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Nov 2018

local life

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— Beverly Serral, Founder & CEO



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by Beverly Serral

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the team

WHAT IS YOUR *THANKSGIVING TRADITION?*

"Frying a turkey and grilling oysters drizzled with scallion butter. Yummy!"

- LORI



PUBLISHER

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"The family talent show, which has evolved into stupid human tricks."

- LANCE



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"Renting a cabin in the mountains where family is forced to talk to one another. Little to no wifi makes for interesting conversation."

- JEREMY



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"Counting the rings on the canned cranberry sauce as it rests in a place of honor on the table. That number is the lucky number for the rest of the year."

- CHARLES



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"Finding the most creative way to repurpose turkey."

- LAURIE



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"Breaking the wishbone. It's fun to see who gets the bigger half."

- ALLISON



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"Just try and keep everyone happy ... vegetarian, vegan and meat eater."

- LISA



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The Sporting Life

The pursuit of wild things flows through the history of our Lowcountry home. And it is through this history that we, and our children, can enjoy it most.

SADDLE UP Longfield Stables is a 173-acre boarding and training facility at Palmetto Bluff. It rivals the best equestrian centers in the country.

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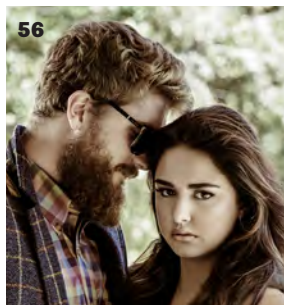
Special video and bonus content you can find online at locallifesc.com



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For H2 Builders' Gus Hetzel, this jaw-dropping Palmetto Bluff home is anything but another day at the office.



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red fish

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HOLY MACKEREL LOCAL Life publisher
Lori Goodridge-Cribb fishing in Calibogue Cay.

"Be thankful for what you have; you'll end up having more. If you concentrate on what you don't have, you will never, ever have enough."

- OPRAH WINFREY

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!

Thanksgiving is my favorite time of the year, and it's not just because of the food, family and festivities. It's not just the crisp chill in the air, the crunching leaves in my yard, the pumpkin-spice coffee in my mug or the ability to wear scarves and boots. It's all of those things and more.

It's a great time for each of us to look at our lives and tally what made us thankful throughout the year. And locals have plenty to be thankful for in 2018.

I've lived here 32 years and still get a knot in my stomach each time the dreaded "Cone of Uncertainty" comes near. Thankfully, both Florence and Michael had mercy on us. While incredibly stressful, storms (and the threat of them) do make me appreciate our community and all of its wonderful amenities even more.

We have the best beaches, the best golf courses, the best tennis facilities, the best restaurants — the best of everything (all of those national awards we keep winning are proof). In addition to all of that, the Lowcountry also is a sportsman's paradise. If you didn't

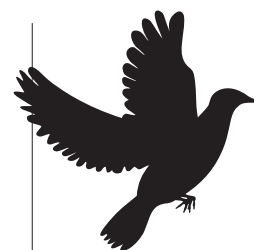
know, we have unmatched resources and facilities for fishing, hunting, skeet shooting, equestrian and other outdoor activities.

This issue delves into all aspects of the local "Sporting Life." Inside, you will find great fishing spots (page 20), the hottest gear (24) and wild game recipes from local chefs (28). You'll read about the evolution of our outdoor paradise (104), go fishing with local captains (108), celebrate local hunting dogs (116), learn about local communities and clubs (128), identify hunting seasons (130) and more.

You will also find plenty of other great content, including an awesome fall fashion shoot (56), the second installment of our Deep South road trip (132), a closer look at the Public Art Exhibition (140) and previews of the top festivals and events coming up this month (142). It's another issue we are proud of and we hope it makes you even more proud of this wonderful place we call home. Happy Thanksgiving!

Lori

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



Dove delight

My husband David is in love with dove. Here is the simple recipe he uses:

1. Remove breast from dove and marinate it in Italian dressing for two hours.
2. Place a fresh jalapeño pepper in the middle of the breast, wrap it in bacon and secure it with a toothpick.
3. Grill until done. Don't forget to remove the toothpick before eating!



STYLIN' Lori with (from left) Ian Kody, his mother Denise Kody, Danielle Tascoe and her son, Karam Tascoe Jr., on the set for this month's fashion shoot. The children are both Olympians with SOAR Special Recreation.



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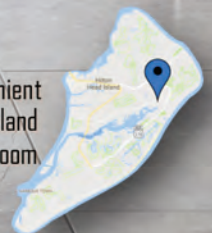
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contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Lisa Allen

Writer, editor, financial advisor
(didn't see that one coming, did you?)

OTHER CREDITS: Water-skied this summer for the first time in 30 years. No medical attention was required.

FOR THIS ISSUE: Wrote about local communities that keep equestrian pursuits alive.

HOMETOWN: Bloomfield Hills, Michigan

CURRENT HOME: Lady's Island, north of the Broad

HOBBIES: Biking, kayaking, golf, skiing on frozen or thawed water, reading

FAVORITE FISHING SPOT:

Tidal creeks at changing tides.

FAVORITE FISHING STORY: "A River Runs Through It," by Norman Maclean

FAVORITE HUNTING SPOT:

The ACE Basin, where I hunt for wildlife photos.

FAVORITE HUNTING STORY:

I've heard dozens. None of them was remotely true.

FAVORITE WILD GAME MEAT:

Venison. It reminds me of crisp fall nights up north.

LEAST FAVORITE WILD GAME

MEAT: Any organ meat. Nasty.

FAVORITE OUTDOORS MOVIE:

"March of the Penguins" because it shows how magical nature is.

THANKSGIVING GAMEPLAN:

Watching the Detroit Lions, of course. That way we can blame indigestion on something other than overeating. (The Lions: ruining Thanksgiving since 1934.)

WHAT ARE YOU THANKFUL FOR?:

The list is long, but it comes down to friends, family and good health. All that AND living in the Lowcountry? I am very, very lucky.



Gary Palmer

Illustrator

OTHER CREDITS: Nationally recognized illustrator, avid outdoorsman and frequent visitor to Hilton Head and the Lowcountry.

FOR THIS ISSUE: Illustrated wildlife images for hunting seasons page.

HOMETOWN:

Born in Andalusia, Alabama

CURRENT HOME: Matthews, N.C.

HOBBIES: Fishing, golf, eating, teaching grandkids to fish.

FAVORITE FISHING SPOT:

Family's farm pond in Andalusia.

FAVORITE FISHING STORY:

Went deep sea fishing out of Carolina Beach in a November storm. Hurlled the entire day but still caught a 35-pound grouper and won the pot on the boat.

FAVORITE HUNTING SPOT:

Harris Teeter

FAVORITE HUNTING STORY:

Tried bow hunting for squirrel: 0 squirrels, 16 lost arrows.

FAVORITE WILD GAME MEAT: Bacon

LEAST FAVORITE GAME MEAT:

Black bear, yuk.

FAVORITE OUTDOORS MOVIE:

"Dances with Wolves" because of the music and scenery.

THANKSGIVING GAMEPLAN:

Eat, nap, watch football, eat, nap.

WHAT ARE YOU THANKFUL FOR?:

Family, health & homemade ice cream.



Kathy Cramer

Director of SOAR Special

Recreation, volunteer co-director of Special Olympics 25 years, retired Beaufort county special education teacher for 33 years.

OTHER CREDITS: Hilton Head Island Middle School Teacher of the Year, South Carolina special Olympics volunteer of the year, Mayor's Honored Islander Award, master's degree

FOR THIS ISSUE: Helped coordinate the fall fashion shoot.

HOMETOWN:

Born in Middletown, New Jersey

CURRENT HOME:

Hilton Head Plantation (moved to Hilton Head Island in 1977)

HOBBIES: Playing the guitar,

exercise and spin classes at Beach City Fitness, riding my bike in Hilton Head Plantation. I love watching any movie outside at the Highway 21 Drive-In near Beaufort.

THANKSGIVING GAMEPLAN:

Everyone in the family meets in Columbia at my brother-in-law's house. But the trick is my husband brings everything and him and our two adult kids cook all the food.

WHAT ARE YOU THANKFUL FOR?:

God, family and friends. I am also very, very thankful for my special needs friends in the Lowcountry. They make my heart sing!



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Locals help with hurricane recovery

Crews from the Town of Hilton Head Island assisted with recovery efforts following **Hurricane Florence**. The crews were part of teams that rescued nine individuals and evacuated 152 persons. In addition, they evacuated 37 animals. Read more of their story online at LocalLifeSC.com.

Photos from around town

Check out images from **Fish With Friends**, VegFest 2018, the SiteOne Women in the Green Industry event, the First Tee Tournament held at Colleton River, the All-Saints Garden Tour board meeting and more online at LocalLifeSC.com.



Advice from a life coach

The feeling you receive from helping others helps your attitude and reminds you what Thanksgiving is truly all about. Never miss an opportunity to be kind and generous. Find more encouragement from life coach **Susan Sewell** in the latest installment of her Rockstar series, online at LocalLifeSC.com.

About the Cover

The cover photo "Beach Queen" is of an **English springer spaniel**, a breed of gun dog traditionally used for flushing and retrieving game. The image was captured by photographer **Bianca Suri**. "This picture was sort of the perfect accident," she said.

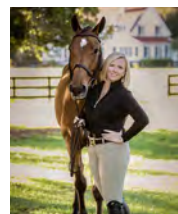
"I happen to be a huge dog lover and my goal is to pet every dog I see. So much more than wanting to capture the photo, I just wanted to pet this pretty gal, but of course I had to follow through with my initial request which was to photograph her.

She was very loyal to her owners, and patiently sat for me, which is why I was able to capture it." Find more of Suri's stunning work online at biancasuri.com.



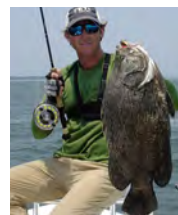
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HORSING AROUND

Check out our story on Alison Melton and her horse on page 38, then watch video of them having fun at the Rose Hill Equestrian Center.



TRIPLE PLAY

Read the story on local captain Brian Vaughn on page 108, then watch video of him reeling in a world record tripletail.



HAM IT UP

Watch video of our photo shoot with Jim Keith, an avid wild hog hunter, then see how the images came out on page 42.



EDDIE, SET, GO

Watch low-res video of Bluffton jockey Eddie Maple riding Creme Fraiche to victory in the 1985 Belmont Stakes.

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



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"There are always new places to go fishing. For any fisherman, there's always a new place, always a new horizon."

- JACK NICKLAUS



Five Hot Fishing Spots

The Lowcountry is a paradise for fish, thanks to our healthy ecosystem. Hilton Head Island, Bluffton and the surrounding Lowcountry offer some of South Carolina's best fishing. In the freshwater, you'll find bass, panfish and catfish. Where freshwater enters the tidal area, you'll see snook, jack and tarpon. In saltwater, snapper, mackerel, sea trout, grouper and drum are plentiful. With all of the available fishing options, where should you cast your line? **We've rounded up the best Lowcountry fishing spots where you can catch the next "big one."**



1. Under the bridge. **C.C. HAIGH FISHING PIER**

This popular fishing dock, located on McKay Creek and the Intracoastal Waterway at Pinckney Island, greets locals and visitors to Hilton Head Island. It is open year-round for saltwater fishing. You can catch cobia, bluefish and black bass but are most likely to reel in one of 16 different shark breeds swimming around local waters. Plenty of parking is available and there is no fee to fish. It's the perfect spot to bait your hook and drop a line after work before the sun goes down.

2. Mid-island marvel. **PALMETTO DUNES LAGOON**

This 11-mile, man-made saltwater lagoon is one of the island's best-kept fishing secrets. In the 1970s, world-renowned Danish engineer Dr. Per Bruun carved out these river-like lagoons; making it the second-largest saltwater lagoon system in the United States. It is an absolute haven for red drum, speckled sea trout, bluefish, tarpon, black drum and flounder. Only Palmetto Dunes owners and guests may fish from lagoon banks inside the property. A guided charter is also available.





3. Built for bobbers. HAMPTON LAKE

One of the benefits of creating a lake from scratch is the opportunity to get it right. Hampton Lake brought in accomplished lake design consultants Don Keller and Barry Smith of American Sport Fish to do just that. The result is one of the best freshwater fishing lakes in the Southeast, with an ideal underwater fish habitat and great water quality. The 165 acres of freshwater are teeming with tiger bass, striped bass, coppernose bluegill and shell cracker. To fish the 15 miles of shoreline of this wonderful private lake, you must be a resident or the accompanied guest of a resident.



4. Not your average Joe.

LAKE JOE

If you've got a little angler in your troop, it's hard to beat the catfish fishing at this beautiful lake inside the Sea Pines Forest Preserve. Fishing inside Sea Pines is limited to property owners, their accompanied guests and rental guests. You need a permit from Sea Pines CSA. Lake Joe is restricted to children 14 and younger and the adults accompanying them. If you don't have a young one, the other freshwater lakes in the Forest Preserve are stocked with plenty of bass, crappie and bream.



5. Playground with perks.

JARVIS CREEK PARK

The 11-acre freshwater lake located at this popular North End park is stocked with bluegill and largemouth bass. Just be aware of the lazy alligators floating around. There is a catch-and-release program so you will have to throw back anything you reel in. The octagon-shaped platform is a great place to teach youngsters how to fish. The lake's proximity to all of the park amenities makes it the perfect fishing spot for families. You can rent nearby picnic pavilions through the Island Recreation Association office.



Fishing for excuses

Things to say when you come home empty-handed

I just enjoy spending hour after hour on the boat.
I didn't feel like cleaning them.
Wind from the east, fishing's the least.
It was too (choices: windy, sunny, cloudy).
It wasn't (choices: windy, sunny, cloudy) enough.
It's called fishing, not catching.
The fish are getting smarter.
I ran out of beer.
The tides weren't right.
I got tired of sitting.
High risk, high reward.
I brought the wrong bait.
My bait crawled off.
All the good spots were taken.
Too many pleasure boaters.
I guess I need more practice.
Someone brought bananas on the boat.
I only keep state records.
You should've seen the one that got away.
There must have been a full moon last night.
It's a country thing. I grew up in the city.
Fishing is all luck.
Two words: Global warming.
Bill Dance is a liar.



HUNTIN' & FISHIN' TUNES

Trolling offshore and waiting in the duck blind can get boring. You need a playlist for that. Check out this collection of 15 songs that we love — hook, line and sinker. Find this and other LOCAL Life playlists by searching for **locallifetunes on Spotify**.

"Bait A Hook" — Justin Moore

"My Baby Looks Good In Camouflage" — The Bone Collector

"Shut Up And Fish" — Maddie & Tae

"Hunt You Down" — Kesha

"Whiskeyssippi River" — Randy Houser

"Sell Out" — Reel Big Fish

"Huntin', Fishin' And Lovin' Every Day" — Luke Bryan

"Farmhouse" — Phish

"H.O.L.Y." — Florida Georgia Line

"Ma and Pa" — Fishbone

"Let's All Go To The Bar" — Deer Tick

"Bad Day of Fishin'" — Billy Currington

"One Shot" — Hunter Hayes

"Catch All The Fish" — Brad Paisley

"Turkey Chase" — Bob Dylan

Reminder

Get your freshwater or saltwater fishing license online at dnr.sc.gov.

OTHER GREAT FISHING SPOTS

Port Royal Sands in Port Royal
Lobeco Fishing Pier off Highway 21

Jenkins Island Fishing Pier on Hilton Head

Old House Creek Fishing Pier on Hilton Head

Broad River Fishing Pier near Beaufort

Paradise Pier at Hunting Island State Park

Camp St. Marys Fishing Pier in Okatie

Whale Branch Fishing Pier in Seabrook

Daufuskie Island Dock and Float

Winbee Fishing Pier near Dale

Waterfront Park in Beaufort





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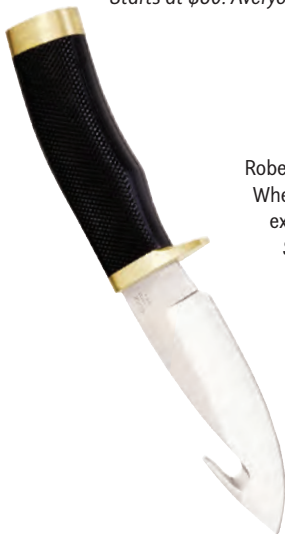
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Fish Finds

With so many fishing options in the Lowcountry, it can be overwhelming knowing what to pick. Below we have collected our favorite finds for you to take on your next fishing trip.



PISCIFUN CROSSBODY TACKLE BAG

This durable lightweight bag features many compartments to organize your tools and tackle. The smaller front bag offers greater convenience for cellphones, keys and more. \$20. piscifun.com.



SHIMANO EXSENCE

Provides light tackle inshore anglers with everything they need in a featherweight package. The saltwater safe body offers rigidity and all-day comfort. \$539. fish.shimano.com



GARMIN STRIKER 5DV

Make your fishing trips more enjoyable with this top of the line fish finder. It has a 5 inch screen with high quality sonar scans and an ability to mark areas of high activity to return to. \$300. buygarmin.com



DAM FEEDER FISHING CHAIR

Comfortable chair with height adjustable legs. A handy table and feeder arm are included. \$85. dam.de



TYWHEEL

This magnetically charged rotating plate mounts below your vise and features four stations held in place by magnets. Drop anything from snips to hooks on the center plate and they'll never get lost. \$150. tywheel.com



G LOOMIS NRX LITE PRESENTATION FLY FISHING ROD

This fly fishing rod is perfect for both long and short casting. With smooth casting and exceptional accuracy, this rod gives an amazing performance every time. Starting at \$720. Gloomis.com



FENWICK ELITE TECH INSHORE

Comfort meets functionality with this fishing rod. The handle is crafted to comfortably fit in your hand while the rod can take your inshore fishing techniques to the next level. It has 10 different models to choose from. Starting at \$150. Fenwickfishing.com



TROLLPRO3 UNDERWATER HOUSING

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LINDY FISH HANDLING GLOVE

Slip on this glove when unhooking, filleting and removing fish from livewells. It's chemical-resistant and works great in both freshwater and saltwater. \$28. lindyfishingtackle.com



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TARPON

Weight: 154 pounds, 10 ounces **Year:** 1987
Angler: S.B. Kiser, Hilton Head Island

Local record holders

South Carolina state **saltwater game fish records** held by local fishermen.



COBIA

Weight: 92 pounds, 10 ounces **Year:** 2009
Angler: Robby Maroudas, Hilton Head Island



BLACK DRUM

Weight: 89 pounds **Year:** 1978
Angler: William Buquet, Port Royal



AFRICAN POMPAÑO

Weight: 44 pounds, 3 ounces **Year:** 2011
Angler: Courtland Babcock III, Hilton Head Island



TUNA

Weight: 396 pounds, 14 ounces **Year:** 2006
Angler: Jim Middleton III, Bluffton



WEAKFISH

Weight: 11 pounds, 13 ounces **Year:** 1981
Angler: James Coppinger, Parris Island

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GO WILD

Find more wild game recipes from local chefs and restaurants on **page 74** and online at **LocalLifeSC.com**

Duck, Duck, Goose

GO WILD WITH THESE WONDERFUL WATERFOWL RECIPES



HOLY TEQUILA

Cuban mojo marinated duck confit

INGREDIENTS (Mojo Marinade)

4 fresh duck quarters
3 cups Naranja Agria (sour orange)
1/2 cup lime juice
1/2 cup lemon juice
1 tablespoon cumin
1 tablespoon granulated garlic
1 tablespoon salt
1 tablespoon fresh ground pepper
2 bay leaves
2 ounces garlic
2 ounces oregano
1/2 cup olive oil



DIRECTIONS In a bowl, combine all ingredients except for the duck quarters to create the Cuban mojo marinade. Pour the marinade over the four duck quarters and marinate for 12 hours.

INGREDIENTS (Ginger Butternut Squash Risotto)

2 cups arborio rice
1/2 cup diced onion
1 ounce fresh garlic, chopped
4 cups chicken stock
1 cup dry white wine
1/2 cup heavy cream
1 bay leaf
1/2 cup **dried cranberries**
1/4 cup toasted pine nuts (garnish)



DIRECTIONS In a medium deep pot, sweat onions and garlic with bay leaf, then add rice and cook for one minute. Deglaze with dry white wine. Let wine reduce by half then start adding chicken stock in layers and 1/4 cup butternut purée (recipe below) until chicken stock is absorbed. Lastly, add dry cranberry and heavy cream.

INGREDIENTS (Ginger Butternut Squash Purée)

1 medium butternut squash, peeled and roughly chopped
2 ounces **ginger**, peeled
1 bay leaf



INGREDIENTS (Confit)

4 cups duck fat
1 tablespoon salt
1 tablespoon pepper
1 bay leaf

INGREDIENTS (Balsamic Molasses Reduction)

1/2 cup balsamic vinegar
1/2 cup molasses
1/2 cup brown sugar
1/2 cup apple cider

DIRECTIONS Preheat oven to 250 degrees. Place duck quarters in a medium-sized baking dish. Add confit with bay leaf. Cook for two hours. To finish duck, preheat oven to 400 degrees. Place duck in roasting pan and roast for 12 minutes. Drizzle balsamic-molasses reduction over the duck and garnish with toasted pine nuts.



LOCAL LIFE TEST KITCHEN

Roasted goose

INGREDIENTS

1 10-pound domestic goose
1 teaspoon dried marjoram, crushed
1/2 teaspoon coarsely ground black pepper
1 cup honey
1/4 cup Dijon mustard
2-3 teaspoons grated fresh ginger
1-2 tablespoons chicken broth
1 orange, sliced
2 sprigs of parsley

DIRECTIONS (Goose) Preheat oven to 350 degrees. Rinse the goose and pat dry with paper towels. Remove excess fat from cavity and neck. Sprinkle body cavity and rub the outside of the skin with marjoram and pepper. Skewer neck skin to the back and tie legs to tail. Twist the wings under the back and prick entire surface of the goose with a fork. Place goose, breast side up, on a rack in a shallow roasting pan. Roast, uncovered, for 3 hours or until it is at 180 degrees; it may take longer than 3 hours. Baste the goose with 1/3 cup of Ginger Honey glaze during the last 15 minutes of roasting. Add vinegar or broth to remaining glaze. Reheat glaze to serve as a sauce. Cover goose and let sit for 15 minutes before carving. Garnish with sliced orange and fresh parsley.

DIRECTIONS (Ginger Honey Glaze)

In small saucepan, stir together honey, mustard and ginger. Heat through. After glazing goose, stir chicken broth into remaining glaze before passing as a sauce.



CHARBAR CO

Duck burger

INGREDIENTS (Cherry Jam)

1 1/2 pounds dried tart cherries
1/4 cup apple cider vinegar
1 1/4 cup sugar
1 orange, juice and zest

DIRECTIONS Rough chop the cherries and add them to a medium saucepan. Add all other ingredients and bring to a boil over medium high heat. Reduce the heat and let simmer until mixture becomes thick. Set the jam to the side and let cool.

INGREDIENTS (Sweet Potato Cakes)

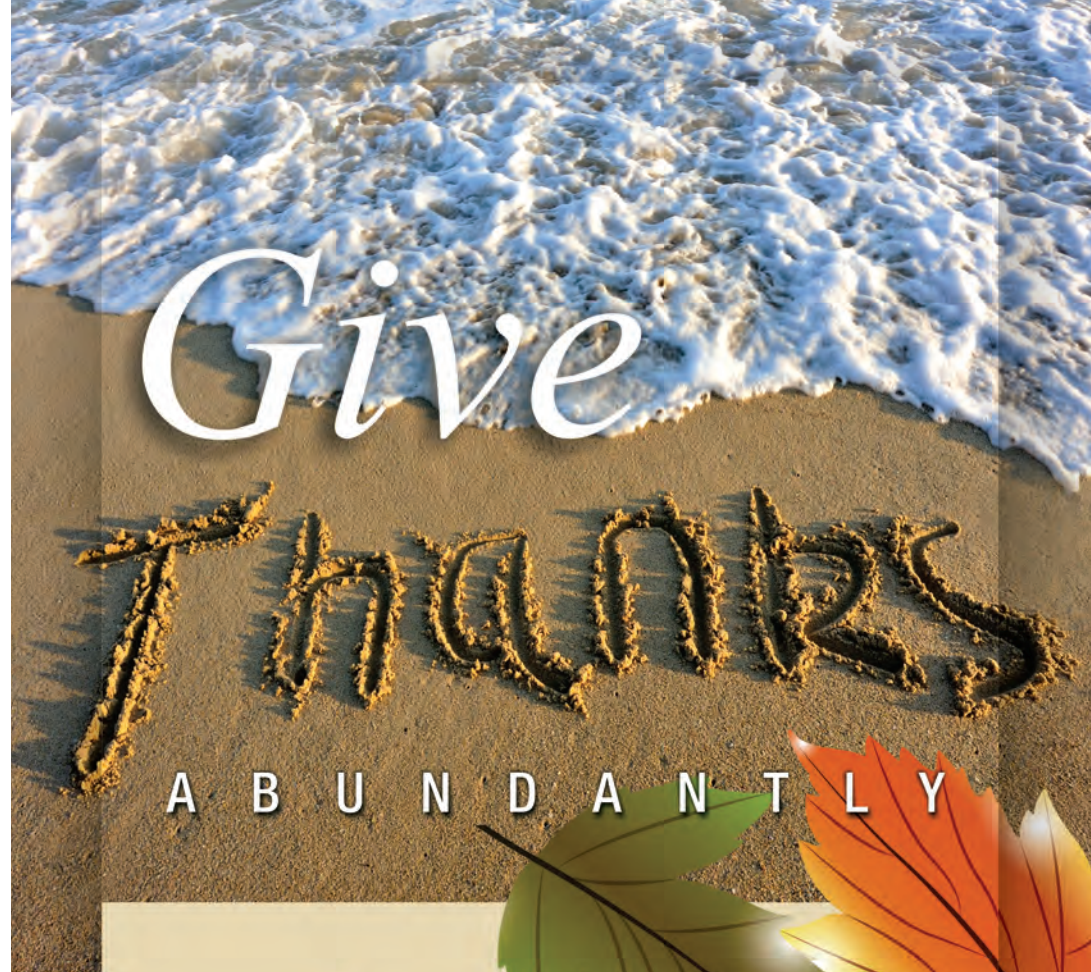
1 sweet potato
1/4 cup flour
2 ounces bacon, cooked and chopped

DIRECTIONS Shred the potatoes using a box grater. Press shredded potato in a towel to remove excess water. After removing the water, add 1/4 cup flour and the bacon to the mixture. Form potatoes into 4-inch disks. Heat a saute pan over medium heat and add oil to just cover the bottom of the pan. Cook patties on both side until browned and cooked all the way through. This will usually take about 5 minutes per side. Remove from heat.

INGREDIENTS (Duck Burger)

2 duck leg and thigh quarters
1 bunch Swiss chard
4 ounces drunken goat cheese
12 ounces ground beef
2 brioche buns
2 duck eggs

DIRECTIONS [1] Remove the skin from the duck. Remove all of the meat from the bone and chop it into small pieces. Combine the duck meat and hamburger meat until well combined. This will yield two 8-ounce patties. [2] Remove the Swiss chard from the stem and rough chop. In a saute pan, wilt the chard over medium high heat and then add 4 ounces of white wine and salt and pepper. Once tender, remove from the heat and set aside. [3] To crisp the duck skin, heat fryer to 350 degrees. Cook the duck skin until crispy. This should take about 5 to 7 minutes. [4] To make the burger, grill patties for 4 minutes per side for medium. Once the burger is cooked to your desired temperature, put the goat cheese on it and remove the burgers from the grill and put them on the brioche. Add the wilted Swiss chard to the burger, then put the sweet potato cake on top of the chard. Then place the fried duck skin on top. Take a sunny-side-up duck egg and place it on top of everything. The final step is putting the cherry jam on the top bun before placing it on the burger.



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©PHOTO BY MIKE RITTERBECK

Adopt this Pet: Marble

LOVABILITY METER

THIS BEAUTIFUL STRAY IS WORTH PICKING UP

The phrase "all the marbles" is used to describe all possible rewards. A great prize named Marble is just waiting for the right person to pick her up at the Hilton Head Humane Association. Apparently, somebody lost their Marble (see what we did there?). She was found as a stray and had to be treated for heartworms. This 7-year-old gal is all better now and is eager to find her forever home. She has one blue eye, one brown eye and one amazing personality. She loves to dress up and hit the road with her favorite volunteer. People with second homes know the struggles of trying to travel with a pet that hates car rides. Not Marble. She's got the street smarts to help you survive any road trip. LL

MORE ABOUT MARBLE

Color: Kit Kat brown
Age: 7 (about 47 in human years)
Likes: Playing dress up, Hallmark movies, treat-filled toys, reruns of The Roy Rogers Show.
Dislikes: Baseball hats. They don't complement her face shape. Cowboy hats are OK.
Adopt her: Hilton Head Humane Association, hhhumane.org, 843-681-8686



5 Fantastic Apps for Outdoor Sports



WEATHER: If you're looking for some serious customizations for your weather watching, you're going to want BeWeather 2. It works like a mix of Apple's built-in app and Dark Sky, but with a lot of features you can customize to your personal needs.



TIDES: Tide Chart is a free app that will give you the tides near you. Have a favorite spot? Save it in your favorites and have access anytime to the clear charts and information.



FISHING: Laws and regulations can change between locations. Make sure you understand the laws in your area with the Fish Rules app. This free app makes saltwater fishing a breeze and even includes information on what is in season in your area.



HUNTING: Find the best times to hunt with Hunt Predictor Hunting Times. It uses John Alden Knight's Solunar Theory to predict the best hunting times for deer, turkey and waterfowl. And it's free.



EQUESTRIAN: We track our walks, our runs, our bike rides, we might as well track our riding sessions as well! With Horse Riding Tracker, you can track data on your ride, such as distance and duration, as well as see a satellite view of the ride.



