grill opened in 1984, even before he and a few of his pals were living on Hilton Head as young adults, foraging for most of their meals, Prescott was just a boy from Ridgeland letting the flavors and recipes from Southern kitchens slowly seep into his soul.

"My mother was a good cook, but my grandfather, he had a barbecue restaurant near Hardeeville. In the South, the male in the families did just as much cooking as the women. So it just started from childhood," Prescott says of his lessons in this region's fare. "Growing up in the South, fish and grits would be a meal at supper. I started to learn to cook from there. And we always had venison, fish, shrimp, crabs, deer . . ."

Watching the giants in his life create meals for the masses using the ingredients they had on hand gave Prescott first-hand knowledge of what Lowcountry cuisine really is.

"Lowcountry cuisine is kinda like livin' off the land. It's mostly things that are available in the Lowcountry, things you can't get upstate," he says. "It's based on what we had an abundance of."

The deceptive thing about Lowcountry fare, though, is that just because many of the recipes are made with few ingredients doesn't meant they're easy to make well. Indeed, most Lowcountry dishes have intricacies — questions of cooking time and ingredient order - known best to those who've grown up in a Lowcountry kitchen.

We asked Prescott to share some secrets regarding several classic Lowcountry dishes. And like a true Southern gentleman, he was happy to oblige.





Lump crab cakes

To make this one marvelous, Prescott says, don't be stingy on the meat. "You've gotta get just the right blend of panko breadcrumbs and wetness to bond the crab cake together. And you've got to have lump crabmeat," he says. "So many people will try to cut corners, use more breadcrumbs than necessary."

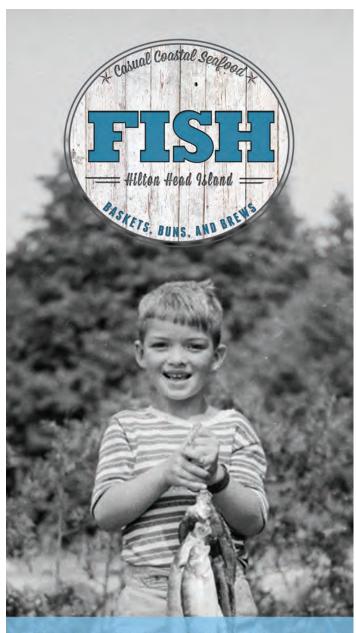


Shrimp and grits

Start with stone-ground grits for an authentic taste and texture. "People so often get instant grits, which are no comparison to slow-cooked grits." Prescott uses a little bit of water and a little bit of heavy cream to make his grits extra creamy. The gravy he makes is with a shrimp base, which also includes andouille sausage and tasso ham. "No flour, just a heavy cream reduction. And we use shrimp, local shrimp whenever we can get them. You can't beat our local shrimp."







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

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



Barbecue Pork

The Prescotts use a Winston cooker, a slow cooker with a water tank in the bottom of it. "We cook our Boston butts for 15 hours at 185 degrees," he says, marinated and basted in vinegar, black pepper and barbecue spices. "The moisture just keeps breaking down the fat, it keeps cooking, cooking, cooking. The basting gives them such a great flavor ... We don't even sauce it."



Collard greens

Fresh, local collards are the best. When he can, Prescott gets his from a third cousin with a huge garden in Ridgeland. They need to be well washed, cut up and cooked "just the right amount of time, with a little sugar in the water" plus salt, pepper, seasonings — and a smoked ham hock. "Drop that in the water a little before you put the collards in," Prescott says.

Bonus tip: Collards are even better the next day, when all that flavor has thoroughly soaked into the greens.





Gumbo

For a seafood gumbo, Prescott includes scallops, shrimp and fish, but the best flavor doesn't come from the sea. "The secret to good gumbo is you have to almost burn the roux a little bit. There's a certain color and smell you're looking for in order to pull it off and add it to the other ingredients." What exactly is that color and smell? Only he knows: "It's just something I've always done."



Baby back ribs

The secret to finger-licking ribs happens well before they're seasoned and cooked. "If you flip ribs over on the back side, there's a membrane. If you don't remove it, it becomes a fine gristle." Prescott says to use a washcloth or terrycloth towel to grip the membrane and peel it off like a skin while the ribs are still raw. "It makes the meat so much more tender," he says. "Makes all the difference in the world if you take it off." LL



RESTAURANT news

HOT PRODUCTS + AWARDS + NOW OPEN







Farmers Market returns to Coastal Discovery Museum

The Coastal Discovery Museum will host a farmers market from 9 a.m. to 1 p.m. every Tuesday beginning Oct. 2 through December. Find fresh produce, pasteurized chicken, free-range rabbit, pork sausage, seafood, salsa, cookies, bread and more. Three Sisters Farm, Benny Hudson Seafood, Donald and Susan Brant Farm, Whippoorwill Farm, Bakeology, Grind Roasters, Great Gourmet USA and others plan to be at the market. The Lowcountry Raptors also will be there once a month with their birds of prey and knife sharpening with Mark. If you are a farmer or sell fresh food product and would like to be a vendor, call **Carlos Chacon** at 843-689-6767 ext. 226.



Local chefs featured on 'Bite Club'

Local chefs Amanda Russ of Pomodori and **Orchid Paulmeier** of **One Hot Mama's** were featured in an episode of Food Network's "Bite Club." The two chefs competed against three Savannah chefs in the new show hosted by chef Tyler Florence. Russ was crowned the champion of the episode, earning bragging rights and an impressive trophy.



Palmetto Sweets launches e-commerce website

Palmetto Sweets, the Hilton Head Islandbased specialty dessert company founded by longtime islander and premier caterer Lori Craven, has launched an enhanced new e-commerce website. The site showcases the company's growing line of specialty dessert squares in a variety of flavors and packaging options and provides a simple and convenient way to order for a variety of corporate and social occasions. Find more information go to palmettosweets.com.

Have your restaurant meals delivered

Have your favorite restaurant meals delivered through **Express Restaurant Delivery.** Find a list of menus online at hiltonheaddelivers. com, then call 843-785-7155 with your order. The hours are 5 to 9:45 p.m. Monday through Sunday. The fee is 15 percent above the regular menu price. Non-participatina restaurants are subject to an additional fee. The service is offered to nearly all of Hilton Head Island.

Hot product: Truffle Honey



This classic cheese condiment combines rich, amber Millefiori honey with a delicate slice of black truffle. Pair with Sottocenere al Tartufo semi-soft cheese for an elegant and decadent hors d'oeuvre. Available in the Market at Michael Anthony's Cucina Italiana.



Corner Perk expanding to new locations

Fans of the Corner Perk in Old Town Bluffton can look forward to a few new locations **soon.** The popular coffee shop is opening a new Bluffton store next to Ace Hardware at Buckwalter Place. The shop will seat up to 100 guests inside with outside seating as well. The shop also plans to open a third location on Paris Avenue in Port Royal. That location will seat up to 30 guests inside with outdoor seating as well. Both locations hope to be open before 2019.

Bucci & Murray's Pub is changing directions

Bucci & Murray's Pub on the Harbour in Shelter **Cove is now a sports bar and pub.** The New England spirit is captured with one-of-a-kind memorabilia. Features include a 26-foot inside bar providing views of the harbour, a booth section, 14 TVs, an indoor stage for live entertainment and an outside patio with full bar and spectacular views. The official grand opening celebration will be in mid to late October.













Top chefs coming for HHI Seafood Festival

Renown personalities inside the food industry are planning to attend the Hilton Head Island Seafood Festival on Feb. 18-24, 2019.

Barton Seaver is an internationally recognized speaker on the topic of seafood and the author of seven books. His most recent book, "American Seafood: Heritage, Culture & Cookery From Sea to Shining Sea," is an essential guide to more than 500 species, as well as a riveting history of one of our country's most iconic industries.

Anthony Lamas garners significant national attention for the restaurant. Seviche, which he opened in 2005 in Louisville. He has cooked at the James Beard House and he was honored as a semifinalist for the James Beard Foundation's Best Chef Southeast award in 2010, 2011 and 2012.

Elliott Moss moved to Asheville, N.C., in 2007 to help open the Admiral Restaurant, garnering acclaim throughout the South for his creative and eclectic fare. After being nominated for Best Chef Southeast through the James Beard Foundation in 2013, he left to chase his barbecue dreams, opening Buxton Hall Barbecue in Asheville.

> Find more information on the 2019 festival online at hiltonheadseafoodfestival.com.

try this:



PALMETTO BAY SUNRISE CAFÉ

Blueberry French Toast

Blueberry cream cheese stuffed French toast with raspberry sauce served with sausage or bacon. \$13



ELA'S ON THE WATER

Crab Cake Eggs Benedict

Poached eggs, toasted English muffin, house-made hollandaise and breakfast potatoes. \$16



HUDSON'S SEAFOOD HOUSE ON THE DOCKS

Smoked Atlantic salmon

Red onion, capers, cream cheese, toasted bagel and a hard boiled egg. \$11



Whether blending a healthy green smoothie, a batch of frozen cocktails or a creamy squash soup, the premium Wolf Gourmet Blender puts extraordinary power and control right at your fingertips.

Designed for exceptional performance, with responsive speed control and a unique design for quiet blending, this versatile blender chops vegetables, whips cream, purées soups and more, all with the power and precise control refined over Wolf's seven decades of experience in demanding professional kitchens.

AVAILABLE FOR PURCHASE AT



1000 William Hilton Parkway, Suite-B3 Hilton Head Island, SC 29928 843.785.7171 · LeCookery@Hargray.com · LeCookeryUSA.com

restaurants

LOCAL EATERIES YOU DON'T WANT TO MISS.

HILTON HEAD NORTH END

HEALTHY HABIT

Salad Farm-fresh chopped salads featuring locally sourced ingredients, including non-GMO produce, grass-fed beef, cage-free raised poultry and small batch dressings made from scratch. Each salad is chopped to allow its flavors and textures to envelop every bite. \$

healthyhabithhi.com

55 Mathews Drive, Suite 116, Hilton Head Island 843-686-5600

HUDSON'S SEAFOOD HOUSE ON THE DOCKS

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

hudsonsonthedocks.com

1 Hudson Road. Hilton Head Island 843-681-2772

RUBY LEE'S

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

rubvlees.com

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

HILTON HEAD MID ISLAND

ALEXANDER'S

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

alexandersrestaurant.com

76 Queens Folly Road, Hilton Head Island 843-785-4999





Fish Casual Coastal Seafood

is offering a Sunday football special. All you can eat steamed pots of crab, corn, potatoes and more are \$15 from 1-4 p.m. on Sundays.

ELA'S ON THE WATER

Seafood Exceptional water views, fresh catch seafood, prime cut steaks and a sophisticated atmosphere. Family owned and operated. \$\$\$

elasgrille.com

1 Shelter Cove Lane, Hilton Head Island 843-785-3030

OLD OYSTER FACTORY

Seafood A destination for locals and visitors for more than 25 years. Voted one of the "Top 100 Scenic View Restaurants" by Open Table.

oldoysterfactory.com

101 Marshland Road. Hilton Head Island 843-681-6040

HILTON HEAD **SOUTH END**

CAPTAIN WOODY'S

Seafood A neighborhood bar and grill specializing in shrimp, clams, oysters and signature fish sandwiches. \$\$

captainwoodys.com

6 Target Road, Hilton Head Island 843-785-2400 17 State of Mind St., Bluffton 843-757-6222

CHARBAR CO.

Burgers Award-winning gourmet burgers. Additionally, it features specialty craft beers and music memorabilia spanning the decades. \$\$

charbar.com

33 Office Park Road, Suite 213. Hilton Head Island 843-785-2427

CHARLIE'S L'ETOILE VERTE

Seafood, American A family owned and operated restaurant that specializes in fresh seafood, lamb and steak. The menu is written by hand each day. \$\$\$

charliesgreenstar.com

8 New Orleans Road. Hilton Head Island 843-785-9277

HOLY TEQUILA

Mexican Gourmet tacos, salads, guesadillas, burritos and small plates all around \$10, with a full bar offering mixologist-inspired cocktails and over 50 kinds of tequilas. Be sure to order the Street Corn before your main course and the churros after. \$\$

holyteguila.com

33 Office Park Road, Park Plaza 843-681-8226

LOCAL PIE

Pizza Neapolitan-style woodfired pizza baked crisp and thin in 900 degree custom pizza ovens. Everything is locally sourced. The daily specials are bold and adventurous. \$\$

localpie.com

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

LOGGERHEAD LANDING

Pool bar After an adventurous day on the island, Loggerhead Landing at Marriott's Grande Ocean is a terrific place to unwind. Once there, you'll feel immersed in an island atmosphere, thanks to spectacular views of the Atlantic and delicious frozen drinks. Just 30 feet from the beach. \$

marriott.com

51 South Forest Beach Drive, Hilton Head Island 843-686-7343

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

PALMETTO BAY SUNRISE CAFE

Breakfast, American Serving the island's most popular breakfast all day long. Benedicts, omelets, guiche 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

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

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

BLUFFTON

THE PEARL KITCHEN & BAR

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

thepearlbluffton.com

55 Calhoun St., Bluffton 843-757-5511

> HELP US STAY FRESH Got a tasty tidbit on a new restaurant or any other food-related news? Throw us a bone! Send your information to lance.hanlin@wearelocallife.com.



Loggerhead Landing Pool Bar

at Marriott's Grande Ocean







Enjoy delectable frozen drinks and cocktails with daily drink specials as well as daily happy hour selections. Seasonal food offerings and live music complete this intimate oceanfront setting.

843.686.7343

Please join us at Loggerhead Landing using the Alder Lane public access.



Cooking cornbread with Chef David



CHANCES ARE, IF YOU'VE HAD DELIGIOUS **CORNBREAD ON HILTON** HEAD, IT CAME FROM CHEF DAVID VINCENT YOUNG'S KITCHEN.

STORY BY LUANA M. GRAVES SELLARS PHOTOGRAPHY BY MIKE RITTERBECK



THAT'S CORNY Northern and Southern cornbread are different. They use different types of corn meal and varying degrees of sugar and eggs.

His cooking, like our beautiful beaches, is a staple around here and just as soothing as the taste of warm buttery cornbread. Talking to Chef David is like comfort food, it's easy to do and is an impressive experience.

Chef David is a Native Islander whose family roots come from one of the oldest families on the island, dating back over 185 years. Raised by his great-grandmother in Spanish Wells, she wanted to make sure that he would be prepared to take care of himself after she passed on. She gave him all of the skills that he needed; from growing his own vegetables to canning, especially how to cook. Looking back to his childhood, his favorite time was eating at his great-grandmother's table. "Cooking takes me back to my upbringing and the love that was put into her food," he says.

Somehow, his great-grandmother knew what he needed. On his own at an early age, Chef David went to the Culinary School at Madison College, graduating at the top of his class. He then realized that he "always had a flair for cooking," but doesn't like "working with sugar or chocolate." For Chef David, who considers himself as "the peoples' chef," he says, "It's not a job, it's just what I like doing." Especially when he sees the enjoyment that his food brings to people.

Pleasing people with his cooking is only part of what Chef's known for. Among a limited number of people who stayed behind on the island during Hurricane Matthew, he became a critical lifeline of information for hundreds of nervous residents who had evacuated by posting hours of videos as he toured the devastation of the island. His videos helped relieve a lot of anxiety for people, giving them an idea of what to expect when they returned home after the storm.

Author of the cookbook "Burnin' Down South," Chef David is now working on his second book. This time, he's incorporating some of his daughter Imani's recipes. Imani was diagnosed with Lyme disease about three years ago. Since then, Chef has made her health and developing the correct dietary and homeopathic approach and with finding ways to eliminate plastics and anything artificial, a top priority. In an effort to help handle the high cost of Imani's medical treatments and to raise awareness of the disease, Chef does fundraisers through T-shirt sales and a GoFundMe page.

Known for experimenting with different flavors, like combining non-traditional ingredients into his Lowcounrty cuisine, he can take a typical rice stir-fry and add an Asian barbecue sauce for an unexpected twist. It's that desire to search for new flavor combinations that made his famous sweet potato cornbread come to be while working at the Sea Shack restaurant on Hilton Head Island years ago. He might be known for his cornbread, but his favorite dishes to cook are gumbo and red rice, because it's one sauce for two different meals.

You can find Chef David at the Skull Creek Dockside restaurant. "I want to bring more awareness to Gullah cuisine and give people a healthy taste when they come here," he says. "I like taking care of people and seeing them smile afterwards." LL

Chef David's famous sweet potato cornbread

It took over a year to perfect this recipe. I did not want to recreate the same old cornbread: I wanted to make something that was unique with flavor that would punch you in the taste buds. I took two traditional ingredients, cornmeal and sweet potatoes and created this taste sensation. Enjoy!



