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Sept 2021

local life

la vida local



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910 May River Road - $3,800,000

38 Ensis - $3,150,000

35 Linden Plantation - $3,100,000

25 China Cockle - $2,995,000

19 Atlantic Pointe - $2,300,000

17 Briarcliff Lane - $1,795,000

47 Ribaut Drive - $1,700,000

61 Mount Pelia Road - $1,600,000

12 Portside - $1,550,000

62 Lady Slipper - $1,525,000

30 Minuteman - $1,400,000

16 Kirk Bluff - $1,300,000

10 Newhall - $1,250,000

25 Spartina Crescent - $1,025,000

UNDER CONTRACT

896 May River Road - $3,950,000

57 Peninsula Drive - $1,650,000

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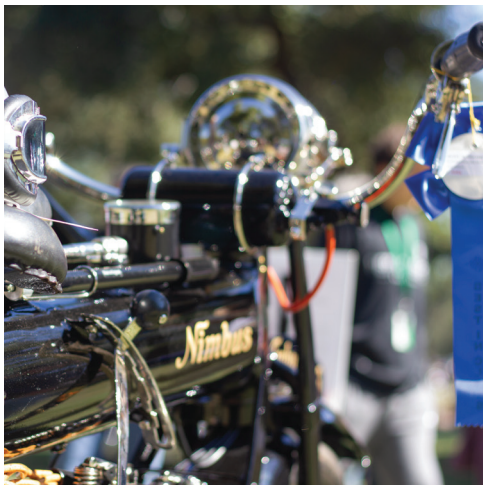





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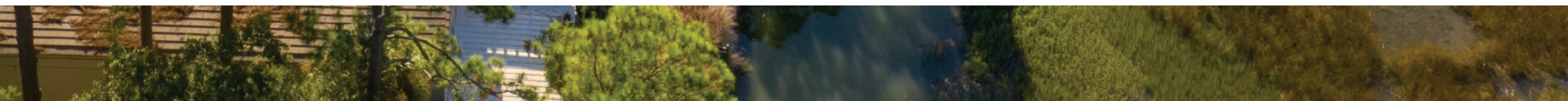



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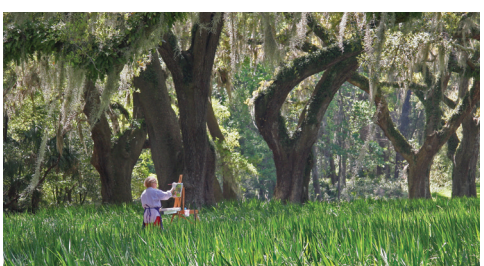





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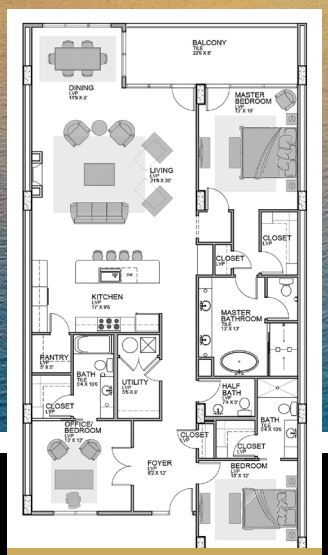

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WHAT LATIN AMERICAN COUNTRY WOULD YOU MOST LIKE TO VISIT?

"Just the idea of traveling again sounds wonderful! If given the opportunity, I would love to visit Costa Rica." **- LORI**



"Peru to hike the Inca Trail, see the historic temples and eat tons of Peruvian food." **- LANCE**



"I've always been mystified by Machu Picchu in Peru and would love to explore it in person." **- JEREMY**



"Rio de Janeiro during Carnival." **- CHARLES**



"Chile to visit Torres del Paine National Park." **- ASHLAN**



"Chile to visit Santiago. Nothing cooler than mountains sitting right behind a big city." **- MADDIE**



"Ecuador please! I'd love to visit the Amazonian rainforest and the Galápagos Islands." **- MELISSA**



"Fishing in Chilean Patagonia." **- REBECCA**



"I'm off to Costa Rica in a month!" **- LISA**



"Ecuador and eco-tour the Galapagos." **- BRUCE**



"Colombia. Beaches, mountains and quaint towns — a little of everything." **- LEAH**



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Sept features



The Latin Issue

The Latin American population in Beaufort County continues to grow at a rapid pace, with many families moving here from Mexico, Central America, South America and the Caribbean. This issue celebrates our Hispanic community and all of its cultural and economic contributions.

© TRAVIS YEWELL

YOU BET YOUR ASADA Elevate your next taco night with authentic carne asada street tacos, made with juicy flank steak bites, chopped white onion, fresh cilantro, spices and lime. Find an easy and enticing recipe for carne asada tacos along with other full-flavored Latin favorites such as barbacoa, al pastor and tinga tacos on page 130.

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With National Hispanic American Heritage Month upon us, it's the perfect time to celebrate all things Latin America here in the Lowcountry. Listos? Vamos!

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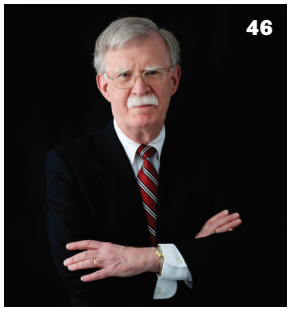
Midwestern luxe meets coastal ease
A Regency-style River Road design blends North Shore Chicagoan sophistication with understated Lowcountry elegance.











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MARK BOEDGES



Mark Boedges *King Street After Hours* 24" x 36" Oil

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Muchas gracias

We all benefit from the contributions of local Latin Americans.



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¿CÓMO VA? Nearly every day is a good hair day for publisher Lori Goodridge-Cribb, thanks to Aregentina-born stylist Priscila Ortiz of Hair Loft Salon. Learn more about Ortiz on page 44.

My love for Latin American culture began when I traveled to Mexico City with my 9th grade class. I was completely blown away experiencing all of the wonderful things I had only read about — influential art, catchy music, rhythmic dance, delicious food, bright palettes, exotic jewelry, intriguing history.

Now that I live in the Lowcountry, I don't have to travel 2,000 miles to experience those things. We have it all right here, thanks to the influence and contributions of our rapidly expanding Latin American population.

When I moved here in the '80s, there were virtually no Hispanic families here. Today, they make up 11 percent of the population of Beaufort County. I reached out to two Latin American friends when the idea of doing a "Latin Issue" crossed our minds. Both suggested we dive deeper than just the food and dance, and we've done that.

In this issue you will learn of the importance of our Latin American community and the contributions they make on Hilton Head, in Bluffton, in Beaufort and beyond. You'll meet Latin Americans who are living their best lives here while keeping their cultural identity intact. You'll discover unique and fun Latin American experiences you can have, from Latin Night at the Rooftop Bar at Poseidon to Salsa Night at the Revolution Ballroom. You'll gain a better understanding of Latin American traditions, from glorifying grapes to the Fiesta de Quinceanera.

Go billfish hunting with Captain Bubba Carter in Costa Rica. Brush up on the Lowcountry's Latino roots with a 5-minute history lesson. Experience interpretive Latin American art, then scan QR codes to hear local Latino voices come to life. Want to get away? Book a direct flight from SAV to Miami, Florida's "Capital of Latin America."

Add a little South-of-the-border flavor to your next meal by recreating pupusas from El Salvador, bandeja paisa from Colombia, salteñas from Bolivia and other national dishes from Latin American countries. Salsa, guacamole, tortillas ... let's taco 'bout it with easy combinations for your next taco night. Find the best local spots for fresh Latin American ingredients. Mix a spicy margarita, shake a Latin-inspired cocktail and discover an under-the-radar pinot noir from the Patagonia region.

With National Hispanic American Heritage Month upon us, we feel it's the perfect time to celebrate all things Latin America here in the Lowcountry. Listos? Vamos!

"My great strength is knowing who I am and where I come from, my island."

- OSCAR DE LA RENTA, DOMINICAN DESIGNER

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

Super (easy) bowl

Got a package of flour tortillas left over from taco night? Put them to good use by making your own baked tortilla bowls. You can make several at a time and store them in an air-tight container for five days. Reheat at 350 degrees.



Baked taco bowl

INGREDIENTS

1 10-inch flour tortilla
TV Perfect Tortilla pan ($19)

DIRECTIONS [1] Preheat oven to 400 degrees. **[2]** Press tortilla into non-stick pan, no cooking spray required. **[3]** Bake for 10 minutes. **[4]** Remove from oven and cool for 5 minutes. Fill with your favorite fixings and enjoy.



WHAT A DOG! Belfair CFO ***Alex Arrizon*** brought his dog Lola to LOCAL Life headquarters to autograph the "Parting Shot" page of our Dog Issue in August. We captured a nice shot of them next to our Jeep, with Lola behind the wheel! Read the heartwarming story of her being reunited with her sister, Zoey, online at LocalLifeSC.com.


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contributors

MEET LOCAL CREATIVES BEHIND THE SCENES

Anna Lee Hoffman *Writer*



OTHER CREDS: Wofford College humanities major with minors in film & digital media and sociology & anthropology. Photographer and social media coordinator for Wofford College's Old Gold & Black student-run newspaper. **FOR THIS ISSUE:** Lowcountry Immigration Coalition Charity Spotlight, Latin American Traditions and Superstitions, Hot Tech **HOMETOWN:** Milton, Georgia **CURRENT HOME:** Sparkle City, baby! (Spartanburg) **LOCAL SINCE:** Local for 1 week a year since 2009 and all of summer 2021. Maybe one day **HOBBIES:** Drinking coffee, watching documentaries, making to-do lists, talking about my to-do lists, taking photos of the people I love, listening to Taylor Swift and baking oatmeal chocolate chip cookies. **WHAT IS YOUR SUPERPOWER?** My superpower is SPEED! I love a lifestyle that's busy, fast-paced and keeps me on the go. Travel has always been a big part of my life and has taught me that life is about its experiences. **FAVORITE LATIN AMERICAN COUNTRY:** Costa Rica. The beautiful views, delicious food and kind hospitable people make it a special place for sure. **FAVORITE LATIN FOOD:** I have to go with ***empanadas***. They're fun to cook, loved by everyone and are ALWAYS delicious. **WHAT DO YOU LOVE MOST ABOUT SEPTEMBER?** Back to school season! There's nothing better than buying new school supplies, meeting new classmates/professors and beginning a fresh routine!





Sophie Powell *Designer*

OTHER CREDS: Advertising major with an art direction at Temple University
FOR THIS ISSUE: September Beach Day, Local Love, Adopt a Dog
HOMETOWN: West Chester, Pennsylvania
CURRENT HOME: Philadelphia, Pennsylvania
LOCAL SINCE: May of 2021
HOBBIES: Painting with acrylic and watercolors, obsessing over every dog I see and convincing my mom to let me get a tattoo before I graduate.
WHAT IS YOUR SUPER POWER?: My superpower this summer was being able to learn every country song I heard on the radio while interning here. **FAVORITE LATIN AMERICAN COUNTRY:** It's hard to choose a favorite Latin American country since I've never visited any. I'd like to visit so many of them, but I'd really love to see a fútbol game in Brazil and visit Iguazu Falls. **FAVORITE LATIN FOOD:** Birria tacos ... no explanation needed, they're just delicious. If you've never had them, you're missing out big time. **WHAT DO YOU LOVE MOST ABOUT SEPTEMBER?:** I'd say my favorite thing about September is that the temperature is starting to cool down, at least up north it is, and you don't have to worry about sweat stains as much as you do in the summer. Also the leaves start to change colors right at the end of September or beginning of October and that's something I always look forward to every year.

Other amigos and amigas who contributed to this issue

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About the Cover

The vibrant colors of Latin America are shown in the falsa blanket and hand-woven disc wall decor shown on the cover. While cool colors play a significant role as accent colors, warm colors tend to dominate the color palettes of Central and South America with flamboyant textiles, vivid folk art, colorful cuisine and dynamic stucco architecture. The image was captured by ***Lenorko****, a photographer, illustrator and vector artist from Ecuador. Find more of her work online at lenorko.com or follow her on social media (@LenorkoArts).*



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Music to your ears

LATIN MUSIC FESTIVAL

Head over to Shelter Cove Community Park on October 10 to take part in Hilton Head's ninth Latin Music Festival. Coinciding with Hispanic Heritage month, which runs from September 15 to October 15, this celebration of Latino culture, music and history is hosted by La Isla Magazine, a bilingual multimedia company that focuses on building Latino and Hispanic economic and cultural ties throughout the community. The last Latin Music Festival, held in 2019, featured authentic Latin American food, a couples' dance competition, salsa lessons and other fun activities for the whole family. Join La Isla Magazine to celebrate Latino and Hispanic heritage from noon until 9:30 p.m.

Swings so cool and sways so gently

FIVE LOCAL LATIN AMERICAN EXPERIENCES WITH BUENA ONDA (GOOD VIBES), GUARANTEED TO GET YOU ON YOUR FEET.

BY DAISY DOW

Ay, ay, ay! From the bossa nova to flamenco to merengue to salsa, if Latin American music makes your heart sing and your feet go loco, soak up the sounds of Latin America without leaving the Lowcountry this fall by checking out these themed dance nights, festivals, happy hours and dance lessons.



Shout from The Rooftop

LATIN NIGHT AT THE ROOFTOP BAR

The Rooftop Bar at Poseidon, located in Shelter Cove Towne Centre, hosts a monthly Latin Night featuring Latin trap (hip-hop), reggaeton (originated in Puerto Rico), salsa and bachata (Dominican Republic blues) to name a few Latin music genres. This Hilton Head libation destination also produces other themed evenings, including Dueling Piano shows, Coastal Country nights, tribute shows and DJ Dance parties. A hub for local musicians and visiting DJs, The Rooftop Bar offers a unique perch on which to dance the night away with sunset views overlooking Broad Creek.



End the day with some "olé!"

LIVE FLAMENCO MUSIC AT HOLY TEQUILA

The rhythmic beat of Spanish flamenco music seemingly hypnotizes its listeners and compels them to dance. If you're looking to be swept off your feet, swing by Holy Tequila for its 4 to 6 p.m. happy hours and dance to musician Enrique's live flamenco music from 6 to 8 p.m. He'll keep your toes tapping as you try this restaurant's "modern Mexican meets Central American" cuisine. Taste the taco of the day and wash it down with some specialty craft cocktails at the tequila bar. With live music every night, the Latin party never ends at Park Plaza.



Two to tango?

SALSA DANCE LESSONS AT TIO'S

Want to dance but have two left feet? Stop by Tio's Latin American Kitchen in Shelter Cove Towne Centre for some free guidance on your quickstep. Since June 7, Tio's has brought in dance instructor Alyssa Petro from 5 to 7 p.m. every Thursday to teach free salsa lessons to anyone looking to learn. Come with a pack of friends, a date or solo to try some cha-cha-charming dance moves on the stage outside of Tio's or on the patio at Shelter Cove Community Park. No experience, no equipment and no partner required.

Dance the night away in a Latin kind of way

SALSA NIGHT AT THE REVOLUTION BALLROOM

Revolution Ballroom in Beaufort showcases a selection of syncopated salsa, bachata and Argentine tango classes for $20 per drop-in. Salsa and bachata classes are held from 7 to 8:30 p.m. every Friday and tango from 7 to 8 p.m. on Thursdays. Become versed in the basic steps and figures so you will be ready to take your skills to any club in the area. Revolution Ballroom's introductory level classes are designed for beginners, so no worries about having prior experience or even a partner. If classes are a little too formal for you, take a spin at one of Revolution Ballroom's monthly dance parties. Open to the public for just $15 a person, these Saturday night soirees offer two hours of social dancing and light refreshments.





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FROM CLICK AND GROW

If you can remember to add water just once a month, you can successfully grow your own small plants, fresh fruits, vegetables and herbs at home with the Smart Garden 3. Insert the biodegradable plant pods, add water, plug the garden in and let nature/ technology take its course. This self-sustaining, indoor garden calibrates automated watering, light and nutrients and allows you to grow organic, pesticide-free fresh food and flowers all year long. *$99.95 Available at Clickandgrow.com.*



Deep clean

LUNA 3 FACIAL CLEANSER
FROM FOREO

This Foreo bestseller offers pro-level facial cleansing and firming. Three different versions will deeply, but gently, cleanse even the most sensitive of skin. The delicate bristles and massage technology are said to remove nearly 99.5 percent of impurities. Once your face is clean, flip the device over for a lower-frequency massage to give skin a lasting firmness and glow. This Foreo face washer has been dubbed a "one-time investment for a lifetime of results." *$199 Available at Foreo.com.*



Strike the right tone

BEAM FROM SONOS

Convert your living room into a movie theater or concert venue with the Sonos Beam Sound Bar – your ticket to a symphonic experience. Tuned by Oscar-winning sound engineers, this beam was specifically designed to emphasize the sound of the human voice to make it sharper and more realistic. Go from unboxing to listening in minutes with just two cords and automatic remote detection. Plus, built-in Google Assistant and Amazon Alexa, as well as voice control and app control, make this sound system modern, easy to use and completely hands-free. *$399 Available at Sonos.com.*

Seal the deal

T1 AUTOMATIC SELF-SEALING AND SELF-CHANGING 4-GALLON MOTION SENSOR TRASH CAN FROM TOWNNEW

When space-aged cartoon heroine Jane "his wife" Jetson had to do housework, all she had to do was push a button. Today, the TownNew T1 Automatic Self-Sealing and Self-Changing 4-Gallon Motion Sensor Trash Can changes your garbage bags automatically with one command. Just hold down the button for three seconds and remove the sealed trash bag. The lid will close automatically and replace the can with a fresh, perfectly fitting bag – a refill ring contains up to 25 durable trash bags. Voted one of the best innovations of 2020 by Good Housekeeping, this cosmic contraption boasts spillage protections. *$104.49 Available at Wayfair.com.*





Eye-opener

COOL & WARM WATER-PROPELLED EYE MASSAGER BY AURAI

When you think about getting a massage, you usually think about someone rubbing your back or neck or scalp and even feet. The Aurai eye massager is water-propelled and uses cold and warm water to stimulate blood circulation to relax built-up muscle tension in your eyes, in case you're trying to relieve the draining effects of too many hours of squinting in the sun or staring at a screen. It also relieves stress and headaches and helps you to feel refreshed and more awake. *$299 Available at Thearommet.com.*



Cream to your coffee

MILK FROTHER FROM SMEG

This pastel retro-style milk frother by SMEG is sure to get every at-home barista percolating with excitement. Perfect for making cappuccinos, latte macchiatos, flat whites, as well as instant drinks like hot chocolate, its six preset hot and cold frothing functions are guaranteed to take your morning coffee game to the next level. Its ergonomic handle even lets you give latte art a whirl. $209.95 *Available at Smeg.com.*



Tracker, relay tracker

FAMILY RELAY BY RELAY

If James Bond's elusive "Q" and kid's animated hero Inspector Gadget ever go into business together, this would probably be their first product. The Relay Tracker is a handheld device featuring GeoConferencing, SOS Alerts and 911 Escalating, as well as GPS tracking that comes right to your iPhone. And it's designed to help you keep track of your kids when they are away from home. Relay uses 4G LTE and WiFi just like an iPhone and, at a click of a button, your child can get a hold of you or leave you a message that will be saved to your iPhone. It also has parental controls allowing you to manage who your child can get in touch with. This smart and affordable option can give parents peace of mind while their kids are at school or just playing in the yard and out of earshot. *$49.99 + $9.99 monthly. Available at Relaygo.com.*

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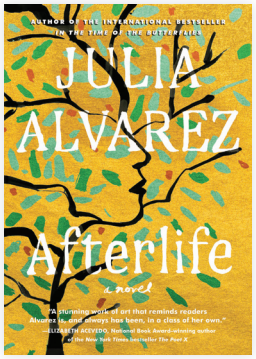
Latinx lit

*Good books to read for **National Hispanic Heritage Month** (Sept. 15-Oct. 15).*

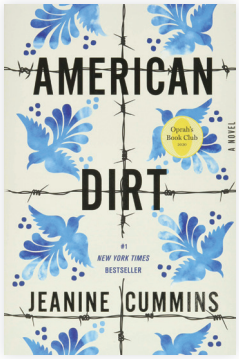
SELECTIONS BY DENISE FRIDAY



AFTERLIFE

BY JULIA ALVAREZ

Antonia Vega, born in the Dominican Republic, is a writer who has just retired from teaching at a prestigious college in Vermont. Sam is her kind husband and a caring doctor in the community. On his way to meet her to celebrate her retirement, he has a fatal heart attack. She begins the process of creating a life alone. She has plenty on her plate when a recent immigrant, a pregnant teen, lands on her doorstep at the same time as her three opinionated sisters agree to get together for her birthday, and one of them goes missing after adopting some llamas. Afterlife is as heartbreaking and moving as it is hilarious.



AMERICAN DIRT

BY JEANINE CUMMINS

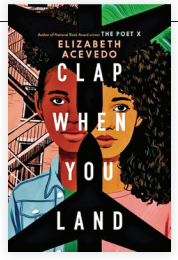
Lydia Quixano Pérez lives a comfortable life with her 8-year-old son, Luca, and her journalist husband, Sebastián. She owns a bookstore in Acapulco, Mexico. She befriends one of her customers, Javier, a charming and well-read older man with whom she enjoys discussing books and their families. When her husband writes a revealing article about the new head of the cartel that is terrorizing the city, she learns it is Javier, and they must flee for their lives. Lydia and Luca join the wave of immigrants traveling North to reach the United States. The struggles the travelers face are both horrific and triumphant, but no one is left unscathed.



DON'T MAKE ME TURN THIS LIFE AROUND

BY CAMILLE PAGÁN

Libby is ready to celebrate with her husband, Shiloh, with the news that she is 10 years cancer-free. She needed some good news after the recent death of her father, but when her husband fails to remember the date and her twins won't stop bickering, she decides a family trip to Vieques, the Puerto Rican Island where she and Shiloh fell in love, is just what the doctor ordered. Although she plans the perfect trip, it is not quite the island she remembers, and disaster hits at every turn, including a dangerous tropical storm. Libby soon realizes happiness cannot be scheduled, and each day is a gift to be taken as it comes.

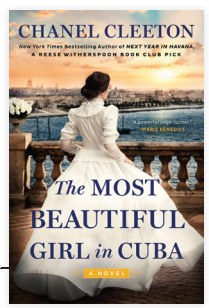


CLAP WHEN YOU LAND BY ELIZABETH ACEVEDO

On November 12, 2001, American Airlines Flight 587 was flying from JFK Airport to Las Américas Airport in Santo Domingo when it crashed into Belle Harbor in Queens, New York, and 265 people lost their lives. Camino, who lived in the Dominican Republic, and Yahaira, from New York, both lost their fathers on the flight. They didn't know each other, nor did they know that the father they lost was the same person. The girls not only have to cope with their grief but also their father's double life and a sister they never knew existed.

THE MOST BEAUTIFUL GIRL IN CUBA BY CHANEL CLEETON

It's a tale of three women whose lives intersect in the late 1890s due to the occupation of Cuba by Spain. The book centers on Grace Harrington, a young reporter who secures a job with William Hurst's New York paper, The Journal; Evangelina Cisneros, who is jailed for an attack on a Spanish leader in Havana; and Maria Perez, a secret courier for the Cuban Revolutionaries. The involvement of the U.S. press, and making Evangelina's imprisonment the battle cry against Spain's evil actions, contributed to the U.S. declaring war on Spain in 1898. A historical fiction told by the women involved in different capacities in Cuba and the United States.





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Adopt this Pet: Precious

TAKE THIS JACK RUSSELL FROM WAGS TO RICHES!

This happy and fun-loving 13-year-old Jack Russell terrier is a lot to love, weighing in at 24 pounds. She is very active and loves taking her pet parents for walks every day. Playful, yet laid-back, Precious is cuddly to the *nth* degree and can't wait to spend her golden years with a forever family in a forever home!



MORE ABOUT PRECIOUS

Colors: White and tan
Age: 13
Weight: 24 pounds
Likes: Going for walks and playing with her squeaky Tito's Dog Toy.
"When my pet parents take a nip during Happy Hour, I celebrate right along with them, squeezing my squeaky Tito's Dog Toy to ring in Yappy Hour." ***— Precious***
Dislikes: Staying at home, not getting cuddled.
"I know I need to slim down a bit to get back into my canine couture, so take me for a long walk and let's lose some pounds together! But give me a hug, first." ***— Precious***
Adopt her: Due to the pandemic, all Hilton Head Humane Association adoptions are by appointment only. Call 843-681-8686 or visit hhhumane.org

Official Mensa® Challenge

Answers are available on LocalLifeSC.com/Mensa



So you think you're pretty smart... Try this Mensa quiz!

1. The logic professor put a note on his classroom door: "Sorry to cancel class today: Tuesday. I'll be here two days after two days before the day after tomorrow." What day will he be back?

2. What do the three words below in common?
CLIMATES PROMISER LOUTS

3. The following 14 letters can be anagrammed into a three-word phrase – with an animal twist – meaning "to save."
S A Y Q W U R R I I E A L T

4. What does the figure on the right represent?

4.



5. The Great Detective was quite puzzled at first. He had arranged to meet his European counterpart on July 8 at 1 P.M., under the clock at Grand Central Terminal. The man never showed, and the Great Detective couldn't reach him. The light finally dawned and the Great Detective met him after all. What happened?

[LAST MONTH'S ANSWERS]

1. *1 - b; 2 - d; 3 - e; 4 - c; 5 -a* ***2.*** *The missing letter is "Z": ZEBRA, WIZARD, ZOOLOGY, MAZES* ***3.*** *96,363*
4. *So they threw their tea in the harbor - let them drink coffee. (Code: C = A, D = B, E = C, etc.)* ***5.*** *trees (George likes words that have double "e.")*

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Charity Spotlight

Lowcountry Immigration Coalition

MISSION

To educate, communicate and advocate on behalf of the local immigrant community of the Hilton Head/Bluffton area. The Lowcountry Immigration Coalition is dedicated to finding a fair solution to immigrant reform and creating an inclusive community throughout the region.



©PHOTOS BY ARNO DIMMLING

EMPOWERING LATINOS Locals show support for Deferred Action for Childhood Arrivals at a LIC gathering. LIC founder and co-chair George Kanuck is shown speaking at a Lowcountry Immigration Coalition event.

WHOM IT HELPS

The LIC helps immigrants, Latino communities and Latino families in the Hilton Head and Bluffton area. The immigrant population in the Lowcountry has grown significantly in the past decade, and it has become a strong economic engine in the community. The LIC is especially passionate about providing a sustainable long-term solution for Deferred Action for Childhood Arrivals (DACA) young adults, allowing them to enter the workforce in any profession that they choose and to continue contributing positively to the community without legal restrictions, disadvantages or unfair challenges.





