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the team

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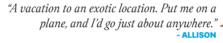
"A nap. This has been a huge year for me with the magazine and both daughters getting married!"

"One of those oil rain lamps that were popular in the 1970s."

> "A leather jacket for my bike so I can ride this winter."

"Vespa scooter with detachable sidecar."

"Another Bernese Mountain Dog puppy."



"Always travel ... anywhere ... with all my offspring involved.



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Holiday Special!

Limited Edition Traveler Duffles Available, starting December 3rd, In-stores & Online \$165 \$98



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The spirit of giving in our small community is impressive

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Dec Contents

Publisher

The Lowcountry is overflowing with generous people. We dedicate this issue to them. because without them, the bright and warm Lowcountry we know and love would be a little darker, colder and less special.

Contributors

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



An island apart

On an island defined by its beautiful homes, this Gull Island home is in a category all its own.











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Tis the season of giving This time of year, possibly the best thing you can gift is your support



HOLIDAY CHEERS The LOCAL Life team wishes you and yours a wonderful holiday season filled with memories you'll always treasure. Pictured, from left: Jeremy Swartz, Allison Cusick, Charles Grace, Lori Goodridge-Cribb and Lance Hanlin. Cheers!

Think about people you truly respect, admire and love to be around. How are these individuals connected? I'm guessing it's not their beauty, their wealth or their accomplishments. I bet it's the way they give: Generously, selflessly, without expectation of return.

I'm talking about the best of the best of us — the type of person that makes time to help an elderly person change a flat tire in the rain or drops off dinner at the doorstep of a grieving widow. They say "yes" more than they say "no" and ask, "What can I do for you?," and actually mean it.

The Lowcountry is overflowing with these wonderful people. We dedicate this "Giving" issue to them, because without them, the bright and warm Lowcountry we know and love would be a little darker, colder and less special.

Like we do with all of our main topics each month, we tried to spotlight the many different ways locals give. Some give financially, some give their time while others give their heart - both figuratively and literally (find the wonderful story of a woman who was given a second chance at life, thanks to a donated heart on page 48).

We identify different ways our private communities give (88), highlight several wonderful nonprofits and charities worthy of your support (98) and reveal the charitable history behind our many local thrift shops (102).

Speaking of giving, have you completed your holiday shopping? If not, we have some great suggestions for stocking stuffers (20), presents for children (22) and toys for tweens (24). For the adults on your list, be sure to check out our "Gifts That Give" guide (62), which showcases local products that give to charitable causes and organizations.

Other holiday content includes magical Christmas villages (18), a list of things not to say on Santa's lap (19), recipes for treats to leave him on Christmas Eve (26), ways to contact him (29), Christmas traditions (31) and holiday safety tips for pet owners (110). We found an incredible private Christmas tree collection (114), discovered an awesome collection of rare ornaments (120) and share creative ways to make gifts out of things you find outside (124). Our fashion spread (52) is tied to the Hilton Head Dance Theatre's production of "The Nutcracker." Special thanks to John Carlyle, his team and all of the wonderful people at the Seahawk Cultural Center for making it happen.

Although it's been said many times and many ways, Merry

Christmas to you!

DON'T FORGET

"Maybe Christmas,

he thought, doesn't

come from a store.

Maybe Christmas ...

perhaps... means a

little bit more."

- HOW THE GRINCH **STOLE CHRISTMAS**

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!





SMILES PER GALLON

Have you seen the LOCAL Life Jeep around town? This month, we rolled up next to **Brody Kenneweg**, owner of Haskins & Co. (formerly Traveling Chic Boutique). Be sure to follow @LocalLifeSC on Instagram to see all of the #LocalswithaJeep photos.





THE VILLAGE AT WEXFORD, HILTON HEAD ISLAND 843.341.5116

WWW.PRETTYPAPERSHHI.COM

contributors

MEET OUR WRITERS + PHOTOGRAPHERS + PEOPLE BEHIND THE SCENES



Abigail Fellin

Intern (left)

FOR THIS ISSUE: Helped with a little bit of everything.

HOME STATE: Nebraska

CURRENT HOME: Shelter Cove. Hilton Head Island

HOBBIES: Reading a good book with some tea and my cat.

FAVORITE GIFT YOU'VE RECEIVED:

A signed copy of one of my favorite novels.

FAMILY HOLIDAY TRADITION:

On Christmas Eve, my family always eats salami and crackers and has chocolate fondue as we watch "National Lampoon's Christmas Vacation."

FAVORITE HOLIDAY MOVIE:

Fither "National Lampoon's

Christmas Vacation" or any Hallmark mov-

ie because they're such a holiday staple at my house.

LEAST FAVORITE HOLIDAY MOVIE:

"How the Grinch Stole Christmas." Something about how the people look in the movie freaked me out as a kid and I haven't gotten over it.

FAVORITE HOLIDAY TREAT:

Every Christmas morning my mom makes what my family calls orange rolls, an amazing pastry with orange glaze frosting. I can eat an entire pan's worth myself.

FAVORITE REINDEER: Vixen **FAVORITE CHARITY OR**

NON-PROFIT: Hopeful Horizons because I have seen the positive outcomes their services provide.



John Carlyle

Co-artistic director for the Hilton Head Dance Theatre

OTHER CREDS: I'm the author of the never to be released book, "How to Annoy People." I also did a TEDx Talk (this one's real).

FOR THIS ISSUE: I was at the photo shoot for this issue where I got to add a new chapter to my never to be released book.

HOMETOWN: Swindon, England **CURRENT HOME:** Bluffton **HOBBIES:** My library

FAVORITE GIFT YOU'VE RECEIVED:

I'm a sentimental fool. I cherish every gift. Does a New Year's Eve smooch count?

FAMILY HOLIDAY TRADITION:

Family dinner (where gluttony is not a sin).

FAVORITE HOLIDAY MOVIE: The "Buffy the Vampire Slayer" episode,

"Amends." It snows in Sunnydale!

LEAST FAVORITE HOLIDAY MOVIE:

"Least Favorite" borders on being an oxymoron. This question broke my brain.

FAVORITE HOLIDAY TREAT: Pie!! FAVORITE REINDEER: Dancer, duh.

FAVORITE CHARITY OR NON-PROFIT: James and Gigi,

my rescue dogs, just informed me it's the Humane Society.





FOR THIS ISSUE: Styled models for the fashion shoot.

HOMETOWN: Chantilly, Virginia **CURRENT HOME:** Point Comfort, Hilton Head Island

HOBBIES: Yoga, mountain biking, running, playing ukulele

FAVORITE GIFT YOU'VE RECEIVED:

Eight years ago I was given a **ukulele** and fell in love with it.

FAMILY HOLIDAY TRADITION:

Opening our gifts at midnight on Christmas Eve.

FAVORITE HOLIDAY MOVIE:

"Elf." It makes me laugh so hard every time I watch it.

LEAST FAVORITE HOLIDAY MOVIE:

"Jingle All the Way." I mean it's OK.

FAVORITE HOLIDAY TREAT:

Fudgies from Heidelberg Pastry shoppe In Arlington, Virginia. My mother was the manager for many years and to this day every Christmas they send us a box of everyone's favorite treats.

FAVORITE REINDEER: Rudolf

FAVORITE CHARITY OR

NON-PROFIT: Deep Well. They are a volunteer-based non-profit organization giving a helping hand to someone who needs it when times are tough. Over 90 percent of the contributions go directly to the program's services. At the salon I work, we have been supporting them by having a food drive where anyone can donate nonperishable items.





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Parisian flea market to Palmetto
Bluff, featuring furniture, jewelry,
home accessories and holiday
gifts galore.



THE

WINE SHOP

Wine selections from classical and upcoming regions showcasing vanguard and blue chip producers flow into the Bluff for one week.



PALMETTO BLUFF

links

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online exclusives



USCB's HHI campus complete

The University of South Carolina Beaufort unveiled its new \$25 million Hilton Head Island campus, home of the university's baccalaureate program in hospitality management. The campus is ideally suited to foster closer ties between the university and the many hotels, resorts and restaurants of Hilton Head and Bluffton, Read more online.

Airline adding new direct flight to D.C.

American Airlines is adding a direct flight from Hilton Head Island Airport to Reagan National Airport in Washington, D.C., starting in May 2019. The new flight is a result of HHH's runway extension project that was completed in June. Find more details online.





Photos from around town

Find images of **SOAR Special Recreation** at the Special Olympic Fall Games in Myrtle Beach along with other images from around Hilton Head Island and Bluffton online at LocalLifeSC.com.

About the Cover

The "Silent Night" cover is a composite photo created by LOCAL Life art director Jeremy Swartz, using a photograph of the beach on a starry night by Eidy Bambang-Sunaryo. "We felt we nailed Christmas on our December 2017 cover, but the decorated tree really dated it after Dec. 25. We like to see issues of our magazine on coffee tables many months after they are printed. With that in mind, we took a more subtle approach this year. I think it works well with the 'Giving' theme while still acknowledging the holiday season."



online video



HERE TO HELP

Read about the many ways Kobe Floyd makes the Lowcountry a better place on page 38, then watch video of him in action.



LITTLE HELPERS

Take a look at this month's fashion shoot on page 52, then watch video of these and other cute little elves that helped make it happen.



SWEET AS PIE

Check out Jennifer Gleitsmann's holiday baking tips on page 74, then watch video of her photo shoot coming together.



PORCH PALS

Watch behind the scenes video of several LOCAL Life Brand Ambassadors partying on an awesome porch.

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









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nest (nest) *n*. 1. a place of rest or retreat, a refuge. 2. *home*.











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Magical holiday villages

Christmas is one of the most wonderful times of year. If you are dreaming of spending it in a postcard-perfect location, Hilton Head Island has you covered. While we most likely won't experience a white Christmas (although it did happen once in 1989), there are several holiday villages and other merry areas worth taking your little elves to. Here are a few of our favorites, in no particular order.



Shelter Cove Towne Centre

More than 30,000 lights will shine until Dec. 31 as part of its impressive Clark Griswoldstyle holiday display. Visit Santa from 5-7 p.m: Friday, December 7; Saturday, December 8; Friday, December 14; Saturday, December 15; Friday, December 21; Saturday, December 22.

BEST DAY TO GO: Friday, Dec. 7 Begin your holiday celebration with the Winter Wonderland Festival (4-8 p.m.) at Shelter Cove Community Park. There will be hayrides, carnival games, a petting zoo, a children's parade and a special visit from Mr. & Mrs. Claus. Admission is free but donations are welcome.



Harbour Town Lights

Stroll along the harbor and enjoy the illuminated seasonal figures dotted along the path to the famous lighthouse. The centerpiece of the display is the towering Christmas tree, perfect for family Christmas card photos. Young ones will love the golf cart Christmas train and the Saturday night outdoor movies on the inflatable screen under the Liberty Oak. Benches and a fire pit for roasting marshmallows will be provided. Admission is complimentary with the donation of a canned food item for The Deep Well Project.

BEST DAY TO GO: Sunday, Dec. 23 Listen as Gregg Russell plays his guitar and sings songs of the season for children and adults (5:30-9 p.m.). Before and after the free concert, enjoy a special visit from Santa Claus.

Christmas Village in South Beach

The fun at South Beach Marina Village started after Thanksgiving and will continue through Dec. 23. Enjoy thousands of lights or send a letter to Santa at the North Pole. Several specials are planned for different nights. Admission is free.

BEST DAY TO GO: Saturdays

Have a talk and take photos with Santa at the cozy South Beach Inn (3-5 p.m.; Dec. 1, 8, 15, 22). Well-behaved, leashed pets are welcome to visit with Santa and take photos as well.





The Village at Wexford

Every Saturday through Dec. 22, the Village at Wexford will offer a festive holiday atmosphere for family fun. Activities include visits and photos with Santa, cookie decorating on the porch outside of Island Child and an opportunity for kids to write and mail a letter to Santa.

BEST DAY TO GO: Saturdays Don't miss Storvtime with Santa (2:45-3 p.m.; Dec. 1, 8, 15, 22) in a special area on the patio by Island Child. The station includes an area for cookie decorating, children's crafts, a gingerbread play area and an Instagram-worthy photo station. Admission is free.

OTHER MERRY LOCATIONS

HILTON HEAD ISLAND

The Arts Center of Coastal Carolina · Chinaberry · Coligny Plaza · Compass Rose Park First Presbyterian Church · Hilton Head Fire & Rescue Station 3 · Main Street Village Jim and Carolyn Neely's Port Royal home · Pirate's Island Adventure Golf · Reilley's Grill & Bar

RILIFFTON

Cahill's Market & Chicken Kitchen · Calhoun Street · DuBois Park · The Promenade · Rose Hill Plantation · Tanger Outlets

NEARBY LOCATIONS

Aiken: Hopelands Gardens · Beaufort: Waterfront Park · Charleston: Marion Square · Lady's Island: Royal Pines Columbia: Saluda Shoals Park, Riverbanks Zoo · James Island: Holiday Festival of Lights Moncks Corner: Celebrate The Season Holiday Driving Tour · Murrells Inlet: Nights of a Thousand Candles North Myrtle Beach: The Great Christmas Light Show · Ridgeland: Brendlen's Lowcountry Christmas Light Display Orangeburg: Edisto Memorial Gardens · Savannah: Christmas Lights Tour · Sumter: Swan Lake



What NOT to say while on Santa's lap

Want to avoid getting coal this year? Avoid these phrases while chatting up the big fat man with the long white beard.

MY TUMMY

I don't have to be good ... I'm cute! Red's not really your color. Check your elf before you wreck yourself. I only accept candy canes in mint condition. Know any good venison recipes? My chimney wasn't built for the big and tall. Being good? You were serious about that? Can Mrs. Claus come instead? You know, cookies and milk are really

high in cholesterol. You can't believe everything Mommy says, you know. The doctor says it's not that contagious. Ken Bone called. He wants his sweater back. Well, I guess it depends on your definition of naughty. Sorry. Guess I drank too much water. Don't forget to bring batteries this time. You really see us when we're sleeping? Creepy! If I don't get what I want, there will be consequences.



WHAT GIVES?

For those looking to pump up their charity game, we offer this collection of sensational, inspirational and celebrational tunes about giving. These 12 tracks are guaranteed to make you feel good, and may even inspire you to open your pocketbook for a good cause. Find this and other LOCAL Life playlists by searching for locallifetunes on Spotify.

"Give A Little Bit" — Supertram "Something To Believe In" — Poison "Give It Away" - Red Hot Chili Peppers "I Thank You" - ZZ Top "Give Blood" - Pete Townshend "You Get What You Give" - New Radicals "Give It Up" — KC & The Sunshine Band "Something's Gotta Give" - All Time Low "If I Had The World To Give" — Grateful Dead "What You Give" - Tesla "Give To Live" — Sammy Hagar "Give Me Everything" — Pitbull



Stocking Stuffers

to gift-buying needs. We hung our stockings by the chimney with care, wondering what presents will soon be there. With determination and spirit, we all sat down and wrote out the best stocking stuffer list around. Here we present it, not a moment too soon, a helpful gift from us to you.



CHOCOLATE CHRISTMAS COAL

If your friends and family deserve to be on the "naughty" list, this is the stocking stuffer for them. Designed to look like the coal, this chocolate candy bag is sure to get a laugh out of everyone around. Available at uncommongoods.com \$17



ANKER POWERCORE 20100

Let's be honest, we're all a little addicted for our phones from time to time. But instead of getting caught needing it with a dead battery, invest in a portable charger that can charge an iPhone up to six times before needing to be plugged in itself. Plus, it's fits perfectly in a stocking. Available at anker.com \$54



PLAY NINE

Lowcountry life is known for the golfing culture. So why not include it with your card games? A fun, easy card game to play with friends and family, this golf-based game is enjoyable for golfers and non-



golfers alike. Available at playnine.com \$15.



at amazon.com \$30

KINDLE PAPERWHITE 4

The newest Kindle Paperwhite is perfect for book lovers. With a noglare screen, twice the amount of storage previously offered, and being waterproof, it's perfect for reading at home, the pool, or beach. If you're not interested in reading, try the new function that allows users to listen to audio books instead. Available at amazon.com. \$130.



ECHO DOT AND SMART PLUG

Upgrade your home to a smart home with an Echo Dot. The new 3rd generation is designed to let you talk anywhere in the room and still be able to give commands. The Smart Plug lets you control any device plugged in to it through Alexa as well. It's the simple way to give your home a modern makeover. Available at amazon.com for \$65.



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Love the health tracker trend but hate the look of bulky bracelets? Bellabeat has you covered. With six different design options, and three different ways to wear the tracker, it is the stylish alternative for healthy habits. Plus, the battery lasts up to six months so you can track 24 hours a day. Available at amazon.com. Starting at \$139.



MINI PORTABLE PROJECTOR

Whether you are wanting to show your friends pictures from your latest vacation or watch a movie outside while camping, this projector is perfect for displaying what you want. It connects to a variety of Apple products and saves you a hassle of passing your phone around the table 10 times. Available at amazon.com \$249.



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Toys for good little girls & boys

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LEGOS

Legos: fun to build with, painful to step on when not wearing shoes. Despite this well known fact, it's still a favorite among kids and families alike because they offer something for every age. Whether it's a train that helps kids learn to count or a complex replica of the entire Star Wars Universe. Decide what works best for your family and have fun for hours.



AMERICAN GIRL DOLL

Girls and dolls have gone hand in hand for generations, so why not get them a doll that will last for generations? American Girl dolls have a variety of characters with educational back stories from which to choose or the option to create a look alike. And don't they say two is better than one? Available at americangirl.com. Starting at \$60



FURREAL PET MUNCHIN' REX

Anyone else ever want their own baby dinosaur? This adorable toy lets kids feed, care for and play with their own pet dino. With over 35 action combinations, it responds to being petted, fed or waved at with head and arm motions and sometimes will even hop and beg. Available at Hasbro.com. \$50

THAT'S GROSS SCIENCE LAB

There's something about the idea of something being gross that attracts young boys like moths. If you know a boy like that, this kit is perfect. With basic chemistry experiments to make things like "snot slime" and "stink bubbles" the educational fun can last for hours. Available at barnesandnoble.com \$25



SPOONER BOARD

Any tot or toddler can become the next skateboarder or surfer with this toy. Designed to help develop core strength, and popular in schools, this freestyle board allows anyone 3 and up to spin, twist, wobble or slide around on any surface. Available at amazon.com \$38



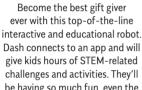
PET VET PLAY SET

This is perfect for young animal lovers. Give them the opportunity to examine and treat pretend pets (though we can't promise they won't try treating any of your actual pets as well). The set comes with everything from a stethoscope to a pretend cast to encourage imaginative playtime as well as empathy and care. Available at melissaanddoug.com. \$30



Get ready to have the best fake dinner of your life when your little ones are able to cook on this kitchen set. With elaborate details that range from an icemaker to raised stove tops and a paper towel holder, it's the perfect durable set to last for years of kid meal prep. Available at amazon.com. \$163





WONDER WORKSHOP

DASH ROBOT

challenges and activities. They'll be having so much fun, even the kids who insist they hate learning won't be able to resist. Available at store.makewonder.com. \$150



THINKFUN GRAVITY MAZE

Gone are the days of penciling a line from start to finish. With this 3D gravity maze that challenges kids' logic and reasoning skills, they'll be entertained for hours. Turn it into a multiplayer game by taking turns trying each level! Available at thinkfun.com. \$30



CODE-A-PILLAR

Computers and coding is becoming a more important skill to have every year. Give your little one a jump start with this fun caterpillar toy! Work on fine motor skills, critical thinking and let them explore interests in one of the most booming fields. Who knows, maybe you'll find out you have a little Steve Jobs on your hands! Available at kohls.com. \$45

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The Red Piano Art Gallery

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Toys for Tweens

Buying gifts for tweens (kids in the age 9-12 range) can be a nail biting experience. Look no further than the list below — we've got you covered.



ANKI OVERDRIVE STARTER KIT

Battle and race cars like never before. Programmed to learn new strategies as they go, these robotic cars can race any track and battle any opponent. With the ability to create complex tracks, and control them remotely through an app, these aren't your basic toy cars. Available at anki.com \$150



NBA SLAM JAM

If you have a sports lover, this over the door basketball hoop is great for letting them practice their shot any time of day, no matter the weather. Whether beating boredom or playing with friends, it's a perfect way to pass time. Available at target.com \$27



ZINGSPORTZ AIR STORM Z-TEK BOW

Parent-approved and safe for kids, this foam bow and arrow set features storage ammo clips and low profile bungee cords that can send arrows flying more than 100 feet. Includes one suction cup arrow and two screaming whistle arrows. Available at Walmart. \$20



A twist on a classic, Simon Air game is not only fun to play with friends and family, but works on memory skills. Now with touch-free technology, Simon Air can be played three different ways. Available at Walmart.com \$16

ARCADE1UP ARCADE

Available in four versions, each Arcade cabinet is just under 4 feet tall and includes three to four classic games, such as Street Fighter II Champion Edition, Asteroids, Centipede and Rampage. Features full-color hi-res display and sounds, and original joystick and control buttons. Available through arcade1up.com. \$400



sphero

This robotic ball features a little gyroscope, accelerometer and LED lights. The Sphero Edu app allows you to draw paths, use Scratch blocks or write your own JavaScript text programs. Use actions, controls, operators and more to give your bot the orders. Available through sphero.com. \$50



INSTAX MINI 9 CAMERA

Everything comes back into fashion so why should Polaroid cameras be any different? Watch creativity flair as she takes pictures of things she cares about... which might include a million selfies with friends. Nothing beats the amazement of watching your picture appear straight from the camera while living in a digital age. Available at bestbuy.com. \$70

SPEAKER CHAIR

Being in that awkward stage between kid and teenager is hard. Let them kick back and relax with this comfy chair. It connects with music players and laptops to play their favorite music, sounds from their game, or the movie they're watching. available at pbteen.com Starting at \$119

JURASSIC WORLD PTERANO-DRONE

When in the air, this Pterano-Drone moves like a realistic Pteranodon with actual wings that flap and has an operating range of approximately 25 feet. An auto circle mode lets you circle your "prey" before swooping in with an auto land mode. Available at target.com. \$75

RAZOR SCOOTER

While some things might be changing faster than we can keep up with, the pain of one of these bad boys hitting your ankle has almost reached the point of childhood initiation ritual. While we're hoping everyone stays safe, and recommend wearing proper safety gear, we also know part of being a kid is racing too fast down a hill on a scooter. Available at target.com \$30









Thankful for our island, community, and Vacation Company family.



This year was all about being thankful. We wanted to thank this island and the community as we marked our 30th anniversary in vacation rental and property management. We celebrated by supporting our Lowcountry community with 30 different events throughout the year. A way to give back to a place and its people who have given all of us so much.

VACATION COMPANY

Hilton Head Luxury Homes & Villa Rental



Treats for Santa

MELT HEARTS AND WARM TUMMIES WITH THESE ADORABLE DELIGHTS

> There are only so many mince pies a man can eat. Yes, they're delicious but Santa is sure to be even more generous if you opt for one of these original offerings.



Candy bar pretzel bites

INGREDIENTS

Mini candy bars

Rectangle or mini pretzels Vanilla candy coating Red sprinkles

DIRECTIONS Line a baking sheet with parchment paper. Top with as many pretzels as you have mini candy bars (or until the baking sheet is full). Place unwrapped candy bars on the pretzels. Warm in the oven at 300 degrees for about 3 minutes. Top with another pretzel and press down gently. Allow to cool until chocolate is hardened. Dip one half of the candy bar pretzel into the melted vanilla candy coating. Place back on baking sheet and add red sprinkles. Allow to cool.



Strawberry Santa snacks

INGREDIENTS

16 strawberries 1 cup heavy whipping cream 1 tablespoon sugar 1/2 teaspoon vanilla extract

Mini chocolate chips

DIRECTIONS In a bowl, use an electric mixer to beat cream. Slowly pour in sugar and vanilla. Continue beating until fluffy. Remove the stems from the strawberries and slice in half. Leave the bottom half a little larger for Santa's body. Pipe whipped cream as Santa's face and beard. Put the top half of the strawberry on top for his hat. Use the whipped cream to add a pom to his hat as well as buttons to his suit. Add some mini chocolate chips for his eyes and enjoy!



Candy cane marshmallow pops

INGREDIENTS

1 block chocolate, melted Large marshmallows Mini candy canes

DIRECTIONS Take half the candy canes and crush them. We suggest putting them in a plastic bag and using a rolling pin to quickly crush them and keep the process a little neater. Put the crushed pieces into a dish. Melt the chocolate in whatever way makes you feel most comfortable. This can be using a double boiler on the stove, or in 30 second increments using a microwave. Once the chocolate is melted, stick the mini candy canes into the marshmallows. Using the candy canes as a handle, dip the marshmallows into the melted chocolate. Make sure to let the excess drip off. Roll the marshmallow in the crushed candy cane pieces until evenly coated. Set on a baking sheet lined with wax paper and allow to set.



Cinnamon roll pretzels

INGREDIENTS

4 heaping cups of pretzels 1/4 cup butter, melted 1/2 cup granulated sugar 1 1/4 teaspoons cinnamon

1/2 cup vanilla candy melt or white chocolate

DIRECTIONS Preheat oven to 350 degrees. Line a baking sheet with parchment paper; set aside. In a large bowl, toss pretzels with melted butter. Stir sugar and cinnamon together in a small bowl before tossing with buttered pretzels. Spread in an even layer on prepared baking sheet and bake for 12 minutes. Remove from oven and let cool 10 minutes. In a small bowl, melt vanilla candy melts (or white chocolate) until smooth. Drizzle over the pretzels using either a spoon or a squeeze bottle. Let candy melt harden before serving.

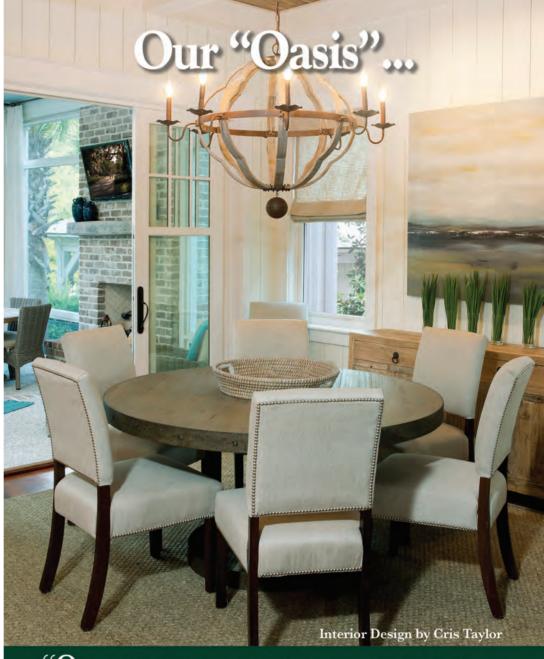


Ho ho hot chocolate

INGREDIENTS

1 ounce semisweet or dark chocolate, shaved 1 tablespoon unsweetened cocoa powder 1 cup whole milk 2 tablespoons granulated sugar 1 pinch salt

DIRECTIONS In a small saucepan, mix the chocolate, cocoa powder and 1/2 cup of the whole milk over low heat. Stir continuously until the chocolate is completely melted. Add the rest of the milk and the salt. Stir, then allow the mixture to heat through. Stir in sugar to taste. Pour into a mug and top with marshmallows or whipped cream. For added fun, after the kids are in bed, add some peppermint schnapps or kahlua (or whatever alcohol you'd prefer). Santa works hard and has a long night. He'll appreciate the added treat!



Our home in South Carolina is the only property we own, and when it was built we had very little time to make decorative decisions. Plantation Interiors does beautiful work with only a little direction from us. We trusted Cris Taylor and worked well together over email and phone. Every time I walk into my home I sigh contentedly because it is our oasis. The details bring our large room together – the colors, fabrics, and positioning of the furniture make it a great gathering place for our friends and family – especially our dog (so important!). And every time I have to leave Palmetto Bluff to go back to New York City, I get a little tearful. Peter and I would highly recommend – and have many times – Plantation Interiors to anyone wanting to create the perfect space tailored to their lifestyles."