STEP 2 Cornbread batter

INGREDIENTS

2 cups fine cornmeal 2 cups medium to coarse cornmeal 2 cups all-purpose flour 1 cup white granulated sugar

1/2 pound light brown sugar 6 tablespoons baking powder

1/4 cup ground ginger

2 tablespoons Jamaican jerk seasoning

1 1/2 tablespoons cinnamon

2 cups sour cream

1 cup melted butter

4 ounces vanilla extract

4 cups water

STEP 1 Sweet potatoes and simple syrup

INGREDIENTS

6 medium sweet potatoes, medium diced 3 cups sugar 1 cup light brown sugar

DIRECTIONS [1] Place sweet potatoes in a 4-quart saucepan. Add sugar and light brown sugar. [2] Cover potatoes with water and boil until tender (25-35 minutes). Test for doneness with a fork. [3] Drain and set aside, reserving the sweet potato simple syrup. [4] Bring the simple syrup back to a boil until it thickens. Allow to cool and set aside.

DIRECTIONS [1] Preheat oven to 350 degrees. Combine all dry ingredients in the bowl. Mix well to incorporate ingredients. [2] Make a well in the center of the mixture. Add vanilla, butter, sour cream and two cups of sweet potatoes. Mix with a rubber spatula from the center. Add 1 cup of water at a time up to 4 cups. Mix well. The batter should be soft, but not runny. Fold in remaining sweet potatoes. [3] Moderately grease two baking pans and fill each pan about 3/4 full. Bake at 350 degrees for 60 to 90 minutes. [4] Check for doneness by inserting a knife or toothpick. When it comes out clean, the cornbread is done. [5] Remove from oven and drizzle with sweet potato syrup. Cool for 30 minutes. Serve.



PLAN YOUR SALTY DOG EXPERIENCE AT SALTYDOG.COM THE SALTY DOG 232 S. SEA PINES DR. • HILTON HEAD ISLAND • 843.671.CAFE







As the season changes, so should your libations. Treat yourself to these three fall cocktails, which bring the beauty of the autumn season straight to your glass. All three are made with **Tito's Handmade Vodka**, the LOCAL Life vodka of choice. Mix, sip and repeat.



Tito's Hot Chocolate

INGREDIENTS

1 ounce Tito's Handmade Vodka 4 ounces hot chocolate Whipped cream Cinnamon stick

DIRECTIONS Add Tito's Handmade Vodka and hot chocolate to a mug. Garnish with whipped cream and a cinnamon stick.





Tito's Spiced Cider Mule

INGREDIENTS

1 1/2 ounces Tito's Handmade Vodka 1 1/2 ounces apple cider 2 ounces ginger beer 2 cinnamon sticks Cinnamon powder

DIRECTIONS Pour vodka, cider and ginger beer into a mug. Garnish with cinnamon sticks and dust with cinnamon powder.





INSIDE OUT

The interior of this stunning
Spring Island
home was
inspired by the
beautiful nature
preserve that
surrounds it.



Perfectly balanced

THIS SPRING ISLAND STUNNER WALKS THE FINE LINE BETWEEN OPULENCE AND TRANQUILITY.

STORY BY BARRY KAUFMAN PHOTOGRAPHY BY ROB KAUFMAN

It's as beautifully modern as it is subdued and classical. It catches the eye with arrow-straight sight lines of clean white, then soothes the soul with natural materials and a deference to the natural beauty all around it.

It is the Spring Island home of **Sherie** and **Tim Maloney**, and its sublime sense of balance between contemporary and classic is the key to its beauty. It's a perfect blend of the art of home building and the natural wonder that is the Colleton River.

> "We wanted to respect our environment," said Sherie, pointing to a decorative sofa that anchors a grand open living space of modern lines and colors, a piece whose colors echo the movement of the river just beyond the windows. "We didn't want traditional Lowcountry, but we wanted that feeling."

> "It's not a stark modern home. We didn't want something sterile or imposing. We wanted these natural elements," added Tim, pointing to tabby accent walls and textures of steel and wood that lend a subtle organic motif.

Built by Crast Custom Homes, the home was artfully crafted to take full advantage of the wide lot on the banks of the Colleton River. The spaciousness of the property allowed the Maloneys to build a wide fenced run for













LET THERE **BE LIGHT** With several large windows, this home makes the most of its natural light.

BROWN OUT The warm brown walls evoke associations and positive emotions. You can't help but feel connected to nature inside the home.









SO FRESH, **SO CLEAN** The luxury touches on the outside help create a functional and simplistic living space.

their Australian shepherds, that also enjoy an in-home grooming spa after a day in the great outdoors.

Tall ceilings with skylights in the kitchen bathe the entire living space in natural light, while providing sight lines to a pair of gardens. To one side, a patio bristles with herbs that routinely make their way onto the couple's dinner plates. To the other, through custom doors, a secret garden dazzles with Meyer lemons, key limes, hydrangeas and papyrus.

"If I'm cooking, I have the view; if I'm doing the dishes, I have the view," said Sherie. "It's the heart of the house so you have that view no matter where you look."

That view also finds its way into the tall windows of the stunning master suite and the parlor of the guest house. It also was crafted with inspiration from the natural areas around it.

"What's most important is to know the topography and the plants and trees on site," said architect Joel Newman. Before he ever put pencil to sketch pad, Newman walked the property seeking out ways to incorporate the natural beauty of the lot into the home. It paid off splendidly, not just in the way the sun follows the windows around the house. A stark change in elevation across the property allowed for a stair-step effect running from garage to guest house,

subtly creating more space with each step. The orientation of the front door, opening onto a breezeway between the main house and the guest house, channels the light breezes that blow off the Colleton. The Ipe-crafted bridge that guides you to the breezeway passes over a bed of river rocks, marking a channel that rainwater naturally collects in during storms.

"We want to make sure that whatever we do fits hand in glove with the particular piece of property it's on," Newman said. "It needs to fit their life plan, but it needs to be fine tuned specifically to that piece of ground."

And this home achieves that, striking the perfect balance. LL

The home team

Builder: Crast Custom Homes Architect: Joel Newman, Thomas & Denzinger Architects Counters: StoneWorks Interior Cabinets: Dustin Qualls, Palm Bay Cabinet Company Flooring: Burchette & Burchette Hardwood Plumbing Fixtures: Ferguson Electrical Fixtures: Vallen Loewen Windows: Builders FirstSource Custom Steel Doors: BelleHaven Specialities Limited

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

1. AN EYE ON ENTERTAINMENT

The Maloneys regularly entertain their Spring Island neighbors on the spacious lanai out back where the scenery dazzles. This space was situated within easy reach of the kitchen, with wide doors that allow both spaces to work in harmony.

2. MAKE YOUR OUTDOOR **SPACES USEFUL**

Sherie is an avid cook and she's created an entire farmer's market of fruit and herbs in her outdoor space. From freshsqueezed lemonade to fresh curry leaf for Thai food, it's all within reach.

3. CREATE "MOMENTS"

At any point in the Maloney's home, you can glance around somewhere and find what Sherie calls "moments." slight visual points of interest that present the opportunity to let the mind wander. Whether this is sight line out to a garden or a bird feeder, these are the accents that make a house home.

4. EMBRACE NATURAL LIGHT

Natural light is everywhere in this home, something that the Maloneys prize. "If you can bring in natural light, always do it," Sherie said. "When remodeling, if you have to make a decision between bigger island or a window, take the window."

5. DON'T FIGHT MOTHER NATURE

The bridge that greets guests traveled over a natural culvert where builders put in riverstone to create a gentle waterway. When heavy rains created a few more culverts than the plans originally called for, the Maloneys simply added more stones. The result is a walkway around the house that heightens the feeling of natural serenity. LL











DISTINCTIVE. CREATIVE. ORIGINAL.





Reeping it real in the Lowcountry

THE FINER POINTS OF LOCAL HOME STYLE & DESIGN

STORY BY DEAN ROWLAND

It's hard to hold on to the Lowcountry's authentic past in today's world of evolving architectural and interior design. But some professionals do, and they know what it means to be true to century-old historic origins.

They also can translate their design into a Lowcountry lifestyle for their clients that includes ready-made amenities for hosting parties in their own home.

There are misconceptions and misperceived notions of what Lowcountry "anything" really means. There is a generous acceptance of homogenous conformity as to what constitutes an authentic Lowcountry look and feel. Architectural design review boards at gated communities might have their version and apply community covenants to keep a lid on reviving genuine treasures from the past, however beautiful, charming and rustic the design might be.



A Carolina sitting room.



A kitchen in Antebellum White



EXPERT ADVICE: Use soft tones and crisp whites

Authentic Lowcountry design is a comfortable yet sophisticated style. Soft tones such as sky blues, mossy grays and crisp whites give a distinct color palette found throughout Lowcountry nature. Natural materials and textures commonly used to create an ambience of the Lowcountry are distressed woods, marsh grasses and sea glass. It creates a welcoming environment that promotes comfort, relaxation and a tranquil lifestyle. - Cheryl Wilson, Plantation Interiors

STYLISH, SAFE, CONVENIENT AS EVER. ENDLY WINDOW COVERINGS



Ask us about cordless, motorized, and automated control options

Schedule your FREE In-Home Consultation today! 843-837-4060// BudgetBlinds.com



Budget Blinds of Hilton Head Island 880 Fording Island Rd. #8 Bluffton, SC 29910

Locally owned and operated



Practical Storage Solutions & Unmatched Quality



843.415.6069

SignatureClosetsAndCabinetry.com

Signature Closets Of The Low Country



Seagrass can be found in rugs and on walls.

A high ceiling allows you to have taller windows, bringing more light into the house.



Lowcountry floors are rough and rustic.

EXPERT ADVIGE: Up your shell game

One signature Lowcountry look is the use of local shells, especially oyster shells. They can be used in a variety of ways: · As tabby for a fireplace or wall · As a decorative mirror or accessory or finishing touch

· As a statement chandelier or light fixture - Debi Lynes, Lynes on Design

"If you pick up a house from downtown Beaufort and put it in a (gated community), it might be disapproved," said Rick Clanton, co-owner of Group 3 Designs, founded in 1986 when he and partner Mike Ruegamer merged their two companies. "The tendency of review boards is everybody wants to move towards this image that has less and less to do with what real Lowcountry is."

The native South Carolinian has about 300 books on architecture in his Hilton Head office, about half devoted to the historical Lowcountry style and influences.

"When someone asks us to design a Lowcountry home, I want to go right back to the source and look at old houses," he said. "I don't want to look at new houses that have interpretations or paraphrases of somebody else's idea of what a Lowcountry home might have been. I think a lot of what people say about Lowcountry goes astray."

Interior designer Hannah Fulton Toney at the J. Banks Design Group on the island is smitten and beholden to the Lowcountry's past and its glorious environment.

"We've embraced form and function from years ago and taken it to a new level," said the Auburn University graduate in interior design. "We play off the architectural details and take the architectural design and translate that into the interior design.

"The Nationals" Silver Award • 414+ Lighthouse & Finalist Awards • Small Business of the Year Pinnacle Award Finalist & Merit Winner • Numerous "Best Builder" awards • Beaufort Civitas Award





View our portfolio of homes at H2Builders.com 843.815.GOH2 (4642)

"Where do we go with the finishes? I love the use of tabby, the oyster shells," she said. "It's really a true way to bring the Lowcountry into the home and its interiors. ... We do a lot of beautiful fireplaces out of tabby. More and more we're bringing the outside inside the home for a fireplace or a table base."

Fulton Toney also infuses marsh colors and textures into her work and plucks blues, greens, browns and grays from the outside world. Seagrass can be found in rugs and on walls.

Floors are a special place to dig for remnants from the past.

"Lowcountry floors are rough and rustic, not polished dark wood, with a lot of texture," she said. "Reclaimed pine looks like it almost came right from the dock and into the home. It gives the home a warm, earthy, natural feeling."

To the heart of the Lowcountry matter is the kitchen, emblematic of what was. It is slowly re-emerging in today's blueprints, with refinement and a different sort of purpose.

Originally, the kitchen was a small structure outside the main residence, often called the "summer kitchen." Once it moved inside, it would be positioned in the rear of the home, away from everyday life.

"In real Lowcountry houses, the kitchen is separate from the family room," Clanton said. "In the old days, if it was the mama or the maid making a meal, she didn't want you in there... That's not unusual in the South." The kitchen was for cooking, not entertaining.

Today's ubiquitous open floor plans in the Lowcountry have transformed the original kitchen concept into a sophisticated functioning and entertaining mecca for family and friends.

The back kitchen is reclaiming its status as a sanctuary for cooking.

"It's almost a full-service kitchen in the back; the pantry, clutter, make a mess, prepare, while your show kitchen and the family room stay pretty neat for whatever event you're hosting," Clanton said. "If you're entertaining and trying to give everybody a good pleasurable experience, having a messy kitchen doesn't fit that image.

"We did a farmhouse in my hometown of Darlington where the back kitchen is as big as the show kitchen, the party kitchen," he said. "And they entertain all the time. It fits the lifestyle of some people. The house that works for the hobbit doesn't work for the party person." LL





MARSH COLORS Many interior designers here look out the window for inspiration, using blues, greens, browns and greys from the outside world.







Lowcountry Style Points

Fifteen exterior and interior tried-and-true design elements that drip with the look and feel of the Lowcountry:

- · Double-hung windows for temperature control
- · Spacious double-stacked porches facing south for shade
- Distressed Savannah **gray brick** for fireplace surrounds and walkways and reclaimed pine and cypress for beams and flooring
- · Marsh colors from low and high tides like blues, greens, browns and grays
- · Oyster-shell tabby for fireplace surrounds and lamp bases
- · Seagrass in rugs and as wall coverings for texture and natural color
- **Back or secondary kitchens** for prepping food, cooking, cleaning up and all-purpose utilitarian use
- · Board and batten wainscoting
- · Raised first-floor living space for air circulation underneath the home
- · Gable roofs covered with standing seam metal panels that slope down to exposed rafter tails
- · Hip roofs that slope down to the eaves on all four sides, forming a horizontal ridge at the top
- · Metal roofs of aluminum, steel and copper
- · Front porch cylindrical columns stretching from floor to ceiling
- **Open-sided roofed breezeways** connecting the main residence with secondary buildings for cool breezes to circulate throughout
- · Carolina rooms for their floor-to-ceiling windows, abundant sunlight & striking views outside



Do the right things

ACCEPTABLE MANNERS AND ETIQUETTE FOR LOWGOUNTRY EVENTS

 $\frac{\text{STORY BY DEAN ROWLAND}}{\text{PHOTOGRAPHY BY LISA STAFF}} +$



CLEAN PLATES Equipment shown in this photo shoot was provided by Roy's Place Cafe & Catering.



For most men and women who grew up in the Lowcountry, proper Southern manners and etiquette are second nature. For transplants here from the Northeast and Midwest, most of them also brought along their good social graces but have to learn some nuances of the Lowcountry way. Here's a quick guide to the acceptable manners and etiquette for hosting and attending a formal Lowcountry dinner party:

ADVICE FOR THE HOSTS

- Be clear in the invitation: Date, time, place, occasion, hosts, deadline for responding and any special information such as attire.
- Plan ahead: Get organized early; think through every party detail; and don't overdo it with decorations or anything else because too much of a good thing can look cluttered and overdone. Grocery shop a week before the occasion. Pull out all serving pieces, plates and utensils; make as much food in advance as possible; don't use a recipe for the first time. Prepare the meal; set the table; prepare refreshments; and set up the bar. Position fresh flowers; light candles; play soft background music for ambiance; and turn on all house lamps. Have extra ice bags handy; make sure the hors d'oevres (think Lowcountry treats like pimento cheese and pickled shrimp), beverages and foods complement each other; and give yourself time to relax before guests arrive.









• Be welcoming and attentive:

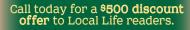
Greet all guests warmly; make sure they feel welcome throughout the party; make sure all guests are engaged; check glasses for refills; make certain to spend time with each guest; and introduce newcomers to each other.

• Be flexible and gracious: No polite host should turn away an uninvited guest; embrace the motto "bless your guests, don't impress;" keep the conversations interesting and light. If something goes amiss, improvise or have a back-up plan and smile; never trouble a guest by asking them for help cooking, serving or cleaning up; and thank guests for coming as they leave.



without the nightmare of a typical remodel AND without the sky-high cost!

AMISH-CRAFTED SOLID HARDWOOD
MANY DOOR STYLES & FINISHES • 8 WOODS
NEW COUNTERTOPS • MANY OPTIONS
ADD/EXTEND CABINETS, ALTER FUNCTION
COMPLETED IN LESS THAN ONE WEEK!





Gall for your complimentary in-home consultation

843.815.6700



woodreface.com



"Prepare the meal; set the table; prepare refreshments; and set up the bar."