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HISTORY

In 2010 Eric Esquivel, publisher of La Isla magazine, founded the Lowcountry Immigration Coalition alongside co-chair George Kanuck. Esquivel and Kanuck head the Coalition and the Board of Directors. These leaders are outstanding people who are dedicated to improving living conditions and opportunities for Latino families in the area. They serve the LIC voluntarily without any personal economic benefit because of their passion for human rights, Latino empowerment and community building. The central focuses are providing resources to the immigrant community, such as food pantries, assistance for medical emergencies and legal help. Some accomplishments of the LIC include implementing the prevention of police checkpoints without motive in Latino communities, conducting family plan workshops designed to help families avoid the possibility of deportation, and bringing to light unethical practices, such as towing cars in Latino communities.



HOW TO HELP

You can help LIC by attending its events, listening to its public presentations and educating those around you about the disadvantages that immigrants in South Carolina face. Additionally, the Lowcountry Immigration Coalition will gratefully accept any donations sent to its office address: *386 Spanish Wells Road, Unit 3, Hilton Head Island, SC 29926*

FOR MORE INFORMATION ON THE LOWCOUNTRY IMMIGRATION COALITION
Visit the Lowcountry Immigration Coalition Facebook page or call 843-681-2393



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LETTER TO THE EDITOR
LOCAL Life asked ***Iliana Leyba*** to share her thoughts about what it means to be local. Leyba is a Venezuelan-born mother, artist, journalist and news anchor who lives in Bluffton. LOCAL Life welcomes letters to the editor and comments to our website. **Write to info@wearelocallife.com.**

What makes it local



adjective. lo·cal | lō-kəl

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

You only live once

BY ILIANA LEYBA



LOCAL SINCE 2016 Bluffton resident Iliana Leyba is a journalist and anchor for LatinXtoday, a bilingual news program. She is also an artist who uses repurposed materials such as shells, driftwood and stones in her brightly colored works.

Mother, artist, journalist and lover of natural beauty. This is how I see myself. I chose the Lowcountry because of my love of natural beauty, a desire to be active, and I enjoy the peace I've found on "America's favorite Island." In 2014 I had the chance to visit Hilton Head with my family and was inspired by the beauty, charm and history. I felt a magical connection exploring the Island. Two years later, I moved out of Venezuela and briefly moved to Miami, searching for opportunities in the United States that would bring safety and security for my family. I always remembered that connection with South Carolina; this was the beginning to my life journey.

I moved to Bluffton in 2016, where I was able to find a job and maintain a life for my family. It was this love of nature and the culture that kept me here. I was amazed at how the local people appreciated diversity and culture. It is truly a melting pot. My passion has always been in art, as I owned and managed a successful business in my hometown of San Cristobal, Venezuela. It is with this artistic heart that I found new materials to incorporate into my creations. I had the opportunity to exhibit my work at the Art Center of Costal Carolina and other local venues. Meeting new artists and local talent was critical, as this opened doors for me socially and in my search for a career.

After a few years of exploring, I found myself as a journalist on a popular news program, LatinXtoday, a bilingual news program sponsored by La Isla Magazine. I felt this opportunity was a true blessing, and I imagined that I could be a voice for the Latin culture and show the Lowcountry that the Latin community is strong, educated and brings sabor — flavor — to the area. I believed this opportunity was a bridge between cultures. I feel truly blessed to be in the Lowcountry and will continue to promote this Latin flavor. This area is so full of life — I love to get out and paddleboard, walk the beaches and ride bikes just to see all that is around us; I have found my peace.

My life journey is not over, as I feel my opportunities are endless. I want others to see what this area has to offer. I intend to blaze a path that, like other Latinos, is one of pride, community and family. I implore everyone to get out of their house, explore and get involved, "do not limit yourself" because "solo se vive una vez." *LL*



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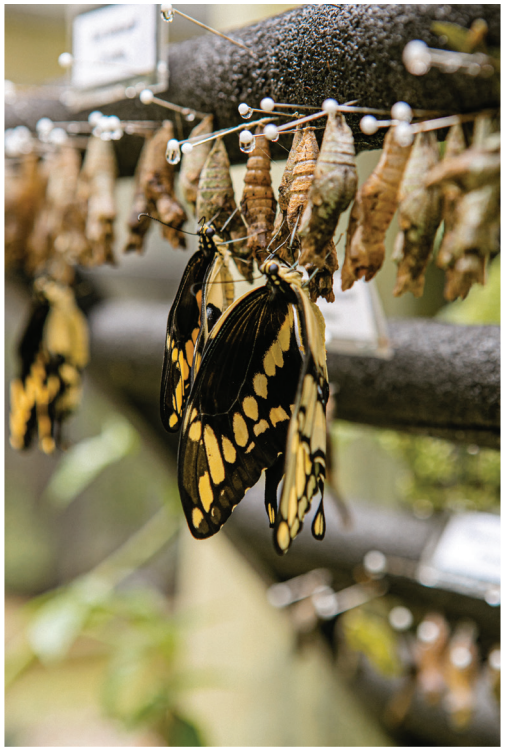









Find additional images from these photo shoots online at **LocalLifeSC.com**

Faces of the Latinx community

The flavors, sounds and culture of Latin America are alive and well in the Lowcountry. Meet three locals whose South American roots helped them bloom here.

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

America, it has been said countless times, is a country of immigrants. And the truth of that sentiment is self-evident.

In fact, we are not just a nation comprised of immigrants but one that is defined by its immigrants. Celebrating the Fourth of July with hamburgers and hot dogs? Thank the Germans who brought their penchant for meaty treats with them. Googling something or watching a video on YouTube? Both founded by immigrants. And let's not forget that famous lady in New York harbor, who found her way here via France.

The point being, the American chorus is made of many voices. And perhaps no group has had a bigger impact in recent decades than the Latinx community. And perhaps no community has been more misunderstood. Not simply a monolithic catch all, it is a community of countless cultures and traditions. Each is worth exploring, but for now meet three Latinx immigrants who are adding their own spin on the American experience.



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Martin "DJ Mar" Miranda

THIS URUGUAY NATIVE IS ONE OF THE LOWCOUNTRY'S MOST POPULAR DJS.

If you've been to Latin Night at Poseidon Rooftop Bar, you don't need to be told what an exhilarating experience it is. For the uninitiated, picture a constantly pumping blend of beats and songs that transcends borders, gleefully mixing together the distinctive rhythms of reggaeton and Latin pop into classic hits of the '90s and 2000s. Now picture that music electrifying a crowd that cuts across all racial divides, and at its center you'll find DJ Mar.

"That is what we want to do. We want to bring people together. White, Black, Asian, everybody..." said DJ Mar, or Martin Miranda as he's known off the dance floor. "I just want to bring everyone together for one night."

His path to the DJ booth begins in his native Uruguay, where he grew up surrounded by the rhythm and culture of his Paysandú neighborhood. Already entranced by music, Miranda's first gigs came courtesy of an old school boom box on loan from his dad. "He had the one with the double cassette, and I used to do my little radio show I'd record... then take the speakers out and play them for my neighbors," he said. "I never thought at the time I'd be a DJ — I've just always been around music. My mom took me to learn to play the





GREAT DJ Martin "DJ Mar" Miranda plays the best Latin music, EDM, hip hop, reggae and Top 40 music for private parties and music venues. He moved to the area at age 14 from Uruguay.

drums, but we couldn't afford it."

He was 14 when his family chased their American dream, and Martin found himself in a strange land without a word of English in his vocabulary. "When you're a little kid and when you're in school, you dream about other countries. But you think Disneyland. I never thought I'd end up in the Lowcountry," he said. But as he learned, he found himself more at home.

"This country gives you the opportunity to do what you want. You just have to take the right opportunities," he said.

Those opportunities led him to take the DJing which he'd developed as a hobby onto the big stage, taking gigs at 51 Degrees, 201 Tapas and Hilton Head Brewing Co. before partnering with Poseidon for his monthly Latin night.

"It's the best feeling ever. You play a new song, everyone's screaming," he said. "I work a full-time job, and every time I get to play music, it's my release."



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Carlos Chacon

THIS NATIVE OF COSTA RICA NEVER OUTGREW HIS PASSION FOR THE OUTDOORS.

Carlos Chacon grew up chasing butterflies around the verdant hills and valleys just outside of San Jose, Costa Rica. Years later, he's still chasing butterflies. It's just that now he does it professionally, as Manager of Natural History for the Coastal Discovery Museum.

"I spent my childhood exploring the coffee fields, where there were coral snakes and owls and butterflies and turtles... It was a great place for a kid who was interested in nature," he said. "I think a lot kids are, I just never grew out of it."

Part of a tight-knit family that still maintains a compound in Costa Rica for an array of cousins, aunts, uncles and grands, Chacon's passion for the outdoors led him to pursue a job as a naturalist. Taking small groups out into the field to experience the vast biodiversity of native country proved to be an enduring calling – he still leads them decades after uprooting and coming to America.

"Before I came here, I was doing nature trips all around Costa Rica. After I came here, I continued to do them once a year, combined with working full-time at the museum," he said. "A few years ago I went part-time at the museum in order to do more trips, and now I'm doing 5-7 trips per year."

These trips not only let Chacon reconnect with the flora and fauna that defined his upbringing, it lets him share





NATURE LOVER Carlos Chacon is the Manager of Natural History for the Coastal Discovery Museum. He also leads several small groups on trips to Costa Rica each year.

his culture with his wife, Carol Weir, and their sons.

"We usually go as a family once a year and stay there for 2-3 weeks. My sons grew up here, but they have strong connections to Costa Rica; they know all their cousins there and speak Spanish," he said.

It was Wier who first floated the idea of a move to her native U.S. after the couple had been dating for several years, although Chacon had already been considering emigrating. "I'd just finished college, and she wanted to move back. I was trying to get a chance to get my master's here, so the two things kind of lined up," he said. He would finish his master's degree in environmental resources management at USC, and after having a couple of children and buying a house, Chacon realized this was home now.

"I love it here. The nature here is really nice. It's not the tropics, but it's close enough," he said. "And I was able to combine living here with the trips. There's always a little stress running a trip, but the places we stay are beautiful."

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Priscila Ortiz

SALSA DANCING KEEPS THIS ARGENTINA NATIVE CONNECTED TO HER CULTURE.

Ask anyone who has ever moved to a foreign country, and they'll tell you that getting over the language barrier is the hardest part. For Priscila Ortiz, the language was just part of it.

"My mom spoke English, but I would never answer because I was embarrassed," said Ortiz. "She would always say, 'You should speak back, because if we move, you won't be able to speak the language. I would say 'We're not moving.' And then we moved."

So 14-year-old Priscila Ortiz found herself leaving her native Argentina for a new country where she didn't speak the language. And that was on top of the complex stresses of teenage years. "Oh yeah, it was awful," she said with a laugh. "I didn't think we were going to stay at first. My mom was from here, so we visited a lot. I just thought we were coming here on vacation."

Her English would eventually improve to the point of true hyper fluency – in fact, today you'd be hard-pressed to find so much as a hint of an accent. But by then, she would discover a far more universal way to communicate.

"What I love about dance is it keeps us connected," she said. "Everyone is so disconnected in this world... it's so nice to meet someone and communicate. It's a language you can share with anybody."

Her passion for salsa dancing is a language all its own, spoken in precisely choreographed sways, twirls and flourishes. It's also a fearless declaration of her pride for where she came from. "Growing up we danced a lot. It's in the culture," she said.





SUPER SALSERA Priscila Ortiz is an avid salsa dancer, traveling to events around the country. She also owns Hair Loft on Dunnagan's Alley.

Beginning her journey at Fred Astaire Dance Studio, Ortiz enlisted a ballroom dancer friend to lead her in as much as two hours a day in lessons. "I realized there was a whole other world of it," she said. "It was technique. It was learning everything to a T... I still do lessons to continue to grow."

And when she's not helping her clients look fabulous at her own business, Hair Loft on Dunnagan's Alley, you'll find her following that passion for dance around the country, at congresses put on by fellow devotees to the rhythm of salsa.

"It's a different culture. The last one I went to in Orlando, I'd say even just one class had 200 people in it," she said. "There had to be more than 800 people there. And you see people of every age. Younger, older... you get everything."

And with every perfectly executed dance move, Ortiz finds a deeper connection to her home country. "Knowing it and growing up in that culture, it just takes you back. My dance partner is always saying, 'I wish I knew what they were saying.' ... I guess it does make a difference when you know the language." *LL*

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Q+A

CELEBRITY CONNECTION

John Bolton

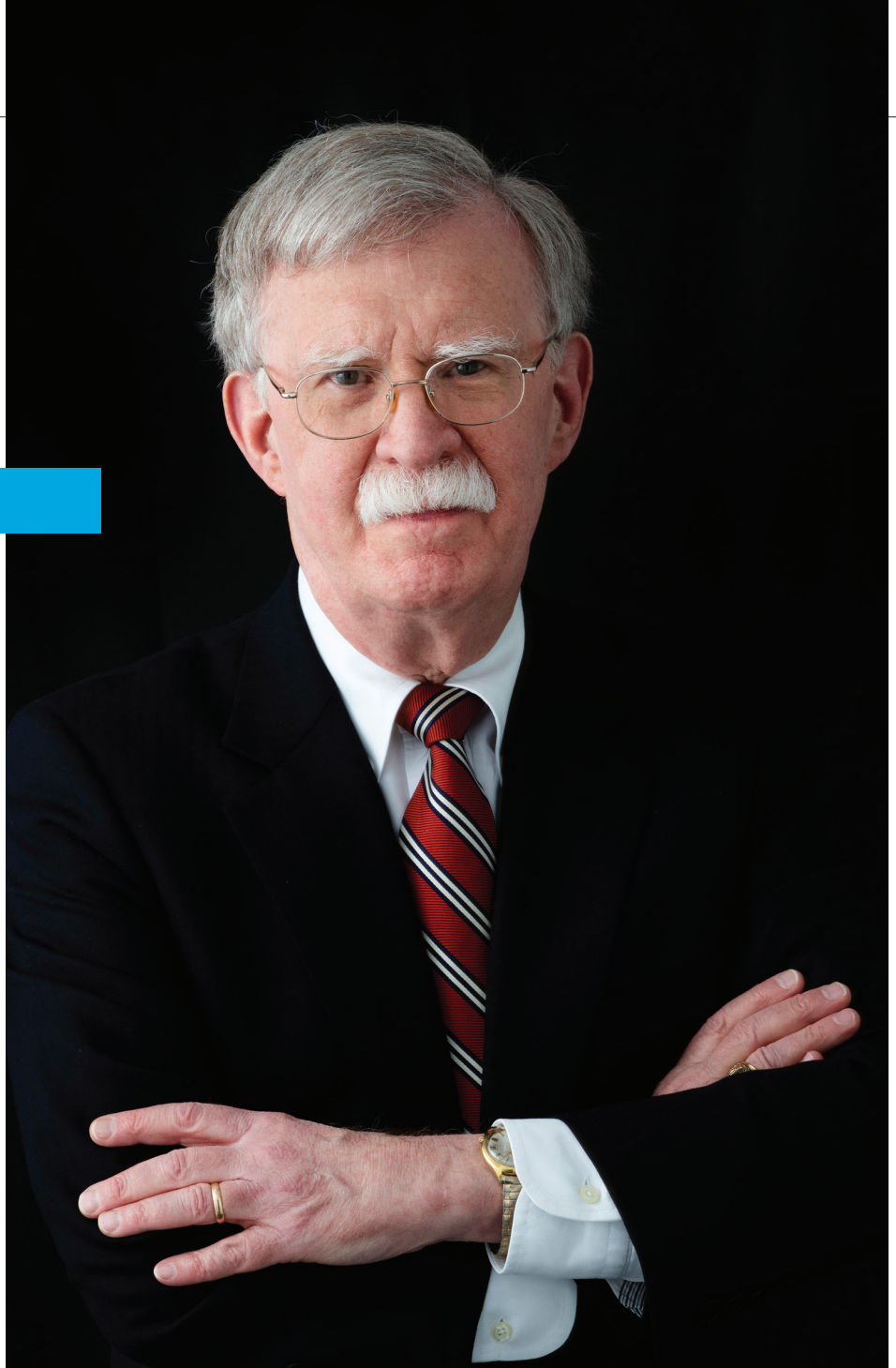
THE 27TH UNITED STATES NATIONAL SECURITY ADVISOR HAS A SPEAKING ENGAGEMENT PLANNED ON HILTON HEAD.

BY LESLIE T. SNADOWSKY

Ambassador John Bolton will address national security challenges and opportunities facing the Biden Administration as the first featured speaker for the World Affairs Council of Hilton's Head's 2021-2022 First Friday Speaker Series.

Bolton served as National Security Advisor to President Donald Trump between 2018 and 2019, was a Senior Fellow at the American Enterprise Institute from 2007 to 2018, was the U.S. Ambassador to the United Nations between 2005 and 2006 and held high-level positions during the Administrations of Presidents Ronald Reagan, George H. W. Bush and George W. Bush.

Bolton, a staunch defender of American interests, has advocated tough measures against the nuclear weapons programs of both Iran and North Korea and the proliferation of weapons of mass destruction worldwide. An author and an attorney, Bolton's op-ed articles are regularly featured in The Wall Street Journal, The New York Times and The Los Angeles Times.



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FULL PRESS
With then President Donald Trump, during NATO Summit 2018.

REPRESENT
John Bolton attends the 73rd UNGA session at United Nations Headquarters.





World Affairs Council of Hilton Head

2021-2022 FRIDAY SPEAKER SERIES

A year of turmoil! A pandemic, a contested presidential election and massive cyber-attacks raised challenges around the globe. Our strong roster of speakers will provide broad coverage of these topics as well as China's treatment of the Uyghurs, Brexit, Iran under sanctions, the endless conflict in the Gulf Arab States and America's own challenges.

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For a complete listing of speakers and their biographies, visit www.wachh.org/FridayMeetings21-22

October 22, 2021



Ambassador Deborah McCarthy,
former Ambassador to Lithuania and expert on U.S. foreign and national security policy

Title: Russia and the Baltics – Past and Present

GLOBAL SPEAKER PROGRAM



November 19, 2021

Anand Menon
Professor of European Politics and Foreign Affairs at King's College London in the United Kingdom

Title: UK in a Changing Europe

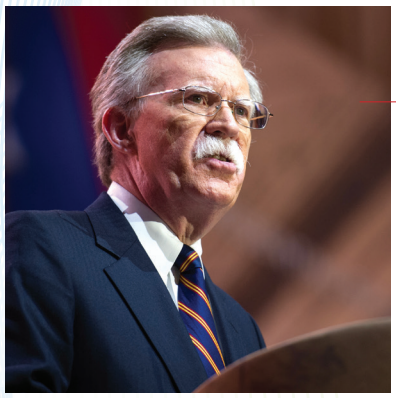
December 3, 2021



Nury Turkel,
Uyghur American Attorney, and Adjunct Fellow at the Hudson Institute

Title: The Future of Uyghurs

KEYNOTE SPEAKER



October 1, 2021

John Bolton,
former National Security Advisor and Ambassador to the United Nations

Title: National Security Challenges & Opportunities

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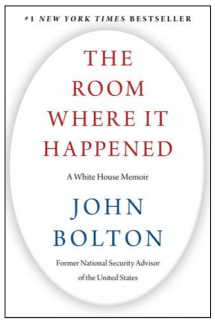
What lessons were learned from our involvement in Afghanistan?
It is never American strength that is provocative, but American weakness. Such weakness is tragically evident in the Biden-Trump obsession with total military withdrawal from Afghanistan. This is a terrible tragedy considering the lives and treasure America and its allies, especially the Afghans, have lost over two decades. A worse fate will come if, after the Taliban resumes control across Afghanistan, al Qaeda, Isil and other terrorist groups again take sanctuary there, threatening the resumption of significant, anti-Western terrorist operations.

We entered Afghanistan for core strategic reasons: to remove the Taliban government and destroy al Qaeda. We had substantial but incomplete success. We remained for equally compelling reasons: to prevent a recurrence of terrorist capabilities to strike America and its allies, and to watch more carefully developments in Pakistan and Iran. For the West more broadly, the Afghan withdrawal dangerously impugns our worldwide resolve. Beijing, Moscow and Tehran are fully alert, looking for every opportunity to exploit U.S. weakness.

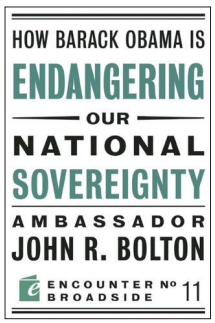
The Afghan collapse is either a major intelligence failure or proof of congenital wishful thinking by President Biden and his advisers, probably both. Worse, the collapse of Afghanistan's national military is a debacle for America, Britain and our allies, posing a potential new worldwide threat. If, as now seems certain, al Qaeda, Isil and other terrorist groups take sanctuary in the country, we will have effectively returned to a pre-9/11 terrorist environment.

Bolton's Books



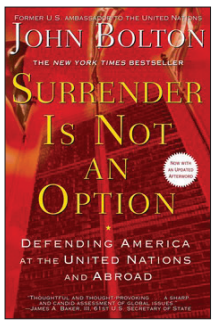
THE ROOM WHERE IT HAPPENED: A WHITE HOUSE MEMOIR

Simon & Schuster (June 2020)



HOW BARACK OBAMA IS ENDANGERING OUR NATIONAL SOVEREIGNTY

Encounter Books (April 2010)

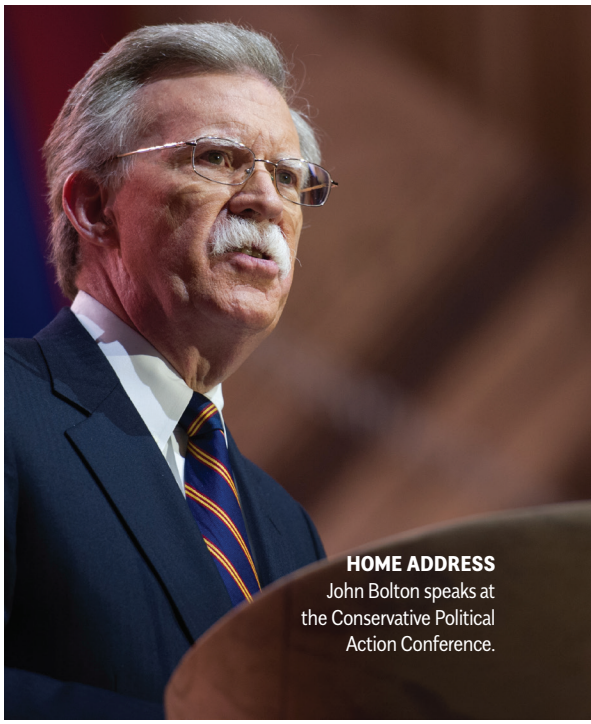


SURRENDER IS NOT AN OPTION: DEFENDING AMERICA AT THE UNITED NATIONS AND ABROAD

Simon & Schuster (November 2007)

What's your outlook on North Korea and its nuclear intentions? North Korea's Pyongyang likely now has the ability to put a warhead over North America and is pursuing systems beyond land-based ballistic missiles. There is, however, no certainty among observers that the North can target accurately or its warheads can survive the difficult atmospheric reentry process. Critically, therefore, enough time remains (albeit not much) to stop North Korea before it directly threatens the United States and its ally Japan. Tokyo and Washington should both understand the real target of their efforts must be Beijing in China and not Pyongyang in North Korea.

For over 70 years Beijing has provided North Korea with enormous military assistance and, while denying recent support for nuclear-related programs, undoubtedly provided considerable help previously (as did Moscow). Politically, Beijing flies protective cover for Pyongyang at The United Nations Security Council. Economically, North Korea would collapse quickly if China suspended energy transfers, which constitute 90 percent-plus of its supplies, not to mention massive subsidies and humanitarian assistance. Indisputably, China made and sustains North Korea. Beijing must now own up to its responsibility, and it is time for the U.S. to focus on China. *LL*



HOME ADDRESS
John Bolton speaks at the Conservative Political Action Conference.

Quick Facts

Who are the smartest political leaders you've met?

- U.S. Secretary of State, U.S. Secretary of the Treasury and White House Chief of Staff Jim Baker
- U.S. Secretary of Defense, U.S. Congressman and White House Chief of Staff Donald Rumsfeld

What's the most historic moment you've personally witnessed/ been a part of?

- 9/11

Best book about politics you've read (except yours, of course)?

- The Last Lion: Winston Spencer Churchill: Alone, 1932-1940 by William Manchester

---

- **Bolton** graduated with a B.A., summa cum laude, from Yale College and received his J.D. from Yale Law School.
- **Bolton** currently lives in Bethesda, Maryland, with his wife Gretchen.
- **Bolton** is looking forward to visiting Hilton Head for the first time during his WACHH speaking engagement.

WATCH HIM SPEAK

When: 10 a.m.-11:30 a.m., Friday, October 1

Where: First Presbyterian Church, Hilton Head Island

Note: Due to limited capacity in the venue, attendance at this event is limited to World Affairs Council members, but guests can register to watch the live stream. wachh.org



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Five tips from a successful businessman

FORMER KROGER LEADER BILL SHERIDAN SHARES HIS SECRETS FOR SUCCESS.

STORY BY EDDY HOYLE







LOCAL SINCE 2015 Bill Sheridan is shown with members of his family, and with his wife Bonnie outside a church in Barcelona, Spain.

Bill Sheridan had a stellar 35-year career with the Kroger Company's Columbus Division, managing their pharmacies. His decision early on to attend Ohio State University to become a pharmacist broke away from his family's long history as funeral directors. "My father supported my decision because he wanted me to love what I do and to be happy," he said.

He loved his work as a pharmacist, and after a few years he reluctantly accepted an administrative role. He found a niche where his skills as an effective and results-driven leader enabled him to excel and grow. When he moved into administration, there were only three stores in his region and only 10 pharmacies companywide. Eventually, that grew to where he was responsible for 220 stores with 600 pharmacists. Overall, Kroger had 2,000 pharmacies nationwide. Sheridan guided the company in acquiring local pharmacy competitors and folding them into Kroger grocery stores.

Sheridan also taught advanced pharmacy practice at Ohio State University and the University of Toledo.