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BEST FISHING: A RIVER RUNS THROUGH IT



What it is: A 1992 American period coming-of-age drama film directed by Robert Redford and starring Craig Sheffer, Brad Pitt and Tom Skerritt.

What's great about it: The fly fishing performed on screen may be the most stunning ever filmed. It is used as a metaphor for life and reminds us about our relationship with our fathers. Did we earn their respect? Do they love us?

Best line: Norman Maclean: "My father was very sure about certain matters pertaining to the universe. To him all good things — trout as well as eternal salvation — come by grace and grace comes by art and art does not come easy."

What we learned: Fly fishing is really hard. Forget about watching a bobber as you sip a cold one in a camping chair. If you want to be a successful fly fisherman, you've got to constantly work at it. Life works the same way.

BEST HUNTING: THE GHOST AND THE DARKNESS



What it is: A 1996 action film directed by Stephen Hopkins and starring Val Kilmer and Michael Douglas.

What's great about it: This old-fashioned jungle adventure is based on fact. There actually was a bridge being built in Kenya in 1898, where two man-eating lions killed more than 30 construction workers.

Best line: John Henry Patterson: "Go! Tell all your men to go. But I will kill the lions and I will build the bridge. And you? You must go home and tell the wives of the men who died here that you fled with the others because you could not master your fear."

What we learned: The film is a reminder how vulnerable we are to nature's fury, and that we should never underestimate the potential of any animal.

BEST ADVENTURE: MERU



What it is: A 2015 documentary film directed by Jimmy Chin, starring himself, Conrad Anker and Renan Ozturk. All three are accomplished climbers.

What's great about it: The film is part awe-inspiring nature documentary and part personal reflective journey. It is gripping visually as well as narratively.

Best line: Jon Krakauer: "Meru isn't Everest. On Everest you can hire Sherpas to take most of the risks. This is a whole different kind of climbing."

What we learned: Mountain climbers should just be a warm-up exercise, not a hobby. Seriously, what would make a person want to haul 200 pounds of equipment more than 20,000 feet above sea level in well-below-zero temperatures?

CHARITY SPOTLIGHT



SOAR SPECIAL RECREATION MISSION

To enhance the lives of individuals with disabilities by providing Special Olympics sports and recreation as well as programs which facilitate social interaction. SOAR believes everyone in our community deserves the opportunity to engage in a healthy, active lifestyle.



HISTORY:

SOAR was founded in January 2015 by Kathy Cramer and Julie Harrison, both who previously worked in Special Education for Beaufort County Schools. They have been operating for the past 3 1/2 years as a program under the Hilton Head Island Recreation Association. Cramer began organizing Special Olympics programs while teaching and at the time of SOAR's founding, 140 Special Olympics athletes were being served. Realizing the need for more, Cramer and Harrison started SOAR. More Special Olympics sports were added to programming as well as regular social activities for the now 480 athletes who participate.

WHO IT HELPS:

SOAR provides year-round sports training, competition and social activities to approximately 355 children and 125 adults with intellectual disabilities.

HOW TO HELP:

Volunteers are always needed for coaching a sport, a Unified Partner (play alongside the athletes), fundraising, being a friend to a Special Olympian or help with transportation. SOAR has many options. Donations are always appreciated. SOAR receives no government funding, nor are they supplemented by the state Special Olympics program. They raise all of their money themselves locally. *LL*

FOR MORE INFORMATION ON SOAR SPECIAL RECREATION

Visit soarspecialrecreation.org or call 843-422-5747



HOW TO CLEAN AND FILLET A FISH

HOW TO CLEAN A FISH

1. Rest the fish on the table or cutting board. Insert the knife tip into the fish's belly near the cloaca and move the blade up along the belly, cutting to the head.
2. Keep the knife blade shallow so you don't puncture the intestines.
3. Spread the body open and remove all of the entrails. Locate the fish's cloaca and cut this out in a "V" or notch shape.
4. Some fish have a kidney by the backbone. Remove it by scraping it out with a spoon or your thumbnail.
5. Rinse the cavity out with a good stream of water and wash the skin. Some fish have a dark tissue lining the abdominal cavity that can be scraped off to prevent a strong, oily flavor.
6. Remove the head if you like.
7. Clean your fish-cleaning table immediately. Collect the guts, heads, and scales, and discard them properly.
8. Your clean fish is now ready to be cooked.

HOW TO FILLET A FISH

1. Lay it on its side on a flat surface. Unlike the cut described for preparing whole fish, filleting fish requires you to cut the fish behind its gills and pectoral fin, but only to the rib cage. Neither scaling nor removing the head is necessary.
2. If not removing the head, turn the blade toward the tail and cut along the top of the ribs using the fish's backbone to guide you. Turn the fish over and repeat steps 2 and 3.
3. Next, insert the knife blade close to the rib bones and slice the entire rib section of each fillet away. Then, with the skin side down, insert the knife blade about a 1/2 inch from the tail. Gripping this tail part firmly, put the blade between the skin and the meat at an angle. Using a little pressure and a sawing motion, cut against — not through — the skin. The fillet will be removed from the skin.
4. Wash each fillet in cold water. Pat dry with a clean cloth or paper towel. The fillets are ready to cook or freeze.



HOW TO SELECT FRESH FISH AT THE MARKET

1. Check the smell. It should smell fresh and briny — like the ocean.
2. Make sure the eyes are full and bright. If they are milky or cloudy it means the fish has been sitting too long.
3. The fish's gills should be bright and red. Slimy or dull gills are another sign that the fish isn't as fresh as it should be.
4. Finally, touch the fish. It should spring right back.

#grateful

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LETTER TO THE EDITOR

Hilton Head Island resident **Michael Marks** sent us the following letter about what being local means to him. Marks is chair of the Public Art Advisory Committee for the Coastal Discovery Museum. LOCAL Life welcomes letters to the editor and comments to our website. Write to lance.hanlin@wearelocallife.com

What makes it local

adjective. lo-cal | lō-kəl

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

Pursue your volunteer passions

STORY BY MICHAEL MARKS



©THERENCHGUY PHOTOGRAPHY

MICHAEL MARKS stands with one of the 10 permanent public art pieces the Community Foundation's Public Art Fund has acquired since 2010. The piece is entitled "Family" and was created by North Carolina artist Jonathan Bowling. It's located at Chaplin Linear Park.

I have spent my entire working life of 43 years in the nonprofit world. I started in the health agency business and transitioned into the museum sector where I worked for more than 30 years. The final 12 years of my career were spent on Hilton Head Island at the Coastal Discovery Museum until I retired in 2014. During all of those working years, one aspect was always evident — the importance of volunteers in accomplishing the missions of those organizations.

Perhaps it was serendipitous or fate that my wife, Pat, and I landed on Hilton Head Island and retired in a community that excels in volunteerism. Based on my business experience, I can confidently state that Hilton Head, Bluffton and its surrounds have the most vibrant and active volunteer workforce I have ever encountered. It points to one of the many positives about being a local.

Since my retirement I, too, have become a volunteer (well come to think of it, I began volunteering before I retired), and my gosh, we here in the Lowcountry have so many choices and means to give back in terms of trust, treasury and service. Based upon the thousands of local residents who do so, it results in a community where we can all take pride.

Volunteer opportunities abound here in the Lowcountry, whether it be in health and human service, youth oriented programs, schools, civic endeavors, municipal boards and commissions, social justice or arts and culture. All of these groups make this community's engine run. And, all of these groups need


bodies, brains and funding.

One nonprofit that delves a bit into all of the above is Community Foundation of the Lowcountry. I became a member of the board of directors in 2015 and am currently privileged to serve as chair of the Foundation's Public Art Advisory Committee (PAAC). Working with PAAC has given me the chance to work with some pretty amazing locals and make new friendships. You can read more about the Public Art Program and the upcoming exhibition later in this issue of LOCAL Life.

Like many of you, I found that one volunteer endeavor is not enough. Since retiring, I have also worked on a 50th anniversary project for the Rotary Club of Hilton Head Island, I'm the most out-of-shape member of the Island's Bicycle Advisory Committee, and, being from Kentucky, I help out with the horses at the Coastal Discovery Museum. There are also times when I'm recruited to assist my wife with her volunteer duties for the Lean Ensemble Theater.

So if you want to add to your local credentials, find your volunteer passion(s) and pursue them. Community Foundation of the Lowcountry can help via its Lowcountry Volunteer Connections. Find it on the Community Foundation's website at www.cf-lowcountry.org.

And to all of those who are already in the volunteer force: You are part of what makes the Lowcountry a great place to live, work and play! You have earned your "local" merit badge. *LL*



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

– Mother Teresa

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The Sporting Life

*THE GREAT OUTDOORS CALLS,
AND THESE THREE ANSWER*

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

It's been said that the Lowcountry is a sporting paradise. We're not sure who said it, but we certainly wouldn't deign to argue with them. After all, this is a place where year-round pleasant temperatures allow for the pursuit of outdoor passions no matter what the calendar shows. This is a place of wide-open spaces, where meandering tidal creeks weave through marshes. Where rolling fields of freshly manicured grass stretch to the treeline without interruption.

The further afield you go, the more you see the Lowcountry's bucolic splendor open up before you. And with that rustic beauty comes the outdoor sports that define them. Horseback riding. Fishing. Hunting. If it fills your lungs with fresh air and your veins with the excitement of the pursuit, you'll find no finer place to pursue those passions than right here in the Lowcountry. Here are three locals who are living that outdoor life and loving every minute of it.

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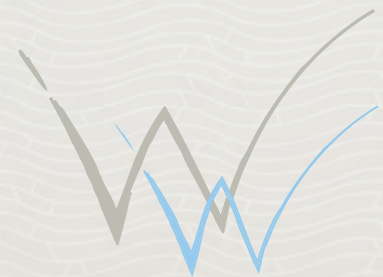
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Find additional images
from these photo
shoots online at
LocalLifeSC.com

Alison Melton

HIGH ON HER HORSE

For Alison Melton, riding a horse isn't just a hobby. In fact, it's bigger than a passion.

For Alison Melton, it's a release. It's a few hours she can reduce her hectic, Type-A world to the simple act of bonding with her horse Trendy. She can feel the rush of wind, hear the stomp of hooves on grass and experience total freedom.

Ultimately, horseback riding has come to mean many things to this busy Realtor, wife and mom. But sometimes it boils down to one simple yet inflexible rule of the sport: No phones allowed.

"I've taken calls in the barn, but I'm not allowed to ride with my phone," she said, adding, "Although sometimes it's been in my pocket and, yes, I did get calls."

The constant phone calls are a given. During the course of our interview she swiped away at least three incoming calls, taking one that was urgent. At its conclusion, she found an inbox stuffed with leads. It's a frenzied pace of life that might seem at odds with the generally relaxed Lowcountry lifestyle, but it's still worlds away from the life Melton once lived.

"Working on Wall Street... I had clients in Brazil and if no one showed up for a meeting I set up for them, they'd be calling and emailing me at 5:30 or 6 in the morning," she said. Missing even one of those calls meant disaster, so Melton adapted to a life chained to her phone. Those blistering Wall Street years were also the only years of her





HOLD YOUR HORSES If you can't reach Alison Melton by phone, she's probably riding her beautiful horse, Trendy. Leave a message.

life where Melton couldn't be found on a saddle most days.

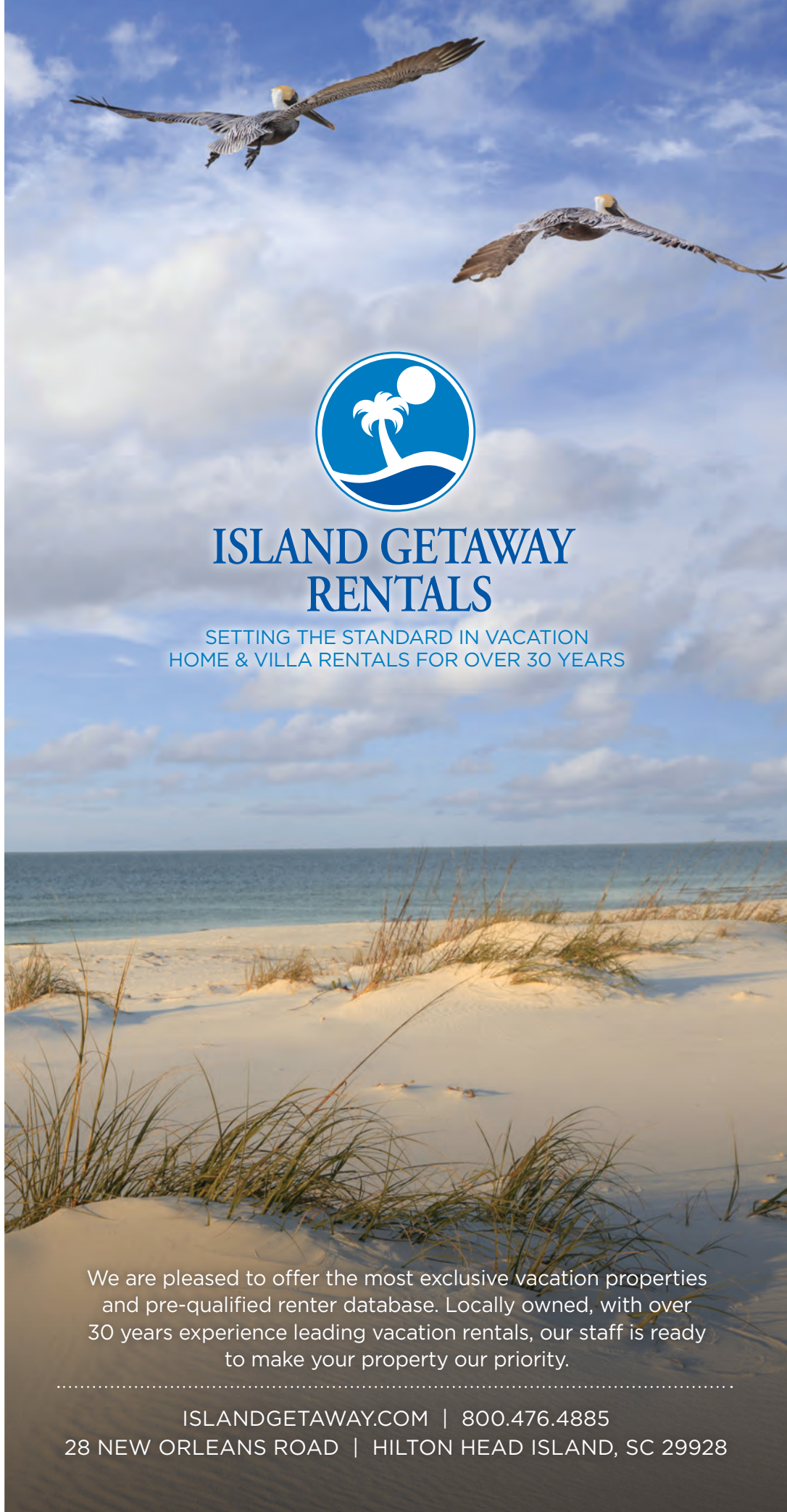
Her first ride, a trail ride through Yellowstone during a family vacation at age 9, was her awakening. "I just fell in love. That hour changed my life," she said. "The rest of that trip all I wanted to do was ride."

From there, horses became her life. While other kids were running around getting into trouble, "I'd be at the barn on Friday nights with a group of friends. We'd ride; we'd clean tack; we'd muck stalls ... that was our social life and I loved that feeling."

It's a social life she rediscovered after leaving Wall Street and discovering the joys of Lowcountry living. "Really it was here in the Lowcountry I was able to reignite this passion I had as a child," she said. "The first thing I did when I moved here was I found horses. I called the barn at Rose Hill; I found a trainer; I walked up there ready to go. And through that, I met my best friends."

Drawn by the allure of a simpler lifestyle for her and her family, Melton now finds her pace slowed from a gallop to a trot. She might be moving a little faster than the rest of us, but she's still found she can be a Type A and pursue her passions.

"I still sit at the barn with a bunch of ladies and clean tack, hang out with horses and talk about everything under the sun," she said. And while she does, the phone sits untouched in her pocket. *LL*



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Fuzzy Davis

HOOKED ON FISHING

If there is one name that has come to define the sport of fishing here in the Lowcountry, it is Captain Fuzzy Davis. For decades he has been one of the area's most sought-after charter fishing captains, a vocal advocate for our local fisheries and holder of the South Carolina record for largest tarpon among his accolades.

Yes, Fuzzy Davis is a name everyone knows. Lesser known, perhaps, is Mark Davis, which is odd, since that's his birth name.

"When Kim and I were married... the preacher got up to marry us and about five minutes before the service he says to me, 'You know, I don't know your real name,'" said Davis. "When I told him it was Mark, he just said, 'Nope, we can't use that.' Everyone would have been asking, 'Who's Mark?'"

The moniker of Fuzzy was given to him by "an old salty guy" named Captain George Cook who used to dock his boat in Harbour Town when Davis was working the docks there in the early 1970s. The name, according to Davis, stemmed from the '70s afro he wore at the time. It stuck, and he's been Fuzzy ever since. He's hardly alone in living under a nickname, though. To hear him tell it, practically everyone in the tight-knit fishing community of Hilton Head Island in the 1970s went by a nickname.





WORM AND FUZZY For more than 20 years, Fuzzy Davis has hosted "Fish With Friends," a fishing day for local children and adults with special needs.

Flash. Jags. Cue Ball. Wimpy. Woody. Cowboy. Squeaky. Tiny. Bronco. Rat. Rubber Band Man. Wheat. Psycho. Hootie Hoo. Whatever your mama named you, it was swiftly forgotten as soon as you joined the band of fishermen who called the island home in its early days.

"The thing that was unique back then was everybody was a character," he said. "They all had these interesting personalities and backgrounds and interests, and everybody knew each other. So when there was a get-together, it was pretty fun."

In between all the fun, they would fish. And among them, Fuzzy was one of the first to abandon the offshore waters for the prime fishing to be found among our inland waters.

"There were a couple of people kind of doing it, but not many doing it full time," he said. "I think it was because the offshore fishing was more attractive for tourists. Once the tourists or the native people went into the creeks, it was an instant love."

That instant love built the foundation of a legendary career as a fisherman, one who regularly imparts his wisdom to old salts and first-timers alike.

"Be a student of what you're doing. You need to notice moon phases, tides, the different types of bait, fish moving in and out, and you have to keep moving. People get hung up on one spot, but you need to keep moving and try new spots. I've got the 20-minute rule. If you stop on a spot and in 20 minutes nothing's happening, move." LL

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Jim Keith

HOG WILD ABOUT HUNTING

For funeral director Jim Keith, hunting isn't about shooting. It's isn't about man asserting his technological superiority over woodland creatures. It isn't about connecting with that primal ancestry that ties all of humanity together.

It's about the silence that comes when you plant yourself far away from the noise and chaos of civilization. It's about the tranquility that comes with a slight marsh breeze on your face. It's about scanning the sky for eagles and osprey even as you scan the field for fresh tracks.

It's also about the barbecue.

"I think wild hog is sweeter. It's not nearly as fatty, since the pigs are constantly moving, even if you harvest a 150- or 180-pound sow," he said. He then shared a few secrets for creating pulled pork, slow-roasted tenderloin and bacon from wild game that would turn a vegan carnivorous in a heartbeat.

Wild pig isn't the only thing on the menu, but it is the specialty of the house at Keith's place, thanks to his deep-seated love of hog hunting. What started out as regular hunting trips with his grandfather to stalk deer, grouse, pheasant and rabbits has become a life-long love of hunting, forged in the field and perfected as advancing age began to take its toll on his golf handicap.

"I used to be a decent golfer. As you get older and have health issues, your





HERE PIGGY, PIGGY Jim Keith's hog-hunting essentials include a handheld GPS navigator, bug spray and light sticks.

golf game gets worse," he said. "But I am always getting better at hunting. I learn something new every time I go out."

He replaced the fairways with Low-country swampland, where he'll venture out a few times a year in search of wild hogs. Sometimes, it's the Savannah National Wildlife Refuge. Other times, it's private land in Covington. Occasionally, he helps out farmers who have seen their crops decimated by the pigs' methodical rooting. They can annihilate a field. Wherever it is, his technique remains the same.

"I like a fair chase. I don't use dogs, which is so unfair to both the pig and the dog. I don't hunt fenced properties," he said. There's an honor in it, but also an acknowledgement that the pursuit is sometimes just as important as the kill. "Sometimes you go out and you don't see a pig. You see signs, but no pigs... You don't see anyone else, though, which is nice."

That said, he has begun a new tradition, inviting his adult children out into the field with him. "I took my kids out for the first time last year. They've always been around guns and are very careful," he said. "We go out there, hunt, then roast marshmallows, drink beer and tell lies. It's something I think we're going to do every year." LL

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Client:

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OF WINS, RIDDEN SOME
OF THE WORLD'S MOST
FAMOUS HORSES AND
NOW HE'S GIVING BACK
TO THE ANIMALS THAT
MADE HIS CAREER.*

STORY BY BARRY KAUFMAN
PHOTOS BY LISA STAFF



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from this shoot online at
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AGAINST THE ODDS Eddie Maple aboard Temperance Hill after winning the 1980 Belmont Stakes. The horse was a longshot at 53-1.





HISTORIC RIDE Eddie Maple rode Secretariat to victory at the Canadian International Championship Stakes in October 1973, the final race of Secretariat's career.

It should say something about the changing nature of sports that Eddie Maple is not a household name akin to a Michael Jordan or a Tom Brady. For nearly a century, horse racing reigned as one of the top sports in the country, its names etched in our nation's collective memory, before the advent of football and basketball gradually eroded its market share.

Today, apart from a few die-hard enthusiasts, America's love affair with horse racing is limited to a single day in May when mint juleps and outlandish headgear signal the return of the Kentucky Derby. These once-a-year fans might not know which horses are racing that day, but they can name some of the big names from years past: Man O'War. Seattle Slew. Affirmed.

But there's one name that even those who don't watch once a year know well: Secretariat. The only horse to make Sports Illustrated's list of Top 50 Athletes of All Time, the triple-crown winner's fame transcended the sport. And when Secretariat ran his final race on Oct. 28, 1973, Eddie Maple was on the mount.

It was a defining moment for the jockey. But with 4,398 career wins including two Belmont Stakes, it was hardly the only one.

[LOCAL Life] How did it all start for you? [Eddie Maple] I grew up close to a lot of thoroughbred race tracks. Racing isn't that big in Ohio, but there was a thoroughbred training facility not far from my home in Carrollton. It's just one of those states where they had enough racing to draw crowds in Cleveland and Columbus, that's where the guy that trained me raced ... I rode my first race on my 17th birthday in Charleston, W. Va., which is now a racino. I finished fourth. As an apprentice, which is what I was, you have to prove yourself and then gradually, you have people who pay attention and seek your services.



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As much as you've accomplished in your career, do you hear more about riding Secretariat than anything else? [EM] It's grown each

year with Secretariat fans. Believe it or not, his fan club is huge. And that was, of course, because of (owner) Penny Chenery, who is now gone. But still, he holds the three track records, and every year at Triple Crown time everybody brings it up.

He was good looking, he was strong, and he could run like hell. He wasn't undefeated, but I think that added to it. He'd be beaten, then come back and beat the horse that beat him.

Besides that, what are some of your favorite highlight moments? [EM] I was fortunate

enough to win two Belmont Stakes. My years from 1973 when I rode Secretariat to 1980 when I won my first Belmont, those were good years, and everything progressed to me winning that first Belmont... It was fantastic. I was having problems with my ears ringing because I'd gotten myself worked up into a frenzy after the race. The track was muddy and I was just totally covered in mud. Before I could speak to Howard Cosell, I had to gargle because of all the mud.

What are some of your favorite horses you've ridden through the years? [EM] I was lucky

enough to ride Secretariat and his stablemate Riva Ridge. Temperance Hill, he won Belmont, the Jockey Club Gold Cup and the first running of the Super Derby. Up until that point in 1980, there were two \$500,000 races and he won both of those, beating older horses as a 3-year-old. He was named 3-year-old of the year and then he went on to make \$2.5 million as a 4-year-old. He was certainly one of my favorites. I won 12 races on a smallish filly named Sabin. She was owned by a man from Columbus and he had a bronze made of her with me on her back and gave it to me when she retired.

And how long ago did you move down here?

[EM] We moved down here in 2006 from Long Island. We were originally just going to come here because my wife (Kate) had a horse. We were going to keep her here because we found a beautiful home. And then we just kind of ... ended up with the barn.

What all does that entail, running the Rose Hill Equestrian Center? [EM] We hired two

instructors – Kate and I don't lead classes. We have school horses that instructors use to



CREME OF THE CROP Maple and Creme Fraiche win the 1985 Belmont Stakes. The horse did not run in the Kentucky Derby or Preakness because legendary trainer Woody Stephens did not consider him good enough.

give outside lessons. Certainly, boarding is the big draw. Even though we have 35 horses, it's kind of a close-knit group of people. We have a nice trail system here, so it's not a bad place to take a horse.

Do you get out to ride much? [EM] I get out 2-3 times a week. I either take my wife's horse out or if someone goes on vacation, I take their horse out to exercise them a little bit. Just over the trails or over a few jumps. I'm not a big-time jumper.

What else do you have going on? [EM] There's a nonprofit that some friends of mine along with Kate and I are starting called Full Circle. It's a non-slaughter, non-abuse, rehabbing facility for the thoroughbred business... At the tail end of my Hall of Fame induction speech, I talked about how... they found all these famous horses in kill pens in Japan and France, horses that won the Kentucky Derby. They sold them for stallion purposes, but as soon as they got too old to breed they went into the kill pen. Now they sell them with the contingency that once they get too old, the breeding farms over here will take them in and pension them for the rest of their lives. We're teaming up with people fighting against these slaughterhouses, and at least we have some voice. LL

EDDIE MAPLE BY THE NUMBERS

70: Born Nov. 8, 1948

17: Age for first professional race

1973: Rode Secretariat to victory in the horse's final race

9: Kentucky Derbys competed in

3: Travers Stakes victories

2: Belmont Stakes victories

1998: Year retired

4,398: Career wins

\$105 million: Career earnings

2009: Inducted into the U.S. Racing Hall of Fame



LOCAL SINCE 2006 Eddie Maple manages the Rose Hill Equestrian Center in Bluffton.



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'Brothers' in Charm

CELEBRITY CONNECTION:

REALITY SHOW ENDS,
REAL LIFE BEGINS FOR TYLER
CRISPEN & ANGELA RUMMANS

STORY BY DEAN ROWLAND



©PHOTO BY JENN ASHLEY DAVIS

Real life moves on for Tyler Crisp and Angela Rummans after the popular reality television show "Big Brother" ended Sept. 26.

Ohio native and Hilton Head Island lifeguard Crisp, 23, was the runner-up of the show's 20th season and won \$50,000, plus another \$25,000 for being voted the "favorite houseguest" by TV viewers. He was working on the beach here for his fourth life-guarding season when the show called him in June and told him he had been selected to compete.

Angela Rummans, 26, who grew up in Sea Pines, graduated from Hilton Head High School where she starred as a champion pole vaulter and moved to California at 21 to become a fitness model and entrepreneur, finished fourth in the competition.

At some point along the way of their three-month stay with other contestants under one roof and isolation from the outside world, they fell in love. Being filmed 24/7 daily obviously didn't affect their romance.



LOWCOUNTRY LOVERS Local lifeguard Tyler Crisp and Angela Rummans, who grew up on Hilton Head Island, fell in love during season 20 of the TV show "Big Brother."

When the show ended, they jetted to Las Vegas with the rest of the cast, then moved to Los Angeles, where they are living happily together.

LOCAL Life caught up with the couple by phone on a Sunday 18 days after the show ended. When Tyler picked up the phone, this writer said to him, "Greetings from Hilton Head." To which he replied, "It's good to hear a voice from home...awesome." Here are excerpts from the conversation:

LOCAL Life: Describe your lives from the time you were chosen for "Big Brother" to now. [Tyler Crisp] It's a very complete 180. It's just a little bit different (laughs). I left the beach on the island and now I'm in California.

What were your expectations of being a contestant? [TC] I've always been a big fan of the show. You can kind of prepare, but actually watching the show and being on the show is completely different. There's a lot on there that I expected, but I absolutely loved it at the same time.

How difficult was it living in the house with complete strangers in virtual isolation? [TC] Yeah, we were strangers at first but you get to know each other so fast living together 24/7. We became family after like a week. To be isolated and cut off to what was going on in the outside world was definitely the hardest part.

Did you ever second-guess your decision to join the team? [TC] Yeah, I mean there were a couple times when you felt kind of spiraled and your mind goes to some weird places when you're alone in the house. It's like, why did I get myself into this?

What was your strategic game plan for competing? [TC] I wanted to build genuine relationships with everybody, you know. I feel like having a strategy and implementing it are totally different, especially when you don't know what you're getting yourself into. Get to know people first and go from there.

When did you and Angela know that your relationship was more than just being roommates? [Angela Rummans] I think it started pretty early on, and we always had the Hilton Head connection that brought us close together initially. And the more time we spent with each other, we realized that when we escaped the game for a little bit, we would talk about Hilton Head and memories from home. It brought us close.

What's special about each of you? [TC] She has a personality that I've never really come across. She's the whole package and she was very distracting in the house. [AR] Tyler has a heart of gold. He's the most genuine, thoughtful person I've ever met. He cares about everybody more than himself, always putting other people first. On the game level, I don't know anyone who knows the game better than Tyler. It amazed me how good he was the entire time.

How are you planning to capitalize on your fame and celebrity now? [TC] Right now we're just kind of working on our relationship outside of the house. And basically just relaxing, as long as we're together. [AR] Right now we're trying to find our new normal. I came into the house thinking that everything would be normal when I left. We're having a great time doing it and finding our new normal.

Even though you were on a reality show and are living real life now, are you still coming down from that high being on the show? [AR] It's a steady incline now. [TC] It is real. It keeps changing every day; there's something new we find out.