ADVICE FOR THE GUESTS

- Respond to invitation: Make sure to RSVP no later than the stated date on the invitation; and cancel only if there's a personal emergency or illness.
- **Be punctual:** Never arrive earlier than what's expected; be on time but no more than 15 minutes late to show respect; and if running late, call the host.
- Behavioral Dos: Be engaged with others at the party; follow the host's directives; be sincere in compliments; place your napkin on your lap after sitting and on your chair if getting up; always work from the outside in toward your plate at the place setting; and when finished eating, angle your utensils side by side on the plate never put them on the table linens. A gentleman always helps the woman seated to his right as she sits or rises from her chair; and thank the host when leaving.
- **Behavioral Don'ts:** Never embarrass the host; never use crude language or monopolize a conversation; never overindulge in drink or food; ditch the cell phone and leave it in the car; never talk about personal problems; never interrupt another who's talking; never ask how much something costs; and never be the last one to leave the party.

Sources: Emily Post Institute, Southern Living magazine, Draper James blog; "Social Graces" book; Trip Savvy; Bustle; Wide Open Country; Charleston magazine.



More Power. More Control. More inspiration.



Reach new culinary heights with the power, precision and performance of Hestan. Every feature is thoughtfully designed to accentuate - and elevate - your cooking.



A SEAMLESS COOKING EXPERIENCE.

Hestan Cue takes the guesswork out of cooking.

Our smart cookware, smart induction burner, and recipe app work together to automatically control the temperature and timing of each recipe step.



1536 Fording Island Rd • Suite 104 Hilton Head Island, SC 29926 843.505.3485

www.appliancesbydesign.com



Landscaping may be one of the last things that will be installed at the Idea House, but it had to be one of the first areas the owners had to have designed. As with many gated communities, complete plans need to be submitted to the Property Owners Association well in advance of construction and that includes landscaping.

The Idea House has a spectacular view of the sound so the landscape design will intentionally take a back seat to the view. Although the design will be understated, it needs as much planning and as many approvals as an elaborate one.

Landscape design has many factors to consider, from flower variety to soil nutrients to proximity to the ocean. For the Idea House homeowners, the key factors were:

- 1. VIEW During the day, plants should enhance the view, not detract from it. In the evening, uplights and planters must create an entirely different moonlit ambiance.
- 2. SEASONS Plantings should be full and colorful all year, which means a variety of grasses, flowers and bushes will be used to provide different color at different times of the year. Spring will see white flowers while fall will see the rise of grasses and more rustic colors.
- 3. TREES The new construction is built right into large oaks so the Spanish moss hangs right in front of the windows creating a 'been here forever' feeling.

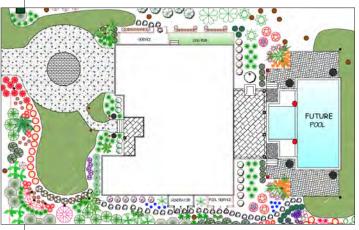




#TRENDINGINLANDSCAPEDESIGN

The National Association of Landscape professionals share top trends in landscape design, many of which the Idea House will incorporate:

1. Experiential landscape design is all about people identifying what's important to them in their outdoor living space and helping that come to life. For this family, that includes a dog-friendly area, outdoor kitchen and living room and private vard. **2. Climate:** Conscious designs let homeowners enjoy the outdoor space year-round, regardless of climate. The Idea House incorporates an outdoor fireplace for the cooler fall and winter evenings, a pool for the warm days and plant selections that will provide shade and color in the hot Lowcountry climate. 3. Native plants were chosen for their ability to thrive on little more than local soil and rainwater. Even better, these same plants are good for pollinators and local wildlife.



MAP IT OUT A little landscape planning can save many headaches down the road.

Landscaping: THE GRASS IS ALWAYS GREENER

Local Life spoke with Jeremiah Dunn, owner of Greenscape and designer for the Idea House. Here is his professional advice for those considering a major landscaping project.

[Q] How did you approach the landscape design for the Idea House?

First, I met my clients at the site to understand why they chose that location. It was immediately obvious that the Idea House is all about the view. We started with the trees to determine what would stay, then we started cutting out the rest. We agreed on as much as a design/build project.

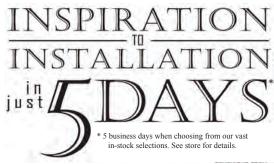
- [Q] What interested you in this project? I liked the challenge of keeping things simple and let the something else be the hero, in this case, the view. Often, clients want designs that are a 'wow' or draw their eye to the gardens. This was the opposite so we have to be strategic. Also, planting on the ocean is always fun because the salt water, wind and sun call for different plans than we would do for an inland property. A big bonus is that we get to plant in the fall, which is a great time for planting to take hold.
- [Q] What can we expect to see in this design? The water. When standing on the deck, if you notice the landscaping, we have failed. You may notice a neat yard and spectacular trees, but that's it. That's not to say we won't have some fun. Out front some strategically placed bushes will subtly guide people walking by to a path away from the house. The dogs will enjoy a grassy side yard to help keep them clean. You will also notice the front door because our plantings, paths and urns will draw your eye to the entry.
- [Q] What advice would you give someone considering a major landscaping project? Without a doubt, homeowners should hire a professional for major projects, just as they would hire an interior designer. Exterior landscape design can be more challenging than interior design as we deal with fire and water features, seasons and climate, sunlight and soil. Throw in POA or town permits and regulations, weather, time of year and neighbors and you quickly realize most projects are not a weekend DIY exercise. We encourage people to put as much thought into choosing a landscape design company as they do choosing their interior designer and builder. LL







QUARTZ • GRANITE • MARBLE • TILE Designs and Fabrication by StoneWorks



28 Hunter Road • Hilton Head Island 843.689.6980 • hiltonheadstone.com See more at HOUZZ.com

Grilling in the Lowcountry

GAS VS. CHARCOAL SMOKERS VS. WOOD PELLET

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.

This is my favorite time of year in the Lowcountry. The temperature goes down a bit, the colors on the trees are beautiful. It's the perfect time to enjoy the outside of your home. It is the perfect time of year to move family dinners to the outdoors, which means it is time to grill. With so many choices of grills these days it is hard to know exactly what to get and even what type is the best. Let's take a look at the three most popular options in grills today - gas, charcoal and wood pellet — and what is best for you.



Charcoal smokers

So popular in the Lowcountry, this is the way to get the flavor just perfect. Charcoal smokers take more care to get set up and clean than a conventional gas grill, however, the wait is worth the flavor. Because of its natural burn a smoker can be set up to cook at an extremely high temperature if you want to sear thick cuts of steak. Contrarily the temperature can also be set very low to enable slow cooking. Ribs and chicken come out very tender and the meat almost falls off the bone when done correctly. If you want a meticulously great meal and do not mind taking the time to set up the charcoal and getting the airflow right, you can't get better flavor than a charcoal smoker

CHARCOAL SMOKER

Coyote Asado Cooker: Smoke, sear or grill with this awesome heat-resistant ceramic smoker from Coyote. The grill offers 254 square inches of cooking area with adjustable venting for precision temperature management. Available through Billy Wood Appliance. \$999.

Gas grills

By far the most popular around the country and arguably the easiest to use. A gas grill whether it is natural gas or liquid propane (LP) will be the easiest to get turned on quickly. Since the gas is typically hooked up to these grills, functionality is simple. Turn on the gas, turn the main knob and ignite (Usually these grills have starter switches.). As soon as the grill has been lit, it gets hot very quickly and you are ready to grill. This type of grilling is typically the best for quick turnaround meals and everyday cooking. Compared to the other types of outdoor cooking this will ultimately give the least amount of flavor due to its fuel type, but you can't beat the convenience and ease of everyday use.



GAS GRILL

Aspire by Hestan 30-inch Built-In Grill: This built-in grill with rotisserie adds even more culinary versatility with an under-hood searing burner and a stainless steel rotisserie. Available through Appliances by Design. \$2,998.



Wood pellet grills combine the convenience of gas along with the flavor of charcoal. These grills allow you to load your fuel (wood pellets) into the grill and then set a digital temperature on your grill, and simply press start. The wood pellets burn well enough to cook just about anything or smoke anything. They are very easy to use and can be maintained pretty easily as well. By comparison they will give slightly less flavor than the charcoal and cook just slightly slower than the gas. However, if you can't decide between the speed and efficiency of gas or the pure power and flavor of the charcoal, wood pellets may just be worth a try.

WOOD PELLET GRILL

Timberline 1300 Pellet Grill: Achieve competition-worthy smoke rings with this fantastic wood pellet grill from Traeger. Change temperatures, set timers and access recipes from the Traeger App. Available through Heuser ACE Hardware. \$1,999.

THE REWARDS OF CHOOSING WISELY.











For 25 years Ron Boshaw has surpassed client expectations by understanding the value of fine craftsmanship and quality contractors. Ron creatively uses space to build signature features into each and every home. Seamless project management, state-of-the art materials and steady communications...these are among the many reasons why Boshaw Residential is the right choice for your new home.



LOCAL LIFE TEST KITCHEN

Baked miniature pumpkins

Miniature pumpkins are edible and can be tasty. The only problem with is that they will grow bitter as they age, so eat them when they're small.

INGREDIENTS

1 small pumpkin 1 teaspoon brown sugar 1/2 teaspoon butter 2 pinches ground cinnamon

DIRECTIONS Preheat oven to 350 degrees. Cut off the top of the pumpkin and scrape out all the seeds. Place the butter or margarine and brown sugar inside the pumpkin and sprinkle with ground cinnamon. Put the pumpkin lid back on and place pumpkin in a baking pan with a little water in the bottom. Bake at 350 degrees for about 30 minutes or until tender.



How to grow tiny pumpkins

STORY BY AMY ROBLESKI

IF YOU WANT TO GROW PUMPKINS HERE IN THE LOWCOUNTRY BUT DON'T HAVE LOTS OF SPACE, MINI-PUMPKINS ARE FOR YOU.

Popular varieties include Sweetie Pie, Lil Ironsides, Jack-Be-Quick, Jack-Be-Little, Wee B Little, and the white Baby Boo, among others. All varieties do well in our subtropical climate, growing adorable mini-pumpkins about the size of a baseball, weighing around a pound. Kids love growing and picking these Halloween cuties! Many are orange and look like your classic pumpkin, just shrunken in size. They also have a multitude of culinary and decorative uses.

When to plant

If you want your tiny pumpkins by Halloween, plant them in the spring as soon as the threat of frost has passed. Most people prefer to sow pumpkin seeds directly into the garden, but you can start them indoors two to three weeks before your last frost. Most varieties will mature in an average of 95 days.



Sunlight and soil requirements

Like all pumpkins, mini-pumpkins should be grown in **full sunlight**. Pumpkin plants are heavy feeders, meaning they need plenty of fertilization. Mix liberal amounts of compost or manure into your soil before planting mini-pumpkin seeds.



Plant size and spacing

Unlike standard pumpkin varieties, most mini-pumpkins are semi-bush. Their vines normally reach between 24 and 30 inches in length, and each plant can be expected to yield about eight mini-pumpkins. You can space the plants 24 to 60 inches apart.

To save even more space, you can grow them vertically on a fence or trellis. You also can grow mini-pumpkins in a raised bed or several squares of a square-foot garden.

Pumpkin diseases

Pumpkins and squash are subject to **powdery mildew**. Avoid this by directly watering the stem and not the leaves. Watering in the morning can also help. To avoid mold, place straw or a piece of cardboard under the pumpkins as they grow. Vertically growing pumpkins can help stop mold as well. If your plants start to get powdery mildew, apply fungicide immediately.

Pumpkin pests

Like their larger cousins, mini-pumpkins are subject to pests such as cucumber beetles, squash bugs and squash vine borers. **Inspect the leaves of your plants frequently**; if you see insect eggs, remove them. Insect sprays may be needed in some cases.





Mini-pumpkin uses

Some types of mini-pumpkins are perfect for **pies**. Rich in vitamins A and C, they are a fantastic fall treat. You can also roast their **seeds** for a crunchy snack. Due to their compact nature, mini-pumpkins might be difficult to carve as jack-o-lanterns. However, they are great for **painting**. Kids love their small size for crafts. Several mini-pumpkins in a basket makes a beautiful autumn **centerpiece**.

Not only are mini-pumpkins easy and fun to grow, but they also are a great way to start growing pumpkins, especially for those with small gardens. LL

Endless Possibilities

CARPET • HARDWOOD • LAMINATE TILE & STONE • VINYL • AREA RUGS









Native birds

OF ALL THE CLASSIC LOWCOUNTRY PASTIMES, PERHAPS NONE IS AS WIDELY ACCESSIBLE AS WATCHING BIRDS.

PHOTOS BY ARNO DIMMLING

Our unusually vast, diverse environmental landscape supports a wide variety of fascinating species and variations. Hilton Head Island resident Arno Dimmling retired here in 2005 after a long career as an executive in the maritime transportation industry. He has been taking photos since he was a kid but got serious about the hobby after moving here.

"The local wildlife provides for natural subjects." he said. "It is all around us on this beautiful island and throughout the Lowcountry. So many opportunities and such a diversity of species."

Here are a few of our favorite images from his collection. Find more of his work online at photosbyarno.com.



WHITE IBIS





















Mary M. Briggs
President & CEO

AN EXCITING HHSO SEASON OPENS THIS MONTH

The Hilton Head Symphony Orchestra begins its 37th season with Opening Night at SoundWaves the weekend of October 20th with an interactive one act concert that will be a sensory treat for the audience. Our newly appointed Chief Operations Officer, Mario Incorvaio has been diligently building the management plan for the SoundWaves facility in Coligny and planning for the opening along with the many other events scheduled for the new venue.

Meanwhile, we recently announced that the Hilton Head Symphony Orchestra (HHSO) has extended its contract with John Morris Russell as Music Director and Conductor through the 2021-2022 season. Under Mr. Russell's leadership, the Hilton Head Symphony Orchestra has enjoyed unprecedented artistic success. Maestro Russell has sparked collaborations with regional ensembles that continue to widen the reach of the orchestra.

The orchestra also reached an agreement for a new four year collective bargaining agreement with the orchestra's musicians. These two four year contracts set the stage for continued artistic growth over the next four years.

The orchestra returns to First Presyterian Church for it's second concert of the season, with Music Director John Morris Russell conducting. Join us for an exciting evening with Stravinsky's most popular work *The Firebird*. Joining the orchestra is the exciting pianist, Terence Wilson, who has appeared as a soloist with symphony orchestras from coast to coast.

We welcome you to visit us at our new SoundWaves home at 7 Lagoon Road over the opening weekend and join us as we take the next big step in the life of the HHSO!

Mary M Briggs

Inspiring,

enriching and

uniting the

Lowcountry.

37[™] SEASON / **2018-2019** / HHSO.ORG

Inspiring, enriching and uniting the Lowcountry.

SOUNDIAVES



JOHN MORRIS RUSSELL



TERRENCE WILSON

STRAVINSKY FIREBIRD

SUNDAY, NOV. 11, 2018 • 5 PM MONDAY, NOV. 12, 2018 • 8 PM

John Morris Russell, Conductor Terrence Wilson, Piano

Kabalevsky Colas Breugnon Overture Khachaturian Piano Concerto in D-flat major Mussorgsky The Fair at Sorochinski Stravinsky The Firebird: Suite 2

Join us for an exciting evening with Stravinsky's most popular work The Firebird, Mussorgsky's comic opera, The Fair at Sorochinski, and the rollicking overture of Kabalevsky's Colas Breugnon. Appearing with the orchestra is pianist, Terence Wilson, acclaimed as "one of the biggest pianistic talents to have emerged in this country in the last 25 years".

SPONSORED BY:



2018-19 Season subscriptions & single tickets (\$55, \$45, \$30) are available on our website at www.hhso.org or by calling the office at 843-842-2055. Concerts held at First Presbyterian Church on 540 William Hilton Parkway (278), Hilton Head Island.



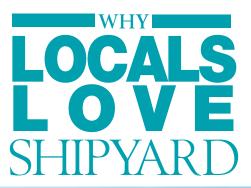














Easy walk to our white sand beach
Oceanfront Shipyard Beach Club
World-class Sonesta Resort
Championship golf and tennis
Top-ranked wellness center
Picturesque bike and jogging trails
Close to restaurants and shopping
First-class affordable living
A great community of friends



A great place to drop anchor

10 Shipyard Drive, Hilton Head Island, SC | 843.785.3310 www.Shipyardhhi.com

Dreaming of life along the Orient Express

STORY BY CAROLYN MALES



"These privileged globetrotters would arrive at the station in custom-designed touring cars - Rolls-Royces, Bentleys or Daimlers, driven by their chauffeurs."



1947 Tatra from Czechoslovakia

Oh, the lost intrigue and glamor of the Orient Express, that storied train whose tracks spanned several companies and routes, its original line running from Paris to Constantinople.