He received several awards throughout his career, including the Ohio State College of Pharmacy Distinguished Alumni Award in 2014 and the Ohio Pharmacist Association Beal Award for Outstanding Contribution to the Profession of Pharmacy in 2015. He is most proud of two national honors he received after he retired: The Next Generation Pharmacist, Lifetime Leadership of the Year Award 2015; and the Pharmacy Management Excellence Award 2016 from the American Pharmacists Association.

Sheridan and his wife, Bonnie, live in Long Cove Club and enjoy playing golf, kayaking, cycling and spending time with their three children and five grandchildren. Bill and Bonnie are members of Saint Andrew by-the-Sea Church on Hilton Head Island. He is on Long Cove's Board of Directors and is a former board member of Memory Matters. ***Here are his tips for success.***

Keys to Success

1. Job satisfaction. Sheridan said one should find a job you really want. "If it's not what you really want to do, you cut your chances for success. You need to be satisfied, and it's not all about the money. If you enjoy your job, it won't feel like work so success comes faster," he explained. "Don't see it as an hourly job – it's a profession, so take on responsibility."

2. Believe in your team. "Surround yourself with great people and let them do their work," Sheridan said. "Believe in them. Let them think, express their ideas and their opinions." Everyone on the team is relevant and important, so trust them.

3. Stop and listen. "Stop and listen to all opinions, and you will find out there are many ways to tackle an opportunity. More often than not, there is a better way to handle things than you may have originally thought. Be able to consider even the craziest ideas — they may be good."

4. Evaluate change. "Don't always accept change for the sake of change," he said. "Make sure it's been thought through and if needed, it will have a better outcome. Ask why it is a good idea and why it could make things work better. When others win, you win – and that's a positive thing for the whole team. You need to work with your people, thus people do not work for you. Create a team environment."

5. Family first. It's easy to forget the importance of family as one focuses on success. "Family comes first. I believe in that wholeheartedly. It's got to be right at home for it to be right at work. What are you really committed to? When you leave work, it should stay at work. Enjoy life and put family first." LL

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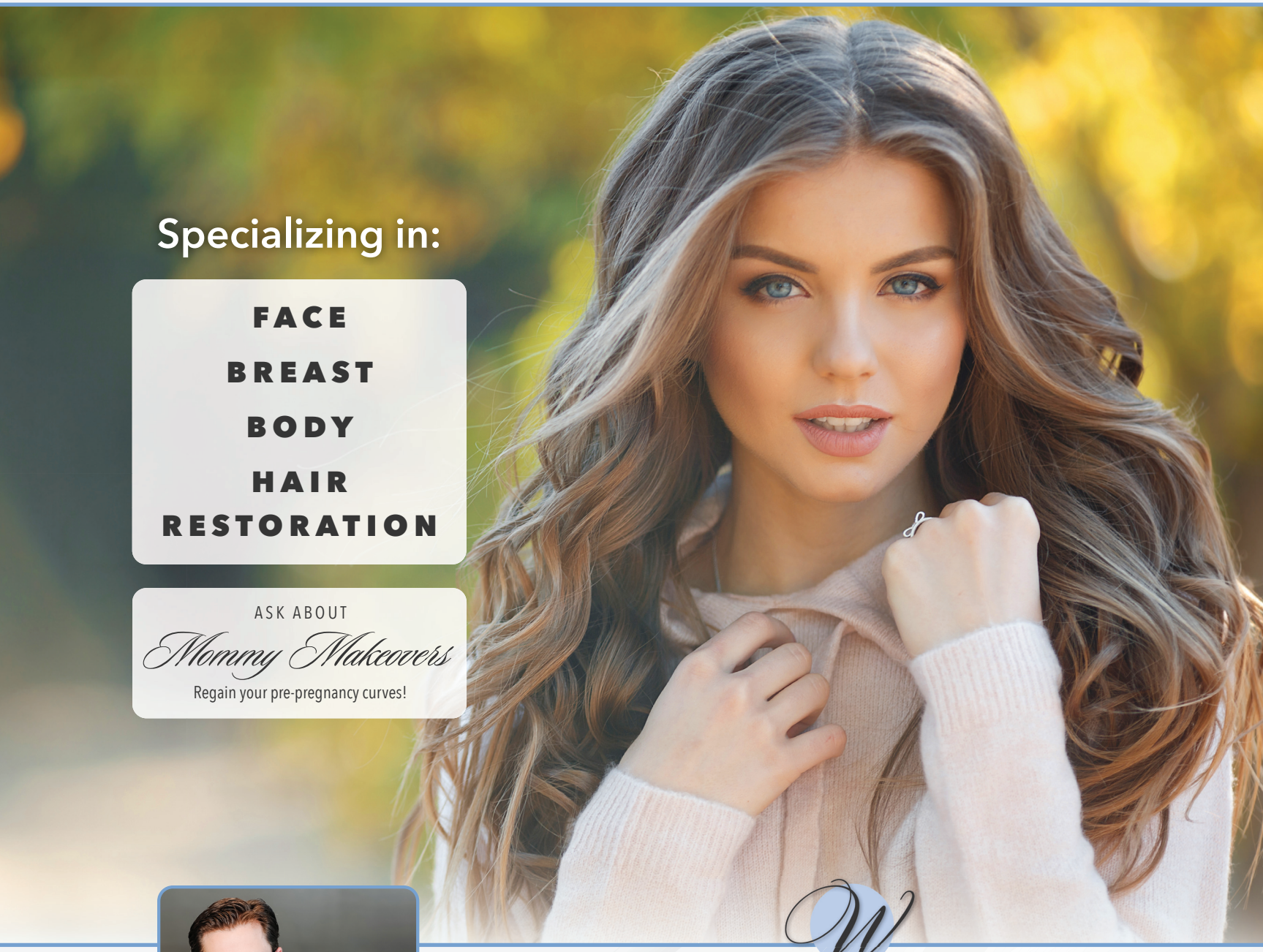

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CRAFTED IN THE LOWCOUNTRY
EST. 2019
AWARDS

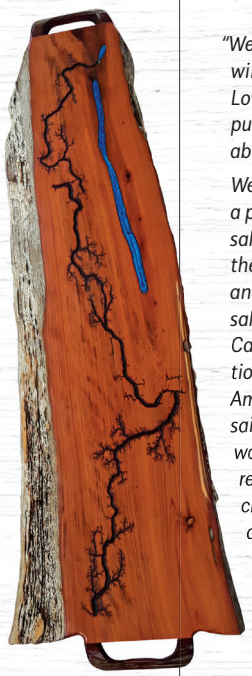
HARGRAY

As the **2021 Crafted in the Lowcountry Awards** come to and end, LOCAL Life thanks each and every participant for their entries. Incredible submissions were entered for each of the home, style, drink, food, crafts and art categories, all being made here in the Hilton Head Island, Bluffton, Beaufort and Okatie areas.

Once each submission is carefully reviewed by the judges, a winner for each category will be selected and announced in the October issue. Those six winners will then each be considered for the grand prize. The six category winners will be featured in an issue of LOCAL Life, and the grand prize winner will be featured prominently in an issue of LOCAL Life, as well as receive a feature story, cash, a social media campaign, professional photography and videography, potential additional distribution and more.

Keep an eye out for the category and grand prize winners of the **2021 Crafted in the Lowcountry Awards** in upcoming LOCAL Life issues.

Roberto Rodriguez of **Wild Wood Rescue and Design** benefited greatly from his involvement in the **2019 Crafted in the Lowcountry Awards:**



"The 2019 Crafted in the Lowcountry Awards was a wonderful experience and door opener for me and my business. Since starting in 2013, I was growing very slowly due to a lack of time, knowledge and dedication to the growing part of my business. I did only one show a year and was in about three stores in the Bluffton area. After the article in LOCAL Life magazine and the Crafted in the Lowcountry Awards, I had an invitation to several shows, stores and galleries.

All of this caught me by surprise since I didn't have enough inventory for all those opportunities, but I am catching up! Also, I have had a surplus of new people/clients, either stopping by my shop or my house, and buying pieces. I even had cabinet makers from the north stop by my house impromptu, and I got to show them how I burn wood with electricity. They were amazed, and we were talking about doing it to cabinet faces!

I am very grateful for the opportunities given to me by LOCAL Life and the Crafted in the Lowcountry Awards. It has been nothing but a wonderful experience for my business and personally for creating friendships."

Previous winners have gained much more than exposure. After winning the style category in 2019, **Scarlett Olson** of **Indigo Scarves** had this to say:

"We were thrilled to have been chosen as the style winner for the 2019 LOCAL Life Crafted in the Lowcountry Awards! After the initial article was published announcing the winners, our Etsy shop absolutely blew up!

We were mailing out multiple orders a day and saw a profit like we'd never seen before. Many of our sales were from the Beaufort area, and we even had sales to South Carolina vacationers all across America who said our products would be a perfect reminder of their cherished time at the beach.



We are so thankful that LOCAL Life was able to highlight the historical significance of our business and also share some of the skill involved in creating our products, as many don't understand how time-consuming our craft can really be.

Locally, we have become much more recognizable and our story better-known. We now sell our products in even more stores. Thank you so much to everyone at LOCAL Life – this award has really helped our small, local business succeed!"



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STORY BY DAISY DOW





Some sports require bats and balls, but if you have a body and you like to move it, dance might be the activity for you. The beautiful thing about dance is that it is exactly what you make of it. The style and music is all up to you. In celebration of the Lowcountry's Latin ties, September is the perfect time to dust off the boom box and turn up your favorite Latin tunes. If a tango to Billy Idol's Dancing with Myself is not quite your speed, why not use your moves to make a few new friends? Try a group Zumba lesson or try to salsa with a stranger at a social party. With so many studios, gyms and outdoor classes being offered all across the Lowcountry, the time is right to treat your body and calm your mind with some Latin dancing.

Across all styles of traditional, modern and ballroom dances, exercise is a given. Professional dancers are considered elite athletes and most certainly get their steps in for the day over the course of an evening's class. Whether you want to make touching your toes less daunting or want a fun way to boost your memory, dancing can help you reach your health goals, whatever they may be. Potential benefits of getting your groove on include stress relief, improved balance, better flexibility and weight loss. Based on your musical preferences and the style of dance that speaks to you, at least one of the salsa, Zumba and Aqua Zumba classes nearby will be music to your ears.

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Want a full body workout without putting so much pressure on your joints and muscles? Aqua aerobics or Aqua Zumba works out your body in much the same way as you would by using resistance machines at the gym. Having to push and pull while underwater makes your muscles stronger while keeping your body cool. ***Latin connection:*** *Aqua Zumba combines the South American Zumba rhythm and dance steps with a pool party. It offers a fun but challenging water-based, body-toning workout. Water creates natural resistance, which means every step is more challenging and helps tone your muscles.*



Salsa

When people think of salsa dancing, they might flash to a scene from Dancing with the Stars, complete with elaborate costumes, pin-thin shoes and intense eye-contact. But salsa is about more than just looks (as long as you look good doing it!). Any choreographed set forces you to remember a sequence of steps and patterns in sync with music, but dancing with a partner raises the stakes of a misstep. The close connection between partners and the trust between them helps improve personal relationships outside of the studio as well. ***Latin connection:*** *Salsa is an amalgamation of Cuban dances such as mambo, pachanga and rumba, as well as American dances such as swing and tap. Different regions of Latin America and the United States (including countries in the Caribbean) have distinct salsa styles of their own, such as Cuban, Puerto Rican, Colombian and New York styles. Salsa's tempo ranges from about 150 bpm (beats per minute) to around 250 bpm, although most dancing is done to music somewhere between 160 and 220 bpm. The basic salsa dance rhythm consists of taking three steps for every four beats of music. The odd number of steps creates the syncopation inherent to salsa dancing and ensures that it takes eight beats of music to loop back to a new sequence of steps.*



Social dancing

Social dancing means taking the moves you mastered in front of the mirror into a crowd. Social dances enable participants to dance on their own terms, skill level and speed while fostering interpersonal connections. Usually social dances play music conducive to particular styles of dance like the salsa, tango and waltz, but who says you can't mix and match? However you are moving your body, dancing helps to keep your joints lubricated and prevent arthritis. Additionally, it helps to build bone density, thereby combating osteoporosis in both men and women. ***Latin connection:*** *Social Latin dances include salsa, mambo, merengue, rumba, bachata, bomba and plena. Perreo is a Puerto Rican dance associated with reggaeton music with Jamaican and Caribbean influences. Argentinian folk dances are chacarera, escondido and zamba. Cueca is Chilean folk dance. Uruguayan folk dances are pericón, polka and ranchera. Typical Bolivian folk dances are the morenada, kullawada, caporales and the recently created tinku. In Colombia one of the typical dances is the cumbia.*

Zumba

For a non-stop jam session, mix some Zumba into your weekly routine. An instructor will guide you through a quick-paced workout that feels more like a dance party. With both aerobic and anaerobic benefits, an hour of Zumba flies by while working your heart. As you jump, squat and swing your way into shape, your balance and coordination are sure to improve as well. ***Latin connection:*** *Zumba is the largest branded fitness program in the world, created by Colombian dancer and choreographer Alberto "Beto" Pérez and founded in 2001. Pérez, an aerobics instructor, forgot to bring his regular music to his aerobics class. He happened to have cassette tapes of Latin dance music — salsa and merengue — and danced to them instead. Zumba choreography is composed of using all or some of the 16 core steps. There are four basic rhythms: salsa, reggaeton, merengue and cumbia, and each basic rhythm has four core steps.* LL





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One of a kind

A traditional landscape courtyard with pierced brick walls sets the tone for the arrival to the Morettes' gracious estate in Palmetto Bluff.

"The main entrance is perhaps one of the most elaborate entries we've ever created and features a stone terrace, sweeping arch and a series of meticulously crafted mahogany doors," said William Court.

Regal two-story gables ascend along both the front and rear elevations of the main house. The rear of the house is a continuous sequence of glassed- in, screened and open porches.

HOME SHOWCASE

Midwestern luxe meets May River majesty

A REGENCY-STYLE RIVER ROAD DESIGN BLENDS NORTH SHORE CHICAGOAN SOPHISTICATION WITH UNDERSTATED LOWCOUNTRY ELEGANCE.

STORY BY PAULA MAGRINI
PHOTOS BY J. SAVAGE GIBSON

One ride through the mesmerizing, Spanish-moss canopied streets of Palmetto Bluff led Bob and Jeanne Morette to an about-face in their retirement planning. They had set their sights on a home in South Carolina's mountainous upstate, but the intriguing ambience and lifestyle ease of the May River's iconic community changed their minds. In a matter of weeks they purchased not one, but two waterfront homesites in the River Road neighborhood near Moreland Village.

Relying on ***Court Atkins Group*** to steer their home design, the Morettes were pleasantly surprised by the architects' flexibility. "Superb attention to detail was what we counted on from this team," Jeanne said. "But their constant willingness to blend our midwestern style with relaxed coastal details was truly impressive — and appreciated."

"The Morettes had an extensive collection of existing furniture and art that needed to feel comfortable in the Lowcountry environment, yet we were careful to avoid a setting that was too casual," explained William Court. "The resulting combination of architecture and interior design allowed us to create distinct and unique spaces with a remarkably high level of detail and finish."

Interior Design Director Deb Van Plew thoughtfully incorporated legacy pieces from the Morettes' Winnetka (Chicago) residence and blended artwork with their evolving Southern décor. Deb pointed out, "it was the clients' extraordinary collection of fine art that allowed me to push boundaries and add subtle Lowcountry touches. Gradually, we expanded the family's art collection to include Lowcountry talent such as Jennifer Smith Rogers," she added.



Tones of home

After proactively visiting the clients' home in the Chicago area, Van Plew reimagined their furniture and fine art in the context of an elegant coastal retreat.



Simpson Construction collaborated with CAG's Residential and Interior Design teams to thoroughly accommodate the Morettes' custom-building wishes.

Though the expansive retreat stretches across two homesites, the primary gathering space is the extended great room, including kitchen, living and dining areas, all flanked with floor to ceiling windows and water views in addition to terrace and porch access. Modern, elegant light fixtures illuminate coffered ceilings and intricate trim work, including strategically placed decorative ceiling brackets which add a graceful flourish to the heart of the home.

The balance of the home's design features a ground-level master suite, second story bedrooms and baths interspersed with sitting areas, a formal den, bonus room and even a room dedicated to the family's miniature train collection.

"This home is all about gathering our family together for holidays, special occasions or whenever our children, and eventually their children, want to reunite and relax here," Jeanne shared.

With so many alluring indoor-outdoor meeting spaces and nostalgic touches throughout their new May River retreat, no doubt the Morettes' daughter and sons — Catie, her husband Jordan, Tim, Michael and Matthew — will return home to the Lowcountry again and again. *LL*





Into the blue

"The client preferred shades of blue as the focus of her design palette, so we blended neutral textured fabrics and simple elegant finishes to offset coastal hues and accentuate the home's traditional vibe," said Interior Design Director Deb Van Plew.

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SERENE OASIS A bedroom should exude serenity and this room strikes a balance of calm — but never boring — with soft materials and colors in sage and plum.



LIKE A SPA A stunning crystal chandelier elevates this master bath. Heated towel racks and carefully balanced cabinetry and windows provide symmetry and harmony.



ROOM OF THE MONTH

Made for them

A RENOVATION TAILOR-MADE TO THE OWNERS' PASSIONS AND DESIGNED FOR RESPITE.

STORY BY LIBBY O'REGAN
PHOTOS BY JOHN MCMANUS

When these homeowners decided to make their rental property their permanent residence, ***Group 3 Designs*** was their go-to source for an extensive renovation. This master suite was completely redesigned to reflect their passions and interests and well-thought out to be the couples' sanctuary.

For her, much detail and attention were paid to developing a jewelry organization system with individual drawers and cabinets that lock, along with glass doors and display cases. A nook was carefully carved out for make-up application and storage. It is as if she is stepping into a boutique or salon each time she enters it.

The British couple who most recently hailed from South Africa has an extensive art collection that inspired and coordinated the interior design. The art helped drive the color palate. Note such interesting details as the plum-colored painted ceiling.

The ensuite master bath was completely redone, and the crystal chandelier was inspired by the jewelry collection. The entire suite of bedroom, bath and closet is cohesively designed. With the tub a focal point and heated towel racks, this room feels like a first-class hotel and spa. *LL*

A PLACE FOR EVERY JEWEL
Group 3 carefully designed a jewelry organization system complete with locking doors and cabinets, as well as display cases.

Warm is the new cool

DESIGN INSPIRATION FROM THE CHARLES, HILTON HEAD'S NEWEST LUXURY COMMUNITY

The island's newest luxury waterfront community, The Charles, is the essences of coastal living. ***Designer Brittani Anderson of J. Banks Design Group*** *shares a sneak peak at some of the elements she used to design the gorgeous villas overlooking Skull Creek and the Intracoastal waterway.*



1. COASTAL INFLUENCES
Natural elements, such as seashells and rattan, bring in the relaxed spirit of the Lowcountry.

2. TONES + TEXTURES
Warm tones and textures yield elegantly casual interiors, beckoning you to gather, linger and create new memories.

3. CRISP + CLEAN
Sleek marble accents the sophisticated kitchen and spa-like bathrooms, making home feel like a resort.

4. MIXED METALS
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Elements of a porch paradise

STORY BY PAULA MAGRINI + PHOTO BY J. SAVAGE GIBSON

When designing a home in the coastal Lowcountry, exterior living space often becomes the centerpiece of your plans. Whether you're entertaining friends, hosting a family celebration or simply relaxing alongside nature views, the style and functionality of your outdoor spaces matter. With these easy tips from the ***Court Atkins Group*** Interior Design team, discover how to optimize your outdoor living experience.

TAKE IT OUTSIDE



GREEN IS THE THEME

Our Palmetto Bluff clients made green a prevalent color throughout their South Wilson compound, a reflection of their desire to connect nature with all elements of their home. By adding green accents to your porch, you encourage a resonance with the lush Lowcountry backdrop. Here the bright, lattice-style throw pillows and fresh greenery invite the outside in throughout relaxed dining and living areas.

ENGAGING THE HABITAT

The clean, modern lines of our outdoor furniture selections promise a complementary blend with surrounding wooded views. We suggest a natural palette for porch fabrics and finishes, allowing pristine nature glimpses to seamlessly take center stage, while inspiring a calm, inviting ambience for you and your guests.

THE POWER OF AMBIENT LIGHT

Around the clock, lighting preferences change. So we thoughtfully style outdoor spaces with various options, relying primarily on the flow of natural light. Unobtrusive, contemporary light fixtures offer a gentle late-night glow above, while strategically placed candles always lend a friendly flicker when dusk arrives at your outdoor gatherings.



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EXPERT ADVICE

Get fired up for fall

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Cooler weather is just around the corner. Cozying up to the fireplace is one of fall's simplest pleasures. If you're thinking of adding (or updating) a fireplace in your home, now is the time to start planning out the project. Here are a few tips from the experts at ***StoneWorks of the Lowcountry*** *and innovative design ideas that are sure to spark some inspiration.*

1. TEXTURE
Create a layered look in your living room by incorporating different textures of tile and stone products. This fireplace features a Seagrass Limestone hearth and multi-colored tiles. Different textures can help create a unique look for your space.

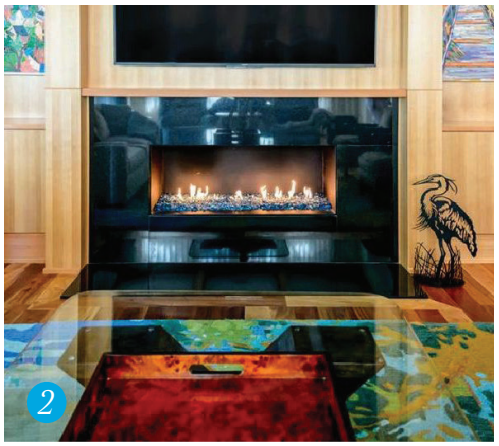
2. WARM TONES
If you're considering a darker stone, like this Absolute Black Granite, try balancing the rest of the fireplace space with softer color tones. Surround the fireplace with warm wood cabinetry or hardwood floors to create an elegant but cozy feel.

3. LOWCOUNTRY CLASSIC
Get the Lowcountry-look with a cream-colored stone product like Seagrass Limestone. This limestone features soft green, pistachio and almond colors throughout the stone, which are colors often found in coastal decor. Pair it with a clean white wall and an ocean print above the mantel for the perfect Lowcountry look.

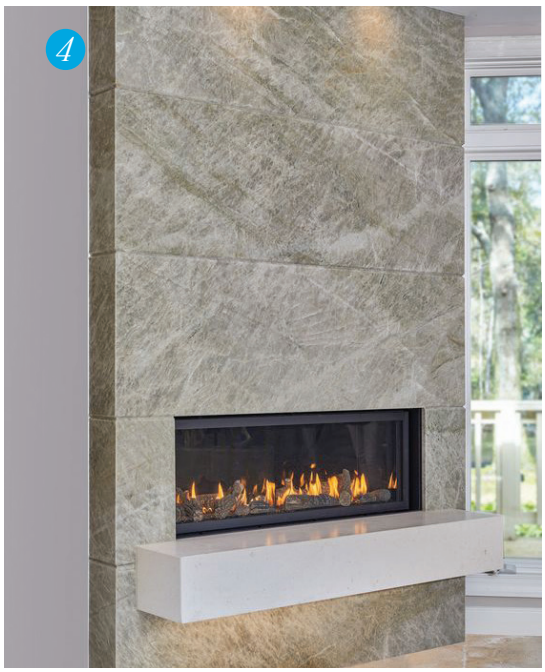
4. THINK BIG
Don't be afraid to think big: take your fireplace stone from floor to ceiling, and it's sure to turn heads with your guests. Full-scale fireplaces can be the statement piece of your space, like this Madre Perla Quartzite beauty.

5. DOUBLE DISPLAY
You can stay warm and enjoy your fireplace in more than just one space by installing a two-way display. Two-way displays can provide a focal point in more than one room of your home, like this Mosaic Pebble Stone fireplace that can be seen from the kitchen and family room.









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THIS MAJESTIC PRIVATE ISLAND IS ALREADY NETFLIX FAMOUS, AND IT COULD BE YOURS.

STORY BY BARRY KAUFMAN





On Netflix's latest reality travel show, "World's Most Amazing Vacation Rentals," hosts Megan Batoon, Jo Franco and Luis Ortiz traverse the globe in search of the most outstanding spots to spend a few days indulging in luxury. In the course of the show's first season, the trio stayed at a working dude ranch in Montana, a ski chalet in Japan, an igloo in Finland and a treetop retreat in Bali, but it was the episode devoted to private islands that brought them to Hilton Head Island.

Their destination during their time here? Old House Cay, the lushly private beach house pictured here. Set on its own private island on Old House Creek, just across from where the May River meets the Calibogue Sound, the property consists of a three-bedroom home, a deep-water dock and a three-story observation tower dotted along its three acres. And for just $1.9 million, it could be yours.

"The property itself is gorgeous, and for the right owners it can be a real revenue producer," said listing agent Mitch Burns with Engel & Volkers. He points out the immense potential for rental earnings, which could bring in as much as $175,000 per year, plus the opportunity to build another guest house on the land. "The infrastructure is all in place."

But before we start crunching numbers, let's take a look at this private island paradise.



Guest house

As one of the stars of "Million Dollar Listing New York," Ortiz has an eye for real estate, and one of the first observations he made upon entering was the soaring ceilings in the main guest house. Indeed, the cedar panels and pier pilings stretching toward corrugated metal ceilings create an eye-catching balance between coastal rusticism and dramatic architecture. As an added bonus, this extra height helps cool the home by giving warmer air a place to dissipate.

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Main bedroom

The scenery across the water is a massive part of the appeal of this property, and the main bedroom was built to take maximum advantage. Set on the top floor of the main house's cupola, this gorgeous getaway gives a 360-degree view across forest, marsh and river toward Hilton Head Island.



WATCH THE SHOW

Scan this QR code to watch the "Private Islands" episode of the Netflix series "The World's Most Amazing Vacation Rentals." The episode features the Old House Cay home, located on a private island off of Hilton Head Island.





Outdoor spaces

From the main house's wraparound porch, serene scenery is everywhere. But to truly appreciate the Lowcountry lifestyle, the grand deck boasts a fire pit and mesmerizing water views. And with three acres to explore, there are plenty of ways to immerse yourself in that Lowcountry landscape. Pathways wind away from the grand outdoor space with its brick fire pit, tracking through palmettos and live oaks toward the water.

Observation deck

But perhaps more exciting than the journey is the destination. One pathway takes you to the deepwater deck and the 10-minute trip to shore. The other brings you to the towering observation deck with three levels of spectacular views. "The sunset views looking out toward the May River from that observation deck are just killer," said Burns. "And having that easy access from the May River dock means the island is accessible at all times, regardless of the tides."