- Dana Perino and Peter McMahon



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OUR HOLIDAY WISH TO ALL:

The JOY of family,

the GIFT of friends

and the BEST of everything in the NEW YEAR!

May the good things in life be yours in abundance this Holiday Season!

— John Rush

local blend



Adopt this Pet: Sadie



BRIGHTEN YOUR HOLIDAYS WITH THIS PRETTY LADY

While the weather outside isn't exactly frightful, spending cool Lowcountry nights next to a fire is certainly delightful. If you're in the market for a cuddle buddy, a warm companion to snuggle with under the mistletoe, consider this 1-year-old Rottweiler/Lab mix available at the Hilton Head Humane Association. Sadie is a very sweet girl with good manners. Sadly, her family could no longer care for her. Their loss can be your gain. Give yourself the ultimate gift this holiday season — the gift of unconditional love. Then when it gets to Christmas Day, and the Christmas tree is lit, you can rest with peace of mind, because you have done your bit. LL

MORE ABOUT SADIE

Color: Black and tan, with a patch of snow Age: 1 (about 15 in human years) Likes: Triumph the Insult Comic Dog, Arnold from Entourage, Rottie from Ferris Bueller's Day Off

Dislikes: Political posts on Facebook. "Oh, you debate politics on Facebook? You must be such an expert. I actually miss Farmville requests and pictures of cats with funny comments." — Sadie

Adopt her: Hilton Head Humane Association, hhhumane.org, 843-681-8686

WAYS TO **CONTACT** SANTA

WRITE HIM A LETTER

Santa loves getting letters from good little boys and girls around the world. A well written letter shows Santa vou are polite, plus it makes it easier for him to get you the presents you want. Tell Santa what you have been up to and what you hope to receive this year. Be sure to inquire about Mrs. Claus, the elves and the reindeer. Consider pointing out all of the good things you've done without

sounding braggy.

SANTA'S ADDRESS:

Santa Claus 325 S. Santa Claus Lane North Pole, Alaska 99705



SEND HIM AN EMAIL

If writing letters and making phone calls are just too 1980s for you, go online to northpole.com. After signing up for a free account, you can send an email to Kris Kringle, take "Santa's Naughty or Nice List" test or download popular holiday recipes.

SANTA'S EMAIL ADDRESS: Santa@northpole.com



GIVE HIM A CALL

If you're too cool to write a letter or too lazy to go find stamps, you can reach out and touch the jolly old elf via telephone. Santa will answer the phone, and then your child can leave a message detailing what they want for Christmas this year - or whatever else they want to share. If you call from a mobile phone, you'll get a text message afterward so you can listen to or share your child's message.

SANTA'S PHONE NUMBER:

319-527-2680

ASK ALEXA

With iHeartRadio's Alexa skill, you can connect directly with Santa to create a personal Christmas playlist. Just say, "Alexa, talk to Santa Claus." Santa will ask yes or no questions like "Do you have a hankering for some country holiday favorites?" or sassier questions like "Can I interest you in songs millennials have never heard of?" Santa will then play the perfect holiday soundtrack for your season. WHAT TO SAY: "Alexa, talk to Santa Claus."

GOOGLE HIM

Google Assistant is integrated with a "call Santa" function, allowing devices such as the Google Home Mini or Pixel 2 to connect you and your kids to St. Nick. Just say, "OK Google, call Santa," and you'll be in touch with the big guy in the North Pole. Santa will ask some questions and even sing along to some Christmas songs. WHAT TO SAY: "OK Google, call Santa."





May your Holidays be Merry and Bright!

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AWESOME HOLIDAY MOVIE MOMENTS

Trim the tree, stuff the stockings and grab your tissues. Here are a few magical and memorable holiday movie scenes worth YouTubeing this holiday season.



THESE 5 WILL MAKE YOU LAUGH

The squirrel jumping out of the tree in "National Lampoons Christmas Vacation."

The Peking duck (aka Chinese turkey) scene from "A Christmas Story."

Kevin's scream-tastic encounter with aftershave in "Home Alone."

John McClane's Christmas card to the terrorists in "Die Hard": Now I Have a Machine Gun. Ho-Ho-Ho.

The Ghost of Christmas Present boxing up Bill Murray's character in **"Scrooged."**



THESE 5 WILL MAKE YOU SMILE

George's daughter happily shouting, "Every time a bell rings an angel gets his wings!" from "It's A Wonderful Life."

The "Frosty the Snowman" sing-along from the original **"Frosty the Snowman."**

The adorable little girl singing "All I Want for Christmas Is You" in the film "Love Actually."

Jack's first visit to Christmas Town in "The Nightmare Before Christmas."

Bing Crosby and Rosemary Clooney's duet of "Count Your Blessings" from the film "White Christmas."

THESE 5 WILL MAKE YOU CRY

Linus and Charlie Brown's conversation about the true meaning of Christmas in "A Charlie Brown Christmas."

Scrooge learns the fate of Tiny Tim in "A Christmas Carol."



Andrew Lincoln's giant notecard flipping scene in **"Love Actually."**

Diane Keaton's character Sybil not being present for the family reunion in **"The Family Stone."**

The sad kid buying shoes for his sick mother in the sappy made-for-TV film "The Christmas Shoes."



HILTON HEAD REGIONAL HABITAT FOR HUMANITY

- MISSION -

Habitat for Humanity brings people together to build homes, community and hope. They build strength, stability and self-reliance through shelter. Their vision is a world where everyone has a decent place to live.





LEFT: The finished home for the Bermudez family. **RIGHT:** The wall raising for the 100th house that was built in The Glen on Hilton Head Island. Funds for this home were raised through the mortgage payments made by other Habitat homeowners and proceeds from the ReStore in Bluffton.

HISTORY: Habitat has been serving families in the Lowcountry since 1990 and has built 108 houses in southern Beaufort and Jasper counties. Habitat homeowners help build their own homes alongside volunteers and pay an affordable mortgage.

WHO IT HELPS: Habitat for Humanity serves low-income families who have a need for safe, decent housing with a no-interest mortgage that they can afford. A family's monthly mortgage payment will not exceed more than 30 percent of their household income. Families accepted into the program must be willing to partner with the organization by volunteering to help build their own and other partner family homes, as well as participate in workshops to help them become successful homeowners.

HOW TO HELP: Hilton Head Regional Habitat for Humanity welcomes volunteers of all skill levels to their construction site. In addition, they have a ReStore in Bluffton where volunteers can help with displaying donations, cashiering and customer service. They are currently seeking family partners who can serve as mentors to new families coming into their program. And, of course, they are grateful for the financial support they receive from the community whether as individuals, businesses, communities, churches, or civic groups. LL

FOR MORE INFORMATION ON HILTON HEAD REGIONAL HABITAT FOR HUMANITY

Visit habitathhi.org or call 843-681-5864

Christmas traditions

Christmas is a time for traditions. Here are a few ideas from the LOCAL Life team to get your holidays off to a great start (for kids from 1 to 92).



"Every Christmas my mom would buy inexpensive gifts for each child and grandchild. On Christmas Mom would read 'Twas the Night Before Christmas.' We all stood in a circle and each had a gift. They were wrapped so no one knew what they were.

Some were small gifts, others were large, some heavy and some light. We all used our imagination as to which gift was best. Then she would begin to read the book. Every time she read the word 'and' or 'the,' we passed the gift to the next person. Just when you thought the perfect gift was coming to you, she has us reverse the opposite way. When she finished the book, we opened the gift and then of course negotiated with each other for a better gift. There were girl gifts and boy gifts which made it even more fun. Sadly, we lost mom this year but we are keeping the tradition going in her honor."

— Lori Goodridge-Cribb

"Growing up, we did all of the cliche traditional things at Christmas time. We went to church on either Christmas Eve or Christmas morning. We put out milk and cookies for Santa and then would be amazed they were gone in the morning. We hung stockings on the mantle and would look forward to seeing what they were filled with. On Christmas morning, we would open all of our presents as a family going in order from youngest to oldest. We would visit each grandparent's house on Christmas Day to see family and open presents, again opening from youngest to oldest. That's not so fun when you have what seems like a million cousins. ... Christmas was always a time to visit with family, catch up, and enjoy the company of loved ones."

— Allison Cusick

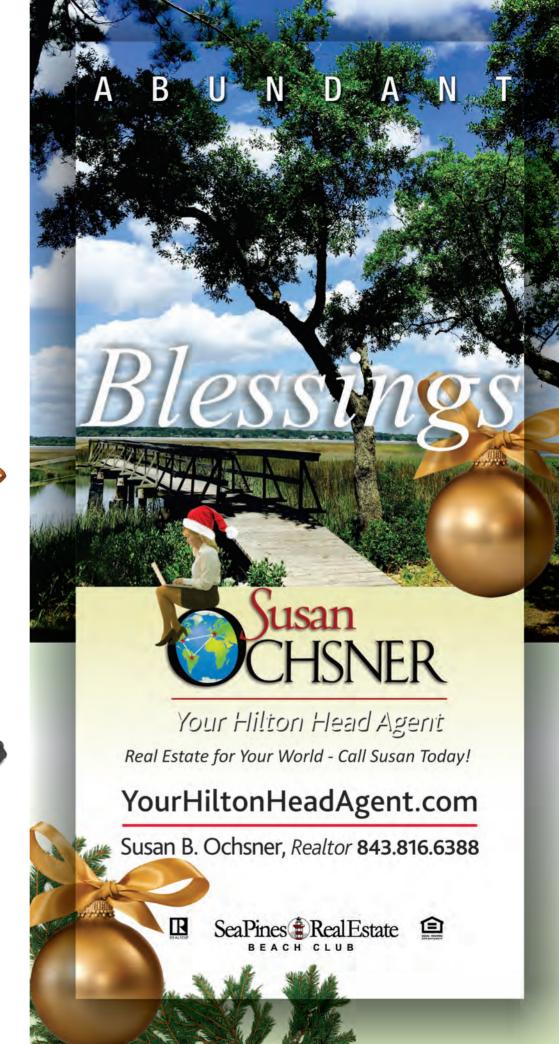
"Christmas karaoke. We drive around our community with a portable karaoke unit in the bed of my truck and unleash the soothing melodies of Christmas upon our neighbors."

- Jeremy Swartz

"Each Christmas growing up, Santa separated all the presents under the tree and left an unwrapped toy for each member of the family. Our parents wouldn't allow us to go downstairs before sunrise, so my brothers and I created 'Christmas drills,' where we practiced ways to sneak down and see the presents Santa left without waking our parents. It was very serious business. We drew maps, created lookout stations and planned diversions. We spent most of November and December working through ridiculous scenarios such as, 'What if they tie us down to our beds with belts?' or 'What if we are unable to use the stairs?' Surprisingly, our elaborate planning always worked and we never got caught."

— Lance Hanlin

What is your Christmas tradition? Email lance.hanlin@ wearelocallife.com or let us know through our social media channels. Our favorite wins a special holiday surprise.



LETTER TO THE EDITOR

Hilton Head Island resident Hilary Bryan sent us the following letter about what being local means to her. Bryan is the owner of Roark & Company, a company that specializes in fundraising and gifts for non-profit organizations. LOCAL Life welcomes letters to the editor and comments to our website. Write to lance.hanlin@wearelocallife.com

What makes it

adiective. 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

The art of giving in the Lowcountry

STORY BY HILARY BRYAN



RAISING THE BAR Hilary Bryan is the owner of Roark & Company, which provides fundraising support to many non-profits across the Lowcountry.

The art of giving here in the Lowcountry is a part of our day-to-day routine, one that is as normal and natural to our way of life as the ebb and flow of the tides of our coastal waterways. There is no hesitation nor a second thought given to showing an act of kindness or the generosity of sharing time and treasure. It's a fundamental piece, if you will, of who we are as a community and the backbone of our local pride.

And in no way do we fall short of having an abundance of local pride.

We see it every day in the appreciation we show one another. It comes in simple forms like a smile from a stranger, an exchange in conversation at the checkout line and the willingness to lend a hand when one is needed. And in our biggest times of need like that of Hurricane Matthew, we banded together, took care of our neighbors next door and across the bridge and rejoiced alongside one another when the storm came and went.

That is our Art of Giving in the Lowcountry; that is our local pride.

I have always been impressed by the spirit of giving in our small community. Volunteers who are up at the crack of dawn to set up an event, those that come out on muggy nights to support a cause; and the generous treasure shared with local missions.

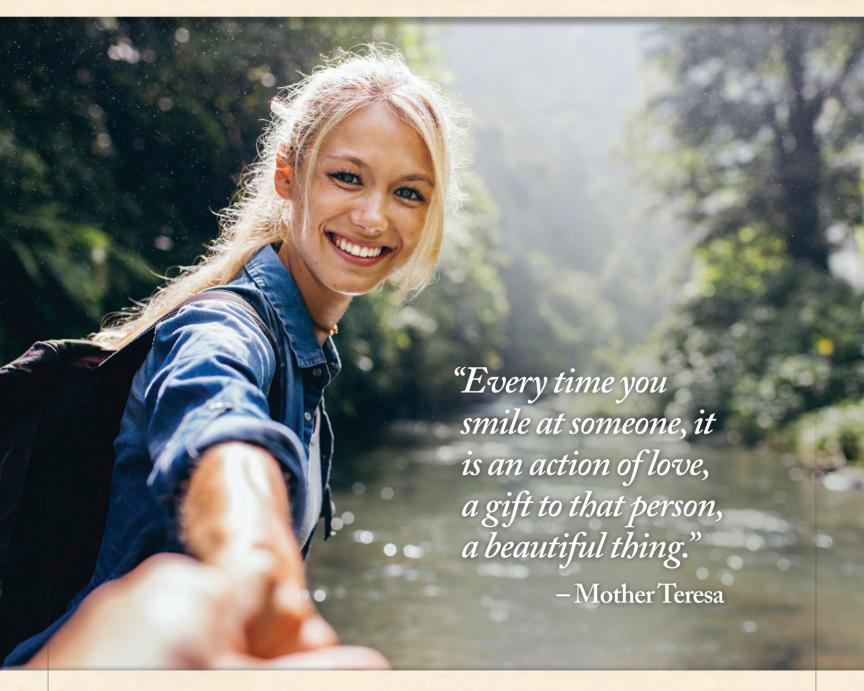
But I am as equally impressed by all of those acts of giving that are not mentioned. They are quietly enacted every day much like the slow and easy breeze of our Low-

country nights and stretch long and wide like our summer days. They are the banding together of local businesses to support one another through collaborations, sounding boards and good old-fashioned, "I will watch the register while you pop out for a coffee," type relationships.

They are by everyday people who hold doors, give a wave while driving through neighborhoods and share their ideas and skills on their personal time to create a better and stronger Lowcountry for everyone. These are the silent heroes whose praise goes unsung, but never fully forgotten or observed.

We are a small community, but that has never stopped us from dreaming big and doing big. The fabric of our Lowcountry world is an ecosystem that is heavily reliant on each of its moving parts to remain sustainable and allow for continued growth. And while we strive to strengthen and maintain this interconnectivity we must continue to remember one vital component that makes it all possible ... the art of giving.

So together let us keep giving to one another through time and appreciation. Invest in each other's dreams on a local level and every in between. And let us continue to embody our cherished local pride that makes us our strongest selves and our strongest Lowcountry. This is the recipe for the art of giving and I thank each and every one of you for being a part of it and making it our way of local life. LL



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The Spirit of Giving

THERE IS A RICH TRADITION IN THE LOWGOUNTRY OF SELFLESSNESS.
MEET THREE PEOPLE WHO EMBODY THAT TRADITION.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

Giving... It's such a simple act, but one that is profoundly important. Each act of generosity ripples outward, creating more good deeds in its wake and slowly, we hope, turning back the tide of human suffering. There are no small acts of giving. Each sacrifice made in service of someone else, whether it's a moment spent lending a helping hand or a few coins dropped into a bucket, is a small act of courage.

Here in the Lowcountry, there has long been a culture of giving. We attend galas, we write checks, we fill out pledge forms, we swing a hammer or we fill a pantry. It's simply what we do, as much a part of Lowcountry life as oyster roasts and single-digit handicaps.

But some people go above and beyond. They give time, they give money and they open up their lives to something greater than themselves. Read their stories, then look for ways you can be a little more giving in your own life.











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Andi Purple

GIVING BACK THROUGH **PHILANTHROPY**

Giving has a tendency to lead toward more giving. It's somewhat akin to the principle of inertia - an object in motion tends to stay in motion. But it's also similar to an addiction, with each act of kindness making you want more and more. Andi Purple knows all too well how giving can become a way of life. And she wouldn't have it any other way.

"It just kind of snowballed," she said. "But it's been really rewarding for me."

Since her husband Bill died six years ago, Purple has immersed herself in a slew of charitable and service organizations, letting that snowball grow and grow until she was one of the island's most quietly philanthropic souls. Her work runs the gamut from local charities to national organizations, making the world a better place at every turn.

Let's just start locally, where she has been highly involved in Wexford Plantation's Charitable Foundation, where she has served as trustee and secretary. Founded in 2012, the community's philanthropic arm raises money for a slew of local causes. "We're going to reach the million dollar mark this year," added Purple. In Wexford alone, Purple is a member of the Wexford Tennis Committee and the Book Club ("In fact, I am the book club," she joked).

She's also involved locally with Women in Philanthropy as a member of the grants committee and nationally with the ARCS





GOOD GIRLS Hilton Head Island resident Andi Purple is shown with other members of the Wexford Plantation's Charitable Foundation.

Foundation, which she currently serves as national president. Founded by a group of female scientists in the late '50s, the ARCS Foundation distributes scholarships to promising students pursuing scientific fields in the hope of keeping the United States competitive in the new technological age.

It was through Purple's work with the Wexford Plantation Charitable Foundation that she became aware of the mission of Family Promise of Beaufort County. Currently in her fifth year on the board, and her second as chairman of the annual gala, Purple holds this cause dear to her heart. "People don't realize because we're such a wealthy community that there are more than 550 homeless children. It's really sad," she said. She points out that she need only look at her 13 grandchildren, 15 great-grandchildren and one great-great-grandchild and think, "there but for the grace of God."

And that's part of what drives Andi Purple: Knowing that all of her hard work might just make a difference in this world. "My friends say, 'You have to learn how to say no," she said with a laugh. But even her friends know Andi Purple in motion is going to stay in motion, saying yes to every chance to make a difference. //.

Your Life



Your Values



Your History



Your Legacy

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Anthony 'Kobe' Floyd

GIVING BACK AS A SELFLESS VOLUNTEER

At 27 years old, Kobe Floyd is not your typical Lowcountry volunteer. While he shares in that selfless spirit so interwoven in our community's fiber, he stands out from his fellow givers for the simple fact that he is not retired, does not have a significant financial nest egg from which to peel off donations, and isn't involved as a way of giving back following a lifetime of success.

What he has is time and energy. Specifically, a little bit of the former and truckloads of the latter.

"Literally, I would wake up in the mornings and say, 'You know what? I feel like going to the school and reading books for kids," he said. "That's what makes me happy. That's what I get out of it: the joy."

Floyd documents a few of his daily adventures of wandering out into the community in search of a way to make a difference on his Facebook page, "A Loving Heart in the Community." Through photos and posts they document a young man with a deep passion for helping others. You'll see his smiling face putting together Valentine's Day cards with a group of senior citizens. Picking up trash on the side of the road during the May River Clean Up. Stocking shelves at Bluffton Self Help. Calling bingo at a senior living facility.





GRACIOUS HOST Bluffton resident Kobe Floyd frequently spends his lunch break calling bingo numbers at senior living facilities.

Taken together, they paint a portrait of a young man with an insatiable thirst for making his community better. What they don't show you is that young man hanging up the Bluffton Self Help apron, putting away the bingo set, handing out those cards, tying off that bag of litter and then getting right back to work. "If I have an hour lunch, and it takes 45 minutes to call bingo at the nursing home, I'm there," he said.

In fact, Floyd is working to bring together his day job and his hobby as our community's most tireless volunteer by spearheading a new initiative at Freedom Heating and Air where he works. "We're going to start volunteering through the company and I'm going to direct that."

His Facebook page chronicles the work this remarkable young man does in our community, but it also serves another purpose: inspiring others to realize how much more they have to give.

"I try to get people out, but I hear a lot of excuses," he said. "I just want them to know I work 10-plus hours a day and go to the gym after work. If I can go volunteer on my lunch break, I will." LL

Happy Local Holidays from CoastalStates Bank.



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Senny Rose Powell

GIVING BACK AS A LOVING GUARDIAN

It's been said that seven is a magic number, that there is luck in it. For Senny Rose Powell, it means something slightly more profound than that. When you look back at her history of giving, the way she has opened her home, built a family and touched countless lives along the way, you see the number pop up time and time again.

Start with her adopted children, all seven of them. Despite (or perhaps because of) being an only child, Powell had always wanted a large family. Upon learning that she and her husband Steve could not have children of their own, they began the process of adopting. In many ways they never stopped.

First came Emily, now 36 and working as a kindergarten teacher. Then, after their move from Chicago to Hilton Head Island in 1983, came Olivia, now 34 and Eloise, now 30. For several years after that, the Powells opened their doors to foster children, welcoming, you guessed it, seven children into their lives. Three children and seven fosters might be enough for some people. Senny Rose Powell is not most people. Their first boy followed shortly after. Just after bringing home Hart, now 25, Senny realized something.

"He needed brothers," she said. "We'd never made specifications as to what we'd accept, but we called the agency and said we'd really like twin boys."





FULL HEART Senny Powell and her husband, Steve, adopted seven children, four girls and three boys, and have fostered seven children.

The family was led to a Latvian orphanage where a pair of 3.5-year-old twin boys, Hamilton and Hudson, had been living since shortly after birth. "It was wonderful to welcome them to the family with all of their siblings."

But Senny was still not done. "We were at church one night and I know God told me I was going to have seven children," she said. "My husband said, 'He didn't say a word to me about it.""

Despite his grousing, Steve was all too happy to welcome another child to the family. Shortly after the couple was spending several weeks in eastern Russia meeting Lily, their youngest. The seventh child completed a family that shared a roof over – naturally – seven beds.

And with that family now grown and starting families of their own, Senny dedicates her time to her store, Island Child, with occasional drop-ins from those children who still live in the area. And even as she readies herself to spoil grandchildren, she looks back fondly on those days of a house brimming over with happiness and laughter.

"I like a full plate," she said. "I look back on all of that with joy." LL



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Santa Claus

CELEBRITY CONNECTION:

WHEN HE'S NOT TRAVERSING THE WORLD SPREADING JOY AND CHRISTMAS CHEER, KRIS KRINGLE UNWINDS AT HIS COLLETON RIVER HOME.

STORY BY BARRY KAUFMAN PHOTOS BY GILLY MERRYBOTTOM



SPECIAL DELIVERY

Santa Claus is feeling good about Christmas 2018. He is relaxed, refreshed and in tip-top shape.







He's known by many names throughout the world. St. Nicholas. Father Christmas. Père Noël. Santa Claus. But around his Colleton River neighborhood, he's simply known as Kris. Most of his golfing buddies assume this jolly old elf is simply retired, since he only works one day a year. But his close friends know that for one magical day in late December, "Kris" as he's known, is the face of Christmas cheer and the giving spirit of the holiday.

Before the Christmas rush, we sat down with the old elf to get his take on how Christmas has changed over the years and the unique challenge of being Santa in 2018.

[Local Life] Thank you for taking the time to speak with us, Mr. Kringle. How are things coming along at the north pole? [Santa

Claus] Quite well. I know it annoys some people that Christmas seems to start in late October these days, but it's really done wonders to help the elves and me prep early. We got our first wish list in mid-September this year. It's really made fulfillment a breeze.









How else has Christmas changed? Is it easier for you to deliver all those presents these days? [SC] Ho ho ho, yes. I mean, you look at when I first started this - kids all wanted bicycles and baseball bats. Do you have any idea how hard it is to fit 5 million bicvcles on a sleigh? Now it's all gift cards and bitcoins. Half these kids just want new skins for their Fortnite characters. I have one elf who just gets everyone's Xbox account passwords and we're done in a week. Say what you will about today's generation, they are by far my favorite in terms of payload.

And how are they in terms of naughty or nice? Are you giving out more coal these days? [SC] I'm not really sure how the coal thing got started. To be honest, I'm really in this for the giving. Do I keep track of who's naughty and nice? Sure. But it's the naughty kids that need my help the most. Not to get philosophical, but no one's born naughty. A child acts out because they need love and attention. I don't know that a lump of coal is the best method to address that.

Wow, so that time I got a lump of coal in my stocking... [SC] That was your parents. And we both know you kind of deserved that.

Moving on. So much has been said about the true meaning of Christ-

mas, and how it's maybe been lost behind a sheen of commercialization. Do you feel at all culpable in that, as the embodiment of the season's focus on consumerism and rampant gift-giving? [SC] realize that many feel in all the rush to get gifts and put up lights and spend, spend, the meaning of Christmas can get obscured somewhat... That's something you have to look inward to address. Me, I'm just a guy who loves making people happy. Ultimately, a gift is just a reminder that someone out there cares about you and is thinking of you. I think we could use a little bit more of that these days. Don't you? IL









Santa's Sleigh Specs

Every year on Christmas, the North American Aerospace Defense Command (NORAD) tracks Santa Claus with its cutting-edge surveillance technology and then shares this crucial information in real-time via the NORAD Santa Tracker. Here are a few technical details about Santa's sleigh, which NORAD has intensively studied for more than 50 years:

Designer & Builder: K. Kringle & Elves, Inc. Probable First Flight: Dec. 24, 343 A.D.

Home Base: North Pole

Length: 75 cc (candy canes)/150 lp (lollipops)

Width: 40 cc/80 lp Height: 55 cc/110 lp

Weight at takeoff: 75,000 gd (gumdrops)

Passenger weight at takeoff: Santa Claus, 260 lbs

Weight of gifts at takeoff: 60,000 tons

Weight at landing: 80,000 gd (ice & snow accumulation)

Propulsion: 9 rp (reindeer power) **Armament:** Antlers (purely defensive) Fuel: Hay, oats and carrots (for reindeer)

Emissions: Classified

Climbing speed: 1 t (twinkle of an eye) Max speed: Faster than starlight



LOCAL SINCE 1983 After many visits, Santa and Mrs. Claus decided to purchase property here 35 years ago. Santa loves the Lowcountry, though he calls it "the Keycountry" due to the area's lack of chimneys.



WARMTH. BALANCE. CONNECTION.

The warmth in community spirit is as high as ever on Callawassie Island. Everyone crossing the causeway brings an active and outgoing attitude and a plentiful amount of holiday spirit. It's this feeling that brings grown children back for the holidays and inspires our families and loved ones to choose our home on Callawassie Island as their favorite place to gather.

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Five tips from a successful businessman

FORMER WENDY'S EXEGUTIVE DON CALHOON SHARES A FEW LESSONS HE LEARNED OVER THE YEARS









LOCAL SINCE 2004 Don Calhoon and his family moved here from Columbus, Ohio. He is shown with Wendy's founder Dave Thomas, friend Bob Heden, wife Joanne and first grandgirl Ava Marie Hurst. He was honorary chairman of the 46th RBC Heritage.

Don Calhoon retired in 2004 from Wendy's restaurant chain after 27 years. He was the executive vice president and chief marketing officer for the world's third largest hamburger brand. Since moving to Hilton Head from Columbus, Ohio, he has served two terms as president of the Long Cove Board and also was involved in its grantmaking process to benefit local nonprofit organizations. He joined the Heritage Classic Foundation Board of Trustees in 2006. During his tenure he helped develop the "Get Your Plaid On!" campaign and served as the 2014 Honorary Chair of the tournament. He and his wife, Joanne, live in Long Cove and enjoy spending time with their son, twin daughters and three grandchildren.