From its beginning in 1883 through its heyday in the 1920s and '30s, passengers came draped in furs, jewels and fine-tailored suits. Rich, influential, important — often royal, and sometimes notorious — they were the high-born, millionaires, ambassadors, presidents, film stars, and yes, smugglers, gamblers, and spies. King Leopold II of Belgium, when he wasn't exploiting the Congo, rode its rails. As did







1965 Alfa Romeo Giulia Spider Veloce

King Carol II of Romania, who reportedly stashed "girlfriends" along the route. Mystery writer Agatha Christie was said to have found inspiration for "Murder on The Orient Express" when a train got hung up for several days in a blizzard at Cerkezkoy, Turkey.

These privileged globetrotters would arrive at the station in custom-designed touring cars — Rolls-Royces, Bentleys or Daimlers, driven by their chauffeurs. Once aboard, they would settle into plush leather armchairs in paneled cars and sleep on silk sheets in private compartments. They might dine on escargot and sip a fine chardonnay as they passed through France or sample a raclette as they rounded an Alp.

Back home, their travels ended, they would take to the wheel themselves in their flashy Delahayes, Peugeots and Talbot-Lagos - all showstoppers with speed. Through boom and bust, war and peace, average joes and janes would gape as these exotic driving machines zoomed by.

Life Along the Orient Express, a special exhibit at this year's Hilton Head Island Concours d' Elegance & Motoring Festival, will offer glimpses of that gilded life as told through the cars the beautiful people drove and rode in. Special exhibit coordinator Bill

Schmitt will focus the show on "Elegance and Speed." The 30 luxury automobiles on display will be grouped into classes, including the big touring cars, classy vehicles that would have chauffeured passengers to the train; and sporty numbers whose owners commandeered the driver's seat. These two divisions will be categorized into pre-WWII (1932-1939) and post-WWII (1947-1972.)

To get an idea of just how unique these beauties are, Schmitt will offer a short automotive history lesson. "In the early days, boxy cars' parts were stamped out on assembly lines. Roads were bad and gas



1972 Citroen 2CV



1935 Rolls-Royce 20/25 Sportsman 4 Light Coupe



BIRDIE JAMES

AUTHENTIC CHIC

















SHELTER COVE TOWNE CENTRE - HILTON HEAD CORNER OF CALHOUN & LAWRENCE - BLUFFTON

843 842 2622

thebirdiejames.com

birdiejames

stations far apart."

But after World War I, he explains, people became more mobile as transportation changed, ushering in a new era of elegance and speed. Ocean liners, with posh accommodations for the well-heeled, competed to cross the Atlantic in record time. Planes began passenger service, catering to the moneyed adventurous traveler. New technological developments in car manufacturing brought innovations in engine, frame and body design. Now automobile makers could stamp out curves in metal. Suddenly high-end cars started looking more like pieces of art on wheels, aerodynamic with seductive contoured lines.

"For the very affluent few, before World War II, even during the height of the Depression, they wouldn't have gone into a store to buy a car that was just sitting there," Schmitt continues. "Instead they'd buy a frame and power train from a dealer and have them shipped to a body or carriage shop where they'd work with a designer - much as you might work with an architect today — to customize their Mercedes, Bugatti, Voisin or Rolls." To add to the luxuriousness, French glassmaker Lalique would craft hood ornaments or mascots; toolmakers would cast custom emergency repair kits; and Louis Vuitton would tailor-make luggage to fit a two-seater's snug trunk.

However, in the aftermath of the war's destruction, these carriage houses would consolidate or close up shop. The premium car market of this new era would take a decade or more to recover and production would be less bespoke yet the lure of elegance, speed and beauty in design would live on. LL



1935 Rolls-Royce Sedanca Coupe 20/25



1952 Rolls-Royce Silver Wraith 9 Passenger Limousine (Built for the grandson of Cornelius Vanderbilt)



1959 O.S.C.A. Sport Coupe



1959 Lancia Appia GTE

HILTON HEAD ISLAND **CONCOURS D'ELEGANGE** & MOTORING FESTIVAL

SAVANNAH SPEED CLASSIC

When: Oct. 25-28

Where: The Westin Savannah Harbour Golf Resort & Spa **Details:** Nestled across the water from the famed River Street. Savannah's own little private island comes alive with the roar of engines the last weekend in October. With its storied past and cobblestone streets, Savannah, unbeknownst to most, is the birth place of Grand Prix racing. Celebrating that heritage, the Savannah Speed Classic is a unique road race experience offering an intimate look at the inner workings of racing. Related events: Pace Lap Party (Oct. 25, Ellis Square/City Market), Speed Classic Qualifiers (Oct. 26, The Westin),

Savannah Speed Classic (Oct. 27-28, The Westin) More information: hhiconcours.com

HILTON HEAD ISLAND CONCOURS D'ELEGANCE & MOTORING FESTIVAL

When: Nov. 2-4

Where: Port Royal Golf Club

Details: A rare collection of automobiles on the Top Island in the United States, set against a distinctive Lowcountry backdrop that can only be found here. The ultimate spectacle of luxury and refinement, the Hilton Head Island Concours d'Elegance is the centerpiece. Many aspire but only one can achieve the pinnacle honor of Best of Show at the winners' circle. Related events: Wings of Freedom Tour (Nov. 2-4, HHI Airport), Flights & Fancy Aeroport Gala (Nov. 2, HHI Airport), Car Club Showcase (Nov. 3, Port Royal Golf Club), Aero Expo (Nov. 3, HHI Airport), SCM Insider's Seminar (Nov. 3, The Westin), Satisfy Your Thirst After Party (Nov. 3, Port Royal Golf Club), Design Among The Stars (Nov. 3, South Carolina Yacht Club), Concours d'Elegance (Nov. 4, Port Royal Golf Club).

More information: hhiconcours.com







HILTON HEAD ISLAND
CONCOURS d'ELEGANCE

& MOTORING FESTIVAL

OCTOBER 26TH - NOVEMBER 4TH, 2018 HHICONCOURS.COM

JOIN US FOR THE ROAD & TRACK SATISFY YOUR THIRST AFTER PARTY

FEATURING LIVE MUSIC FROM LOWCOUNTRY BOIL

SATURDAY, NOVEMBER 3RD | 4PM TO 6PM | THE PORT ROYAL CLUB | INCLUDED WITH YOUR SATURDAY TICKET

JOIN THE COLLINGS FOUNDATION'S WING OF FREEDOM TOUR

TOUR THROUGH AND FLY IN THE MOST ICONIC AIRCRAFTS FROM WWII NOVEMBER 2ND - 4TH | CALL (978) 562-9182 FOR FLIGHT RESERVATIONS







Ra-Chow! JAY WARD, GUARDIAN OF PIXAR'S "CARS" FRANCHISE, RETURNS TO THE CONCOURS.

STORY BY BARRY KAUFMAN + PHOTOS BY DEBORAH COLEMAN



CARS GUY Jay Ward began his Pixar career in 1998 and is considered the "guardian" of the Cars franchise due to his in-depth knowledge and love of cars. Meet him at this year's Concours.

Returning this year as both judge and featured designer, Jay Ward came to the automotive industry from a slightly different direction than most. For starters, most of the cars he's known for can talk. As guardian of the Cars movie franchise, he's tasked with overseeing a cultural juggernaut in all of its forms. As a gearhead at heart, he's thrilled to be returning to Hilton Head Island Motoring Festival & Concours d'Elegance Nov. 2-4 at Port Royal Golf Club.

Local Life: As guardian of the Cars franchise, what does that entail? [Jay Ward] Pixar loves making unique films. Every one of our films is special. But there are certain films that really resonate with audiences in a way where they want to keep connecting to the characters in those movies; what we call evergreen films. "Toy Story," "Finding Nemo," "Monsters, Inc." . . . Certain films live on really strong in the parks and in other ways. "Cars" for us was one that had such a strong connection with fans around the world. It became a full-time role for me probably 7-8 years ago now, where I'd just oversee everything related to "Cars." That could be theme parks, video games, publishing, consumer products, you name it. But it also means authenticity of the films and it means working on short films and any content that supports "Cars."

It's typical in the movie world, whether it's animation or live action, where you make a film and hand it off to people to keep that film or that franchise alive in a way they see fit. But storytelling is so important to us at Pixar that we really want to maintain our stories and continue those stories on ourselves. So for us staying involved and being part of the creative decision making for how our films are represented is very important. Not every studio looks at it that way, but we do.



LL: You were an art department coordinator on "Cars," but by "Cars 2" your title was automotive consultant. Did you have an automotive background? [JW] For "Cars," they made me character team manager. In that role I was managing a technical team, but I was also looking at these cars being built and from my own car knowledge going, 'Eh, that's not right,' You know, the Hudson Hornet has a really small bolt pattern,' or 'you should be looking at this stock car,' or "actually, the Fiat 500 has transverse springs.' John (Lasseter, executive producer) began to realize my real car knowledge was helpful in making the movie so I began to be a consultant - a car-sultant if you will on the first film as a side role on top of managing the art department.

LL: What will you be doing at this year's event in addition to judging? [JW] We do a thing called Design Among the Stars where we do sketches that raise money for charity, and I've been doing that a couple of years now and that's a lot of fun. People always want a Lightning McQueen or a Mater drawing or something like that. It's really funny, you have a guy who designs for a car company doing their concept of what the perfect car would be and doing a beautiful sketch and that gets auctioned. And then on the other hand you have a guy like me doing drawings of Lightning McQueen or Mater and people get just as excited about that.

LL: How did you first get involved with the Hilton Head Island Motoring Festival? [JW] Dutch Mandel, who was at Autoweek magazine for a number of years and worked very closely with us on the movie "Cars," ended up buying a place in the Callawassie Island area and he's been a big proponent of that show for years, working with Carolyn (Vanagel, festival president). When I talked to Carolyn about the show and she said this is something you can bring your kids to and have an amazing time on the beach, I thought, 'Yeah this is pretty cool.' The first year it fell on Halloween and they did Trunk-o-Ween in Shelter Cove. They showed movies outdoors and they opened up the trunks and gave candy to the kids and I was like, 'Wow this is amazing. Everyone's so friendly and really gets into it.' It made us want to come back every year.

LL: What's next for "Cars?" [JW] We have a big attraction going into Walt Disney World at Disney Hollywood Studios opening in early 2019 called Lightning McQueen's Racing Academy. That's a very ambitious project that we're excited about. That's coming and then content-wise we'll see what comes next. We have a few things brewing. There will be more coming, as always. LL



JAY WARD'S *FILMOGRAPHY*

2017: "Cars 3" (creative director)

2016: "Pixar's Greatest Moments" (actor)

2015: "Inside Out" (Pixar Studio Team)

2014: "SanFranLand" (actor)

2013: "Monsters University" (Pixar Studio Team)

2012: "Brave" (art management)

2011: "Cars 2" (consultant), Joueur du Grenier (actor)

2008: "Presto" short (associate producer) 2007: "Ratatouille" (art department manager)

2006: "Cars" (art department coordinator, voice)

2001: "Monsters, Inc." (art department coordinator)

A1 AUTO DETAILING & CAR STORAGE HILTON HEAD ISLAND



WHERE EVERY DETAIL COUNTS

VEHICLE STORAGE

Ideal for Classic and Antique Cars 18,000 sq. ft. Climate-Controlled Storage Facility

24-Hour Security

Monthly Storage Fee Includes Movement and Battery Maintenance

\$225 per Car | \$200 Two or More Cars

AUTO DETAILING

Paint Protection Film Installation Window Tint Installation Paint & Headlight Restoration Certified Detail Specialists





843.689.2221

Mon.-Fri. 8:30am-5pm, Sat. by Appointment 33 Hunter Road • Hilton Head Island, SC

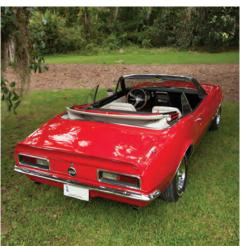
A1AutoDetailingHH.com

The Family Car

THE ONE-TIME CONCOURS MASCOT SEES ITS DAY IN THE SUN ONCE AGAIN.

STORY BY BARRY KAUFMAN + PHOTOGRAPHY BY EMMER PHOTO









LABOR OF LOVE Above from left; Marjorie Puffinburger, Monique Haina (daughter), Ariel Haina (granddaughter) and Bryan Puffinburger (son) are shown with their late father's 1967 Camaro convertible.

It would be easy to say, "It's just a car."

Even as beautiful a car as it is, forged of Detroit steel in an era of automotive art and horsepower that may never be equaled again, it's still just a car. But Marjorie Puffinburger will tell you there's more to it than that. There's love. There are memories. And there are reminders in every hand-restored panel and gauge of a man whose absence never gets easier to bear.

"A car is metal. It's an engine and its other components. But it's what goes into it that really matters," she said. "Bryan was always thrilled to share his knowledge of automobiles and his love of automobiles."

The sum total of both resulted in the car you see now, a majestic 1967 Camaro convertible that Bryan Puffinburger poured decades of his heart and soul into. It once served as the de facto mascot of the Hilton Head Island Concours d'Elegance and Motoring Festival. It held a place of prominence at every iteration of the concours during its early run at Honey Horn Plantation on Hilton Head Island

It was an appropriate setting for the car, which began its rebirth as a rusting pile of former glory in a Honey Horn barn. Bryan was well known for his insatiable love of fixing up old cars. So when a friend found the corroding bones of a Chevy Camaro, he wasted no time checking it out.

"It was in bad shape," Marjorie said.

Nevertheless, Bryan began what would become the lengthy process of restoring the Camaro. And he did so with a love and dedication that seemed to suggest something stronger than his bond with any of the other cars he'd fixed up. He tore the car down to the frame, completely rebuilding it piece by

piece. In his quest to get this car perfect, he went through three different convertible tops until he found one he liked. Its paint job at times seemed to change with the seasons. It ultimately became one of his most extensive restorations.

"It's not something he ever measured in hours," Marjorie said. "He measured it in love."

Marjorie could see that love in the way Bryan treated his rescued Camaro, even encouraging him on a few occasions not to sell it when interested buyers would make advances. The car continued on as an icon of the Concours until the first year the event moved to Port Royal Golf Club, helping ease the transition from one venue to the next. It would be the last appearance the car would make at the Concours.

Bryan passed away in August 2013. He wasn't ready to go. His family wasn't either.

And just two months after his passing, Marjorie, along with children Bryan, Monique and Michele, took the car out for one last show.

"It was extremely difficult and we have not, as a family, been with the car since then," Marjorie said. Instead, the car went into a difficult hibernation. For 4 1/2 years, it slumbered in

the garage while the Puffinburgers tried to pick up the pieces and carry on without their patriarch. They continued on with the family business at the Carriage Auto Body Shop in Bluffton while the Camaro waited.

And then on one unremarkable day, they decided it was time for the Camaro to ride again.

"We made a decision as a family," Marjorie said. "It's going to be a part of us and let's do something about it."

Now, the Camaro rescued by Bryan that became a symbol of Concours d'Elegance and a reminder of a father and husband taken too soon, will ride again.

Filmmaker Guy Smith will debut his short film on the Puffinburger family and the touching story of the car Bryan loved so much, during the third annual Vintage Auto Film Exhibition this year on Nov. 1 at Coligny Theatre.

"This festival is all about the emotional pull of these machines. Not just the artistry that goes into them, but what they represent to us," Smith said. "I am honored to tell the Puffinburger family's story and seeing that beautiful Camaro on the silver screen during the event." LL



When: 6-10 p.m., Thursday, Nov. 1 Where: Coligny Theatre

Details: Kick off your Hilton Head Concours weekend with this special screening that celebrates cinematic stories of automotive culture and heritage. The event starts with a red-carpet style reception, complimentary hor d'oeuvres, cash bar and sponsor displays, plus a special automotive display.

More information: vintageautotv.com



Clouded vision obscures life, but it shouldn't obscure your options. At Bishop Eye Center, we have the leading expertise to match our advanced technology methods to your individual eye care needs - all framed in an experience you'll be comfortable with. Get better vision through the best technology.

Start here. Your eyes will thank you.



The Leading Center for Cataract Surgery Hilton Head · Okatie · 843-689-3937 · BishopEye.com

How to care for your classic car



FOLLOW THESE SUGGESTIONS TO GET THE MOST MILES OUT OF YOUR DREAM RIDE

STORY BY KAREN CERRATI



HAPPY ON THE INSIDE If you have the means to store your car indoors, do it. Excessive exposure to the Lowcountry sun can fade the outer surfaces of your dream car.