Built to last

Constructed in 2010, the home on Old House Cay was truly built to last. The marine pilings in the home aren't just for show; they run deep into the earth to create stability that has helped the home weather the most brutal storms. In addition, the entire property is completely off the grid, with solar panels providing all its energy needs. So the overhead is light, and the rental income is considerable. And that was before this house became Netflix famous. *LL*









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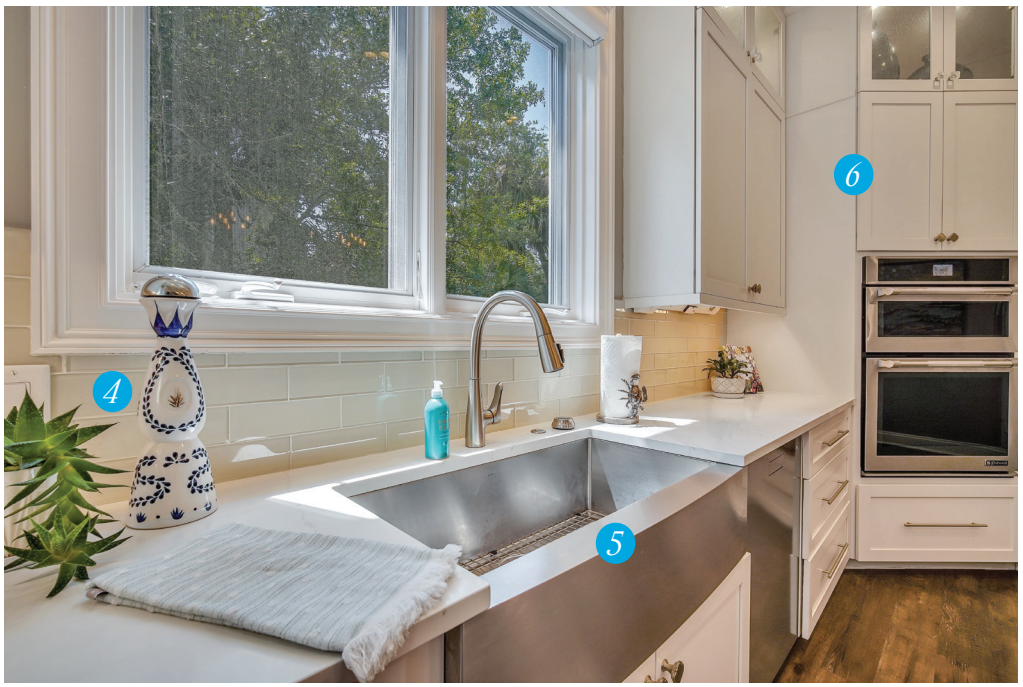

This quintessential beach house at ***1 Driftwood Lane*** on Hilton Head Island is listed by Karen Ryan and Julie Tilton of Weichert Realtors for $2,595,000. Completely renovated in 2021, it is more than a rental income machine. We share some of fresh ideas that may inspire your next reno, especially if you are looking to marry form and function. Pssst … if you're not up for a reno, the home may still be for sale.

What we love

This is a perfect example of how practical can be beautiful. When designing a rental property, or even a primary home that sees a lot of entertaining and guests, you want cleaning and upkeep to be minimal.

Ideas to steal

1. Two islands are better than one. *Who said you need to have a kitchen table? After all, everyone hangs out at the island anyway.*

2. White waterfall. *White is always in style, and this waterfall counter gives the island a contemporary, clean look.*

3. Light it up. *These gold pendants will always look good because they are not only a classic style but are so easy to clean. Closed fixtures can haze up and gather dust, so consider ease of cleaning in addition to aesthetics.*

4. Tequila! *See that lovely blue decorative piece on the counter? It's actually a bottle of Clase Azul Tequila Reposado. Décor items may already be in your cupboard (or bar).*

5. Stainless meets farmhouse. *Everyone loves a farmhouse sink, and we love how this stainless version is practical for cleaning and looks good next to the dishwasher.*

6. White, white, white. *White cabinets, white counters and white glass back splash give the kitchen a seamless look that is as easy on the eyes as it is to maintain.*

Just the facts

- *3,761 square feet*
- *5 bedrooms, 6 bathrooms*
- *Fourth row, just minutes to the beach*
- *Four-car garage*
- *Pool and spa*
- *Screened porch*

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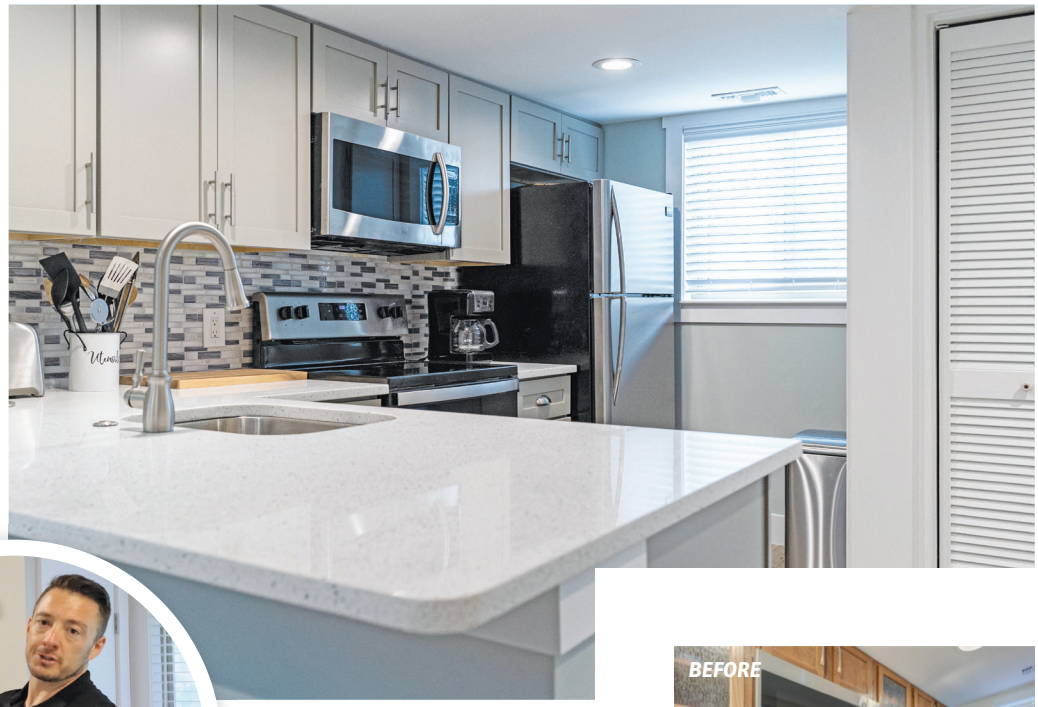
HGTV *As seen on TV*

THIS SOUTH-END VILLA RENOVATION WAS FEATURED ON HGTV'S 'BEACHFRONT BARGAIN HUNT.'

STORY BY BARRY KAUFMAN





Everywhere you look, there's a sense of revitalization sweeping Hilton Head Island. Not only are our public spaces being transformed through millions in investments, savvy property owners are realizing how much of a difference a fresh renovation can make for their rental property's bottom line. As such, demand is red hot for builders, and the world is catching on to the new energy buzzing on Hilton Head Island.

So what does it take to stand out from this crowded field and capture the attention of HGTV?



"Everyone thinks it was my idea because, well, they know me," said ***Ryan Chowansky***, director of marketing and client experience for Bluffton Builders.

As the face of a company fueled by his father, Gary's, 40 years of experience building and renovating high-end homes, Ryan brings a P.T. Barnum-tier showmanship to the company, showing off projects and properties through online videos and social media.

Perhaps that's why Realtor Sherry Thomason signed up to have this gorgeous renovation at 5 Tanglewood Drive featured on HGTV's "Beachfront Bargain Hunt." Not only does Chowansky do a marvelous job of presenting the home, much of it speaks for itself. Take a look inside and see what it took to make this beachside villa ready for the camera, and for renters.







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Make sure to watch our **Beachfront Bargain Hunt - Renovations** episode on the DIY network, Season 5 Episode 4. Available on demand.

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BLUFFTON BUILDERS

Reclaiming space

Like so many south-end villas, this Tanglewood property does as much as it can in as little space as possible. Finding ways to squeeze extra use out of that space is a huge part of a renovation. That included turning an entryway space in a mudroom through the clever use of a bench, sliding closets around in the master bedroom, opening up the kitchen and looking over every square inch to see how it could be used best.

But in some cases, like the window seat beside the dining room table, the question wasn't how best to use the space. The question was why the space was left unused in the first place?

"Why even go through the effort of bumping out that window just to have an empty space there?" he said. And while the window seat idea with the storage below is one they've used in higher-end homes in Palmetto Bluff, "it isn't a crazy expensive thing to do."



ONLINE WALKTHROUGH
Scan this QR code to watch Ryan Chowansky's detailed walkthrough of 5 Tanglewood Drive, a Hilton Head Island villa featured on HGTV's "Beachfront Bargain Hunt."



Balancing act

For Bluffton Builders, the move into south-end condos was a distinct change of pace from the Palmetto Bluff homes and cottages that have been its hallmark for years. While the physical footprint might be smaller, the philosophy remains the same. It needs to look great, but it needs to take a beating.

As Ryan puts it, if it can survive him, it can survive renters. But it still has to pass his dad's standards for quality.

"A lot of the homes we do in the Bluff are rentals, so it's more the thought process," said Ryan. "Luxury vinyl plank versus naturally durable hardwoods. Finding the right stains. Finding products that aren't pine or a barn door. It's a methodology of finding that middle ground."

Think like a renter

Prior to coming to work for his dad, Ryan spent a lot of time on the road. As it turns out, that gave him some keen insights into renovating a villa to make it more short-term friendly.

"I get to think like I was on the road again," he said. He points to the ingenious built-in shelves in the owner's suite, including a set of slender built-ins on either side of the flat-screen TV. "If I'm only here for a week or a few days, I don't need a closet. I just need a place to hang things for a few days."

That mentality extends throughout the villa, with drop zones and communal areas deliberately placed to provide the perfect experience. "When you're doing one of these you think, 'Is there room? Is it too cluttered?' There's going to be kids' stuff everywhere. There needs to be a place for their boogie board. You have to think like a renter." *LL*









LUXURY TOUCHES In the main bedroom, a closet was relocated to make room for renter-friendly built-ins. In the bathroom, a unique marble top makes a world of difference.









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Create a kitchen for entertaining

TURN YOUR SPACE INTO A HUB FOR HOSTING WITH THESE INSPIRING IDEAS.

STORY BY ROSE CLEARFIELD

The kitchen is a natural gathering place for events with family and friends. Maximizing the entertainment potential for your kitchen will help you create the ultimate hosting location for everything from girls' nights to family holiday events to watching the big game on TV with friends. Focus on creating a kitchen space that's an ideal fit for you and your loved ones. If an all-white kitchen sounds like a nightmare with young children, don't do it just because you've seen white kitchens featured in major magazines. You'll get the most use out of your kitchen when it's tailored to your needs and preferences.

Clean the countertops.
Bare countertops give the kitchen a streamlined aesthetic. They also provide more options for preparing and serving food and drinks, which is essential for entertaining, especially in a smaller kitchen. Before you have people over, clear off mail, magazines, toys and other miscellaneous items. Then store appliances and other large items you won't use during the party, such as a toaster or food processor. Depending on the nature of your event, you may want to designate specific counter areas for prep tasks and serving stations to stay organized.

Offer ample seating.
Unless you host a lot of sit-down dinners or people tend to congregate in the living room once they have food, it's important to have enough seating in the kitchen for your guests. An island bench or built-in banquette is more flexible than stools or chairs. Don't be afraid to assemble a temporary seating setup for social gatherings as well. Bringing in dining room chairs or basement bar stools expands your seating options without cluttering the kitchen.



Create a bar area or beverage station.
Having a permanent bar or beverage station keeps traffic flowing smoothly during a social event. People are able to serve themselves without bothering you for extra glasses, ice, etc. and without blocking the food stations. You can make a drink station solely centered around coffee or alcohol, one that caters to multiple drinks or one that you can switch up as needed. If you don't have space for a permanent setup in the kitchen, use a movable bar cart or similar setup that you can bring in and out for different events.

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Add an island.
An island is a simple way to expand the functionality of your kitchen without breaking the bank. With careful planning an island will work in a kitchen of almost any size. An island is ideal for entertaining because it's so versatile. You can use an island for extra seating and dining as well as prep and serving. For a small kitchen a moveable island is a great option: you get the space you need for entertaining without ruining the flow of the space the rest of the time. For a large kitchen, a second island will help you designate separate cooking and serving areas.

Establish work zones to create a flow in the kitchen.
Thinking through where you'll prep and serve your food and drinks during the party will prevent people from congregating in areas that block the food or the pathways. Prep as much food in advance as possible to maximize dining and serving space as well as to reduce your stress level while you're hosting.





Create atmosphere.
Lighting goes a long way toward creating a welcoming atmosphere in the kitchen. New light fixtures provide a huge impact at a low price point. For a kitchen renovation, focus on a layered lighting scheme, which includes cabinet and under-counter lighting to offset overhead lights. Right before a party, light up a few candles to further add to the mood and help keep the food smells from overwhelming the space. Add a few seasonal elements to the kitchen, such as a pumpkin centerpiece for the fall or green garlands above the doorways for the holidays.

Opt for functional kitchen pieces whenever possible.
As you register or shop for kitchenware, keep an eye out for items with maximum functionality. Beautiful serving bowls, timeless kitchen cookware (i.e., Dutch ovens) and colorful holiday pieces are items you'll use over and over again that look great out on your stove or countertops during parties.

Add tech-savvy touches.
Tech-savvy touches take a kitchen up a notch, providing a wow factor when friends and family come over for parties. Wireless speakers are ideal for playing music throughout your entertaining spaces. If you host friends for every big football game, install a big-screen TV. While you may not want a TV in your kitchen, it's perfect for a den or family space in an open-concept living area. Finally, set up a couple of strategically placed charging stations so guests aren't constantly looking for outlets.



Rent items for large gatherings or special occasions.
You don't need to own every single item that you use for entertaining. Rental companies offer everything from glassware to china to drink carts. If you only host a family Thanksgiving every five years, rent the table and chairs you need to seat several dozen people. You won't have to store these items for the rest of the year, and most companies even drop off and pick up the items for you. LL



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Five fantastic trends in bathroom décor

STORY BY JENNIFER DEAN

Your bathroom is a space in your home that should reflect your personality and provide you with comfort and relaxation. If your bathroom is outdated, maybe it's time to shake things up by following a current trend in bathroom décor and remodeling. Updating your bathroom is a wonderful project that will bring you joy for many years to come. Use these trends to create a space that speaks to your personality and provides you with comfort. ***Here are 5 great trends that will help you create a bathroom that you will love.***



1. Black

Black is a great color for a modern bathroom. It easily fits into a sleek, contemporary style. Choose black for tiles, countertops, floors or hardware. Add white accents for a retro feel, or create drama by bringing in just a pop of a bright color.



2. Concrete

Concrete is a great material for bathrooms because it is easy to keep clean, is very durable and can be painted any color. Think about concrete for the floor or even the walls of your bathroom.



3. Floral wallpaper

There was a time when wallpaper was out of fashion, but it is back and especially popular in bathrooms. Choose a pattern that features a large, floral print that is either classic or tropical. However, humidity can damage wallpaper, so ensure your bathroom is well ventilated if you want to follow this trend.





4. Natural materials

Bring a taste of the outside indoors when you use natural materials in your bathroom. Materials like stone and wood are beautiful and can really transform your bathroom into a retreat-like setting. Consider natural stones in the shower or wooden slats on the walls.

5. Old-fashioned tubs

Soaking in a bathtub is a luxury many people crave, and the bathtubs being chosen are the old-fashioned kind that are freestanding and not connected to the wall or shower. Find a real antique bathtub if you can, or go with a new style that is made to look older. Tubs with clawed feet are especially popular. *LL*

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Photo by Ebony Ellis

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NOT-SO-SECRET SPOT OFF THE BEATEN PATH

Searching for a secret spot on Tybee







STORY + PHOTOGRAPHY BY MICHELE ROLDÁN-SHAW

I love going to Tybee, but there's nothing secret about it. Tourists flock year-round, and every shred of high ground is built to the gills. There's no room for adventure, and apart from the general beauty we're used to seeing around here — white sand beaches, patriarchal oaks, silky ***egrets*** fishing from creekbanks — there's nothing to make it a nature destination. It doesn't have even the pocket-sized preserves of Hilton Head, much less the untouched feel of Daufuskie and Hunting islands or the wilderness tracts of Sapelo and Cumberland.

Tybee is more about the vibe. Funky art shacks and java huts sit across from surf and T-shirt shops. Pancake diners do breakfast until the beer and seafood joints take over. Georgia ladies gab on their morning walks while shirtless men smoke cigarettes next to a fan and last night's beer cans in the shady areas underneath raised houses. Driftwood and yard art abound. Crusty bungalows hold their own against manicured homes, generic condos, new-money mansions and Old South "big houses" with the white columns and everything. But it's the brightly painted beach cottages — many of them rentals with ridiculous names like Sassy Seagull, Sea La Vie and Sandy Feet Retreat — that do the most for Tybee's look, along with the tropical landscaping of banana, ***hibiscus*** and spider lily.

As for the beach, it's nice enough, although there tends to be a lot of trash. I always park on Second Street, far from the big pavilion and pier; but as I was to learn on a recent trip with my bike, there's more to Tybee Beach than just the north end. ***My mission:*** find a secret spot, if such a thing exists on this sardine-can island.

I fanned out along side streets, cutting through the playgrounds and dog parks, passing everyday places like the police department and post office. My first discovery was the Byer Street beach access, which felt at least a little wilder thanks to a marsh boardwalk and short trail tunneling through the dune scrub. It spat me out at a much more sparsely populated shore on the South Savannah River channel, where giant oceangoing container ships turned inland toward the port. I took a quick dip to cool off before continuing my ride.

Following bike route signs that sent me meandering through neighborhoods, I wound up on the opposite end of the island where I checked out an-

DAY TRIP

Location: Tybee Island, Georgia

Distance: 1 hour, 19 minutes (48.8 miles) via US-80 E

If you go: Drive over early and wait in line at The Breakfast Club, a no-frills diner that specializes in incredible house-made sausage, burgers and breakfast. You can expect a 15- to 20-minute wait in a line wrapped around the diner, but it's worth it. Score a seat at the counter to watch Culinary Institute of America-trained chef/owner Jodee Sadowsky work breakfast magic with skilled line cooks. It's open 7 a.m. to 12:30 p.m. every day except Wednesdays.





FIND MORE SHARK TEETH
Walk along the tideline of the beach at low tide, keeping an eye out for small triangular shapes in the mix of broken shells and sand. Tiny black fossilized teeth are the most common finds.



other beach at Chatham Avenue. This was on the inlet side, and surf gave way to Tybee Creek, creating a bunch of sandbars and dangerous currents. Signs warned of drowning, so no one was swimming, just wading, throwing cast nets or lolling about in the shallows with a beverage. One couple was straining wet sand through a colander to look for ***shark's teeth***. I took another dip and moved on.

Next, I stumbled on the Sally Pearce Nature Trail, a teeny-tiny path cutting through a patch of woods behind some condos where they abutted the marsh. It had several benches and took me about five minutes to walk. This could, maybe, count as a secret spot, I thought, but as a last ditch effort I decided to head back off island and see what else I could turn up.

I wasn't sure where Tybee proper ended, but I hadn't reached the welcome sign yet when I hung a left off Highway 80 onto Catalina Drive, a paved causeway leading out into the marsh. Sure enough, it had a little side path breaking off of it — could this be my secret spot? I ducked along through saw palmetto and scrub oak, thinking it felt like the sort of path pirates take when going to bury their treasure. An osprey chick peeped overhead, and big egrets flapped out from their fishing spots. Shortly I came to the trail's end, a beautiful little lookout over the vast, watery estuary separating Tybee from the mainland — marsh grass all lit up yellow and lime green under a blue sky with other islands lying low and flat on the horizon. I was out of the sardine can. Should anyone come to Tybee and find they need some space, they can hit this secret spot and be assured of solitude. *LL*



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WAYBACK LOWCOUNTRY

Alljoy Beach

STORY + PHOTOS BY
MICHELE ROLDÁN-SHAW







GO THERE You can experience a bit of what Bluffton used to be like by visiting Alljoy Beach, located at 265 Alljoy Road in Bluffton. You'll find a public beach, a compact sandbar, a small parking area and a public boat launch.

A river breeze rattles the palmetto fronds, and the novelty is you can actually hear them. You don't hear traffic or yard crews; you're not surrounded by swarms of tourists. Looking across the May, you see humps of small uninhabited islands rising from untold acres of Spartina grass — not a bunch of development. You sight dolphins cruising, egrets flapping, shrimp popping, big fish chasing the littler ones, maybe some kayakers and paddleboarders drifting past a crusty sailboat anchored out. Closer afoot, tiny armies of fiddler crabs mobilize over the mud flats. Bubbles come up where some secret mollusk is burrowing, plus there's the snap, crackle, pop of barnacles that you can actually hear better from underwater. The point is, you hear them. There's time and space to do that.

You're at Alljoy Beach, treasured enclave of locals, old salts and folks who like it mellow. It's Bluffton's only public river access with a sandy beach suitable for swimming, so it's been an asset to residents for generations. Since the early 1900s when hardly anybody lived here and people came from Estill to build their summer homes — those same saggy cottages now hide behind elephant ears and banana trees with vines creeping under their tin roofs. They go back to before the Civil War when there was some kind of encampment of men with mustaches in canvas tents cooking fish over a driftwood fire. Back when black folks threw cast nets for shrimp and mullet or rowed out in their bateaux to fish with dolphins. Since the times of the Indians when they had big oyster roasts and left their flint points and pottery shards all over the place. Since just the other day when you went there to get some peace.

Alljoy — the name suits it perfectly. Joy for all, without exclusion or judgment. It's arguably the most egalitarian place in Bluffton. Hispanics go there on lunch break. Stay-at-home mommies watch toddlers. Locals in golf carts smoke cigarettes and carry lap dogs. Teens court in parked cars. Somebody comes for a swim. Somebody reads a cheap paperback in a lawn chair. Somebody has a whole text conversation while working on their tan all layed out over a beach towel with a beverage. A retired person rides through because they're bored. Joggers and dog-walkers make the rounds. Drifters, loafers, loungers and roustabouts abide. The odd out-of-towner puts in an appearance, but if they've made it this far, they deserve to be here. As long as you're not breaking the law or bothering anybody, it's pretty live-and-let-live at Alljoy.

There's a big shady oak tree at one end and lots of little green lizards carousing around. The concrete benches are covered in rainbow-colored spray paint — we'll call it community art — but it most likely contains ecological messages about saving the sea turtles and such. Sometimes people shark fish, which is odd considering it's a swim area. The sharks never get that big. Stingrays also are caught, but everybody knows about those; just shuffle your feet a little when you walk along the bottom, and they'll get out of the way. Every so often an alligator starts hanging around despite saltwater not being its ideal habitat. Pictures and videos circulate on Facebook, and a concerned citizen might slap up a crude warning sign. Poor gator makes one false move, and he's liable to get shot, because that's how it is on the wild side of Bluffton.



10 great things about Alljoy

1. *Swimming in the May River*
2. *Watching the sunrise/sunset*
3. *Launching a paddleboard or kayak*
4. *Meeting a friend to catch up*
5. *Enjoying a cold beverage in summer or hot thermos in winter*
6. *Driftwood + paint = community art space*
7. *Laidback vibe and inclusive spirit*
8. *The wildlife*
9. *How quiet it is*
10. *The local, Old Bluffton feel*



That's just it — Alljoy is the final frontier. The last place that feels like Bluffton, the real Bluffton of dip nets, bicycles and chicken necks, back before it got rebranded by marketers. The sleepy Old Bluffton of eccentrics and their famous state of mind. The Bluffton of closing your business on Wednesday afternoons to get out on the river. The Bluffton of Alljoy as a quiet place to chill and not be bothered. We know we can't escape progress, but it's nice when some things still feel the same: salty, sandy and unassuming, a slice of life that's quirky and organic. Here's to keeping the joy in Alljoy! *LL*





FREQUENT FLYER

Brown-headed nuthatch

STORY BY LUCY ELAM + PHOTOS COURTESY OF WILD BIRDS UNLIMITED

A FAMILY AFFAIR



LISTEN UP!
Scan this QR code to hear the song of the brown-headed nuthatch.

A frequent visitor to Lowcountry backyard feeders, the brown-headed nuthatch is a small, social songbird with an affinity for Southeastern pine forests. With a compact, round appearance, it's hard to believe that these squat birds can swiftly navigate the pine trunks and branches they call home with all the finesse of a top American Ninja Warrior contestant. Brown-headed nuthatches use their strong feet to cling upright to the bark of the loblolly, shortleaf, longleaf and slash pine trees to which they are so partial.

Nuthatches nest in cavities in standing dead trees and also will utilize nest boxes. When breeding season comes around, brown-headed nuthatches differ from most songbirds. As cooperative breeders, nuthatches are true family birds. Rather than leaving and taking on the world on their own, young males often will stick around to help their parents construct the new nest. These helpers bring food to the incubating female and even help feed the new nestlings. Members of the family group frequently preen each other, sitting side-by-side on a branch and reaching over to straighten each other's feathers. (Gotta look good for the family photo!)

This Brady Bunch of birds does just about everything together, calling to each other through the pine canopy with rubber-ducky squeaks as they forage, build and preen. Set up a nest box and a suet feeder, and you might just catch a glimpse of these blue-gray birds in your backyard. LL

Fun Facts

- *Tool use in animals is rare, but the brown-headed nuthatch sometimes uses **a piece of bark as a lever** to pry up other bark to look for goodies below. If it finds a particularly good piece of bark, it may even carry the bark tool from tree to tree or use it to cover up its stash of seeds.*
- ***The brown-headed nuthatch often joins mixed-species foraging flocks in winter.** In these flocks, the nuthatch competes for food with the pine warbler, another pine specialist. These two species push each other out of the best foraging spots, but there is no clear winner; the nuthatch attacks the warbler just as frequently as the warbler attacks the nuthatch.*
- *The oldest recorded brown-headed nuthatch was at least **five years and nine months** old when it was recaptured during banding operations in Alabama in 1960. It had been banded in the same state in 1954.*

Where to see them

- *Southeastern pine forests*
- *Audubon Newhall Preserve*



Essentials

Find a full line of feeders, seeds and accessories for backyard bird feeding at ***Wild Birds Unlimited*** in Festival Centre at Indigo Park on Hilton Head Island.