Tips for Success

- 1. Develop the right strategy. "Strategy is fundamental to the process of marketing. If the strategy is wrong, everything else fails," Calhoon said. "What makes us different? What makes us better? Why would someone use our product or service? Out of that derives the strategy for everything you do. Do research by listening to customers. We spent money on focus groups for everything: ad ideas, new products, pricing. You need to listen, see their reactions. You have to talk to your customers. It's fundamental."
- 2. Be a customer yourself. "To understand your customer, look at your business from the customer's point of view. See what they see. Look around. What are they looking at when they come in?" Calhoon said. "I loved to spend hours sitting in our restaurants to just study our customers. What point-of-sale messages did they look at? What did they order? What did they eat and what did they throw away? What was their body language? What facial expressions did they have? I learned a lot."
- 3. Where's the beef? Most of us would swear that this iconic commercial ran for years, but this marketing campaign used three commercials for only nine months. It was the right media, the right message, and it was creative. "We drove it into American culture." said Calhoon. "I don't think you have to jump off a cliff, but don't take the safe route. Your plan should be calculated, but you need to understand why your product exists and what makes it different. Once you nail that, it's okay to step out of the box to get attention. If you play it safe, you might lose opportunities, so define what level of risk you're willing to take."
- 4. Keep it simple. Calhoon believes that marketing is the most important tool any business has and there's a basic formula to use: media, message, create. First, decide on the right media to reach your target audience. "Go right to the bull's-eye. Who is the target audience? If you can hit that bull'seye, the periphery will come with it," he explained. "Step two is to decide what your message is. It's the most important, most fundamental piece. Then create your marketing campaign using one of two basic components. It's either functional or emotional. Then outmaneuver your competition."
- **5. Avoid mission creep.** "Find the reason you exist and stay true to the mission. The core mission is always the same. Then find ways to extend your message into the community to expand," Calhoon said. His team set a record for the longest running advertising campaign featuring the owner of a company in the Guinness Book of Records. They produced 800 commercials over 13 years with founder Dave Thomas and earned a place in the Advertising Hall of Fame. LL

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GIVING AND REGEIVING ORGANS OFFERS A SEGOND CHANGE AT LIFE

STORY BY AMY COYNE BREDESON

As is tradition during the holidays, many of us spend a lot of time and money finding the perfect gifts for our loved ones. But sometimes the perfect gift cannot be bought in a store or online. It isn't wrapped in a pretty package with a big red bow on top. It might not even come from a friend or relative.

> Some people just want to keep on living.







Southern Goast Heart Ball

When: 6-10 p.m., Saturday, Feb. 2, 2019

Where: The Westin Hilton Head Island Resort & Spa

Details: The Heart Ball of the Southern Coast, attended by more than 500 individuals from Hilton Head and Savannah's business, medical and social communities, is the annual black-tie gala benefiting the American Heart Association's lifesaving mission. The evening's festivities begin with a pre-event reception that includes an amazing silent auction followed by an elegant dinner, inspiring program, a spectacular live auction and incredible entertainment.

More information: Sponsorship/tickets (Carla Raines, 843-540-6338, carla.raines@heart.org), payments (Madison Lamb, 843-480-4904, madison. lamb@heart.org), volunteers (Emily Whitesell, 843-480-4910, emily.whitesell@heart.org)

TO GIVE: Suzi Oliver, kidney donor

When Suzi Oliver came across a Facebook post about a woman who needed a kidney, she stepped up and offered the ultimate gift — one of her own kidneys.

"She needs a kidney, and I've got one to give," the Bluffton woman said.

Oliver had never met the woman in need of a kidney, but as it turned out, she was the niece of a friend of hers. She's been on dialysis for three years and on the waiting list for a kidney for four years.

"Something just struck me," Oliver said. "My son, my eldest child, is 23. And this girl was 25. She just turned 26 in September. And I'm thinking, 'My God, this could be my kid that needs a kidney.""

In August, Oliver reached out to the woman and then contacted her transplant coordinator. She started the process of being tested right away. She traveled a few times to Atlanta for tests.

In the beginning of November, she was approved. She could donate a kidney to the young woman who needed it.

The 52-year-old wife, nurse and mother of two spends her free time volunteering with various organizations, including the Rotary Club of the Lowcountry, Wreaths Across America Beaufort, the National Alliance on Mental Illness and the Patriot Guard Riders yes, she rides a Harley-Davidson.

Oliver has worked for Hospice for 25 years, and volunteered there for 10 years prior. She was an oncology nurse before that.

Now Oliver works for Island Hospice in Hardeeville and is a private nurse for United Energy Workers Healthcare.

Oliver is not scared one bit about the upcoming surgery, which will be done laparoscopically at Piedmont Transplant Institute in Atlanta. She is expected to be out of the hospital within a day or two, and back to work in four to six weeks.

"It's a small amount of time out of my life to give this girl quality of life and get her off dialysis," Oliver said.

After the surgery, she won't be riding her Harley anymore, but Oliver said it's worth the sacrifice to be able to make life better for someone else.





TO RECEIVE: Vernelle Dickerson, heart recipient

Had it not been for another kind soul, Vernelle Dickerson would not be alive todav.

In 2003, the Huger woman was diagnosed with acute lymphoblastic leukemia. In 2004, she went into congestive heart failure. Her mitral valve had been damaged by the chemotherapy. She had the valve replaced, then was diagnosed with cardiomyopathy.

Dickerson was told she would need a heart transplant, but she had to be cancer free for five years before that could happen. As time went on, her heart condition worsened. She had a heart attack in 2010.

In May 2011, Dickerson became very ill, and after spending two nights at Roper Hospital in Charleston, she was transferred to the Medical University of South Carolina. By that point, her heart was beating so slowly that she had to be hooked up to a balloon pump to stay alive.

On June 19, 2011, Dickerson received a heart transplant and a new lease on life. Her health hasn't been perfect since the transplant. She's had a few setbacks along the way.

"But I am a person of strong faith and hope," Dickerson said. "My mom - she is deceased now - but she always encouraged me to just keep the faith and believe. ... No matter what goes on, I never have ever given up."

Like Oliver, Dickerson worked in the healthcare industry for many years and spends her free time giving back to the community. She has volunteered with the Philip Simmons Foundation for more than 15 years. She also volunteers at the Charleston Gaillard Center and at Dock Street Theatre, just to name a few.

Dickerson had to take a break from it all when she became ill. Now at age 66, she is, in her own words, "back full force." She now works at the front desk at Charleston Harbour Resort and Marina. She volunteers with Donate Life America and is an ambassador for the American Heart Association.

Although she never met the 50-year-old woman whose heart now beats in her chest, Dickerson knows she was a good person.

She would like to encourage others to become organ donors.

"In the event you die, that organ, that part of you, is still here," Dickerson said. "You are helping, you are blessing someone else to live, and a part of you continues to live." LL

DONATE LIFE More than 115,000 people are waiting for a second chance at life. Donate Life America is a nonprofit organization dedicated to increasing the number of donated organs, eyes and tissues available. Find information on how you can help online at donatelife.net.



Knee deep

LOW-IMPACT EXERCISES FOR PEOPLE WITH JOINT PAIN

STORY BY JILL HILROY PHOTOGRAPHY BY MIKE RITTERBECK



Judy Mattoon is enjoying her recent retirement status after having spent 20 years as a speech and language pathologist in the Beaufort County school system. She is an avid tennis player, barre class participant and book club fanatic. In addition to these hobbies, she currently serves as a board member for the non-profit Public Tennis, Inc. as treasurer and Junior Team Tennis League coordinator.

If you struggle with knee pain, you may assume that exercise is out of the question for you. This is not true at all. There are many exercises that those with knee pain can safely do, and many of these exercises can build up muscles that will actually help to support your knees over time. Here are some of the best low-impact exercises for people with knee pain.

Try this workout:

STAY STRONG, FLEXIBLE & HEALTHY



LEG RAISES

Strengthening your quadriceps is an important part of reducing knee pain. Leg raises are an easy and fun way to get your quadriceps working and growing stronger. Lay on your back with one leg bent and the other straight out on the floor, then lift the leg that is straight into the air slowly. Release your leg back to the floor when you can't hold it up anymore, rest and repeat.



WALL SQUATS

Wall squats offer the physical benefits of regular squats, only without putting excessive stress on your knees. Start by placing your back against a wall with your knees bent, which moves the pressure from your knees to your back and quadriceps. Hold that position for a few seconds, or as long as you are comfortable with, and repeat for your desired amount of reps and sets.





CALF RAISES

Calf raises are one of the easiest exercises you could ever imagine, yet they are still highly effective at working many of your most important leg muscles in a way that won't hurt your knees. You can do calf raises anywhere a slightly raised surface is present, such as the stairs in your home. Start by placing both feet on the raised surface, with your heels hanging off the edge and the balls of your feet planted firmly on the surface. Simply stand on your toes while raising your heels, then release back to the starting position. Once you're comfortable doing this with both feet at the same time, you can move on to doing calf raises with one leg at a time.



GO FOR A SWIM

Swimming puts very little stress on your knees and is such a fun workout that you'll look forward to it each day. As you move your legs in the water, your joints will be strengthened, making them more capable of supporting your knees. Swimming is also great for flexibility, which is important when it comes to keeping your knees healthy.

As you can see, there are a lot of great exercise options that won't cause any discomfort in your knees, all while building the leg strength you'll need to keep your knees feeling healthy for years to come. By taking time as often as you can to do some calf raises, wall squats, leg raises or to go for a swim, you'll be able to enjoy the benefits of regular exercise without irritating knee pain. LL





PHOTOGRAPHY Lisa Staff STYLIST Roxanne Gilleland MODELS Karrie Del Agulia, Samantha George, Copeland Hubbard, Valentina Vargas, Alexandria Vargas and Sam Jennings.

BALLERINAS Hailey Dunn, Brynn Lysinger, Mikayla Sullivan, Isabella Kaup MAKEUP MariaNoel and Brooke Vallace HAIR Karrie Del Agulia

FEATURED PRODUCT Bésame lipstick, brushes and cake mascara LOCATION & SPECIAL THANKS Seahawk Cultural Center, Lori Finger and John Carlyle



← Available at **COCOON** ↑ Available at **BIRDIE JAMES**



↑ Available at COPPER PENNY (her) and KNICKERS Available at S.M. BRADFORD CO.→







← Available at ISLAND CHILD (children) and THE BACK DOOR ↑ Available at GIGI'S BOTIQUE (left) and SHOP! (center)

BEAUTIFUL STAGE COSTUMES MAKE FABULOUS HOLIDAY STYLE INSPIRATION.

We would like to extend a special thanks to Lori Finger and John Carlyle for allowing us to interact with "The Nutcracker" set as well as work with some of the dancers, whose outfits exude class and elegance. All of the costumes worn by the dancers were handmade either by Karena Brock-Carlyle, Sally Brock, Debbie Moore or Chris and Lara Garniewicz. One of the headpieces has been in countless productions since the 1970s, when Karena, a Principal Dancer with the American Ballet Theatre, wore it herself for the first time as a Sugar Plum Fairy. The jacket worn by the Nutcracker (Isabella Kaup) was also made by Karena's mother. Find more information on Hilton Head Dance online at hiltonheaddance.com.





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Wintertime Love

1. Revolve Necklace Silver (available at Spartina 449) 2. Uno de 50 pearl necklace. Handmade in Madrid Spain (available at Gifted) 3. Laurent-Perrier La Cuvée Brut Champagne Gift Set (available at Rollers Wine & Spirits) 4. David Yurman white freshwater pearl necklace with diamond clasp (available at Forsythe Jewelers) 5. Mermaids Scales Beaded Crossbody Wristlet (available at Spartina 449) 6. Siren Mia Crossbody Taupe (available at Spartina 449)

Gifts that Give

In the season of giving, take the extra step to find a gift that will do more than one person good. Pay it forward by purchasing one of these products that give for that special someone or for yourself. All are available through local shops and businesses.





THE MAMA BEAR GIFT SET

A collection of items sure to please the heart of your household. The gift set includes a candle, matchsticks, a hand-stamped silver or gold plated cuff, a small plate, a wood basket and dried greenery. Twelve percent of each gift set sold will be donated to the Pregnancy Center & Clinic of The Low Country. Available through Roark & Company. roarkandcompany.net. \$67.



TOTUM TREATS LACTATION COOKIES

These special cookies are made with healthy fats to help satisfy new moms while having the added benefit of aiding absorption of nutrients she needs to sustain energy and postpartum healing. Thirty percent of the purchase price will be dedicated to supporting the rights of immigrants and people of color. Available through Totum Women. totumwomen.com. \$20.



TOTUM WE BELONG TOGETHER SHIRT

A T-shirt that is perfect for nursing moms and anyone who wants to combine style and message. Thirty percent of the purchase price will be dedicated to supporting the rights of immigrants and people of color. Available through Totum Women. totumwomen.com. \$37.



LOUETTE'S LOWCOUNTRY LOCAL GIFT BOX

A carefully curated selection of locally sourced gifts, including lavender, candles, soap, matches and amazing dark chocolate pecans made in South Carolina. Ten percent of each gift box of the Lowcountry. Available through



BUONA TERRA WOODWORKS

event with this unique serving set built from reclaimed wood. The set includes a 12-inch serving tray, a cocktail napkin holder and a four-piece coaster set in burnt classic gray. Ten percent of the purchase price will be donated to Bluffton Self Help and The Deep Well Project. Available through Buona Terra Woodworks. buonaterrawoodworks.com. \$100.



sold will be donated to Hospice Care Louette. louetteboutique.com. \$49.



HERITAGE PLAID EARRINGS

All shapes and styles of Heritage Plaid earrings are 20 percent off the month of December at Little Fish BOATEAK. A percentage of each sale will benefit the TEARS Foundation. The foundation seeks to lift the financial burden from families who have lost a child by providing funds to assist with the burial or cremation services as well as grief support for parents. littlefishboateak.com. \$58-\$68.

POCKETS FULL OF SUNSHINE **HANDCRAFTED HOLIDAY GOODS**

Celebrate the holiday season with handcrafted holiday goods created by local adults with disabilities. Items include a tea towel, recycled note cards, wooden gnomes and an oyster canvas. All proceeds go to the Pockets Full of Sunshine organization, which helps adults with special needs find employment. Available seasonally at Branches and at the Holiday Sip-N-Shop, set for Dec. 6 at Evelyn and Arthur in The Village at Wexford. spreadthesun@ gmail.com. \$5-\$25.



This special holiday gift set includes a tea mug infuser, Blood-Orange Smoothie Herbal Tea, Black Chocolate Tea and Marrakesh Mint Tea. Twenty five percent of the purchase price will be donated to the Child Abuse Prevention Association.

Available through The Spice & Tea Exchange. spiceandtea. com/hiltonheadisland. \$34.99.





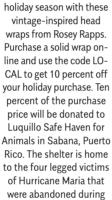
SEA TURTLE HIMALAYAN SALT LAMP

This salty and soothing gift for the holidays will donate 10 percent of its proceeds to the Hilton Head Island Sea Turtle Patrol. Available through Pure Salt Studios. puresaltstudios.com. \$85.



THE GIVING PLATE

This special plate includes both a recipe for treats and a recipe for giving back. Ten percent of each plate sold will be donated to Bluffton Self Help, an organization that provides free food, clothing and financial aid for neighbors in need. Available through Roark & Company. roarkandcompany.net. \$45.



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What's old is new



THE MORE THINGS CHANGE, THE MORE THEY STAY THE SAME AT CHARLIE'S

STORY + PHOTOGRAPHY BY JASON JAMES





THE NEXT GENERATION

Siblings Palmer Golson and Margaret Pearman continue to push their father's love of food and community forward.

Charlie's L'etoile Verte is, upon first glance, a cozy, French-inspired cafe tucked into the sprawling oaks that line New Orleans Road. The rustic front porch facade opens into a dining room and bar that feel, in the best possible way, lived in. Meals have been shared. Friends and families have gathered to celebrate and to mourn. This is the place people have grown up around and in. Upon further look, you find a

family that has created a restaurant out of the patriarch's adventures in France, Africa, and the Lowcountry, which has been many things to many people for over 30 years.

As guests have come and gone, the staff has, more or less, stayed the same. The biological family of L'etoile Verte is made up of owner Charlie Golson, son Palmer Golson, and daughter Margaret Pearman. They are the nucleus of not only the cafe operations, but are also the personal center of a restaurant family that offers diners a place to go for a special occasion or a friendly bar to saddle up to several times a week for an affordable dinner along with an elegant, budget-friendly glass of wine.

Franco by Heart

"The idea of an affordable neighborhood bistro was born from Charlie's realization during his time in Paris that he couldn't survive on just wine and cigarettes; he had to eat, too.

His first true taste of the Francophile life came from his time at Savannah's Chatham Club cooking alongside an Alsatian chef who taught him the basics of French cooking. After a brief stint in a Parisian cooking school, working alongside French friends in the Peace Corps, and continuing to cut his teeth in hotel restaurants from the Hyatt in Washington, D.C., to the island's original year-round resort, Hilton Head Inn, Charlie was ready to open his own French-inspired bistro.

Charlie's L'etoile Verte opened in the winter of 1982, after taking over the space formerly inhabited by Bon Vivant. This small locale seated 30 and wasn't much more than a cozy room to savor Charlie's brand of French that incorporated his roots in the Lowcountry. Three years later, the restaurant was able



Pate Maison

INGREDIENTS

2 pounds unsalted butter, cut into squares; divided into 1/2 pound & 1 1/2 pounds chicken livers 3 large white button mushrooms 1/2 onion, roughly chopped 1/2 cup Sherry Salt and pepper to taste 1 teaspoon thyme

DIRECTIONS [1] In a large pot heat 1/2 pound of the butter, onion and mushroom over medium heat. When the onion is glassed over add the livers, salt, pepper and thyme. Cook down until all the juices have been cooked out of the livers. Let stand and cool for several minutes. [2] In a food processor, pour the warm liver mixture in the bowl. Add the remaining pats of butter and a splash of sherry. Blend the mixture until smooth. One may add more sherry, salt, and pepper to taste, making sure not to add too much sherry. The mixture should be thick and heavily coat the back of a spoon. [3] Line two small loaf pans with plastic film. Fill the pans with the mixture, and fold the plastic on top. Allow the pate to fully chill overnight in the refrigerator. [4] Serve with baguette or crackers, chopped onion, chopped egg, and cornichon. (It's excellent with a dollop of high quality Dijon mustard).





A magnificent, pure-pewter alligator rests in the shade of this lamp as it crawls along the wooden slab beneath it.

Crafted with striking detail, this reptile features scaly-patterned skin, a thick tail and striking orange eyes. Stretching nearly the length of this piece, the creature also supports the lamp post through its back.

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Serving Your Kitchen and Tableware Needs

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to double in size. After more than 20 years, their popularity amongst locals and visitors had outgrown even this extended location, and they were able to buy their current building. The popularity they gained grew slowly, but all great things take time.

Owning a family business that is an institution is a marathon. not a race.

Handing off the Baton

At this point, Palmer, a forestry and wildlife degree-holder, joined his father in the kitchen and learned what it took to run things Charlie's way, as they had been for nearly two decades. Margaret, an Italian and International Development major, had meanwhile been working in the wine world and had aspirations of becoming an international rep for an Italian wine estate. As servers would call out of their shifts. Margaret was the one to come rushing home to her family's side to cover that night's orphaned dining room section. The vortex that is a family business soon brought her back home permanently.

With his children back, and the operations team now tripled, it was time to evolve internally. By his family's admittance, Charlie is not a traditional business man. As his focus was on the food and customers, he had not done much to change how things had been done since they were turning 30 seats at a time. Now, with three times the room, there had still been no changes on the back end.

Margaret and Palmer, realizing that some of their clientele had literally passed on, were tasked with trying to make something old, new again. The family had to find new clientele and breathe new life, growth, and procedures into tried and true methods, while keeping the regulars happy.



CHARLIE'S L'ETOILE VERTE Pumpkin Gnocchi

INGREDIENTS

1-2 pound sugar pumpkin (20 ounces cooked) 1/2 teaspoon nutmeg 1 teaspoon cinnamon Pinch salt and pepper 1 cup high quality goat cheese 5 cups flour 1/2 cup butter 3 fresh sage leaves

DIRECTIONS [1] Preheat oven to 350 degrees. Whisk together flour, nutmeg, cinnamon, salt, and pepper. [2] Cut pumpkin in half, remove seeds and membranes, and place in a greased roasting pan. Cover with foil and bake for 1 hour and 30 minutes. Allow to cool. [3] Remove flesh of the pumpkin, and place in a fine sieve. Allow to drain overnight in the refrigerator. [4] Using a mixer with the paddle attachment, place pumpkin in bowl. Add eggs one at a time. Next add goat cheese, and combine. Finally, slowly add the flour mixture until dough forms. [5] On a well floured surface, form long, thin logs with the dough. Cut the logs into small 1inch pieces. Using a fork, press and slightly flatten the pieces. [6] Place the pieces on a sheet pan lined with parchment paper, and freeze. When ready to serve, fill a large pot with water over high heat until the water comes to a boil. [7] Work in small batches. Drop the desired amount of gnocchi in to the boiling water. The gnocchi are done when they float to the top. Remove from the water, and place in an ice bath immediately. Pat dry. [8] Place butter in a skillet on medhigh heat, and allow butter to brown slightly. Add the sage leaves, then the gnocchi. Toss the gnocchi around in the butter with a touch more salt and pepper until heated through. Serve immediately.

Continuing the Continuity

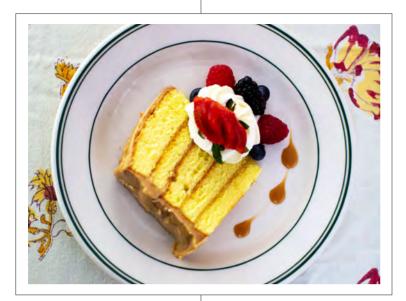
As with all facets of life, time changes all. Part of what makes Charlie's a favorite is that its staff, more or less, has stayed constant. One employee has been working in the kitchen for 36 years. He is here because when they bought Bon Vivant, he just kept showing up for work and they kept him on. For 20 years, they maintained the same front of house staff. The family did their best to make every em-

ployee feel as if they were a part of their family. Every server, back server, and kitchen staff member all worked hard and knew their jobs by heart.

This solid team was finally realizing their one flaw. As things grew, they kept doing it the same way. The way they did it worked for 30 reservations; now they have 200 or more reservations on any given weekend night. They didn't change; they just worked harder, and pulled it off.

After an extended illness pushed Charlie to an early exit of the day-to-day operations over a year ago, and now that many of their longtime servers and cooks are readying for their own retirements, Margaret and Palmer are forced to do something they haven't ever had to do: prepare the operations for a new workforce. There have been some adjustments and struggles.

Their classic flounder meuniere has always been a labor-intensive dish. Now that the kitchen is putting out 35-40 a night, new cooks have come



through wanting to implement new ways of producing the dish instead of the way they've always done it. With the way the kitchen was designed by Charlie, modifications are difficult. Documenting recipes was another challenge they had to take on.

Margaret fondly remembers telling her dad, "Essie may fall out any day and won't be here to make the red tomato dressing that goes on the Cobb salad." She jokes but these are the struggles a restaurant faces as the original guard relinquishes control to a new squad of eager and talented members of both the front and back of the house.

Adjusting to a new employment market where businesses are lucky to have employees around for three months, let alone 30 years, is another challenge. Having gained a Front-of-House Manager and Executive Chef to support the new team members, Charlie's children continue to push their father's love of food and community forward. Things just change with time and good operators, like Palmer and Margaret, adjust. LL

CHARLIE'S L'ETOILE VERTE

Simple Southern Caramel Layer Cake

INGREDIENTS (cake)

1 box of your favorite yellow cake mix

cake from scratch or from a box. Two 8-9 inch round cakes are most suitable. You can make this a day ahead of time to allow ample time for the cakes to completely cool. Once the cakes have set and cooled all the way, use a sharp slicing knife to cut each cake in half in order to create 4 layers.

INGREDIENTS (icing)

1 stick of butter 1/2 box brown sugar 1/4 cup of milk 1 teaspoon vanilla extract 1/2 box 4X powdered sugar

DIRECTIONS Blend butter, brown sugar, and milk in a small sauce pan over medium heat. Stirring occasionally to avoid burning, bring the mix to a rolling boil, making sure that all the sugar granules have dissolved. Remove from heat, and place in a mixing bowl. Allow the mix to cool for a few minutes, but do not allow hardening. Beat in the 4X powder sugar until the icing is the consistency to spread. If the icing gets too hard, you may add canned milk to thin. Next, assemble the cake by pouring a layer of caramel icing between each thin layer of cake, and then icing the entire cake. Place in refrigerator to set. We think that the caramel cake is best served with Hilton Head Ice Cream Company caramel flavored ice cream, but a nice quality vanilla ice cream works just as well.



Cooking with Chris Carge



EXEGUTIVE CHEF AT POSEIDON SHARES ADVICE FOR GETTING THE MOST OUT OF MEALS

STORY BY ROBYN PASSANTE PHOTOGRAPHY BY LISA STAFF



GRATE FINISH Chris Carge puts his final touches on a holiday green been casserole.

Local chef Chris Carge began his career as a teen toiling in the kitchen of his parents' mom-and-pop restaurant in Lima, Ohio,

"I did a little bit of everything. I was the cook, the sauté guy, I was the grill guy, the flat-top fryer guy and the dishwasher all combined," says Carge, who today is executive chef at Poseidon Coastal Cuisine and a partner with SERG Restaurant Group. "I wasn't a huge fan. I wanted to get out and hang out with my friends and do fun stuff — and not smell like the fryer."

It's no wonder, then, that Carge went off to college to pursue a career in occupational therapy. But he didn't get far before the family passion surfaced, pulling him back into the business, this time into the kitchens of two chefs in Columbus, Ohio — one Italian, one German who trained him in the classic European style of cooking.

"I started at the very bottom and fell in love with it, worked my way up and never looked back."

Today Carge does more overseeing than cooking, but he enjoys the new challenges and skills the SERG partnership has brought to his career.

"I never really owned my own restaurant, so they've given me the opportunity to step up and do so (as a partner), and I'm enjoying learning more toward the business side, the paperwork, the marketing," he says. He also likes using his cooking skills in new ways to enlighten rather than merely to delight.

"I'll get some ingredients from the farm,



stuff (my staff) has never heard of, and it's my job to challenge them," he says. "It's nice to start giving back and teaching my staff and watching them evolve into chefs themselves."

Local Food

Carge and his partners have made a commitment to use as many local producers of food as possible. "As a community of chefs and restaurants ... all of us are pushing and pushing local and really opening people's eyes up to the quality and health benefits of local, and the business aspects as well," he says. "We're proud of what we serve and we want to serve the community as well, so that's what we've decided to do."

Timing Is Everything

The biggest tip Carge has for fish lovers is to stop cooking all the flavor out of it. "I think a lot of people overcook fish, so all the moisture's gone from the fish. If you're looking for that juicy, nice piece of fish, you want a little pink in the middle, that's perfect. The time depends on your fish and how it's been cut. For mahi-mahi, depending on the size of the fish, maybe 2-3 minutes on each side. And then right at the end do a little dollop of butter in there, baste it and serve it."





TOP CHEE

Carge has been featured on The Food Network and was one of a handful of chefs that represented the Hilton Head Island food scene at the James Beard Foundation Dinner in February.



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Gluten Free

"People with diet restrictions are a lot more intense now. Most of our fried food was dredged in flour, so we've come up with a cornmeal recipe, so all of our fried food is gluten-free. I take big pride in that. I have a little gluten allergy test kit, and we do random tests throughout the month."

Break from Tradition

Carge urges amateur cooks to get out of their holiday ruts and try something different this year. "Even if it's out of a Food Network magazine or whatever your favorite culinary magazine is, try something new when you have family and friends over, they really enjoy it. Once you do it, there's a real 'wow' factor. Even taking your green bean casserole and jazzing it up a little bit. Do something different."

And yes, he has taken his own advice. "Last year (my wife and I) got some lobsters, had our neighbors over and for Christmas dinner we did baked lobster with miso butter, different nontraditional things, and everybody loved it."

Seeing Stars

In 2015, Carge cooked and chatted with celebrity chef Curtis Stone when Stone brought the Food Network show "Beach Eats" to Hilton Head Island's Black Marlin Bayside Grill, where Carge was executive chef.

"Curtis was very cool, very intimidating at first. He's a tall guy, I'm just a little short Romanian-Italian guy, so he towered over me. But we hit if off really well, and we went and played golf and talked shop for a little bit. He's a really down-to-earth guy. His philosophy is the same as mine. As chefs get older, I think it's more simplistic — let the ingredients shine. I think when you're young you're trying to be froufrou and fancy, make everything look cool instead of focusing on the taste."