So you've decided to buy your childhood dream car. Good for you. Life is short. As you already know, or will soon find out, special vehicles require special care. For classic car care tips and advice, we reached out to two experts at A-1 Auto Detailing and Car Storage on Hilton Head Island. Owner John Antunes and manager Gary Paeth oversee the care of about 60 vehicles. Antunes has had a lifelong love of classic cars and has an extensive personal collection. Paeth has been involved with cars throughout his career including 30 years with Jaguar. Here are there suggestions:

Find the right environment

Your classic car needs to be stored in a climate-controlled environment with low humidity. It should be as dust free as possible. Choose a good secure facility run by car storage professionals with surveillance cameras, sprinkler systems, alarms and a secured perimeter. Most important, the storage and detailing personnel must be knowledgeable about classic car care. The wrong care could damage your car and hurt your investment.



Park with care

The car should be parked with the windows all open a crack. This will keep the air circulating and keep the interior fresh. It also keeps the upholstery and other materials from drying out. The car should be hooked up to a trickle charger to keep the battery up. Professionals will keep the environment ideal and the car in good shape.



LET IT ROLL

Avoid flat spots
on your tires by
moving your classic car every two
to three weeks.

Get it moving

Move the car every two to three weeks to avoid flat spots on the tires. Run the engine for 15 to 20 minutes every two to three weeks to enable the car to get up to temperature, keep the fluids circulating and the oil consistent. Check the oil and fluids during startup. Make sure the car has good oil pressure and temperature.

Expert detailing

Automotive reconditioning specialists are key to maintaining your Classic Car. A-1's fanatic detail includes an 18-step hand wash, full engine bay cleaning/de-greasing and dressing, wheels removed for proper cleaning and coating for



protection, advanced 3-stage machine compound/polish to restore brilliance, plastic and rubber surfaces protected and dressed, glass coating applied to windshield, interior seats removed for more precise cleaning.

Caring for your classic car at home

Motor: Change the oil and oil filter regularly and run the car for a few minutes. Flush the cooling system every year and replace old coolant with fresh 50/50 mixture of coolant and distilled water. Change transmission fluid and differential oil. Check the ball joints, lube the driveline, repack the wheel bearings and pump the breaks regularly. Run the car at least once a month.

Exterior & interior: Keep the car clean and give it a good waxing every six months.

Keep the interior protected by keeping the car out of the sun to protect leather, vinyl and plastic. Use leather creams and treatments to help protect and preserve the interior. Seal openings to keep critters out. Don't park on gravel or dirt that will allow moisture from underneath. Make sure the car sits on a dry surface with good drainage. Keep out of direct sunlight. Avoid extreme cold. Raise the vehicle on jack stands and lower the air pressure. Always use a good, experienced detailer who knows classic cars. LL





The drive to The Big Easy is an adventure in itself

BY CAROLYN MALES

Nine Marilyn Monroes, not an x chromosome in the bunch, sashay down Bourbon Street in white pleated sundresses straight out of "The Seven Year Itch." Now King Arthur veers toward us. His crown atilt and Excalibur held high, he shouts, "Make way for the Pope!" We do a quick sidestep as the pontiff in full regalia comes zipping along

as the pontiff in full regalia comes zipping along in a motorized wheelchair, bestowing blessings to one and all. Then, as Dorothy and her Oz entourage, bearded nuns, robots and a quartet of cereal boxes dance through the somewhat tipsy throng, a ragtag preacher steps onto a wooden crate he's plunked down. "Repent!" he cries out over the sounds of a Dixieland brass band rocking out a rag a few feet away. From a balcony above, Cleopatra and King Tut toss strands of metallic beads down to eager crowds who scramble to retrieve them. I score

a broken blue chain which I momentarily treasure as if I'd snagged the Hope Diamond.

All the while as this cacophony of color plays out, the Grim Reaper, perched on a piano stool at a nearby bar, just grins as he pounds out "Basin Street Blues."

Mardi Gras in New Orleans? Nope, it's Halloween
— an extravaganza of imagination, wit, and absurdity
— with smaller crowds and no parade floats.

But enough razzle-dazzle. I'm getting ahead of my story. Or maybe behind... since I experienced this festive street party three autumns ago. However, that crazy scene was much on my mind earlier this year as I found myself heading to the Crescent City again. My husband, Dick, had a conference in New Orleans and I had an article to write. "Rather than fly, let's do a road trip," he proposed. We'd meander through the Deep South, stopping at new places and revisiting some we hadn't seen in many a Mississippi moon. We'd begin in Tallahassee, Fla., head across to New Orleans, then drive up along the Mississippi River, turning east from Vicksburg, Miss., over into Alabama.

I got to work, studying possible routes. Sometimes on road trips, we work out a theme hitting high spots like hiking trails and Native American sites in Colorado. Or there was that strange odyssey through Midwest Americana with stops at a squirrel cage jail in Iowa, the Corn Palace in South Dakota, a passion play in the Black Hills. For this trip, we would focus on Southern culture and history, allowing for the serendipity of stumbling across an offbeat site.

We aim the car down I-95 south then angle west in Georgia, paralleling railroad tracks, maneuvering around logging trucks. After a late lunch of arepas at Empanadas and More in Valdosta, Ga., it's back on the road. A few miles later a sign announces a cowboy church, a ranchthemed house of worship, part of a rapidly growing fellowship movement across rural America.





TOP Masqueraders parade through New Orleans **BOTTOM** Thomas County Courthouse



The Big Oak

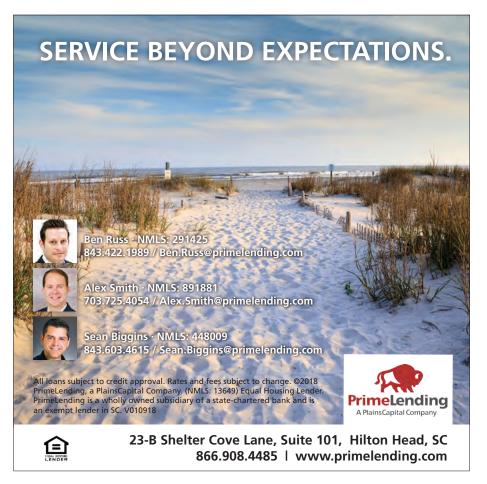
An hour later we come to Thomasville, Ga., renowned for its rose gardens and often cited as one of the country's most charming historic small towns. Academy Award-winner Joanne Woodward was born here in 1930 but the town also served as a White House getaway, Dwight D. Eisenhower came to shoot quail and play golf at Glen Arven Country Club. In 1956, he returned after a heart attack to contemplate a second presidential run. Seven years later, first lady Jackie Kennedy would seek solace at Greenwood Plantation after JFK's assassination.

Today, a drive through Thomasville reveals a brick paved downtown flanked by shops and restaurants, and backstreets lined with Victorians, their grand porches trimmed in gingerbread. The Big Oak, whose limbs span more than 165 feet sprawls across a corner of Elizabeth Ireland Poe Park.

It's taken approximately 338 years for this arboreal giant to reach its 68-foot height and 26 1/2foot circumference. Reportedly, even Ike couldn't resist this photo opportunity.

Thirty five miles later, we've sailed past the "Welcome to Florida" sign and arrive in Tallahassee. Big leafy live oaks soften the white facades of the state capitol complex and other institutional buildings. After dropping off our bags at the Aloft Hotel, we go out walking only to discover that this is a hilly town, unlike most of the peninsula, and there's often steps in the sidewalks. In fact, maybe it's all







Greetings from Tallahassee mural

the colleges and institutions amid the lush greenery, as well as the lack of tourists, but this part of Florida, away from the beaches, golf courses and theme parks, has a feel of permanence and solidity.

Our reward for this cardio workout is dinner at Cypress, a small bistro specializing in sophisticated little and big dishes made with locally sourced ingredients. Fig-aro Figaro, a fig-thyme-bitters-gin cocktail sings out to me and earns a bravo on the first sip. Then we share a marvelous bouillabaisse and a salad of Brussels sprouts, pork belly lardons, topped with poached egg.

Bird's Aphrodisiac Oyster Shack. With a name like that, how can we resist?

With only one full day here in Florida's Capitol city, we have choices to make. The following morning we opt for starting at the house of John G. Riley, a black educator born into slavery who later became principal of Lincoln Academy, the first freedman's high school in the city. The yellow two-story home is one of the few houses left in Smokey Hollow, a once thriving African-American neighborhood demolished in the 1950s to make way for parkway and government building expansions. Along with exhibits on Black Heritage, the museum invites visitors to step into Riley's office where a lifelike animatronic figure dispenses his practical wisdom, punctuating ideas with hand gestures and eye movement.

Our next stop, the 1845 Florida Historic Capitol with its red-and-white striped awning and copperized iron dome is only a short walk away. This elegant Classical Revival building was slated for the wrecking ball when the new Capitol Complex was built next door in the 1970s. Happily, concerned



Museum of Florida History

citizens prevailed and it was restored to its 1902 splendor several years later. Along with the old Senate, House and Governor's chambers, visitors can explore two floors of exhibits packed with photographs, videos and facts. It's an excellent introduction to the history of the Sunshine State, beauty, warts and all: Native American settlements; early playgrounds for the rich and later the masses; cattle ranching, road building and swamp draining; scandalous turpentine camps, Cuban and Haitian immigration; The Pork Chop Gang's segregation-

> ist legislators; and modern-day politics (including an infamous hanging chad ballot from the 2000 presidential election).

> Looming behind the historic capitol stands the new Capitol Complex, a tall executive office building flanked by the House and Senate chambers. After a quick look at both chambers (neither in session), we ride the elevator up to the 22nd-floor observa-

tion deck for a 360-degree bird's eye view of the city skyline interspersed among the trees.

Despite being a little historied-out, we next venture over to the **Museum of Florida History**. To our surprise, we rack up two hours there wandering past dioramas of Indian Villages, checking out big glass displays of pirate booty, listening to tales from Spanish missionaries, peering into a replica house from Fort Mose's 1738 free black settlement and learning about the orange industry. Then once again,

Bird's Aphrodisiac Oyster Shack. With a name like that, how can we resist? This funky dive seduces locals and visitors alike with its cracked concrete flooring, rustic wood tables topped with paper towel holders and squeeze bottle condiments, plus bar and walls festooned with memorabilia, posters and signs – one of the latter featuring a wizened old guy proclaiming "BEER helping white men dance since 1842." The brews arrive in plastic cups and the plump

Playlist:

TALLAHASSEE LASSIE **BY FREDDY CANNON**

Bing Crosby crooned about the town's charms in "Tallahassee" and Johnny Cash sang about being on the run here (and elsewhere) in "Wanted Man."

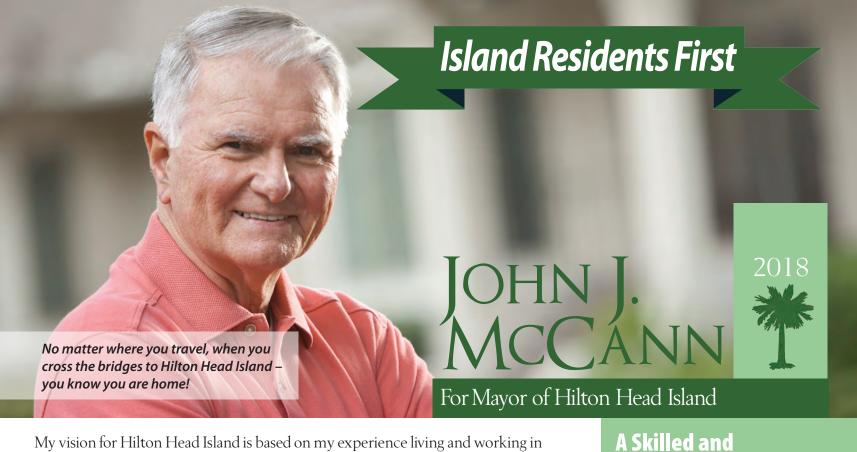
But only Freddy Cannon's 1959 top-10 hit has the immoral line, "Well, she comes from Tallahassee. She's got a hi-fi chassis..." Warning: Download at the risk of having this earworm lodge in your brain.





Florida Factoids:

- Florida ranked 33rd in population in 1900 with 528,000 residents. Today it's the third most populous state with almost 21 million people.
- Early 20th century Floridians complained that the state had too much water. As a result, developers began draining wetlands. The rest, as they say, is history.
- Roy Rodgers and Dale Evans met with Governor Haydon Burns in 1966 to discuss opening a Western theme park. They rode off into the sunset without inking a deal.
- In 1917, a pedestrian looked down on the sidewalk and found a note tucked into a walnut shell stating, "Bombs are ready. Don't fail me; Capitol is unguarded; meet me tonight at home." Armed volunteers came to the rescue surrounding the building but the night passed uneventfully. Obviously this threatin-a-nutshell wasn't all it was cracked up to be.



My vision for Hilton Head Island is based on my experience living and working in this unique community — and the thoughtful opinions the many people of Hilton Head Island have shared with me during my years of service to our town. One thing is very clear to me: on Hilton Head Island we know who we are. We are a well-run and remarkable community, one committed to creating a better future for all of us.

But there is always room for improvement. We must start by preserving the things that brought us here: Our people and culture, Our environment, Our unique character, and the vision of Charles Fraser.

Island Residents First

We face challenges, all of them solvable, in areas like: Workforce Development, Healthcare Services, Bridge & Corridor Issues, and Improving Fiscal Responsibility.

Most importantly, we will do a better job of more consistently building consensus, and working together to reach our common goals.



John and Valerie McCann

When I see our future, I see a place that remembers the things that tie us together: family, community, our beloved Hilton Head Island and its natural beauty, the friends we have made here, and the neighbors with whom we share this special place. I see a place that remembers and respects its history, a place focused on listening to each other. I see a place committed to unity, inclusiveness, transparency, and concrete results.

These ideals define us, our island and our future.

Vote John J. McCann for Mayor of Hilton Head Island - November 6th

Experienced Leader: Retired Chairman and Chief Executive

Officer, Bridge Trading, a Reuters
Company

Partner and Chief Operating Officer, Lynch Jones and Ryan, Inc.

44 years financial services industry experience

Adjunct Instructor, New York Institute of Finance

Served as securities industry arbitrator and expert witness in financial services actions

The Right Person at the Right Time:

Two-term member, Hilton Head Island Town Council / Chairman, Finance Committee

Past Chairman, Technical College of the Lowcountry Foundation

Past President, Port Royal Plantation Landowners Association

Past Chairman, Hilton Head Island Parks and Recreation Commission

Past Member, Hilton Head Island World Affairs Council

Past Member, Thomas Edison State
University Foundation Board

oysters with your chosen toppings on waxed paper covered trays. I'm in love. Over at the next table a kid ordered a 20-ounce burger and to our amazement, managed to demolish it. Ah, youth.

The next day brings a sea change of sorts. Heading west, we skirt Mobile Bay, crossing the Alabama state line into Mississippi. Then just before Biloxi, Miss., we dip down into Ocean Springs, our last stop before New Orleans. The shift upon entering this little gem of

a town perched on the Gulf of Mexico is subtle but noticeable.

We've moved away from Florida with its strong Spanish roots into what was once Louisiana Territory. In 1699, Pierre Le Moyne d'Iberville established the first French territorial outpost here as a bulwark against its Spanish colonial neighbor. A fishing village arose and by the mid 19th century the area had become a resort town renowned for its healing waters.



Ocean Springs Community House detail

The Walter Anderson Mu-

seum of Art offers a glimpse into the eccentric mind of this talented artist and illustrator whose work was disrupted by periods of psychosis and hospitalizations before he died in 1965. A video delves into his mostly solitary life and small galleries display his idiosyncratic watercolors, block prints, and pen & ink drawings of animals and figures. However, stepping into the museum's Ocean

Springs Community House room surrounded by his grand

murals is like entering his fevered brain. Planets, oceans, birds, fish, butterflies, spirals and even d'Iberville himself vibrate with color from floor to ceiling.

Anderson was part of an illustrious artistic clan. His brother, Peter, started **Shearwater Pottery** in 1929 and the family tradition continues with its trademark glazed pots, bowls, whimsical figurines and decorative tiles that can be purchased at the pottery's showroom located within the workshop grounds. LL



Upcoming Deep South Road Trips:

PART II

New Orleans: Laissez les bons temps rouler (November)

PART III

Bayou Country and River Road Ramble (December)

PART IV

Mississippi River Towns: Natchez and Vicksburg (January)

PART V

From Civil War To Civil Rights (February)





November 8, 2018

5 pm to 8 pm

@ LOCAL Life 400 Main S. Suite 200A.

Tickets:

hospicecarelc.org/thrift-store-flip

RSVP: Must purchase tickets by Nov 1

HERE'S THE PREMISE:

- 1. Pick up an item or piece of furniture at a local thrift store.
- 2. Unleash your creativity and transform it into something creative and new.
- 3. Donate your creation to the silent auction benefiting Hospice Care of the Lowcountry.
- 4. Attend the Flip Party where the flips will be judged for creativity & WIN CASH!