Accessories

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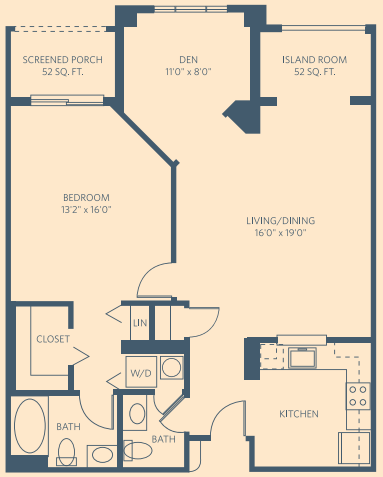

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SEPTEMBER beach day



Summer is coming to an official end on Sept. 22. Highlight the days we have left by planning one last beach road trip with the kids or grandkids before they return to school. A great option in September is **Sunset Beach, North Carolina**. The quiet seaside town is the first developed Atlantic Ocean beach over the North Carolina border and was recently included on National Geographic's list of the "21 Best Beaches in the World."

HOT

TYPICAL DAYS

While most days are still hot, temperatures in Sunset Beach are noticeably cooler than they are here in September with highs ranging from 79 to 85 degrees and lows ranging from 64 to 71 degrees. The wind in Sunset Beach is usually calm.



Road Trip

Hilton Head Island to Sunset Beach, NC

242 miles: *4 hours, 15 minutes*
(via I-95 N and US-378 E)



BEACH DESTINATION

Sunset Beach, North Carolina

Sunset Beach is known for its bountiful wildlife and breathtaking views. *This beach is home to the Ingram Planetarium and is also a part of the Carolina Birding Trail. There's plenty of wildlife to explore in this quiet vacation destination. If you're looking to relax and enjoy a beach day or a calming sunset, then this is the beach for you.*



Venus fly trap

Venus fly traps are native to the area of Sunset Beach. Stop by the Green Swamp Nature Preserve and you'll see these crazy cool plants as well as many other native species. This nature preserve plays a big role in maintaining the delicate balance of the ecosystems within it.

Turtle talk

The most common visitors to North Carolina beaches are the loggerhead sea turtles. When visiting the beach, be mindful of any trash or large holes and sand castles you or other beachgoers leave. These can be harmful to loggerhead turtles that are nesting or hatching and prevent them from reaching the dunes or ocean.



What to bring.

1. Men's Hari Mari Fields Sandal (Outside Hilton Head, $60) **2.** The Deck Volley 18 Boardshorts (Quiet Storm, $58) **3.** Dock & Bay 100% recycled cooling towel (Gracyo, $25.99) **4.** Blue Poppy Designs Wine Tumbler (Gifted, $29.99) **5.** Oyster Alley Seacoast tote (Spartina 449, $94.40) **6.** Hilton Head Sunglasses Case (Spartina 449, $39) **7.** Puakenikeni Maui Jim sunglasses (Eyeland Optique, $350)

Sunset Beach Tides

WED, SEP 1 H 3:23 AM L 9:29 AM H 3:45 PM L 10:37	**THURS, SEP 16** H 3:59 AM L 10:58 AM H 4:39 PM L 11:13 PM
THURS, SEP 2 H 4:17 AM L 10:27 AM H 4:39 PM L 11:26 PM	**FRI, SEP 17** H 5:03 AM L 11:26 AM H 5:38 PM
FRI, SEP3 H 5:12 AM L 11:18 AM H 5:33 PM	**SAT, SEP 18** H 6:01 AM L 12:04 AM H 6:32 PM L 12:19 PM
SAT, SEP 4 H 6:04 AM L 12:12 AM H 6:22 PM L 12:06 PM	**SUN, SEP 19** H 6:53 AM L 12:51 AM H 7:20 PM L 1:09 PM
SUN, SEP 5 H 6:51 AM L 12:56 AM H 7:07 PM L 12:54 PM	**MON, SEP 20** H 7:37 AM L 1:34 AM H 8:02 PM L 1:55 PM
MON, SEP 6 H 7:34 AM L 1:39 AM H 7:48 PM L 1:41 PM	**TUES, SEP 21** H 8:17 AM L 2:14 AM H 8:41 PM L 2:38 PM
TUES, SEP 7 H 8:15 AM L 2:19 AM H 8:28 PM L 2:28 PM	**WED, SEP 22** H 8:54 AM L 2:51 AM H 9:18 PM L 3:18 PM
WED, SEP 8 H 8:58 AM L 2:59 AM H 9:09 PM L 3:15 PM	**THURS, SEP 23** H 9:37 AM L 3:27 AM H 9:55 PM L 3:57 PM
THURS, SEP 9 H 9:44 AM L 3:40 AM H 9:54 PM L 4:03 PM	**FRI, SEP 24** H 10:09 AM L 4:01 AM H 10:35 PM L 4:34 PM
FRI, SEP 10 H 10:36 AM L 4:23 AM H 10:46 PM L 4:52 PM	**SAT, SEP 25** H 10:51 AM L 4:37 AM L 11:21PM L 5:11 PM
SAT, SEP 11 H 11:34 AM L 5:08 AM H11:45 PM L 5:45 PM	**SUN, SEP 26** H 11:38 AM L 5:14 AM L 5:51 PM
SUN, SEP 12 L 5:58 AM H 12:35 PM L 6:44 PM	**MON, SEP 27** H 12:11 AM L 5:53 AM H 12:28 PM L 6:36 PM
MON, SEP 13 H 12:48 AM L 6:55 AM H 1:35 PM L 7;52 PM	**TUES, SEP 28** H 1:03 AM L 6:39 AM H 1:19 PM L 7:34 PM
TUES, SEP 14 H 1:51 AM L 8:05 AM H 2:36 PM L 9:08 PM	**WED, SEP 29** H 1:55 AM L 7:35 AM H 2:11 PM L 8:50 PM
WED, SEP 15 H 2:55 AM L 9:21 AM H 3:37 PM L 10:16 PM	**THURS, SEP 30** H 2:48 AM L 8:44 AM H 3:04 PM L 9:58 PM



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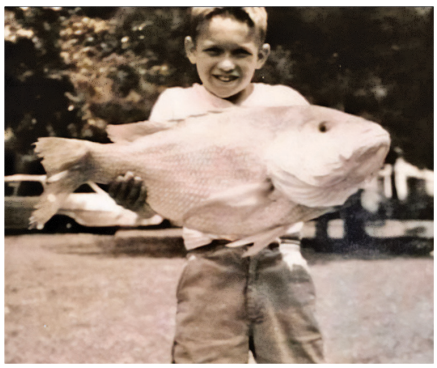
Billfishing with Bubba Carter

ONE OF THE THE WORLD'S BEST SPORT FISHERMEN GREW UP HERE AND OPERATES A CHARTER IN COSTA RICA.

STORY BY COLLINS DOUGHTIE

When I was asked to write for this "Latin Issue," two words instantly came to mind — "Costa Rica" and "***Bubba Carter***." Wait a second, let's make that four words. Yeah I know, the name "Bubba" doesn't make you think of palm trees, deserted beaches, Spanish-speaking people or a cool rum drink, but stick with me.

Having traveled and fished throughout the Caribbean, Mexico and Central America, Costa Rica is my go-to country. One day you can be whitewater rafting on Class 5 rapids, the next you're soothed



THERE'S A CATCH Most kids start by catching a bream. Not Bubba. Might have been a sign of things to come.

in warm thermal pools while watching an active volcano do its thing. While in Costa, I spend every free moment in and around the Pacific Ocean. There are white sand beaches, pink sand beaches and black sand beaches with toucans and howler monkeys serenading this paradise from dawn until dusk. I could go on and on about the wonderful food, friendly people or my lucky encounter with a blue morpho butterfly, but this time around, let's talk all things "Bubba."

Home-grown right here in the Lowcountry, Bubba Carter worked his way up the fishing ladder to heights that make me drool like an old bloodhound. Having grown up in Jasper County, he began charter fishing right out of school, following in his father Eddie Carter's footsteps. One of only a handful of charter captains in the mid-1970s, Bubba would run his dad's boat, the "Pilot Boy."

From there, he traveled the world to places like Australia, Dominican Republic, Venezuela and all points in between in search of one type of fish in particular – billfish. For those not familiar with billfish, they are the crème de la crème for most any sport fisherman.

Starting with smaller sailfish, the billfish family includes white, blue and black marlin, swordfish and spearfish,

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and Bubba has caught them all. To date, he has landed over 30,000 billfish, holds 18 world records and on one occasion pulled off a one-in-a-million "Fantasy Grand Slam," catching five different billfish species in one day. Just last fall his dad called to tell me Bubba had landed 28 blue marlin the day before. Say what? Even more outrageous, he has boated 11 "Granders" or marlin weighing over 1,000 pounds. Now that's just sick!

Without revealing our ages, Bubba and I are close in age, and on a recent visit here we were talking and discovered that back in the day we competed for the affections of the same girl. On the subject of women, I got to meet his drop-dead gorgeous bride Viviana. Hailing from Venezuela, she handles all of Bubba's bookings, which is probably a great thing because most fisherman are horrible dealing with that end of the business. Having graced the covers of many of the top billfish magazines, Bubba was awarded the IGFA's (International Gamefish Association) Tommy Gifford Award. What makes this award so prestigious is the winner is chosen by the best of the best of his peers in the billfish world.

The billfish family includes white, blue and black marlin, swordfish and spearfish, and Bubba has caught them all.

I could go on and on about this man but would rather finish by describing the majesty of a hooked marlin. When a big blue takes a bait, that first jump is so powerful it often freezes the angler. I have seen this happen many times especially when it is his or her first marlin. Instead of reeling, their mouth is usually agape, eyes impossibly wide while the marlin greyhounds across the surface of the ocean with apparent ease. I can remember every moment of every marlin I have ever caught. I seriously doubt that Bubba can remember such things, but if you want to fulfill the ultimate fishing bucket list, then Bubba Carter and his 43-foot boat, the Tijereta ("frigate bird" in Spanish) is your ticket to ride. *LL*





THIS LATIN AMERICAN LIFE Bubba Carter is shown with his wife, Viviana, in Costa Rica.



GRAND PRIZE
(Top) Bubba's first "Grander," 1,025 pounds. (Below) This "Grander" weighed 1,234 pounds.



BUBBA BY THE NUMBERS

30,000: Billfish released
18: World records
2011: Nominated Captain of the Year
5: Different billfish species caught in one day
11: Marlin caught weighing over 1,000 pounds
28: Blue marlin caught in one day



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Being good hosts to our shorebirds

RESPECT AND LEARN THE PLIGHT OF THESE IMPERILLED BIRDS

BY MICHELE ROLDÁN-SHAW



American oystercatcher

HOW YOU CAN HELP

- *Don't disturb, scare or run through flocks of shorebirds*
- *Keep dogs on leashes*
- *Carry out all your litter, especially fishing line*
- *Stay in wet sand below the tide line, and don't go in the dunes even if they aren't roped off*
- *Pay attention to your surroundings: if you see an agitated bird, that is a good sign you are getting too close to her chicks*
- *Don't feed wild birds*

BEST PLACE LOCALLY TO SEE SHOREBIRDS

- Fish Haul Beach, Hilton Head Island

SHOREBIRDS TO LOOK FOR

- American oystercatcher
- Black skimmer
- Marbled goodwill
- Piping plover
- Semipalmated plover
- ***Red knot***
- Willet
- Ruddy turnstone





Piping plover

Delicate little birds scurry along the beach, darting in and out of the waves on their tiny stick-legs. They poke over the mud flats at low tide, jabbing sword-like bills down to snatch a snack. It's a sight taken for granted here in the Lowcountry, like palmetto trees and shrimp boats. But while other local species become iconic — dolphins, egrets and sea turtles for example — who's praising the shorebirds?

"You see a painted bunting, and you're like oh my gosh!" said local bird enthusiast Bob Speare. "But you see a little brown bird running along the beach, and you might not even notice. I think a big part of shorebird conservation is shining the light on them."

Speare, a naturalist who spent his career with the Massachusetts Audubon Society and has led birding tours all over the world, feels that the 25 regularly occurring shorebird species we see locally are a little underappreciated. Take the American oystercatcher. Instantly recognizable by its stunning "tuxedo" plumage and bright orange bill, it can pry open clams and oysters that no other bird can crack—though occasionally the mollusk bites back and traps the oystercatcher. Godwits sleep standing on one leg with their beaks tucked under their wings. Piping plover chicks snuggle under their parents' bellies so that they look like a single bird with a dozen legs. Sanderlings,

when confronted on their nests, will wait until the last second before faking injury and creeping off to lure potential predators away from their young. A tagged red knot was found to have traveled more than the distance between the Earth and the Moon over its 19-year lifetime. The list of fun facts goes on. Indeed, when you consider the long-haul flights that shorebirds make up and down the Americas — often using our coastal area as a pit-stop — these diminutive little birds become downright astonishing.

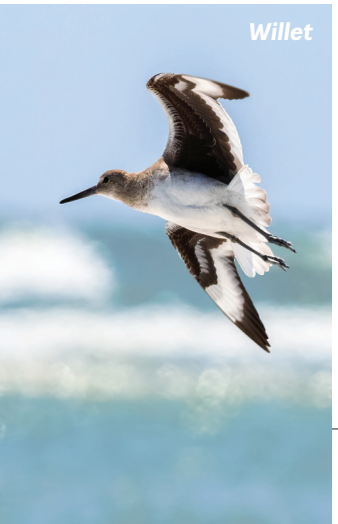
"All creatures are interesting," said Speare. "But here is a bird so small, you could mail it with a single stamp, yet it can take on the harsh conditions of a long migration."

Why they're here

He goes on to explain the three important locations in a shorebird's life cycle: northern breeding grounds, southern non-breeding grounds and stopovers on the migration route. One of the key things about Hilton Head, he says, is that it's all three. Some species breed here, some stop on long flights, and many overwinter, spending their time feeding, resting and evading predation.

"When we talk shorebirds, we're not talking pelicans and terns," explains Carol Clemens, volunteer docent for Coastal Discovery Museum and a member of the Hilton Head Audubon Society. "We're talking plovers, sandpipers, willets, dunlins, short-billed dowagers and red knots. This is a critical area for them as they use our wonderful mud flat beaches for feeding and resting when they stop on their migration flights."

Clemens is part of a team that collects data through monthly shorebird surveys. Armed with cameras, binoculars and scopes, she and several others troop out to the same spot on Port Royal Sound two hours after high tide to begin the intricate job of identifying and tallying the birds. Often the only way they can make accurate counts is by uploading images to a computer and zooming in to pick out the shorebirds from among hundreds of others. The highest concentrations occur in winter (1,550 in January 2019, for example) while the lowest numbers happen in summer (in June of that same year they did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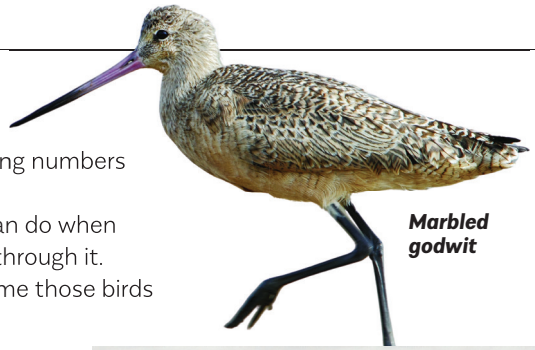


Marbled godwit

not spot a single shorebird.) This is a normal seasonal cycle for our area; yet declining numbers overall have Clemens and other advocates looking at what we can do to help.

"Not disturbing the birds is very important," she says. "The worst thing people can do when they see a flock of shorebirds is to run through it or let their dog or their child run through it. Their natural instinct is to scare the birds, and it makes a lovely photo. But every time those birds have to fly, they're wasting precious energy that they need for their migration."

Why you should get excited about them

Of the 25 species of shorebird that frequent our area, 12 are on the highest conservation need status, and eight more are on the next highest level of priority. Piping plovers, for example, are an extremely endangered species that overwinter here. A banner month for Clemens and the survey team was when they spotted 22 piping plovers; normally they get excited if they see just two or three. Many conservationists would like shorebirds to be considered more in development plans, as they're getting squeezed on both sides of the beach: by construction on the upland side, and by storm surge and rising sea levels that erode or over-wash their feeding grounds on the ocean side. But equally important is raising awareness among local citizens so that everyone can do their small part.

"Nobody comes to the beach and says 'I'm here to disturb shorebirds,'" Speare reasons. "They just don't understand what the birds are doing and how we can potentially harm them. We've done a great job educating people about sea turtles, and we could do the same with shorebirds. We want to approach it by celebrating these birds and getting people excited about them, not by finger-wagging and shouting."



Ruddy turnstone



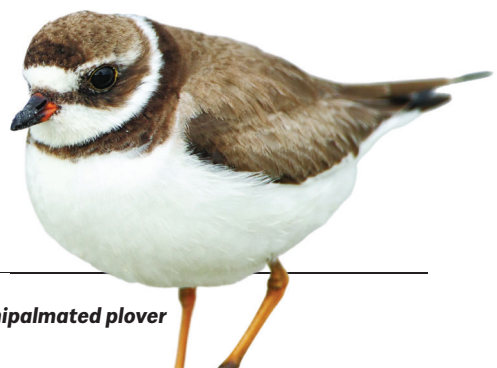
Black skimmer

Why you should keep your distance

Besides not scaring shorebird flocks, it's also important to stay away from nesting areas. Abby Sterling, director of the Georgia Bite Shorebird Conservation Initiative, explains that despite their delicate appearance, these birds are able to withstand the blazing heat of summer when they make their nests out in the open on sand dunes and shell rakes. Recreational boaters and beachgoers can unintentionally flush the birds from their nests, which exposes the chicks to harsh sun so that they die within minutes. It's important to stay below the high tide mark, she cautions, even if you don't see the dunes roped off. Dogs are particularly destructive and should never be allowed to run free. The chicks are fairly independent and soon start scurrying around the beach under the watchful eye of their parents, so an agitated adult bird is often a sign that you have strayed too close to the nests.

Sterling works for a small Massachusetts-based nonprofit with conservation initiatives sprinkled around the Northern hemisphere. The shorebird project, intended to bring diverse islands and agencies throughout the Southeast coastal area into collaboration, focuses on habitat protection as well as education and outreach. According to Sterling, a unique combination of factors makes this area a hot spot. The geography includes well-developed barrier islands and the South Atlantic Bite (the curve along the coast between North Carolina and Florida, of which we are in the deepest indentation.) The Bite creates a broad, shallow area extending all the way out to the Continental Shelf, as well as drastic tidal changes that result in a very dynamic ecosystem. The rich waters of our estuaries provide a nutrient base that gives rise to tons of invertebrates, such as bivalves and marine worms, on which the shorebirds feed. The combined effect is that our area supports an estimated 400,000 shorebirds annually, with key places being Cape Romaine and the Santee, the Altamaha River Delta and the Georgia barrier islands.

"This part of the world is very important for shorebirds, and we have a great legacy of conservation here," Sterling says. "But a lot of people don't recognize the fact that the birds they're seeing on the beach have just flown thousands of miles. They may have come from Tierra del Fuego at the bottom of South America, and they're headed to the Arctic. They'll fly four or five days without stopping, flapping their wings the entire time, and if they don't have enough fuel, they're not going to make it. So the most important thing we can do is be good hosts by giving them a safe place to rest and feed." *LL*



Semipalmated plover

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Latino community continues to change the Lowcountry for the better

A Q&A WITH ERIC ESQUIVEL, ONE OF THE AREA'S FIRST SPANISH-SPEAKING RESIDENTS.

STORY BY LISA ALLEN
PHOTOS BY ARNO DIMMLING

Eric Esquivel is the founder and publisher of La Isla magazine and cofounder of the Lowcountry Immigration Coalition, a nonprofit dedicated to finding a fair solution to immigration reform, fighting for the rights of immigrants and creating an inclusive community throughout the region. When his family moved here in 1983, they were among the first Spanish-speaking residents in the area.

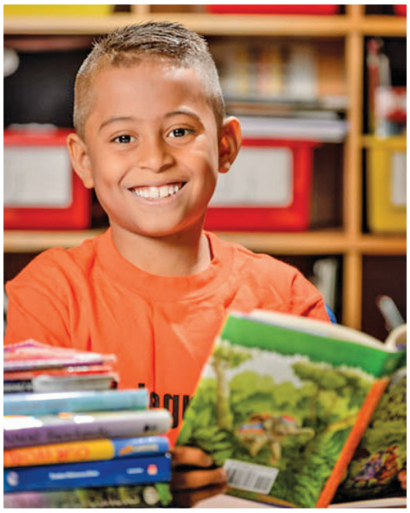
A lot has changed since then ...

[LOCAL Life] What brought you to Beaufort County? [Eric Esquivel] My father, Dr. Hector Esquivel, who was from Colombia, South America, came to the United States on a scholarship to study medicine. He moved our family to the Lowcountry in 1983 from northern Pennsylvania for a warmer climate. We were the first Spanish-speaking family in the area.

[LL] What do you like most about living here? [EE] First off, how strong and tight-knit our community is. It's a place that has a true sense of community where our neighbors are willing to step up at any time to help one another. Additionally, I love that we live in one of the most beautiful places in the world with great beaches, wildlife and climate.









LOCAL SINCE 1983 Eric Esquivel, shown with his family, grew up crossculturally in Colombia and the U.S. He spent two of his undergraduate years studying abroad in Spain and Central America, developing a passion for all things Latino. In 1998 he and his two siblings formed La Isla magazine, a trusted publication serving the Lowcountry's rapidly expanding Hispanic population.

"The Hispanic community grew 2,999 percent from 2000 to 2010 in the Bluffton area, based on the 2010 Census."





[LL] In what ways has the Latino community changed since you've been here? **[EE]** Wow, in what ways hasn't the Latino community changed!? We have gone from virtually not having a Latino community through the early 1990s to having the fastest growing Hispanic demographic as far as an emerging market within the whole country. Just to give you a little data, the Hispanic community grew 2,999 percent from 2000 to 2010 in the Bluffton area, based on the 2010 Census. The reality is that we went from virtually not having a Latino community in the 1990s to having one of the most flourishing communities in the Southeast where you can experience Latino/Hispanic culture from every country throughout Central and South America, along with a variance of languages and even food. Today you can find Latinos intertwined within our whole community, impacting every part of our society. Because of this growth, we are a richer community for the diversity that Latinos have brought to the Lowcountry.



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SAVE THE DATE Experience local Latin flavor and atmosphere at the Latin Music Festival on Oct. 10 at Shelter Cove Community Park.

[LL] How important are Latinos to the local economy, from Hilton Head to Bluffton to Beaufort? **[EE]** Latinos are part of the lifeblood of the Lowcountry economy, especially in the service and construction industries that support tourism, travel and leisure that make the Lowcountry and Hilton Head one of the most renowned places to visit in the world. Today, you will find Latino individuals and businesses intertwined in every aspect of our economy, along with now three generations growing up here and calling the Lowcountry home. The story of our Latino neighbors in the Lowcountry is no different than the story of past immigrant generations coming to the land of opportunity to not only better themselves, but to also better the environment and economy around them and the people that live in it. Without our Latino community, the Lowcountry and Hilton Head would not be as successful as it is today because of their great contributions to our society and economy.

[LL] How have Latinos contributed to the community that might go unnoticed? **[EE]** The growth of the Latino community in the Lowcountry has pushed our society to be more tolerant, open-minded and understanding of diversity and inclusion. In reality, their presence has made us a better place not only for ourselves and our children who are growing up here but also for all of the visitors that come to visit this place we call home. We have seen ourselves challenged and pushed to grow through organizations such as our school systems, police departments, government agencies and in reality, every aspect of business life. The greatest contribution by our Latino community, however, has been its culture and language. Latinos have incorporated themselves into Lowcountry life through music, dance, food, and in reality, their zest for life and living. I believe that the Latino community has been in itself one of the greatest contributions to bettering our community that we have seen in our history.

[LL] What can local leaders — business and government — do to make life here easier for the Latino community? **[EE]** First off, just being conscious that they are a prominent community with a secondary language is the most important thing. Additionally, we can make life easier for our Latino community by offering more bilingual services, welcoming them with a smile, and hiring more bilingual staff in order to support the growth and provide better customer service to this community that is now the fastest growing and most loyal demographic in our country. Secondly, we need to ensure that

Latinos have a place at the table and are incorporated into future growth and development in our community so that they can help guide us into a future that is welcoming to all. Lastly, our state, counties and municipalities need to be more conscious of our constitutional laws that protect secondary language speakers. There are specific requirements for government agencies to offer bilingual services once populations reach a certain size according to census data. Everyone should be able to participate in federal programs regardless of race, color or nation of origin as outlined in Title Six of the Civil Rights Act under our U.S. Constitution. If we haven't crossed that threshold here in the 2020 Census, we're really close.

[LL] What are some of the drawbacks for Latino families moving here? **[EE]** First off is the language barrier for our Latino community. That would be the greatest drawback to them moving into our area versus areas such as Miami, Chicago or Charlotte where you will find much more bilingualism and services in multiple languages. Next is the cost of living compared to wages for our community, in conjunction with the shortage of housing and rising rent. It's somewhat difficult for Latinos in our area because we have had less diversity than other areas of the country. I have found that at times our Latino experience includes more inherent racism, discrimination and bias within our society than you might find in other areas of the United States. *LL*



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Yelitza Diaz
Born in Venezuela; lives in Mauldin
Medium: Sculpture
"Iris and her Son are Reunited"

For the love of listening

LOCAL LATINO VOICES BROUGHT TO LIFE THROUGH AUDIO RECORDINGS AND INTERPRETIVE ART.

STORY BY DAISY DOW

Marina López understands the value of someone who's willing to listen, especially given her background working as a mental health counselor for immigrants to the United States. As she would counsel other Lowcountry residents, López found echoes of her own immigrant experience while hearing others' stories of overcoming heartbreak and challenge. At the same time, López's frustrations began to mount as she saw in the media negative portrayals of the Latino community and mischaracterizations of an entire population. She needed a way to amplify her Latino neighbors' voices and help them reclaim their images as people rather than pawns within the cities and towns of the Lowcountry.

In conjunction with the Citadel's Oral History Program, López co-created Las Voces del Low-country with history professor Kerry Taylor. This oral history archive contains thirty recordings of interviews that López conducted in Spanish with immigrants across the Lowcountry. The stories in Las Voces speak directly to border crossings, evolving immigration policies and the day-to-day experience of living in South Carolina as an immigrant.