So who's the better golfer? "Oh he is, for sure. He's actually an excellent golfer. I'm atrocious. And I live in one of the golf capitals on the East Coast." LL







SEA STARS From fresh catch items to the "Coast-to-Coast" entrées, Poseidon has become a mid-island destination for quality seafood at an affordable price.



POSEIDON COASTAL CUISINE

Cioppino

INGREDIENTS (Serves 6-8)

1/3 cup extra virgin olive oil 2 sliced shallots 2 sliced garlic cloves 2 bay leaves 3 sprigs thyme stems 1/4 cup diced fennel 1/4 diced red pepper 1/2 cup diced celery 1 teaspoon salt & pepper mix 3/4 cup dry white wine 1/2 gram saffron 1 28-ounce can whole plum tomatoes, hand-crushed 2 8-ounce cans clam juice 2 tablespoons chopped chives 2 tablespoons chopped parsley 2 tablespoons chiffonade of basil 24 large shrimp, peeled & deveined 24 littleneck clams 24 PEI Mussels 1 1/2 pounds local fish of your liking (cubed)

DIRECTIONS [1] In a container, combine crushed tomatoes and clam juice. Set aside. [2] In a small saucepan, combine wine and saffron, bring to a simmer, turn off heat, let stand to bloom the saffron. Set aside. [3] In large stockpot, heat olive oil. Add shallots, garlic, thyme, bay leaves, fennel, and salt and pepper mix. Cook over medium heat, sweating the vegetables until almost tender. [4] Add celery to mix. Continue cooking until tender (approx. 5 minutes). [5] Add red peppers. Cook until tender. Add wine/saffron mixture; cook until reduced by half. Add clam juice and tomatoes. Bring to a boil, lower heat and simmer for 20 minutes. Add seafood and cook till shellfish pop open. Turn off heat and serve.

POSEIDON COASTAL CUISINE

Holiday green bean casserole

(Serves 6-8)

INGREDIENTS

2 pounds of areen beans 1 cup of sliced shallots 1/2 cup diced guanciale (or bacon) 2 ounces cooking oil 2 tablespoons butter 2 tablespoons cracked black pepper 1 cup toasted bread crumbs 1/2 cup chopped fresh basil 1 cup grated Parmesan-Reggiano 1 tablespoon kosher salt

DIRECTIONS [1] Get a pot of salted water on stove and bring to a boil, then add green beans. Cook for 5-7 minutes until al dente. [2] While beans are working, get a heavy bottom sauce pot on medium heat and add guanciale and oil; sauté for 3-4 minutes. Next add shallots, butter and pepper; cook for another 2 minutes. [3] When beans are done, strain water off and fold into guanciale mix, add kosher salt and sauté for 1 minute. [4] Next take the green beans off the heat and place in a mixing bowl. Add basil, cheese and bread crumbs. Give it a few tosses to incorporate. [5] Fold in 3 tbsp. lemon gremolata (see next recipe) and toss one more time. Place in your favorite casserole dish and serve.



Lemon gremolata oil

INGREDIENTS

2 cups extra virgin olive oil 6 ounces chopped flat-leaf parsley 2 ounces chopped garlic 6 ounces minced shallots 6 teaspoons lemon zest 2 teaspoons of red pepper chili flakes 2 teaspoons kosher salt

DIRECTIONS Place all ingredients in mixing bowl and mix well with whisk. Reserve to toss green beans with.







STORY BY ROBYN PASSANTE + PHOTOGRAPHY BY LISA STAFF



PIE-EYED Jennifer Gleitsmann's side business, Marmalade Homemade Baking, specializes in homemade desserts, savory pies, quiches and tarts for family gatherings, parties and more.

From frosted cutout sugar cookies to steaming fruit-filled pies, holiday baking is an essential part of the season. So, too, says local baker Jennifer Gleitsmann, is sharing that magic with

"I think a lot of kids don't do that anymore and I think it's so important to get kids involved with cooking in general," she says. "It helps them understand where food comes from, and it gives them a better appreciation for it."

The trick to such an endeavor, she says, is to succumb to the messy imperfection of it.

"Dedicate two hours to say, 'I'm not gonna do anything else, we're gonna make a mess, it's not gonna be perfect,' but it's going to be a memory that your kids will remember," says Gleitsmann, mother of two young bakers and owner of Marmalade Homemade Baking, "Even if you're going to order your holiday desserts, you can have an extra plate of whatever it is you and the kids made."

Letting go of the aspiration for a perfect-looking dessert is something holiday bakers should do regardless of whether little hands are helping in the kitchen, Gleitsmann says.

"I follow some people on Instagram whose pies are works of art. Most of those people don't sell their work. There'd be no way to charge for that, because it takes hours and hours and hours," says Gleitsmann, who works as a business architect for a medical management company by day and follows her creative passion for baking in a second kitchen in her family's home by night. "I like that my pies and tarts and quiches are almost perfectly imperfect. They taste good and they look homemade "



MARMALADE HOMEMADE BAKING Cranberry Tart

INGREDIENTS

Your favorite single crust pie dough 1 12-ounce bag of fresh cranberries 1 1/2 cups pitted cherries (can be fresh or frozen) Zest of one orange 1/3 cup brown sugar 1 teaspoon ground ginger 2 teaspoons cinnamon Egg wash (1 egg beaten with 1 tablespoon water or cream)

DIRECTIONS [1] Press dough into an 8- or 9-inch tart pan with removable bottom, making sure to push the pastry into the ridges without stretching it. Run a rolling pin over the top of the tart pan to remove the excess dough, and place into the freezer for 20 minutes to chill. Preheat your oven to 400 degrees. [2] Mix filling ingredients together and press evenly into the chilled crust. Brush the pastry lightly with the egg wash. Place tart pan on a rimmed baking sheet and bake until the crust is golden brown, about 1 hour. Rotate midway for even browning if needed. [3] Once baked, cool completely on a rack and remove the tart carefully from the pan. [4] Serve warm or at room temperature with whipped cream or your favorite ice cream.





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

WHAT'S YOUR POISON?





Gleitsmann's side business is booming this time of year, as harried homemakers rely on her to provide delicious homemade desserts, savory pies, quiches and tarts for family gatherings, parties and more.

"I think a lot of people around here want a homemade dessert without making it themselves," she says. "I have a lot of people here who are busy, they want to make the holiday dinner, they want to have people over, but it's not necessarily something they want to do to also make the dessert."

Gleitsmann's favorite thing to make right now is a tart, but that's partly because she already mastered her first challenge: The perfect pie dough.

"Tomato tart is my new favorite thing to make. It's delicious," she says. "Tarts are nice because there are no eggs in tarts, so they're thinner ... so it's like eating a slice of pizza, with gruyere, thyme, fresh herbs ... and they're pretty. They're a nice gift."

Gleitsmann's gift to us is a handful of tips to make our own baking better this holiday season.

TIP 1: Ingredients

Baking the best pie starts at the farmer's market and grocery store. "Use the best ingredients you can find, because it really does make a difference. Use the good butter, use organic fruits and vegetables when you can, use local eggs."

TIP 2: Grust

To make pie crust submit to your will, stay cool. "You just have to work quickly and keep everything cold. Keep the butter in the freezer, use ice water. ... I cut the butter into pieces, let the food processor whiz (the ingredients) around, and then I finish the dough by hand."

TIP 3: Flavors

"Experiment with different flavors. Use something unexpected - ginger, cardamom- to give a traditional coffee cake or pie a richer flavor rather than just cinnamon." One to try: Chinese five spice powder, a blend of cinnamon, cloves, fennel, star anise and Szechuan peppercorn. "It's a little bit different."





COOL IT Chilling cookie dough helps prevent spreading. The colder the dough, the less the cookies are likely to over-spread into greasy puddles. You'll have thicker, sturdier and more solid cookies.



TIP 4: Don't rush

"If you need to make a cake, give your-self time to make it. You can't rush a cake. And make sure your layers on your cake are flat, or else you'll get a wonky cake."

One to try: Apple pie cake. "There's a layer of pie crust and apple pie filling in the middle of the layers of cake."

TIP 5: Know your ratios

The secret to a light and fluffy quiche is a matter of math. "I have a specific ratio — ½ cup of milk or cream to one egg. It makes a really nice custard in the quiche."

TIP 6: Outside in

Always bake the quiche shell first. "Use pie weights or beans or rice (to weigh down the shell) and bake it to where it's lightly golden. Then add your filling and finish it."

TIP 7: Research

For baking inspiration, listen to a baking podcast. One to try: "Flour Hour." "It's hosted by two amazing bakers and they interview other amazing bakers that I follow on Instagram, so it's super entertaining and helpful." LL



VOTED HILTON HEAD'S
BEST MEXICAN, BEST
MARGARITA, BEST TACOS
& TOP 12 MEXICAN
RESTAURANTS IN SC









Holy Tequila represents a new breed of "Mexican" food that incorporates new American flavors, nontraditional gourmet ingredients, and pairs them with authentic preparation methods centered around a wood burning grill.

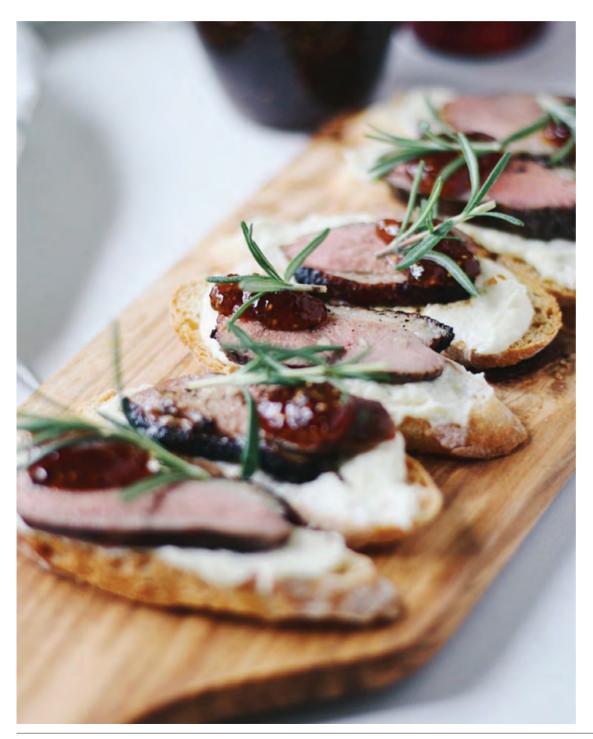
By using higher-quality, locally-sourced products, Holy Tequila is redefining the standard for a Mexican food experience. The menu features a variety of gourmet tacos, tortas, quesadillas, salads and signature plates.

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



Festive recipes from local chefs

CELEBRATE THE SEASON IN STYLE WITH THESE SOPHISTICATED YET EASY TO MAKE HOLIDAY DISHES AND DRINKS



Duck is a holiday delicacy for many. Impress your guests with this French classic that is much easier to make than it looks.

CHARBAR CO

Duck Confit Grostini with Parsnip Puree & Fig

INGREDIENTS

12 ounces duck leg confit or cooked duck breast Fig spread or fig preserves 1 French baguette Olive oil Sea salt and pepper Fresh rosemary

INGREDIENTS (parsnip puree)

8 ounces parsnips, peeled and small-1 cup half and half 2 garlic cloves, minced 2 tablespoons butter Sea salt and pepper

DIRECTIONS [1] Make the parsnip puree. In a small pot, combine the parsnips, half and half, garlic cloves, butter, and sea salt and pepper to taste. Cover, bring to a simmer, and cook until the parsnips are completely softened. A knife should pierce through them easily. If there is still a lot of liquid when the parsnips are fully cooked, uncover and reduce some of the liquid. Puree the mixture in a blender until smooth and creamy. [2] Make the crostini. Preheat oven to 350 degrees. Slice the baguette into even 1/4-inch thick slices. Brush both sides with olive oil and season with sea salt and pepper. Arrange in an even layer on baking sheets and cook until golden (15-20 minutes), rotating the pans halfway through. [3] Assemble the crostini. Heat the duck confit or duck breast. Spread the bottom of the crostini with parsnip puree. Top with a slice of the duck confit. Garnish with a small dollop of fig preserves and fresh rosemary. Enjoy!



Osso buco is Italian for "bone with a hole," a reference to the marrow hole at the centre of the cross-cut veal shank. Healthy Habit offers this unique vegan take on the hearty delicacy.

HEALTHY HABIT

Vegan Osso Buco

1/2 pound red pearl onions

INGREDIENTS

1 tablespoon plus 1 teaspoon vegetable oil 3 very large carrots, cut crosswise 1 inch thick at the wide ends and 1 1/2 inches thick toward the narrow ends Salt and freshly ground pepper 1 teaspoon curry powder 1 cup dry red wine 1 tablespoon dried porcini powder (ground porcini mushrooms)

1 1/2 cups prepared mushroom broth 1/2 cup flat-leaf parsley leaves 2 teaspoons fresh lemon juice

DIRECTIONS [1] Preheat the oven to 350 degrees. In a large, deep ovenproof skillet, bring 1 inch of water to a boil. Add the pearl onions and cook for 1 minute. Drain and trim the onions, then peel them. Wipe out the skillet. [2] Return the skillet to the heat and add 1 tablespoon of the oil. Add the carrots in a single layer, season with salt and pepper and cook over moderate heat, turning, until browned, about 5 minutes per side. Add the pearl onions, sprinkle with the curry powder and cook, stirring a few times, until fragrant, about 1 minute. Add the wine and simmer over moderately high heat for 3 minutes. Add the porcini powder and mushroom broth and bring to a boil. Transfer the skillet to the oven and braise the carrots for 1 hour and 15 minutes, turning once, until tender. [3] Season the sauce with salt and pepper. Spoon the carrots, onions and sauce into shallow bowls. In a bowl, toss the parsley with the lemon juice and the remaining 1 teaspoon of oil and season with salt and pepper. Scatter the parsley leaves over the carrots and serve. It can be refrigerated overnight. Reheat gently. Serve with soft polenta or celery root puree.



The holidays are a great time to make your own infusions with seasonal fruits. They make great gifts and are tasty for all of your holiday parties. If you are gifting, Patron bottles work well. They are all hand blown, numbered and the labels come off easily.

CHARBAR CO

Vanilla Bean Blood Orange Cosmo

INGREDIENTS (vodka infusion)

6 **blood oranges** (cut off the rind, leaving some white pulp and cut into wheels)

3 vanilla beans, split

1 bottle Tito's Handmade Vodka

DIRECTIONS Combine all ingredients into an infusion jar and let sit for seven days. The vodka will turn a vibrant red with specks of the vanilla beans also visible. Strain into your favorite jars or bottles. Discard the beans and fruit.

INGREDIENTS (cosmo)

2 ounces house-infused vodka 1 ounce Cointreau or your favorite orange liqueur

Squeeze of fresh lime 1 ounce cranberry juice

DIRECTIONS Combine all ingredients into a shaker, add ice and shake. Strain into a Marie Antoinette martini glass.

Garnish with a blood orange wheel or a star anise. Cheers!







A leg of lamb is a fresh idea for Christmas dinner — and one that everyone will enjoy. This Mexican-style version from Holy Tequila is a real treat.

HOLY TEQUILA

Grilled Leg of Lamb, Mexican-Style

INGREDIENTS

12 scallions

One 3-pound, well-trimmed boneless leg of lamb 2 tablespoons fresh lime juice 1 teaspoon pure New Mexico chile powder 1 teaspoon dried oregano, rubbed Sea salt Freshly ground pepper 1/4 cup extra-virgin olive oil, plus more for brushing 1 tablespoon finely chopped sage 1 tablespoon finely chopped rosemary 6 plum tomatoes, halved 2 poblano chiles, quartered lengthwise, stemmed and seeded 1 large red onion, cut into 8 wedges through the core

DIRECTIONS [1] Spread the lamb on a work surface and lightly pound the thickest part of the meat to a 2-inch thickness. Put the lamb in a large resealable plastic bag. Add the lime juice, chile powder, oregano, 1 teaspoon of salt, 1/2 teaspoon of pepper and 2 tablespoons of the olive oil and turn to coat. Refrigerate for at least 8 hours or overnight. [2] Remove the lamb from the marinade and blot it dry with paper towels. Bring the lamb to room temperature. [3] Light a grill and oil the grates. Brush the lamb with olive oil and season with salt and pepper. Grill over moderate heat until lightly charred on the underside, about 10 minutes. Turn the lamb over and scatter the sage and rosemary on top. Grill the lamb, turning once more, until an instant-read thermometer inserted into the thickest part of the meat registers 135 degrees for medium-rare or 140 degrees for medium, 20 to 25 minutes longer. Transfer the lamb to a work surface and let rest for 15 minutes. [4] Meanwhile, in a large bowl, toss the tomatoes, poblanos, onion wedges and scallions with the remaining 2 tablespoons of olive oil and season with salt and pepper. Grill over moderately high heat, turning occasionally, until lightly charred and just tender, 4 to 7 minutes. Transfer the vegetables to a serving platter. Thinly slice the lamb across the grain and transfer it to the platter. Serve with bacon fat tortillas and tomatillo salsa.

To Holy Tequila fans, this Fallgarita is either famous or infamous. Its blend of tequila, cranberries and cinnamon is guaranteed to put you in a merry mood.

HOLY TEQUILA

Fallgarita

INGREDIENTS (tequila infusion)

1 bottle of good tequila Fresh cranberries, lightly smashed Zest of an orange, 2 orange slices 3 cinnamon sticks

DIRECTIONS Combine all ingredients. Allow to sit for at least five days for proper

infusion. Strain into your favorite jars or bottles. Discard the beans and fruit.

INGREDIENTS (Fallgarita)

3 ounces tequila infusion 1 ounce simple syrup 1/2 ounce fresh lime juice Ground cinnamon Sugar

DIRECTIONS [1] Make 1 ounce of simple syrup by mixing equal parts sugar and water. Let boil until sugar has melted. [2] Squeeze 15-30 limes depending on the amount of people you want to serve or buy 100% fresh lime juice to save yourself the headache. [3] Pour tequila infusion, simple syrup and lime juice into a shaker tin filled with ice. Shake it hard. [4] Rim glasses with equal parts cinnamon and sugar. [5] Strain shaker into rimmed glass. Garnish with lime wheel.





it again, this time in a refrigerator pie that delivers all the creamy goodness you can pour into a cookie crust.

SALTY DOG CAFE

Peanut Butter Cup Pie

INGREDIENTS

3 ounces melted butter 10 ounces cream cheese 14 ounces peanut butter 1 cup of sugar 1 pound of semi-sweet chocolate 2 cups heavy cream 5 peanut butter cups

9 ounces of ground Oreo cookies

DIRECTIONS [1] Mix Oreo cookies and melted butter together well. Press into greased pie pan and bake at 350 degrees for 4 minutes. [2] In a medium bowl, combine cream cheese, peanut butter and a 1/2 cup of sugar (save the second 1/2 cup of sugar for making the whipping cream). Whip thoroughly until creamy (3-4 minutes). [3] Whip 1 cup heavy cream and the remaining 1/2 cup of sugar together on high speed until stiff peaks occur. Gently fold into the peanut butter mixture until combined. Layer in pie crust and cool for 30 minutes. [4] Melt the chocolate in 1 cup of whipping cream until smooth and spread on top of pie. Chop cups and spread over the top. Chill for an hour. Top with whip cream and serve.

There's no better way to warm up from the cold than with a cup of eggnog next to an open fire. Skip all of the preservatives by making your own.

LOCAL LIFE TEST KITCHEN

Classic Eggnog

INGREDIENTS

2 cups milk

1/2 teaspoon ground cinnamon, plus more for garnish

1/2 teaspoon ground nutmeg

1/2 teaspoon vanilla extract

6 large egg yolks

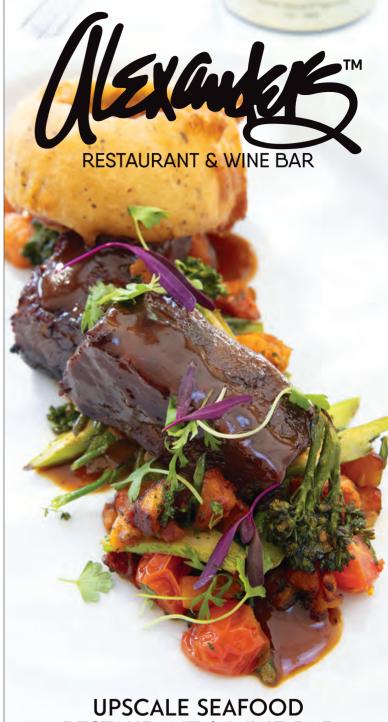
1/2 cup granulated sugar

1 cup heavy cream

1/3 cup bourbon or rum

Whipped cream, for serving

DIRECTIONS [1] Combine milk, cinnamon, nutmeg, and vanilla in a small saucepan over low heat. Slowly bring mixture to a low boil. [2] In a large bowl, whisk egg yolks with sugar until yolks are pale in color. Slowly add hot milk mixture to egg yolks in batches to temper the eggs and whisk until combined. [3] Return mixture to saucepan and cook over medium heat until slightly thick but does not boil. [4] Remove from heat and stir in heavy cream and rum. [5] Refrigerate until chilled. Garnish with whipped cream and cinnamon. Serve.



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How to purchase: Grab a copy at LOCAL Life headquarters (400 Main Street, Suite 200A, Hilton Head Island or buy online at LocalLifeSC.com Cost: \$15 (\$11 if purchasing 10 or more)

A tasteful gift for the holidays

Celebrate the flavors of the Lowcountry this holiday season by picking up a copy of Local Flavor, a new Lowcountry cookbook compiled by LOCAL Life magazine. The 80-page cookbook includes easy-to-make recipes from many acclaimed chefs, fun food facts, useful tips and more. Recipes for many Lowcountry classics such as crab soup and fish tacos are included. You will also find recipes that appeal to modern tastes, such as honey energy bites and caramel pecan cheesecake. The book meets LOCAL Life's high standards for photography, design and paper quality and is a useful guide to home chefs of all skill levels. Gift a copy to every food lover on your list!

Vivian Howard brings stories, recipes to Hilton Head

Celebrity chef Vivian Howard brought her stories and recipes to Hilton Head Island for two pop-up dinners with local chef Clayton Rollison at Lucky Rooster Kitchen + Bar. Howard, known for her award-winning PBS show A Chef's Life, presented recipes from her cookbook "Deep Run Roots." The book is named for her hometown of Deep Run, N.C. — a place she describes as the middle of nowhere. After a decade in New York, however, she returned in 2005 and opened her popular restaurant Chef & the Farmer in nearby Kinston.



'Two for Tuesday' deals at **Coligny Plaza**

Many food and dining spots at Coligny Plaza are offering special "Two for Tuesday" deals each Tuesday at Coligny Plaza through February 2019. Find buy one, get one free deals at The G-Free Spot, Big Bamboo, Skillets Cafe, The Sandbar, Island Fudge Shoppe, Hilton Head House of Jerky, FISH Casual Coastal Seafood, The Spice and Tea Exchange and the Carolina Tasting Room. Many other Coligny shops are also participating in the promotion.



Thai restaurant opens in **Bluffton**

Thai Smile Cuisine has opened at 1534 Fording Island Road in Bluffton. The restaurant offers authentic Thai dishes such as Moo Dad Diew. Tom Kah. Nam Tok. Pad see ew and Pad Kee Mao. The restaurant is located across from Moss Creek in the standalone building that once housed Plantation Cafe and Pino Gelato Gourmet Cafe. Hours are 11 a.m. to 9 p.m., seven days a week.



New Italian restaurant coming to New Orleans Road

Chef **Nunzio Patruno** is opening a new Italian restaurant in the old Reebook Crossfit building at 18 New Orleans Road on Hilton Head Island. The building is being renovated and hopes to open by March 2019. Patruno told The Island Packet the restaurant will offer a lighter menu with a lot of seafood and homemade pasta.

Patruno is best known for operating the nationally acclaimed Monte Carlo Living Room and Club in Philadelphia. He helped Michael Cirafesi open OMBRA Cucina Italiana.



Coffee and chocolate fest coming to Bluffton

On Saturday, Dec. 8, Bluffton will be brimming with the sights, smells and tastes of the region's finest coffees, desserts and chocolates as the first-ever **Bluffton Coffee and Chocolate Fest** happens outdoors next to Gigi's Boutique on Calhoun Street. The event will feature eight local vendors, showcasing and sampling their product lines. The event is being coordinated by Leslie Rohland, owner of The Cottage Café, Bakery & Tea Room, The Juice Hive and May River Coffee Roasters.

Island Winery expanding

Island Winery is expanding into a new building directly across the street from its 15 Cardinal Road location. The new stand-alone building will feature an outdoor area for picnics and events, a wine production area and a tasting room. The project is expected to be completed by the end of 2019.





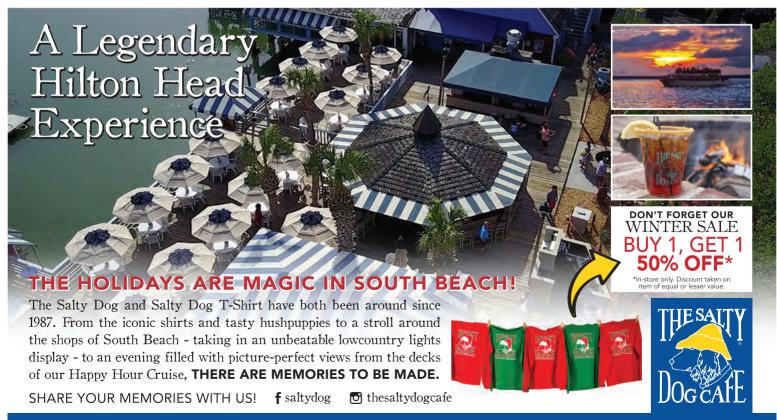
Belfair completes \$1 million outdoor dining expansion

As part of a \$12.5 million capital improvement project for its facilities, Belfair recently completed a major outdoor dining expansion at its clubhouse. With the \$1 million expansion, Belfair members and guests can now enjoy a four-season dining sunroom with an expanded veranda and firepit, indoor/outdoor bar, screened porch with retractable electric screens and more.



Whiskey Room hopes to open Dec. 5

To honor the end of prohibition (Dec. 5, 1933), HHI Hospitality Group hopes to open its highly anticipated Whiskev Room on Dec. 5. The room is masked behind a camouflaged bookcase door inside of Charbar Co. at Park Plaza. The room is reminiscent of a Prohibition-era speakeasy with muted lighting, eclectic dark leather furniture, distressed brick walls and vintage mirrors. Whiskey Room will serve more than 100 whiskeys and bourbons, and will offer jazz music with a modern twist.



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hudsonsonthedocks.com

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alexandersrestaurant.com

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



SPROUT MOMMA **BREADS UNVEILS HOLIDAY MENU**



Impress your family and friends at your next holiday gathering with a festive treat from Sprout Momma Breads. The artisan bakery, a favorite at the Bluffton Farmers Market, unveiled its holiday menu, which will be available Dec. 5-21. Items include chocolate dipped cream puffs, decorated sugar cookies, black bottom pecan pie and more. For more information, call 843-715-2649 or go to sproutmomma.com.

ELA'S ON THE WATER

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

elasgrille.com

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

OLD OYSTER FACTORY

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

oldoysterfactory.com

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

HILTON HEAD **SOUTH END**

CAPTAIN WOODY'S

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

captainwoodys.com

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

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charbar.com

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

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

charliesgreenstar.com

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

HOLY TEQUILA

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

holytequila.com

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

LOCAL PIE

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

localpie.com

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

LOGGERHEAD LANDING

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

marriott.com

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

MICHAEL ANTHONY'S CUCINA ITALIANA

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

michael-anthonys.com

37 New Orleans Road, Hilton Head Island 843-785-6272

PALMETTO BAY SUNRISE CAFE

Breakfast, American Serving the island's most popular breakfast all day long. Benedicts, omelets, quiche and baked dishes are out of this world. Early bird special from 6 to 8 a.m. Great sandwiches for lunch as well. \$\$

palmettobaysunrisecafe.com

86 Helmsman Way, Hilton Head Island 843-686-3232

RED FISH

Seafood, American A blend of housemade spices, tropical fruits and vegetables are combined with Lowcountry specialties at this local favorite. The restaurant uses produce from its own farm. \$\$\$

redfishofhiltonhead.com

8 Archer Road, Hilton Head Island 843-686-3388

SALTY DOG CAFE

Seafood Hilton Head's most famous restaurant. Serving seafood, salads and sandwiches at an incredible waterfront location. Eat inside, out on the deck or at the expansive outdoor bar. \$

saltydog.com

232 S. Sea Pines Drive, Hilton Head Island 843-671-2233 1414 Fording Island Road, Bluffton

BLUFFTON

843-837-3344

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

thepearlbluffton.com

55 Calhoun St., Bluffton 843-757-5511

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









Vodka recipes to help you get through the holidays

Spending the holidays with the entire extended family can be a challenge. Take the edge off with these tasty and festive recipes infused with **Tito's Handmade Vodka**.