Why do you think the show has been popular for so long? [TC] I think it's because it's such a unique concept. There's no other reality show or any show that's like "Big Brother." It's such a crazy experiment.

What's your takeaway from what you experienced? [TC] I'd say, it's the best 100 days I've ever had. It was a life-changing experience. I met some people I'll have for the rest of my life. I hold that to the highest standard.

What do you think lies ahead in your future...professionally and personally? [AR] Professionally, I think we'll have an amazing opportunity to grow a brand together, something you can share together with a person you love. There's nothing better than that. [TC] Professionally, I just want to be with Angela and ride on the business side with her, and personally, I want to be with Angela and ride on that side with her. As long as I have her by my side, we can take on the world.

Do you have any plans to visit the island again? [AR] Yes, I'm so excited, and we're coming home soon. I think it will be close to Thanksgiving.

Do you still keep in touch with people here? [AR] I spend time with friends, and we have a group of four or five families on Hilton Head that we spend every holiday together. I've always kept in touch with them.

What's your favorite moment or memory about Hilton Head? [AR] There are so many. One of my favorite things growing up was going out to the sandbar on a boat, and spending time on the ocean in boats with my friends. I absolutely love being on the water. [TC] Hilton Head has a deep place in my heart. I grew up in Ohio, but when I first came to Hilton Head, I felt like I was at home. Everyone was so welcoming. All of the relationships I made with locals and tourists and friends I worked with, it was all great. I'm really happy that Hilton Head was the thing that clicked our relationship. [AR] I hope we've made Hilton Head proud of us. LL

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Five tips from a successful businessman

BASS PRO SHOPS EXECUTIVE JIM HAGALE OFFERS ADVICE FOR SUCCESS

STORY BY EDDY HOYLE + PHOTOS BY COLLINS DOUGHTIE



BIG FISH Jim Hagale is shown with a gator trout caught during a recent fishing trip, and his greatest catch, his wife Mary Martha. The couple own a home in Palmetto Bluff.

Jim Hagale is the President and Chief Operating Officer of Bass Pro Shops, having joined the company in 2002 as Executive Vice President responsible for merchandising, distribution, finance, human resources and information technology. His reputation preceded him. He founded Hagale Industries in 1969 and began a successful career in apparel manufacturing and marketing and became a well-known leader in the retail industry. He earned his B.A. in Accounting and Finance from the University of Notre Dame.

Hagale and his wife of 44 years, Mary Martha, live in Springfield, Mo., and enjoy a second home in Palmetto Bluff in Bluffton, where they spend time with their six adult children (including two sets of twins) and 13 grandkids.

His favorite quote is from Abraham Lincoln: "I'm a success today because I had a friend who believed in me and I didn't have the heart to let him down." Here is his advice on success.

Tips for Success

1. Mountain tops inspire leaders, but valleys define them. "We all will have things go wrong along the way," Hagale said. "You must be persistent and believe in your capabilities." Hagale learned this firsthand. After 32 years, he lost his business and just about everything else. "The business failed and ended up in litigation, yet my wife was so supportive through our recovery. I learned it's how you live every day that will bring opportunities. Others see your ability to function in good times and bad, how you cope with adversity and your leadership. What you do each day will define what happens. Every day matters. And it helps to have a good wife who can guide you."

2. Experience is a hard teacher. "We aren't going to live long enough to make all the mistakes there are to make, so we must learn from others. Life isn't easy," Hagale said. "Social and personal responsibility are about character...we don't change it when we come to work." He said there are winners and losers and doesn't believe everyone should get a trophy. "You work hard and seize the opportunities available in the USA that don't exist in other places in the world. This country gives us the opportunity to dream, to take risks and to know that you may succeed or fail. This just isn't the case in other places."

3. Never take yourself too seriously. Hagale believes one should lead from behind and by example. For him it's not about titles, it's about trust. He values the special, unique culture at Bass Pro Shops because it's a large and complex company with a family-oriented atmosphere. Hagale says it's important to set the right example and always do what's right – even when nobody's watching.

4. Listen to others. "Valuable input should be heard from all involved, but sometimes a consensus can't be reached. Casting the deciding vote is hard and mistakes can be made," Hagale said. "When that happens, leaders must own up to it, admit when they're wrong and recognize when a change in course is needed."

5. Education is critically important "For most of us, school is a time for us to mature, learn, understand the importance of time management, and learn social interaction and skill sets for life," Hagale said. Lifelong learning builds on this foundation. *LL*

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Here the boats are bigger, the fish harder to reel in, and the equipment sturdier. You're after some serious fish, but you can't catch them if you don't have a lure in the water — and once you do catch a fish, you want to get that lure back in the water quickly. Efficiency means more fish.

That's the mission of Taylor Offshore: to create an easier way to fish. Their lures and fishing systems are designed to make your fishing experience more enjoyable and productive. Ross Taylor, founder and head of research and product development, said, "While others are rigging, we are fishing."

It all started in 2008 when Taylor was out to dinner, mindlessly playing with a quick-release keychain that separated into two parts. It was one of those "aha" moments when he came up with the idea of using this same type of mechanism to engineer a quick-release fishing lure. Taylor called his friends to see if they could design it. "We were three guys who were looking to improve the way we fish," he said.

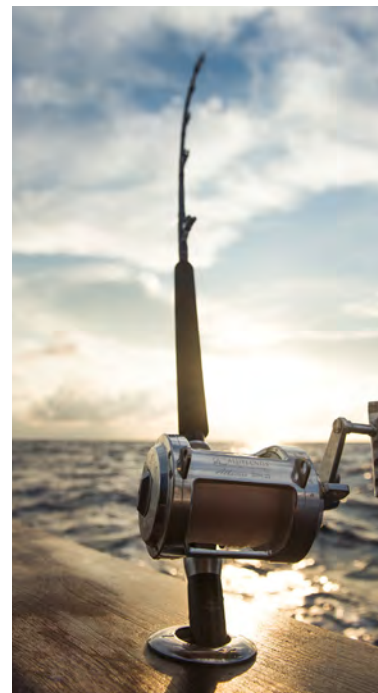
His partners, Erik Olson and Michael "Liv" Liverance, are his college buddies from Clemson University.

The company was formed in 2010 and now offers a universal system that saves time in the rigging process. "It's easier, simpler, more organized and saves money," Taylor said. "With standard rigging it takes two crew members up to six minutes to change out the rig. With our system it takes one person 30 seconds. The Gamut ProLink System is a quick-release mechanism that has a head with a locking collar that connects to a body. It's stainless steel with a 1,000-pound breaking point. Taylor Offshore products are manufactured in the U.S. and distributed from the South Carolina Rehabilitation Center in Beaufort County.

"If our business paid for our fishing habit, then it's worth it because we get to enjoy what people dream of doing, and we do it with our own equipment and friends from college," Taylor said.



BAIT & SWITCH Beaufort's Ross Taylor feels his company's innovative lures make for a more enjoyable fishing experience. Taylor Offshore is headquartered on St. Helena Island.





REEL GOOD TIMES Ross Taylor and friends captured 21 blue marlin one day in Costa Rica, setting a new offshore fishing record.

Whether you are a weekend angler or one of the best offshore tournament anglers, Taylor offers some advice.

- **Be prepared.** "You should be rigged and ready to go rather than working to get ready." Bring everything you might need, set up and enjoy the experience instead of being frustrated.
- Don't leave the dock without a **temperature gauge or thermometer** so you can look for temperature breaks. Even a subtle change of a degree or two that delineates the edge of a current can pay big dividends.
- Look for **"floating structures"** like weeds, trees, pallets, or just about anything else. These structures give protection and shelter to bait fish, which in turn, bring larger fish to the area.
- **Be aware of the current** because it dictates the movement of the fish. Taylor explained that fish enjoy being in the current because they don't have to work as hard.
- **"Keep an eye out for color changes in the water** where it cleans up from murky to clear," Taylor said. "Fish want to be in the clear water, but the murky water nearby is a place to escape to." LL

Taylor made

Taylor Offshore is fast becoming a company respected and recognized in the offshore fishing industry. Charter captains enjoy the lures because they save time in rigging so they can spend more time managing their guests. Tournament competitors are turning to Taylor Offshore for efficient and effective products.

Taylor Offshore is now the official dredge sponsor for the Offshore World Championship in Quepos, Costa Rica, the Los Cabos Billfish Classic, the Tropic Star Lodge in Panama, and Maverick Sportfishing in Los Suenos, Costa Rica. In August 2017 Taylor Offshore went to Costa Rica to test their products and captured 21 blue marlin in one day, setting a new record in offshore fishing. Next year they will be testing lures in Australia.

The company is web-based and its products are sold online at www.taylor-offshore.com. The universal rigging platform is offered in three basic products, each with many variations: lures, dredges, and trolling kits. All are guaranteed up to a 1,000-pound breaking point. The lures and trolling kit lures are stainless steel and the dredging lure is aluminum.



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Back in action:

7 EXERCISES TO RELIEVE SCIATICA BACK PAIN

STORY BY JILL HILROY
PHOTOGRAPHY BY MIKE RITTERBECK



Born and raised in the Bronx, life has taken **Janyra Palacio** for a ride at just 42 years young. She has enjoyed living in the Lowcountry for more than 10 years, and has dedicated her life to her family, which she says is the best part of life. She strives to live in the most positive way possible, taking care of herself mentally and physically, and her peaceful vibe is proof. She credits it to enjoying the little things and aiming to be happy and fulfilled in everything she does.

It happens in an instant. One moment you feel a tiny prick in your lower back, a few hours later you're in agony. Chances are, you've pinched your sciatica nerve, located in the lower back. It is about the thickness of a thumb and runs the length of both legs. **These exercises will help to relieve the pain.**

Try this workout: 'BACK' TO THE GRIND



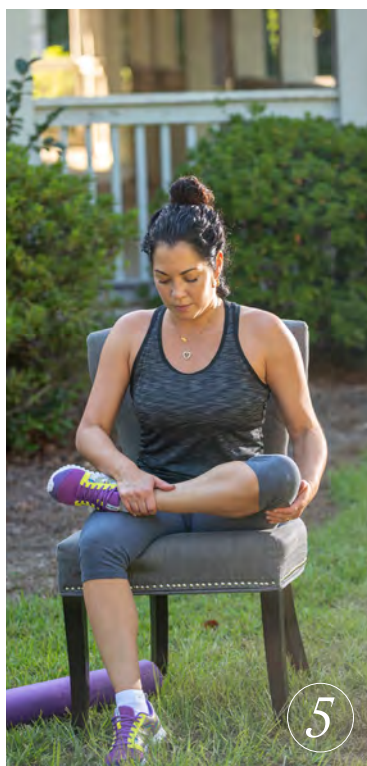
1. Lie on your back on a hard surface. Bend your knees, and press your buttocks to the floor. You also can do this exercise while standing up, in which case you should push the buttocks against a wall. Do five repetitions several times a day.

2. Lie on your back with both legs stretched out. Bend your right leg, grab your right ankle with your left hand, and pull your knee as far as you can toward your left shoulder. Next, bend your left leg, grab your left ankle with your right hand, and pull the knee toward your right shoulder. Repeat five times.

3. Lying on your back, place your right foot next to your left knee on the floor. Next, raise your chest, and with your left hand, gently press your right knee further down to the floor. Perform the same exercise with your left foot. Repeat five times.



4. With your back straight and shoulders relaxed, stretch your right leg in front of you, keeping the foot flexed in an upright position. Place both your hands on your left leg or at your waist. Take a deep breath and as you exhale lower your torso toward your right leg. Alternate legs and repeat three times. If the pain is too severe for you to make it to the floor, then sit on the edge of a chair instead.



5. Sit on a chair and balance your right ankle on your left knee, forming a triangle with your inner thighs and right calf. After a few minutes, alternate by resting your left ankle on your right knee. For extra effect, lean forward until your chest touches your bent knee. Repeat three times.

6. Lie on your back, bend your knees, and pull your knees toward your chest using both arms. Hold this position for 10 seconds. Repeat five times.

7. Swimming is another excellent exercise. If you can't swim, stay in the shallow end of the pool and walk through the water. Water exercise will be easy on your back while strengthening it and other parts of your body.

8. You also should take a walk. Walking is the most straightforward and most-forgotten exercise. While in pain, you might feel inclined to stay in bed or on the couch, yet that is the worst thing to do. Try to get up at least once every hour and take a brief walk. You don't have to go far or fast; the important thing is to be in motion. The movement will force the blood into your muscles and nerves and keep them supplied. *LL*



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GET OUTSIDE: FALL IN LOVE WITH AUTUMN

Even as the temperatures cool down, locals can still enjoy outdoor life in the Lowcountry. LOCAL Life stylist Roxanne Gilleland scoured the racks of local shops and boutiques to find these comfortably warm outfits for you to wear while outside this fall. In addition to our regularly scheduled models, this special fashion shoot features two local Olympians. Special thanks to SOAR Special Recreation for introducing us and to Ed and Susan Forbes for opening their home to us.



style

Credits.

PHOTOGRAPHY Lisa Staff **STYLIST** Roxanne Gilleland **MODELS** Cheyenne Wright, Ian Kody, Karam Tascoe, Geoff Saltarelli **MAKEUP** MariaNoël
FEATURED PRODUCT Laura Mercier Stardust Radiant Glow palette **LOCATION & SPECIAL THANKS** Home of Ed and Susan Forbes



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1



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2



3



4



6



7



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Gifts for Her



1



2



4

3



5



6



7

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3. Kenroy Home Leaves & Lydia Solar Lights (available at Coastal Home) 4. S'well Traveler (colors & styles may vary - available at Gifted) 5. Southern Marsh FieldTec Woodford Vest (colors & styles may vary - available at Outside Hilton Head) 6. Armada Convertible Backpack (available at Spartina 449) 7. Lotus Mahal Glamping Tent (available online)

Purely Beneficial



OWNERS OF VEGAN, JAMAICAN RESTAURANT MIGHT HAVE A DISH FOR WHAT AILS YOU

STORY BY ROBYN PASSANTE + PHOTOGRAPHY BY LISA STAFF



WHERE'S THE BEEF?

One of the more popular menu items at Pure Natural Market is the all vegan cheeseburger, served with vegan mayonnaise, mustard, ketchup, pickles, lettuce, tomato, onion and vegan coleslaw on a whole wheat bun.

When Tracy Owens and Brinsley Ellis bought Pure Natural Market nearly three years ago, they added their own Jamaican flair to the menu and the décor but kept the already popular vegan smoothies — and the name.

"We had intentions of changing the name after we opened up but we kinda hit the ground running and became popular right off the bat," says Owens.

Luckily, the old name fit the new owners perfectly. "We are pure, in every sense of

the word. Not just using organic food. We shop for groceries every morning. We shop for that day's menu. We don't have food trucks that back up to the front door. We use non-GMO, organic food when possible. We don't use plastic cooking utensils; everything is compostable. We don't even use Teflon-coated pans. It goes deeper than the food."

That purity of intention and ingredients comes from Ellis's Rastafarian roots and

Garlic Hummus

(shown left)

INGREDIENTS

1 15-ounce can of chickpeas, drained
1 tablespoon of the liquid reserved
1 small garlic clove, smashed
1 tablespoon fresh lemon juice
1/4 cup tahini
2 tablespoons extra-virgin olive oil
(substitute water if going oil free)
Pinch of sweet smoked paprika
Sea salt
Pita chips for serving

DIRECTIONS In a food processor, combine the chickpeas with the liquid, garlic, lemon juice and tahini and puree to a chunky paste. Scrape down the side of the bowl. Add 2 tablespoons of olive oil and the paprika and puree until smooth. Season the hummus with salt, drizzle with olive oil and serve with pita chips. It can be refrigerated for up to 5 days.

Owens's long-held interests in naturopathy and Reiki.

And it's working, as Pure continues to be a hot spot for locals of all stripes looking for healthy, delicious food and drinks.

"The Jamaican food gives us a little niche for sure; we have a niche that other healthy restaurants don't have, so we're able to pull from people who want Jamaican food," Owens says. "And also people that want organic food, people that want smoothies, and people that want vegan."

And sometimes, people stop in just for advice, which the couple is also happy to offer.

"Brinsley and I haven't been to a doctor in forever; we heal ourselves through herbs," says Owens, who often fields questions from people telling her their ailments and asking what will help. "It's actually my favorite thing in the world. People know that we are not doctors. I would never tell anyone to quit taking their medicine from the doctor. But they like to add some natural things in with their medicine."

Long-awaited Love Story

"We both came to the island 30 years ago. It's amazing how people can live on this island and just never meet each other," says Owens, who lived here 20



GO FISH Fish dishes at Pure Natural Market include whole red snapper, Caribbean jerk salmon and ackee & saltfish, the national dish of Jamaica.

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years before meeting Ellis, though she had known of his father for most of those years. "His father was a famous musician on the island, Irving Ellis. He played with a Caribbean band back in the day.

"Then 10 years ago I was at work, and Brinsley walked in my office as a customer, and that was it. We went on a date two nights later, and two weeks later we were just together from then on."

Rastafarian Roots

Of his Rastafarian ways and 'Ital' diet, Ellis says: "It's a way of life just to eat healthy and make us feel better. Lessen the salt. Some do no salt at all, because the salt ain't good for the bones. We just try to live the right way and save the planet one day at a time."

Healthy Shots

Certain herbs and spices known for their medicinal qualities are featured on the menu in various dishes, but those who want to go straight to the source can opt for cold-pressed shots of goodness, including:

Cold-pressed turmeric shots.

"Turmeric is an anti-inflammatory. Inflammation is what causes basically every disease in the body, so (turmeric) can (help) cure a multitude of illnesses," Owens says. "People will buy them 20 at a time for the week."

Cold-pressed ginger shots.

"Fresh ginger root is a natural energizer and a natural antibiotic," she says. Plus it helps with tummy issues.

Blood Pressure Fix

High blood pressure is a common ailment among those who seek the couple's counsel, and Owens has several suggestions. Start by adding cinnamon and cayenne to your diet, she says. "Coconut water and lime is super good too, so add those to your foods. And beet juice. And hibiscus tea are also really, really good for high blood pressure."

Bowled Over

"Our menu is small, so everything is super popular. Our Jamaican jerk bowl is very popular - wilted kale and avocado and



WAH GWAAN Jamaican-born Brinsley Ellis is the chef of Pure Natural Market. He avoids canned, preserved and artificial ingredients in his "ital" cuisine, a vegan Rasta movement.





PEA-BRAINED Pure Natural Market uses chickpeas (aka garbanzo beans) in many of its dishes. Vegans, in general, use them because they are an excellent source of protein and fiber.

mango and it has roasted, jerk-seasoned chick peas on top with a creamy cilantro dressing we make," Owens says. "Brinsley really works magic in the kitchen with spices."

Cold Cure

Pure's owners don't run to the pharmacy when one of them is under the weather. They run to the produce aisle. "For a cold, we use a straight shot of lime juice and honey - sometimes with cinnamon if you have congestion."

Smooth(ie) Operator

All their smoothies get rave reviews, but Owens says the most popular is probably Mother Earth, which features organic kale, spinach, celery, banana, ginger and lemon. Those who want a bit more protein punch opt for Warrior Fuel, which includes strawberries, banana, almond milk, spinach and kale, with a raw vegan pea protein. *LL*

Crispy Roasted Chickpeas

INGREDIENTS

1 15-ounce can chickpeas, rinsed & dried
1 tablespoon olive oil (if avoiding oil, omit and don't rinse and just drain chickpeas out of can)
1/2 teaspoon sea salt
1 teaspoon seasonings of choice (such as Curry Powder, or chili powder)

DIRECTIONS [1] Preheat oven to 350 degrees. Drain chickpeas well. If using oil, rinse well with water and thoroughly drain. If omitting oil, simply drain well and skip rinsing with water.

[2] Once drained well, spread the chickpeas out on a clean, absorbent towel and use your hands to gently roll and dry the chickpeas. Some of the skins will start coming off. You can opt to peel all of the chickpeas — which can help for extra crispiness — or simply remove the skins that come off. Either way, the chickpeas will crisp up. **[3]** Transfer the chickpeas to a mixing bowl and top with oil, salt and spices. Mix well to combine. **[4]** Bake for a total of 30-40 minutes or until golden brown and dry/crispy to the touch. I turn the pan around and shake it to ensure even cooking. Remove from oven and let cool 5-10 minutes — they will continue crisping as they cool. **NOTE:** They are a delicious healthy snack to eat as is or add them to salads. To store, place in a container and DO NOT cover tightly. This will help them stay crispy longer (not that they will last very long because they're so good). These are best the first day, but they will last for 4-5 days at room temperature.

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Gigi Style

LOCAL CHEF MAKES GOURMET MEALS SIMPLE AND FUN

STORY BY ROBYN PASSANTE + PHOTOGRAPHY BY LISA STAFF



COOL AS A CUCUMBER

Gerri "Gigi" Wilson is a novelist, blogger, food stylist, photographer and cookbook author. Cooking has been a hobby since childhood.

Gerri "Gigi" Wilson has been enamored with cooking since she was a little girl. She remembers pushing a kitchen chair to the stovetop to stand on while scrambling eggs for her family, and "cooking" Lincoln Logs on her kitchen play set for her brother and his friends. And she remembers drawing inspiration from her mother, who was a home economics teacher, her grandmother, who was "a fantastic baker," and one other woman who knew her way around a kitchen.

"I would run home from school to watch Julia Child on PBS in the afternoons," says Wilson, who worked in corporate events earlier in her career and spent many years entertaining clients of the commercial real estate company she and her husband, Jeff, had together.

All that entertaining meant a lot of tinkering in the kitchen creating new recipes, which the self-taught cook kept in a binder. "I probably had 400 to 500 dishes I'd come up with over the years," she says.

A couple years ago she began transforming that binder of notes into a useful tool for others; the result is her first cookbook, "Fun & Simple Gourmet," self-published this year.

"The book is very colorful, every recipe has a beautiful food photograph so you know what it's going to look like," she says. "A lot of them have very few ingredients, so they're easy to put together."

That simplicity is part of what she dubs "Gigi style." "'Gigi style' is just elegant yet not fussy. Lovely, but not difficult, just fun and simple. I love elegance but I like it in a way that everyone can enjoy it."





The Nose Knows

Wilson is a self-taught cook who says she's been helped along by naturally strong senses. "I have a gift of an exceptional sense of taste and smell. Mother used to say I should be a perfumologist because I could smell a scent from the other side of the room," she says. "I just have a gift for knowing flavors and aromas and what goes well together."

TV star

"I did some video cooking segments for a small streaming network. One of those segments was seen by someone in Chicago; they wanted to produce a cooking program with me."

So Wilson traveled to Chicago last fall and filmed a pilot for "Fun and Simple Gourmet," a show based on the recipes and entertaining tips found in her book.

"I really enjoy doing it, I had a ball. It was just a fun opportunity and if they're able to secure the funding and the syndication they're looking for, I'd be happy to keep going with them."



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WHAT'S YOUR POISON?



local eats

Lowcountry Love

A Hilton Head Island resident since 1984, Wilson and her husband spend winters in Nassau, Bahamas, and a summer month in Vail, Colo. But the Harbour Town residents especially love the Lowcountry. When she doesn't feel like cooking (which is rare), Wilson says her favorite lunch spot is It's Greek to Me. "The Greek salad is amazing, and fresh and lovely and my kind of food." For date nights, they're more likely to opt for a local bar like OMBRA Cucina Italiana. "Jeff is a real 'bar' guy, and Ombra's one of those places where you can have a light bite at the bar." Plus it suits Wilson, who's a pasta lover.

Woman on a Mission

Some say we should all have a mission statement, and Wilson is way ahead of that game. Her tagline is "Live well, love well, eat well," which can be found on her website and in her book, is her mission statement and words she lives by. "Live the best way you can by being healthy and good to yourself; love the best way you can by being good to others and embracing time with family, friends and even strangers, centered around food — the universal liaison that brings people and cultures together," she says. "Food is not just essential to our own nourishment, but the nourishment of our culture!" LL



Gigi's Cooking Tips:

- **When entertaining, pick a simple menu with the freshest possible ingredients.** Use kosher salt or sea salt, always freshly ground pepper and keep some fresh herbs on hand like thyme and rosemary, which keep very well in the refrigerator. Cooking and entertaining is meant to be fun, especially for the cook!
- **Use a non-stick pastry mat for working with pasta or pastry.** It's great for kneading, laying out pasta sheets and cutting. Sur La Table offers a wonderful large pastry mat that makes working pastry dough for pies, scones, biscuits, cookie cutouts and pasta super easy.
- **Add Cake Enhancer,** available from King Arthur Flour, to help bread, muffins and cakes stay soft, moist and fresh longer.
- **When zesting a citrus fruit, only take the dark part of the skin.** The white pithy area is a bit bitter.
- **To keep as many nutrients and flavor in your vegetables, don't boil them.** Opt for roasting, which releases their natural sugars and helps maintain their vitamin integrity and flavor. When making mashed potatoes, bake them first rather than boil.

Roasted Game Hen

My husband, Jeff, can't live without a roasted hen at least once a week. These little guys are so simple to prepare and always a crowd pleaser. Fresh free-range hens are fantastic, but Tyson's Cornish Game Hens in the freezer section are very good if you can't find fresh. Add a few new potatoes to the roasting pan, and you have a one pot meal. I generally serve with my lemony Caesar salad.

INGREDIENTS

2 whole Cornish game hens
1 lemon, quartered
4 sprigs fresh rosemary
10-20 sprigs fresh thyme
4 cloves garlic, smashed and peeled
1/2 cup dry white wine
1/2 teaspoon Herbs de Provence
Course sea salt or kosher salt
Freshly ground black pepper
10-15 small new potatoes (optional)

DIRECTIONS [1] Preheat oven to 375 degrees. Drizzle roasting pan with extra virgin olive oil to coat the bottom of the pan. I prefer a cast iron roasting pan, but any roaster will do. Rinse hens thoroughly and pat them dry. Trim excess fat/skin and squeeze the juice from 1/4 lemon inside each cavity leaving the lemon quarter inside. Stuff each hen with 2 sprigs of rosemary, 5-10 sprigs of thyme and 2 garlic cloves. Place in a roasting pan breast side up and squeeze the remaining lemon over hens. [2] Generously drizzle with good extra virgin olive oil. Rub skin to coat evenly and season with course salt and ground black pepper. Sprinkle each hen with 1/2 teaspoon thyme leaves and 1/4 teaspoon Herbs de Provence. Pour white wine around hens in the bottom of the roasting pan. [3] Roast uncovered 45 minutes to one hour until meat thermometer reads 165 degrees and skin is golden brown. After 30 minutes, new potatoes can be added to roasting pan around hens to cook in the pan juices, soaking up this wonderful flavor. Make sure the potatoes are at room temperature when you add them to the roasting pan (not cold from the refrigerator). [4] Remove from oven and loosely cover with foil to rest 10 minutes. To serve, bring hens to a board and cut along the breast bone lengthwise on both sides, pulling breast meat away from bone. Remove herb stuffing. Carefully remove spine and tail bone from each half with a sharp knife and arrange hens on a serving platter or individual plates. Spoon pan juices over hens and serve with roasted new potatoes or mashed potatoes. Garnish serving platter with a few sprigs of rosemary, thyme and lemon wedges.



Find more recipes from Gerri "Gigi" Wilson in her new cookbook, "Fun & Simple Gourmet." Order it online at gigiwilson.com.



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Kevin Yeung of Healthy Habit provided this sweet and healthy recipe for duck breast. Serve with a side of roasted potatoes, seasoned with rosemary and thyme.

HEALTHY HABIT

Five-spice duck breast with blueberries

INGREDIENTS

2 Muscovy duck breasts, about 1 pound each
Salt and white pepper
2 teaspoons Chinese five-spice powder
1 tablespoon fresh ginger, grated
2 garlic cloves, smashed or diced
1 shallot, finely diced
4 tablespoons sherry
2 tablespoons brown sugar
6 ounces blueberries
1/2 cup chicken broth

DIRECTIONS [1] Trim duck breasts as necessary, removing extraneous fat or gristle. Score the skin side of the breast diagonally with a sharp knife. [2] Season both sides of the duck breasts with salt and white pepper, then sprinkle both sides evenly with five-spice powder. Mix together ginger and garlic and use it to slather the breasts. Cover and let marinate for 30 minutes at room temperature. (You can also wrap and refrigerate for several hours, or even overnight. Then bring back to room temperature before cooking.) [3] Place a cast-iron pan over medium-high heat. When pan is hot, lay duck breast in it skin-side down. Let sizzle gently for 7 minutes, until skin is crisp and golden, adjusting heat as necessary to keep from getting too dark too quickly. Turn breast over and cook 3 to 5 minutes more. An instant-read thermometer should register 125 degrees for medium rare. Remove from pan and let rest for 10 minutes on a warm plate. Drain fat from pan (reserve for another use if you wish). [4] Make the sauce: Over medium heat, add shallots to same pan and cook until softened, about 2 to 3 minutes. Add sherry, brown sugar and half the blueberries, stirring until sugar is dissolved and berries have released their juice. Add chicken broth, raise heat and simmer rapidly until liquid is reduced by half and a bit syrupy. Strain the contents of the skillet into a small saucepan and keep warm. [5] To serve, slice duck breast thinly across the grain on a diagonal and arrange on a platter. Spoon the sauce over the meat and garnish with the rest of the blueberries.





FARM Bluffton chef **Brandon Carter** provided this tasty quail recipe. These tiny birds have a lot of flavor for their size.

FARM BLUFFTON

Jerk marinated charcoal grilled quail

INGREDIENTS (marinade)

- 10 **Allspice berries**
- 2 scallions
- 1 bay leaf
- 4 garlic cloves, peeled
- 1/2 medium onion, peeled
- 1 teaspoon fresh ginger, peeled
- 4 sprigs of fresh thyme, leaves picked
- 2 Scotch bonnet or habanero chilies
- 1/4 cup vegetable oil
- 1/4 cup soy sauce
- 1/4 cup lime juice
- 10 peppercorns



DIRECTIONS In a blender, combine all marinade ingredients. Puree until somewhat smooth. In a large bowl, marinate the quail for at least three hours, and up to 24 hours.