Lauren Andreu
Cuban and Puerto-Rican-American; lives in Bluffton
Medium: Painting
"The Universe Conspires"



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López came across the idea of using oral histories in 2009 when she attended an oral history workshop at the Citadel, where she now co-directs the Oral History Program with Professor Taylor. "When Marina came to the workshop, I saw at once this is an opportunity to explore arguably one of the most important demographic and political developments in South Carolina over the last 20 years," Taylor said. López had found someone who recognized the importance of Latino voices within the community and was willing to put in the legwork to make sure those voices would be heard.

"The original intent was that we could have a space for telling our own stories in our own voices."

Using López's connections with the Charleston Latino community, Las Voces tracked down "dreamers," artists, advocates and community members whose personal stories highlight larger issues and social concerns for the Latino community. Each interview was conducted in Spanish, but Las Voces ensured their accessibility by offering Spanish and English transcripts on its website so listeners can follow along at their own pace.

"The original intent was that we could have a space for telling our own stories in our own voices," Lopez said. Since its inception in 2012, Las Voces has grown in size and meaning.

Thanks to a collaboration with support from the Gaylord and Dorothy Donnelley Foundation, Las Voces developed a visual component to complement its auditory base. With its partner Palmetto Luna Arts, Las Voces selected nineteen Latino artists that reside in South Carolina to visually interpret the audio narratives. Under the art direction of Diana Farfan, Ecos: Resonancias De Historias Latinas De Carolina Del Sur has traveled across South Carolina for the last three years, presenting previously untold stories of Latino people.

Through September 10 the original artworks of Ecos are on display for the last time before the pieces are returned to their creators. The Public Works Arts Center in downtown Summerville is displaying each sculpture, painting and photograph that has been crafted in response to a conversation that was recorded almost a decade ago. Ecos' website articulates its mission as "an invitation to appreciate the work of Latino artists and to value the lives of Latino immigrants. It is an assertion that their stories belong to the history of South Carolina and that they too belong."

"The part that I really love is that we have been able to use the collection to visit recent immigrant students," Lopez said. "We have been talking about these stories with teenagers in high school and middle school, just normalizing the stories. It is wonderful that they can say 'we have a story, we can tell ours, and this is similar to my parents.'"

While an integral aspect of both Las Voces and Ecos is to document a forgotten history, Taylor foresees Las Voces playing a key role in shaping the Lowcountry's future. "[Las Voces] might serve as a resource for the political maturation of Latinos in South Carolina. People who are involved in human rights and civil rights organizing would be able to use the kind of material and research that we are gathering."

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Pedro Rodríguez
Born in Puerto Rico; lives in Goose Creek
Medium: Painting
"Peasant Sunday"

What was sparked by a desire to let neighbors know that they were heard has helped López and Taylor curate an extensive archive and art exhibition. As Ecos makes its last stop before its pieces are returned to their creators, check out these artworks in person. Given its mission of promoting storytelling, documenting and listening, a project like Las Voces will never end as long as there is a desire within the community to support one another with an empathetic ear. *LL*

Related exhibits

ECOS: Resonances of SC Latino Stories The Public Works Art Center in Summerville is presenting this free exhibition featuring artwork from 19 South Carolina Latinx artists. The exhibit is on display until September 10. **publicworksartcenter.org**

VeMe (Venezuela-Mexico) A collaborative exhibit at the Morris Center for Lowcountry Heritage in Ridgeland features the works of four Latinx artists of the Lowcountry. The exhibit will be on display from September 4 through the rest of 2021. **morrisheritagecenter.org**

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Latin American traditions and superstitions

FROM GLORIFYING GRAPES TO COMMEMORATING THE DEAD, LATIN AMERICAN CULTURE IS RICH IN TRADITION.

STORY BY ANNA LEE HOFFMAN

Tradition binds the young with the old, brings communities together and provides a sense of family and belonging. In Latin American countries, teaching stories, traditions and superstitions from elders to their descendants has kept these cultures unified and flourishing for centuries. The ancestral connections they create give purpose to a people that excel at artistry, integrity and honor.



Traditions & celebrations

Día de Muertos (México)
The "Day of the Dead" is a traditional Mexican holiday but is celebrated in various forms across a multitude of Latin American countries. It commemorates the lives of those who have died and aims to honor their memories and lasting presence. Despite the seemingly sorrowful subject, it's a colorful occasion overflowing with life that spills out into the streets of local communities. Día de Muertos takes place November 1-2 and includes parades, singing, dancing, costuming and respectful graveside ceremonies. Participants paint their faces to resemble Mexican artist José Guadalupe Posada's famous skull etching "La Calavera Catrina." It's become the Day of the Dead's most universally recognized symbol.



Three Kings Day (Argentina, Paraguay and Uruguay)
"Three Kings Day," also known as "Epiphany" in other places around the world, celebrates the Three Wise Men delivering gifts to baby Jesus in the Christmas story. While traditions vary throughout Latin America, including in Peru, Argentina, Puerto Rico and Mexico, the main event is typically commemorated 12 days after Christmas and concludes the holiday festivities. Some Latin American children receive the majority of their gifts on this day when gifts are left for them from the Three Kings rather than Santa Claus. In Mexico, before going to bed, children place a wish list on top of their shoes, and in the morning when they wake up the shoes are filled with gifts from the Three Kings. In other countries, children leave out water and grass for the Three Kings' camels, and in the morning the kids find what the kings gifted them with in return.



Grape Harvest Festival (Argentina and Chile)
The largest bacchanalian celebration in Argentina usually takes place in Mendoza, one of the most well-known wine regions in the world. To kick off the grape harvest, the festivities run from late February through early March and fill the streets with music, parades, live concerts and the election of a "Harvest Queen." The parades feature elaborately decorated floats, and riders throw small gifts into the crowds along the streets – just like Mardi Gras. There are many similar wine festivals throughout Chile which include wine tastings, grape smashing and a whole lot of cork-popping.

Flower Festival (Colombia)
Every August Colombia celebrates its annual flower festival in the city of Medellín. Local farmers and flower growers create intricate parade floats and installations made from fresh flowers, filling the city with sweet smells and color during the Desfile de Silleteros (Flower Grower's Parade). However, the weeklong festival is about more than just the flowers and includes musical performances and sporting and cultural events. The very first flower festival was held in 1957 and was for Colombian locals only. Since then the festival has grown and attracts tourists from all around the world to come and appreciate the budding beauty of Colombia annually.





Fiesta de Quinceañera
One of the most well-known and beloved Latin American celebrations is the "Fiesta de Quinceanera" or a Sweet 15. It's a symbolic rite of passage recognizing when a young girl becomes a woman or Latina. The elaborate event is much more than an ordinary birthday party. It's chock full of traditions, including choreographed dances, exchanges of meaningful gifts, a religious ceremony and most importantly – the dress. The bright, bold and super-sized ball gown is one of the highlights of the event and is thoughtfully considered to accurately reflect the birthday girl's personality and character.













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Superstitions

Eat 12 grapes on New Year's Eve. This tradition doubles as a superstition because many Spaniards and Latin Americans believe eating 12 uvas (grapes) as the clock strikes midnight on New Year's Eve will bring good fortune and luck in the coming year. Each grape symbolizes a month of the year and should be eaten one by one on each of the 12 chimes at midnight. This superstition began in Spain but is now celebrated in many Latin American countries, including Cuba and parts of Mexico.



Ward off evil with water. In many cultures, agua (water) symbolizes new life, cleanliness and purity. In Latin American countries, keeping a cup of water by the entrance of a home is supposed to absorb evil presences, and throwing a pot of water out the window is supposed to signify renewal.

Never place your purse on the floor. It is believed that placing your bolsa (purse) on the floor (or even below waist height in some cultures) will bring bad luck and potentially cause you to lose all of your money. It may seem doubtful, but it's not a risk that many people are willing to take.





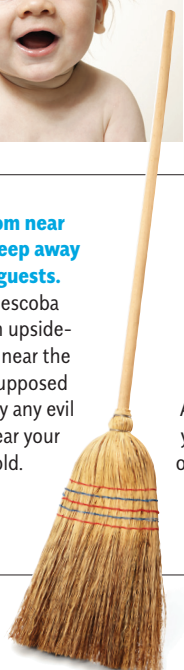
Wear specific colors of underwear for good fortune on New Year's Eve. The color of ropa interior (underwear) a person wears on New Year's Eve is believed to influence the outcomes and events for the upcoming year in many Latin American countries. Yellow underwear is said to bring good luck, and red underwear is said to bring love. Not surprisingly, it's believed that wearing black on New Year's will bring bad luck and negative energy.



Don't cut your baby's hair before he or she turns a year old. Many Latina mothers are taught by their mothers they should never cut their children's cabello (hair) before their first birthdays. There are many superstitions about what will happen if you do, but no matter what the belief, the outcome is always undesirable. The consequences range from the hair never growing back, to delaying their ability to walk or talk.



Walk in a circle with your luggage. In some Latin American countries, it is believed if you walk around in a circle with your equipaje (luggage), you will be given opportunities to travel the world in the coming weeks. The walk can be around the block or even just around your house, and the suitcase doesn't even have to be packed, so grab your luggage and get moving.



Keep a broom near the door to keep away unwanted guests. Keeping an escoba (broom) or an upside-down broom near the doorway is supposed to sweep away any evil presence near your threshold.

Never sweep a broom over a single woman's feet. There are many superstitions regarding brooms in Latin American countries, but this one has some pretty high-stake consequences. Some Latin American communities believe if you sweep a broom over the feet of a mujer soltera (single woman), she'll remain single forever — so watch where you're cleaning!



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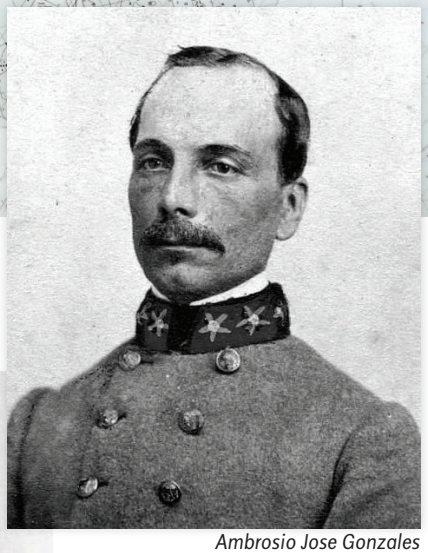
The Lowcountry's Latin roots

STORY BY RICHARD THOMAS





Ambrosio Jose Gonzales



Harriett Rutledge Elliott

CUBAN CONNECTION Ambrosio José Gonzales settled in Beaufort in the early 1850s and soon married Hilton Head heiress Harriett Rutledge Elliott. They lived at Myrtle Bank Plantation on Hilton Head Island.

Latin roots on Hilton Head and in the area are deeper than one might first suspect. After Native Americans, people from Spain appear to have been the first to show real interest in the sea islands and mainland of the Carolina and Georgia coastline, and Spanish explorers were more than likely the first Europeans to come ashore on Hilton Head as early as 1515.

Diego, or Pedro, Salazar cruised into Port Royal Sound only two years after La Florida was discovered and claimed for Spain by Ponce de Leon. Local lore has it that Francisco Gordillo landed on a large island at latitude 32 degrees 30 minutes north (Hilton Head's coordinates) in 1521 to obtain fresh water for his ships. On a scouting voyage four years later, Pedro de Quexo recorded a name for Hilton Head, La Punta de Santa Elena, as the Spanish name for the promontory at the entrance of the Port Royal Sound, the name which was recorded on a royal map a year later. In 1526 Lucas Vasquez de Ayllon intended to establish a colony at La Punta de Santa Elena with 600 settlers and soldiers, but he settled further south at Sapelo Sound when he found that the Indians Quexo reported living at Santa Elena a year earlier had vacated the area.

Hilton Head's coast along the Calibogue Sound earned the name Spanish Wells from the barrel wells built by the Spaniards at the fresh-water spring outlets along its low-tide shoreline. Port Royal Sound was targeted as the location for the first English colony in southern Carolina in 1666, and Hilton Head was named as the site, but concern for its proximity to the Spanish in St Augustine ultimately caused the Lords Proprietors to set it at Charles Towne Landing 70 miles to the north.

After the Treaty of Madrid established a lasting American peace in 1795, Spain continued to rule several island provinces in the West Indies for decades, but in Cuba the revolutionary spirit from the American struggle for independence took hold. Cuban exiles and revolutionaries emigrated to the United States in the early 1800s, setting up organizations to overthrow Spanish rule in Cuba. One of these self-imposed exiles was European-educated Ambrosio Jose Gonzales, who partnered with former American army generals to organize and lead two military expeditions to Cuba to aid the

insurrectionists there. Both attempts failed due to lack of local support, and Gonzales returned and was tried unsuccessfully in New Orleans for violating the U.S. laws of neutrality. He settled in Beaufort in the early 1850s and soon married Hilton Head heiress Harriett Rutledge Elliott, becoming owner of Myrtle Bank Plantation on Hilton Head, where he frequently lived with his wife and family until the outbreak of war. Gonzales was appointed an artillery officer on the staff of Confederate General Beauregard and became chief of artillery for the Confederate southern command.

Several prominent Cuban-Americans, with whom Gonzales had worked in the revolutionary movement in New York, may have followed him south, and after the outbreak of war at least four families thought to be of Cuban origin are believed to have owned Hilton Head land after its confiscation, during the Union occupation of the Island. In 1864 Ramon Rivas bought 1,000 acres of Honey Horn land from Freedman Dodd for $10,000, nearly five times what Dodd had paid only two years earlier. Rivas then sold 500 acres to countrymen Rafael Alvarez and Thomas Quintera a month later for his purchase price. A Spaniard who had left Cuba for Spain returned briefly to New York and migrated to Hilton Head's growing Cuban community, Robustrand Hergues, then bought out the others in late 1865, paying a total of $27,600 for 750 acres, nearly four times what his countrymen had paid less than two years earlier.

With the departure of the last Union troops from the Island in 1868, the resurgence of the struggle for Cuban independence from Spain in 1870, and a renewed prospect for the U.S. annexation of Cuba, former revolutionaries and exiles began to gather in Key West in anticipation of what seemed an imminent opportunity to reclaim their homeland. It appears that Hilton Head's first full resident Latin population left the Island around this time, as Hergues sold his land in 1870, and no further records of land transactions or deeds with Hispanic surnames in the following years have been found to date. LL

Richard Thomas is an owner and guide for Hilton Head History Tours and is the author of Backwater Frontier: Beaufort Country, SC at the Forefront of American History.



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The Back Door
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Fall into fashion

PHOTOS BY LISA STAFF

Start swapping your cutoffs for cardigans, tank tops for trench coats and flip-flops for flannel. As temperatures gradually cool off in the Lowcountry, it's the perfect time to plan an autumnal wardrobe overhaul. ***Inspired by social media posts, local shops and boutiques have shared some outfits to inspire your incoming fall wardrobe.***



Knickers
Pops of warm-toned reds serve as a great element to get your wardrobe ready for autumn.



Quiet Storm Surf Shop
Pairing a skirt with a cozy cardigan will help balance that in-between temperature that comes with the season's change.

Spartina 449
The Ada Linen Tunic is perfectly breathable for hot days and can be layered as it cools down. Note: Fall 2021 Collection with be available early September!



Palmettoes
This multicolored reversible rain jacket by Alex Garfield is just the ticket to keep some color in your fall wardrobe.





SHOP!
These pieces effortlessly combine the cool tones of summer and the warm tones of fall.



Island Child
Metallic gold shoes from Yosi Samra and a matching quilted gold bag for fall transition beautifully as a perfect accessory.



Cocoon
Plaid is great for almost every season. The vibrant blue of the top transitions perfectly from summer to fall.



Outside Hilton Head
The hand-stitched hoodie is a fun play on a must have transition piece for fall.



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National dishes of Latin America

THESE MIGHTY MEALS FROM CENTRAL AND SOUTH AMERICA ARE RICH IN HISTORY AND FLAVOR.

BY MADDIE BANE

From Argentina to Venezuela, every country in Latin America celebrates a popular dish that makes diners enthusiastically exclaim ¡Qué rica comida! Apps and entrees prepared with rice and beans, peppers and chillies, plantains and quinoa and beef and fish pack a punch with every bite. No matter the calorie count, portion size or serving style, these native dishes are as rich in history as they are in flavor.



ARGENTINA

Asados

The dish: Asados is Argentina's version of barbecue. An asado usually consists of beef, pork, chicken, chorizo and morcilla which are cooked on a grill, called a parrilla, or an open fire. The meat is typically served with Chimichurri sauce.

The history: Gauchos, travelling horsemen in the 18th and 19th centuries, are credited with this creation. Due to its lack of smoke, they would roast beef over wood from the quebracho tree, which gave the meat a very rich flavor. A skewered metal tool called an asador was used to cook the beef close to the slow-burning fire.

How to make it: For an at-home version of the cooking technique to get the most similar flavor, you can create a fire using charcoal, wood and paper. The meat should cook at a low heat, taking anywhere between one and two hours to finish.



BOLIVIA

Salteñas

The dish: Made with beef, pork or chicken, this type of baked empanada is typically filled with a sweet and spicy gravy, boiled eggs, peas, carrots and potatoes. There are also vegetarian versions.

The history: Salta native Juana Manuela Gorriti is credited with creating the salteña. She came up with this recipe to support her family who were living in extreme poverty. A common phrase said to kids was, "Ve y recoge una empanada de la salteña," meaning, "Go and pick up an empanada from the woman from Salta."

How to make it: After getting all of the veggies and meat cooked, you'll add it into a gelatin mix, similar to making a pie filling. Once that's cooled, add it into the oval-shaped dough and fold the edges over to keep the filling secure.



BRAZIL

Feijoada

The dish: Brazil's traditional dish is a stew made with beans, pork, beef or other meat. The meat is usually salted and smoked.

The history: It's said that Feijoada was created by enslaved persons in Brazil. The leftovers they were given for dinner were usually a mixture of some kind of beans and meat, thus creating the stew.

How to make it: If making this dish at home, be sure to simmer the black beans for at least an hour and a half to get them to the right tenderness. Tomatoes, onion and garlic are tasty ingredients to add.



CHILE

Pastel de Choclo

The dish: A beef and corn casserole is Chile's traditional dish. Ingredients include corn, basil, ground beef and various spices.

The history: According to some anthropologists, this dish was created when tribal cooks were hired by Spanish conquerors to cook food that reminded them of home. The cooks implemented a corn dough to be similar to empanadas.

How to make it: After cooking the corn in milk, basil, salt, pepper and paprika, add in cornstarch and use a hand mixer to create a slightly thick consistency. This will be poured on top of the meat and topped with a little bit of sugar before baking.



COLOMBIA

Bandeja paisa

The dish: A typical meal popular in Colombian cuisine. The main characteristic of this dish is the generous amount and variety of food in a traditional bandeja paisa: red beans cooked with pork, white rice, ground meat, fried pork belly, fried egg, plantain, chorizo, arepa, hogao sauce, black pudding, avocado and lemon. It is served on a platter or a tray.

The history: The origin of the bandeja paisa was influenced by several different cultures that inhabited Colombia throughout the centuries, including the indigenous peoples of Colombia, as well as colonial Spaniards and Africans. In the 19th century French and British colonialists also brought their cuisine with them.

How to make it: To create an authentic flavor for the meat, rub pork belly with salt, sugar and cumin and then chill for six to 12 hours. Bake at a high heat for about 30 minutes, followed by a low heat for a little over an hour. This will give it a very juicy and tender texture.





COSTA RICA

Gallo Pinto

The dish: This dish gets its name from the speckled black and white color in appearance. Gallo pinto translates to "spotted hen." It's popular across the country and is immensely enjoyed due to its incorporation of fresh ginger and other spices.

The history: It's said by Costa Ricans that this recipe was created in the 1930s right outside of San Jose, although there are several variations in neighboring countries that lay claim to the dish, as well.

How to make it: The ingredients are pretty basic — olive oil, onion, minced garlic, white rice, black beans, cumin, coriander, fresh ginger, worcestershire sauce, black pepper, cilantro and tomato. Be sure to keep the tomatoes and cilantro uncooked, though.



DOMINICAN REPUBLIC

La Bandera

The dish: Named after their flag, the Dominican Republic dish is composed of Dominican rice and beans with chicken. The red is represented by the beans, the white is represented by the rice, and the third color is represented by the meat. There is also always a type of salad that goes with the meal.

The history: This basic lunchtime meal is linked with the national flag to show that food is thought of as a part of Dominican Republic's identity. The name represents pride, patriotism and nostalgia.

How to make it: Traditional Dominican beans are usually made with red beans, chicken stock, canola oil, tomato paste, celery, red onion, oregano, apple cider vinegar, parsley, garlic and lime juice.



CUBA

Ropa Vieja

The dish: A household staple, this meal usually consists of a mix of shredded meat, rice and various vegetables. Recipes can call for flank steak, tomato sauce, onion, garlic, tomato paste, cumin, fresh cilantro, olive oil and white wine vinegar.

The history: The name of this dish translates to "old clothes." This is due to the legend that a poor old man shredded and cooked his clothes in order to feed his family. The simmering clothes transformed into meat and vegetables, just as the man prayed they would.

How to make it: Brown the steak for about four minutes on each side before transferring it into the slow cooker. Add in a mixture of vegetables and spices to get the flavor packing.



ECUADOR

Ecuadorian Ceviche

The dish: Popular in many Latin American countries, Ecuador's ceviche has taken on an identity of its own. It's soup-like and is served with fried plantain chips, as opposed to Peru's ceviche which is drier and served with cooked potato slices.

The history: Peru, Ecuador's neighbor, is credited with the invention of ceviche. They would mix fresh seafood with fruity marinades. As more Spanish started to arrive in the region, they planted several citrus fruit plants. That's when the dish started being made with citric foods.

How to make it: The dish calls for peeled shrimp, lime juice, onions, tomatoes, ketchup, mustard, olive oil, orange juice, cilantro, and salt and pepper to taste. Be sure to serve cold.



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EL SALVADOR

Pupusa

The dish: Pupusas are small, round corncakes that are similar to a pancake. They are typically filled with cheese, beans or meat.

The history: Historians believe that this Ecuadorian dish was invented by the Pipil Indians in pre-colonial times. Since then, it has spread throughout neighboring countries and regions. The dish actually has its own holiday. The second Sunday of November is National Pupusa Day.

How to make it: Cornmeal flour is a must to create this recipe. Once you get the dough made, the options for the filling are endless — braised meats, veggies, beans and cheese.



GUATEMALA

Pepián

The dish: Pepián is a spicy stew, typically made with chicken, beef or pork. It's thick and loaded with spices and fruits and vegetables such as pears, squash, carrots, potatoes and corn on the cob. Rice and tortillas are included as sides.

The history: It's one of the oldest dishes in Guatemala. It was typically served at major religious and political ceremonies and rituals.

How to make it: A traditional recipe might call for a whole chicken, onions, guaque chillies, pasa chillies, pumpkin seeds, sesame seeds, garlic, black pepper, roma tomatoes, cinnamon, squash and potatoes.



HONDURAS

Plato Típico

The dish: This Honduran dish consists of marinated beef, pork sausage, cracklings, fried plantain, stewed or refried beans and rice. It's usually served with sour cream, fresh white cheese, avocado slices, marinated cabbage, lime juice and tiny tortillas.

The history: Plato típico is usually served for a social event with drinks and music centered on a feast of barbecued meat. Honduran cuisine is a fusion of Mesoamerican (Lenca), Spanish, Caribbean and African cuisines.

How to make it: Several tiny plates are involved, or you can load everything onto one plate charcuterie-style. Don't forget the tortillas that you can load everything onto. The cuts of beef are usually marinated in sour orange juice, salt, pepper and spices.



MEXICO

Mole

The dish: There are several variations of this sauce, but traditionally it's made out of dried chiles, nuts, seeds, black pepper, cinnamon, cumin and chocolate.

The history: Mole has become a culinary symbol of Mexico's mixed indigenous and European heritage. It's said that a convent in Puebla created it with the few ingredients they had when the archbishop was visiting.

How to make it: If you decide to make it at home, hot chiles and rich dark chocolate are a must to make it authentic. Use it to top off stewed meats or enchiladas.

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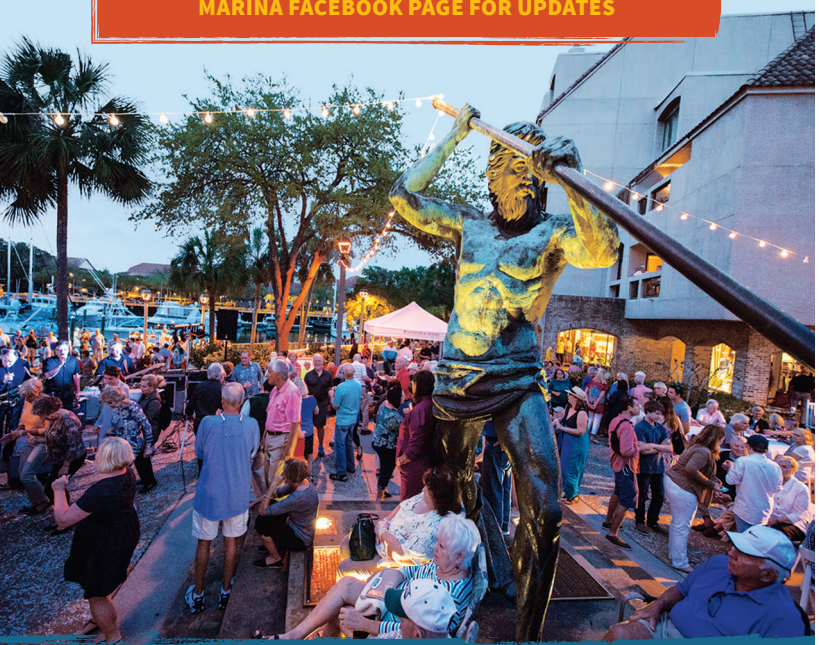

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NICARAGUA

Gallo Pinto

The dish: A staple of the Nicaraguan diet, this dish usually consists of rice, beans, cilantro, peppers, and spices and is typically served as a part of breakfast.

The history: Just like Costa Rica's gallo pinto, it's said that this recipe was created in the 1930s right outside of San Jose, although there are several variations in neighboring countries that claim fame to the dish as well.

How to make it: Black beans, white rice, chicken broth and several spices will create this simple yet delicious Nicaraguan recipe that will go perfectly with a breakfast dish.