Tipsy Marbled Gugelhupf

Nothing is more gorgeous than a scalloped bundt cake during the holidays, and many of the traditional German bundt cakes you see are loaded with spirits. The alcohol bakes off in the oven, but the sugar in the cakes absorbs all the liquid, leaving you with a sinfully moist treat.

INGREDIENTS

4 tablespoons Tito's Handmade Vodka

2 1/4 cups Blackbird Bakery Cake & Muffin Blend

4 eggs, yolks separated

1 1/4 cups sugar

Zest of 1 lemon

Zest of 1 orange

1 tablespoon vanilla

1 1/2 teaspoons baking powder

1 cup half and half

1/2 cup cocoa powder

1 tablespoon instant coffee

1/2 cup water



DIRECTIONS [1] Preheat oven to 325 degrees. Coat the inside of a 7.5" x 4" (10 cup) bundt pan with non-stick spray. [2] Beat the egg yolks, lemon zest, sugar and 2 tablespoons Tito's Handmade Vodka until pale and creamy. [3] Sift the Blackbird Bakery Cake & Muffin Blend together with the baking powder. Alternating with the half and half, add the sifted flour and baking powder to the yolk mixture and mix on medium until the batter is very smooth and well combined. [4] In a clean bowl, beat the egg whites with a pinch of salt and 2 teaspoons sugar until glossy peaks form. Fold into the batter. Spoon half of the batter into a separate bowl. In a measuring cup, whisk the cocoa powder with the instant coffee. Zest the orange into the cocoa powder. Stir in the water and remaining 2 tablespoons of Tito's Handmade Vodka. Mix until smooth. [5] Spoon a small amount of the blonde batter into the bottom of the pan. Then add a layer of the chocolate batter. Repeat until all of the batter has been used. The cake will marble as it bakes. [6] Bake for 30 minutes, rotate the pan and bake for 30 minutes more. The cake is done when it pulls from the sides of the pan and a wooden skewer inserted in the middle comes out clean. [7] Allow the cake to cool in the pan for 5 minutes, then invert on a wire rack to cool completely. Dust with powdered sugar and serve with freshly whipped cream.



Christmas Lights Out

Start your holiday off with a little something extra. After all of the presents are wrapped, treat yourself to some whiskey business.

INGREDIENTS

3 ounces Tito's Handmade Vodka 1 1/2 ounces bourbon whiskey 1/2 teaspoon vanilla

1/2 ounce maple syrup

1 splash low-fat milk (or non-dairy substitute)

DIRECTIONS Add all ingredients (except milk) to a rocks glass with ice. Top with a splash of milk.









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Margie Tomczak

Margie Tomczak has always been someone ready to "Fill the Need." Sometimes quite literally. She is the energetic volunteer who spearheaded the "Fill the Need" program for Second Helpings. This unique program distributes groceries to the legion of workers who travel on and off Hilton Head Island on Palmetto Breeze Transit buses. "I was sort of the head cheerleader for that," she said. "It's evolved over time and it's just a wonderful experience." As it's grown, it not only earned Second Helpings an "Organization of the Year" award, it has also gained support from organizations like Church of the Cross, Morgan Stanley, Vacation Company and Ameris Bank. It's part of a dedication Tomczak has shown over the last 10 years as a tireless champion to the hungry and needy, starting with her time as president of St. Vincent DePaul Society. "I started with church and it was all about helping needy around here. When you're new to the island, people are surprised that we have such a need here," she said. Part of filling that need saw Tomczak asking for an unusual gift for her recent birthday: cash, donated by all of her friends to help a local single mom who needed eye surgery. "The way I see it, I have the time and energy to go out and help, so I'm going to," she said.

Jeff Maine

Jeff Maine's daughter Maggie was not even born yet when she was diagnosed with a host of health problems ranging from Dandy Walker Syndrome to six heart defects. The outlook was grim, with doctors preparing Jeff and wife Renae for life with a child incapable of seeing or walking on her own. Despite the dire predictions, young Maggie has proven to be a capable, bright young woman who serves as a beacon of inspiration everywhere she goes. She was even honored at this past year's Heart Ball, her story shared nationally on heart.org.

Just as she has inspired so many, the miracles surrounding Maggie inspired Jeff Maine to spread a few more miracles with Proudly, a new kind of credit card that lets you automatically make a donation to the charity of your choice with each and every swipe and tap.

Ed and Susan Forbes

Once a month, Hilton Head Island's best party is held at the gorgeous home of Ed and Susan Forbes. Those who attend are drawn by the usual trappings of a lavish party: a live DJ, swimming, fine food and the chance to mingle with friends old and



new. But more than that, they attend because of the chance to give back. Each party helps raise funds for SOAR, just one among the many organization to benefit from this power couple's attention, including The Special Olympics, St. Jude's Children's Research Hospital, Young Life, the Shriners and Volunteers in Medicine.

The couple's path to giving begins in South Africa, where Ed grew up extremely poor with the only riches being the friends who supported him. He and some friends built a sailboat they used to cross the ocean to America in 1981, where Ed pursued the American dream while never forgetting to reach out to those less fortunate. Susan had pursued similar charitable aims, volunteering as a nurse for VIM and at Hilton Head Hospital and taking in those displaced by Hurricane Katrina.

They married six years ago, joining forces for the good of all. "Our favorite part about giving is that it is extremely humbling seeing the joy in these people's faces," said Susan. "Being able to give back makes us whole."



Ben Kennedy

The motto of Brighton Builders is "building beyond," and it's a two-word mission statement that Ben Kennedy has brought into every aspect of his life. From a professional standpoint, it's meant going above and beyond in not only creating elegant custom homes, but also in giving back, whether it's through the company's donation of a tiny home or in the free giving of time and resources to those in need. Just days after Hurricane Michael ravaged Panama City, Fla., Kennedy was part of a group of builders that ran toward the chaos, packing supplies and equipment and helping clear away debris. But then, he's always been quick to deliver supplies and aid during crisis, having helped rebuild after five other hurricanes as well as the upstate's devastating thousand-year flood.

It's part of the way Kennedy takes a simple slogan and expands on it in inspirational ways. "I've survived cancer three times," he said. "And I feel like I've been given three second chances and I want to give that to as many people as I can."



Brighton Builders is all about "Building Beyond." But we also believe in going above and "Beyond Building." Our belief is in giving back to the community we serve. Most recently, our staff has donated time and supplies to the survivors of the devastation caused by Hurricanes Florence and Michael. Our values are rooted in strong construction and strong community service. If you'd like to learn more about our values, contact us today!



To learn more about our building process, visit our website
BrightonBuildersSC.com.

Alfred Olivetti

Go Tri Sports, the company Alfred Olivetti formed 18 years ago, isn't just a sports store and the event planner behind some of the most exciting races on the calendar. It's also a force for good, through its Go Tri Gives organization. The nonprofit arm of Go Tri Sports has made it its mission to provide resources to the underprivileged youth of our community that need help with resources enabling them to participate in educational and athletic programs. Charitable races like Hope for Haiti and The Holy City 5K, raised funds for natural disaster victims and the families of the Mother Emanuel Church massacre in Charleston.

In addition to his charitable works through Go Tri Gives, Olivetti also gives his time and resources to the Island Rec Center Scholarship Fund and the Sea Turtle Patrol, inspired by the selflessness of his wife Keri, founder of Lowcountry Legal Aid. "She continues to show me the value in helping people," he said. "Through life experiences, I came to understand that the key to success is to give more than you take. I believe this to be true in both business and personal relations."





Darlene Schuetz

Growing up in Yosemite National Park, Darlene Schuetz was raised on a strong moral foundation that it is better to give than to receive. It was a platitude that she put into action when raising her son. "When we would travel and see communities with a large homeless population, we would give what we could," she said. "It became second nature to my son to give. We looked for ways to make an impact with our own limited resources. We began by doubling our Thanksgiving shopping list and donating the entire meal to a shelter."

That deep-seated need to give back translated to a slew of different avenues in which Schuetz volunteers, including Hospice Care of the Lowcountry, Hos-Pets, 100 Women Who Care Hilton Head, Italian

American Club, Ken Anderson Alliance, Live to Give, Osprey Village and Deep Well.

"It feels wonderful to make a difference, no matter how small. I believe in living with an attitude of gratitude and to be truly grateful it is important to know not just what you have but what you can do to help others."

Ezra "Gal" Gallahan

When Ezra "Cal" Callahan retired to South Carolina, retracing a route in reverse that his parents made to New York where he was born, he did so with the usual goals in mind: tennis, golf and relaxation. But instead of fading away into retirement, he found something that sharpened his interests as a researcher to a razor's edge: Mitchelville.

"It was such a hidden story," he said. "Growing up, none of the history books had mentioned Mitchelville. I was surprised by its rich history and importance."



Intrigued by what he had learned, he dove in to researching the first freedman community in the United States. He became the liaison between the Heritage Library and the Mitchelville Preservation Project, where he served as chairman of the planning committee and immersed

himself in the stories surrounding it.

"Through the Heritage Library we were able to trace the roots of many of the people I was meeting, people who didn't even know about their own relatives having a prominent place in the history of Mitchelville," he said. And that connection to the living Gullah culture on Hilton Head Island, the way Mitchelville's story can never truly be finished as long as new generations honor its legacy, forms a large part of why Callahan has given so freely of his time.

"It's an amazing story. It's the beginning of freedom for the black man here in South Carolina," he said. "You think about the American dream that's been projected over the years — owning a home, feeding your family and educating your children, that's what existed for the freed slaves of Mitchelville." LL

Michael Znachko

Many years ago, Michael Znachko first stepped foot inside a Belize prison with the aim of spreading the gospel. What he saw was a sobering look into the addiction and hopelessness that often went hand-in-hand with incarceration. Beginning with daily 12-step meetings for the inmate population of 1,600, he founded Hope Addiction Prison Ministry, a force for good that soon spread through the country thanks to government, civic and church support. It wasn't long before "The Belize Model" spread to the United States, where Znachko brought his ministry to Allendale Correction Institution and to facilities throughout South Carolina.

"Therefore, one of the ways to address addiction is to educate society," he wrote. "What addiction is, its causes, its results on the individual and society, and what can be done about it. This is the objective and mission of hope ministry."











Communities that give

MANY LOWGOUNTRY PLANTATIONS PAYING IT FORWARD

Many private communities on Hilton Head Island and in Bluffton have established charitable organizations and funds to give back to our communities. Here is a closer look at a few that are going above and beyond.



Berkeley Hall

The Berkeley Hall Charitable Foundation has raised more than \$1 million for Bluffton area charities since its inception in 2008. Money raised is awarded to local nonprofit organizations through a rigorous grant application and evaluation process. The BHCF's signature fundraiser is the Berkeley Hall Charity Cup golf tournament, held every two years on or around Memorial Day.

Belfair

Belfair hosts a variety of fundraising events through its Belfair 1811 Charitable Fund, which is managed and administered by the Community Foundation of the Lowcountry. Grants have been awarded to more than 20 nonprofit organizations in the greater Bluffton area. The BCF's signature fundraising event is its golf tournament and auction held each September.





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Golleton River

Colleton Cares is a charitable effort led by members of Colleton River Club. Throughout the year, the club hosts events to raise funds for worthy causes, such as Bluffton Self Help and Family Promise. The club has raised more than \$750,000 for Habitat for Humanity. One of the most popular charitable programs among members is Operation Santa Claus, which supports programs such as Backpack Buddies.



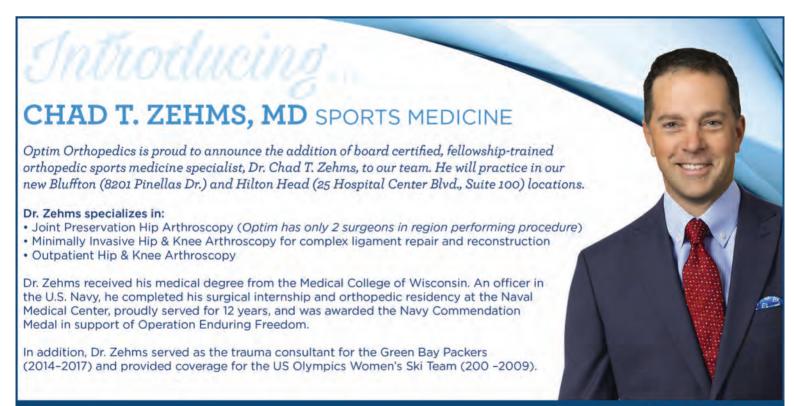


Hampton Lake

Hampton Lake is in its seventh year of growing a charitable fund. The community has raised funds through fishing tournaments, golf tournaments and community runs. The Hampton Lake Tiger Bass Race Charitable Fund has donated over \$100,000 to local charities over the past three years.

Gallawassie Island

The Friends of Callawassie Island charitable organization strives to provide financial and service support to organizations in Beaufort and Jasper Counties while emphasizing education, environment, health and human service and youth activities. Its board meets quarterly to review grant requests from charities seeking assistance and is especially interested in those organizations where Callawassie Islanders volunteer. FOCI tends to support the smaller charities that have limited resources



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Long Cove Club

The Long Cove Club Charitable Advisory Committee recently granted \$171,222 to 32 nonprofit organizations. Since its inception in 2003, the LCCCAC has awarded more than \$1 million to local nonprofits focusing on hunger, housing, health and education.

Moss Creek

The Moss Creek Charitable Fund was recently introduced to the Moss Creek community and has started fundraising efforts. The fund hopes to make initial grants to local charities in January 2019. Its mission is to support local charitable organizations in the Lowcountry, helping those with the greatest needs.

Palmetto Bluff

Palmetto Bluff is actively involved in supporting various projects and organizations throughout the community. Primary support is targeted to charities that benefit the Bluffton community and citizens of the Lowcountry.

Wexford Plantation

Launched in 2012, the Wexford Plantation Charitable Foundation has awarded over \$800,000 to local charities serving Hilton Head Island and the surrounding area. Each year, the foundation hosts one major fundraiser. The foundation is dedicated to providing financial and volunteer resources to local nonprofit organizations that provide social services for humanitarian needs. LLL





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Give a little bit

WANT TO SUPPORT A GREAT CHARITY OR NONPROFIT ORGANIZATION? HERE ARE A FEW GREAT ONES TO CONSIDER.

> David M Carmines Memorial Foundation Mission: To help raise money for the The Carmines Family Recreation Scholarship Fund, Gullah Institute, Port Royal Sound Foundation, Coastal Discovery Museum and the Medical University of South Carolina. How you can help: Volunteer as a youth coach or at community events. islandreccenter.org.

> > **Deep Well Project Mission:** To help neighbors in need by providing basic assistance in emergency situations. The assistance is immediate and nonbureaucratic, intended to provide clients with a "hand up, not a hand out." How you can help: Volunteer on a regular or occasional basis or donate. For more information, visit deepwellproject.org.

Bluffton Self-Help

Mission: Providing shortterm emergency financial assistance to working families in crisis. How you can help: Donating, becoming a red apron volunteer, or hosting a drive/event.

Boys and Girls Clubs of the Lowcountry Mission: To

enable all young people, especially those who need us most, to reach their full potential as productive, caring, responsible citizens. How you can help: By donating either time or money. Call 843-379-5430 for more information.

Child Abuse Prevention Association Mission: CAPA is committed to preventing and treating all forms of child abuse and neglect by creating changes in individuals, families and society that strengthen relationships and promote healing. How you can help: Donate, volunteer or attend sponsored events. capacares.org.

Children's Center Mission: To provide working families of Beaufort County with affordable and accessible early childhood education and childcare services. How you can help: By making a donation or volunteering time at the center. Go to childrenscentersc.org for more details.

Children's Relief Fund Inc Mission: To provide special-needs children in our area with the appropriate tools to live productive lives in our community. How you can help: Volunteering your time to help at events like Fishing with Friends and Special Olympics or donating to aid in supplying children with the appropriate tools they need. Go to the childrens relief fund.org.

Community Foundation of the Lowcountry Mission: To strengthen the community by connecting people, resources and needs. How you can help: Connect to Lowcountry Volunteer Connections and help at one of the registered events. For more information, go to cf-lowcountry.org.

Daufuskie Island Community Foundation Mission: To assist native Daufuskie Islanders with opportunities for economic development, and the preservation of their culture and land preservation. How you can help: Become a Friend of the Foundation, or contact the organization for more information at daufuskieislandfoundatidon.com.

Family Promise of Beaufort County Inc. Mission: To provide temporary shelter, family stability and permanent housing solutions for homeless families with children.

How you can help: Volunteer as a front desk greeter or to stay overnight with the families. Go to familypromisebeaufortcounty.org for more information.



Heritage Classic Foundation Mission: To improve lives throughout the state of South Carolina by distributing thousands of dollars to charitable organizations that enhance the quality of life for its citizens. How you can help: Volunteer to assist at a tournament, from being an announcer to managing traffic. rbcheritage.com.

Hilton Head Heroes Mission: To bring families with children between the ages of 4 and 18 suffering from life-threatening illnesses to Hilton Head Island for a resort vacation. How you can help: By donating to help fund these vacations. Go to hheroes.com to learn more.

Hilton Head Home Builder Education
Foundation Mission: To support and raise funds
for continuing education throughout Beaufort,
Jasper and Hampton counties. How you can help:
Donate or get involved to help support and raise
funds. To learn more, go to education.hhahba.com.

Hilton Head Humane Association Inc. Mission:
To improve the lives of homeless dogs and cats while also working to substantially lower the numbers of animals reproduced or relinquished.
How you can help: By donating or volunteering. kennelsupervisor@hhhumane.org.



Heroes on Horseback Mission: To enrich our community and the lives of individuals with special needs by providing equine assisted activities and therapy in an effective, compassionate environment. How you can help: By donating or volunteering in the class, in the barn or in the office. heroesonhorseback.org.

Hilton Head Island Recreation Association Mission:

To improve the quality of life for people of all ages; to produce, provide and coordinate public recreation programs, "wellness" activities and community events. **How you can help:** By volunteering as a youth coach or at one of the events. For more information, go to info.islandreccenter.org.

Hilton Head Regional Habitat for Humanity Mission:Seeking to put God's love into action, Habitat for Humanity brings people together to build homes, community and hope. **How you can help:** Volunteer to build or to assist in family services, fundraising or events. habitathhi.org.

Hopeful Horizons Mission: To provide safety, hope and healing to survivors of child abuse, domestic violence and sexual assault through evidence-based practices and lead in ending abuse through primary prevention and education. **How you can help:** Volunteer as an advocate for children, victims at hospitals, shelters or in community education. For more information go to hopefulhorizons.org.

Hospice Care of the Lowcountry Mission: To give comfort, honor, and dignity for end of life patients and their families through compassionate physical, emotional and spiritual care, regardless of their financial circumstances. How you can help: Become a volunteer as a patient-family advocate, aiding in the offices, working with animals or any other of their volunteer opportunities. hospicecarelc.org.





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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. **How you can 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. Visit soarspecialrecreation.org

Hospital Auxiliary Mission: To meet the needs of our hospitals and the community to assist people and families in our communities who are most in need. **How you can help:** Donate or become a volunteer. To learn more, visit hhiaux.org.

Literacy Volunteers of the Lowcountry Mission: To strengthen literacy in Beaufort County by providing people with the skills to be successful in the community, workplace and family. **How you can help:** Become a volunteer by either assisting staff with general office work or becoming a tutor.

Low Country Hope House Mission: To integrate the highly effective 12-step principals with a comprehensive education about the disease of addiction. **How you can help:** Financial donations or donations of unwanted household goods are always welcome as well as volunteers to help with the yard sales. More information can be found at lowcountryhh.com

Lowcountry Autism Foundation Inc.

Learn more at theliteracycenter.org.

Mission: To enhance the lives of individuals with Autism Spectrum Disorder and their families through individually designed programming, advocacy and awareness efforts. **How you can help:** By giving donations. To learn more, visit lafinc.org.

Lowcountry Legal Volunteers

Mission: To provide free, critical legal services and education through community volunteers and retired lawyers to low-income individuals and families in Beaufort, Hampton, and Jasper counties. How you can help: Become either a lawyer or nonlawyer volunteer. For more information visit lowcountrylegalvolunteers.com.

Meals on Wheels Bluffton-Hilton Head Inc.

Mission: To provide clients with one nutritious meal a day in their own home on a temporary or long-term basis. **How you can help:** Volunteer as a driver or contribute a donation. Learn more at lowmow.net.

NAMI of Beaufort County Mission: To improve the lives of people with mental illness and their families. They advocate for mental health and provide education and support so that all those affected can build better lives. **How you can help:** Get involved by becoming an advocate, a member or a volunteer. For more information, visit namilowcountry.org.

Noah's Ark Rescue Mission: To supply emergency medical, surgical, and rehabilitation to abused animals. **How you can help:** Make a donation, either to the organization as a whole, or to a specific animal you would like to help. For more information, visit noahsarks.net.



Neighborhood Outreach Connection Mission: To help all individuals in the community achieve the "American Dream" – economic independence, and personal fulfillment. How you can help: Become a "Friend of the Neighborhood" and volunteer your time and energy, or donate money or other materials such as books, school supplies and computers. noc-sc.org.

Operation Rest and Relax Mission: To help military families of service men and women and "Families of the Fallen" Gold Star spouses and parents to reconnect and reintegrate, deal with the problems of reintegration and help ease postdeployment stress.

How you can help: Volunteer as a greeter or make a donation. For more information, go to orrusa.org.



Second Helpings Mission: To provide food to other agencies serving the needy. How you can help: Donate or volunteer at one of the many opportunities. For more information, visit secondhelpingslc.org.

The Outside Foundation Mission: To protect healthy and sustainable salt marsh and coastal environment for current and future residents and visitors to the Lowcountry of South Carolina. How you can help: Volunteer, donate or become an advocate. outsidefoundation.org

United Way of the Lowcountry Inc. Mission: To mobilize resources to solve human problems. How you can help: Get involved by joining a leadership group, volunteering or making a donation. For more information, visit uwlowcountry.org.

Volunteers in Medicine Clinic Mission: To understand and serve the health and wellness needs of the medically underserved population and their households, living and/ or working on Hilton Head and Daufuskie Islands. How you can help: By volunteering your time and energy, as either professional or support help. Visit vimclinic.org to learn more

Water Cookies Inc. Mission: To build awareness about water quality and consumption in the area. How you can help: Learn about partaking in outreach events at watercookies.org.

Women's Association of Hilton Head Island

Mission: To promote the natural and cultural beauty of the island, to encourage projects which benefit the community and to facilitate communication among the women of the island. How you can help: Become a member. For more information, visit wahhi.com.

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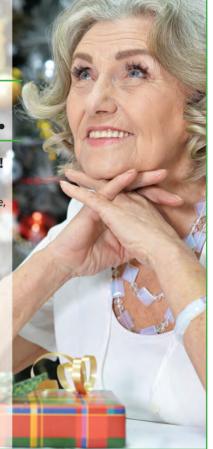
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MANY LOCAL THRIFT SHOPS GIVE BACK

Many of us love spring cleaning. Not the kind with the vacuum extender or the window squeegee type — we love the purging type. The closet slim-down, the garage liquidation or the toy box catharsis. It feels good to unload that stuff, doesn't it? You know what feels even better? Recycling and repurposing those items through a thrift store connected to a local nonprofit or charity. Here are a few local thrift shops that are doing good things for the Lowcountry community. Win-win.



The Bargain Box was established in 1965 by three women from First Presbyterian Church as a shopping option for the working residents of Hilton Head Island. It has continued to grow over the years, becoming an Island institution that has returned over \$14.4 million to the community. The shop frequently has unexpected surprises. They've sold an airplane, an RV, a Rolls-Royce, a diamond bracelet, a baby grand piano and countless mink coats. Great for: Art, antiques, clothing, one-of-a-kind items.



The Church Mouse was created by St. Luke's Church in 2004 to provide funding for local and global missions, as well as to support Beaufort County nonprofit organizations. The shop is popular for its Sticker Sale, with up to 75 percent off items with a green sticker. It is also known for fine jewelry and high quality clothing for men, women and children. Great for: Jewelry, clothing,



God's Goods Thrift Store is a nonprofit shop started by the Anglican Church. Profits from the store support outreach ministries of the church, both locally and abroad. The store helped 30 programs in 2017 and donated many goods to community members in need. Great for: Housewares, bedding and linens, electronics, sporting goods



Goodwill gives back by offering employment to many job seekers, including seniors, people with disabilities, people with criminal backgrounds and other specialized needs. The shop has Hilton Head Island and Bluffton locations. Both are open until 9 p.m., making it the thrift shop of choice for working families. With set prices on many items, it's also great for bargain hunters. Great for: Clothing, kitchen items, books (Bluffton location)



Habitat For Humanity ReStore provides a service to the community by offering still useful building materials, appliances, electronics, housewares and furniture at discounted prices - keeping tons of materials out of our local landfills. Profits help fund construction of affordable housing for families in southern Beaufort and Jasper counties. If you are planning a remodeling project at your home, the store's deconstruction services could save you money and allow for a tax deduction for your donation. Great for: Lumber, plumbing fixtures, cabinets, appliances



Hospice Community Thrift was founded 10 years ago to provide income to Hospice Care of the Lowcountry, the local nonprofit Hospice. All net proceeds of the store benefit the organization, which provides comfort, honor and dignity for end of life patients and their families. The store is looking for a new location, having decided not to renew its lease on Mathews Court. Great for: Clothing, hardware, seasonal items







Off Island Thrift is the largest thrift store in Bluffton with three locations. All profits go to local residents dealing with cancer. Since opening in 2000, the shops have donated \$3.4 million to those in need. The stores offer a wide selection of used items, antiques and one-of-a-kind valuables. All three stores are set up like department stores, making them easy to navigate. **Great for:** Furniture, clothing



Osprey Village Thrift raises money for the planned Osprey Village, an inclusive residential neighborhood for adults with developmental disabilities. While the planned village does not currently have any residential facilities or services available, its nonprofit corporation founded in 2008 does provide community-based, individual employment support services and respite services to individuals in the Beaufort and Jasper county areas who have Medicaid waivers. Its Okatie location has been open since 2011. The Hilton Head Island location opened fairly recently in the old bowling center. Great for: Furniture, housewares



Palmetto Animal League Thrift Store

supports the adoption center, a no-kill animal rescue organization serving Bluffton, Beaufort, Hilton Head Island and the surrounding Lowcountry. Profits go to the care and feeding of the animals at the adoption center until they go to their forever homes. **Great for:** Furniture, home goods, clothing



St. Francis Thrift Shop operates under St. Francis by the Sea Catholic Church and supports more than 25 local charities as well as the church's parish school through scholarships and additional funding. Benefactors include Meals on Wheels, the Hunger and Homeless Coalition, the Children's Relief Fund, Volunteers in Medicine, the Pregnancy Center and Clinic of the Lowcountry and Programs for Exceptional People. Be sure to check the display case full of rare and interesting items. Great for: Glassware, kitchen items, clothing, sporting good, electronics



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An Island Apart

ON AN ISLAND DEFINED BY ITS BEAUTIFUL HOMES. GULL ISLAND IS IN A CATEGORY ALL ITS OWN.

STORY BY BARRY KAUFMAN

In trying to convey the majesty of a house like Gull Island, the greatest difficulty comes in knowing where to start. The whole of the property forms a Russian nesting doll of fascinating details and brilliant construction so endless that it becomes nearly impossible to convey the full weight of this home's grandeur.