INGREDIENTS (quail)

- 6 each skin-on, semi boneless quail
- 1/2 cup red onion, julienned
- 2 tablespoons **scallions**, sliced
- 10 mint leaves, torn
- 1 teaspoon lemon juice
- 1 teaspoon olive oil



DIRECTIONS [1] Prepare charcoal grill. When coals are nice and hot, season quail lightly with salt on both sides. [2] Place the quail directly over the coals, skin side down. The marinade on the quail will char up slightly. Once the skin is nice and crispy, flip the quail and finish cooking on the flesh side. [3] In a small bowl, add the red onion, scallions, mint leaves, lemon juice, and olive oil. Toss lightly until evenly mixed. [4] To serve, place the quail on a plate and serve a small amount of the onion salad over top of the quail.



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Moss Creek chef **Lenny Giarratano's** unique take on the venerable "surf and turf." Serves 6 to 8.

MOSS CREEK

Lowcountry-style "Field and Stream"

INGREDIENTS (venison)

About 2 pounds venison back strap
1 cup red or port wine
1 cup Worcestershire sauce
3 tablespoons fresh chopped garlic
1 tablespoon fresh minced shallot
1 tablespoon fresh chopped rosemary
1 tablespoon fresh chopped sage
2 teaspoons coarse ground black pepper
1 cup olive oil

DIRECTIONS Combine all venison marinade ingredients and then immerse the meat for at least six hours, preferably overnight. Light grill to medium-high temperature and drain all liquid from the venison. Sprinkle salt on the meat. Char the venison just a few minutes on each side. Keep in mind, internal temperature (the coolest part inside the meat) should never exceed 145 degrees, even after resting, so cook to 135 degrees and then let rest for at least 10 minutes.

INGREDIENTS (shrimp)

2 pounds American white shrimp, shelled, de-veined
Flour as needed
Olive oil as needed (about 1-2 tablespoons)
2 tablespoons fresh garlic
4 tablespoons unsalted butter, room temperature
1/4 cup dry white wine, such as chardonnay
Juice of 1 lemon
1 tablespoon chopped fresh chives
Salt and pepper, as needed
Clam juice, shrimp stock or chicken stock, as needed

DIRECTIONS [1] While venison is resting, heat olive oil in a large, open top skillet. Very lightly dust shrimp with flour, discarding all excess flour. **[2]** Sauté shrimp on high heat, adding garlic after a minute or two. Continue to stir. Add wine and stir until shrimp is cooked. If too dry, a small amount of broth or stock may be added to adjust at this time. Add salt, pepper, lemon juice, and chives and stir. Cook 1 minute more. Remove from heat and add butter and stir non-stop until butter is fully incorporated. **[3]** Slice venison and present with shrimp poured over the slices.



"Gator" done with this tasty fried alligator recipe from the LOCAL Life Test Kitchen.

LOCAL LIFE TEST KITCHEN

Fried gator tail

INGREDIENTS

1 pound alligator tail meat, cut into chunks
Flour
1 cup buttermilk
1 cup **hot sauce**
1 bottle ranch dressing
1 lemon, sliced
1 tomato, sliced
1 bunch collards
Salt & freshly ground black pepper



DIRECTIONS Heat a deep-fryer to 350 degrees. Lightly season gator meat with salt and pepper prior to dredging them in flour. Combine buttermilk and hot sauce into one bowl. Dip the gator meat into the buttermilk mix and dip again in the flour. Place in deep fryer until golden brown. This should only take a couple minutes. Drain on paper towels. Serve on whole collard leaves, garnished with lemon and tomato slices. Dip in ranch dressing.

Nathaniel Clepper from Pearl Kitchen + Bar offers this awesome recipe for cacciatore (aka hunter style stew).

THE PEARL KITCHEN + BAR

Rabbit cacciatore

INGREDIENTS

2/3 rabbit (cut into 6 pieces)
Salt and white pepper
Fresh thyme
Fresh rosemary
1/3 cup all-purpose flour
3 tablespoons extra virgin olive oil
1 Vidalia onion, chopped
4 pearl onions, halved
4 cloves garlic, minced
1 cup crimini mushrooms, sliced
3 cups canned plum tomatoes
1 red bell pepper, medium dice
1 green pepper, medium dice

DIRECTIONS [1] Coat rabbit pieces in salt & white pepper, thyme and flour. Brown in extra virgin olive oil for 2-3 minutes on each side. Set rabbit aside and allow to rest. **[2]** Reduce heat in pan, add onions, garlic, bell peppers, mushrooms, rosemary and thyme. Cook 1-2 minutes or until vegetables are tender. **[3]** Add rabbit back into vegetable blend in the pan. Cover with remaining thyme and rosemary. Reduce heat to low, cover and simmer for 25-30 minutes. **[4]** Increase heat to high to pull away any extra liquid. **[5]** Let pan settle for 4-5 minutes. Serve over rice or potatoes. **[6]** Garnish with fresh rosemary sprigs/smoked Hungarian paprika.



Wing in the holiday season with this fantastic duck recipe from the LOCAL Life test kitchen. It's worth quacking about.

LOCAL LIFE TEST KITCHEN

Honey mustard duck wings

INGREDIENTS:

3 pounds of duck wings
1 quart duck stock
Salt
1/2 cup yellow mustard
2 tablespoons water
3 tablespoons honey
1 tablespoon **cider vinegar**
Worcestershire sauce
Cayenne pepper
Black pepper



DIRECTIONS [1] Put the wings and broth into a heavy pot with a lid. The broth should barely cover the wings; if not, add water until it does and sprinkle in some salt. Bring to a simmer and cook gently with the lid on for about two to three hours, or until the wings are tender. [2] While the wings are cooking, make the sauce by taking the rest of the ingredients into a small pot and bring to a simmer. Turn off the heat and add more spices as needed. [3] Once the wings are done, put them in a bowl and toss in the sauce until coated. [4] Transfer the wings to a baking sheet and bake in a 425 degree oven for about 15 minutes. Turn and repeat. Let cool for a couple minutes, then add the remaining sauce and enjoy.

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Pig out on these wild boar sliders from the LOCAL Life test kitchen.

LOCAL LIFE TEST KITCHEN

Pulled boar sliders

INGREDIENTS

5-6 pound wild boar shoulder roast
Olive oil
2 tablespoons of Montreal Steak Seasoning
1 onion with skin on, chopped
2 carrots, roughly cut
1 bunch parsley, chopped
6 garlic cloves
1 small can diced tomatoes
1/2 cup bourbon
1/2 cup brown sugar
Dinner rolls

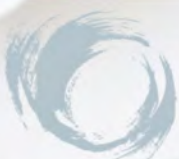


DIRECTIONS Cut roast into two manageable pieces. Rub roast with olive oil and steak seasoning. Feel free to use more seasoning if desired. Chop the vegetables for your slow cooker. Heat a large sauté pan on the stove and add a little olive oil. Sear both sides of the roast. Place vegetables and garlic in the bottom of the slow cooker. Add the roast, bourbon, brown sugar and diced tomatoes. Cover slow cooker and cook on low for about 7 hours. Once done, shred the meat. Take pieces of wild boar and your favorite slider toppings and place on a dinner roll. The sauce at the bottom of the slow cooker can be strained and placed in a sauce pan, reducing the liquid by half over a medium-high heat to be used as a sauce for the sliders.



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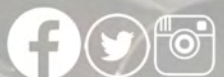


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This smoked elk recipe from chef **Doug Vernon** uses some unique cooking tips such as injecting it with broth, using a water pan and coating it with a glaze. Follow the recipe instructions below to produce a tender and moist smoked elk roast.

ROADHOUSE

Smoked elk roast

INGREDIENTS

4 pounds elk roast (hindquarter recommended)
 1 pound bacon, sliced
 6 tablespoons **olive oil**
 3 tablespoons Cajun seasoning
 1 tablespoon black pepper
 1/2 tablespoon salt
 1 tablespoon minced garlic
 1/2 tablespoon onion flakes
 16 ounces beef broth
 Toothpicks
 Beer



DIRECTIONS [1] Make sure your bacon and elk roast are completely thawed. Fire up your smoker to a temperature of 225 degrees. If you have a charcoal smoker, make sure you allow yourself about 30 minutes for the charcoal to turn a white glowing ashy color. [2] Fill your water pan with beer or water. If your smoker doesn't have a built in water pan, you can always add a cast iron pan near the heat source of your smoker so it will boil and add moisture throughout the cooking process. [3] Inject the elk roast with the beef broth in numerous places throughout the roast using a meat injector. You will most likely only use half of the broth. [4] Mix your Cajun seasoning, black pepper, salt, minced garlic, and onion flakes all together in a mixing bowl. Drizzle olive oil on the seasoning mixture until it becomes a working rub paste. Spoon the rub paste all over the elk roast and rub it in with your hands to evenly spread it around the entire outside of the roast to form a glaze. [5] Wrap the elk roast completely with bacon and secure it in place with toothpicks. As the bacon cooks, it will melt the fat directly down onto the elk in order to keep it moist and tender. [6] Place in smoker at 225 degrees and cook until an internal temperature of 150 degrees for a medium-rare result. Your elk roast should take about 4 hours or about an hour per pound. [7] It is important to understand that elk has a tendency to quickly dry out on the grill. The smoking time will take about 4-5 hours or about an hour for each pound of meat. The easiest way to monitor your elk roast throughout the cooking process is to use a wireless meat thermometer. [8] Wireless meat thermometers are a grill master's best friend because it allows you to constantly check the temperature without lifting the lid of your smoker and letting all the heat and smoke out.

Chef tip from Doug Vernon: Any time you are cooking with wild game it is important to remember that these animals don't have the luxury of leisurely grazing around in a pasture and, as such, don't build up the marbling and fat content that domestic pork or cattle will possess. This is true for bison, elk, deer, and boar and even in wild poultry to some extent. Due to this low fat content, it takes a few extra precautions in order to avoid drying wild game out over the long cooking process on a smoker.

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Brunch now available at FARM Bluffton

Brunch is now available from 9 a.m. to 3 p.m. on Sundays at FARM Bluffton. Similar to its lunch service, Brunch & Three will allow guests to try multiple items without having to order multiple entrées. The main courses will change weekly, based on seasonal ingredients. Brunch will be first come, first served and reservations can be made for parties of six or more.

Favorite pizza place in South Carolina on HHI

According to Only In Your State — a website dedicated to highlighting locations for residents — Giuseppe's in Shelter Cove is the favorite pizza restaurant in the state. The website used Trip Advisor reviews to determine the favorite. Popular comments included love for being able to purchase a single slice at any time and the restaurant's signature baked sandwich, the Wedgie.



THANKSGIVING DINNERS

20TH ANNUAL COMMUNITY THANKSGIVING DINNER

Thanksgiving in the Lowcountry need not be a lonely day for anyone. Everyone is invited to share turkey, dressing and all the traditional trimmings, served family style. This is sponsored by St. Andrew by the Sea and Hudson's with the help of a lot of volunteers.

When: 11 a.m.-3 p.m., Nov. 22

Where: Hudson's Seafood House on the Docks

Details: communitythanksgiving.com, 843-505-1370

THANKSGIVING BUFFET AT PALMETTO DUNES

Join in for an all-you-can-eat buffet on Thanksgiving at Centre Court Pavilion located in Palmetto Dunes Oceanfront Resort. Open to the public. Reservations required.

When: 11 a.m.-4 p.m. Nov. 22

Where: Centre Court Pavilion located at Palmetto Dunes Oceanfront Resort

Details: palmettodunesthanksgiving.com

THANKSGIVING FEAST AT THE WESTIN

Join in on Thanksgiving Day for a gourmet strolling feast with stunning ocean views in the Grand Ocean Terrace at The Westin Hilton Head Island Resort & Spa. Reservations required.

When: 12-5 p.m. Nov. 22

Where: The Westin Hilton Head Island Resort & Spa

Details: Call 843-681-1046 for reservations.

THANKSGIVING AT ALEXANDER'S RESTAURANT & WINE BAR

Alexander's Restaurant & Wine Bar will be hosting a Prix-Fixe Thanksgiving meal featuring Butternut Squash Soup, Apple Cider & Sage Roasted Turkey Breast, Blackened Salmon and desserts such as Pumpkin Pie and more. Reservations are required.

When: Noon to 8 p.m. Nov. 22

Where: Alexander's Restaurant & Wine Bar

Details: alexandersrestaurant.com or 866-921-6639

Enjoy Tasty Tuesdays at Rollers

Rollers Wine, Spirits & Cheese is offering a wine and cheese pairing Tuesdays from 5-7 p.m. No reservations are necessary and the event costs \$15 per person. Rollers is located at 9 Palmetto Bay Road.

Pool Bar Jim's featured on HGTV

Late last month, HGTV visited Pool Bar Jim's, located in the Sea Crest Resort in Coligny, while filming an episode of "Island Life" featuring Hilton Head Island. The show is about people who live on an island and are making their dreams come true.





Omni chef creates healthy honey bites

To fill the need for healthy sweet snacks, the executive chef at Omni Hilton Head Oceanfront Resort, Hayden Haddox, created local honey energy bites. They include quinoa, flax seeds and the Omni's rooftop honey to keep you full and curb your sweet tooth.



New smoothie and sandwich spot opens in Bluffton

Tropical Smoothie Café opened last month in the shopping center off of U.S. 278 at the Burnt Church Road intersection. The restaurant focuses on health and wellness with its food options and offers wraps, sandwiches, and many smoothie flavors. This is the first restaurant in the Lowcountry for the Florida franchise. It is open daily from 7 a.m. to 9 p.m.

New breakfast menu at The Cottage



The Cottage Café, Bakery and Tea Room, located at 38 Calhoun St. in Bluffton, introduced a new breakfast menu that will be available Monday through Friday from 8 a.m. until 10:30 a.m. The seven-item menu includes French toast, parfaits and eggs with bacon. Each meal is served with a cup of their signature coffee, and is priced at \$7.95.



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Michael Anthony's Cucina Italiana is hosting a four-course wine dinner titled "Rally Italia Sardegnna," in conjunction with the Hilton Head Island Concours d'Elegance. The special event (6 p.m., Nov. 1) offers a special Sardinian menu and the wines of Sella & Mosca. The cost is \$95. For reservations, call 843-785-6272. The dinner honors the four-day Rally Italia Sardegnna motor racing event held every summer on the island of Sardegnna, Italy.

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5 quick and easy holiday side dishes

BY DEBORAH WALLACE

The holidays evoke all sorts of memories, and many of them involve food. Whether you are hosting a meal at your house or taking a dish to someone else's home, you can bring food that will have everyone going back for seconds. What's wonderful about these foods is that they don't require long hours of standing in front of the stove. All of these foods are either gluten-free or have a gluten-free option. **Here are some easy dishes to prepare that your family and friends will love:**

Each of these recipes will serve 6 people with normal appetites or 4 hungry people. If you expect more people, double the amount you cook.



Scalloped potatoes

Spread a layer of thinly sliced raw potatoes over the bottom of a baking dish sprayed with nonstick cooking spray. Place pieces of onion also thinly sliced over the potato. Add another layer of potatoes and onions.

Sprinkle with salt and pepper. Pour 1 3/4 cups of warm milk over the potatoes and onions. If you prefer a thick sauce, you may sprinkle 1/4 cup of flour over each layer as you go, or for a gluten-free option, add a tablespoon of cornstarch to the milk. Sprinkle 1 cup of shredded cheese over the top. Bake at 350 degrees for approximately 1 hour on the middle rack.



Sweet and zesty sweet potatoes

Peel 3 sweet potatoes and slice them into wedges. Spread them out on a flat baking sheet sprayed with nonstick cooking spray. Drizzle them with olive oil or melted coconut oil. Lightly sprinkle them with salt, cinnamon, and cayenne pepper. If you prefer more sweetness, you may also drizzle them with honey or maple syrup. Bake in a 350 degree oven for 25 to 30 minutes, until they are tender.

Baked zucchini, tomatoes and mushrooms

Sauté 1 pound of zucchini spears in olive oil. Transfer to a baking dish sprayed with nonstick cooking spray. Dice 2 large tomatoes and slice 1/2 pound of mushrooms. Sprinkle the tomatoes and mushrooms over the zucchini. Sprinkle grated Parmesan cheese over the top and bake at 350 degrees for approximately 30 minutes.



Green pea and carrot salad

Steam 1 cup of green peas and 1 cup of diced carrots until slightly tender. Remove from heat, drain, and cool until they are at room temperature. Mix with 1/2 cup of raspberry vinaigrette. You may garnish with your favorite shredded cheese, berries, raisins, or chopped nuts for extra flavor and texture.

Lemon-pepper brussels sprouts

Melt 2 tablespoons of butter and mix with 2 tablespoons of olive oil in a medium bowl. Add the juice of 1 lemon. Wash and slice 12-15 Brussels sprouts. Mix the sprouts with the lemon, oil, and butter mixture. Spread out on a baking sheet sprayed with nonstick cooking spray. Sprinkle coarsely ground black pepper over the sprouts and bake at 350 degrees for approximately 20 to 25 minutes.



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Local Cocktail

THE DAUFUSKI DE LECHE

BY TERRY CERMAK

New Yorkers' fondness for cocktails gave us the Manhattan, Long Island iced tea or the Brooklyn, to name a few. Many Lowcountry residents love a great, locally named cocktail as well. With that in mind, the team of mixologists at Rollers Beer, Wine & Spirits have created a series of cocktails that celebrate local landmarks, events and founding fathers. This month's featured libation is The Daufuski de Leche. While the shot of caffeine will prepare you for exploring the island's pleasures, the smooth, salty caramel will relax you as you reflect on the joys of the day. *LL*

LOCAL COCKTAIL

The Daufuski de Leche

INGREDIENTS

1 1/2 ounces Daufuski Kona Coffee Rum
1 1/2 ounces Dorda Sea Salt Caramel Liqueur

DIRECTIONS Add both ingredients into a shaker filled with ice. Shake vigorously for 30 seconds and strain into an iced rocks glass. Garnish with crushed chocolate-covered espresso beans.

Vodka recipes you should try this weekend



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.



Pickle Martini

Try this twist on a classic for a sip that will satisfy your salt tooth. Get crazy with the garnish and add in a pickle slice (or two) on a skewer.

INGREDIENTS

- 3 ounces Tito's Handmade Vodka
- 1 ounce pickle juice
- 1/2 ounce dry vermouth

DIRECTIONS Add all ingredients to a shaker with ice. Shake and strain into a chilled martini glass.

Lime Mint Spritzer

There's something so refreshing when white wine and fresh mint are paired. Adding vodka, mineral water and lime to the mix makes this one extra special.

INGREDIENTS

- 1 ounce Tito's Handmade Vodka
- 3 ounces white wine
- 3 ounces sparkling mineral water
- 1 lime
- 5 mint leaves

DIRECTIONS Muddle mint leaves, lime and Tito's Handmade Vodka into your glass of choice. Add ice and remaining ingredients.



Tito's Hatch Gimlet

Shake things up by adding a splash of Tito's Hatch Chile Infusion to your gimlet for a subtle hint of spice. If you left the seeds out of your infusion, then you're in for an earthy treat.

INGREDIENTS

- 2 1/2 ounces Hatch Chile-infused Tito's Handmade Vodka
- 1/2 oz lime juice
- 1/2 oz sugar

DIRECTIONS Add all ingredients to a shaker with ice. Shake and strain into a coupe glass.



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**ALL IN THE
DETAILS**

Every custom detail of this beautiful Palmetto Bluff home was well thought out and executed perfectly.



On the Job

FOR H2 BUILDERS' GUS HETZEL, THIS JAW-DROPPING PALMETTO BLUFF HOME IS ANYTHING BUT ANOTHER DAY AT THE OFFICE.

STORY BY BARRY KAUFMAN

PHOTOGRAPHY BY ROB KAUFMAN

To anyone who has ever said you should never take your work home with you, we present the following elegant Palmetto Bluff home as a stunning counterpoint. Built by H2 Builders, this is the latest in a string of homes built for the firm's Executive VP of Sales, Gus Hetzel, to live in with his family. There's walking the walk, there's talking the talk, and then there's what Hetzel does: living in a perfect example of the quality construction that has made H2 famous.

"We do this every two to three years," said Hetzel. "And each time, we up the ante a little bit."

Upping the ante meant finding a gorgeous lot in Palmetto Bluff's South Wilson district, one situated around mesmerizing water views, and then building every inch with an eye on that scenery. From the comfortable surroundings of

the screened-in porch or from the windows of the great room or kitchen, one can enjoy a panoramic view of the South Wilson bridge and water trail, imbuing a true sense of space to a property that exemplifies Lowcountry living.

Every detail that this area's luxury homes are known for is presented with exquisite craftsmanship, from shiplap accent walls to variable-width reclaimed flooring. And in these details, we see the utmost dedication to creating a





DUTCH TREAT

The reclaimed flooring used in this home comes directly from the barns of Amish country, with hand-sawed lines and varying materials oozing authenticity.

WIDE OPEN SPACES

The open concept allows unimpeded water views throughout the great room, dining room and open kitchen.



PRIME LOCATION

The home's location on sought after Hardaway Street is near all of the world class amenities offered in Palmetto Bluff including the Montage Inn; Inland Waterway with community dock; and two beautiful May River waterfront parks.

masterpiece. The reclaimed flooring, as an example, comes directly from the barns of Amish country, with hand-sawed lines and varying materials oozing authenticity.

"There are literally places in my house where there's still red paint on the floor," said Hetzel. "We did a similar floor for another client and just fell in love with it."

Even as it revels in Lowcountry luxe, uniquely modern finishes and ideas find their way into the décor here and there, elevating Lowcountry traditions to another level.

"We wanted something a little different from our typical Lowcountry home, but we also didn't want to take that too far," said Hetzel. "So, we incorporated a few

contemporary and industrial type finishes with regard to plumbing and lighting style and finishes and utilized some modern touches with interior trim details."

Another modern touch was the open concept living space, which allows unimpeded water views throughout a great room, dining room and open kitchen that allows the family plenty of space to come together.

"We just love that concept where it's all open," said Hetzel, drawing a large circle on a set of copied blueprints around the living and dining areas, "because this is where you live."

Placing equal importance on opulence and comfort has created

the utmost in comfort throughout the home's four bedrooms (although one, occupied by Hetzel's son, is referred to as a bunkroom). Particularly in the master suite, where reclaimed flooring runs through spacious accommodations incorporating an en suite that would rival any spa in the area. After all, you need a place to unwind after a day at the office. Even if that day at the office includes an evening with family amid a picture-perfect example of your company's expertise as luxury home builders.

"We love doing this," said Hetzel. "My wife and I get to live in a great H2 home for a couple years and then do it again; that's a builder's dream." LL

The home team

Builder: H2 Builders **Architect:** Tom Hiatt **Roofing:** Ameripro **Building supplies:** Grayco **Plumbing fixtures:** Cregger Company
Countertops: Distinctive Granite & Marble **Backsplash/Carpet/Tile:** Floor Fashions **Hardwood:** Timberstone **Cabinets and flooring:** H2 Builders
Glass and shelving: Low Country Shelving **Stairs and railings:** Staircrafters, Inc.

Five ideas for your home

MINOR ENHANCEMENTS & UPGRADES THAT MAKE A MAJOR DIFFERENCE.

SECRETS TO STEAL FROM OUR FEATURED HOME

1. DON'T SKIMP ON THE RANGE HOOD

Just as the kitchen is the center of the home, the range hood is the focal point, visually. Fitting floating shelves on either side adds to the visual appeal of a largely utilitarian piece.

2. CREATE A FAMILY HUB

Set behind the kitchen, a small office not only serves as a workspace, it gives the whole family a nexus for important notes, reminders, etc.

3. TAKE YOUR FIRE PIT TO GO

It may be all the rage to build a fire pit from tabby and brick or pavers, but the Fire Kettle that anchors this home's outdoor living space is light, portable and gives off greater heat.

4. DON'T LUG YOUR LAUNDRY

With the addition of a simple door from the master closet into the laundry room, as seen in this house, the act of doing laundry becomes infinitely easier.

5. TEMPER A FARMHOUSE LOOK WITH MODERN FINISHES

It's very on trend to go rustic, but a few key details set in modern finishes can take your home from trendy to timeless.



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idea house

PRESENTED BY LOCAL LIFE

Lighting might be the Rodney Dangerfield of home design – it doesn't get enough respect. The right lights can take a design to the next level and the wrong lights can kill it. Yet many home owners don't plan their lighting as part of the design. After all, light fixtures and lamps can be added at any stage, right? Wrong.

The design team at Lynes on Design worked with The Light Post to incorporate unique fixtures and fans that work with the architecture, design and décor of the LOCAL Life Idea House. While the Idea House will be a brand-new home, the design style is coastal and casual so the lighting won't look "shiny and new."

Lighting design is more than lamps and pendants. For the Idea House homeowners and designers, there were **three key considerations**:

FUNCTION Obviously, lights cast light. However, depending on the room and use, the designers considered whether a light is for task or mood, interior or exterior, to make a statement or be subtle.

FINISHES The owners didn't want "matchy-matchy" finishes on light fixtures so there will be a mix of shells, copper, stainless, gold, fabric and iron. Pieces can work together without all looking the same.

FOCUS In some cases, a light feature can be a focal point, in other cases, light fixtures should simply enhance the room's main focal point, which could be a fireplace, a painting or a view.

BRIGHT IDEAS Traci Henderson of The Light Post shared these three tips to consider while designing your home:

1. Be Thoughtful. Think about where the fixtures will go. For example, exterior light and fan requirements are totally different from interior, especially so on the coast: An exterior fan should always be classified as "wet." "Damp" is not enough to make the fan impervious to the climate.

2. Be Creative. Lighting is an art. It can create a mood in a room and define a space, so it's important to think about the desired ambiance. Consider fixtures that will cast dappling effects on the ceiling or walls or ones that add a pop of color.

3. Be Practical. If a fixture is in a difficult-to-access location, you will want to consider ease of cleaning and changing bulbs. If it is closed, you may be bothered by bugs or dirt gathering in the bottom. Since the Idea House has such high ceilings, these were considerations.



STEP 6

Lighting:

LET THERE BE LIGHT

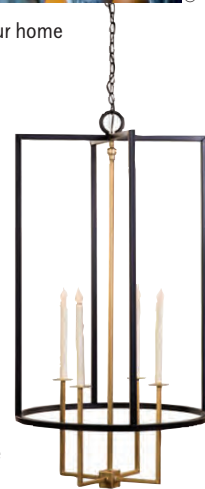


©MICHAEL HRIZUK

TONES OF HOME Bring the look, feel and style of the Lowcountry into your home with a custom oyster chandelier.

LOCAL Life spoke with Debi Lynes of Lynes On Design, designer of the Idea House. Here is her professional advice for those considering a home lighting project.

How has lighting design changed over the years? [Debi Lynes] Light fixtures used to be an afterthought. Chandeliers, sconces and lamps were added once everything else was done. Now, thankfully, lighting has become part of the early design process. We consider the amount of brightening a room needs, the natural light and the way people live in a room. Then we plan exactly the type of fixture, bulb and even where the outlet should go so there are no cords and wires.



What do clients ask for that makes you cringe? [DL] Fans with a light! Years ago, homes were designed with a light switch on the wall and one ceiling light in the middle of the room. That meant if you want a fan, the fan needed a lamp so the light was practical. Today, homes have so many pot lights that most fans don't need to have light. In fact, a fan with a light can really date a room.

What challenges did you face when designing the lighting for the Idea House? [DL] The sheer number of options and lights needed was overwhelming. For this project, there are a lot of pot lights to start with, but the ceilings are really high and the view is the focal point so we had to find very special pieces to fit each space. This included pendants, a grand foyer piece, sconces, a chandelier for the master closet, a unique light for the powder room, about 6 bathroom flushmounts and exterior lights. Oh, and eight fans--without lights, of course. Traci at The Light Post was a huge help because even professional designers need the help of lighting professionals. That is how tricky and important lighting is. LL

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Home Hacks

THE CONVECTION CONVENTION

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.

With Thanksgiving and the holiday season just around the corner, this is the time of year oven questions come up — specifically, the convection feature. It is a feature that everyone wants but very few people actually use it once they have it in their home.

Do you have convection?

Open the door to your oven and look at the back wall. If you see a fan back there, you have convection. Some ovens have two, even four fans back there. The fans circulate the air within the oven cell during the baking/roasting times. This creates a more powerful cooking experience with more even temperatures throughout the oven. It's like the wind chill factor, where the wind makes the cold colder. Convection makes a hot oven hotter.

The 25/25 rule

Here is a convection oven rule I've used for the past 15 years. It's easy to remember and very accurate for most recipes. If you are roasting a large item, a Thanksgiving turkey for example, keep the temperature the same but decrease the cooking time by 25 percent. A 25-pound turkey would normally stay in the oven at 450 degrees for about five hours. With convection, the same bird would only be in the oven for 3 hours and 45 minutes at the same temperature. For baking, it is just the opposite. When making cookies, pizzas, casseroles and countless other options, convection settings are easy. Take 25 degrees off your recipe temperature and keep the time you cook the same. An example would be a pizza that is supposed to be at 450 degrees for 15 minutes, would convert to 425 for the same 15 minutes.

Get even

The biggest advantage to convection baking is the evenness throughout the oven. Because of the air movement, front to back and top to bottom, the oven heats much more evenly. Multiple racks of cookies will come closer to being all the same on every rack. No more having to rotate pizzas so one doesn't come out soggy and soft. Many find baked goods come out much more evenly throughout the finished product. I hope this quick convection convention allows you to enjoy the great tastes of the fall just a little bit more.



CONVECTION CONVERSIONS

Roasting: Reduce cooking time by 25 percent
Baking: Reduce temperature by 25 degrees

BAKE A BETTER BIRD A bonus with a convection oven turkey is that basting becomes minimal. The air movement in the oven from the fan creates a crispness on the skin early in the cooking process. Because of this, the juices stay inside better and everything comes out with more flavor.