PARAGUAY

Sopa Paraguaya

The dish: Similar to cornbread, the recipe consists of corn flour, cheese, milk and onions.

The history: In the 19th century when the president of Paraguay was making a visit to a certain region of the country, a chef was making a white soup for him, but added too much corn flour. This caused it to become more of a batter, which he then decided to cook in a clay and adobe oven. Impressed by it, President Don Carlos Antonio Lopez named it sopa Paraguaya, translating to "Paraguayan soup."

How to make it: Mozzarella and parmesan cheese will give it an authentic flavor. Sopa Paraguaya is typically served as a side with meats and soups.



PANAMA

Sancocho de Gallina Panameño

The dish: The signature soup is enjoyed for almost every meal in Panama — breakfast, lunch, dinner or snack. A mixture of cilantro, chicken, corn cob, root vegetables, pepper, garlic and onion create this flavor-packed dish.

The history: Sancocho de Gallina Panameño was created in the Azuero region. It's almost viewed as an elixir by consumers. Panamanians will actually eat a bowl of the hot soup on hot days and swear it cools them off.

How to make it: To eat it the traditional way, rice needs to be served on the side. You could even add it into the soup. Fried plantain chips is another ingredient that Panamanians enjoy with this meal.



PERU

Peruvian Ceviche

The dish: Typically using raw fresh fish, Peruvian ceviche is prepared with lime juice, onions, yellow pepper, sweet potatoes, corn, garlic and cilantro.

The history: It's said that the Moche are responsible for creating ceviche. The Moche was a coastal civilization that flourished in what is now northern Peru almost 2,000 years ago.

How to make it: Marinating time will make a difference when making ceviche. It will depend on the size of the seafood, but 30 minutes to an hour will give the best results. Anything longer than two hours will have more of a pickling effect.



PUERTO RICO

Arroz con Gandules

The dish: The signature Puerto Rican dish is created with a combination of rice, pigeon peas, and pork, cooked in the same pot with sofrito (recao, cilantro, onions, garlic, aji dulce peppers, cubanelle peppers, and roasted tomatoes).

The history: Arroz con Gandules is typically served as a traditional dish on holidays. When Puerto Ricans were recruited to Hawaii's sugar plantations, they brought back a large shrub that produced the gandule bean.

How to make it: To give it the most authentic flavor, sofrito is vital when seasoning the rice. All ingredients are cooked in the same pot.



URUGUAY

Chivito

The dish: A Chivito sandwich in Uruguay contains thinly sliced steak, mozzarella cheese, tomatoes, mayonnaise, and olives in between a soft bun. Sometimes ham, bacon, or a hard-boiled or fried egg will be added.

The history: An Argentinian tourist was visiting Uruguay and one day at a restaurant he asked for a sandwich with "chivo," meaning goat meat. The restaurant didn't serve that type of meat, but they didn't want to lose a customer. The chef whipped up what the sandwich is today and told the tourist that it was meat from a "chivito," little goat.

How to make it: Be sure to toast the bun with some butter on it to make it extra delicious. The sandwich is often served with french fries.



VENEZUELA

Pabellón Criollo

The dish: This dish is Venezuela's version of rice and beans. It consists of white rice, shredded beef, fried plantains and stewed black beans.

The history: It's unclear when or how this traditional meal came to be, but there are a few theories as to what it represents. Some say that the colors mimic the Venezuelan flag, while others say that each ingredient represents different ethnic groups that settled in the area — indigenous people, Europeans and Africans.

How to make it: To get an authentic flavor, be sure to marinate the meat for at least 12 hours in olive oil and spices such as paprika, turmeric, cumin, salt and black pepper.

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Let's taco 'bout it

EVERY DAY IS A GOOD DAY TO MAKE THESE FULL-FLAVORED LATIN FAVORITES.

BY MADDIE BANE

In a country that consumes more than 4.5 billion a year, it's fair to say we Americans have come to love our tacos. Said to be created sometime between 1,000 and 500 B.C., they were initially used as more of an edible spoon, rather than a component of the meal itself. After many years, though, tacos have become an ever-evolving dish, popular across the globe. With an endless amount of customizations, it's hard to find someone who doesn't like them. ***Next time you find yourself craving a good taco, try recreating one of these Latin classics.***



CHICKEN FEED

"Tinga" refers to stew that is made of tomatoes, onion, garlic, smoky chipotle, oregano and thyme. If you're lucky enough to find it, piloncillo sugar is the secret sweet ingredient. Tinga tacos originated in the city of Puebla, Mexico.

Tinga Tacos

INGREDIENTS

1 pound chicken, shredded and cooked
4 garlic cloves, minced
2 chipotle chiles
1 can fire roasted diced tomatoes
3/4-cup chicken stock
2 tablespoons honey
1 teaspoon cumin
Salt and pepper, to taste
Corn or flour tortillas
Red onion, sliced
Guacamole

DIRECTIONS [1] To make the sauce, blend minced garlic, chipotle chiles, tomatoes, honey, chicken stock, cumin, salt and pepper until smooth. Add sauce and chicken into a slow cooker, tossing the chicken to cover. **[2]** Cook on low for four hours. **[3]** Assemble taco with desired amount of meat, onion and guacamole.



HOT SPOTS FOR HONEY

Farmers Market of Bluffton
Find local honey from noon-5 p.m. each Thursday at the Farmers Market of Bluffton. Wild Light Honey owner Alec Bruns is a second-generation beekeeper who brings Ohoopee Gold and City Honey varieties from his Savannah hives to Bluffton and other local markets.

Nantucket's Meat & Fish Market of Hilton Head
Find local wildflower honey from Readee's Bees at this new meat and fish market, located at Tanger Outlets in Bluffton. The honey comes from hives near the Savannah Wildlife Refuge and its 2,000 acres of indigenous Georgia plants.

PLEASED TO MEAT YOU

Spanish for "barbecue," **barbacoa** traditionally referred to lamb or goat. In Mexico, the meat would be roasted for several hours in a pit that was topped with maguey leaves, which were used to wrap the barbacoa. An underground oven was used to cook the barbacoa.

Barbacoa Tacos

INGREDIENTS

3 pounds roast beef, cut into large chunks
4 teaspoons garlic, minced
4 teaspoons ground cumin
2 teaspoons brown sugar
Salt and pepper, to taste
1 teaspoon adobo sauce (recipe right)
1/4 cup lime juice
1/2 cup beef broth
1/2 cup white onion, chopped
Fresh cilantro, chopped
Corn or flour tortillas

DIRECTIONS [1] In a slow cooker, add all ingredients except white onion and cilantro. Cook for six hours or until meat shreds easily. **[2]** Shred meat and add back into slow cooker with broth. **[3]** Assemble tacos with desired amount of meat and toppings.





Adobo sauce

INGREDIENTS

1/2 cup ancho chili powder
1 1/4 cups water
8 garlic cloves, peeled
1/2 teaspoon ground cinnamon
1/4 teaspoon ground black pepper
1/8 teaspoon ground cumin
1 teaspoon dried oregano
3 tablespoons apple cider vinegar
1 1/2 teaspoons kosher salt

DIRECTIONS [1] Boil water in a saucepan, then pour over chili powder in a blender. Mix and let cool. **[2]** Microwave garlic in water for 1 minute, drain, then add to blender along with cinnamon, pepper, cumin, oregano, vinegar and salt. Mix until smooth. **[3]** Scoop the sauce into a jar and refrigerate for up to two months.



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SHRIMPLY THE BEST

Battered and fried or grilled, the best way to eat seafood is on a taco. Back in the early 1900s in Sinaloa, Mexico, shrimp tacos were created as a surprise for Governor Francisco Labastida Ochoa. He would constantly tell his friends how much he loved his wife's shrimp tacos.



Shrimp Tacos

INGREDIENTS

1 pound white shrimp
1 tablespoon olive oil
1/2 teaspoon onion powder
1/2 teaspoon smoked paprika
1/2 teaspoon chili powder
Corn tortillas
Lettuce, sliced
Sour cream
Lemon slices
Fresh cilantro, chopped



DIRECTIONS [1] In a pan over medium to high heat, add olive oil and peeled shrimp. Season with onion powder, smoked paprika and chili powder. **[2]** Once cooked, assemble taco with shrimp and desired amount of lettuce, sour cream, and cilantro. Garnish with lemon slices and cilantro.



FIND FRESH SHRIMP

Purchase fresh white shrimp, in season September through December, at Hudson's Seafood House on the Docks. *The iconic seafood restaurant has a special agreement with the fishermen who use their dock, getting first pick of their catch when they return. For the final 24 to 36 hours of their expeditions, they fish exclusively for Hudson's.*

RAISE THE STEAKS

"Carne asada" is a Latin American term that refers to the style of grilled meats and actually translates directly to "grilled meat." It's said to be the first type of taco, originally made with thin slices of meat, guacamole, chili peppers and lime.



Carne Asada Tacos

INGREDIENTS

1 1/2 pounds flank steak
3 garlic cloves, minced
1 lime, juiced
1 orange, juiced
1 jalapeño, seeds removed and diced
1/4 cup olive oil
1 teaspoon chili powder
1 teaspoon cumin
Salt and pepper, to taste
Corn tortillas
1/2 cup white onion, chopped
Fresh cilantro, chopped

DIRECTIONS [1] Create a marinade with the garlic, lime juice, orange juice, diced jalapeño, olive oil, chili powder, cumin, salt and pepper. **[2]** Marinate the steak with the mixture in a ziplock bag for two to four hours in the refrigerator. **[3]** Cook the steak on the stovetop. Once done, cut into thin strips. **[4]** Assemble taco with the steak and desired amount of toppings.

HOT SPOTS FOR CORN TORTILLAS

La Poblanita Fresh Market *This Latino grocery store, located at 117 Mathews Drive on Hilton Head Island, makes and sells amazing warm corn tortillas, starting at 9 a.m. each day. It also has Bluffton and Ridgeland locations.*

Tienda Y Tortilleria San Jose *This Mexican restaurant and grocery store, located at 120 Arrow Road on Hilton Head Island, makes and sells wonderful corn tortillas for its customers, along with other grocery stores and restaurants in the area.*





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HOW SWEET IT IS

After a successful release of her first cookbook, Hilton Head Island resident **Angela Rummans** is releasing a second volume of Angela's Plant-Based Kitchen this fall. The new cookbook will include recipes such as raspberry toaster pastries, breakfast burrito bowls, sweet chili buffalo meatballs and more. Here is her out-of-this-world recipe for sweet and smokey quinoa tacos with potatoes and grilled pineapple. Find more at tangelainc.com.

ANGELA'S PLANT-BASED KITCHEN

Sweet and Smokey Quinoa Tacos with Potatoes and Grilled Pineapple

INGREDIENTS (Makes 8-10 tacos)

4 cups fingerling potatoes, chopped small
1/4 cup olive oil
2 teaspoons smoked paprika
1 teaspoon red pepper flakes
1 1/2 tablespoon agave nectar
2 teaspoons garlic salt
1 1/2 cups cooked quinoa (tri-color)
4-5 pineapple rings
8-10 small corn tortillas
1 cup red cabbage, shredded
3/4 cup white onion, diced small
1/3 cup roasted piquillo peppers, sliced (canned)
1/4 cup fresh cilantro, chopped or whole leaves
1 lime, cut into segments

DIRECTIONS [1] Heat oven to 450 degrees. Line a medium-sized baking sheet with aluminum foil. Lightly mist with cooking spray. **[2]** In a small bowl, combine olive oil, smoked paprika, red pepper flakes, agave nectar and garlic salt. Stir well until combined. **[3]** Place chopped fingerling pieces in a medium mixing bowl, drizzle with half of the seasoned olive oil. Reserve the other half. Toss potatoes to coat and transfer to the prepared baking sheet. **[4]** Bake fingerlings at 450 degrees for 20 minutes. **[5]** In a small bowl, combine the cooked quinoa and the reserved seasoned olive oil. Mix well and set aside. **[6]** In a cast iron grill skillet over high heat, lightly mist with cooking spray. Grill pineapple rings for 2 minutes each side, or until nice grill marks appear. **[7]** Grill tortillas 30 seconds on each side or until grill marks appear. Set aside to build tacos. **[8]** Chop pineapple rings into small pieces to top tacos. Set aside. **[9]** Build tacos. Top each grilled tortilla with 1 heaping tablespoon of spiced quinoa, top with fingerling potato pieces, shredded red cabbage, diced white onion, piquillo pepper slices, grilled pineapple pieces and cilantro. **[10]** Serve hot. Squeeze on a little fresh lime before diving in!



THE GOOD SHEPHERD

Tacos al pastor were originally known as tacos arabes. The meat was cooked on an upright, vertical grill. Mexican shepherds started using this method, and that's when the name changed to al pastor, meaning "shepherd style." Tacos al pastor were created in Puebla, Mexico, by Lebanese immigrants who wanted to introduce the region to classic shawarma.

Tacos Al Pastor



INGREDIENTS

1 pound chicken thighs
2 cloves garlic
1/2 cup orange juice
2 tablespoons brown sugar
*1 tablespoon **chili powder***
1 teaspoon cumin
1 teaspoon oregano
Salt, to taste
1/2 cup white onion, sliced
Fresh cilantro, chopped
Corn tortillas

DIRECTIONS [1] Make the al pastor marinade for the chicken by combining all ingredients except the onion and cilantro into a blender. Blend until combined. **[2]** Marinate the chicken for at least six hours in the refrigerator. **[3]** Bake the chicken at 425 degrees for 15 minutes or until baked all the way through. Cut chicken into small pieces and broil for five minutes, flipping halfway through. **[4]** Place desired amount of chicken and toppings onto tortilla.



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RESTAURANT news

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WiseGuys reimagined

Renovations are complete, and WiseGuys has reopened for business with a new menu, ambience and more. *The renovated space includes a 2,400-square-foot expansion, a U-shaped bar, seating for 60 in new intimate dining rooms and a newly redesigned culinary menu. For reservations, call 843-842-8866 or visit wiseguyshhi.com*

Alexander's cooking demo: Spiced local honey and bread & butter pickles

Gather 'round the table for these new cooking demonstrations at Alexander's, led by resort executive chef Charles Pejeau. *Have fun, learn something new and give back to the community, as all money collected is given to The Deep Well Project. During this month's event (2-3 p.m., Sept. 19), you will learn how to make spiced local honey and bread & butter pickles. All demonstrations are $25 per person and include a glass of sparkling wine and culinary gift to take home. For more information and tickets, visit alexandersrestaurant.com/cooking-demonstration.*



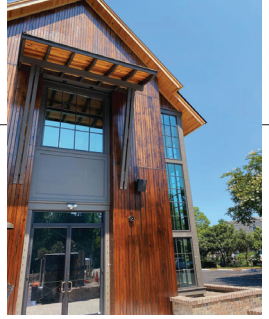


New Top Dawg Tavern location opens

In addition to their four locations across South Carolina and Georgia, the family owned and operated Top Dawg Tavern has opened its fifth location in Shelter Cove Harbour & Marina. The casual restaurant serves lunch and dinner every day of the week and brunch on Sundays. Owners Renee and Brett Summers had a goal to create a perfect place for families and friends to grab a bite to eat and enjoy time together. Kids can enjoy the "Lil' Dawg House" — a room with an interactive gaming floor, chalkboard wall and a bubble machine. The menu includes items like burgers, boneless wings and fries, a buffalo chicken sandwich, and a build-your-own salad option.

The Smokehouse reopening soon

The team at The Smokehouse is working hard to reopen its doors after the building burned down in June 2019. The anticipated opening date was not released at press time, but a late August/early September opening is expected. The new and improved two-story restaurant will feature outdoor patios, an outdoor plaza and a rooftop bar. The local institution has been serving its award-winning barbecue on Hilton Head Island since 1999. Check the restaurant's Facebook page or visit smokehousehhi.com for the latest updates.





Outdoor dining expanded at Charlie's

Charlie's L'Etoile Verte has renovated its outdoor porch and patio. Stop by and check out the new space. The restaurant was recently listed as one of the "10 Most Unique Restaurants in America" by OpenTable. Learn more at charliesgreenstar.com.



Skull Creek Boathouse T-shirts help Hilton Head Humane

After selling limited-edition Hilton Head Humane Association T-shirts at Skull Creek Boathouse, **SERG Group was honored to donate $5,000 of the T-shirt sales to the Hilton Head Humane Association.** The T-shirt is still available for purchase at the Skull Creek General Store or online at skull-creek-boathouse.myshopify.com.



Fall events at Salty Dog Cafe

Learn more at saltydog.com

South Beach Lowcountry Boil:
4 p.m., September 11
The perfect autumn afternoon on the docks — tasty boil favorites paired perfectly with live music on the waterfront.

Craft Beer & Burger Fest:
4 p.m., September 18
Crazy burger creations paired perfectly with craft beer, waterfront views and live music.

Salty Dog Wing & Chili Cook Off:
4 p.m., September 25
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The G-Free Spot is offering a special Mexican chocolate topping at its newly added coffee bar. Holy Kakow is an organic chocolate syrup that is a perfect addition to their freshly brewed King Bean coffee.



KISS THESE GRITS

If you love shrimp and grits, the bombdiggity Shrimp N Grits bowl at ***Bad Biscuit*** must be tried. It's made with sautéed shrimp, smoked sausage and bacon gravy with wild mushrooms.



GIMME S'MORE

Made with housemade marshmallows, Belgian dark chocolate, graham crackers, and their own brown sugar cookie dough, these s'mores cookies from ***Sprout Momma*** are sure to satisfy any sweet tooth.



I MOZZ BE DREAMING

Light and refreshing, this dish consists of buffalo mozzarella with heirloom tomatoes, basil oil, balsamic reduction and pine nuts. Try it at ***Lulu Kitchen***.



BACON BURGER BLISS

The Black and Bleu Burger at ***Charbar Co.*** includes a signature beef blend on a toasted pretzel bun, blackened with bleu cheese, bacon, tomato, arugula, candied jalapeños and bacon marmalade.



CATCH OF THE DAY

Hudson's Seafood House on the Dock's fresh shrimp pasta is served with warm, toasty garlic bread. There's also an option to sub in Alfredo sauce, which makes it even better.



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The Pearl has put their twist on tuna. Their Big Eye Tuna Poke features ponzu, pineapple, avocado, sesame and wonton chips.



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Live music at Lulu Kitchen

On September 4, celebrate Labor Day Weekend at Lulu Kitchen with live music from Bill Peterson Island Jazz, *a five-piece ensemble, from 6-9:30 p.m. To make reservations, call 843-648-5858.*

Orin Swift Wine Dinner

This special wine dinner at Alexander's will feature a selection of wonderful wine, spectacular food and live music by James Berry. *The event takes place from 6 to 8:30 p.m. on September 16. For additional information, visit alexandersrestaurant.com/wine-dinner or call 855-511-0999.*





House of Honey opens

Located in Coligny Plaza, House of Honey officially opened its doors in late July. *The speciality store sells 30 different flavors of honey sticks and free samples are handed out to customers at the honey bar. Their main supplier is Capital Bee Co. located in Savannah, but they also carry products from Hilton Head Honey, as well as other suppliers throughout Charlotte and northern Georgia. hhhouseofhoney.com.*

SEPTEMBER FOOD HOLIDAYS











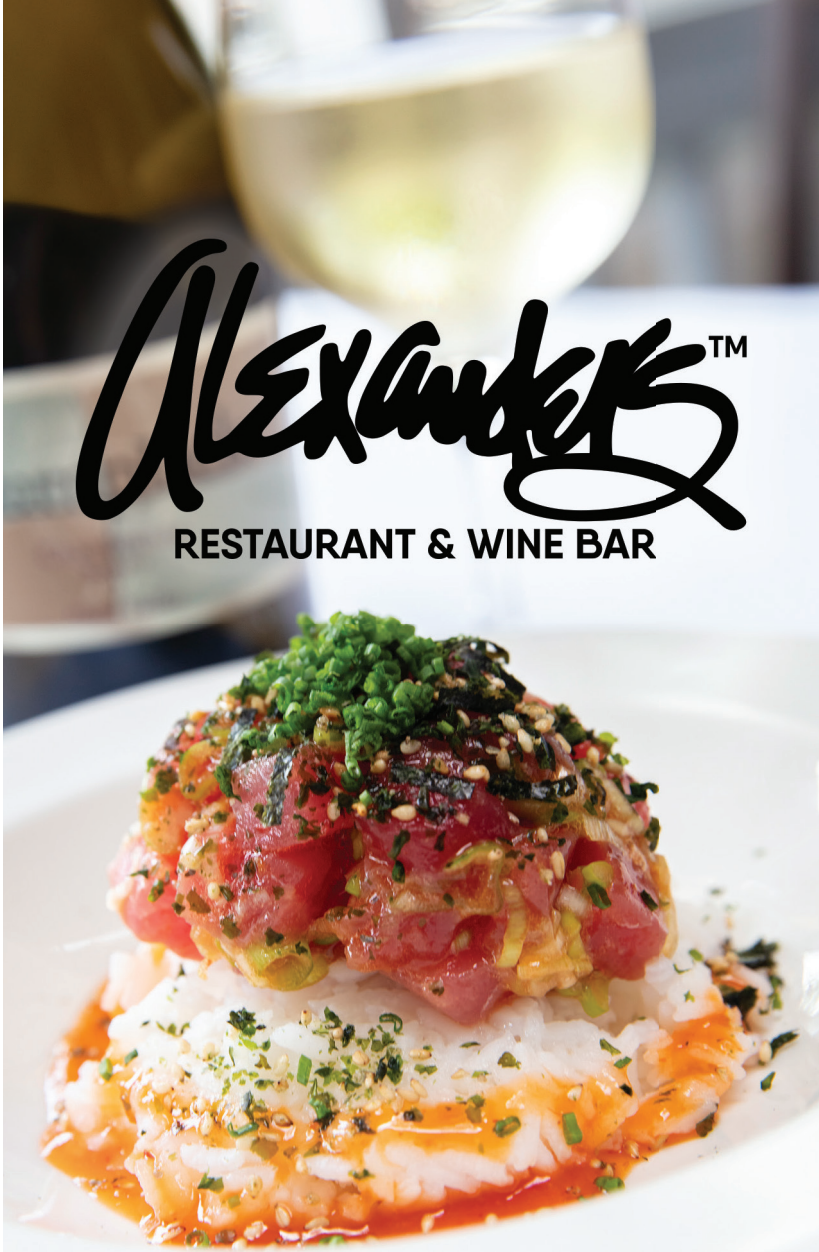








September 1: *Gyro Day*
September 2: ***Bacon Day***
September 3: *Baby Back Ribs Day*
September 4: ***Macadamia Nut Day***
September 5: *Cheese Pizza Day*
September 6: *Coffee Ice Cream Day*
September 7: ***Beer Lover's Day***
September 8: *Date-Nut Bread Day*
September 9: *"I Love Food" Day*
September 10: ***Hot Dog Day***
September 11: *Hot Cross Bun Day*
September 12: *Chocolate Milkshake Day*
September 13: ***Peanut Day***
September 14: *Cream-Filled Donut Day*
September 15: *Linguini Day*
September 16: ***Guacamole Day***
September 17: *Monte Cristo Day*
September 18: ***Cheeseburger Day***
September 19: *Butterscotch Pudding Day*
September 20: *Rum Punch Day*
September 21: *Pecan Cookie Day*
September 22: ***Ice Cream Cone Day***
September 23: *White Chocolate Day*
September 24: *Cherries Jubilee Day*
September 25: *Quesadilla Day*
September 26: ***Key Lime Pie Day***
September 27: *Chocolate Milk Day*
September 28: *Drink a Beer Day*
September 29: ***Coffee Day***
September 30: *Mulled Cider Day*



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High on the hog

TOP PITMASTER TANK JACKSON SHARES A FEW BARBECUE SECRETS.

BY DAISY DOW



Good cooks can claim to know their ingredients inside and out. Pitmaster ***Tank Jackson of Holy City Hogs*** can boast having a very special relationship with his ingredients. For more than 20 years, Jackson has bred, raised and butchered Sowega King and Ossabaw Island pigs and used them in his cooking classes. Jackson takes his pigs from farm to table on Wadmalaw Island, motivated by the ethos that happy pigs taste better. His family-run operation sources pork for a number of restaurants stretching from New Orleans to New York. If you are looking to perfect your barbecue skills before the summer ends, take a page out of Jackson's book by testing these tips on your own grill.

1. Keep it simple.

"When it comes to ribs, I'm a purist. I think all you need is sea salt and a little vinegar. When you are cooking some of the finest in the land, you want to let that pork shine through without adulterating it with too much sugar," Jackson said. Vinegar and salt add acidity to meat. While some pitmasters might advocate elaborate seasonings with herbs, peppers and powders, Jackson finds that too many flavors can distract from the taste of the meat itself.



2. Find the kind of 'cue that suits you.

"I don't wrap, I don't paint. I like my ribs to have a little bite to them. I'm not looking for fall-off-the-bone stew meat, but I do want my meat to be tender," Jackson said. Wrapping a brisket in foil helps the meat cook faster and retains the moisture in the meat. Painting or basting meat draws more smoke toward the meat and gives it a smokier flavor. Find the flavor and texture you want and prepare your barbecue accordingly.



3. Every batch is different.

"I cook to desired temperature by rigidity of rib racks as I move them around the smoker," Jackson said. The more you know about what you are cooking, the more you can play with how you cook it. Do some research before you get to cooking and keep a meat thermometer handy.



4. Give it some last-minute flavor.

"When the meat is ready to be pulled off the smoker, I spritz mine with apple cider vinegar, pineapple juice and hot sauce. I dust them with Tank's Ultra Premium BBQ Rub," Jackson said. This is your time to let your wildest barbecue dreams shine through. Use your go-to hot sauce, backyard barbecue mix or get creative with citrusy flavors like Tank.





*New **Prix-Fix Menu**, starting September, Monday-Friday 4pm-6pm*
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*"Newcomer Lulu Kitchen, will give you fresh seafood in a casual atmosphere, with standouts like the Blue Claw Crab Cake and a Lobster Mac n' Cheese that's so decadent" — **Lia Picard, Thrillist Travel***

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When life gives you lemons ...

SQUEEZE THE DAY WITH THESE JUICY COCKTAIL AND SNACK RECIPES

BY B.C. RAUSCH



MOSS CREEK

Lazy Lemonade

INGREDIENTS

1 ounce raspberry vodka
1 ounce Citron vodka
1 cup lemonade
1 splash cranberry juice

DIRECTIONS Pour vodka in a pint glass with ice. Fill remainder of glass with lemonade; add a splash of cranberry juice for color. Garnish with a lemon wedge and a maraschino cherry.