But for the sake of starting somewhere, we begin with the land itself. Tucked away on a secluded island ringed by tidal creeks, it rests comfortably in its own little world that just happens to be surrounded by a world-class resort.

"That's what's so great about it," said owner Dudley King, walking among undulating grassy berms with nothing but forest and marsh stretching to every side of him. "You can head out and be on the beach in a few minutes. You're in the heart of Sea Pines and you never see anybody."

That was part of the appeal when Charles Fraser first chose Gull Island for construction of a secluded office. The office was for his wife, and the island was then called Mary's Island. Isolated enough for quiet contemplation, but close enough to be reached by bike, the island represented the ideal spot for Fraser to unwind as he built Sea Pines around this island. Eventually, the property fell into the hands of tennis legend Stan Smith, who nearly built here before choosing Spanish Wells for his home.

However, if it were just a miraculously secluded lot rich with history, Gull Island would not be nearly as impressive. Perhaps even more spectacular is the home that Dudley and Rita King











EXQUISITE FEATURES

The interior contains extensive wood paneling and custom millwork and trim.

ONE OF A KIND The main house boasts six bedrooms, six bathrooms, two half bathrooms. an office, a chef's kitchen, a wine cellar, a pool, a spa and more.









ROOM FOR GUESTS This unique home Includes a separate, fully appointed 1,500-plus square foot detached guest house with an attached garage and workshop.

built on the property, a stunning Cape-Cod manor that would rest comfortable alongside any of the great American mansions. Its tall sloping roofs and shingles evoke the 19th-Century extravagance of the northeastern gentry, but inside and out it exudes pure Lowcountry charm.

The outdoor spaces, resplendent with endless unobstructed views, continue the illusion that Gull Island is a secluded country estate. Wide patios stretch out to an outdoor kitchen, a vast pool deck with splash-down spa and zero-edge pool seems to blend right into the marsh, and winding trails lead off to a multi-story tree house set among the boughs of a live oak.

"Sitting out here you're looking out at Bull Island," said King. "When they do the Harbour Town fireworks, they park the barge right out there so we have the best view."

The home's interior carries a similar juxtaposition of old-world elegance and casual Lowcountry charm, such as the open kitchen with its exposed beams reclaimed from a centuries-old seawall at the bottom of the Savannah River. Despite being 20 years old, the kitchen looks like it could have been built yesterday, thanks to its refined Lowcountry rusticism. That motif carries elsewhere, dreamed up long before it became trendy by interior designer Denise Stringer.

"Working with Dudley and Rita I was trying to do more of a classic design," said Stringer. "It needed to be very functional for their expanded family, so we needed to be practical, relaxed and timeless so it didn't date quickly. It still looks very classic."

Indeed the Lowcountry luxe pairs nicely with rooms that evoke oldworld elegance. A prime example would be what is perhaps Hilton Head Island's largest private wine cellar.

"This started at the other house. and it took over closet after closet," King said, walking among racks of wine.

Ultimately the charm of Gull Island lies beyond its island-within-an-island seclusion and beyond its architecturally brilliant walls. Charles Fraser lived here. Stan Smith lived here. And on this spot, Dudley and Rita King built a lavish Lowcountry home that will stand the test of time." LL

The home team

Architect: Neil Gordon Builder: Stringer Construction Furnishings and Interior Design: Plantation Interiors, Denise Stringer Appliances: Billy Wood Appliance Cabinets: William Ohs Granite, Saturnia and tile: Distinctive Granite and Marble Hardware: Bird Decorative Hardware and Bath Plumbing Fixtures: Ferguson Lighting Fixtures: Hagemeyer Windows and Doors: Marvin

Five ideas for your home

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SECRETS TO STEAL FROM **OUR FEATURED HOME**



The beams above the kitchen fascinate not just because of their architectural intrigue but because of their history, pulled from the depths of the Savannah River.

2. FIND CREATIVE WAYS TO TRANSFORM STORAGE

The addition of separate air conditioning units, plaster walls and storage racks created a beautiful wine cellar oozing authenticity.

3. KNOW YOUR INSPIRATION

King still has the Post-It noteriddled book of Robert Stern architecture that he used as a reference guide for architect Neil Gordon.

4. ALL SPACE FOR NOTHING

The "princess tower" could easily have been used for a den or an office. By letting it just be a space, it became a treasured hideaway for grandkids to play make believe.

5. INSTALL A SECRET ENTRANCE BEHIND A BOOKSHELF

No great house is complete without one. We'd tell you where this house's secret entrance is, but then it wouldn't be much of a secret.











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Holiday safety tips for pet owners NOTHING CAN SPOIL HOLIDAY CHEER LIKE AN EMERGENCY

The ASPCA and other major animal organizations receive more emergency calls due to poisoning and other health threats during the holiday season. This year take a few extra precautions to ensure your entire family, including your pets, stays safe for the holidays.

VISIT TO THE VET



Conceal holiday light cables and other decoration cords

Many pets and young children love to pull and chew on cords and cables. Tuck them away or secure them against the walls or ceilings to minimize the risk of singed whiskers, burns, and worst, fatal electrocution. If you have especially determined furry companions or young kids, consider investing in citronella-infused cable covers to deter chewing.

knocked over the

Christmas



Discourage pets from tipping over or hanging around the tree

Display the Christmas tree in the corner of the room. If necessary, secure it to a nearby railing or furniture. Depending on your pets' interest level in the Christmas tree, you may want to take further steps to disinterest them in it. Sprinkle the tree skirt and lower branches with ground white pepper or spray them with a nontoxic deterrent. Positioning a plastic drink bottle filled with knick-knacks, aluminum foil, or other noisemakers will also discourage them. If you display a real tree, vacuum or sweep up the needles regularly, so pets don't eat them.

Display faux flowers and garlands

Lots of people decorate for the holidays with plants that are poisonous to pets. Poinsettia flowers are beautiful, but the milky sap in the leaves is harmful to pets. Holly, mistletoe, and many varieties of lilies are also harmful when ingested. Display faux flowers and holiday garlands made from silk or plastic, especially for interior displays, to eliminate the risk of ingestion.

Swap candles for flameless candles

Candles are beautiful but just not worth the risk they pose for pets and small children. Flameless candles contribute to the holiday aesthetic while preventing serious accidents. If you do want to burn the occasional candle, such as to mask cooking smells following a holiday meal, place it out of reach of pets and small children (such as in the middle of the kitchen island) and monitor it at all times.

Steer clear of edible ornaments and decorations that look like pet toys

Save the candy canes and real gingerbread men for the sweets table on Christmas Eve instead of displaying them on the Christmas tree. Avoid other edible tree decorations as well, such as popcorn strings and cranberry garlands. While selecting ornaments, think about whether they'll be appealing to your furry companions. Cats don't know the difference between the brightly colored crinkly balls in their toy basket and the ones hanging from the Christmas tree. If you're planning to give your pets edible gifts, wait to place them under the tree until right before they open them, so pets aren't tempted to rip into packages ahead of time.

Cats also love tinsel, which is harmful when they swallow it. Ingestion may lead to severe vomiting, dehydration, an obstructed digestive tract, and potential surgery. Opt for shiny rib-





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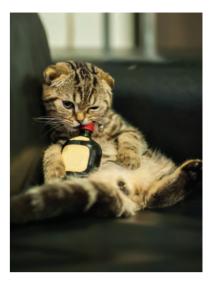
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Keep alcohol out of reach, capping bottles when they aren't in use

Set up the bar in a place where pets don't have access to it. Pets shouldn't consume alcohol under any circumstances. Consuming alcoholic products may result in tremors, vomiting, diarrhea, central nervous system depression, decreased coordination, abnormal blood acidity, and under severe conditions, coma and death. Getting a pet drunk is deemed animal cruelty and is punishable by law.



If you do have pets out and about during holiday festivities, encourage guests to keep their alcoholic beverages away from the edges of tables, where they're likely to get spilled. Provide a prominent can and bottle disposal, so pets don't get into empty containers left around the house.

Dispose of holiday meal remains promptly

There are numerous elements of a traditional holiday meal, including but not limited to corncobs, animal bones, and plastic utensils that are harmful for pets to ingest. There are also quite a few common holiday foods that pets should avoid, including chocolate, grapes, raisins, garlic, onions, and anything sugar-free sweetened with xylitol. Wrap up leftovers and throw away plastic plates, utensils, and uneaten food as soon as company leaves. Keep indoor garbage cans secured with lids.

Designate a safe place for pets to hang out while company is visiting

Even the most social animals don't tend to do well in large gatherings with lots of noise. To avoid having animals who are stressed out or under foot all night, set up your pets in a safe, quiet area of the home away from company before anyone arrives. Give them easy access to food, water, and toys. Cats should also have access to their litter boxes. During longer parties, plan to take the dogs out to use the bathroom.

Choose safe toys for stockings and presents

It's important to spoil pets a bit for the holidays. Select pet-friendly foods and treats. Stick to toys that are virtually indestructible or will not cause harm if ingested. Avoid cat toys with long ribbon, yarn, and loose parts that may get stuck in the intestinal tract. Stuffed catnip toys, balls too big to swallow, and interactive cat dancers are great alternatives.

Whenever you're in doubt about a decorating decision or other safety consideration for the holidays, play it safe. Even if you've never had a cat or dog knock over lit candles or open bottles of alcohol, you'd hate for this to be the year that it happened. Don't put pets in situations with unnecessary increased risk of poisoning or physical harm. LL



While there's nothing wrong with sharing a bit of ham or turkey, other staples of the holiday season could upset your pet's stomach, or even land you and your pet in the veterinary emergency room. Here are some common holiday foods that should be off limits for your pets.

ANYTHING WITH XYLITOL From pre-packaged sweets and fresh-baked cookies and pies to processed foods like peanut butter, this common sweetener shows up in some surprising places. No matter where it is found, xylitol can be deadly to dogs, so read the label carefully before sharing any holiday food.

GRAPES AND RAISINS You might not think that bunch of grapes or plate of oatmeal raisin cookies would be dangerous, but they could cause severe kidney damage in your dog. Both grapes and raisins have been shown to cause kidney failure in dogs, so hide that fruit plate before Fido comes out to play.





CHOCOLATE By now most pet owners know that chocolate is off limits, but your non-pet owning friends may not realize the danger. When the neighbors come over with a big box of chocolates or the relatives show up with a plate of chocolate chip cookies, make sure they do not slip any to your dog. You do not want to be spending Christmas at the vet clinic.

ONION, GARLIC, ETC. Onions and garlic may look harmless, and they are for humans. Your pets, on the other hand, could suffer greatly from eating not only garlic and onions but related foods like leeks and scallions. This class of foods is associated with a dangerous form of toxic anemia, and it is especially dangerous for dogs. Onion, garlic, leeks and scallions are staples of many holiday recipes, so think carefully before offering Fido a snack.

MACADAMIA NUTS Many people cannot make it through the holiday season without a big plate of white chocolate macadamia nut cookies, but offering those sweet treats to your pets is a bad idea. Macadamia nuts can be harmful to both cats and dogs, so store these snacks where Fluffy and Fido cannot reach them.

ALCOHOL This one should be self-explanatory, and no responsible pet owner would deliberately get their animals drunk. Even so, alcoholic beverages and baked goods made with alcohol are a staple of the holiday season, and many curious cats and dogs have imbibed without their owners' knowledge of consent. Enjoy as much adult beverages as you like this holiday season – just make sure your pet stays sober.

Staying away from these dangerous foods will make the holiday season safer for your pets, so pay attention to what you serve and make sure your guests know that table scraps are off limits unless you give your express permission. Even for foods that are not toxic, it is best to proceed with caution. Allowing your pet to overindulge could be bad for the digestive system, and that stomach upset could cost you a trip to the vet, and a lot of money.

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Season's Gleaming



ALUMINUM CHRISTMAS TREES MARE THE HOLIDAYS BRIGHT FOR HILTON HEAD RESIDENT

STORY BY EDDY HOYE, PHOTOS BY MIKE RITTERBECK









SHIMMERING NOSTALGIA Hilton Head Island's Kelly Brennan-McClure has an impressive collection of aluminum Christmas trees and other holiday decorations.

"Whether you decorate with blue or red balls or use the tree without ornaments, this exquisite tree is sure to be the talk of your neighborhood. High-luster aluminum gives a dazzling brilliance. Shimmering silvery branches are swirled and tapered to a handsome realistic fullness. It's really durable. Needles are glued and mechanically locked on. Fireproof, you can use it year after year."

- SEARS, 1963 CHRISTMAS BOOK

By many accounts, Charlie Brown ended the era of the aluminum Christmas tree. In the classic 1965 holiday special, A Charlie Brown Christmas, Lucy begged Charlie to get a big, shiny, pink aluminum tree for their Nativity play, but on a whim he decided to buy the iconic, tiny, scrawny, natural tree instead. He lamented the commercialization of Christmas for which the aluminum Christmas tree had become a symbol. By the 1980s most aluminum trees were found only at yard sales or in dumpsters.

Today there is a resurgence in interest. Call them "retro" or "vintage," but Kelly Brennan-Mc-Clure of Hilton Head says these trees are "historic objects that just got thrown away." Her mission is one of discovery and rescue. She started





RAISE YOUR GLASS Kelly Brennan-McClure's holiday collection includes a wide selection of vintage glass ornaments.

collecting aluminum trees eight years ago. "I laugh at my own enthusiasm," she said. "I think of myself as an elf on a rescue mission."

Brennan-McClure grew up in Mississippi in the 1970s, and Christmas was simple. "We had a natural tree, stockings and a few gifts. To my parents' credit, Christmas wasn't crazy. It was reasonable, it was normal, it wasn't commercial. Our stockings had our names on them, and we reused them every year. My parents instilled a sense of tradition," she said. "I loved our family ornaments and always laid claim to them. Eventually I inherited them, and they sparked my nostalgia for vintage Christmas items." She found her first 2-foot, aluminum tree because "the graphics on the box called to me and I was intrigued."

"After my first tree, I experienced some kind of enchantment...an atomic energy, and I loved all the colors, forms, sizes, and textures and it made me want to group



"After my first tree, I experienced some kind of enchantment... an atomic energy, and I loved all the colors, forms, sizes, and textures and it made me want to group them together."

them together. I found the second one in an antique mall, then I started looking online. But it's hard to know what you have because there are no collector books on these vintage trees."

She spent years creating her own reference book to document the styles and item numbers of the manufacturer. She found other collectors and interest groups on social media, and struck up a friendship with Theron Georges, whose reference book "The Wonderful World of Evergleam," will be released soon. Brennan-Mc-Clure owns one of the rarest trees featured in the book, a 4-foot Burgundy Blue in the original box, an important part of collecting. A 6-foot model was manufactured, but hasn't been found, she said.

"I've been collecting for years," she said. "Diligence, knowledge and networking - that's how you get trees." Her collection includes 38 aluminum trees of various styles: pom pom, fountain, bow tip and table top. "Most are silver, but the real eye candy are the colored ones: pink, turquoise, blue and green, and gold," she said.

Brennan-McClure's passion for vintage trees is just the tip of the iceberg. She has a Sasheen bow maker from the 1960s and collects municipal Christmas decorations, signage, and retail decorations. Her collection has mushroomed so much that she and her husband, Marty McClure, recently purchased a warehouse in need of renovation. "My husband is such an enabler," she said. "He doesn't hold me back at all. He says, 'This collection is bigger than us,' and he's the one who found the warehouse."

"I'd love to share this collection with others to benefit a worthy cause," she said. "Maybe animal rescue programs...?" Brennan-McClure not only rescues vintage trees, but animals, too - turtles, dogs, cats, hamsters...."The shelter has me on speed dial," she said. LL



TREE HUGGER Kelly Brennan-McClure started collecting aluminum Christmas trees eight years ago. She owns 38 of them at the moment.

Christmas PIES PIES



BAGK IN THE DAY

Do you remember when families, and even children, set up **Christmas Club** accounts at their local banks specifically to save up to take the sting out of the expense of buying Christmas gifts? The banks had signs on the counters to remind you that your regular deposit was due.

And how about **reminders from the corner bakery** to order your Christmas
pastries in plenty of time for the holidays?
Bakeries also used signs to shout out that
it was time to order your pies.

Way back when, unlike today when there are many toy collections, food collections, Angel trees, and service projects, the poor could only seek relief at specific churches they could find by looking for "Xmas Bureau" signs. These primitive signs are favorites of Brennan-McClure, whose vintage sign collection continues to expand.

And if anyone out there has a 6-foot Burgundy Blue tree, let Kelly know!



You aren't like everyone else. Neither are we.



Seated: Al Cerrati, John Chiacchiero Standing: Jay Bowler, Earl Nelson, Michelle Myhre, CFP*, Christopher Kiesel, CFA, Heidi Yoshida, CFP*

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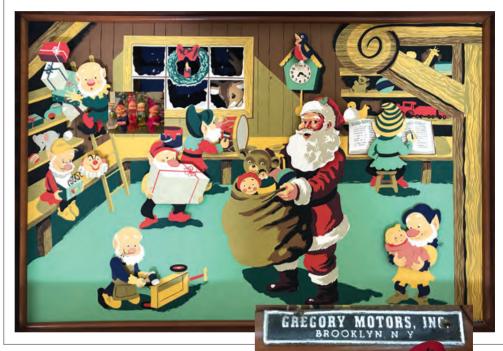
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Fun from Christmas Past

HERE ARE A FEW OTHER VINTAGE ITEMS KELLY BRENNAN-MCCLURE HAS IN HER CHRISTMAS GOLLECTION





























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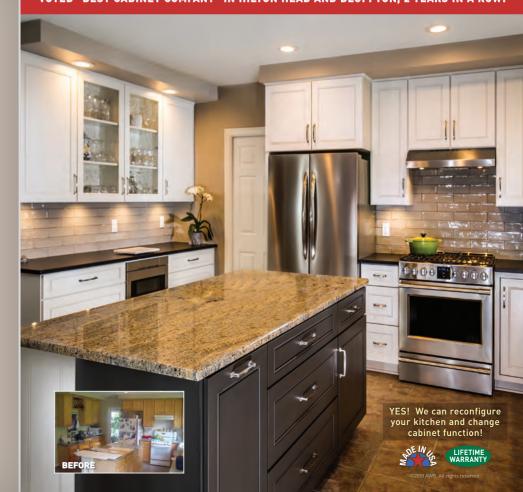


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The more, the merrier



TWIN SISTERS HAVE AN IMPRESSIVE COLLECTION OF CHRISTMAS **ORNAMENTS**

STORY BY EDDY HOYE + PHOTOS BY MIKE RITTERBECK



TABLE FOR TWO

Twin sisters Nancy Law and Heather Vail are shown with a few of their favorite ornaments.

Remember the old Wrigley's Doublemint chewing gum commercial? "Double your pleasure, double your fun!" Twin sisters Nancy Law and Heather Vail are doing just that through their collections of antique Christmas ornaments. They have hundreds of extremely fragile ornaments ranging from the late 1800s through World War II and they are always on the hunt for more. Each twin has her own collection, but join them to





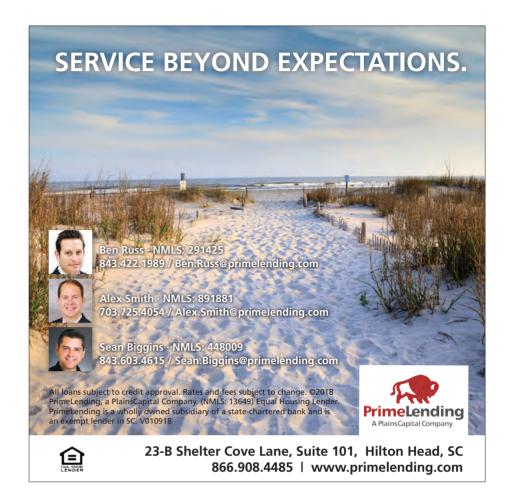
AROUND THE WORLD The sisters' collection includes pieces from Germany, Russia and the Czech Republic. "We are at our happiest when decorating our tree ... except when we break one of them," Nancy said.

decorate the 7-foot tree in their Beaufort home at Christmastime.

"We each have our own collections, but we combine them on the tree, and you better believe we know which ones belong to each of us!" Vail said.

Law said, "Our motto is the more the merrier. Our tree is encrusted with ornaments. They're our babies, and we know each of them up close and personal." To hold one of the fragile glass ornaments in your hand is like holding a cloud. They seem weightless and the glass is as thin as tissue paper. Remarkably, they have survived two World Wars, the fall of communism in Europe, and traveled across the globe, some of them surviving unscathed for more than 150 years.

Law began collecting ornaments back in the '70s. "I saw one in an antique store. So first I had one, then I had 10, and I just fell in love with them. Then it just grew. I wanted ornaments that were glass and they had to be antique."







ARLENE WILLIAMS

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843.308.1282 arlenewilliamskitchendesign .com "If one of us does something, the other one follows suit. Nancy started collecting and I thought, 'how much fun!' I got tired of looking for ornaments for her and started to keep them for myself," Vail said.

They have found ornaments in thrift stores, antique stores, and flea markets, including flea markets in Paris and Leipzig. "You just never know. One of my favorites is a Santa made of cloth that I saw hanging on the mirror of a school bus. I had to browbeat the driver to convince her to sell it to me," she said jokingly.

Law added, "My favorite is always the last one I find. I love all of them."

Their collections include figurines from fairy tales, a zeppelin, Humpty Dumpty, small tea pots, Little Red Riding Hood, umbrellas, bells, hot air balloons, glass garland, tiny glass birds, and even a bust of Otto von Bismarck. Most recently Law began adding small, jeweled Czechoslovakian trees to her collection after she first saw them in Prague.

The twins are well-versed on the history of ornaments and research each new addition, adding that it's getting harder to find true antiques because there are so many reproductions. Either way, ornaments are a showcase of symbols in history and an open invitation to storytelling. LL







RARE FINDS Nancy Law and Heather Vail have hundreds of rare ornaments ranging from the late 1800s through World War II and are always on the hunt for more.



THE HISTORY OF **ORNAMENTS**

8th century in Germany: St. Boniface brought a fir tree to decorate with candles because its triangular shape represented the Holy Trinity.

1510 in Latvia: A fir tree was decorated with roses to honor the Virgin Mary and became the precursor of modern Christmas decorations.

1605 in Strasbourg: A tree was brought indoors for the first time and decorated with roses, candles, nuts and sweets, creating a new trend.

1610: Tinsel (originally made with pure silver) was introduced.

1800s in Lauscha, Germany: Hand-cast lead and hand-blown glass ornaments were introduced and Lauscha became the center of the glass ornament trade. F.W. Woolworth began importing German glass ornaments and by 1890 reportedly sold \$25 million worth of them.

1925: Japan started producing ornaments on a huge scale. Later, Czechoslovakia entered the market. Mass production of glass ornaments became a globalized commercial venture and by the 1930s over 250,000 ornaments were imported to the United States.

1930s: US businessman Max Eckhardt teamed up with F.W. Woolworth and the Corning Company to create American glass ornaments.

1943-1955: Metal shortages during World War II forced companies to replace the metal cap that held the hook for hanging the ornaments with a cardboard one. At the end of World War II most of Lauscha's glassworks were turned into state-owned entities. Ornament production ceased until the Berlin Wall fell in the 1980s.





DIY Lowcountry gifts

LOCALS SHARE A FEW **CREATIVE IDEAS FOR** HOLIDAY DECORATING STORY BY BECCA EDWARDS

We know we live in a special place that abounds with Lowcountry flora and fauna. Outside your door you can see kamikaze pelicans kerplunking into the water for food. You can see palm trees rising up from the ground like fireworks. And you can use many of those natural elements to give or to use as gift wrap this holiday season. Here are just a few fun, easy, DIY ideas from locals:



Bird-Seed Ornaments

Local interior designer Sidney Pierson makes bird-seed ornaments for friends to hang in their trees to attract native birds.

MATERIALS

1/2 cup cold water 1/2 cup boiling water 2 packets of gelatin 2 tablespoons of corn syrup 2 1/2 cups of bird seed Cookie cutters Straws cut in 2" pieces Parchment paper Twine or other kind of string

STEPS [1] Mix the gelatin with a half cup of cold water until dissolved. [1] Add a half cup of boiling water to the bowl and stir it slowly until it's completely dissolved. [2] Add two tablespoons of corn syrup and stir until dissolved. (Tip: Spray the tablespoon with a non-stick spray.) [3] Mix in the bird seed until the gelatin/corn syrup mixture evenly coats each seed. (Tip: Let rest for a couple minutes if the mixture seems watery.) [4] Spoon the seed mixture into the cookie cutters. [5] Fill the cookie cutters about half way and use a small piece of parchment paper to press the seeds firmly into the mold. [6] Fill the cookie cutter to the top and press again. [7] To make a hole for your twine, push in the straw. (Tip: Leave plenty of room between the straw and the edge.) [8] Press around the straw to ensure the seeds will hold shape around the hole. [9] Place the cookie cutters in the fridge to set overnight. [10] Once set, remove the cookie cutters by gently pushing at the edges until it falls out. [11] Pop out the straws and thread the twine.

"This is a great project to do with kids and grandchildren." said Pierson.





Wrapping Paper

Local artist **Lynn Parrott**, whose artwork can be found at Camellia Art Gallery, makes her own wrapping paper with found objects from her yard.

MATERIALS

One can of gold spray paint
One roll of butcher paper or brown paper
Natural items like ferns, leaves, vines and sticks from your yard

STEPS [1] Place the found objects on the paper. [2] Spray the found objects with gold or silver paint. [3] Let dry and then wrap.

"Now you have gold wrapping paper with negative shapes of your found objects," said Parrott. "You can also use the gold or silver leaves, vines and sticks as holiday decorations like a Lowcountry-themed wreath or centerpiece."



Mason Jars

Leisa Cram admits she is not a Pinterest fan. Instead she believes in going outside and getting inspiration from her Bear Island property. "My husband Peter is a beekeeper. One of my favorite presents to give is local honey from our farm. I put it in a mason jar and think of clever, all-natural ways to decorate the jars," said Cram. "You could put just about any locally inspired treat in your jar."

MASON JAR DECORATING IDEAS

Group red berries, holly, herbs like rosemary or sage, and/or cedar into a bundle. Tie the top of the jar with twine and incorporate the bundle.

Convert a magnolia leaf into a label. Pierce a hole and attach to the jar with ribbon or twine and address with a gold sharpie pen.

Find a large leaf, wrap the jar and cinch with twine or ribbon.





Home technology has come a long way from intrusive cameras, massive Marshall speakers and oversized AV equipment. Gone are the days of "my woofer is bigger than your tweeter" and a door sign that says, "Smile, you are on camera." The priority in the Idea House was simple and invisible, which meant they needed strong internet connectivity and of course, a professional who knows the internet of things! The security cameras, speakers and even the doorbell run on wifi. With framework of concrete and steel, that signal can be tricky so the pros at Custom Audio Video installed a network that would provide total coverage throughout the home.

Sound and security design may not be the most glamorous part of home design, but it is one of the most critical and many times overlooked until you are down to the wire, literally. Nothing is more important than feeling safe in your own home and nothing is more empowering than the ease of controlling the technology that provides that safety. Three priorities for the Idea House were:



- 1. ALEXA The homeowners treat Alexa as a member of the family and insisted "she" be included in every room.
- 2. ACCESS Even a moderate control freak loves the convenience of being able to control every aspect of their home, from anywhere, at anytime. That includes checking the locks, spying on the dogs, turning off the lights and setting the alarm system.
- 3. ATMOSPHERE From closing the blinds, to dimming the lights then playing Quadrophenia on volume 9, Alexa combined with Sonos, oh and of course some programming by your AV professional, will let the owners set the mood, from the sofa or back patio.

ALEXA TIPS

Flash Briefing - While getting ready in the master bath, "Alexa, Play my Flash Briefing" will read: The Skimm (General news headlines), ESPN sports scores, People Magazine gossip and CNBC business headlines.

"ALEXA, PLAY MY FLASH BRIEFING'

Favorite Routine - "Alexa, Good Morning". At this prompt, the Idea House's Alexa will: Say "Good Morning," give the weather update, announce the first appointment of the day, then play "My Generation" to get the blood pumping.