HOT PRODUCTS



Bosch 30" 800 Series Convection Oven: This single electric wall oven gives you plenty of room to prepare all of your favorite dishes. A meat probe automatically cuts the oven off when your dish reaches the preset internal temperature, so your meat will never burn. Available through Billy Wood Appliance. \$2,500.



Fisher & Paykel 30" Convection Oven: This super built-in oven has 11 functions with pre-set temperatures, allowing you to use a variety of cooking styles. The self-clean function breaks down food residue at a very high temperature, leaving a light ash that's easily removed with a damp cloth. Available through Appliances by Design. \$3,499.

Windows designed for every style.



PHOTOS PROVIDED BY H2 BUILDERS



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Spring Island cottage that keeps giving

STORY BY PAULA MAGRINI

A LANDMARK COTTAGE ON THE SHORES OF OKATIE'S SPRING ISLAND WAS RECENTLY "BORN AGAIN," THANKS TO THE GENEROSITY OF ITS NEW OWNERS AND THE COMMUNITY COMMITMENT OF THEIR BUILDER.

For several weeks, volunteers from Habitat for Humanity painstakingly removed window trim, shutters, door frames, hardwood flooring, light fixtures, appliances and other interior elements from the structure for reuse by the nonprofit's Restore shops, where recycled and repurposed homebuilding materials can be purchased at reduced prices.

Owners of the deconstructed cottage, Phyllis and Patrick Reynolds, purchased the home site as the location for their new coastal retreat. The couple, currently residents of Melrose, Mass., recently became grandparents and plan to spend summers and holidays with their extended family on Spring Island. "We were drawn to the Lowcountry's beautiful backdrop and the serenity of Spring Island," Phyllis said.

The Reynolds have worked with Lowcountry builder Cameron & Cameron Custom Homes and Court Atkins Group architects to design a spacious new home at the resort community which will replace the decades-old cottage. "We saw a lot of value left in the original cottage and believed there had to be a way to preserve some of it," Phyllis explained. "We didn't want anything to go to waste."

After the Reynolds consulted Cameron & Cameron and Spring Island leadership to explore possibilities, Habitat for Humanity was contacted. The organization was thrilled to learn about the opportunity to reclaim the cottage's quality components. "This project was unique in its scope since, unlike most of our deconstructions, we were able to reclaim more than appliances and basic home components," noted Janie Lackman, Habitat for Humanity's marketing and resource development director.

Executive Director Chet Houston is grateful for the committed volunteers of Habitat for Humanity. "Long days and weeks of their careful cottage deconstruction have yielded building materials that will be recycled and repurposed for sale at our Restore locations in the Lowcountry, offering significant savings to area families in need," he said.

Habitat for Humanity's Restores are a critical community resource, not only because they offer discounts for recycled homebuilding projects. "Restores also keep materials out of the landfills by offering quality products at bargain rates," Houston added. Lowcountry Restore locations include Bluffton and Beaufort.

Houston appreciated the ongoing support of Cameron & Cameron throughout the deconstruction process. The custom home builder volunteered numerous hours and expertise, rolling up their sleeves on location at Spring Island. "From the repurposing of the cottage's building materials to its demolition and now the construction of their beautiful new home, we have a lot of pride in this project," said President Andrea Eldred and Vice President of Operations Brandon Edwards. "The idea that we could help reclaim and donate the materials for the cottage to assist Habitat of Humanity build future homes for deserving families is very fulfilling."

Eldred and Edwards commended Dave Stevenson, Cameron & Cameron senior project manager, along with other staff employees, for assisting Habitat for Humanity volunteers in the reclamation of cottage building components at the transitioning Spring Island homesite.

The Reynolds look forward to next steps for their property and the construction of their new home. They said a true highlight of their experience so far has been collaborating with Habitat for Humanity and Cameron & Cameron to repurpose the legacy on their property. "We've had the opportunity to learn more about the families who will benefit from the recycled cottage materials," Phyllis said. "We're glad to know what a difference our donation is making in their lives." LL



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A TEAM EFFORT Habitat for Humanity volunteer deconstruction team onsite at Spring Island.

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Take it outside

PIMP YOUR PATIO WITH THIS AWESOME OUTDOOR FURNITURE

Here at LOCAL Life we love the outdoors. We love sitting outside while enjoying a nice drink at the end of the day, so we gathered some of our top picks for patio furniture. Mix and match some of these items, or use them as a starting point for your own patio upgrade.



ADIRONDACK CLASSIC CHAIR

This reclined chair is designed for you to relax on sunny days or evenings sitting by the fire pit. Not only is it made from recycled materials and super comfortable, it comes in 15 different colors. Available at Grayco Inc. \$510



SOUTH HAMPTON ROUND GAS FIRE PIT

There's something comforting about gathering with loved ones on a nice night around a fire. With this 42-inch fire pit, you're set for all the gorgeous nights ahead and an excuse to eat more s'mores than ever before. Available at Casual Living Fireside & Grillin'. \$2,730



NANTUCKET SOFA

Settle in to read a book or take a nap on this comfortable, deep-seated couch. At 72 inches wide, it's the perfect size for one person to sprawl out or for multiple guests to sit on. Available at Grayco Inc. \$1,468



CONTEMPO 72-INCH DINING TABLE AND CHAIRS

Serve your entire family a delicious meal on your updated outdoor living space with this dining set. With options for either individual chairs or a bench, this set joins function and style to create a unique and fun look. Available at Casual Living Fireside & Grillin'. Dining Table \$2018; armless dining chair \$848; dining bench \$978.



TANGIER COCKTAIL TABLE WITH BENCHES

Have limited space but want a nice table? This cocktail table is perfect. Instead of having to make space for the table and chair backs, these benches fit nicely tucked under the table, making the most of the space. Available at Coastal Home. \$1,999



GLENDALE PORCH ROCKER

Keep it simple, keep it classic with this white rocking chair designed for porch life. The test of time has proven this porch staple is perfect for any outdoor living space. Available at Casual Living Fireside & Grillin'. \$512

BREEZY ACRES VILLANOVA DAYBED SWING

If you're looking for something other than just a couch or chair, give the daybed swing a try. Think porch swing and hammock combined to make the perfect environment for your afternoon cat nap. Available at theporchswingcompany.com. \$600



PORTSMOUTH PARTY BAR WITH CHARLESTON BAR CHAIR

Take your hospitality game up a level with this patio bar set from Seaside Casual. Enjoy the island weather and treat yourself to a cocktail (we recommend trying this month's Local cocktail found on page 86). Available at Grayco Inc. Party bar \$1,960; Charleston Bar Chair \$575.



MESA OUTDOOR LAMP

Having a fabulous porch means you're going to want to spend more than just the daylight hours out there. So why not invest in some outdoor lamps so you can keep the party going into the night? These lamps come in multiple sizes so you can pick the one just right for your outdoor living space. Available at Coastal Home. \$199



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Holiday table settings and decoration inspiration

ADD A FESTIVE TOUCH OR TWO TO YOUR HOLIDAY TABLESCAPE WITH THESE EASY IDEAS AND ACCESSORIES FROM LOCAL SHOPS AND BUSINESSES.



©MARK STAFF

IN LIVING COLOR

Deciding how to decorate your table for Thanksgiving is one thing, but deciding which colors to decorate with is a task in and of itself. You could opt for the standard brown and orange, but let's be honest — those combos are feeling a little staid at this point. If you want to mix it up this year, try these gorgeous combos provided by J. Banks Design. Yellows, greens and whites pop against the traditional tones. jbanksdesign.com



DECK YOUR DOOR

Set the tone for your Thanksgiving get-together with a festive welcome at the front door. These beautiful wreaths, available at The Greenery Gift Shop, feature beautiful autumn colors, certain to dress up any door. Your neighbors might get jealous. thegreeneryinc.com



SHUCK IT

This Lowcountry holiday table setting by Plantation Interiors is inspired by a charming dinner set with the fleur-de-lis emblem and edges that follow the natural lines of an oyster shell. More drama is created with use of stylish metallic place mats. The oyster shell is the obvious theme as it is the focus placed on the dinner napkin and throughout the arrangement that is designed with flowers and greenery from the Lowcountry. The place card adds a fun touch. This setting was done by Hope Hunter, an interior designer with Plantation Interiors. plantationinteriors.com

HONOR OUR HERITAGE

Tartan is always an acceptable pattern here in the Lowcountry, thanks to the RBC Heritage golf tournament that takes place each year at Harbour Town Golf Links. These wonderful settings from Mud Pie are available at Grayco Hardware & Home: Tartan platter (\$47.99), tartan bread bowl (\$42.99), tartan salad bowl (\$44.99), tartan over-sized pillow (\$35.99). graycoinc.com



FLOUR POWER

These flour sack kitchen towels and dinner napkins, available at Lowcountry Linens, are hand block printed on Hilton Head Island and shipped nationwide. Not only are they a beautiful touch of décor during the holidays, but they are very functional. All pieces can be machine washed and tumble dried. lowcountrylinens.com

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“The Sporting Life”

flows through the Lowcountry’s history



STORY BY TOMMY BAYSDEN | ILLUSTRATION BY GARY PALMER



“The northern “visitors” took note of all the wildlife and the superb climate during most of the year and promised themselves that they would return after the war.”



SPOILS OF WAR Federal Troops fleeing the siege of Fort Sumter were among the first northerners to discover the Lowcountry’s amazing ecosystem.

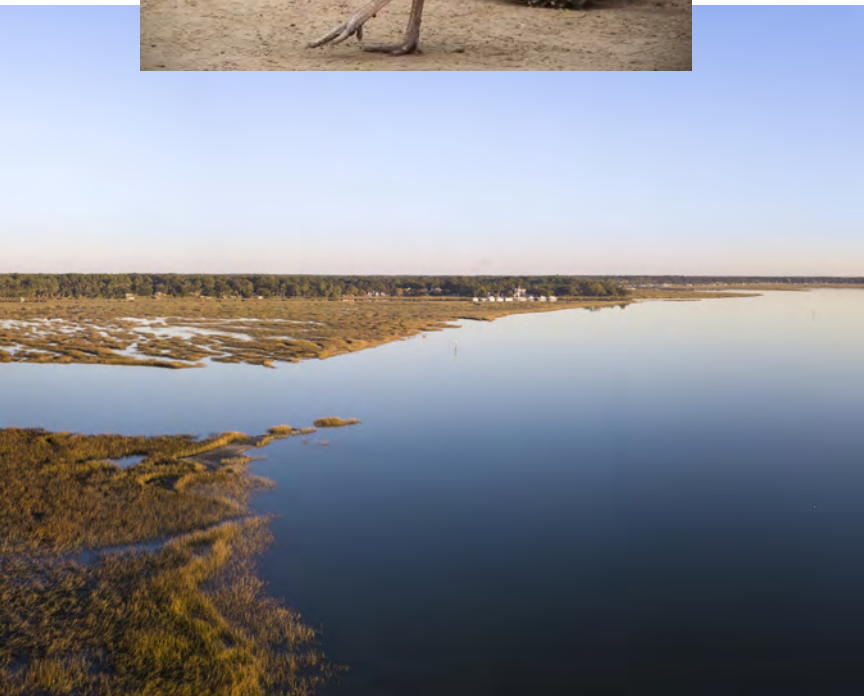
Had Google Earth existed a couple of centuries ago you might have used it to zoom down onto a wild stretch of coastline between Charleston and Savannah, one that had all the earmarks of an antediluvian world: trackless white beaches, tidal salt marshes and sweetwater lagoons, teeming with fish and game. But you would have seen very few people, because almost nobody knew it was there. It took the Yankees 50 years later to discover it.

When Fort Sumter fell to the Confederates in Charleston Harbor 50 miles to the north, the Federal armada steamed South into Port Royal Sound, offloading a handful of men onto Bay Point to slog through the marshes into an empty Beaufort, making it the first town occupied in the war.

More than 20,000 troops landed on Hilton Head Island, where they established a fort and a town for escaped slaves, later to be known as Mitchellville. It didn’t take the troops long to realize that



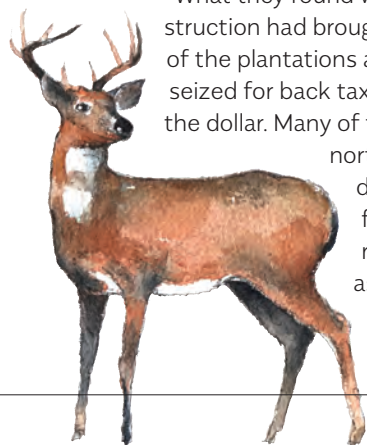
TALKING TURKEY South Carolina's wild turkey population is estimated at 130,000.



they had been dropped into a sort of latter-day Garden of Eden. Deer were so abundant and trusting that they fed out in the open all day. Wild hogs, first brought there by the Spaniards centuries earlier, proliferated in the maritime forests. Countless thousands of waterfowl and wading birds migrated through in the spring and fall.

The northern "visitors" took note of all the wildlife and the superb climate during most of the year and promised themselves that they would return after the war. Many of them did.

What they found was a land in total upheaval. Reconstruction had brought the Lowcountry to its knees. Many of the plantations and other large landholdings had been seized for back taxes, then auctioned off for pennies on the dollar. Many of these properties were purchased by northern "sports," who relished the outdoor recreational opportunities at their feet. Many built magnificent homes to replace those that Sherman had left in ashes, and they entertained lavishly in the fall and winter months.




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The centerpiece of all this socializing and entertainment was the unsurpassed outdoor opportunities in the Lowcountry's waters and woods. The freshwater wetlands along the Combahee River, as well as those in the Santee Delta and what is now the ACE Basin, became one of the most storied destinations on the Eastern Flyway: the name given to the age-old route of migrating ducks and geese.

Quail were abundant in the small food plots close to thick woods, which are needed by the birds for protection from predators. Both dogs and hunters were typically transported in mule-drawn wagons with the dog handlers working on horseback up ahead of the "Sports." Lunch catered from the "Big House" was served *al fresco* in the field, complete with linen tablecloths and centerpieces. No expense was spared.

In the tidal creeks and among the islands and hummocks that lined the winding rivers, they caught speckled trout and redfish, (which they called spot-tail bass) as well as bluegill and largemouth bass in the same freshwater ponds that drew the ducks.

In the evenings around crackling fires attended by liveried servants, they feasted on the supernal fish and game harvested that very day and matched with Grand Cru wines brought from their cellars in Boston and New York. The shellfish — especially the crabs, shrimp and May River Oysters (already known worldwide) — far surpassed the menus at Keen's, Delmonico's and Bookbinder's in Philadelphia. Soon, the word spread at the Knickerbocker Club and the Union League about a sportsman's paradise along the South Carolina coast known as the "Lowcountry." Before long, the old family landholdings were being bought by families with names like DuPont, Doubleday, Donnelly and Ford.

Even polo had its day. Equestrian pursuits had always been popular in the region, especially among the ladies. Pete Bostwick, widely regarded as the best polo player in the world, bought Tomotly Plantation near Sheldon, and later Haig Point, and staged matches for his friends from the Northeast and even Argentina. The horses, like the "Sports" themselves, traveled by rail to Yemassee, then overland and by primitive ferry to the islands beyond.

Hunt clubs sprang up along the coast, enabling a handful of members to share the



daunting cost of maintaining habitat for ducks and quail. Only a few such operations remain, such as Bray's Island, Spring Island and the very private Okatie Club near Ridgeland. Eventually, the lure of golf and the beaches would create land values that superseded the economics of owning pristine, undeveloped land.

Today, hands-on access to the Lowcountry's sporting bounty is largely limited to the wealthy. But the rich populations of fish and game, once threatened by sprawl, are returning to the forests and marshes they haunted for so long, buoyed by the conservation efforts of groups such as the Beaufort County Open Land Trust and the Rural and Critical Lands Program.



OLD SPORT Pete Bostwick is shown on his polo horse, Canterbury.



Conservancies such as the ACE Basin and the Donnelly Wildlife Management Preserve are creating awareness that these natural treasures that we have come to consider our birthright can be lost in the twinkling of an eye.

The days of opulent sporting clubs and the captains of industry who once frequented them are now mostly gone, but a passive fascination has emerged in their place.

After all, it costs nothing to watch the Ibis and herons pour into their roosts at dusk. Seeing a bald eagle or a swallowtail kite soaring above the tree line is free. Stopping to let a wild turkey hen and her chicks cross the road is an unforgettable experience. We have learned that we no longer have to kill these wonderful gifts to enjoy the memories they give us.

The pursuit of wild things - the "Sporting Life" - flows through the history of our Lowcountry home. And it is through this history that we, and our children, can enjoy it most. *LL*

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CAST MASTER Brian Vaughn has been fishing the waters that surround Hilton Head Island his entire life. His vast knowledge of saltwater fishing ranges up and down the East Coast.

Off the Hook

CHASING RECORDS WITH CAPTAIN BRIAN VAUGHN

STORY BY ROBYN PASSANTE

PHOTOGRAPHY BY LLOYD WAINSCOTT

By the time you read this, Captain Brian Vaughn might be world record holder Brian Vaughn.

The 45-year-old fishing captain and owner of Off the Hook Fishing Charters is awaiting certification from the International Game Fish Association for a 35-pound jack crevalle he caught while fly-fishing using 8-pound tippet on Sept. 20.

"It's kind of a big deal," he says. "The record that has stood since 1983 was 31 pounds, so it's a considerable amount more and one that will probably stand for a very long time. It's a time-consuming type of fish to target on that line; it took me 2.5 hours to bring in."

Vaughn, a native islander, has been fishing since he was about 7, mostly freshwater lagoons around Hilton Head. "My father was a contractor and I would ride around with him and fish the ponds wherever he was," he says.

As a teen he fell in love with saltwater fishing, both inshore and offshore, and at age 18 he got his captain's license. "Pretty much from that point on I was a full-time fishing guide," he says, though he took a break for college, earning a degree in fine arts that he uses for his other professional endeavor, Original Fish Prints.



GET JACKED Vaughn with his special catch.

Vaughn started Off The Hook Fishing Charters in 2006, and in that time it has grown to include three boats and two other full-time captains. It's a livelihood and a lifestyle that he loves.

"I can't think of anyone who's out on the water as much as me as a guide."



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

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Runnin' for Records

Vaughn says trying for a world record like the one he just landed is a sport in itself. "There are people out there, and I'm one of them, who are dedicated to wanting to push yourself, prepare and try to do something that no one's gonna do or ever do — especially on that light of line. Most people would have no clue how to handle the rod and play it the right way without breaking the line."



FISH OUT OF WATER Vaughn is show fly fishing for redfish in the grass, releasing a big bull redfish and with a world record tripletail caught on a fly rod.



DRAWING THE LINES Vaughn is also accomplished at Gyotaku, a traditional Japanese method of printing fish which dates back to the mid-1800s.

Angler Art

Vaughn practices the Japanese art of Gyotaku, a process that involves making a print of a fish using rice paper and paint.

"Using a freshly caught fish is vital because they're at room temperature when you paint them. There's a lot of prep You have to clean the fish, prep the fish for how the fin is bent to make him look more alive. When you use just the right amount of paint, you can get a scale by scale detail. Then I go back and hand-paint the eye and other touch-ups."

The designer Joni Vanderslice with J Banks Design Group has commissioned his work for two upcoming projects, a new upscale Embassy Suites in St. Augustine, Fla., and Timbers Kiawah, a development of luxury oceanfront homes on Kiawah Island.

"Most people know me as a fisherman, but some people know me as an artist. I always have access to fish, so I always have subjects to paint."



©CARIN VAUGHN

PRETTY FLY Vaughn with a redfish in the flats.

On the Fly

The lifelong angler loves all types of fishing, but his favorite is fly fishing. "Just because it is a challenge. It'd be like a person who's hunted with a shotgun all his life, putting that down and finally getting a bow out and going into the bow hunting side of it. There's so much more of a challenge, and where we live is one of the most difficult places to do it because our conditions are so diverse with the tides that fluctuate in and out, things move around a lot and the clarity of the water is always up and down. There's a lot to it. You just can't go out like you'd do in a stream or a lake somewhere inland ... You really have to know where to be at the right time. And it can come down to minutes of being at the right place at the right time before it gets too shallow or too deep."

Fishing, Not Catching

When he's guiding a group on the water and nobody's catching anything, the pressure mounts.

"The cliché is 'That's why they call it fishing, not catching.' You have to pull that one out at times. You hate to but ... They know that I'm trying, they can tell that I'm trying by my presence, my boat, my gear, they know that I'm into what I'm doing.

Of course the greatest is when you knock one out in the first inning of the trip. But I can't tell you how many trips I've had when I've pulled out the Hail Mary in the last five minutes of the trip." *LL*

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PAPA BEAR

Captain Michael Perry has called Hilton Head Island home since moving from Paris, Tenn., in 1996.



Worth his salt

CAPTAIN MICHAEL PERRY COMES FROM A LONG LINE OF FISHERMEN

STORY BY ROBYN PASSANTE

PHOTOGRAPHY BY LLOYD WAINSCOTT

Far too few of us can say what we do for a living was what we used to love to do as kids. Michael Perry is one of those lucky few.

Perry, 43, is owner and operator of Papa Bear Charters, which leads inshore and offshore fishing tours from Hilton Head's Skull Creek Marina.

"I love it, it's great," he says of his full-time gig, which he started in 2017 after leaving Palmetto Bluff, where he'd been the Palmetto Bluff Shooting Club director for nearly two years. "Physically it's a tough game to be playing, fishing every day like that. But you gotta make hay. And the seasons here are great; we've got good fishing basically year-round."

Perry grew up fishing and hunting with his father, a fishing guide in their native Tennessee, but moved to Hilton Head Island in 1996 when his girlfriend and her family relocated here.

"I came from a line of fishermen. My granddad was a big fisherman and so was my dad," he says. But that long line was of the freshwater variety, so it took some time and a couple of generous Lowcountry captains to show Perry the ropes and rigging for the salt life — with which he quickly fell in love.

When his daughters were born, he took a more 9-to-5 job at Spring Island to lead its programs for fishing and shooting — his other childhood love — for 10 years. There he earned his naturalist certification and immersed himself with studying and teaching others about the area's ecosystem. "I've always been infatuated with nature," he says.

Eventually, he made his way to Palmetto Bluff to spend his days shooting clays and training others to do the same. But before long, the waters called again.

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FISHHEAD

Perry has fished professionally, both local and abroad, for more than 22 years.



SURE SHOT Perry was the Palmetto Bluff Shooting Club director for nearly two years. He grew up shooting dragonflies over a pond with a single-shot, 28-gauge shotgun.

"I can't seem to just be happy doing one thing. I don't think it's a problem, I think it's kinda cool actually," he says. "Luckily, I'm able to do things that allow me to follow my passions."

Right now that means bringing people out to inhale the sea air and experience the fisherman's high.

"Usually we can bend the rod. And that's just because we live in a great place and we've got a lot of diverse fisheries and opportunities... so we can usually find a bite somewhere."

Tiny Target, Big Shot

"The first memory I have of trick shooting I was probably 5, 6, maybe 7 years old. A friend of my dad's had a pond at his house, and he used to break out a box of shotgun shells and say 'Go down and shoot dragonflies over the pond.' ... It's hard to see 'em, and to actually be able to hit a dragonfly ... they sit still, they dart back and forth. But as a kid I had a good eye for it. I was literally shooting dragonflies over a pond, with a single-shot 28-gauge shotgun. So that kind of started the whole shooting passion."

Anglers' Advice

The best way to get better, Perry says, is to practice all aspects of the sport. "Don't ever pass up an opportunity to go out and do what you love to do, whether it's going with a buddy to the beach to throw the cast net to get some bait, or going to one of the ponds and going fishing—any chance you have to get out and practice your casting technique or practice rigging some baits or tying knots," he says. "You're only gonna be as good as the knots you can tie. An old captain told me that a long, long time ago. So you have to be able to tie a bunch of different kinds of rigs, and be able to be diverse with those rigs in different styles of fishing."



Back to Basics

"Obviously, top-of-the-line gear is hard to beat, but a good old cane pole on the bank with a 5-year-old kid with a worm on the end of it catching bluegill is hard to beat. I'd take that over 10 blue marlin. That's where it begins, and that's where it should always end—the simplicity and beauty of that."

"That's what keeps me going. Being able to expose kids and families to fishing. I bring people out there who've never seen a hundred birds working over a school of mackerel. Never seen a loggerhead sea turtle, or they've never seen a manta ray swimming in the water, or a pod of dolphins, or a butterfly 40 miles offshore."

A group of Perry's clients experienced that one recently. "They said 'What the hell's that butterfly doing all the way out here?' And I told them the story of the monarch, and they said, 'That's the monarch?!'

'Yeah, man, that's the butterfly that ends up in the rainforest in South America, that's him. His next stop is gonna be South America. And we're 40 miles out in the ocean.' So learning that stuff and being able to expose people to those things, that's where it's at for me." LL

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FORWARD FACING DOG Sula, a Boykin spaniel owned by Beaufort's Leslie Kern, strikes a pose for photographer Mark L. Atwater. Find more of Atwater's work online at upclosephoto.com.

Palmetto State Pup

THE BOYKIN SPANIEL

STORY BY ROBYN PASSANTE + PHOTOS BY MARK L. ATWATER

Just about every dog owner thinks his particular breed is the best. But when you talk to people who have Boykin spaniels, you get the sense that a dog's superiority might not be all that subjective after all.

Because frankly, a Boykin spaniel really does sound like the perfect dog.

"Their temperament is very pleasing. They're happy dogs, they enjoy being with people tremendously. They're very family-oriented, very sports-oriented," says Leslie Kern, a Boykin breeder who owns Thornhill Kennels in Beaufort. "The only 'con' about Boykins is they just don't live long enough."

For Kern and many other Boykin spaniel owners, 14 to 16 years is simply not long enough to enjoy the company of such a wonderful companion and hunting partner.

"The biggest reason I wanted a Boykin is it's a medium-sized dog that has what I would consider almost a human intelligence. They want to please so much that they train really well, and they have huge memory capacity," says Bluffton resident Dave Harris, who bought his first Boykin spaniel, Buddy Boy, from Kern three years ago. "They're just hard-working dogs."

In the realm of dog breeds, the Boykin — South Carolina's state dog — is a younger variety. The first Boykin was bred and trained in the early 1900s by L.W. "Witt" Boykin, a planter and sportsman in the community of Boykin, just outside Camden. Its small size was perfect for the small, sectioned boats South Carolina waterfowl hunters would take into Carolina swamps and rivers.



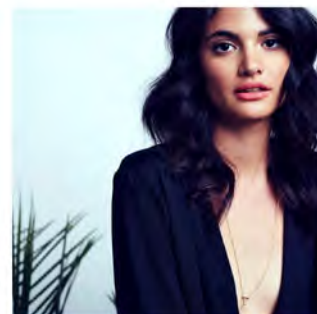
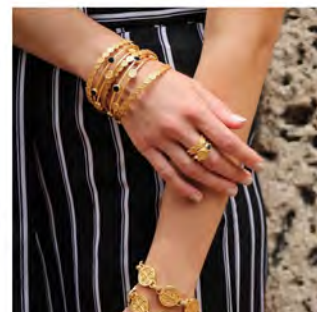
JUMP AROUND

Gidget, born in 2013, is the surfer girl of Thornhill Kennels at Heronwyck Plantation in Beaufort.



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"They're known as 'the little brown dog that doesn't rock the boat,'" says Kern, whose Boykin spaniels sell for about \$2,000 each. "They're wonderful swimmers, great retrievers. So they're duck dogs as well as flushing spaniels. It's a sporting breed. It's a dog that really enjoys being outdoors, having things to do."

Males grow to about 45 pounds, and females average 35 pounds. Kern was training her Brittany spaniel the day a trainer handed her a Boykin puppy, the runt of the litter, and asked her to socialize it with her three dogs.

"At that point, I think I'd been in South Carolina about 10 years, so I knew what they were but I didn't have one," she says. A temporary houseguest quickly became a permanent family member, as Kern fell head over heels for little Bella.

"I owe everything to her, all my success, all my joy, the entire passion," says Kern, who became a Boykin breeder, her first two litters from Bella. "She basically just stole our hearts. She was the cutest little thing, she absolutely loved to retrieve. She was cute, she was perky, she had a tremendous amount of tenacity for seeing things through. And everybody just loved her."

Harris similarly came to be a Boykin believer after having and loving other breeds, including a Labrador retriever.

"Labs are good, but the difference I think is a lab is kind of already programmed to do what they're doing. But a Boykin is pliable to the point where you can customize how that dog is trained to hunt and react."

Buddy Boy worked with two professional trainers for a year and a half and is now a Hunter Retriever champion and Harris's partner for hunting ducks, doves, geese, quail and, soon, pheasant.

"The cool thing about these dogs, just like a Lab these dogs mark in the sky with you. They're looking at exactly what you're looking at and they will not retrieve until you command them to retrieve on ducks," he says. "And the strength of their mouth is very, very soft, so you don't have a dog who's chewing into your game. They're carrying it and they'll hand it to you."

Harris says Boykins like Buddy are superb flushers, not pointers. "He's always turning back and making sure I'm within sight."

The Boykin spaniel's chocolate brown coat and long ears make it look regal, yet cuddly.



BEST FRIENDS WITH BENEFITS Boykins are friendly, eager, loveable, merry and trainable. This mellow housedog and tenacious bird dog was once South Carolina's best-kept secret.