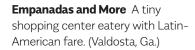






On The Way to The Big Easy

BIG EATS



Bird's Aphrodisiac Oyster Shack

(Tallahassee, Fla.) Oysters, burgers, chicken, hot dogs. Live music, karaoke, comedy.

Cyprus (Tallahassee) Creative Southern fare.

Government Street Grocery (Ocean Springs, Miss.) Burgers, po'boys, wraps, salads. Live bands.

BIG SIGHTS

The Big Oak (Thomasville, Ga.) Not as old as Angel Oak but still mighty impressive.

John G. Riley Museum (Tallahassee) Home of the black educator.

Florida Historic Capitol (Tallahassee) Landmark building with an informative exhibits on Florida history.

Florida Capitol Complex (Tallahassee) Great city views from the 22nd-floor observation deck.

Museum of Florida History (Tallahassee) Exhibits on Florida past and present.

Walter Anderson Museum of Art

(Ocean Springs, Miss.) Colorful and imaginative art from this late local eccentric.

Shearwater Pottery (Ocean Springs) Fine pottery spanning generations of the Anderson family.

BIG STAYS

Governor's Inn (Tallahassee) Boutique hotel in a historic building a short walk from the Capitol. All 41 rooms named after past Florida governors.

Aloft (Tallahassee) Trendy contemporary accommodations downtown featuring big lobby or "remix" area with pool table, bar, couches and local art.











OPEN EVERY DAY

The Island's Lilly Headquarters • Celebrating 35 Years

Harbour Town 843.671.9191

The Village at Wexford 843.686.6161

local

In concert with Coligny



Maestro John Morris Russell with HHSO CEO Mary Briggs

HHSO UNVEILS ITS NEW VENUE, SOUNDWAVES STORY BY PAULA MAGRINI

The Hilton Head Symphony Orchestra has earned unprecedented recognition and local support in recent years. This fall, HHSO will elevate its brand again, with a new address and exciting community role. Contributing writer Paula Magrini spoke with CEO Mary Briggs about the opening of the new HHSO headquarters, SoundWaves, at Coligny Plaza.

LOCAL Life: Why did you feel it was time for a new home for HHSO? [Mary Briggs] Members of three area focus groups had told us they were not interested in attending concerts in a church. Plus we had two years of experience with positive response to concerts held in smaller, more intimate venues that allowed for more interaction between musicians and audience. So we knew that in order to grow and reach new audiences, we needed to find a smaller, flexible space. Another issue came into play regarding a lack of time for rehearsals at the church. This had become a sensitive issue for both the church and the orchestra for the past two years. We clearly needed another place to rehearse even if our major concerts do continue at the church.

What led you to Coligny Plaza and discussions with the Richardson Group? [MB] We were initially thinking of looking in Bluffton. Someone mentioned that there might be space in Coligny so we decided to follow up on that. When we toured the 7 Lagoon building, the space seemed ideal for our offices and small performances. We also looked at the potential for a variety of community uses.

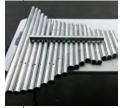
Did you meet any resistance from HHSO community or leadership?[MB] There was some initial skepticism about the financial leap that the initial buildout would cost and increased annual expenses from some in the HHSO leadership. This is a huge step. These increased expenses must be covered by increased revenue.

Who were your most committed supporters regarding the new direction? [MB] The Board, especially the Executive Committee, have been not just supportive but have been real cheerleaders for

this direction and see it as the necessary step forward for our future. We've also received encouragement from the local arts community. Hopefully, other arts organizations will benefit from the availability of additional performance space on the island.

How do you see SoundWaves evolving in the year ahead? Five years from now? [MB] SoundWaves in the first year will establish its reputation as a premiere performance facility due to its acoustics, lighting, flexibility, sound system and more. I think that demand for use will grow rapidly. We are still developing our own programming which will include a full summer of programs for children and families in summer 2019. We've tasked our new Chief Operations Officer, Mario Incorvaia, with overseeing future programming for the venue. He'll also develop the leasing protocol for community groups who have interest in holding their events at SoundWaves.

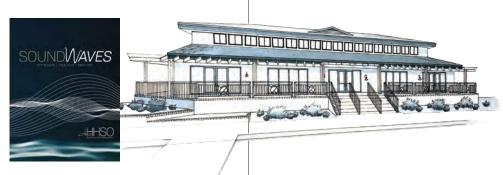
In what ways do you believe SoundWaves can enhance the Low-country's arts community? [MB] Primarily the venue will offer a new flexible space for arts organizations to meet and/or provide programming. The SoundWaves performance area offers seating for 224 and theatrical lighting and sound support will be available in most instances. The acoustics at SoundWaves are fantastic. We hired a team of experts to help us incorporate specific materials in the building's renovation that will ensure acoustically-superior results.



Sound Waves will provide 8,500 square feet for meetings, forums, and seminars in addition to musical performances, theatrical performances and more.

"SOUNDWAVES" AT HILTON HEAD SYMPHONY ORCHESTRA'S NEW VENUE

"Soundwaves" is the name of HHSO's new venue, and also its first concert. Experience an interactive work for orchestra and media, consisting of selected movements for chamber orchestra, set to dramatic and immersive lighting and video.



"SOUNDWAVES"

When Season opens Oct. 20 Where Coligny Plaza Details: www.hhso.org or 843-842-2055

Are you able to share a few details about the debut performance at SoundWaves on October 22? [MB] Music director and conductor John Morris Russell will open the 37th annual season with an interactive one-act concert integrating orchestra and media. The maestro is planning to blend selected movements for chamber orchestra with dramatic and immersive lighting and video. He says the concert will be a sensory treat for the audience with emphasis on the natural elements that are synonymous with SoundWaves ... wind, water, sunrise, sunset and wildlife that thrives in the ocean's habitat.

What does the opening of SoundWaves mean to you personally as current CEO of HHSO? [MB] In the 11 years that I have led this organization, I have seen us grow in the number of concerts that we present, double the number of Symphony Under the Stars concerts, increase the stature of our International Piano Competition and come from being a struggling small town orchestra to a successful regional orchestra with a budget almost twice the size that it was during the recession. But by far the most exciting (and the scariest) step is the step we take now — the step across the threshold into SoundWaves, new home of the HHSO. LL



SOUNDWAVES SCULPTURE TO INTERACT WITH GUESTS OF ALL AGES

This fall when patrons and families encounter SoundWaves for the first time, they'll be tempted to pause and try out the life-sized xylophone that will be located at the venue's entrance. The interactive musical structure, created by artist and Rotary Club colleague Ron Farsetti, features authentic metal chimes suspended within a hand-crafted frame.

Mary Briggs and Mario Incorvaia saw a similar sculpture several years ago while at League of American Orchestras Conference and they were moved by its ability to engage interest and interaction. When Farsetti agreed to design and assemble a replica of the original, the HHSO team sought funding from the Rotary Club of Hilton Head Island. Their wish was granted and this October, the new professionally-tuned sculpture will make its debut alongside SoundWaves.

Farsetti says he was thrilled to contribute to this unique side-attraction at the new SoundWaves. "Creative challenges are a staple of my life. After years of profiting from my creativity, I now find myself in a position to have donated multiple works of art to Foundations and Fundraisers," he said. "When the opportunity arose to design, create and build a community interactive xylophone for the HHSO as a gift to residents and visitors of this magnificent Island of ours, I readily accepted."



VILLAGE at WEXFORD



EVERY WEDNESDAY

10 -2 PI

MARKET BAG TOTES ON SALE FOR \$5 - JUST IN TIME FOR THE PLASTIC **BAG BAN!**

FRESH PRODUCE. ARTISAN FOOD. LOCAL FARMS. ARTS & CRAFTS.

LOCALLY MADE. LOCALLY CRAFTED. LOCALLY GROWN.

Locally grown fruits and vegetables, fresh baked goods, meats, soups, delicacies locally made crafts and unique souvenirs at a beautiful outdoor Farmers Market right in the heart of the Hilton Head. There's always something to do at the Market! Stop by and see for yourself.

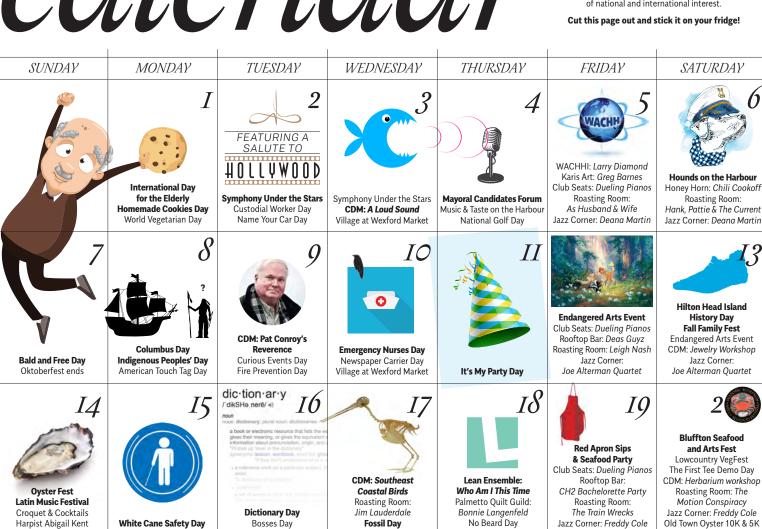
AND A COLLECTION OF 37 FABULOUS, AWARD WINNING, LOCALLY OWNED RESTAURANTS, SHOPS & BOUTIQUE SERVICES





OCTOBER— COLENORER

Fall is here. Make the most of the cooler weather by attending one of the many festivals and events happening around the Lowcountry. We've listed a few of our favorites here, along with other days of national and international interest





Hilton Head Symphony Orchestra Bluffton Seafood and Arts Fest Pumpkin Cheesecake Day



National Nut Day Hilton Head Symphony Orchestra



World Series Begins Art Fabrik-ation National Mole Day



Backdoor Trunk Show Village at Wexford Market **National Bologna Day**



Paint Pouring Party World Pasta Day Backdoor Trunk Show



Savannah Speed Classic WACHHI: Bruce Hoffman Arts Center: Mother's Finest Club Seats: Dueling Pianos Pledge The Pink, Fripp Island Jazz Corner: Joe Doubleday's Showtime Band



Gullah Food Festival Savannah Speed Classic Arts Center: Mother's Finest Pledge The Pink, Old Town Bluffton Roasting Room: Into the Fog Jazz Corner: Joe Doubleday's Showtime Band



Polo for Charity Savannah Speed Classic Pledge The Pink. Chaplin Park



Hermit Day **National Frankenstein Day**



Candy Corn Day Mischief Night



Halloween Shelter Cove Trunk-O-Ween CDM: Lowcountry Bats Into the Woods

Savannah Area

Jeremy Camp (Oct. 20) Travis Tritt (Oct. 20) Disney On Ice (Oct. 24-28)

Charleston Area

Black Jacket Symph (Oct. 4) Steven Curtis Chapman (Oct. 5) Jake Owen (Oct. 6) Jonny Lang (Oct. 9) Beartooth (Oct. 10)

Blues Traveler (Oct. 17) Trevor Hall (Oct. 26) Lyle Lovett (Oct. 28) Collective Soul (Oct. 28)

Columbia Area

Breaking Benjamin (Oct. 1) The English Beat (Oct. 2) Goatwhore (Oct. 4) Scotty McCreery (Oct. 11) Bret Michaels (Oct. 12)

Trace Adkins (Oct. 15) The Temptations (Oct. 17) Modest Mouse (Oct. 17) The Breeders (Oct. 21) Chris Stapleton (Oct. 25) Sebastian Bach (Oct. 28)

Jacksonville Area

Texans at Jaguars (Oct. 21) Georgia-Florida 2018 (Oct. 27) Sesame Street Live! (Oct. 28)





Life is Never Dull at The Cypress.



An Award-Winning Life Plan Community

SCHEDULE A TOUR & EXPERIENCE CYPRESS LIVING





OCTOBER: nappenings

Polo for Charity

AN AFTERNOON OF POLO. PICNICS AND PONIES

Polo for Charity is the can't-miss event of the fall in the Lowcountry. Patrons don their favorite hats and enjoy their favorite tailgate menu while cheering on the participants in the always exciting polo match. Prizes are awarded for the best hat and the best tailgate.

Some polo tailgaters choose a laid back Lowcountry theme with barbecue and beer, while others opt for a more fancy approach with shrimp cocktail and Prosecco. And then there's a little bit of everything in between. The most important thing is that everyone has a great time raising money for a very worthy cause.

This year's primary beneficiary is the Lowcountry Foundation for Wounded Military Heroes and the K9s for Warriors program. K9s For Warriors is dedicated to providing service canines to veterans suffering from PTSD and traumatic brain injuries as a result of military service. Their goal is to empower them to return to civilian life with dignity and independence. The organization is the nation's largest provider of service dogs for disabled American veterans.

"The members of the Okatie Rotary Club are so excited to be celebrating Polo for Charity's 25th match," says Okatie Rotary Club president, Juli Lester. "But it wouldn't be a party without all of our friends, neighbors



POLO FOR CHARITY

When: 2 p.m., Oct. 28 Where: Rose Hill Equestrian Center, Bluffton Notes: Tickets are \$25 at the gate and \$20 if purchased in advance. Children are admitted free. Details: rotarypolo@hotmail.com or Facebook at"The Okatie Rotary Polo for Charity'



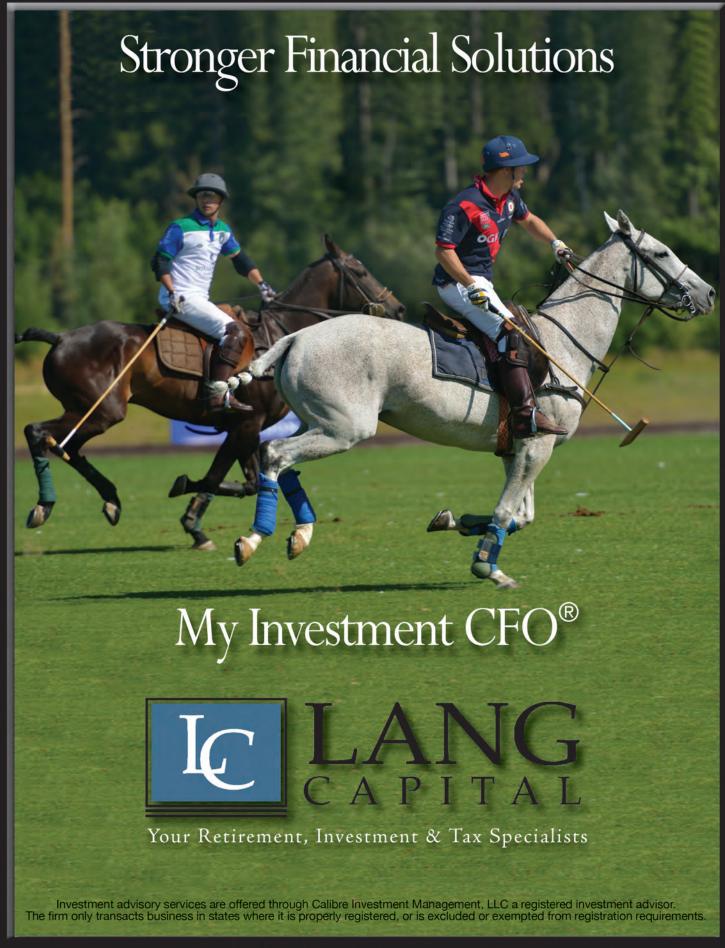
and community members there to celebrate too - polo style."

In honor of the event's 25th match, the winning polo team will walk away with the prestigious 25th Anniversary Engel & Völkers Polo Cup. The trophy will be on display at the winning team's offices for the entire year.

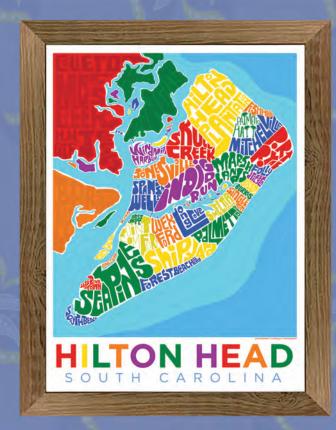
The event will feature a raffle of four prizes valued over \$200 each. Raffle tickets are \$5 with a limited number of 800 tickets sold. For more information contact Barbara McFadden at 843-298-3055 or Juli Lester at 843-384-8010, email rotarypolo@hotmail.com.