Reminders and Notifications - Never forget a birthday, miss a delivery or be late again. Alexa reminds the homeowners when to leave to be at Happy Hour right at 4 p.m., when a package is en route and when to give the dogs their heartworm meds.

STEP 6 Home technology "ALEXA, UNLOCK MY DOOR THEN

PLAY THE WHO AT 5:15"



MORE THAN A MUSIC PLAYER Controlling your lights, door locks, appliances, switches and other smart home devices is probably what Alexa is best at doing.

To get advice on how to make your home smarter, LOCAL Life spoke with Sandy Benson, owner of Custom Audio Video:

What was your top consideration in designing the home technology system for The Idea House? [Sandy Benson] We always begin with the client's lifestyle and what they are trying to achieve. Our clients were very specific in what they wanted to achieve and moreover, how they wanted to control it. It was up to us to design a system that is very simple, elegant and invisible. The home is quite large but the primary living area is on the ground floor and deck so that was our focus in order to maintain the homeowner's budget.

What was a low-cost, high-impact thing you did? [SB] Many of our clients ask us to install art over their television, especially when the television is large and in a main room. Admittedly, it is often the women who ask for that as many of our male clients actually like looking at an 85-inch television, even when it is off. For this house, we suggested the Samsung Frame, a TV when it's on and art when it's off. This allows the owners to change up the art to set the mood. There can be a Picasso at one party and a painting of the dogs at another.

What can we expect to see in this design? [SB] Hidden technologies are key! This is more about what you won't see. You won't see wires and cables. You won't see speakers and equipment. You won't see a phone or a television dish or cable service. Netflix, Hulu, Apple and You Tube TV will be streamed, hence the investment in a reliable and fast internet connection and strategically placed access points is critical. LL





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Home Hacks

FULL HOUSE, FULLER KITCHEN

STORY BY JEREMY PRESS

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



To all of those who are trying to be the host with the most as we hit the home stretch of the holiday season, this article is for you. With Christmas dinners, and a New Year's feast on the horizon, there is one thing true for all of us getting everything ready - a lot of groceries.

During both of these events (as well as all other meals if you have long-term guests for the holidays), all of your appliances will be used to the fullest. Here are a few tips to make sure you get the most out of each appliance, when you are using it the most.

Load your refrigerator the right way

In all refrigerators there are vents inside. This this where the cold air comes into the storage area. Make sure when you are loading up the refrigerator you keep clear of those vents. If you block them, you will keep everything from getting to the proper temperature. The ideal fresh food temperature is 37 degrees. The ideal freezer temperature is zero. Keep the vents unblocked to keep your food right.



COOL FRIDGE

Hestan KRB Series 36: This good looking fridge with a bottom-mount freezer delivers exceptional food preservation, customizable storage and deeper capacity to a standard cabinet cutout. Even-Flow Air Circulating Technology consists of independent ventilation for each compartment, providing uniform and precise temperature control, and ensuring better food preservation. Available through Appliances by Design. \$10,699

Don't overload vour washer or dishwasher

Resist the urge to fit every last piece of silverware and every last cup in the dishwasher to get it done in one load. Overloading the dishwasher and adding extra soap will only make you have to rewash the load again. Make sure everything is on the racks correctly and use the right amount of detergent. The same holds true in the washer. If you use too much detergent while doing laundry, you could gum up your machine, leaving a mildew smell in the tub in the near future.



WONDERFUL WASHER

Fisher & Paykel FabricSmart Time Saver: This front load washer uses a direct drive motor that removes the need for belts and pulleys, resulting in an incredibly quiet wash cycle. A time saver option activates a special temperature profile and unique tumble sequence to speed things up when you are in a rush. Available through Billy Wood Appliance. \$1,200

Get the most from your oven

Remember, if you are using convection ovens during the holidays and are going to be cooking multiple things at once load the oven from the middle out Convection works best from the center of the oven so use that area as your starting point for cooking multiple items at once. If you do not have a convection oven. try to leave the bottom of the oven as open as possible and keep space between items to keep from over-baking on the bottoms of your dishes.



HOT OVEN

Fagor 24 Electric Convection Oven: This dream oven features four cooking programs, knob and push button controls, easy-to-clean enamel and a three-layer glass cold safety door. It also has electronic program start and stop, an electronic clock timer and a delay feature. The thermostat ranges from 150 to 500 degrees. Available through Appliances by Design. \$1,000 DISTINCTIVE. CREATIVE. ORIGINAL.





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Christmas is served

Take your holiday hosting to another level with this selection of festive serveware from local businesses.



JULIA KNIGHT POINSETTIA PLATTER

Entertain to your heart's content with this gold snow platter. The classic shape screams holidays and it's the perfect size for holding cookies, brownies and any other holiday snack you want to make. Available at Gifted. \$275



CHEESEBOARD

The cheeseboard is the gathering place at parties as it offers the perfect snacks while catching up with old friends. However, with this board, people will be talking about where you got it more than anything. Available at Branches. \$36



LOWCOUNTRY LINENS

Do you really love the holiday season if you don't have decorative linens to mark the occasion? These cute, handpressed linens can be personalized to fit any color scheme, so there is really no excuse to not get some. Available at Low Country Mercantile. \$19.50



HOLIDAY COASTERS

Everyone has that relative that gets a little particular about coaster use, and to be honest, no one wants water rings ruining their furniture. Entice guests to use their coaters more religiously by getting fun, gorgeous pieces like these. Just make sure you have enough so no one is left fighting over the last one. Available at Branches. \$28





MAPLE LEAF AT HOME

Maple Leaf at Home offers high-quality cutting boards, serving trays and lazy susans with laser engraving and personalization. The products are offered with rustic, handforged iron handles and accessories distinguishing them from other cutting board products on the market. Available at Pyramids. \$161-\$232



FESTIVE WINE GLASSES WITH JEWEL DESIGN

For the holidays, people bring out different plates and serving dishes, so you might as well bring out some fun wine glasses as well. With four different styles to choose from, these festively designed glasses will make having another glass of wine even more enjoyable. Available at Le Cookery. \$22/glass



Wow your guests with hand painted dining ware from Italy this holiday season. With the option to mix and match different plates and bowls, each with unique trees, you can get the perfect place setting for your big dinner. Available at Le Cookery. Starting at \$112



WAGON PLATTER

Everyone has the classic platters with trees and images of Santa. Up your platter game with this fun wagon. Whether you use it to hold bowls of dip or candy, or a heaping stack of cookies, this cute piece is ready for the job. Available at Pretty Papers. \$250

A tisket, a tasket, a wine & cheese lover's basket!



This Holiday Season give the gift that truly keeps on giving...
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TOP Laura Plantation **NEXT** Laura Plantation facade **NEXT** Plantation Slave quarters **BOTTOM** Sugar cane



Rambling along the river and around bayous

BY CAROLYN MALES

I once boarded a paddle wheeler in New Orleans and traveled up the Mississippi toward Vicksburg, stopping at historic spots along the way. As we glided through twists and turns of its muddy waters, a panorama of river life unfolded. The sun rose over bridges. Towboats pushed barges laden with coal, timber, and other cargo. Small towns, plantations, and cane fields slid into view only to be interrupted by bayous spiked with cypress and willow. At night, refineries flicked tongues of flames against the dark sky.

Our trip by car along Louisiana's River Road this time out, however, offered a different experience. Much of our itinerary ran inland from the Mississippi and when we did get close, levees hid the river from view. The other difference came with time. Back then, plantation tours seemed to be coated with a Gone With

The Wind veneer, emphasizing architecture, furnishings, and family history with some references to slavery. Fast forward to a new century and a shift in storytelling — an acknowledgement that the wealth of these fine homes was built on the backs of enslaved people.

THE PLANTATIONS

The maison principale of Laura Plantation with its ochre façade trimmed in blue and red is a standout among the white plantation houses strung along the Mississippi. Our guide, Al, explains that's because the French-speaking Duparc family that owned the original 12,000acre sugar cane spread was Creole, not Anglo. Later, in 1921 with the enactment of a state constitution codifying anti-French sentiment, those colorful homes (and presumably the



culture) got coats of white paint. Slaves of Senegalese descent built the house in 1804 and as Al took us through its simply furnished rooms, he recounted the internecine family battles to maintain control (as detailed in memoirs by Duparc granddaughter Laura Locoul Gore). Outside, the four extant slave quarters at first glance looked almost bucolic against backdrop of sugar cane but then Al shattered the illusion. "There were 69 cabins here as well as pigpens, chicken coops, an infirmary, and communal kitchens," he began as he told of backbreaking labor and cruelty inflicted on the 186 men, women, and children working these fields. Nor did that painful history stop at the Civil War. He recounted how promises of emancipation were barbed with economic realities that left the newly freed shackled with onerous debt and no escape from servitude.

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Forty miles up the road, we arrived at **Nottoway Plantation & Resort** and settled into one of the cottages situated around a pond on the estate's 15 acres. Afterwards, we wandered the public spaces of the 53,000-square-foot Greek Revival-Italianate mansion. With 64 rooms and 200 windows, this 1859 sugar plantation home built for John and Emily Randolph and their 11 children is the largest antebellum house still standing in the South. Although originally opposed to the war, John took his slaves off to work in his Texas cotton fields when the battle began. But Emily, knowing Union troops would not burn an occupied house,

stayed on. She was right. Yankees used Nottoway as a base camp and spared the building, with the exception of a gunboat lobbing a cannonball that dented one of its 22 massive columns.



We had a problem.

Now after a long day, it was a delight to simply walk downstairs to The Mansion Restaurant. At a table overlooking the live oaks, we watched day turn to dusk as we dined on classic Louisiana fare like crab & avocado remoulade and a fine prime rib.

IBERIA PARISH

Using Nottoway as a base, we took a break from Civil War history and explored a few culinary and literary landmarks and one very offbeat sight.

You gotta love a company whose mission is "Defending the World Against Bland Food." That's why we headed off the next morning to Avery Island, home of the Tabasco Factory Tour & Museum to learn how this piquant sauce, dating from 1868, transformed a cuisine. A small museum offers displays on company history, videos on processing, old advertisements, and clips from TV shows and movies showing actors doctoring their burgers with the fiery concoction much to the astonishment of their co-stars. Afterwards we took a look at the plant's barrel room (where Tabasco is aged like a fine wine), and its mixing and bottling floors. Also, on the island is the company's 170-acre Jungle **Gardens**, with a self-guided wildlife trail along the Bayou Petite Anse.

Mystery lovers know New Iberia, a small town in the heart of Cajun country, as the old stomping grounds of best-selling novelist James Lee Burke. The Edgar-winning author's gritty tales of the criminal underbelly are imbued with a violent beauty mellowed by lush descriptions of bayou country and the poetic musings of his character Detective Dave Robicheaux.

Books Along the Teche, the oldest indie bookstore in the state, is a treasure trove of new and used books, including those of local authors. Owners Lorraine and Howard Kingston stock James Lee Burke's bestsellers, including signed and first editions, as well as T-shirts emblazoned with "Robicheaux's Dock & Baitshop." Although Burke now lives in Montana, the annual Books Along the Teche Literary Festival in April draws fans, as well as regional storytellers, musicians, writers,

In keeping with our Robicheaux odyssey we wandered down to Victor's Cafeteria where a sign proclaims "Where Dave Eats" and another, "French spoken ici every Thursday 7 AM."





TOP Nottoway Plantation **NEXT** The Mansion Restaurant **NEXT** Tabasco Factory **BOTTOM** Books Along the Teche



Louisiana Lore:

- Cajuns of Southern Louisiana trace their roots back to the French and Indian War (1754-63) when the British expelled French-speaking Arcadians from Nova Scotia, New Brunswick, and Prince Edward Island.
- The tall mirrors in the White Ballroom at Nottoway Plantation were positioned so that the wealthy Randolph daughters could check their gown length lest they be compromised into marriage with any man who'd caught a glimpse of their ankles.



- Greatly concerned about the decimation of egrets thanks to plume plunderers who slaughtered the birds for fashionable ladies' hats, Edward Avery McIlhenny, son of the Tabasco founder, established a bird refuge on Avery Island around 1892.
- In a bit of dark humor, the gift shop at Angola's penitentiary museum sells T-shirts that say "Angola: A Gated Community."
- Approximately 700,000 bottles of Tabasco sauce roll off the factory floor each day.



- Each April and October, the Angola Prison Rodeo, billed as the Wildest Show in the South, draws thousands of spectators who come to see inmates compete in bull riding, barrel racing, bareback riding, chariot racing, wild-cow milking, and other cowboy sports.
- The head of the bare-breasted "Goddess of Knowledge and Time" mural on the east wall of the Louisiana State Capitol building's Memorial Hall bears a strange resemblance to George Washington.











TOP Bon Creole Lunch Counter **NEXT** Conrad Rice Mill **BOTTOM** Louisiana State Penitentiary

Alas, we were too late for lunch, so we headed out in guest of the **Bon Creole Lunch Counter**, another Burke hangout. We carried our orders into the rustic dining area where deer heads and mounted fish watched over us as we dove into baskets of fried crawfish.

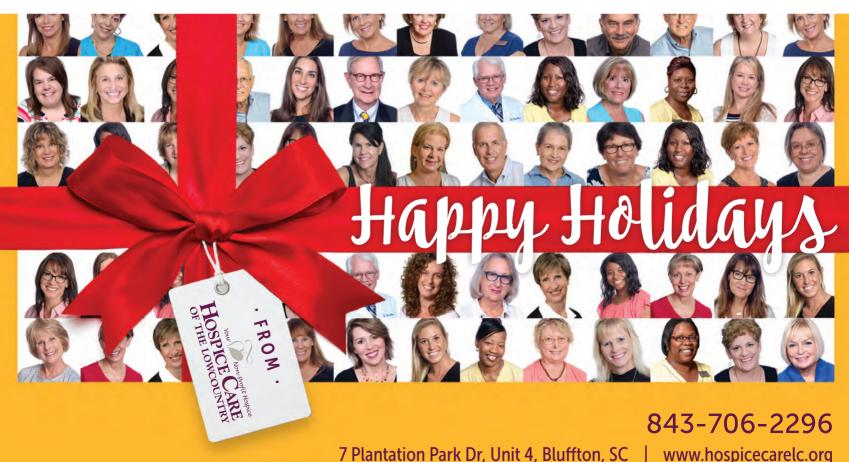
Rice milling is a \$1.3 billion industry in the state and our last stop, Conrad Rice Mill with its corrugated metal buildings speckled with rust spots, boasts the oldest rice mill (founded 1912) in the country. A guided walk provides an overview of rice processing: removing husk and bran layers; sorting kernels (broken ones are sent off for chicken feed and beer brewing); polishing, and packaging.

ANGOLA

Maybe it was all those James Lee Burke books or perhaps my memory of passing mile 294 on that long ago paddle wheeler trip (when our guide joked about needing a "Do Not Pick up Hitchhikers" sign there) that compelled us to take a long loop out to Angola Museum at the Louisiana State Penitentiary.

A few miles past a help wanted sign for correctional officers, we pulled up to the small building. Just beyond the guardhouse stood "The Alcatraz of the South" on 18,000 acres, bathed in harsh noonday light that made it impossible to see beyond the barbed wire fence. For an hour we perused exhibits detailing the prison's history, including its post-Civil War era when inmates were leased out as forced labor — a "legal" continuation of the slavery system. Brutal beatings, starvation, and long hours toiling as plantation field hands for outside contractors was a death sentence for many. In 1952, after earning the label "worst prison in the United States," reformers set about making changes, reducing violence and instituting vocational, educational and recreational programs. Among the exhibits: tales of wouldbe escapees; homemade weapons, and memorabilia from movies filmed there like George Clooney's Converse sneakers from Out of Sight.

Magnolia Café, a popular St. Francisville eatery with an art-filled dining room was our late lunch stop. Skipping past Mexican dishes and pizza, we went straight for the local, choosing a muffuletta and a gumbo loaded with chicken and sausage which, alas, left no room for the chocolate pie.



Playlist: Music

ZYDECO

If you're not familiar with this Cajun genre – a veritable gumbo of blues, R&B and funk played on fiddles, accordions, guitars, drums, and horns – start with cuts by Grammy winners **Chubby Carrier** and the **Bayou Swamp Band's** "Zydeco Junkie" or **BeauSoleil's** "Me and Dennis McGee."

"YOU ARE MY SUNSHINE."

The popular 1939 standard composed by Louisiana governor/country music singer **Jimmie Davis** and **Charles Mitchell** has been recorded by a range of singers from Gene Autry to Doris Day, Chuck Berry, Ray Charles, and Hilton Head's own, the late Mose Allison.

"EVERY MAN A KING."

Playing on his motto "Every Man a King," **Huey Long** cowrote this campaign song with **Castro Carazo**. Louisiana native **Randy Newman** recorded it deadpan for his Good Old Boys album.

Playlist: Audio Books

ROBERT PENN WARREN'S ALL THE KING'S MEN READ BY MICHAEL EMERSON

Huey Long's controversial political career was the inspiration for this 1946 Pulitzer Prize-winning novel of a colorful but ruthless politician who rises to power during the Depression.

JAMES LEE BURKE'S DAVE ROBICHEAUX SERIES

Charleston-born actor **Will Patton**, who's narrated 16 of this 22-book series, voices Robicheaux along with a cast of characters—backwoods ruffians and innocents, cold-blooded killers, gentry and lowlifes alike. Begin with Neon Rain (1987) where the detective takes on the Contras and Feds while wrestling with his own inner demons. Or jump into his award-winning Black Cherry Blues where he jousts with Big Oil and the Mafia. Burke's latest, The New Iberia Blues comes out this January.





Upcoming Deep South Road Trips:

PART IV

Mississippi River Towns: Natchez and Vicksburg (January)

PART V

From Civil War To Civil Rights (February)

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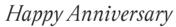












What: LOCAL Life anniversary party When it took place: Oct. 25

Where: Darren Clarke's Tavern, Hilton Head Island

Photographer: Lisa Staff

Highlights: Some of our favorite people helped us celebrate our one year anniversary by attending this intimate gathering. Awesome live music was provided by Lavon Stevens. Fantastic food was catered by Roy and Becky Prescott of Roy's Place Cafe & Catering. Special thanks to all who stopped by to help us celebrate. Extra special thanks to all those who have supported us in this new venture. To many more anniversary parties to come!















Ride your pony

What: Okatie Rotary Polo for Charity

When it took place: Oct. 28

Where: Rose Hill Equestrian Center, Bluffton

Photographer: Regine Johnson

Highlights: Amazing tailgates and fanciful hats among many smiling faces at this fun annual fundraiser. Hilton Head Landscapes was the winning team, earning the coveted Engel & Völkers Polo Cup. Spring Island won best tailgate for sponsors and the Love family won best tailgate for general admission. This year's primary beneficiary was the Lowcountry Foundation for Wounded Military Heroes and the K9s for Warriors program.









FINE APPAREL & **ACCESSORIES FOR FUN-LOVING** MEN & WOMEN

The Shops at Sea Pines Center

71 Lighthouse Road, Suite 414 Hilton Head Island 843.363.6800

> Gate fee cheerfully refunded with purchase.

local scene

Trash turned into cash

What: Thrift Store Flip event When it took place: Nov. 8 Where: LOCAL Life Headquarters **Photographer:** Arno Dimmling

Highlights: Hospice Care of the Lowcountry hosted its fun take on the HGTV show Flea Market Flip. Individuals picked up items at local thrift stores and transformed them into something creative and new. Those items were then displayed in a silent auction and raised nearly \$5,000 for Hospice's many programs. The winning item was a

dresser transformed into a kitty litter stand.











A parade of elegance

What: 17th annual Hilton Head Island Concours d'Elegance & Motoring Festival

When it took place: Nov. 3-4 Where: Port Royal Golf Club Photographer: Arno Dimmling

Highlights: More than 500 vehicles made their way to the Hilton Head Island to be a part of the island's second largest event behind the RBC Heritage golf tournament. Numerous automotive icons were in attendance including Bob Boniface (Buick), Moray Callum (Ford), Ralph Gilles (Fiat Chrysler) and Robin Page (Volvo). Legendary endurance racer Hurley Haywood and Jay Ward, creative director of the "Cars" franchise, also were in attendance. "Best of Show" was awarded to a 1931 Stutz DV32 Convertible Victoria owned by Joseph and Margie Cassini of West Orange, N.J.











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- DECEMBER -Calendar

When it comes to festive activities, no month is more packed than December. Here are our top picks for fun, along with other days of national and international interest.

Cut this page out and stick it on your fridge!

MONDAY WEDNESDAY SUNDAY **TUESDAY THURSDAY** FRIDAY SATURDAY THINGS TO DO NEARBY ONGOING **Arts Center** Savannah Area Newsboys (Dec. 14) Jacksonville Area Harry Connick Jr. The Beach Boys (Dec. 16) Weezer, An American in Paris (Dec. 9) Celtic Thunder (Dec. 21) Foster the People (Dec. 5-30) Lindsey Stirling Blue Dogs (Dec. 29) (Dec. 1) **Bluffton Christmas Parade Sea Pines** Colts at Jaguars (Dec. 2) TEDx Empowers (Dec. 20) Columbia Area Harbour Town Lights RL Grime (Dec. 27) 85 South (Dec. 6) Hilton Head Women Kansas (Dec. 1) Holiday Fun Mandy Harvey (Dec. 8) Every Time I Die (Dec. 7) Roasting Room: Angie Aparo **Charleston Area** in Harbour Town Trans-Siberian Jazz Corner: Holiday Brass (Dec. 4) Harry Connick Jr. (Dec. 8) (Dec. 26-28) Orchestra (Dec. 13) Trans-Siberian Joshua Bowlus Trio Kém (Dec. 7) Christmas Stocking Redskins at Jaguars Outdoor movie: Chris Tomlin (Dec. 9) Orchestra (Dec 12) Deliveries (Dec. 16) The Santa Clause Justin Osborne (Dec. 13) (Dec. 21-29)



Hilton Head Symphony Orchestra National Fritters Day



Hanukkah Advent begins Hilton Head Symphony Orchestra



Hilton Head Island **Farmers Market** Roasting Room: Carroll Brown's Old-Fashioned Christmas



CDM: No-see-ums in the Lowcountry SOBA: Holiday Boutique



Bluffton Farmers Market Roasting Room: Levi Lowrey



Winter Wonderland Festival Jazz Corner: Rat Pack-style Salute to the Holidays







International Children's Day Christmas Card Day National Pastry Day



Human Rights Day



Roasting Room: Jacob & The Good People Hilton Head Island Farmers Market



Poinsettia Day



Ice Cream Day Bluffton Farmers Market Violin Day



Jazz Corner: A Motown Holiday Spectacular Sea Pines: **Christmas Bird Count**



Ugly Sweater Bar Crawl Jazz Corner: A Motown Holiday Spectacular Outdoor Movie: A Christmas Story Beach House: Holiday Party



Anything Day



Maple Syrup Day



Farmers Market **Bake Cookies Day** Roast Suckling Pig Day



CDM: Responsible Oystering



Go Caroling Day Bluffton Farmers Market



Roasting Room: Zach Deputy Jazz Corner The Rossano Sportiello Trio



The Rossano Sportiello Trio Roasting Room: A Lowcountry Boil Christmas



of Soda Day

Christmas Eve Chocolate Day Harbour Town:

NYE Celebration **Polar Bear Swim** Rooftop Bar



26

Boxing Day

Make Cut Out

Snowflakes Day Bluffton Farmers Market Fruitcake Day

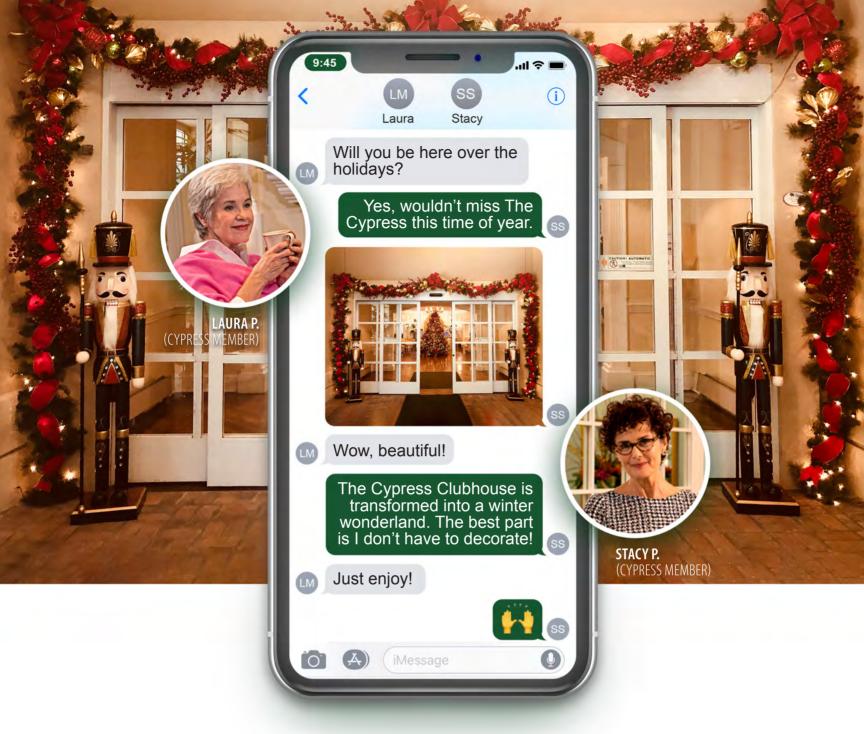


Card Playing Day Jazz Corner: Rene Marie



Roasting Room: Fireside Collective Jazz Corner: Rene Marie





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ONE WOMAN SHOW Don't miss Megan Bowers in "Bad Dates" at the new SoundWaves venue.

Lean Ensemble Theater takes you on some 'Bad Dates'

Actress/Comedian **Megan Bowers** navigates the minefield of dating life in Lean Ensemble Theater's production of Bad Dates, Theresa Rebeck's comic tour-de-force.

Haley Walker is a single mom who's had her romantic life on hold while building a successful restaurant career and raising her daughter Vera. But now that Vera's a teenager, it's time to kick her romantic life into high gear. But, oh, the misadventures as she maneuvers through the rocky terrain of potential mates and career complications complete with Romanian mobsters, a weirdo bug guy, a colon-obsessed suitor—and a closet full of shoes. So

Lagoon Road, Hilton Head **Tickets:** \$25 preview night (Dec. 12); \$40 performances (Dec. 13-15); \$15 students/ active military.

Dec. 12-15; 2 p.m., Dec. 16

Where: SoundWaves, 7

BAD DATES

When: 7:30 p.m.,

Group rates available. **Details:** leanensemble.org, 843-715-6676

many, in fact, that Sex and The City's Carrie Bradshaw would turn green with envy. Directed by Lean Ensemble's Peggy Trecker White, this one-woman show stars actor/comedian Megan Bowers. Bowers, who has performed at the renowned New York City comedy spot Caroline's as well as at the NY Comedy Festival, proudly notes that her own mother has declared Megan number three on her "comics to watch list." Bad Dates will be performed in the new SoundWaves space at 7 Lagoon Road in the Coligny Beach area. Talkbacks with Megan Bowers follow each performance.

ART SHOWINGS, PLAYS AND PERFORMANCES





The Art of Marianne Stillwagon

Paintings inspired by the marshlands of the Low-country and the ever-changing seasons of New England. Exhibit runs from Dec. 3-Jan. 6 with a wine and cheese reception from 3-5 p.m. Dec. 9 at the gallery. These events are free and open to the public.

ART OF MARIANNE STILLWAGON

When: 3-5 p.m. Dec. 9, exhibit runs from Dec. 3-Jan. 6
Where: The Society of Bluffton Artists Gallery
Details: www.sobagallery.com or 843-757-6586.

'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 including "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



Mary M. Briggs President & CEO

New Home for the holidays at HHSO's SoundWaves

Amy Poehler and Kate McKinnon.