BOY OH BOYKIN

Breed: Boykin spaniel (aka Swamp Poodle, Little Brown Dog)

Weight: 25-35 pounds female, 30-40 pounds male

Hypoallergenic: No

Life span: 14-16 years

Temperament: Energetic, companionable, eager, intelligent, friendly, trainable

Exercise requirements: 40 minutes a day

Energy level: High

Tendency to drool: Low

Tendency to snore: Low

Tendency to bark: Low

Tendency to dig: Low

Social/attention needs: Moderate

Price: \$2,000

Fun facts: [1] Sept. 1 is Boykin Spaniel Day in South Carolina [2] A few members of the Boykin family call Hilton Head Island home, including the parents of reality TV star Shep Rose. [3] The dog is nicknamed "little brown dog" because of the color of its coat, which is usually dark chocolate, brown, or liver [4] The breed is just the right size to ride in a boat with a hunter and is known as "the little dog that doesn't rock the boat."

Harris, though perhaps a tad biased, says Buddy is top dog in the looks department.

"Buddy is noted as one of the best-looking Boykins that anybody has ever seen," he says. And though he is extremely obedient, Harris says he has his own unique personality and preferences.

"He likes to hunt duck best," he says. "When you're sitting in a blind and he's snuggled up beside you, when you look left he looks left, and when you look right, he looks right, and when you shoot, he's looking at you like, 'Do you want me to go now?!?'" LL



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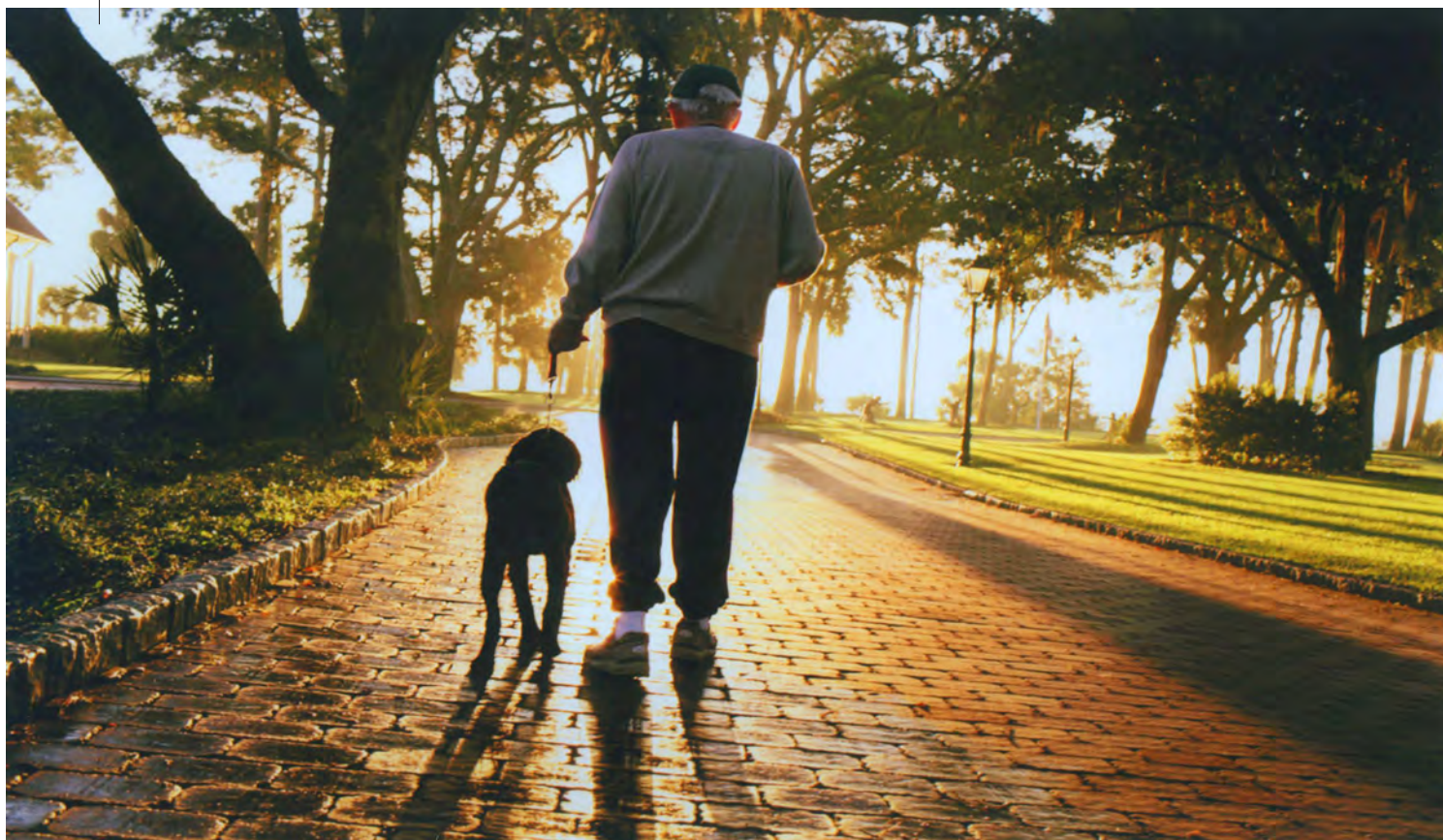
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DOG DAYS Tommy Baysden walks with his beloved Boykin, Major, who passed away in 2003. Dogs reward their Masters with unconditional love. But Major took it to a new level.

Memories of Major

1994-2003

*FROM THE MOMENT
I FIRST LAID EYES ON
MAJOR, I KNEW HE HAD
THE RIGHT STUFF.*

STORY BY TOMMY BAYSDEN

Tommy Baysden has lived in the Lowcountry for almost 50 years. His new book, "Chronicles Of Willow Point" is due out early next year.

Even as a puppy, he was big for a Boykin, his searing yellow eyes and wispy blond ears a testament to his forbearers – Chesapeake and Water Spaniel – so many generations back. If the AKC had really wanted to standardize the breed, they could simply have pointed to Major and said: "there – now that's a Boykin Spaniel!"

His behavior that first day was another tip-off that he had his priorities straight. He took one look at Martha-the-bitch-cat-from-hell and knew exactly what he was supposed to do. (They reconciled eventually, after Major gained respect for the punitive power of razor-sharp claws.)

Naturally, he came equipped with the patented Boykin energy. (The word "hyper" is sometimes used outside Boykin circles). The local vet finally persuaded me, against all my instincts, to rob him of his manhood. I am here to bear witness that if this diminished his hunting prowess by one iota, it is positively scary to think of what might have been.

Training was pure joy. I quickly realized that all I really needed to do with Major was to show him what I wanted and get out of the way. I am still awed by how the genes of great retrievers get passed along with such power. A friend of mine simplified it for me: "It's just in 'em," he said.

This was borne out by my first experience in gun-breaking. I had previously trained a Lab who was as fine a retriever of tennis balls as I've ever seen, but was so gun-shy as to be virtually useless in the field. ("Rug Warmer" was the title she picked up at the duck club.)

But Major was a whole different matter. Determined to avoid the problem, I took him to a sporting clays clinic where the celebrated instructor Dan Carlisle was holding forth, poised to administer a panacea of back-stroking and dog bits as soon as the shooting began. But at the first 12-gauge blast, the leash was ripped from my hand and off went Major, looking not for a place to hide, but hell-bent on finding something to bring back.

And then there were the squirrels. Have you ever even seen a Lab chase a squirrel? They can't be bothered. But for Major, squirrels ranked right up there with grizzly bears and timber wolves. Those vicious rodents posed a threat to our family, and any one daring enough to come to ground was quickly dispatched, with that series of high-pitched squealing yelps that means "treed" to any hunter of coons or cougars – or squirrels. Nobody taught Major to bark like that. It was just those damn genes.

So, it seemed like all the raw materials for a crackerjack hunting dog were there and coming together. But experience has taught me not to count the eggs until they're in the omelet, so after weeks of practice on golf balls, rubber duckies and the neighbor's newspaper, it finally came time to put Major in the field.

His debut took place on a dove shoot at Fife Plantation, the wonderful old Harrison family property adjoining the Savannah National Refuge. The usual retinue of black Lab studs was on hand. You know, those muscular bruisers with heads like cinder blocks and names like "Brutus," "Rambo" and "Thor." Now, I love Labs, I really do. But this particular day saw the tables turned in a most amusing way.

"Baysden brought his poodle," somebody said, as we climbed into the back of the truck. "I'd be worried about that thing if a good-sized dove gets ahold of him," someone else pitched in.

The birds were criss-crossing the field that day in a pattern that focused on a huge stack of dead trees pushed up together along the edge. And, as fate would have it,

that was where most of the downed birds were falling, one after another, disappearing into the spaces between logs, where those big chunky Lab heads would never fit. As the other dogs circled the woodpile, whining in frustration, the strangest thing happened. I dropped a bird, right in there with the others, and Major took off like he was on a mission. Straight up the side of the woodpile he went, disappearing into one of the cracks where a Lab would never have fit. Seconds later, dogs and hunters alike watched in awe as the little brown dog emerged from the pile with no less than three dead birds in tow.

Duck hunting in ankle-deep water was the only time Major conceded anything to a Lab. The big guys could bounce off the bottom and surge through the water (I love to see them do that!), while Major would have to paddle furiously with his short Boykin legs, just to make any headway at all. He never won a swimming race against a Lab.

Last Christmas, hunting ducks at Skeet Burris' place near Hampton, Andrew noticed that Major seemed to be having trouble

swimming straight to the birds. I brushed it off at the time, but three weeks later he was stone blind. Though it was breaking our hearts, we were prepared to love and take care of him in that condition for the rest of his life. But when kidney failure kicked in around June, the handwriting was on the wall.

Dogs reward their Masters with unconditional love – you hear that a lot. But Major took it to a new level. When inside, he had to be not only in the room with me, but touching me, stuck to me like Velcro, taking a step each time I did. In the years that we were together he was my friend, my traveling companion, my playmate, my partner in the field. No matter how mad or frustrated I got with him, he never got mad or frustrated with me.

You can never really replace a great dog, for they are as different one from another as we humans are. But you can hold them in your heart and your memory, and lavish that same love and appreciation on the next one to come along, should God grant you such luck.

So farewell, old dear Major. Come on in, Jackson Browne! *LL*

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Communities gift-wrap Lowcountry treasures

STORY BY LISA ALLEN

It is our great fortune that those who thought to “develop” the vast expanses of our Lowcountry didn’t lose sight of the gifts they were given. For generations, large tracts of land were virtually untouched by man, leaving the area rich in live oaks, loblolly pines and palmettos, all of which created perfect habitat for deer, hawks, osprey and thousands of migratory birds. It also made for excellent hunting and fishing grounds for well-to-do northern industrialists more than 100 years ago.

As the developments took shape over the last few decades, each carved out a special way to drink in the beauty around us, as well as respect the rich sporting history that

preserved the plantations.

Huge parcels will remain off limits to any disturbances other than trails. Structures that are built are designed to blend in, not stand out. Tread gently is the mantra.

Most communities also have made it their mission to let every resident experience that wildness for themselves. Horses are a large part of that ambiance, preserving a timeless partnership of man and beast to traverse the quiet and beauty around us. They didn’t stop there. Naturalists and fishing guides point out the many species that share the Lowcountry with us.



OLDFIELD

"We aren't pretentious," says general manager Paul Castraberti. "We embrace families. We have more than 100 children here."

Indeed, it is a child and adult paradise, with an equestrian center, a river club, a golf club, miles of trails and two docks for boating and fishing.

The four-member nature center staff arranges 7 a.m. kayak trips, nighttime Owl Prowls, fly-fishing excursions and trips to a nearby sporting clay range. They also will launch and pull out your boat if backing up a trailer and maneuvering a boat in 1.6-knot tidal currents with a sidewind isn't your thing.

Oldfield is also the home course for the USCB golf teams, giving the community even more energy.

To expound on the list, there is an equestrian center, an outdoor pool, and an indoor lap pool. There are tennis courts, riding rings, bridal trails, table tennis, fire pits and a general store that doles out free ice cream for kids.

"We have so many amenities here," Castraberti said. "You can easily pack your calendar every day around the clock."

Sarah Molesky, equestrian center director, said the center's goal is to expose kids to the world of horsemanship, from three-day events, to jumping, and dressage.

"We teach them how to be horsemen," she said.

The center's collection of 20 horses ranges from polo ponies to standardbreds to horses rescued from poor conditions. Some are boarded by non-residents and others are owned by Oldfield itself.

"There is one horse that some people thought would never be safe around children. Now, his favorite thing is being the unicorn at kids' parties," Molesky said.

She enjoys seeing the confidence grow with riders and horses. "I love to see the light bulb go off when they finally figure something out."

At the nature center, the staff helps residents and guests get outside. The charter boats are on the water most days, said Jill Kombrink, Oldfield naturalist.

"The Outfitter Center is not just about getting people outside, but educating them about the Lowcountry and what makes it so unique," Kombrink said. "Everything is very natural here and we have to live within it. Some people are afraid of alligators, but we keep educating them about how to safely coexist with them."

Oldfield also is home to South Carolina's only Orvis-endorsed fly-fishing school and recently earned the Audubon International Sustainable Community designation, only the eighth granted in the country. Hilton Head Island was designed a sustainable town at the same time.

"I think what makes Oldfield unique is we have staff to go with all of our amenities," Kombrink said. "We don't just equip you and send you on your way."



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SPRING ISLAND

The 3,000-acre Spring Island served as a trading post in the 1700s, a cotton plantation before the Civil War and a renowned quail hunting preserve in the early 20th century.

In the 1980s, new owners proposed an extremely low density development that preserved the island's natural beauty, its history and offered inspiration for artists.

Spring Island allows only 410 homes, set aside 1,000 acres as a nature preserve and established a trust fund to support forever a nature center staffed with full-time naturalists.

The Spring Island equestrian center encompasses 31 acres, with 29 acres of pastures and paddocks, an all-weather flat arena and round pen, plus sand and grass jumping arenas. Over 30 miles of manicured trails on the island wind through salt marsh, live oak forests, pine savannahs and old agricultural fields. The club's full-time fishing guide offers both inshore and offshore fishing charters aboard club-owned boats all throughout South Carolina. Redfish, trout, cobia and tarpon provide great in-shore sport, while wahoo, dolphin, king mackerel and tuna are favorite offshore game fish.

HAIG POINT

Haig Point on Daufuskie Island is ready-made horseback riding territory. The 8-mile-long island doesn't have cars but it does have miles of beach and trails on which to ride. And like many other Lowcountry communities, it is rife with local expertise, be it about fishing, either deep sea or inland, crabbing, wildlife or vegetation.

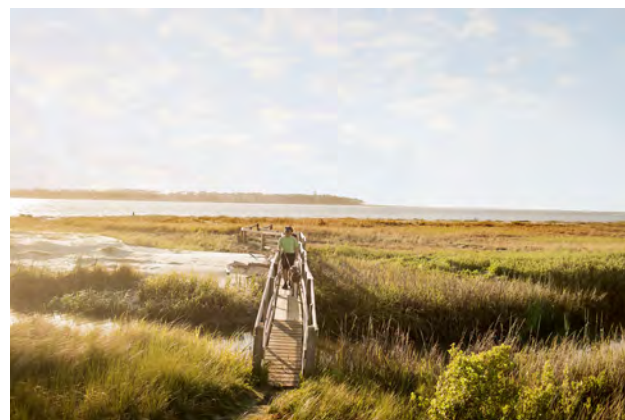
Haig Point's Equestrian Center offers members every service from grooming and boarding to lessons and trail rides. Riders can choose either English or Western tack and technique. The 12-stall barn includes a tack room, lounge, restroom, office and wash/groom stalls. Hanging out in the barn is irresistible. The stables turn out onto three acres, ensuring plenty of grazing time. Staff is onsite every day.

Also, Haig Point Club has partnered with Melrose to offer visitors the only beach trail rides open to general public in the Lowcountry.

Daufuskie Island Trail Rides is open to all levels of riders from beginners to advanced; offering beach rides, historic rides and custom rides. With 18 stalls and 24 horses, Daufuskie Island Trail Rides will create customized experiences for a group of up to six riders at a time.

The Historic Ride will take guests on a one to three-hour session past historical landmarks; including the First African Baptist School and the historic school house where famed author Pat Conroy taught. The Beach Horseback Ride is a ninety minute to three-hour ride that offers a ride along Haig Point's pristine beach for unmatched views of the ocean and wildlife.

Booking starts at \$125 per rider. Transportation over to Daufuskie Island on the ferry can be purchased for an extra fee. Additional offerings such as wine and cheese packages can be added to enhance the experience. For more information, visit www.daufuskietrailrides.com.





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©PALMETTO BLUFF

MOSS CREEK

Claiming “the corner lot of Bluffton,” Moss Creek was one of the first developments on the mainland and grabbed a prime parcel on the Intercoastal Waterway. Its Equestrian Center is a focal point for Moss Creek, which sits on the foot of the bridges to Hilton Head. The Charles-ton-green fences surround paddocks in which riders can learn the fine arts of dressage and hunter jumpers. Wooded paths and marsh boardwalks round natural bends throughout the community, providing hikers and bikers stunning vistas of the pristine and private Fording Island Nature Preserve and Blue Heron Sanctuary. The preserve’s 11 acres are home to a maritime forest supporting various trees, shrubs, and other plants. The 36-acre sanctuary is fed by a mixture of fresh and brackish water, and is home for many wading birds, ducks, fish and alligators.



PALMETTO BLUFF

About halfway down the winding four-and-a-half-mile drive into Palmetto Bluff, you’ll have a revelation. You’ll either get it or you won’t. If you get it, you’ll appreciate the landscape and the tunnel of oaks under which you are traveling. If you don’t, you’re likely questioning why you don’t see any houses, where the road ends, and whether your GPS has sent you the right way. If you get it, you’ll enjoy the journey, appreciate the protected environment that surrounds you and arrive wanting more.

At 20,000 acres, Palmetto Bluff is one and a half times the size of Manhattan. An epic playground, where the built and unbuilt environments live in harmony, wrapped by 32 miles of riverfront. Here, getting outside is paramount. Palmetto Bluff’s conservationists and guides are contagious with their knowledge and passion and are driven to inspire everyone to immerse themselves in the environment. There is no better place to have fun on the water, the marsh and in the woods.

With more than 12,000 years of history uncovered by on-site archaeologist, Dr. Mary Socci, history is the fabric of the community. Socci studies artifacts that reveal the fascinating details about previous occupants of the area. These artifacts

are on display at the Palmetto Bluff Conservancy Reading Room in Moreland Village. The Reading Room also features an ever-changing look at the history of the place with maps and miniature exhibits.

Bike the Bluff: Check out the Off-Road Bike Tour, a great introduction to off-road biking in the Lowcountry. Departing from Moreland Village, the ride loops through the brand-new Palmetto Bluff off-road bike trails. Winding through the maritime forest and beautiful pine, palmetto and oak glades, the trails range from single track to gently rolling wide trails on flat elevation terrain that makes this ride perfect for beginners and families. The Moreland Bike Shop has opened in Moreland Village. The store offers Pedego electric bikes.

On the water: With 32 miles of waterfront, Palmetto Bluff contains a plethora of creeks, waterways and unknown territories waiting to be explored. A bench of US Coast Guard captains are at the ready to get your day on the water started.

Experience the beauty of the South Carolina Lowcountry salt marsh estuaries on the Kayak Nature Tour. No experience is necessary for this laid-back excursion. A brief paddling clinic will in-

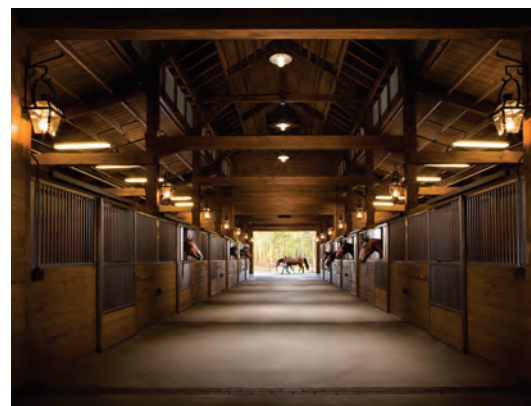
troduce you to the basics of kayaking and get you comfortable in the boat. Then, depart on the May River to explore waterways teeming with wildlife. Herons, osprey and other birds are abundant, and you may have the opportunity to see local Atlantic bottlenose dolphin. Your guide will discuss the organisms and processes that surround you. This excursion is a relaxed and informative journey that moves at your pace and provides a good introduction to kayaking.

Fly fishing school: A two-hour introduction to fly-fishing clinic is conducted on Lake Bales in Moreland Village, and includes: introduction to fly gear, line and fly recommendations, rigging your fly rod, casting techniques, fishing skills and a local fish species 101.

The vast outdoor playground that is Palmetto Bluff has an adventure for everyone. And, we've barely scratched the surface with enumerable other outdoor endeavors to enjoy including equestrian, shooting sports, yachting, paddle boarding, golf, tennis and even climbing a tree-house. But perhaps the most revered activity at Palmetto Bluff is the daily tradition of "Porching," where residents and guests simply retreat to porch, with a drink in hand, and ... relax. LL



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HORSING AROUND

Other great hangouts for the horse lovers in the Lowcountry.

Lawton Stables

Trail rides through the Sea Pines Forest Preserve let riders absorb the beauty that is Hilton Head Island. Pony rides are available for children and petting park is free to all Sea Pines visitors.

Driftwood Stable

This Hilton Head Island farm, formerly known as Palm Paddock, reopened as Driftwood Stable in 2017 on Jonesville Road. It offers boarding, traditional equestrian training, a lesson program, summer camps and several clinics.

Rose Hill Equestrian Center

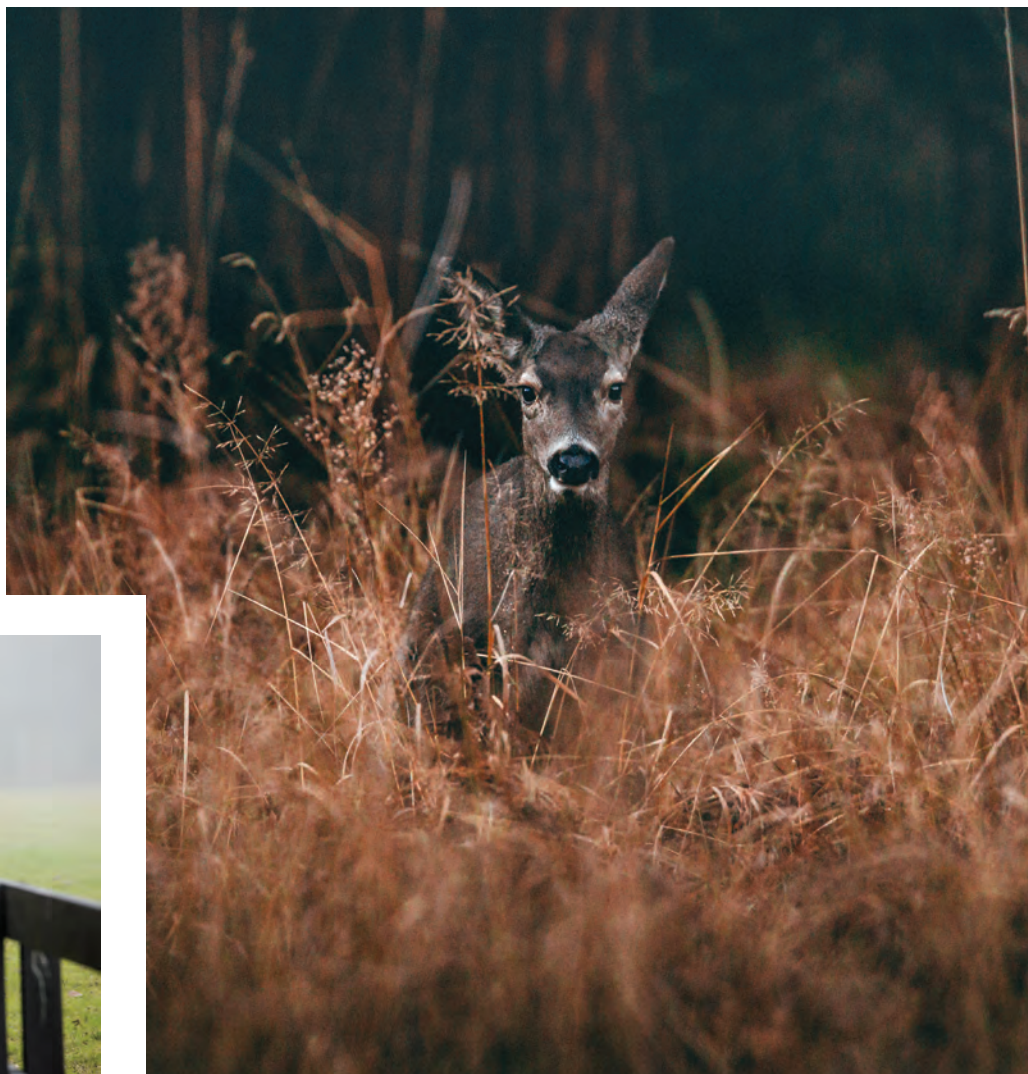
Rose Hill Plantation in Bluffton boasts this 50-acre fenced equestrian center, open to all breeds of horses. Ride on miles of meandering greenbelt trails throughout the north side of the plantation.

Rose Dhu Equestrian Center

Learn to ride for competition or just because you love horses at this Bluffton facility. It offers several programs from beginner to advanced. The experienced team can custom train your horse based on its needs.

Plantation Stables

This full service boarding facility in Beaufort offers lessons and seasonal day camps. Lesson programs are centered around developing confident and compassionate riders. Students are encouraged to be involved with all aspects of care. *LL*



LOCAL HUNT CLUBS

Whether it's sitting in a blind with your friends or swapping stories over a beer at the end of the night, hunting is not a solitary activity. One of the biggest appeals to this sport, like any other, is the sense of community it brings. A great way to have that sense of community is joining a hunt club, where you will be surrounded by others who enjoy it as much as you do. Here in the Low-country, we have several hunt clubs, each with a different focus to bring you a unique experience.

Brays Island Hunt Club

- Brays Island Plantation, near Sheldon
- Great for dogs
- With more than 30 pointing and flushing dogs and a resident dog trainer, Brays Island Hunt Club is the perfect place to hunt with your four-legged friend. They also offer training for your own dog. Expert guides can show you the ropes on any hunting experience you want.

Buck Forest

- Sniders Highway, near Islandton
- Great for white-tailed deer
- Hunting is more than just a great way to relax and create memories with those you care about, it's also a way to help the environment at Buck Forest. With a focus on white-tailed deer management for more than 20 years, it's a great place to find your next stand. Its 3,222 acres of well-managed natural forest borders Rice Patch Creek and the Salkehatchie River.

Colin's Lowcountry Hunt Club

- Near Ehrhardt
- Great for hogs
- This club holds property leases in some of the highest producing game-animal counties in South Carolina including Bamberg, Colleton and Hampton counties. It's a great spot to hunt deer, hog and turkey.

Pine Cone Hunt Club

- Just south of Highway 17A, near Ridgeville
- Great for families. Good for hunting deer, turkey, hog, coon, dove and other small game
- This 3,000-acre, family-oriented club also offers an ice machine, fishing on four ponds, skeet shooting and more. Membership is limited to 15 full memberships. Dues are \$1,200 each year.

Turkey Hill Plantation

- Log Hall Road, near Ridgeland
- Great for guided hunts and wing shooting
- If bird hunting is something you have considered trying, or something you already enjoy, Turkey Hill Plantation is a great place to visit. They have experienced guides who can take you out in search of quail, dove, duck or turkey (obviously). We're mostly interested in the afternoon cocktail hour, though. LL

©BRAYS ISLAND HUNT CLUB

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LOWCOUNTRY hunting seasons

As locals, we're all familiar with the Lowcountry's tourist season. However, just because that has come to a close doesn't mean everything is winding down. Fall hunting seasons are just getting started. With each animal having their own sets of rules and regulations, it can get confusing. So we collected the basics here for you. [Here's when to hunt:](#)



TURKEY

Season Dates

Private land: March 20-May 5

WMA Land: April 1-May 1

Hunting methods

Archery & guns



ALLIGATOR

Season Dates

2nd Saturday in September through

2nd Saturday in October

Hunting methods

Archery/snare/hook & line

* Crossbows are considered part of archery



DUCKS

Season Dates

November 17-November 24

December 8-January 27*

Hunting methods

Guns

* Includes Merganser & Brant



GEESE

Season Dates

November 17-November 27

December 8-January 27

February 13-February 28

Hunting methods

Guns

* Both Canada & snow



DEER

Season Dates

August 15

through January 1*

Hunting methods

Archery & guns

* Longest hunting season in country

* Private land dates

SQUIRREL

Season Dates

October 1- March 1 (guns & dogs)

March 2-September 30 (dogs)

Hunting methods

Guns & dogs



FOX

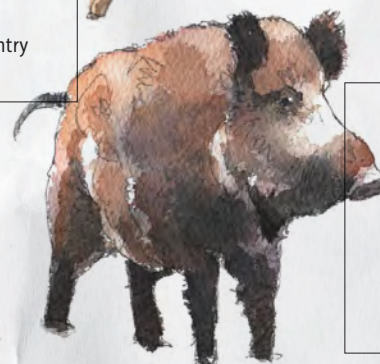
Season Dates

November 22-March 1 (guns & dogs)

March 2-Nov 27, 2019 (dogs)

Hunting methods

Guns & dogs



HOG

Season Dates

March 7-9

May 9-11

Hunting methods

Dogs & guns

* Hand guns only in Jasper County

More detailed information on these and other animals can be found on dnr.sc.gov



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We are starting to feel the subtle change in seasons, with the weather and with community spirit. Here on Callawassie Island embracing the connection from one season to the next, and one neighbor to another, is what drives so many of the celebrations that welcome the holidays.

One such celebration practiced by the Callawassie Island residents is the decoration of the holiday trees. The “Callawassie Elves” beautifully decorate the holiday trees put on display throughout each of our Island’s amenities. Each tree is reflective of our island’s pure and natural beauty. Come visit our Island and see the traditions we share.

All of us at Callawassie Island are truly looking forward to a warm and fun holiday season, and hope you are as well.