FUN POLO FACTS

- · Polo was originally created 2,500 years ago with the purpose of training the king's guards or other elite troops, but very little has changed since its beginning.
- The traditional white pants date back to the nineteenth century, a time when Indian royals often played polo in the heat, and preferred light colors and fabrics.
- · Although the most well known version of polo is equine polo, there are many variations around the world including donkey, camel, yak and elephant polo.
- · Polo ponies aren't actually ponies they are typically a cross between a quarter horse and a thoroughbred, bred specifically for polo.
- · Past and present celebrity polo players include Will Rogers, Clark Cable, Walt Disney, Winston Churchill, as well as Tommy Lee Jones, Ashton Kutcher, and Brad Pitt.
- · Polo can only be played with the right hand, because the game rules follow the same principle as driving along a road.
- The character of Tom Buchanon from the novel "The Great Gatsby" is based on America's best polo player in history, Tommy Hitchcock Jr.
- The polo T-shirt we know today was invented in the 1920s by Lewis Lacey. Nobody expected it to become a fashion trend, but it quickly took off.



EXCLUSIVE RETAILER OF I LOST MY DOG ART





JEWELRY, FINE GIFTS, LOCAL WINES

Mariposa Caspari Le Cadeaux John Medeiros Crislu Meghan Browne

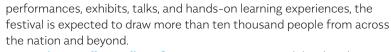
HARBOUR TOWN 149 LIGHTHOUSE ROAD 843.671.3643

Celebrating arts, culture and history: The heart and soul of the Lowcountry:

STORY BY CAROLYN MALES

It starts as a low hum, a fleeting idea, image, or sound. A painter stands at the edge of a marsh, lifts her brush and builds layers of texture and pigment until the canvas bursts with glorious hues and life. A fiddler, his head filled with new tune, raises his bow and sends an arc of notes up into the palm fronds. A Gullah storyteller acts out folktales to the delight of children gathered beneath live oaks.

That year-round hum will grow steadily over the next six weeks, intensifying with song, color, and action as Crescendo's second annual arts and culture celebration sponsored by the Arts & Cultural Council of Hilton Head takes center stage. With more than eighty unique events encompassing



Here is a small sampling of events. For more go to hiltonheadartsdaily.org and click on Crescendo.



An Evening With The Band's Visit (Oct. 28) Watch the 92nd St Y Live's broadcast of this award-winning Broadway musical then stay for the discussion. bethyam.org/92sty

Jazz for the Ages (Nov. 2-5). Festival benefitting the Junior Jazz Foundation features performances by jazz greats: Christian Tamburr, Clint Holmes, Joey Alexander, and Ronnie Leigh. thejazzcorner.com

Who Am I This Time? (& Other Conundrums of Love) (Oct. 18-28) Lean Ensemble Theater presents three comic masterpieces based on stories by Kurt Vonnegut. A witty foray into human foibles and a delightful love story for the whole family. leanensem-

The Nutcracker (Nov. 9-11 & 16-18) The classic fairy tale ballet performed by the Hilton Head Dance Theatre, hiltonheaddance.com

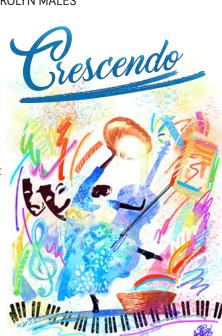
ART EXHIBITIONS

Daufuskie Artists, Artisans, and Authors (Oct. 5-Dec. 31). Exhibition celebrating

our neighboring island's creative culture: woodworkers, painters, potters, sculptors, weavers, photographers as well as indigo dyers, soap makers, and distillers. Talks, tours, signings, gallery walks. coastaldiscovery.org

The Public Arts Exhibition (through Jan 31) Large-scale sculptures created by twenty artists from across the country stand amid Honey Horn's live oaks and greenery. Explore on your own or on docent-led tours. www. hhipublicart.org

Teaching Magic: The Fine Art of Sixteen Fine Teachers (Oct. 2-Nov. 3) Works by Art League of Hilton Head Academy instructors in acrylics, oils, watercolor, photography, and printmaking. Demos Tuesdays and Saturdays. artleaguehhi.org



HALLOWEEN FUN

Heritage Farm Halloween Hayride

More than just a hayride... show off your Halloween costume in the Sea Pines Forest Preserve and hunt for clues to lead you to the pumpkin patch.

HALLOWEEN HAYRIDE

When: 10 a.m.-12 p.m. Oct. 27 Where: Heritage Farm Notes: Reservations required

Details: www.seapines.com or 843-842-1979





GHOSTS AND MYTHS

Experience the chills of the paranormal stories of Hilton Head Island as Heritage Library brings to life The Hag, Andrew Baynard, Cap'n Jack Stoney and William Eddings Baynard. Witness the Hilton Head Island of the 18th and 19th centuries through their eyes on a journey beyond the cemetery gates. Hear ghost stories about Harbour Town Lighthouse, the Blue Lady of Hilton Head and more.

GHOSTS AND MYTHS BY HERITAGE LIBRARY

When: 7 p.m. and 8:30 p.m. Oct. 26 - 27. 7 p.m. Oct. 28

Where: Zion Chapel of Ease Cemetery

Details: heritagelib.org

TRUNK-O-WEEN

The Merchants of Shelter
Cove Towne Centre and the
Carolina Dreamers Car Club
have partnered to present a
free "Trunk-O-Ween" family
friendly experience! Classic
cars will line Towne Centre
Drive with their trunks open
and full of candy! Costumed
children can trick-or-treat
from trunk-to-trunk and
store-to-store to get their bag
filled with candy!

"TRUNK-O-WEEN"

When: 5 - 7 p.m. Oct. 31 Where: Shelter Cove Towne Centre Details: www.sheltercovetowne centre.com/trunkoween



Halloween on the Harbour

Celebrate Halloween at The Sea Pines Resort with crafts, activities, cookies and trick-ortreating around Harbour Town. All ages invited, come in costume!

HALLOWEEN ON THE HARBOUR

When: 3:30 - 5 p.m. Oct. 28

Where: Harbour Town, Sea Pines Resort

Details: www.seapines.com



A LADIES BOUTIQUE IN HARBOUR TOWN

0 0



843.363.5176 RadianceHiltonHead.com



Presented By PINNACLE PLASTIC SURGERY

Presented by Pinnacle Plastic Surgery, supports DragonBoat Beaufort and Lowcountry Rockin' the Pink in their efforts to assist local breast cancer survivors.

Voting is free but donations are encouraged.

TRAVELING BRA

The bras will be on display at various locations throughout the month of October.

Students from May River High School and Hilton Head High School designed and created the bras on display this year. Please stop by one of our exhibit locations to vote for your favorite bra!

Visit www.PinnacleMD.com for a complete list of dates, times and locations.



Visit www.PinnacleMD.com for dates & times.

CELEBRITY CONNECTION:

Jane Unchained

TV JOURNALIST, AUTHOR AND ACTIVIST JANE VELEZ-MITCHELL IS THE HEADLINE SPEAKER FOR VEGFEST 2018.

BY CARLA GOLDEN

Jane Velez-Mitchell is a nationally known TV journalist and best-selling author. For six years, she hosted her own show on CNN Headline News where she ran a weekly segment on animal issues. Her latest project is JaneUnChained, a multi-platform social media news outlet that covers crimes against people, animals and the environment. It has over a million followers.

Velez-Mitchell is the headline speaker for VegFest 2018, which will be from 10 a.m. to 5 p.m. on October 20 at Shelter Cove Community Park.

The event is free, open to the public, and aims to share how to live vegan in the Low-country.

LOCAL Life: To date, what are you most proud of in your years of vegan activism?

[Jane Velez-Mitchell] I am proud of having spread the word about veganism/animal rights on syndicated and cable TV by pushing the issue whenever I had the opportunity.

LOWCOUNTRY VEGFEST 2018

When: 10 a.m.-5 p.m., Saturday, Oct. 20
Where: Shelter Cove Community Park
Details: Vendors will be selling vegan
food and drinks, marketing services,
providing education and selling
merchandise. Live music will be
provided by Lowcountry Boil and
Naytiv. Free swag bags full of vegan
goodies will be given away to the
first 200 event attendees.

More information: lowcountryvegfest.com

When I retired from my TV career after several decades, I took my social media following and started JaneUnChained.com. Our videos racked up 16.5 million views in 2017. We now have contributors around the world from Buenos Aires to Switzerland and across America.

Who or what inspires you to keep spreading the vegan message from coast to coast? [JVM] It's hard to narrow down my heroes in the animal rights movement because there are so many courageous people. One person who stands out is Ingrid Newkirk of People for the Ethical Treatment of Animals. She founded the most effective animal rights group the world has ever seen, is constantly attacked by front groups for animal exploiting industries that spread terrible lies about her and, yet, she remains relentlessly effective and always maintains her sense of humor. Anita Krajnc, founder of the Save Movement, is another brilliant visionary who operates on Tolstoy's concept that when we see suffering, we have a moral obligation to bear witness. Save vigils are now happening at slaughterhouses around the world. Her mission? A vigil at every slaughterhouse on the planet.

Do you think the vegan movement is growing? What is your evidence? [JVM] The

vegan movement is exploding globally.

The dairy industry is crumbling in the face of healthier plant-based milk options. Consumers are embracing plant-based meat alternatives, and grassroots animal rights groups like Direct Action Everywhere, Anonymous for the Voiceless, and The Save Movement

are springing up across the globe. People are waking up and rejecting the cynical messaging of meat/dairy and big Pharma. LL



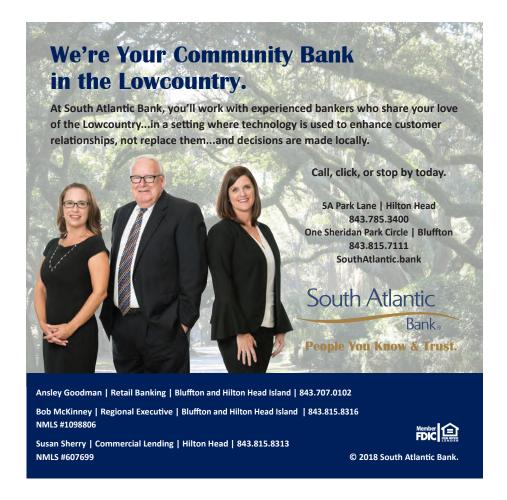
VEGANISM NO LAUGHING MATTER FOR **AWESOME EMGEE**

The emcee and comedian for Lowcountry VegFest 2018 is Cam F. Awesome, a five-time USA national champion, a four-time Golden Gloves national champion, a two-time Olympic trial champion boxer and captain of the USA National boxing team. He is also a motivational speaker and stand-up comic.

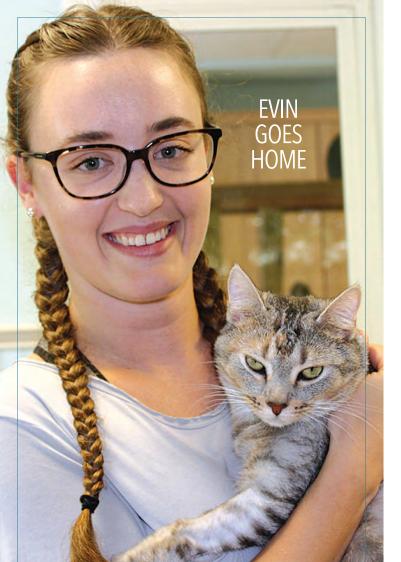
LOCAL Life: What's more difficult and why: Taking a left hook or promoting veganism? [Cam F. Awesome] Probably taking a left hook. I don't really promote veganism; I promote awesomeness and when someone asks what my secret is, I tell them about veganism. It's hard to not deliver a left hook though whenever the inevitable "Where do you get your protein?" question arises.

LL: Did you suffer from protein deficiency during your time as a vegan boxer? [CFA] have only heard of one person who has suffered from protein deficiency. It was a United States journalist who was kidnapped by Somali pirates and captured for three years. Other than that, never heard of it.

LL: What or who inspires you to keep going when you're traveling from city to city for gigs? [CFA] My desire to be influential. I don't care about being famous, just influential. The more influential I am, the more perspectives I can change. My goal is to make the world a better place, but better is subjective so I basically want to make the world a place that I'm more comfortable living in, meaning more compassion, more love, more fun ... and definitely more partying! LL







VOTED BEST NON-PROFIT ORGANIZATION

EVERY DAY

we provide safe haven for the abandoned cats and dogs of the Lowcountry.

EVERY DAY

a wonderful and healthy animal is ready to enrich your life as a beautiful new family member.

Come see who's waiting for you.



10 Humane Way | 843.681.8686 **www.hhhumane.org**

ART SHOWINGS, PLAYS & PERFORMANGES

The Main Street Youth
Theatre & The May
River Theatre Present:
"The Hunchback of
Notre Dame"

Masterfully crafted from the Oscar-winning team of Alan Menken (Aladdin, The Little Mermaid) and Stephen Schwartz (Wicked, Pippin), this sweeping, grand-scale musical features music by Menken, lyrics by Schwartz and a book by Peter Parnell. Revisit the classic story of Quasimodo, the hunchback bell-ringer of Notre Dame who desires to one day be a part of the outside world.

THE HUNCHBACK OF NOTRE DAME

When: 7 p.m. and 2 p.m. Sunday Matinees, Oct. 17 - 28

Where: Seahawk Cultural Center

Details: MSYT.org and MayRiverTheater.com
or 843-689-6246

Amadeus. Music. Jealousy. Power.

Brilliant and thrilling from start to finish, and capturing five Tony Awards including Best Play, this stunning theatrical experience has been voted the Art Center's #1 pick for non-musical. Amadeus Mozart, a rowdy young prodigy, arrives in Vienna, the music capital of the world – and he's determined to make a splash. Awestruck by his genius, court composer Antonio Salieri is seized by obsessive jealousy and begins a war with Mozart, with music, and ultimately, with God.

AMADEUS

When: 8 p.m. and at 2 p.m. and 7 p.m. on Sundays, Oct. 2-21 Where: Arts Center of Coastal Carolina Notes: Tickets range from \$40-50 Details: www.artshhi.com or 843-842-ARTS



PHOTOGRAPHY EXHIBITION PLANNED

A photography exhibition featuring 10 years of imaging and large format prints from Michael Hausman is set for Oct. 12 at The Benton House of Bluffton. The exhibition is benefiting the Michael J. Fox Foundation.

CULTURAL. FLORAL. TIDAL. A PHOTOGRAPHY EXHIBITION

When: 6-8 p.m., Oct. 12

Where: The Benton House of Bluffton, Hampton Lake **Details:** Call 206-909-2812 or email mhausman54@gmail.com



MOTHER'S FINEST

If you don't know them yet, get ready for one of the coolest groups to ever hit Hilton Head. With their virtuoso vocalist, Joyce Kennedy, at the epicenter of their sound quake, a tight rhythm section which leaves nothing to be desired and spirited guitars that combine to make audiences go weak at the knees, this band has long made a name for itself in the annals of rock history. Mother's Finest: there is no other!

MOTHER'S FINEST CONCERT

When: 8 p.m. Oct. 26 and 27 Where: Arts Center of Coastal Carolina Notes: Tickets \$51 Details: www.artshhi.com or 843-842-ARTS

"WHO AM I THIS TIME (& OTHER CONUNDRUMS OF LOVE)" BY AARON POSNER FROM KURT VONNEGUT

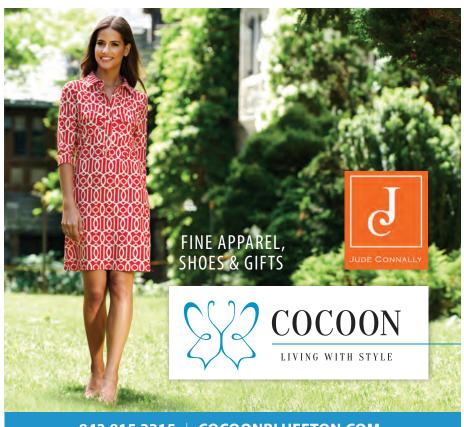
The subject of this play—as we are told at the outset-is love, pure and complicated. Set on the stage of The North Crawford Mask & Wig Club ("the finest community theatre in central Connecticut!"), three early comic masterpieces by Kurt Vonnegut are sewn together into a seamless evening of hilarity and humanity. A smart, delightful love story for the whole family. Presented by Lean Ensemble Theater.

"WHO AM I THIS TIME (& OTHER CONUNDRUMS OF LOVE)"

When: 7:30 p.m. and 2 p.m. Oct. 18 - 28 Where: HHPS Main Street Theatre **Details:** www.leanensemble.org

MORE ONLINE

Audition for Arts Center production "Blithe Spirit" Dueling pianos is "key" to a memorable night Land and Sea at the Karis Gallery "Inside Out: Expressing Our Inner Voices" at USC Beaufort



843.815.3315 | COCOONBLUFFTON.COM 6 PROMENADE STREET, UNIT 1008 | PROMENADE | DOWNTOWN BLUFFTON

LEAN ENSEMBLE THEATER

Who Am I This Time?