SoundWaves | Local Life | December 2018

The Hilton Head Symphony's new headquarters, SoundWaves at Coligny Plaza, offers a holiday season that keeps giving this December. The inaugural musical performance at the recently opened venue featured a special benefit concert by a young pianist who's no stranger to Hilton Head. Xiaoxuan Li, second prize winner at the 2015 Hilton Head International Piano Competition, took a break from his studies at The Curtis Institute of Music in Philadelphia to return for a special one-time recital featuring works by Bach, Chopin, Schubert, Rachmaninoff, Liszt & Prokofiev. This year, Xiaoxuan won First Prize (senior division) at the Cleveland International Piano Competition for Young Artists.

In mid-December, Lean Ensemble graces the performance space of SoundWaves with its popular production of **Bad Dates**, by Theresa Rebeck. Founding Artistic & Executive Director Blake White described the show as "a hilarious story which begs the age-old question...not 'who hasn't struggled with love?' But rather 'who hasn't had a bad date? I mean really!" White added that the production features one of the funniest women in Lean Ensemble, Megan Bowers, who trained at New York's famed Upright Citizens Brigade, home of

Inspiring,

enriching and

uniting the

Lowcountry.

Bad Dates runs December 12-16th. Shows begin promptly at 7:30 except for the matinee on Sunday, December 16th which features a 2 pm performance at SoundWaves. Tickets for regular shows are \$40. Matinee is \$15. For other ticket information please visit www.leanensemble.org or www.hhso.org.

December's grand finale at SoundWaves is Saturday December 22nd, when HHSO presents a one-time holiday SoundBites performance featuring the Symphony's own Catherine Klimoff, Dave Kimball and special guest artist John Cranford of the famed Cranford Hollow. SoundBites' unique blend of relatable music and classical selections will accompany a generous helping of music to your tastebuds, including a range of sweet and savory small plates, plus wine and spirits at the SoundWaves café. Tickets (\$50) are limited for this intimate concert so please reserve yours at www.hhso.org or check out the SoundBites Facebook page at https://www. facebook.com/HHSOSoundBites/.

We look forward to sharing the SoundWaves spirit of the holidays with you, your families and friends this December. For more information on the December HHSO schedule and other upcoming events, please contact us at 843.842.2550 or visit www.hhso.org.



patrons at SoundWaves' opening concert



Lean Ensemble's Megan Bowers has trained at New York's famed Upright Citizens Brigade, home of Amy Poehler and Kate McKinnon.



John Cranford (Cranford Hollow) and friends Yannie Reynecke, David Kimbell and Cathy Klimoff will perform music from Posture & Praise at SoundBites' holiday concert.

FESTIVALS AND FUN

Bluffton's First-Ever Coffee and Chocolate Fest

A decadent tasting event where chocolate and coffee take center stage. Sample, savor and shop at a coffee and chocolate lovers dream come true. Hosted by The Cottage Café, Bakery & Tea Room.

CHOCOLATE FEST

When: Noon to 4 p.m. Dec. 8 Where: On the green next to Gigi's Boutique, Calhoun Street





Winter Wonderland Festival **WINTER** WONDERLAND **FESTIVAL AT** SHELTER GOVE **COMMUNITY PARK**

Hayrides, carnival games, petting zoo, children's parade and much more. Visit with Mr. & Mrs. Claus. The festival provides a safe environment for parents and children to begin their holiday celebration. Free admission, donations welcome. Concessions. trampoline bungee, and rock wall sold separately.

WINTER WONDERLAND

When: 4 - 8 p.m. Friday, Dec. 7 Where: Shelter Cove Community Park **Details:** islandreccenter.org

or (843) 681-7273

Hilton Head Shore Notes Present "A Goastal Christmas"

Usher in Christmas with the Shore Notes' "A Coastal Christmas" show. Tickets available at Burke's Pharmacy or from a chorus member.

"A COASTAL CHRISTMAS"

When: 2:30 p.m. Dec. 9 Where: Island Lutheran Church, Notes: Tickets are \$10.00 Details: www.hiltonheadshorenotes.com



Christmas in the South presented by the Hilton Head Choral Society

Experience the joy of the holiday season at an entertaining event for all ages. Get your tickets now for this Island holiday tradition before they sell out.

CHRISTMAS IN THE SOUTH

When: 8 p.m. Dec.14 Where: First Presbyterian Church Details: www.hiltonheadchoralsociety.org

or 843-341-3818



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FESTIVALS AND FUN











PICNIC WITH SANTA ON THE BEACH

Santa's trading in the snow for the sand for a day. Join him beachfront for a lunch to remember including a photo with Santa, sandcastle building, airbrushed/glitter tattoos, and cookie decorating. Don't forget to bring your wish list with you.

BEACH PICNIC WITH SANTA

When: 11 a.m.- 3 p.m. Dec. 22 Where: The Porch Southern Kitchen and Bar Notes: \$28 for Adults, \$18 for Children 4-12 Details: beachhousehhi.com

December weekends at The Jazz Corner

Get in the holiday spirit with a special holiday performance at the most popular jazz club in the Lowcountry.

NIGHTLY CONCERTS

When: Doors open at 6 p.m., concerts begin at 8 p.m. Where: The Jazz Corner

December headliners: Dec. 7-8, a Rat Pack-style salute to the holidays with Bobby Ryder's quintet; Dec. 14-15, Motown Holiday Spectacular with Reggie Deas and Deas-Guyz; Dec. 21-22, The Rossano Sportiello Trio featuring Nicki Parrott and Eddie Metz Jr.; December 28-29, Rene' Marie, Grammy nominated jazz artist Details: www.thejazzcorner.com or 843-842-8620

Watch Christmas movies under the Liberty Oak

Get into the holiday spirit by watching a classic Christmas movie surrounded by Harbour Town's festive lights. Benches and fire pits for roasting marshmallows will be provided. Admission is complimentary with the donation of a canned food item for the Deep Well Project.

CHRISTMAS MOVIES UNDER THE OAK

When: 7-9 p.m.; Dec. 1 ("The Santa Clause"), Dec. 8 ("The Polar Express"), Dec. 15 ("A Christmas Story") Where: Harbour Town, Sea Pines Resort Details: www.seapines.com for full schedule



ANNUAL POLAR BEAR SWIM

Show your adventurous side with the other "polar bears" by taking an invigorating dip into the Harbour Town Pool on a chilly winter day. Warm up after your plunge with hot chocolate and refreshments.

POLAR BEAR SWIM

When: Dec. 31 Where: Sea Pines Resort

Details: www.seapines.com or (843) 842-1979



NEW YEAR'S EVE AT SONESTA RESORT

Bring in the New Year with Sonesta. Enjoy a special buffet at Heyward's Restaurant followed by entertainment in Bayley's Bar. Watch the ball drop in the Savannah Ballroom in an intimate setting with live entertainment and late-night appetizer menu.

NEW YEAR'S EVE AT SONESTA

When: Dinner 7-10 p.m., Entertainment 10 p.m.-1 a.m. Dec 31
Where: Heyward's Restaurant, Sonesta Resort
Details: www.sonesta.com

NEW YEAR'S CELEBRATION IN HARBOUR TOWN

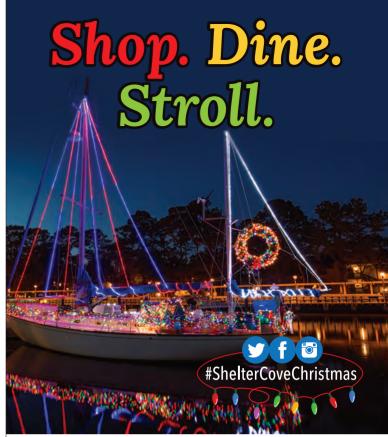
Join us for a festive New Year's Eve ball drop from the top of the Harbour Town Lighthouse! Enjoy food, entertainment and live music throughout Harbour Town, then count down to the ball drop as we welcome the New Year. There will be two ball drops: 7 p.m. and midnight.

HARBOUR TOWN CELEBRATION

When: Dec. 31

Where: The Sea Pines Resort

Details: For additional information,
call (843) 842-1979. For dinner reservations
at The Quarterdeck, contact (843) 842-1999.



This Holiday season, experience the "Coastal Christmas" boat lights at Shelter Cove Harbour & Marina!

Shop at our locally owned boutiques & galleries.

Christmas on the Harbour • Neptune's Niche • Taffeta Tradewinds Trinkets & Treasures Treasure Island • La Belle Image • Nash Gallery



Dine at seven waterfront restaurants open for the Holidays.

Bistro 17 • Bucci & Murray's Pub • ELA'S On The Water Hilton Head Social Bakery

Mediterranean Harbour Bar & Grill San Miguel's Mexican Restaurant • Scott's Fish Market



Stroll along the marina & see the shops, restaurants & boats lit up for the Holiday season.



ShelterCoveHiltonHead.com

Visit the Shelter Cove Harbour and Marina Facebook page for more information.

MEETINGS AND GATHERINGS



THE WOMEN'S ASSOCIATION OF HILTON HEAD ISLAND HOLIDAY **LUNCHEON**

Open to WAHHI members and the general public. The cast of Tony Award-winning "An American in Paris" from the Arts Center of Coastal Carolina will provide entertainment. WAHHI also will collect children's toys for The Children's Center and Bluffton Self Help.

HOLIDAY LUNCHEON

When: Social Hour 11 a.m., Luncheon and Program noon Dec. 19 Where: Sonesta Resort in Shipvard Plantation Notes: Reservations required. \$30 (\$32 online) for members and \$38 (\$40 online) for guests **Details:** www.wahhi.org or contact Anne Lambdin at 443-418-6445 or reservations@wahhi.org



Asia and America in the age of Trump: War, retreat or recommit?

Michael Auslin, Williams-Griffis Fellow in Contemporary Asia at the Hoover Institution, Stanford University, will discuss President Trump's decision to press ahead on tariffs against Chinese goods and increased U.S. military activity in the South China Sea. On the surface, Trump seems committed to enhancing America's role in the Indo-Pacific region. But considering China's aggressive One Belt-One Road initiative, unrelenting militarization of its South China Sea possessions, and lack of U.S. proposals for new free-trade agreements, many critics question whether Trump has an overall strategy for Asia. Is there a logic to Trump's policy, or is it simply reactive, making more likely the chance for war or retreat if conditions worsen in the region?

WORLD AFFAIRS COUNCIL OF HILTON HEAD DISCUSSIONS

When: 10 a.m., Dec. 7 Where: First Presbyterian Church, 540 William Hilton Parkway Details: wachh.org

A BLUE AND WHITE CHRISTMAS BAZAAR SUPPORTING **BEAUFORT GOUNTY**

The proceeds from this holiday event will help support several community projects such as Stork's Nest, elder care awareness, mental health and autism awareness, annual scholarships, and mentoring programs. This event is hosted by the sorority Mu Pi Zeta, which has three locations within Beaufort County that provide free resources to expectant mothers as well as educational support.

CHRISTMAS BAZAAR

When: 10 a.m.-7 p.m. Dec. 8 Where: Holiday Inn and Suites, Beaufort Details: mupizeta@gmail.com or 843-476-0526



Helping Parents Heal

Monthly meetings of this nonprofit organization are dedicated to assisting parents who have lost children, giving them support and resources to aid in the healing process.

HELPING PARENTS HEAL

When: 1-3 p.m. Dec. 9

Where: Unitarian Universalist Church Details: Irene Vouvalides at irenevouvalides@

gmail.com or 201-233-6015

FUNDRAISING EVENTS

DONATE TO THE BLUFFTON SELF HELP HOLIDAY TOY SHOP

With the assistance of the community, the Bluffton Self Help Holiday Toy Shop will bring a joyful holiday season to over 2,000 local children. Donate unwrapped toys at toy collection box sites, have a "bring a gift" party, or order directly from the Amazon Holiday Toy Wishlist.

HOLIDAY TOY SHOP

What: Bluffton Self Help Holiday Toy Shop When: Donate through Dec. 14 Where: Toy Collection Boxes at various locations Details and More: blufftonselfhelp.org or 843-757-8000



THE HILTON HEAD HOSPITAL JINGLE JINGLE 5K RUN

Support local charities and burn off those extra holiday calories. Holiday prizes and unique holiday awards for winners in each division. The first 500 participants in the 5K will receive a long-sleeved Jingle Jingle T-shirt, jingle bells, and a candy cane. A festive award ceremony featuring a visit from Santa, refreshments, music, hot cocoa, cider, and door prizes will be held following the race. Free Kids Fun Run for children under 6 years old. Benefits TEARS Foundation and Rotary Club.

JINGLE JINGLE 5K RUN

When: 9 a.m. Dec. 24

Where: On and around the Hilton Head Hospital Campus and Main Street **Details:** bearfootsports.com





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COASTAL DISCOVERY MUSEUM HOLIDAY HAPPENINGS



"NO-SEE-UMS", THE MOST IRRITAT-ING RESIDENTS OF THE LOWCOUNTRY

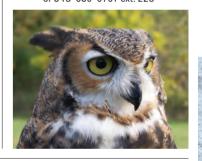
Dr. John D. Edman will share his interest in the behavior and ecology of blood-feeding arthropods and the infectious diseases they transmit and explain the life history of "no-see-ums" and closely related blood-feeding flies found in the Lowcountry. Learn when and where they are most active and what people can do to protect themselves. Often referred to as sand flies or biting midges, they are a unique part of the ecology of the Lowcountry.

When: 3 p.m. Dec. 5
Where: Coastal Discovry Museum
Notes: \$7 per person (ages 12 and older
only) and reservations are required
Details: www.coastaldiscovery.org or 843689-6767 ext 223.

FASCINATING LOWCOUNTRY OWLS

Nancy Owen of Gryphon Den and the nonprofit "Creatures of the Night" will present this program that will feature live owls. Learn the natural history of owls in general and the specifics of the five owl species found in the Lowcountry. Owls are not only fascinating creatures featured in myths and beliefs of many cultures, but also active predators that are a crucial part of the ecosystem. Find out about the physical features and characteristics that make these incredible creatures successful in the ecosystem.

When: 3 p.m. Dec.12
Where: Coastal Discovery Museum
Notes: \$7 per person and
reservations are required
Details: www.coastaldiscovery.org
or 843-689-6767 ext. 223







RESPONSIBLE OYSTERING IN THE LOWCOUNTRY

Andrew Carmines, a native and lover of the Lowcountry, will discuss in detail the process of producing single oysters from the brood stock, to the hatchery, to the upweller, and ultimately to the consumer. The process is detailed and heartbreaking at times. He will take the attendees through the process from start to finish, and also answer any questions on where the project is going and what the future holds for oyster farming in the Lowcountry.

When: 3 p.m. Dec. 19
Where: Coastal Discovery Museum

Notes: \$7 per person (ages 12 and older only) and reservations are required **Details:** www.coastaldiscovery.org or 843-689-6767 ext. 223



STOP IN TO SEE LOWCOUNTRY CRITTERS WITH JOE MAFFO

This casual "Meet and Greet" will help participants learn more about the alligators, snakes, turtles and other critters that share Hilton Head Island with us. Joe Maffo with Critter Management will bring along some of his "friends" to share with everyone. Participants will have a chance to get an up-close view of the various animals, learn more about them and take lots of photos. There will be no formal presentation; visitors can stop by various stations to meet the different types of animals on site.

When: 1-4 p.m. Dec. 26 and Jan. 2 Where: Coastal Discovery Museum

Notes: Cost is adult \$10 and child \$5 (12 and under) under 5 are free.

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

LOWCOUNTRY RAPTORS AT COASTAL DISCOVERY MUSEUM FOR HOLIDAYS

The Coastal Discovery Museum will host Lowcountry Raptors at 2 p.m. Jan. 4 with Lila Arnold. Raptors play an important role in our ecosystem and have some impressive survival skills too. A few extraordinary birds will visit from Lowcountry Raptors. Get an up-close look at these spectacular birds and learn about the life of birds of prey and how you can help protect them.

When: 2 p.m., Jan. 4
Where: Coastal Discovery Museum

Notes: \$7 per person and reservations are required by calling 843-689-6767 ext. 223

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



TOM PEEPLES DISCOVERY LAB TO OPEN FOR THE HOLIDAYS

Drop in and explore the Discovery Lab. Visiting the lab is a fun educational experience for all ages. Get a closer look at some live Lowcountry animals like fish, horseshoe crabs, hermit crabs, frogs, lizards, snakes, and an alligator.

Discover unique and fascinating stories about the Lowcountry's history and environment through hands-on, interactive displays and games.

When: Dec. 27 and Jan. 3

Notes: Children must be accompanied by an adult. \$2 per person.

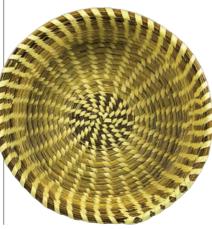
Details: www.coastaldiscovery.org or 843-689-6767 ext. 223

SWEETGRASS WREATH-MAKING CLASSES

A local 7th-generation Gullah basket maker will teach this special holiday class and you'll have a chance to make a decorative Sweetgrass wreath on your own using locally found natural materials. You will hear the history of the Sweetgrass basket, one of the Lowcountry's best-known art forms. **When:** 10:30 a.m.-12:30 p.m. Dec. 8 and

22, other classes Dec. 16 and 23
Where: Coastal Discovery Museum
Notes: \$65 per person and reservations
are required

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







Harbour Town | Sea Pines
In the Shadow of the Lighthouse
843.671.2291

LEAN ENSEMBLE THEATER

Bad Dates

by Theresa Rebeck directed by Peggy Trecker White



SOUND MAVES

7 lagoon road, hilton head island

December 12-15 7:30 pm December 16 2 pm

evenings & matinees \$40 students & active military \$15 group & discount rates available

843.715.6676 LEANENSEMBLE.ORG

The LocalLife Cookbook

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A Lowcountry Cookbook compiled by LocalLife Magazine.







Ballet Memphis educational field trip performance

For more than 30 years, Ballet Memphis has created, presented and taught ballet in a way that celebrates the human spirit. It is a company that is reflective of their audience — beautifully diverse in mind, body and soul. Its highly acclaimed, original repertoire speaks of the cultural significance of Memphis, and is shared with audiences around the globe and at home, including The Joyce Theater in New York City and the John F. Kennedy Center for the Performing Arts. Called "a triumph" by the Commercial Appeal.

BALLET MEMPHIS

When: 11 a.m., Jan. 18 Where: Arts Center of Coastal Carolina Notes: Grades 1-12, Tickets \$8. Details: artshhi.com/field-trips



BALLET MEMPHIS MASTER DANGE GLASS

Enhance your training with the renowned Ballet Memphis during this 90-minute master dance class. Beginner to intermediate dancers are encouraged to attend. At check-out, be sure to complete the check-out questions including the participants name and age (if under 18).

MASTER DANCE CLASS

When: 10 a.m. Jan 19 Where: Arts Center of Coastal Carolina Notes: Tuition is \$25. Details: www.artshhi.com/workshops or 843-686-3945, ext. 205

MORE ONLINE

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

December events at the Heritage Library

More happenings at the Coastal Discovery Museum **Holiday happenings at Montage Palmetto Bluff** Hilton Head Island Bridge Club's winter workshops

TEDx Empowers Hilton Head Women (Dec. 1)

Hilton Head Symphony Orchestra's holiday spectacular (Dec. 2-3)

Women of St. Francis Holiday Fashion Show and Luncheon (Dec. 4)

Wine Down Wednesday (Dec. 5)

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 11 homes you are sure to love.

We feel these luxury properties — located in Sea Pines Plantation. Palmetto Dunes, Spanish Wells, Colleton River 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 11 properties should be at the top of your list.





Real Estate Marketplace



46 Leamington Lane, Hilton Head Island

Waterfront Location in Leamington's Private Beach and Golf Community! Stunning architectural design inside and out with 180 degree views of lagoon and golf. Lagoon is 11 miles of an interconnecting lagoon system for boating and fishing in your backyard. Just minutes to your private beach pavilion, pool & recreation center & Arthur Hills Golf Club via your private golf cart. Offering 5 bedrooms & 5 baths, tremendous outdoor living with heated pool & spa and incredible storage underneath. \$1,595,000



Ken Oliver 843.816.0167 www.ken-oliver.com



91 Inverness Drive, Colleton River

Stunning Mediterranean style home with open floor plan and amazing sunsets over the Colleton River. Offers luxury living at its finest, Gourmet chef's kitchen, built in coffee bar overlooks a spacious great room and breakfast room, wine cellar, Games room, Paneled office, 4 bedrooms, 4.5 bathrooms, Mahogany doors, Radiant heated floors. An entertainer's dream with summer kitchen, grill and fireplace, coral stone patios and columns overlooking a 42ft saltwater infinity pool and fire pit. \$3,295,000

Charlotte Stringer 843.540.0675

www.charteronerealestate.com









5 Heyward Place, Port Royal Plantation

Impressive Curb appeal, 2nd Row with direct access to the beach. High elevation, slab construction, area of amazing homes. Best buy on this 1 owner perfectly maintained home. 4 BR or 3 plus Bonus. Office, formal dining room. Kitchen opens to great room with high ceilings, fireplace. Cul-de-sac location in one of the most enchanting parts of Port Royal Plantation. Amazing opportunity at \$1,075,000

> David Carroll 843.384.8111 www.HiltonHeadHomeSource.com







70 South Sea Pines

This 6BR/6BA, 8th row house has a tidal marsh view you can't take your eyes off - all the way to South Beach Marina and beyond to Lands End, and the house has rooms with floor to ceiling windows for your viewing pleasure! Entire kitchen updated, open to great room and dining, all with hardwood flooring, and a separate Carolina room with peaked paneled and beamed ceiling & two entire walls of window, all overlooking the pool and marsh. All baths beautifully updated. A rental machine. \$1,100,000 Furnished

Carol Cramer 843.384.3202

www.wesellseapines.com





Real Estate Marketplace



8 Brown Pelican, Sea Pines

This beautiful oceanfront house with a fig vine surrounded tabby & brick walkway to the front entrance & cedar shake roof stands out with its architectural beauty. The house offers a living room w/pool & ocean view, paneled den with coffered beamed ceiling, state of the art kitchen with Wolf & Sub Zero appliances, 1st floor master w/ ocean view, updated master bath & 3 large guest suites. New boardwalk to beach from pool with separate bath. Sparingly used, great rental projection. \$3,900,000 Furnished

Laura Cramer 843.384.2358

www.wesellseapines.com







7 Painted Bunting Road, Sea Pines

Situated on an oversized 3rd row lot. Richly appointed with 4000 livable square feet on 2 levels, this split floor plan boasts 4 large bedrooms, all with ensuite baths to include a 1st floor Master Suite. Gourmet kitchen with a wet bar overlooking the Family Room. The covered deck out to the pool/spa serves as the perfect backdrop for family and friends to gather and showcases the beautiful landscaping and privacy. Wonderful storage with a 2 car garage and 2 additional parking pads. \$2,200,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473 www.HermanAndDavisProperties.com











82 & 83 Brams Point Road, Spanish Wells, Hilton Head Island

South Carolina's most desired waterfront properties, this compound is at the end of a peninsula with 270-degree water views. Self-sufficient and gated within the exclusive member-owned community of Spanish Wells, it boasts a magnificent home that's designed for entertaining, relaxing and days on the water. A Kohler 100KW generator serves the entire estate, with its own deep water dock and RV hook ups. Land your helicopter on the point or dock your 100' yacht at one of two docks. 82 Brams Point Road is the lot with the home and 83 Brams Point Road is the lot on the point, ready to build a guest house or be sold as a second property. 82 Brams Point Road - \$6,500,000 83 Brams Point Road - \$5,900,000

Nickey Maxey 843.247.0001 Nickey.Maxey@evusa.com

ENGEL&VÖLKERS

Real Estate Marketplace



1934 South Beach Villas

Luxury Penthouse South Beach Club Villa with direct waterfront view of Calibogue Sound. Open floor plan with 3262 sq.ft. 4 BR, 4 1/2 BA. Master suite has an adjoining sitting room/office and a private deck. Smooth ceilings, wet bar, separate laundry room, 2 fireplaces, 4 balconies, parking garage, storage, secured lobby and private access code to penthouse floor. Kitchen & all 4 baths have been redone. Amenities include a private pool and private boardwalk to the beach. \$1,795,000

James Wedgeworth 843.384.7825 www.JamesWedgeworth.com





1 Gadwall, Sea Pines

Literally steps from the beach and South Beach Marina Village, this 3rd row rental machine fully updated in 2013, offers 5 large bedrooms, each with bath. Master suite on first floor. The open great room, eat-in kitchen, and dining area, filled with light from the cathedral ceiling and wall of windows, look onto the private pool. An additional large family room is off the dining area. Spacious, private and perfect as 1st or 2nd home, or rental property. \$1,175,000 Furnished

Carol Cramer 843.384.3202

www.wesellseapines.com







18 North Port Royal Drive, Port Royal Plantation

Second row 5 BR, 4.5BA home with water view; awarded gardens flanked by oaks leading to beach. 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. \$1,575,000

Angela Barbic 843.227.2526 AngelaBarbic@gmail.com





40 Brams Point

This sound front Spanish Wells home welcomes you with its warm and stunning interior with direct water (and sunset) views from every room. Built on over an acre, this updated home boasts a chef's kitchen, hardwood, 2 fireplaces, 1st floor master, gorgeous master bath, 2 en suite large guest BRs on second floor, brand new 3-car garage and spacious in-law suite, a brand new private dock. Perfect for entertaining with large pool deck and lawn area, and plentiful rose and vegetable gardens galore. \$3,200,000

Carol Cramer 843.384.3202

www.wesellseapines.com





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Creamy slow cooker salted caramel hot chocolate

· 7 1/2 cups whole milk (if you want to go with a lighter version of milk, you can) · 1 (14 ounce) can Eagle Brand Caramel Flavored Sweetened Condensed Milk · 2 cups semi-sweet chocolate chips • 1 1/2 teaspoons vanilla extract · 1 teaspoon sea salt



DIRECTIONS [1] Pour all ingredients into the slow cooker and stir. [2] Cover and cook on HIGH until chocolate is melted and milk is hot. Mine took 1 1/2 hours, but my slow cooker cooks fairly fast. Each slow cooker will vary. [3] Whisk very thoroughly. Turn slow cooker to warm. Serve hot chocolate in mugs with marshmallows and whipped cream. [4] If there are leftovers you can pour the hot chocolate into a pitcher with a lid and store in the refrigerator. Each time before drinking, stir with a whisk.



MORE ONLINE

Find a recipe for the mini stuffed **potatoes** served at this porch party online at LocalLifeSC.com.



Girls just want to have fun

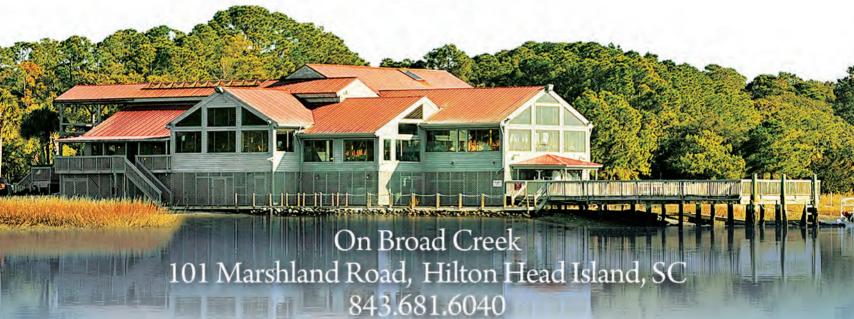
Some LOCAL Life Brand Ambassadors got together for holiday cheer on the porch of what is known to many locals as, "The White House on The Point" - the gorgeous Southern-style home at the tip of Brams Point in Spanish Wells. You probably boat by and wonder to yourself, "Self, what would it be like to live there?" The Brand Ambassadors can confirm that the view from the porch is as beautiful as the view of the house from the water. There might not be a more special porch on the Island on which to share food and laughter with friends.

The menu for this special gathering included mini stuffed potatoes, pulled-pork sliders, pickled shrimp and the best-ever pimento cheese spread made by Roy Prescott. Drinks included (but were not limited to) wine, wine, wine, salted caramel hot chocolate and more wine.

The LOCAL Life Brand Ambassadors is a group of locals who share a passion for the Lowcountry and LOCAL Life. They introduce us to interesting people and they spread their love of LOCAL Life. LL

Editor's Note: This porch could be yours: It is listed for sale in the Hilton Head MLS for \$12,400,000. Google "82 and 83 Brams Point Road" to learn more.





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