TOP The Spotted Cat Music Club
MIDDLE Colorful splatter-pattern sports coats
BOTTOM Frenchmen Street sousaphone musician



Deep South Road Trip: Part II



New Orleans: Laissez Le Bon Temps Rouler

BY CAROLYN MALES

Frenchmen Street. On a corner a crowd has gathered around a group of young musicians — trumpets, trombones, drums, and tuba. They're rocking out "AP Touro," sending every fiber in our bodies vibrating as they rattle the wrought iron galleries. A lone middle-aged guy starts dancing. Then three young women join in. Behind them two teenage boys are spinning, windmilling, and doing kip-ups. Who can resist? Now everyone is moving. Feet tap. Hands clap. Shoulders shimmy. When a band member passes around an empty beer carton for tips, we all happily pitch dollars in.

Further up the street The Spotted Cat Music Club is packed with standees who sip local beer and cocktails while listening to great jazz. Everyone gets carded — even us. "Hey, are you old enough to drink at my place?" the bouncer cheerily cries out. We laugh. We're one of the few people here old enough to

remember when Jerry Lee Lewis kicked piano benches across stages. Yet tonight's playlist performed by The New Orleans Cottonmouth Kings, a five-man combo, features swing classics like "Slow Boat to China" and "I'll See You in My Dreams" — songs right out of our parents' and grandparents' songbooks.

Afterwards, a quick stroll through this Faubourg Marigny neighborhood brings us to the Palace Market Frenchmen, an open-air night market for local handicrafts like paintings, jewelry, lotions, and clothing — the most original of the latter are splatter-pattern sports coats that look as though Jackson Pollock took a run at them with paint cans.

From there it's a 15-minute walk back to neon-lit, free-wheeling Bourbon Street. Immediately, we're plunged into the frat house carnival atmosphere of local characters, hucksters, musicians and tourists — the latter often wobbly from imbibing drinks called hurricanes or weaving along after downing a few of those "Huge Ass Beers" touted by men carting big sideboards. It's eye-candy for people-watchers, especially when





Frenchmen Street musicians

a preacher bedecked in gold lamé and glittering headdress rolls up in a golf cart strung with blinking lights or when a beggar approaches, hand out, asking, "\$5479 for a new sailboat?" It's a novel request, its creativity inspiring a small "donation."

But in the end, it's music that draws us to the French Quarter and beyond. It's turning a corner and hearing the unexpected and haunting sound of an electric violinist and guitarist playing "Eleanor Rigby." Or the notes from a blues or jazz club that make you pause in an open doorway, only to pony up the price of the drink minimum so you can go inside and hear "St. James Infirmary" up close.

By day, the rest of the 300-year-old city beckons with world-class attractions and, this being New Orleans, some very odd ones as well. NOLA's rich Creole culture, layered by waves of French, Spanish, West Africans and Haitian immigrants, has blended into a vibrant mix that imprints itself on food, music, architecture, festivals and attitude. Spiced with dashes of Cajun from the bayou country's Acadian heritage, this patch of reclaimed Mississippi River wetlands is like none other in the country.

So as they say in Louisiana, especially during Mardi Gras, "Laissez Le Bon Temps Rouler." Let the Good Times Roll.

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TOP World War II Museum
MIDDLE Marie Laveau's House of Voodoo
BOTTOM Italian Benevolent Society Tomb

Things to Do

National World War II Museum This large museum dazzles with multi-media displays, interactive maps, artifacts, photographs and a 4-D cinematic experience, *Beyond All Boundaries*, an immersive panoramic journey through battlefields, jungles, oceans, and cities narrated by Tom Hanks.

However, what makes this historic narrative so compelling isn't just war logistics—although there was plenty of that—but the stories of those who experienced the war firsthand—GIs, medics, support teams, suppliers, refugees, civilians in those war-scarred lands, and those left at home.

Along with lesser known aspects of the war, exhibits offer riveting accounts of decisions and maneuvers behind the scenes of major events like D-Day, which came perilously close to being derailed by bad weather.

Voodoo Museum Packed into a narrow hallway and two rooms of a small house, this tiny museum offers a brief glimpse into the mysterious world of Louisiana Voodoo. This polytheistic religion, which intermingles Catholicism and West African beliefs, arose as owners tried to convert their slaves to Christianity.

It's only fitting that the displays here are organic and ever-changing as visitors add to them. A wishing stump entices with promise: write your wish, wrap it with money, and drop it in. Shrines to the Virgin Mary or to Erzulie Fréda brim with offerings—crosses, cigarettes, candles, masks, food, pennies, photos, bottles of Bacardi and Bud Light.

The Queen of Voodoo, Marie Laveau, a free black woman, parlayed her job as hairdresser to a rich, white clientele to ply her magic. As customers whispered secrets and sorrows in her ear, she sold them gris-gris or amulets and offered spells to alter their fates.

Two Chicks Walking Tours: Dead Sexy - St. Louis #1 Cemetery-Storyville Tour This popular walking tour, a triple header of decadence, vice, and decay, starts with a cheeky stroll through some grave matters—the colorful characters who populate St. Louis Cemetery No. 1, one of NOLA's "cities of the dead." Here, thanks to the high water table, the deceased decompose in above-ground crypts and mausoleums. "Bury them underground and they'll pop up," our guide Carmel says. "If you didn't like your Aunt Mary the first time around, you certainly won't want to see her a second time." Highlights include the Italian Benevolent Society Tomb where Denis Hopper and Peter Fonda cavorted with naked women in the film *Easy Rider* (resulting in a videography ban); and the crypt of Voodoo Queen Marie Laveau where true believers scratch in x marks, turn three times, and knock in hopes she'll grant wishes. From there the tour heads to the edge of Storyville, an infamous sin-drenched 38 blocks of brothels and saloons that was shut down in 1917 and later razed. Jelly Roll Morton got his start playing piano in a bordello here and enterprising madams like Lulu White catered to Louisiana's most prominent men at her ritzy Mahogany Hall.





Playlist:

A CONFEDERACY OF DUNCES BY JOHN KENNEDY TOOLE

A Confederacy of Dunces by John Kennedy Toole and read by **Barrett Whitener**. This classic comic novel, which won a posthumous Pulitzer Prize in 1981, centers around the narcissistic, slothful, and highly eccentric Ignatius J. Reilly and his adventures among the oddball denizens of the mid-twentieth century French Quarter.



New Orleans Factoids:

- In 1821, former Mayor Nicholas Girod schemed with privateer Dominique Youx to rescue Napoleon from exile on St. Helena and move him into a house he was renovating for him here. Alas, the deposed emperor died before the plot could be realized. Today, the building is home to Napoleon House restaurant.
- Louis Armstrong first heard Dixieland when he was a young child delivering coal to brothels and bars in Storyville.
- Actor John Goodman, along with other favored customers of Commander's Palace, has a key to the back door of the legendary restaurant where he can chat up the kitchen staff and sample dishes.
- Voodoo Queen Marie Laveau was so famous that when she died in 1881 The New York Times reported her passing, noteworthy in an era when few women garnered such notice.
- A statue of A Confederacy of Dunces' Ignatius J. Reilly clad in his signature hunting cap, scarf, flannel shirt, and droopy pants stands under the clock in the 800 block of Canal Street, site of the novel's opening scene.



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NEXT The world-famous Café du Monde
BOTTOM Commander's Palace Restaurant

Stores You Won't Find at the Local Mall

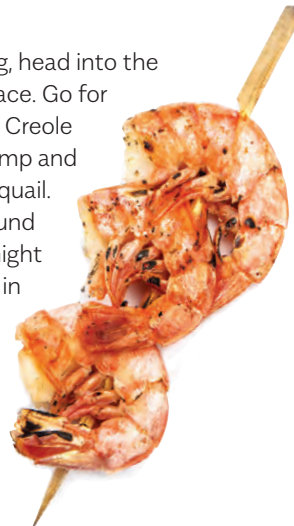
Voodoo Shops Get your voodoo dolls, gris-gris, potions and lotions, crystals, spiritual candles, broomsticks from a dozen or so voodoo specialty shops in and around the French Quarter. Sign up for tours and psychic readings too.

Boutique Du Vampyre In a town where Anne Rice and her vampire book series rose to fame, it's not surprising to find a store Vampira would approve of. The fuchsia-haired woman with blood red lips at the front desk proclaims, "We're the only real vampire store in the country." Stock up on custom fangs, vampire chocolate, edible dried zombie skin, bat necklaces, skull candle holders, and miniature coffins. Record your encounters with Dracula & Friends in one of the shop's beautiful leather journals.

Creole, Cajun and other Culinary Delights

Breakfast You could stand in line for beignets and café au lait at the world-famous Café du Monde in the French Market or you could head over to the less crowded Café Beignet for one of these sugar-dusted fritters and heartier fare. The Ruby Slipper Café, with six locations around town, offers great benedicts, omelets, pancakes (bacon praline anyone?) and specialty coffees. It may be a mere 10 tables packed into a tiny room with frayed menus (and a pork chop benedict spelled with two "n's" on the chalkboard) but ya gotta love Jimmy J's with its funky vibe and favorites like Irish Oatmeal Brulee, Bananas Foster French Toast and Cochon Burrito. Locals do.

Lunch and Dinner For elegant dining, head into the Garden District to Commander's Palace. Go for the Sunday Jazz Brunch and dine on Creole dishes like barbecued wild white shrimp and spiced peach-and-honey lacquered quail. Afterwards leave time for a stroll around the leafy neighborhood where you might spot John Goodman walking his dog in front of his Greek Revival mansion or Sandra Bullock pulling into her gingerbread-trimmed chalet. Author Anne Rice penned some of her spooky vampire books in a grand Victorian on Charles Avenue.



A Voodoo Doll Primer:

A Voodoo Doll is a form of Gris-Gris.

A magical power made to work by Voodoo spirits.

TO MAKE THE DOLL REPRESENT SOMEONE

Pin their picture to the doll.

Write their name on a piece of paper and pin it to the doll

Draw their face or likeness on the doll

TO MAKE THE DOLL PART OF SOMEONE

Put hair or fingernail clippings inside the doll.

Wrap a piece of the person's clothing on the doll.

Rub the doll against the person

PLACE THE VOODOO DOLL IN THE VICINITY OF THE TARGET

But **ALWAYS** keep it hidden.



Bon Ton Café Classic Cajun cuisine of crawfish étouffé, jambalaya, shrimp-and-crab okra gumbo draws locals and visitors alike to this charming “old school” restaurant. Start with the signature Rum Ramsey cocktail and end with the bread pudding with whiskey sauce. Top it with butter pecan ice cream, if you dare.



Napoleon House Raise a Pimm’s Cup to Napoleon who presides in his marble glory over the bar of this French Quarter landmark. Or head back to the courtyard to dine on hearty muffulettas, charcuterie, or even a grilled alligator sausage po’boy as Tosca or Beethoven’s Eroica (originally dedicated to Bonaparte) waft over the brick patio.



Upcoming Deep South Road Trips:

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)

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Optim Orthopedics is proud to announce the addition of board certified, fellowship-trained orthopedic sports medicine specialist, Dr. Chad T. Zehms, to our team. He will practice in our new Bluffton (8201 Pinellas Dr.) and Hilton Head (25 Hospital Center Blvd., Suite 100) locations.

Dr. Zehms specializes in:

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- Outpatient Hip & Knee Arthroscopy

Dr. Zehms received his medical degree from the Medical College of Wisconsin. An officer in the U.S. Navy, he completed his surgical internship and orthopedic residency at the Naval Medical Center, proudly served for 12 years, and was awarded the Navy Commendation Medal in support of Operation Enduring Freedom.

In addition, Dr. Zehms served as the trauma consultant for the Green Bay Packers (2014-2017) and provided coverage for the US Olympics Women’s Ski Team (200 -2009).



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The 2018 Public Art Exhibition



A STROLL THROUGH HILTON HEAD ISLAND'S MAGICAL OPEN AIR ART GALLERY

STORY BY CAROLYN MALES + PHOTOGRAPHY BY LLOYD WAINSCOTT



STARSHIP CANOE Charlie Brouwer of Willis, Va., created this art with locust wood to honor a voyage that began thousands of years ago.

Just past the gates of Honey Horn, a massive door looms into view. It sits there ajar in a blue frame jutting 17 feet up toward the clouds, its big copper-colored doorknob almost out of reach. Even stranger, this lone portal balances precariously on the ground as if a giant of Herculean strength had yanked at its corners, pulling it askew.

But the scale and the surreal distortion of sculptor Christopher Weed's Portal tug at you until you sidle through that opening. Then, even though that door leads to nowhere—or so it seems—for an instant, the everyday world disappears and you're somewhere else.

Welcome to the 2018 Public Art Exhibition—a fanciful journey through an artscape of 19 large-scale public art sculptures spread among the live oaks, gardens, and pathways of the Coastal Discovery Museum.

This biennial exhibition, Hilton Head's fourth, is sponsored by The Community Foundation of the Lowcountry, whose Public Art Fund will purchase and install one of these pieces in a public space on the island after the show closes the end of January.

Meanwhile, an additional work by Alicia Eggert and Mike Fleming greets visitors at the Hilton Head Airport with a message in neon. "You are on an island," it proclaims. But then... in the next moment, the "on" flashes off, teasing with a new thought: "You are an island." Indeed.

An Artful Journey

The nature of art in public spaces like those works on display here is that they draw you in, grabbing you by surprise, provoking a "what is it?" moment. So you walk around the piece and discover that what you see at first glance might turn out to be something else.

That tilted structure, the one with a wooden vessel atop it? From a distance it could be a spaceship. Up close it's a canoe, but one that artist Charlie Brouwer has aimed at the stars. Or those rusted pillars with waving frond-like extensions. A clump of palm trees? Yes but now as you approach, it feels people-like, a glorious family tree with upraised limbs that local artist Kevin Eichner has fashioned out of reclaimed steel beams. And for sheer whimsy, there's that odd-looking steel figure eight perched on two large black "stems." Walk over to it. Oh! It's Mark Larkin's tongue-in-cheek Egretious with an intertwined pair of what else? Egrets. You laugh out loud.

The beauty of these outdoor artworks is that, unlike in a museum, you can stroll right up to them, touch them, in some cases make them spin, tilt, or rotate. Or you can sit on some, like Sarah Peters's bronze organically shaped Botanical Fainting Couch. Go ahead and sprawl across its 96-inch expanse of alphabet letters, each representing a plant name (B for Begonia, etc.), and contemplate the nature all around you.

Close Encounters with the Unexpected



Portal by Christopher Weed

Colorado sculptor Christopher Weed takes everyday objects — paper clips, TV sets, chairs, puzzle pieces, Lego blocks — and abstracts them, pushing and pulling at their edges and contours so everything is distorted and a tilt. Then he blows them up to Paul Bunyan-esque sizes. In the case of Portal, the massive door and frame at the beginning of the exhibition, he says "It's all about changes in one's life. When you open a door and enter, it's almost like crossing a bridge. One door closes, another door opens, and just maybe what's on the other side is better. And that goes on until the day we die."

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MORE ONLINE

Read about other art and artists featured in the Public Art Exhibition online at LocalLifeSC.com.



HEAVY METAL

Art on display at Honey Horn includes (from left) Ashera Tree Goddess by David Hostetler (Nantucket, Mass.), Confluence by David Zahn (Moline, Ill.) and Leaves Blowing in the Wind by Bob Doster (Lancaster, S.C.)

Beach Umbrella by Casey Schachner

What's that over in the grass? A beach umbrella lying on its side? What, pray tell, does that have to do with art? Then it hits you. This is not like one you'd tote to Coligny. Nor is it made of nylon or canvas — materials that wear out, inevitably consigning it to garbage can heaven. Instead Casey Schachner has taken an iconic beach object and made it rock solid and permanent, alternating panels of creamy marble and colored granite on a steel frame. Schachner, who lives in Montana, studied stone carving in Italy and Vermont, but grew up in Hilton Head and Florida and often returns to her roots with carvings of coastal flora and fauna such as palms and sea fans.



A Peek Behind the Scenes

The selection process for the biennial Public Art Exhibition begins the year before when the Public Art Committee of the Community Foundation of the Lowcountry puts out a call for entries. For this show, Rachel Reese, associate curator of modern and contemporary art at the Telfair Museums in Savannah, was brought in as a curatorial consultant to assist the committee in sorting and evaluating entries.

"We considered how each piece relates to this year's theme, which is 'envisioning connections,'" Reese explains. Along with evaluating artistic excellence, the committee asked questions like: "Does this work foster curiosity or discovery?"

Is it interactive in a new way? Does it say something about the region we live and work in?" They also looked for a balance of kinds of art pieces to ensure diversity and variety in the show. Other factors included logistics of installation and an artist's willingness to do community outreach.

In the end, the artists selected for this year's show came from 12 states and ranged in age from 21 to 74 years old. Which one of their pieces will join the island's permanent public art collection on display around island? Stay tuned.

The Public Art Exhibition runs through Jan 31. Explore on your own or learn more on docent-led tours. Brand new this year: Otocast, an app featuring artists' commentary that you can download and play as you walk through the exhibition. Free admission. For more information visit www.hhipublicart.org. *LL*



THINK BIG Many artists were on hand for the installation event in September, including Matthias Neumann, creator of basics #26, artwork assembled out of 100 pieces of 2x4 dimensional lumber.

THE PUBLIC ART EXHIBITION

ON HILTON HEAD ISLAND

OCTOBER 1 - JANUARY 31

Coastal Discovery Museum at Honey Horn

4 MONTHS. 20 SCULPTURES.

FREE ADMISSION

#ARTFORALL



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.

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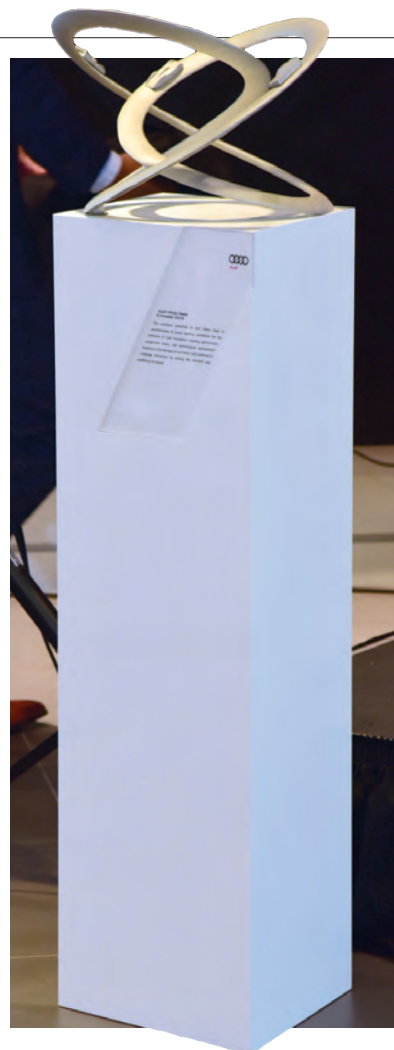
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The Heart of It All

What: The 2019 Southern Coast Heart Ball Theme Unveiling Party

When it took place: Oct. 4

Where: Audi Hilton Head Showroom, Peacock Auto Mall

Highlights: Light hors d'oeuvres, music and entertainment made for a special evening unveiling the theme for the 2019 Southern Coast Heart Ball — The Heart of It All. The 2019 Southern Coast Heart Ball happens Feb. 2 at The Westin Hilton Head Island Resort & Spa.





Salute to Hollywood

What: Hilton Head Symphony Orchestra's Symphony Under the Stars

When it took place: Oct. 2-3

Where: Moreland Village, Palmetto Bluff

Highlights: John Morris Russell led the Hilton Head Symphony Orchestra in an evening of the best of the music of Hollywood – Hooray for Hollywood, Gone With the Wind, My Fair Lady, Titanic, Sound of Music, Star Wars and more.

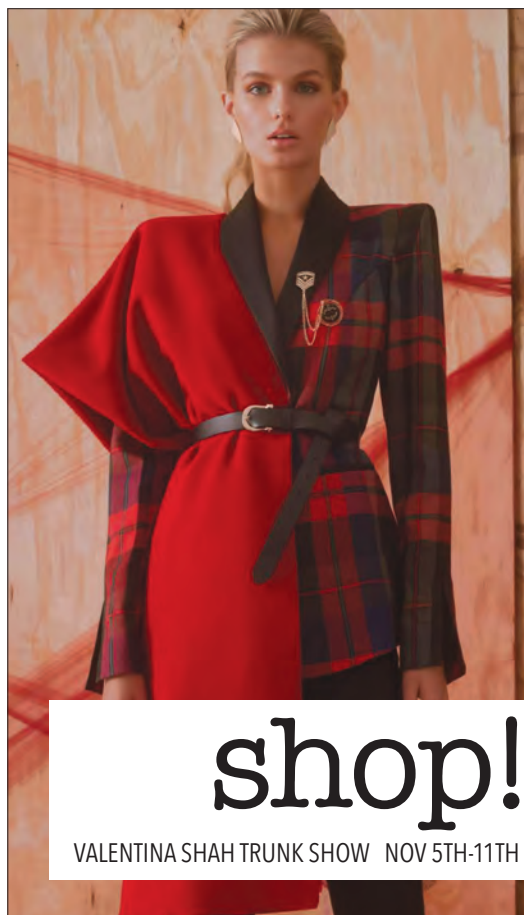


Kitchens of Note

When it took place: Sept. 30

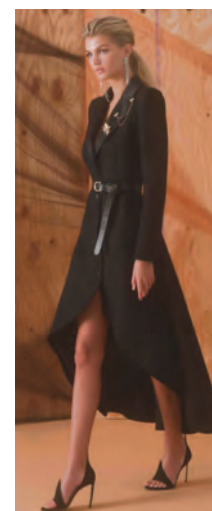
Where: Six homes in Belfair.

Highlights: The League of the Symphony Orchestra presented its sixth annual "Kitchens of Note" Tour in the Belfair community in Bluffton. The self-driving tour featured six designer kitchens hosting a chef from a local restaurant. The tour benefited the Hilton Head Symphony Orchestra and its youth programs.



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NOVEMBER calendar

Nearly every day in November warms to over 60 degrees, making it the perfect month to attend outdoor festivals and events. Here is a collection of a few of our favorites, along with days of national and international interest.

Cut this page out and stick it on your fridge!

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
THINGS TO DO NEARBY			ONGOING				
Savannah Area Bob Dylan (Nov. 6) John Crist (Nov. 10) Kris Kristofferson (Nov. 13) Bad Justice (Nov. 16) Jersey Boys (Nov. 19) Harlem Globetrotters (Nov. 28) A Charlie Brown Christmas (Nov. 30)	Charleston Area Toto (Nov. 1) Spyro Gyra (Nov. 8) Vince Gill (Nov. 8) Daughtry (Nov. 13) Dwight Yoakam (Nov. 15) Columbia Area Devin Dawson (Nov. 1) Cody Jinks (Nov. 2) Cannibal Corpse (Nov. 2)	Southern Heat Music Festival (Nov. 10) Jacksonville Area Jacksonville Music Fest (Nov. 9) Ron White (Nov. 10) Steelers at Jaguars (Nov. 18) Harlem Globetrotters (Nov. 30)	Coastal Discovery Museum Public Art Exhibition (through Jan. 31) May River Maritime Cruise Explore Honey Horn Dolphin Eco Cruise Exploring Pinckney Island The Civil War Era	Elsewhere Reilly's Match Play Championship (Nov. 14-17) Hilton Head Dance: The Nutcracker (Nov. 9-11, Nov. 16-18) Palmetto Bluff: Music to Your Mouth (Nov. 15-18)	 Coligny: Vintage Auto Film Exhibition Cars & Cigars Bigwig Boat Bash Roasting Room: Time Sawyer All Saints Day	 Flights & Fancy Airport Gala Jazz Corner: Christian Tamburr Quartet Roasting Room: Pretty Darn	 Concours Car Club Showcase Design Among The Stars Dinner Aero Expo Jazz Corner: Christian Tamburr Quartet Rooftop Bar: Va que Va Halloween Party
 Concours d'Elegance Daylight Saving Time ends King Tut Day	 Guy Fawkes Day Gunpowder Day	 Election Day Sea Pines Center Farmers Market Arts Center: No School Art Day	 Diwali Arts Center: Evolution Big Band Farmers Market of Bluffton	 Thrift Store Flip & Auction Arts Center: Stanley Jordan Hunt, Fish & Shoot Party	 Shelter Cove: Oyster Festival Jazz Corner: Larry Fuller Trio Rooftop Bar: Spazmatics Roasting Room: Something From Nothing	 Hilton Head Island Bridge Run Shelter Cove: Oyster Festival Jazz Corner: Larry Fuller Trio Roasting Room: Adrian Legg	
 Veterans Day Bluffton Veterans Day Parade Hilton Head Symphony Orchestra Out of the Darkness Walk	 Hilton Head Symphony Orchestra Chicken Soup for the Soul Day	 Sea Pines Center Farmers Market Caregiver Appreciation Day Sadie Hawkins Day	 World Diabetes Day Farmers Market of Bluffton Operating Room Nurse Day	 National Philanthropy Day Roasting Room: Gabe Dixon	 Taste of the Season Arts Center: Copeland & Leon Jazz Corner: Kevin Bales Quartet Rooftop Bar: Deas-Guyz	 Italian Heritage Festival Jazz Corner: Kevin Bales Quartet Rooftop Bar: Salsa Night CDM: Copper Ornament Workshop	
 Pedal Hilton Head Island Occult Day	 Have a Bad Day Day	 Universal Children's Day Sea Pines Center Farmers Market Beautiful Day	 Farmers Market of Bluffton False Confession Day Tie One On Day	 Thanksgiving Turkey Trot Sea Pines: Scavenger Hunt Community Thanksgiving Dinner	 Black Friday Sea Pines: 16th Annual Fishing Tournament Jazz Corner: Piano 2 Piano Sea Pines: Gregg Russell Thanksgiving Concert	 Community Christmas Tree Lighting Jazz Corner: Piano 2 Piano Rooftop Bar: Silicone Sister Sea Pines: Caramel Apple Festival	
 Family Fun Night Parfait Day	 Cyber Monday Shopping Reminder Day	 Pins and Needles Day	 French Toast Day Farmers Market of Bluffton Make Your Own Head Day	 Square Dance Day	 Stay at Home Because You Are Well Day Jazz Corner: Joshua Bowllus Trio Rooftop Bar: Deas-Guyz		

IMPRESS YOUR FRIENDS BY STAYING INFORMED. KEEP THIS HANDY FOR QUICK REFERENCE.



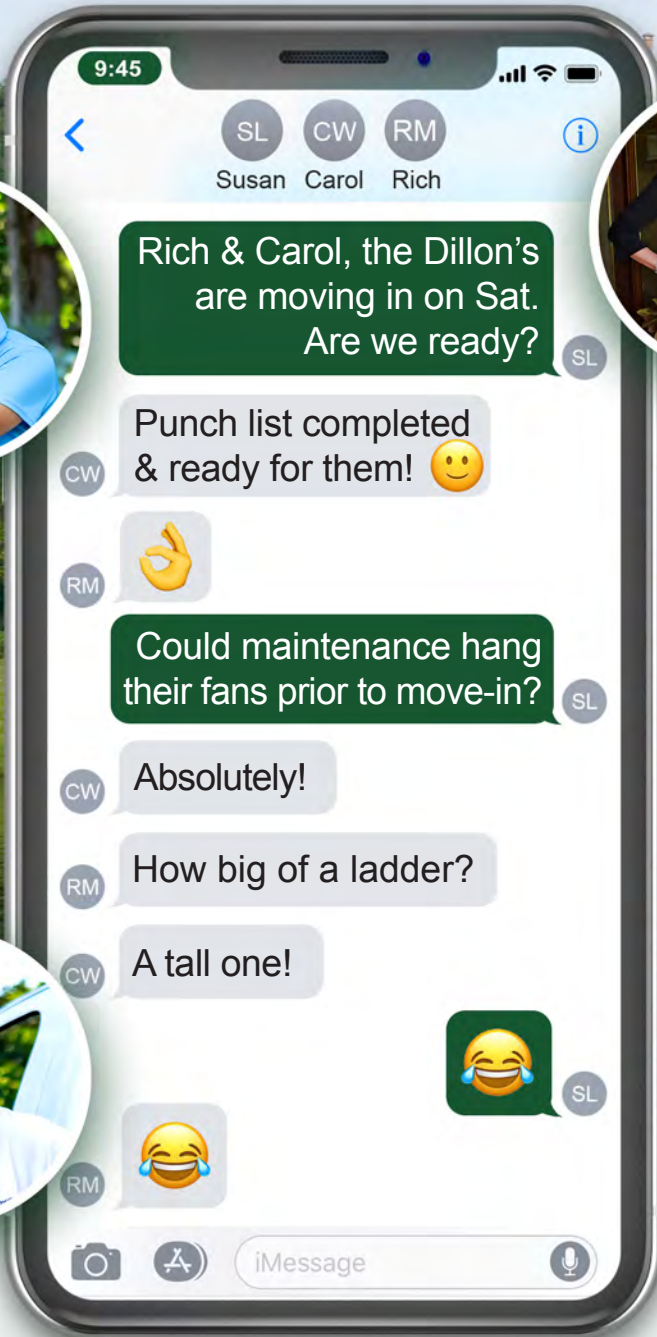
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NOVEMBER happenings



TASTE OF THE SEASON

When: 6 p.m., Friday, Nov. 16

Where: USCB Center for Event Management and Hospitality Training campus

Details: General admission \$65, VIP \$125; hiltonheadchamber.org

Taste of the Season

It's one of the holidays' most anticipated events: The Taste of the Season. Hosted by the Hilton Head Island-Bluffton Chamber of Commerce, the event marks the official kickoff to the holidays, drawing more than 700 patrons. For those who attend, it's an opportunity to indulge their taste buds with epicurean food samplings from the area's best restaurants.

It's also a chance to quickly check off holiday shopping lists with a silent auction that offers an array of gift items designed to impress. Shoppers can purchase gifts such as vacations, restaurant experiences, sports-related memorabilia, custom jewelry and more.