(& Other Conundrums of Love)

by Aaron Posner from Kurt Vonnegut directed by Jay Briggs



HHPS MAIN STREET THEATRE

3000 main street. hilton head island

Oct 18-20 & Oct 25-27 · 7:30 pm Oct 21 & Oct 28 · 2 pm

evenings & matinees \$40 students & active military \$15

843.715.6676 LEANENSEMBLE.ORG

FESTIVALS AND FUN

2018 Latin Music Festival

A celebration highlighting Latino Heritage Month through music, dance, and food. This festival highlights, honors, and celebrates the Latino culture that surrounds us. Being Latino is about being part of a 'historical hodge-podge'. It is a combination of music, food, language, and much more. Come for food & drinks, a warm environment, positive vibe, and of course, the eclectic mix of Latin music and dance.

2018 LATIN MUSIC FESTIVAL

When: 12 - 8 p.m. Oct. 14 Where: Shelter Cove Community Park Details: 843-681-2393 or Facebook



14TH ANNUAL HISTORIC **BLUFFTON ARTS AND** SEAFOOD FESTIVAL

Fine arts and the bounty of the sea come together at this week-long festival with locally harvested seafood and the Streetfest, which includes a juried fine art show featuring 100 artists from 10 states. Scheduled events include the Chalk the Walk street art competition, boat parade, river excursions, a fun run and live entertainment.

BLUFFTON ARTS AND SEAFOOD FESTIVAL

When: Oct. 13 - 21 Where: Historic Downtown Bluffton **Details:** www.blufftonarts andseafoodfestival.com

34th annual Chili Cook Off

The Kiwanis Clubs of Hilton Head Island will host the 34th annual Chili Cook Off. rain or shine it's all-you-can-eat chili. This year's event will focus on local chili cooks in the professional and amateur category with separate awards for competitors in the Non-Profit group. In addition, popular local band B Town Playaz will be providing entertainment. Also there will be a Kid's Zone with children's games and activities including face painting.

34TH ANNUAL CHILI COOK OFF

When: 11:30 a.m.-3:30 p.m., Oct. 6 Where: Coastal Discovery Museum Details: hiltonheadkiwanis.org



STATE FAIR GONGERT LINEUP

This year's State Fair concert lineup includes Trace Adkins, American Idol winners Fantasia Barrino, Scotty McCreery, and Bret Michaels, lead singer of the band Poison. Also catch Rock and Roll Hall of Fame inductees The Four Tops and Motown legends The Temptations in a joint performance. Grandstand tickets can be purchased at or during the fair at the Pepsi Grandstand box office, beginning 90 minutes before each show, if still available.





Pledge The Pink Breast Gancer Event

Support the Flock Stars as they and their pink flamingo mascot "Fancy" run 30 miles over three days to raise funds benefiting breast cancer testing and treatment in Beaufort County. Check out the golf cart decorating contest, "Best Bluffton Spirit" contest, and flamingo yard contest. This year's event is sold out, registration for the 2019 event will open during this year's event.

THE PACKET PICKUP PARTY

When: 4-8 p.m. Oct. 25

Where: 39 Shelter Cove on Hilton Head Island

THE FIRST 10 MILES

When: 9:15 a.m. Oct. 26 Where: Fripp Island

THE SECOND 10 MILES

When: 8 a.m. Oct. 27

Where: Oyster Factory Park in Old Town Bluffton

THE FINAL 10 MILES

When: 7 a.m. Oct. 28

Where: Chaplin Park on Hilton Head Island Details: pledgethepink.com

Professional Photographers Needed for Pledge the Pink

Dayle Thomas of Smarty Pants Photography is recruiting professional photographers who would like to volunteer their time and expertise during the event. Please contact her at 843-422-5984 if you are interested.

7TH ANNUAL FIX THE FERALS CUT-A-THON

Come together to help the feral cats of the Lowcountry at the 7th-Annual Fix the Ferals Cut-A-Thon benefitting Hilton Head Humane Association's Mary Olsen Feral Cat Program. TARA'S Salon will generously be offering haircuts by their all-star hairstylists for a donation. There will be food, prizes and games provided by Hilton Head Ice Cream. You may donate online at hhhumane.org.

FIX THE FERALS CUT-A-THON

When: 10 a.m.-3 p.m. Oct. 6 Where: TARA'S Salon Details: hhhumane.org













MEETINGS AND GATHERINGS

World Affairs Council speakers announced

WACHH provides a forum to learn more about world events and their impact on the United States of America. We offer a variety of programs for our members, the general public, and the next generation – students in our area who participate in our outreach activities.

Find upcoming featured speakers and topics below.

WORLD AFFAIRS COUNCIL OF HILTON HEAD DISCUSSIONS

When: 10 a.m. Fridays

Where: First Presbyterian Church, 540 William Hilton Parkway

Details: wachh.org

The Liberal Democratic Order in Crisis

Larry Diamond, political sociologist and leading contemporary scholar in the field of democracy studies, will explore these concerns that some more recent events are elements in a bigger picture that suggests the rules-based international order built by democratic powers should no longer be taken for granted.

THE LIBERAL DEMOCRATIC ORDER IN CRISIS

When: 10 a.m. Oct. 5

Professor Bruce Hoffman, a Political analyst specializing in the study of terrorism and counterterrorism and insurgency and counter-insurgency. If al-Qaeda has not gone away and ISIS is here to stay (at least for the foreseeable future), what must the U.S. do to effectively counter this and future terrorism threats?

INSIDE TERRORISM TODAY

When: 10 a.m. Oct. 26

President Macron's France: On its way to new leadership?

Ambassador Pierre Vimont, Senior Fellow at Carnegie Europe. Mr. Vimont will discuss whether France, under President Macron's government, is moving towards a genuine reform of its economy, institutions and social system in order to renew with strong leadership in Europe and world affairs.

ENHANCED SPEAKER PROGRAM: PRESIDENT MACRON'S FRANCE

When: 10 a.m. Nov. 2

World War I and its effects

Dr. Jennifer Keene, Professor and History Department Chair, Chapman University will discuss the legacy of the conflict of World War I, and why it extends beyond the failure of the United States to ratify the Treaty of Versailles. Through humanitarianism, nation-building, and armed self-defense, the United States forged new ways to engage with the world. The war presented challenges and opportunities for liberal democracy, and how Americans responded shaped the world in which we live.

WORLD WAR I AND ITS EFFECTS ON LIBERAL DEMOCRACY

When: 10 a.m. Nov. 16

REAL ESTATE 1 MOUNTE POR CONTROLL OF THE PORT OF THE P

Million dollar dream homes

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

We feel these luxury properties located in Hilton Head Plantation. Sea Pines, Port Royal Plantation, Windmill Harbour and North Forest Beach — are the epitome of opulence. We're calling this section the Real Estate Marketplace.

If you are looking to purchase an amazing Lowcountry home, these nine properties should be at the top of your list.



Real Estate Marketplace



8 Brown Pelican, Sea Pines

This beautiful oceanfront house with a fig vine surrounded tabby & brick walkway to the front entrance & cedar shake roof stands out with its architectural beauty. The house offers a living room w/pool & ocean view, paneled den with coffered beamed ceiling, state of the art kitchen with Wolf & Sub Zero appliances, 1st floor master w/ ocean view, updated master bath & 3 large guest suites. New boardwalk to beach from pool with separate bath. Sparingly used, great rental projection. \$3,900,000 Furnished

Laura Cramer 843.384.2358

www.wesellseapines.com







21 Salt Spray Lane, Port Royal Plantation

Offers the most inspiring panoramic water views! PLUS the home has been expertly updated & upgraded. Unobstructed oceanfront views, across your mini-resort pool, w/ hot tub & waterfalls. 5 BR, plus a den, including 2nd floor Master Suite w/sitting area and Master Bath. 4 1/2 Baths. Great Room-Style Open Architecture w/soaring ceilings & walls of glass. New gourmet kitchen whuge granite center island. Outdoor environments include 1st & 2nd floor open decks, private master balcony, outdoor kitchen. \$2,650,000

> David Carroll 843.384.8111 www.HiltonHeadHomeSource.com







13 Indian Hill Lane, Windmill Harbour

Tidal marsh views and surrounded by glorious nature. Sensational millwork, prominent arched truss ceiling, Cherry hardwood floors, 3-stop elevator, high-end kitchen, premium lighting, plantation shutters, gorgeous bathroom finishes, and natural light fills the home due to brilliantly positioned windows. Skip the home projects and move right in. Low-maintenance HardiPlank & Hardcoat Stucco exterior. Plus enjoy the convenience of a nearby pool! Furniture negotiable. \$1,250,000

> Collins Group Realty 843.341.6300 www.CollinsGroupRealty.com





9 Bald Eagle, Sea Pines

3rd row beach house in the desirable South Beach Lane area of Sea Pines. Two spacious great rooms up and down, updated kitchen open to great room, upper deck and lovely screened porch, 2 eating areas, updated interior finishes throughout, upscale furnishings, 2 gas fireplaces and a beautiful pool and spa. An ideal vacation property! Strong rental history. Sellers report heated sq. ft. is 3581. New roof 2012 and new HVAC 2016. \$1,295,000 Furnished

Laura Cramer 843.384.2358

www.wesellseapines.com





EVERY HOME HAS A STORY.



CHARTERONE LUXURY

Real Estate Marketplace



7 Painted Bunting Road, Sea Pines

Situated on an oversized 3rd row lot. Richly appointed with 4000 livable square feet on 2 levels, this split floor plan boasts 4 large bedrooms, all with ensuite baths to include a 1st floor Master Suite. Gourmet kitchen with a wet bar overlooking the Family Room. The covered deck out to the pool/spa serves as the perfect backdrop for family and friends to gather and showcases the beautiful landscaping and privacy. Wonderful storage with a 2 car garage and 2 additional parking pads. \$2,200,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473 www.HermanAndDavisProperties.com





1418 South Beach Villa, Sea Pines

Oceanfront villa rebuilt new in 2008. Improvements to the original floor plan allowed a larger kitchen, wide open living area, 4 bedrooms and 4 full baths, laundry room, re-positioned stairway, vaulted master ceiling and more. Lovely furnishings, designer selected interior colors, cabinets, counter tops, light fixtures, etc. Wood flooring in all public areas. Ipe decks. Outdoor shower. Sprinkler system. Concrete floors under building offer tons of storage. \$1,379,000 Furnished

Linda Frank 843.422.6230

www.wesellseapines.com







102 Baynard Cove, Sea Pines

This 5900 sq. ft. custom built home is one of Sea Pines Plantations premier golf properties. Located on the famous Harbour Town Golf Course. It has multiple fairway views of the 11th and 15th holes. This magnificent home has an open floorplan, upscale appliances and custom features throughout. It has 6 BR, 5 baths and two 1/2 baths. A great media/ game room and a recently upgraded backyard and pool/patio area. Rentals of\$109,000+ in 2018. Easy bike ride to beach or walk to Harbour Town. \$1,739,000 Furnished

Bob Clark 843.816.3336

www.wesellseapines.com







129 Dune Lane, North Forest Beach

Oceanfront 7 bedrooms, 7 baths and 2 half baths. Gourmet kitchen plus upper and lower living areas. Features elevator and private pool with spa. Exquisitely furnished with sweeping views of the Atlantic Ocean. Complete exterior renovations in 2017 including complete stucco replacement. New windows and doors throughout with high impact resistant tinted glass. Projected to do \$300,000 in rentals for 2018. \$4,150,000

> Bill Haley 843.689.3044 www.HiltonHeadIslandRealtyPlus.com



advertiser index

A-1 Detailing	KPM Flooring
Alexander's Restaurant & Wine Bar 76	Lang Capital
American Wood Reface	Le Cookery
Ameriprise Financial 30, 31	Lean Ensemble Theater
Appliances by Design	Local Pie
Ben Ham Images	Loggerhead Landing Pool Bar 91
Beverly Serral Signatures 47	Lowcountry Mercantile
Billy Wood Appliance	Lynne Anderson -
Birdie James	Sea Pines Real Estate at the Beach Club 159
Bishop Eye Associates	Main Street Youth Theatre
Boshaw Residential	Mayoral Candidate John McCann
Budget Blinds	Michael Anthony's Cucina Italiana 87
Camellia Art	Moss Creek Community Association 69
Captain Woody's 83	Oak Advisors
Charbar & Whiskey Room	Old Oyster Factory Inside Back Cover
Charlie's L'etoile Verte	Oldfield
Charlotte Stringer - Charter One Realty	Optim Orthopedics
Chocolate Canopy	Orangetheory
Coastal Home	Outside Hilton Head Inside Front Cover, 1
Coastal Plains Insurance 61	Palmetto Bay SunRise Cafe 91
Coastal Treasures	Pinnacle Plastic Surgery
CoastalStates Mortgage 65	Plantation Interiors
Cocoon	Polaris Capital Advisors
Colleton River Plantation	Pretty Papers & Gifts
Community Foundation	Prime Lending (a Plains Capital Company)135
Concours d'Elegance & Motoring Festival	Pyramids
Copper Penny	Radiance
Court Atkins Group	Red Fish
Crast Custom Built Homes	Roller's Spirits, Wine & Cheese
DayBreak Adult Care Services	Ruby Lee's
Distinctive Granite & Marble	S.M. Bradford Co
Dividend Assets Capital	Schembra Real Estate Group
Dr. Bonnie Rothwell	Shipyard
ELA's on the Water	Shop!
Eric & Hillary Dollenberg	Signature Closets of the Low Country
FISH Seafood & Rawbar	South Atlantic Bank
Floors To Go by High Tide	Spartina 449
Forsythe Jewelers Back Cover	Spring Island 67
	StoneWorks
George Mason Mortgage	Susan Ochsner -
	Sea Pines Real Estate at the Beach Club 29
Gigi's Boutique	The Back Door
Hilton Head Humane Association	The Cypress of Hilton Head
	The Greenery
Hilton Head Properties Realty & Rentals 43	The Bod Birms College 10
Hilton Head Symphony Orchestra	The Red Piano Gallery
Hospice Care of the Lowcountry	The Salty Dog
	The Village at Wexford
Island Child	Tito's Handmade Vodka
Island Getaway Rentals	Traveling Chic Boutique
Kelly Caron Designs	WaterWalk at Shelter Cove Towne Centre 37
Knickers	Westin Hilton Head Island Resort & Spa 43



ABR



Mackay's Creek Margaritas

INGREDIENTS

2 cups sweet and sour mix 1 cup triple sec 1 1/2 cups gold tequila 1/3 cup Grand Marnier 2 limes, quartered



DIRECTIONS Salt the rims of eight glasses. To do so, pour salt onto a small plate, rub the rims of the glasses with lime, and press them into the salt. Fill the glasses with ice. In a blender, combine sweet and sour mix, triple sec, tequila and Grand Marnier. Blend until smooth. Pour into glasses, squeeze a quarter lime into each glass and serve.



MORE ONLINE

Upgrade your next porch party by serving this delicious BBQ chicken salad. Find the recipe along with other Lowcountry favorites online at LocalLifeSC.com



Transplants welcome

The Lowcountry has long been a haven for accomplished, well-educated individuals looking to "live the dream" on the Atlantic shore. In most cases, the people you meet here are from other places. Ruth and Wayne Fredrick are no different. They moved here from Catawba Island, Ohio.

"We had visited coastal towns from Charleston to St. Simons, searching for a beautiful place to live," Ruth said. "We fell in love with Hilton Head and Bluffton."

In addition to the mild climate and stunning landscape, the Lowcountry is blessed with many communities that offer residents many desirable amenities, including golf, tennis, boating, pools, fitness centers, restaurants, nature preserves and even equestrian centers.

The Fredricks decided to build a custom home in the Moss Creek community, which offers all of

"Wayne and I moved in last December when our home was completed," Ruth said. "Now, we feel like we vacation year round."

Like all Moss Creek residents, the Fredricks love being so close, yet so far away from everything. A left turn out of their gate leads to the beautiful beaches of Hilton Head Island. A right turn leads to Bluffton and roads to Savannah and Charleston. When they're not out exploring, the Fredricks enjoy entertaining friends at their beautiful home that overlooks Mackay's Creek.

"The porch was designed to be comfortable for the two of us and also for a crowd for various activities," Ruth said. "Because we love to entertain, our table for 10 has been used for family dinners, holiday cookouts, Bible studies and even meals for two, just to enjoy the salt marsh."

We close this "Authentic Lowcountry" issue with an image of the Fredricks sharing margaritas and conversation with a few friends. It's a scene most of us locals can relate to, even though most of us come from someplace else.





oldoysterfactory.com



Trunk Show | Thursday, October 18 | Noon-5pm | Friday & Saturday, October 19 & 20 | 10am-5pm Gate pass always cheerfully refunded