To ensure that each year's Taste of the Season is a night to remember, the chamber utilizes different venues and themes to elevate the evening. This year, the event will be held at one of Hilton Head Island's newest community assets, the USCB Hilton Head Island Hospitality Management Campus. The campus, slated to officially open later this year, features many innovations and looks fantastic. We can't wait to have a look inside. This local food event is the perfect opportunity to do it.



AN EARLY TASTE Michael Anthony's Cucina Italiana shared the recipe for the dish it will be serving at the 2018 Taste of the Season.

MICHAEL ANTHONY'S CUCINA ITALIANA

Veal agnolotti with black truffle and parmigiano cream sauce

INGREDIENTS (filling)

1 pound cooked ground beef or braised and shredded veal
1/2 cup mascarpone cheese
1 cup strained ricotta
2 whole eggs
1/2 cup blanched, dried, and finely chopped spinach
Pinch of salt
Pinch of white pepper
1/4 cup grated parmigiano
1 tablespoon chopped Italian parsley

DIRECTIONS Place meat in a large mixing bowl. Add eggs, mascarpone, ricotta, spinach, salt, white pepper, Parmigiano and Italian parsley. Mix all ingredients together well using a stand mixer with paddle attachment. This is enough filling for approximately four dozen agnolotti or ravioli.

INGREDIENTS (sauce)

2 tablespoons butter
2 teaspoons garlic, minced
1/4 cup **chopped shallots**
2 tablespoons black truffle peelings
2 tablespoons chopped fresh parsley
3/4 cup white wine
1/3 cup heavy cream
2 teaspoons truffle oil
1/2 cup grated parmigiano
Salt and pepper

DIRECTIONS While pasta is cooking, make sauce by melting butter in medium-sized skillet over medium-high heat. Add shallots, garlic and truffle peelings and sauté for one to two minutes. Add wine, cream and parsley and bring to a low boil. Simmer until nappe. Stir Parmigiano into sauce and season to taste with salt and pepper. Add the well-drained agnolotti and toss with the sauce and garnish with freshly ground black pepper.





Music to Your Mouth returns to Palmetto Bluff

For the 12th helping, Palmetto Bluff has corralled the best and the brightest of the South's culinarians, a creatively colorful mix of vintners, brewers, distillers and mixologists and an all-star line-up of musicians to keep the party moving. From the Southern speakeasy and a bacon and bourbon cruise to a traditional oyster roast and the "pig event," featuring a surprise musical guest, this is one of the very best weekends to experience Palmetto Bluff. Five percent of all ticket sales will benefit Second Helpings, a Bluffton charity that collects perishable goods from local food providers and distributes the food to nonprofit agencies to help feed those in need in our area.

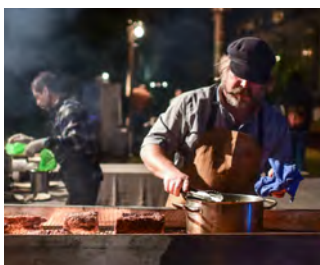


12TH ANNUAL MUSIC TO YOUR MOUTH

When: November 15-18

Where: Palmetto Bluff

Details: musictoyourmouth.com



MOUTH WATERING Palmetto Bluff's Music to Your Mouth has become one of the top culinary events in the Southeast.

TASTE of the Season

FRIDAY
November 16.2018

USCB HILTON HEAD ISLAND
HOSPITALITY
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6:00 PM TO 9:00 PM
IN THE EVENING

Experience A Night To Remember

Indulge your taste buds with epicurean food samplings from the area's very best restaurants and eateries. Shop our silent auction for unique holiday gifts guaranteed to impress. Mingle with friends, business associates, and community leaders.

VIP Experience

Elevate your Taste of the Season experience with early access to the event, open bar from 5:30 - 7:00 pm, exclusive food samplings, and reserved parking.

GENERAL ADMISSION - \$65
VIP - \$125

Register Now

HILTONHEADISLAND.ORG/TASTE

ART SHOWINGS, PLAYS AND PERFORMANCES

"An American in Paris" holiday musical

A regional premiere of "An American in Paris" has a stunning combination of classic music, a timeless story and gorgeous dance resulting in a spectacular musical perfect for the whole family. "An American in Paris" is the story of World War II veteran Jerry Mulligan, who, hoping to build a new life, chooses newly liberated Paris as the place to make a name for himself as a painter. But Jerry's life becomes complicated when he meets Lise, a young Parisian shop girl with her own secret - and realizes he is not her only suitor.

Songs include "I Got Rhythm," "Liza," "'S Wonderful," "But Not for Me," "Stairway to Paradise" as well as beautiful, romantic music that includes "An American In Paris."

"AN AMERICAN IN PARIS"

When: Dec. 5-30

Where: Arts Center of Coastal Carolina

Details: www.artshhi.com or 843-842-ARTS



SOBA PRESENTS *"IT'S HIP TO BE SQUARE"*

This annual fall art exhibit will be displayed from Nov. 5 through Dec. 2, and features special square paintings submitted by members of the Society of Bluffton Artists. Paintings range in size from 10 x 10 inches to 36 x 36 inches and will be on sale in time for holiday art shopping.

"IT'S HIP TO BE SQUARE" ART EXHIBIT

When: Nov. 5 through Dec. 2

Where: The Society of Bluffton Artists Gallery

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



CLINT HOLMES

World class entertainment at The Jazz Corner

Catch a concert and dinner nightly in the intimate, elegant atmosphere of one of the greatest jazz rooms in the world, right here on Hilton Head Island. The menu features innovative Southern flavors and personal, attentive service.

NIGHTLY CONCERTS

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

Where: The Jazz Corner

November headliners: Nov. 2-3, The Christian Tamburr Quartet featuring Grammy-nominated vocalist Clint Holmes; Nov. 9-10, The Larry Fuller Trio; Nov. 16-17, Beyond the Neighborhood - The Music of Fred Rogers featuring The Kevin Bales Quartet with Keri Johnsrud; Nov. 23-24, Piano 2 Piano - award-winning pianists Noel Freidline and Martin Lesch; Nov. 30-Dec. 1, The Joshua Bowlus Trio.

Details: www.thejazzcorner.com or 843-842-8620

Stanley Jordan to perform at The Arts Center

In a career that took flight in 1985 with commercial and critical acclaim, guitar virtuoso Stanley Jordan has consistently displayed a chameleonic musical persona of openness, imagination, versatility and maverick daring. Key to Jordan's fast-track success was his mastery of a special technique on the guitar's fretboard. Instead of conventional strumming and picking, Jordan's innovative "touch technique" is an advanced form of two-handed tapping. From bold reinventions of classical masterpieces and soulful explorations through pop-rock hits, to blazing straight-ahead jazz forays and ultramodern improvisational works—solo or with a group—Jordan always can be counted on to take listeners on a breathless journey into the unexpected.

STANLEY JORDAN GREAT PERFORMANCES PRESENTATION

When: 8 p.m. Nov. 8

Where: Arts Center of Coastal Carolina

Notes: Single Tickets, \$75

Details: www.artshhi.com or 843-842-ARTS



"SEA TO SHINING SEA AND PLACES IN BETWEEN" AT SOBA GALLERY

Linda Hilts' "Sea to Shining Sea and Places in Between" will feature her favorite art mediums of watercolor, acrylic and pastel during an exhibit from Nov. 5- Dec. 1 at The Society of Bluffton Artists gallery, located on Church Street in Old Town Bluffton. An opening reception is scheduled from 3 to 5 p.m. Saturday, Nov. 11, at the gallery. The event is free and open to the public.

"SEA TO SHINING SEA AND PLACES IN BETWEEN" ART EXHIBIT

When: Opening reception 3-5 p.m. Nov. 11, Exhibit runs Nov. 5-Dec. 1

Where: The Society of Bluffton Artists Gallery

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



HHSO
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Mary M. Briggs
President & CEO

Hilton Head Symphony Orchestra Begins New Season

The Hilton Head Symphony Orchestra (HHSO) is pleased to announce that their 37th season, "SoundWaves" opened on October 20. In a special limited performance, six hundred subscribers and local officials were entertained by a unique, symbolic hour of a musical and visual experience described in the words of Conductor John Morris Russell as "an interactive work for orchestra and media . . . a one-act concert, consisting of selected movements for a chamber orchestra, set to dramatic and immersive lighting and video".

The season is dedicated to presenting an array of musical styles and emotions that bring a unique dimension of beauty to our Lowcountry. Two of the remaining season concerts will be held at SoundWaves, located at 7 Lagoon Road near Coligny Plaza, with the other six at our customary performance venue, First Presbyterian Church on Hilton Head Island.

The next concert, Stravinsky Firebird, will be held on Sunday, November 11 at 5:00 pm and Monday, November 12 at 8:00 pm at First Presbyterian Church. Conductor Russell and pianist Terrence Wilson will join together to present an entertaining evening with Stravinsky's most popular work *The Firebird*, Musorgsky's comic opera, the *Fair at Sorochinski*, and the rollicking overture of Kabalevsky's *Colas Breugnon*. Pianist Terrence Wilson will perform Khachaturian's *Piano Concerto in D-flat Major*. He has been acclaimed as "one of the biggest pianistic talents to have emerged in this country in the last 25 years".

Season subscriptions with choices of 6 or 3 concerts are available as well as individual tickets at \$55, \$45, and \$30. Tickets are available online at www.hhso.org or by calling 843-842-2055.

Mary M. Briggs



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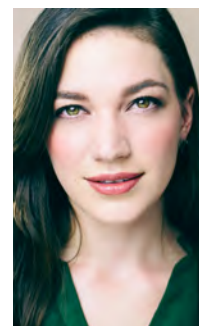
SOUND WAVES



MORRIS RUSSELL



KASINGER



HAWKEY

"T'WAS THE NIGHT BEFORE CHRISTMAS"

SUNDAY, DECEMBER 2, 2018 • 5 PM

MONDAY, DECEMBER 3, 2018 • 8 PM

John Morris Russell, Conductor

Maggie Kasinger, Violin

Kimberly Hawkey, Mezzo Soprano

2018 HHSO Youth Concerto Competition Winner

Hilton Head Symphony Orchestra Chorus

May River High School Schola Cantorum

A holiday spectacular with John Morris Russell featuring all your festive holiday favorites, our HHSO Chorus, and the 2018 HHSO Youth Concerto Competition Winner, Maggie Kasinger.

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**. Concert held at First Presbyterian Church on 540 William Hilton Parkway (278), Hilton Head Island.

FESTIVALS AND FUN

MIX, MINGLE, AND JINGLE AT ROLLERS

It's a grown-up holiday party featuring one of the largest light displays in the area. Enjoy more than 20 local wine and beer vendors, hors d'oeuvres, food trucks, pictures with Santa, raffle and prizes, and more. Music by JD Music Group.

MIX, MINGLE, AND JINGLE HOLIDAY PARTY

When: 6 - 10 p.m. Nov. 24

Where: Rollers Spirits, Wine, and Cheese

Details: www.rollerswineandspirits.com



Community tree lighting and art market

Santa, Mrs. Claus and their trusty reindeer Rudolph will help kick off the holiday season at the Town's official Christmas Tree Lighting on the Arts Center festival grounds. It's an old-fashioned Yuletide celebration, complete with Christmas carols, holiday crafts, yummy treats and a musical performance from the cast of "An American in Paris." Start your holiday shopping early while supporting local artists who will be onsite with jewelry, art, crafts, Christmas treasures and more. Activities for children include face painting, holiday crafts and photo opportunities with Santa. Hot chocolate, coffee, BBQ and other treats will be available to help keep patrons warm. This family-friendly community festival is an Island tradition. Free and open to the public – on the Arts Center festival grounds.

COMMUNITY TREE LIGHTING AND ART MARKET

When: 3:30 - 5:30 p.m. Nov. 24

Where: Arts Center of Coastal Carolina Festival Grounds

Notes: Free and open to the public

Details: www.artshhi.com

Holiday Happenings at The Village at Wexford

A Holiday Evening in the Village

Music, shopping, refreshments, and prizes. Christmas movie and cocoa for the kids.

5-8 p.m. Nov. 15

Santa's Big Arrival and the Gingerbread Trail

Holiday family fun offering a Gingerbread Trail of treats, photos, music, stories, and photos with Santa.

3-5 p.m. Nov. 24

Santa at The Village

Santa will be at The Village at Wexford every Saturday from **3-5 p.m. Nov. 24-Dec. 22.**

Wine Down Wednesday

Dec. 5

Holiday Market at Coastal Discovery Museum

Local artists will offer nature-themed gifts, Gullah art, jewelry and sweet-grass basket-making demonstrations.

Book signings by local authors and Gifts for a Cause, including "Adopt-A-Nest" and "Adopt-A Dolphin" will ensure your holiday offerings are unique.

Enjoy gumbo from "We Island" and samplings from Lowcountry Produce.

Check out the latest exhibit in the gallery Daufuskie Island artisans and wander the grounds to view 19 sculptures in the Public Art Exhibit.

HOLIDAY MARKET

When: 10 a.m. - 1 p.m. Nov. 20

Where: Coastal Discovery Museum

Details: www.coastaldiscovery.org



HOLIDAY BOUTIQUE FEATURES LOCAL ART

The Society of Bluffton Artists' sixth annual Holiday Boutique will be open from Nov. 14 through Dec. 14 at the Center for Creative Arts. The boutique offers a unique place to shop for the holidays with a variety of creative items from local artists from which to choose, including jewelry, cards, holiday decorations, small paintings, floral arrangements, and fiber art.

SOCIETY OF BLUFFTON ARTISTS' SIXTH ANNUAL HOLIDAY BOUTIQUE

When: 10 a.m. to 5 p.m. Monday-Saturday, 11:30 a.m. to 3 p.m. Sunday, Nov. 14-Dec. 14

Where: The Center for Creative Arts

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



BLUFFTON TREE LIGHTING & PARADE

The tree-lighting ceremony will take place at DuBois Park in Bluffton's Historic District. At 5 p.m. Friday, Nov. 30, Mayor Lisa Sulka will announce the grand marshal of the Bluffton Christmas Parade and town leaders will light the Bluffton Christmas tree. Refreshments will be served under the DuBois Park Pavilion, where Santa will greet the children. **The Bluffton Christmas Parade** will be Saturday, Dec. 1 at 10 a.m. beginning at the corner of Bridge and Pritchard streets. Parade participants will make their way along the parade route and end in Bluffton Park at the corner of Pin Oak Street and 8th Avenue.

TOWN OF BLUFFTON CHRISTMAS TREE LIGHTING CEREMONY & PARADE

When: Town of Bluffton Christmas Tree Lighting, 5 p.m. Nov. 30; Town of Bluffton Christmas Parade, 10 a.m. Dec. 1

Where: Bluffton's Historic District

Details: www.bluffton.com

Hilton Head Dance Theatre presents "The Nutcracker"

Celebrate the beginning of the holiday season with the Hilton Head Dance Theatre's production of The Nutcracker for a performance the whole family will enjoy.

"THE NUTCRACKER"

When: 7:30 - 9:30 p.m. Nov. 9

Where: Seahawk Cultural Center

Details: www.hiltonheaddance.com



STOMP GRAPES AT THE HILTON HEAD ITALIAN HERITAGE FESTIVAL

This event gets bigger every year and this year's celebration will be no exception. As always, the festival is a robust celebration of Italian culture with food and live entertainment. The crowd-pleasing grape stomping contest will return, as will the pizza eating contest – and some new events too, so don't miss it.

HILTON HEAD ITALIAN HERITAGE FESTIVAL

When: 11 a.m. - 4 p.m. Nov. 17

Where: Coastal Discovery Museum at Honey Horn

Notes: Rain or shine. No pets please!

Details: www.iachh.org

Go on a holiday wagon ride

Enjoy a festive wagon ride and take in the fall colors, as well as abundant plant and wildlife in the Sea Pines Forest Preserve. Cookies and refreshments will be provided before the tour. Reservations are required.

HOLIDAY WAGON RIDE

When: Nov. 20-24

Where: Sea Pines Resort

Details: The Sea Pines Resort's recreation department at (843) 842-1979.

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10AM-7PM

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10 Humane Way | 843.681.8686
www.hhhumane.org

local | happenings

FUNDRAISING EVENTS

Hilton Head Island Bridge Run

This year's Bridge Run 10K and 5K will start and finish at Crossings Park, taking participants over Broad Creek on the Cross Island Bridge. All participants will receive a Hargray Hilton Head Island Bridge Run T-shirt. The post-race party and awards ceremony will feature refreshments, music, and door prizes.

BRIDGE RUN

When: 8:30 a.m. Nov. 10

Where: Crossings Park

Details: bearfootsports.com or call 843-757-8520.



THRIFT STORE FLIP

Turn trash into cash for a great cause. Hospice Care of the Lowcountry is hosting their take on the HGTV show Flea Market Flip. Individuals will pick up an item or piece of furniture at one of the many local thrift stores. They will unleash their creativity and completely transform it into something creative and new for a silent auction.

THRIFT STORE FLIP

When: 5-8 p.m., Nov. 8

Where: LOCAL Life, 400 Main Street, Suite 200A, Hilton Head Island

Details: hospicecarelc.org, 843-706-2296, dschuetz@hospicecarelc.org

The Bluffton Book Festival

Rub elbows with New York Times best-selling authors and local talent at this family-friendly, three-day event. Workshops and lectures will be offered in conjunction with the Pat Conroy Literary Center. Join in a fun-filled time of good food, fun for the kids, and great books. The Bluffton Book Festival exists to raise funds for The Literacy Center and Book Industry Charitable Foundation.

BLUFFTON BOOK FESTIVAL

When: Nov. 15 - 17

Where: Old Town Bluffton

Details: www.blufftonbookfestival.com



BLUFFTEMBERFEST SUNSET PARTY 2018 SERIES FINALE / REDUX

The Bluffton Sunset Party originally scheduled Sept. 15 but cancelled due to Hurricane Florence has been rescheduled for Saturday, Nov. 24. It will feature live music from local favorites such as Cornbread and The Chiggers. Come for the food court, craft beer garden, wine bar, arts & crafts, vendors, and kids activities. Proceeds benefit local charities.

BLUFFTEMBERFEST REDUX

When: 3 - 8 p.m. Nov. 24

Where: Bluffton Oyster Factory Park

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

Details: www.blufftonsunsetparty.com or 843-757-8520

PEDAL HILTON HEAD ISLAND



More than just a series of fantastic cycling events, Pedal Hilton Head is a celebration of the island's music, culture, and two-wheeled lifestyle. An entire weekend of activities are planned, including the Music of the Grateful Dead on Friday and Saturday nights, live local music, the all-new Beach Grinder Beach Race, and the Main Ride on Nov. 18. Proceeds benefit the Boys and Girls Club of Hilton Head Island.

PEDAL HILTON HEAD ISLAND

When: Nov. 16 -18

Details: pedal4kids.org



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HILTON HEAD DANCE THEATRE

Karena Brook-Carlyle and John Carlyle, Artistic Directors

P R E S E N T S



John Carlyle 2018

The Nutcracker



NOVEMBER 9TH, 10TH, 16TH & 17TH AT 7:30

NOVEMBER 11TH & 18TH AT 2:30

SEAHAWK CULTURAL CENTER

For more information and to purchase tickets visit
hiltonheaddance.com or call 843.842.3262



local happenings

MEETINGS & GATHERINGS

World Affairs Council of Hilton Head

WACHH provides a forum to learn more about world events and their impact on the United State of America.

WORLD AFFAIRS COUNCIL OF HILTON HEAD DISCUSSIONS

When: 10 a.m. Fridays

Where: First Presbyterian Church, 540 William Hilton Parkway

Details: wachh.org



PIERRE VIMONT

UPCOMING SPEAKERS

November 2: 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.

November 16: Dr. Jennifer Keene, professor and history department chair at 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.



© ARNO DIMMLING

FOR THE BIRDS The Coastal Discovery Museum will host "ACE Basin, one of the Last Great Places" at 3 p.m. on November 14.

MORE ONLINE

Find more details on the following November events online at **LocalLifeSC.com**.

Happenings at the Coastal Discovery Museum

Sea of Dreams exhibit at Karis Art Gallery

Hilton Head Christian Academy goes "Into the Woods"

Unforgettable: A Tribute to Natalie Cole at The Northridge

Songwriters in the Round at The Hanger

Virginia Repertory Theatre presents "The Frog Prince"

"No School Art Day" at the Arts Center

Earthenware Clay Nativity workshop at The Arts Center

Government benefits seminar

Hilton Head Island's Hall of Fame

REAL ESTATE marketplace



Million dollar dream homes

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

We feel these luxury properties — located in Palmetto Dunes, Indigo Run, Sea Pines, Colleton River, Windmill Harbour and Port Royal Plantation — 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.

14 Laughing Gulf Road
Offered by James Wedgeworth
Charter One Realty
\$7,950,000

Real Estate Marketplace



12 Full Sweep, Palmetto Dunes

The expansive water view from this beautifully constructed Palmetto Dunes residence is nothing short of breathtaking! Elm flooring, compelling rooms & angles, 10-12ft ceilings, tall windows, transoms, fireplace, built-ins, spacious & luxurious bedroom suites, office, luxurious bathrooms, large family room, and remarkable outdoor living spaces. The modern kitchen has everything you could want, view included! The perfect package... topped off with a private boat dock AND private swimming pool! \$1,595,000

Collins Group Realty 843.341.6300
www.CollinsGroupRealty.com



42 Wilers Creek Way, Broad Pointe at Indigo Run

Masterfully constructed, capturing some of the most scenic waterfront views on the Island. Nestled along the glorious Broad Creek waterway. Luxurious marble & hardwoods, 12' ceilings, coffers, crown, built-ins, alcoves, arches, invisible speakers, bullnose corners, premium lighting, 8ft doors, etc. The kitchen is nothing short of perfection w/Fisher & Paykel, Dacor and Thermador. Plus, the fenced pool & outdoor living environment is second to none. \$1,975,000

Collins Group Realty 843.341.6300
www.CollinsGroupRealty.com



26 Sandhill Crane, Hilton Head Island

Masterful design and modern luxury embodies this 4 bedroom 6 bath ocean-front home near the Ocean Gate of Sea Pines Resort. Every detail was carefully selected and quality crafted, including Lutron lighting, wall-to-wall windows, artwork display lighting, 2 master suites, 6 terraces and 3 fountains. Sprawling entertainment spaces flow outside to the outdoor living space past the pool and beyond to the Atlantic Ocean. \$5,350,000

Susan Ochsner 843.816.6388
www.YourHiltonHeadAgent.com



221 South Sea Pines Drive, Sea Pines Plantation

Extreme Quality by Clark Design and Build, hands-on 2nd generation Hilton Head Island Craftsman/Builder. Incredible floorplan, amazing outdoor environments including overflowing spa into lavish pool, covered tiki bar with outdoor kitchen, with service right to the hot-tub! 3rd row location in the South Beach area of Sea Pines Resort. Pre-construction price is \$2,995,000 Please call for details.

David Carroll 843.384.8111
www.HiltonHeadHomeSource.com



Real Estate Marketplace



102 Baynard Cove, Sea Pines

This 5900 sq. ft. custom built home is one of Sea Pines Plantation's 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 BRs, 5 BAs & 2 1/2 BAs. 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

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80 North Sea Pines Drive, Sea Pines

A unique opportunity to own a beautiful 5th row Sea Pines beach home with beautiful golf views too! This open floor plan features great room with fireplace, dining room, and kitchen/family room opening to a lovely deck with pool, spa, and patio below. 5 bedrooms, 6 full bathrooms, fabulous kitchen with Viking and Dacor appliances, additional media room, gorgeous architectural detail, beautiful cabinetry, wood and stone floors. The perfect permanent residence, vacation home, or rental property. \$2,250,000 Furnished.

Jeannie Lawrence 843.816.2275
www.wesellseapines.com

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37 Inverness Drive, Colleton River

'One of a kind' Custom built French Country house is located in a prime golfing community which simply offers a wonderful way of life. Beautiful lagoon views, landscapes gardens and a lush courtyard setting transporting you to a sense of tranquility. Graceful architecture with wide planked pine floors, high beamed ceilings, stone surround fireplaces. A beautiful kitchen/great room full of character with stunning views of the lagoon. 3 bedrooms, 3 full bathrooms, study, library 3,571 sq. ft. \$1,325,000

Charlotte Stringer 843.540.0675
www.charteronerealestate.com

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6 Painted Bunting, Hilton Head

3rd Row Beach Home with 4 bedrooms, 4.5 baths. Open, flowing floor plan with generous sized living and dining rooms. Kitchen open to family room. Gorgeous private outdoor living space with multiple decks, plus huge heated pool complex. First floor has a spacious master suite, with french doors to the deck letting in ocean breezes. Additional first floor ensuite. Second level has a "2nd" master suite, plus another ensuite. Lower level garage is fully enclosed with plenty of room. Newer Roof, HVAC systems. \$1,400,000

Mark Mayer 843.816.0693
www.MarkMayer.evusa.com

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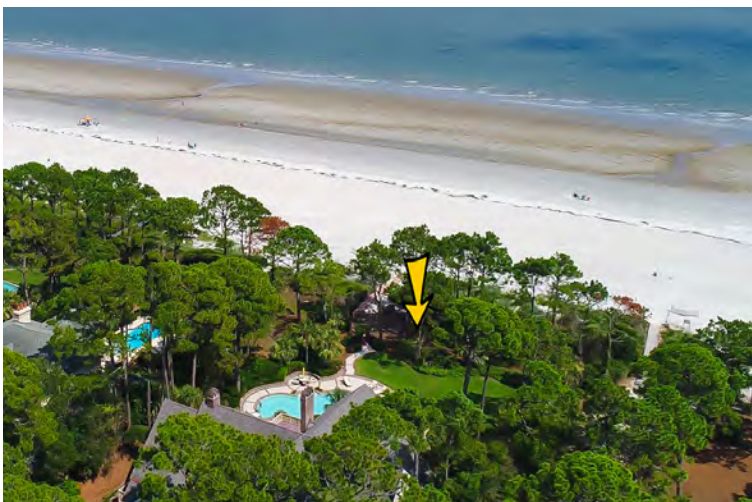
Real Estate Marketplace



9 Old Ferry Point, Windmill Harbour

New "smart home" situated amongst small enclave of only 8 special residences. Deep water and sunset views. Well appointed kitchen features DCS gas cook top w/ pot filler, Liebherr fridge and Electrolux double ovens. Master has long water views, pop up TV, luxurious bath with heated stone floors, private deck. Private theater room was professionally designed and installed by "Play" with 120" TV, 6 state of the art speakers, lounge chairs, lounge beds, popcorn machine and mini fridge. Elevator. Offered fully furnished. \$1,995,000

Lonnie Goulet 843.338.0094 LonnieGoulet@gmail.com



14 Laughing Gull Road, Sea Pines

One of the most magnificent oceanfront homes ever offered for sale. 135' on the ocean on 3.5 lots. Extremely well built. Over 10,000 htd.sq.ft & features 4 ocean view bedrooms, each with full baths. Separate guest quarters with bedroom, living room, kitchen, patio & a separate entrance. Spectacular living room with high ceilings & unbelievable views of the ocean. Beautiful outdoor living spaces & private pool & private walkway to the beach. Paneled luxury office, workout room and screen porch. \$7,950,000

James Wedgeworth 843.384.7825
www.JamesWedgeworth.com



18 North Port Royal Drive, Port Royal Plantation

Second row 5 bedroom, 4.5 bath home with water view, awarded gardens flanked by oaks leading to beach path. This 3 story home was designed for gathering family and friends. Grand foyer, 3 fireplaces, high smooth ceilings, detailed moldings, elevator, and wood floors. Gracious size rooms including study, family game rooms, butler's pantry, and a screen porch across the rear of home. Open flow gourmet kitchen contains top tier appliances with induction and gas cook tops. 3 car garage, shop, plenty of walk-in storage, & irrigation well. \$1,625,000

Angela Barbic 843.227.2526
AngelaBarbic@gmail.com



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[D.L.]

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MORE ONLINE

Find Judy Sparzo's recipes for **roasted garlic parmesan cauliflower** and **cowboy caviar** online at LocalLifeSC.com.



Outside the box

Outdoor activities are central to life here in the Lowcountry. With gorgeous weather almost year round, it's understandable why so many local sports, festivals, events and other pastimes happen outside.

To close this "Sporting Life" issue, we leave you with a scene of Peter and Judy Sparzo at home engaging in their favorite outdoor activity: relaxing on the porch with family and friends.

Moving here from Connecticut, the Sparzos knew that while down here, one of their top priorities was to spend more time enjoying the beautiful weather. With a gorgeous view that spans their pool and three fairways on the Devil's Elbow North course at Moss Creek, their porch is the perfect location to do just that.

"It's a much-loved extension of our living space that we use every day: coffee in the morning, reading on rainy afternoons, entertaining friends and neighbors, or cooling off under the ceiling fans on a hot, humid day," Judy said. "I love to sit and watch the sun go down, with the colorful rays shining through the trees on the golf course."

The Sparzos treated their guests to an impressive fall spread of appetizers and cocktails, including honey garlic chicken skewers, cowboy caviar with tortilla chips, roasted garlic parmesan cauliflower and apple cider mimosas. *LL*



FRIENDLY GATHERINGS

Pictured, from left: Tom Catanese, Jan Catanese, Judy Sparzo, Peter Sparzo, Stan Young, Geary Cunningham and Jonnee Wadlow. Find more photos and video from this porch party online at LocalLifeSC.com.

©PHOTOS BY LISA STAFF

Apple Cider Mimosas

INGREDIENTS

1/2 cup apple cider

1/4 cup Champagne

Gold & silver sprinkles, for rim of glass

Apple slices, for garnish



DIRECTIONS Dip the top of each Champagne glass into water and then dip in the sprinkles to coat. Pour each champagne glass 1/2 to 3/4 full with apple cider. Top with champagne. Add an apple slice garnish and enjoy!



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