CLUBHOUSE COOLERS

Meanwhile, across the street in Moss Creek, **Hannah Welch**, bar supervisor and mixologist, presents a few "stronger" summer coolers in the community's clubhouse bar. First, of course, she makes a batch of good, old-fashioned lemonade.

"Personally, I like to add a little sugar to put the homemade feeling into the lemonade," Welch said.

Lemons in Lowcountry? Absolutely. ***South Carolina is a prime growing area for Meyer lemons*** (as well as Mexican limes and Satsuma oranges). Citrus grows well here because the trees are sure to get the four to six hours, and often more, of direct sun they need each day. Planted in the ground or in containers, citrus trees will thrive with good doses of TLC and organic plant fertilizer.

We don't know too many people who eat lemons as they do an apple or orange, as they literally will leave a sour taste in your mouth. But they're a terrific garnish with meals or in a wide array of foods and beverages – with or without alcohol.

A great source of vitamin C and fiber, lemons also contain many healthy plant compounds, minerals and essential oils. Using lemons may lower your risk of heart disease, cancer and kidney stones. At 88 percent water, lemons are a great source of hydration, low in calories and high in pectin, a soluble fiber that can lower blood sugar levels by slowing the digestion of sugar and starch.

Now that you know how good lemons are for you, here are several ways to get all that goodness into your system.



MOSS CREEK

Fresh Lemonade

INGREDIENTS

1 cup fresh lemon juice
1 cup simple syrup (1 cup water and 1 cup sugar combined and heated to dissolve the sugar and create a syrup)

DIRECTIONS Combine in a pitcher and add water to dilute until desired taste.



MOSS CREEK

Lemon Drop Martini



INGREDIENTS

3 ounces freshly squeezed lemon juice
3 ounces vodka
1 ounce triple sec
1/2 ounce simple syrup

DIRECTIONS Shake, shake, shake! Sugar the rim of a martini glass, strain and serve with a lemon wedge garnish.



MOSS CREEK

Whiskey Sour



INGREDIENTS

2 ounces bourbon
1 ounce fresh lemon juice
1/2 ounce simple syrup

DIRECTIONS Serve in a rocks glass with ice, maraschino cherry and lemon garnish.





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RAISE THE BAR

Of course, no meal is complete without dessert. **Lesli Shelly** of Odd Birds, a café and market in the Bridge Center just across the Hilton Head bridge in Bluffton, has shared her "secret" recipe for scrumptious but light, classic lemon bars.

SIP & SAVOR

In summer there's nothing better than a cool beverage made with lemons. At Odd Birds, owner **Lynn Vinall** and barista **Adrian Goen** have been experimenting and taste-testing for months to concoct the perfect combination of tart and refreshing.

ODD BIRDS

Cucumber Basil Lemonade

INGREDIENTS

3 cups boiling water
1 cup sugar
1 1/2 cups fresh squeezed lemon juice, strained
1/4 ounce fresh basil leaves
2 ounces cucumber, sliced

DIRECTIONS Combine sugar, boiling water and basil. Stir to dissolve sugar and steep basil until the water cools, approximately 1 hour. Strain the basil out. Add 1 cup of the liquid to a blender with the cucumbers and blend together until the cucumber is minced. With a fine mesh strainer, strain the cucumber water back into the rest of the liquid, add lemon juice, stir and chill. Serve over ice.





©ROB KAUFMAN

ODD BIRDS

Classic Lemon Bars

INGREDIENTS (crust)

1 cup + 2 tablespoon all-purpose flour
1/4 cup granulated sugar
1/2 teaspoon of table or fine sea salt
1 stick unsalted butter, melted

DIRECTIONS [1] Heat oven to 350 degrees and line an 8-inch square baking dish with parchment, leaving overhang on the sides. **[2]** Whisk flour, sugar, and salt in a medium bowl. Add the melted butter and stir to combine. **[3]** Press the dough evenly into the pan and bake for 20-25 minutes, until the crust just starts to brown.



INGREDIENTS (filling)

*1 cup **granulated sugar***
2 tablespoons all-purpose flour
1 1/2 teaspoons cream of tartar
1/4 teaspoon of table or fine sea salt
3 whole large eggs plus 3 large egg yolks
Zest of two (2) medium to large lemons
2/3 cup lemon juice (fresh squeezed)
1/2 teaspoon vanilla bean paste
4 tablespoons butter, cut into 1/2-inch cubes

DIRECTIONS [1] While the crust bakes, whisk the flour, sugar, cream of tartar, and salt in a medium bowl. Whisk in eggs and yolks until completely combined, then whisk in zest and lemon juice. **[2]** Pour the mixture into a medium saucepan and cook over low heat, stirring constantly until it reaches 160 degrees on an instant-read thermometer. Remove from the heat and stir in the butter pieces and vanilla bean paste until combined. Strain and pour over hot crust just from the oven. **[3]** Bake for 8-10 minutes until the filling is just set. Let cool for 15-20 minutes at room temperature, then refrigerate. Slice and enjoy. Of course, if you don't feel like turning on the oven at home, just call ahead and place an order for these Classic Lemon Bars.





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DOUBLE YOUR PLEASURE

Lenny Giarratano, executive chef at Moss Creek, has two favorite recipes that use lemons liberally.



MOSS CREEK

Sicilian Lemon Granita

INGREDIENTS

Zest of 10 lemons
Juice of 10 lemons, plus enough bottled lemon juice to total 4 cups of juice
2 cups sugar
5 cups bottled spring water

DIRECTIONS [1] Using a micro planer, zest the lemons. In a saucepan, bring water and sugar to a boil, stirring until sugar is dissolved. Stir in zest and remove from heat. Transfer to another container and cover. Allow to cool to room temperature. **[2]** Once room temperature, add lemon juice and then strain through fine sieve to remove zest. Refrigerate until cold. **[3]** Process in ice cream maker until spoonable. Immediately serve or transfer to freezer. Serves best on the first day or two.

Chef's note: *For western Sicilian style, do not process in ice cream maker; instead, freeze in metal bowl, stirring every 30 minutes for 3 to 4 hours, until granular, yet still slushy.*



MOSS CREEK

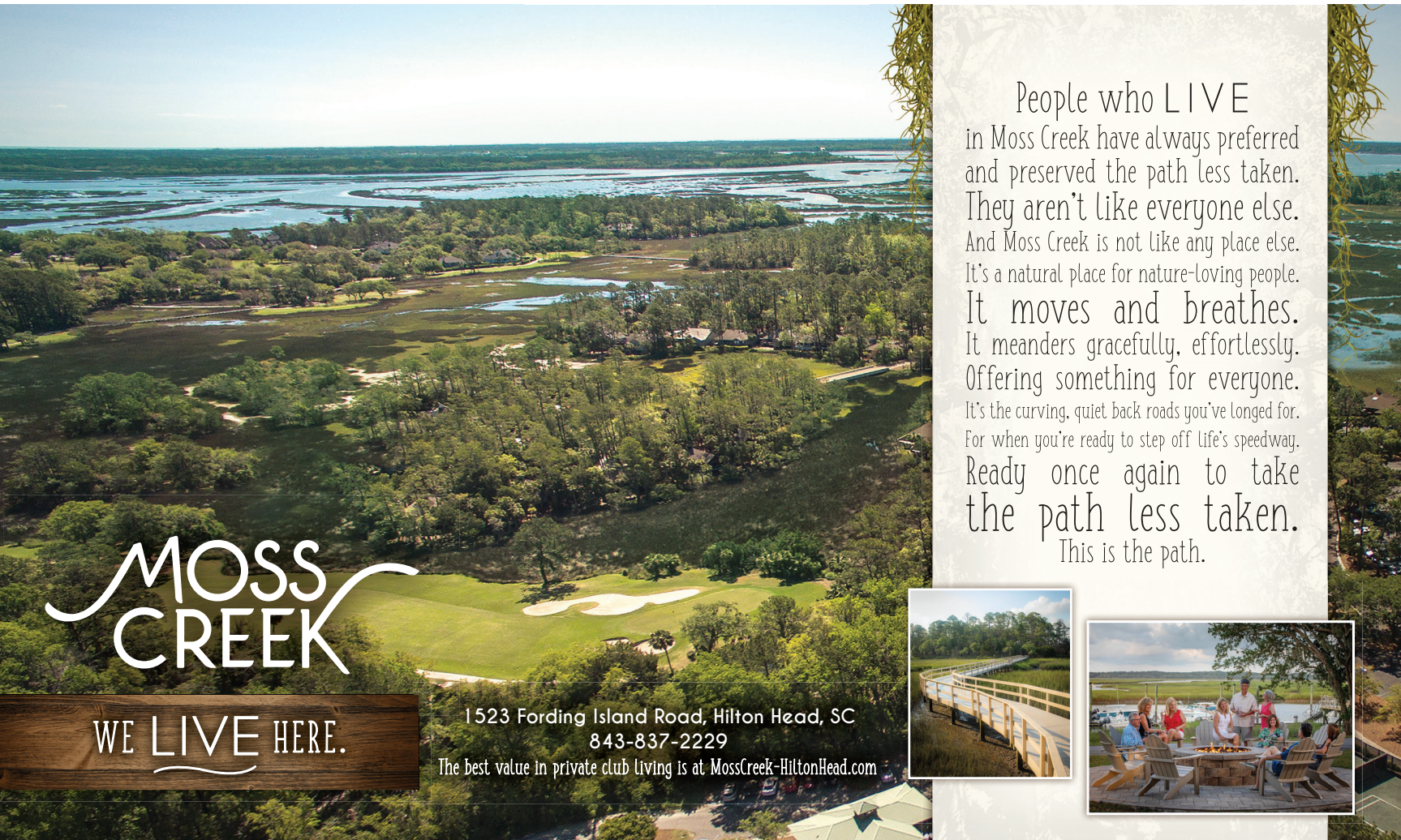
Lemon-Mustard Vinaigrette

INGREDIENTS

8 ounces lemon juice
2 egg yolks
16 ounces olive oil
1 ounce white vinegar
1/4 cup ***whole grain mustard***
1 1/2 tablespoons sugar
Zest of 2 lemons
1/2 teaspoon black coarse pepper
1 teaspoon kosher salt

DIRECTIONS [1] Peel zest. Blanche zest for 15-20 seconds and reserve. **[2]** Add zest, yolk, and a tablespoon of boiling water to the blender; puree until this mixture doubles in volume. **[3]** Add mustard, sugar, lemon juice and puree just for a moment before beginning to add oil slowly, with the blender running, until all is incorporated into the mixture. Quickly add salt, pepper and vinegar, and shut off blender as soon as final ingredients are blended in.





Sweet & Spicy Margarita

Creates 2 eight oz drinks • Need: 10 pieces of sliced pineapple (2in triangle base) • ¼ tsp melted butter • 2-4 oz tequila • 2Tbsp fresh cilantro • 2Tbsp fresh lime juice • 2-3 jalapeño slices • 1¼ cup fresh pineapple juice • 4-6 slices of lime

1



Gather all of the ingredients to create your pineapple + jalapeño margarita!

2



©MEGAN GOHEEN

Choose your preferred tequila. Add mezcal for a smoky flavor if you desire. Leave out the alcohol to make a tasty, virgin drink.

3



Caramelize the flavor of your pineapples by grilling them for 5 min on each side.

4



Use an ice cream scoop if you do not have the proper tool.

Combine tequila, cilantro + lime juice. Muddle to release the flavors. Add jalapeño slices + mash a few times.

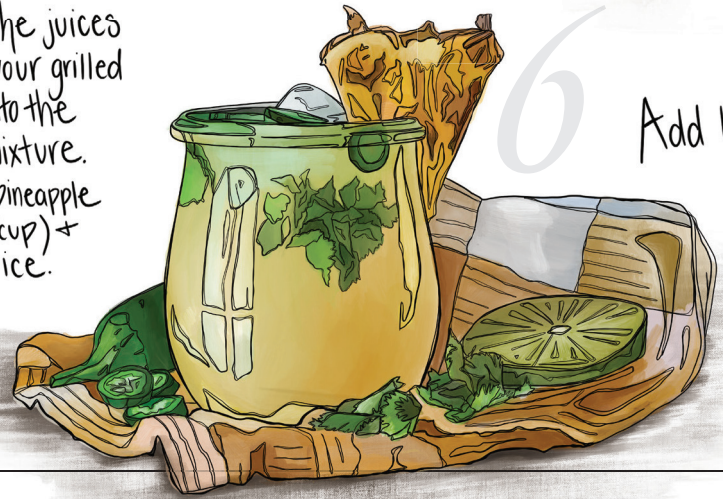
5



Strain the mixture if you wish.

Squeeze the juices of some of your grilled pineapples into the muddled mixture. Add extra pineapple juice (1¼ cup) + pour over ice.

6



Add lime slices + a grilled pineapple garnish. Serve + enjoy your sweet + spicy treat!

Soup of the day: Tequila

MAKING MARGARITAS IS FUN. WANT TO GIVE IT A SHOT?

STORY BY MADDIE BANE

Sweet and spicy, this margarita recipe is one to keep on hand. It is said that Carlos "Danny" Herrera invented the tasty cocktail. He owned a restaurant in Tijuana, Mexico, where he created the drink for aspiring actress Marjorie King. She claimed that she was allergic to all hard liquor with the exception of tequila. To help the liquor go down a little more easily, Herrera paired it with salt and a lime wedge. There's another theory that a Dallas socialite conceptualized the margarita. Margarita Sames claimed that while at her Acapulco vacation home in 1948, she whipped up the drink for her friends. However, in her version, she used both tequila and Cointreau. Throughout the years, margaritas have evolved into what seems like hundreds of different varieties and flavors. They've actually been deemed America's favorite cocktail. Whether you enjoy them sweet, sour, frozen or on the rocks, there's sure to be somewhere in the Lowcountry that's got your favorite margarita concoction waiting for you with the saltiest of rims. To add a hot and fruity twist to the beloved cocktail, try this pineapple jalapeño margarita recipe illustrated by LOCAL Life's Megan Goheen. Sip on it at home during an afternoon outside or serve it at your next dinner party. *LL*

MUST-TRY MARGARITAS

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WWMD

What would Margaret drink?

Margaret Pearman is a certified sommelier under the Court of Master Sommeliers and is responsible for curating the award-winning wine list at Charlie's L'Etoile Verte. ***Here is her sipping suggestion for September:***

Latin wine: Bodega Chacra Barda

South America made a huge splash into the American wine import market during the late 1990s. By now, even the novice wine connoisseur associates the region with two main varietals: Malbec and Sauvignon Blanc. Malbec became a likely alternative for Cabernet Sauvignon; especially for its affordability. More Sauvignon Blanc is grown in Chile than anywhere else in the world. Beyond these big players, you will find all the traditional European varietals. Winemaking began in South America in the mid-nineteenth century as hoards of immigrants fled Europe during World War II. With them they brought vines to plant.

Gone are the days that we associate South America with merely the value status. Top winemakers from around the world seek out soils below the equator as the world's wine growing regions shift due to climate change. The bar is being pushed towards quality over quantity. Most intriguing are the wines grown in the dry, yet cool climate of Patagonia, which stretches across Argentina and Chile, similar in latitude to New Zealand. The region produces wines of elegance and grace that you may find akin to French in style.

I suggest Bodega Chacra. The wine was founded in 2003 by ***Piero Incisa della Rocchetta***, the grandson of Marchese Mario Incisa della Rocchetta, creator of Sassacaia. His mission is to create a wine of place that shows the world the uniqueness of the Patagonian region. ***Start off with his entry-level offering: Barda. It's made to drink fresh and young with plenty of flavor intensity.*** LL



RISE AND WINE Chacra, founded in 2004 by Piero Incisa della Rocchetta, is an organic and biodynamic winery based in Patagonia, Argentina, focusing mainly on Pinot Noir.

Drop me a lime

FRUITY LATIN-INSPIRED COCKTAILS TO PUT A LITTLE PEP IN YOUR STEP

*Mix a little Latin flavor into your afternoon or evening with these Mexican-inspired cocktails from the team at **Tito's Handmade Vodka.***

MIX UP A FANG-TASTIC BLOOD ORANGE TITORITA

When you're feeling parched for something more than water, just add a splash of Tito's Handmade Vodka, agave and some fresh juice to make this tasty cocktail.



Blood Orange TitoRita

INGREDIENTS

2 ounces Tito's Handmade Vodka
2 ounces blood orange juice
3/4 ounce fresh lime juice
1/4 ounce agave
1 squeeze fresh orange juice

DIRECTIONS [1] Add all ingredients to a shaker with ice. **[2]** Shake and strain into a rocks glass over fresh ice. ***Pro tip:*** *Serve in a glass with a black sugar or salt rim for some festive fun.*

HAVE YOUR COCKTAIL AND EAT IT TOO?

A little bubbly, a little spicy, and best served with a grilled shrimp garnish. Who needs brunch when you've got a Tito's Chelada?

Tito's Chelada



INGREDIENTS

1 ounce Tito's Handmade Vodka
5 ounces Mexican beer
1/2 ounce Ancho Reyes Chile Liqueur
3 ounces Clamato mix
1/2 ounce lime juice
1/4 ounce pepper sauce
1 dash Worcestershire sauce

DIRECTIONS [1] Add all ingredients to a mug with ice and a chili-lime-salt rim. **[2]** Top with Mexican beer. **[3]** Garnish with grilled shrimp, a lime slice, and chili-lime salt.

MAKE YOUR SMOOTHIE A LITTLE SMOOTHER

Turn your downtime into fiesta time with a splash of Tito's and a few festive flavors that taste a lot like sweet (and spicy) summer days.



Tito's Mangonada



INGREDIENTS

2 ounces Tito's Handmade Vodka
1 ounce orange liqueur
2 ounces mango puree
1/2 ounce chamoy

DIRECTIONS [1] Blend Tito's Handmade Vodka, orange liqueur, mango puree, and a pint of ice. **[2]** Rim your glass with chili-lime salt and drizzle chamoy on the interior of the glass. **[3]** Add blended beverage to decorated glass. **[4]** Garnish with lime slices.



Tito's®

Easy As Pie

2 oz Fuji-infused Tito's Handmade Vodka
2 oz sparkling water, optional
1 oz fresh orange juice
1 tsp honey
1 dash of cinnamon
1 cinnamon stick, garnish

Add infused Tito's Handmade Vodka, orange juice, honey, and cinnamon to a shaker with ice.

Shake and strain into a glass over fresh ice.

Top with sparkling water, if you like, and garnish with a cinnamon stick.

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The long ride to victory

DEVASTATING LOSSES. HURDLES TO OVERCOME. YET AS EMILY BOLLIN PROVES, THE THIRST FOR VICTORY CONQUERS ALL.

BY BARRY KAUFMAN



©DOUG SHIFLET PHOTOGRAPHY



HIGH ON HORSES
Bollin is shown riding Holy Tequila (above) at the KSF World's Championships in 2020 and on one of her first ponies, Love Bug (right).

Emily "Bambi" Bollin, a local Hilton Head and Bluffton optometrist, was just 17 when she got her first taste of victory. Despite her young age, the road to that second-place finish had been a long one, with seven years' worth of appearances at the World's Championship Horse Show in Kentucky already under her belt.

That's on top of an entire childhood spent on horseback under the tutelage of her mother, trainer Barbour Childress. So while she was still a child, she had already seen the years of practice and patience it takes to even get close to victory.

"Even second place was thrilling," said Bollin. "At the time, my mom was my trainer, so we had done it all by ourselves. We were crying all the way back to the barn."

It was a monumental moment of bonding between mother and daughter, the culmination of years of hard work. Since she was little, Bollin's idols had been those riders who trotted away from World with the celebratory blanket of flowers draped on their horses. "When you're riding at four and go every summer and watch all these people, they're celebrities to you," she said.

Now she was among them. But it was only the beginning. "You're always hungry for first place."

The pathway to achieving a dream

That teenage flirtation with victory would be as close as Bollin would come for nearly 20 years to success at the World level. In the duration, she would build a life. Leaving her native West Virginia, she went to The Ohio State University to follow her father into a career in optometry. Along with a prestigious degree, she would meet her husband, Nick, during her time as a Buckeye. Following a move to Bluffton, she now works at Bishop Eye Center and Pearle Vision, while Nick works at the Georgia Eye Institute.

At 22 years old she faced the first of many hardships that have tested her through the years. Her father, the man whose





©HOWIE SCHATZBERG

©SANDRA HALL

HOLD YOUR HORSES
Bollin is shown kissing Holy Tequila (above) and riding Flash Dance (right), one of her first horses.

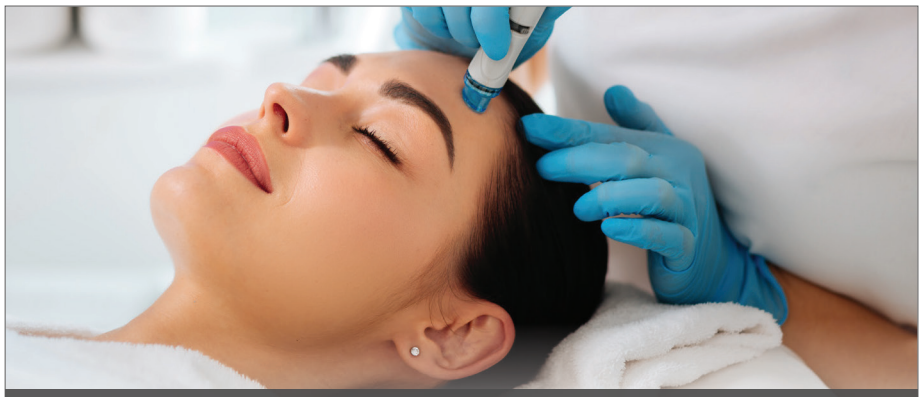
example led her to a passion for optometry, passed away in 2001. Two years later her family's Evergreen Farm, where Emily learned to ride, burned to the ground.

She also learned of an abnormal family gene while researching her DNA. Both her great-grandmother and grandmother had died of ovarian cancer, and tests confirmed that Emily possesses the BRCA2 gene. Her doctors encouraged her to pursue a mastectomy and hysterectomy after she was done having children.

The first step in that process came in 2013 with the birth of her son. If ever there was a good luck charm, it must have been him. Because not only did Lakin make the couple a family, he presaged Emily's determination to the victory stand.

Emily returned to the World's Championships in 2014 on her horse Spoonful "Sugar" and went into competition with tempered hopes. "I thought, 'Maybe she'll do OK,' and I ended up winning! It was a shock to all of us. We just bought this little horse for fun," she said.

After years away from the limelight and a lifetime of love and loss, she was back on top. "After achieving my dream and winning a World Championship, I didn't want to get off my horse after the class was over."



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READY TO RIDE Bollin is a lifelong equestrian and World Grand Champion competing in American Saddlebred shows throughout the eastern United States.

WHAT TO LOOK FOR IN A HORSE

Emily "Bambi" Bollin and her trainer, Matt Shiflet, have a knack for picking out winning horses. Here are a few of her tips.

1. Start with safety. Not all horses are easy to ride. Some can be dangerously unpredictable. "Always ask about safety. And not just the trainer. Ask other people if they know anything about the horse."

2. It's not always about the track record. "I want a horse that has not proven itself yet ... I like a project that my trainer and I can work on together."

3. Give it time. When Bollin first rode Nutorious (so named in honor of his father, Nutcracker), she could tell he wasn't ready for her. "I rode him once before my mastectomy ... and he wasn't quite ready for me yet. He needed more time and training."

Triumph after recovery

The next year would see Bollin gain her second good luck charm, her daughter Annette. The precocious baby girl would cement their family unit. At this time she was ready complete the two surgeries necessary to beat the BRCA2 genetic curse. She felt very fortunate that modern medicine allowed her the opportunity to find the gene and have the option of preventative surgery.

"In 2015 I had my daughter, and in 2016 I had a double mastectomy and reconstruction," said Emily. "I was originally booked for surgery the week of Hurricane Matthew, so it was postponed until November of that year... My first question to the surgeon was, 'When can I ride again?'"

The recovery process was grueling. "You have tubes hanging out of your body for 2-3 weeks... I missed my job, I missed my kids. But after it's all said and done and you're healed up, you forget about that," she said. "But it is what it is. I love my kids, my husband and my life. I'd much rather go through this than have my husband raise our children alone."

Just a few months later, she was back in the saddle. This time on the back of a horse named "Nutorious"

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PROUD PARENT Emily Bollin is shown with her mother, Barbour Childress, at the World's Championship Horse Show in Louisville, Kentucky.

who would again take Emily to glory. "In 2018 we had a great season and won most everything up to World, where we placed third," she said. "We showed back for the World's Grand Championship, up against 16 horses, and he was great. This was my first World's Grand Championship where I got to ride out with the yellow blanket of roses."

Once again, the dizzying heights of triumph would cascade down to reality. The next year Emily would have her ovaries removed. On her first day back to work after surgery, she would be involved in an accident on U.S. 278 where her car would flip.

"A car T-boned me right after surgery," she said. "I'd never been in a wreck before. After realizing I was alive, I was worried something had caught fire."

She didn't know it at the time, but one of the implants she'd received after her mastectomy had ruptured in the accident. She wouldn't find out until the following year, but in true Emily Bollin fashion, that year would also bring victory. On the back of a horse she had named "Holy Tequila," she achieved one of the biggest rarities in her sport: two unanimous first-place decisions at The World's Championship.

"It's incredibly rare for all three judges to agree," she said. "It's just surreal. It really is."

It was the latest triumph in a lifetime that has met victory and adversity in equal parts, and with equal determination.

"I don't feel any different. I've achieved my goals in life, but I'm not better than anyone else," she said, "You just have to try hard and never give up." *LL*



2001 Dixie Youth Champs: Where are they now?

A HUGE COMMUNITY WIN STILL SWEET AS EVER 20 YEARS LATER

STORY BY TIM WOOD



DAY TO REMEMBER
The 2001 Hilton Head AAA All Stars pose behind the scoreboard after their Dixie Youth World Series victory.



THE COLONEL'S RECIPE
Col. John Parker and Hilton Head's AAA All Stars won the Dixie Youth World Series in 2001.

For one eight-week run in 2001, a group of 9-and 10-year-old Hilton Head Island teammates were athletically invincible.

A banner still hangs on the baseball field backstop at The Crossings park honoring the 2001 Triple-A All Stars and their Dixie Youth World Series victory. As the group celebrates a milestone anniversary two decades later, many long-time youth sports observers count the squad as the greatest collection of teammates in Lowcountry sports history.

Their coach and biggest booster, ***Col. John Parker***, isn't about to argue with the praise.

"You have a bunch of kids who went on to big-time high school and collegiate success, but more than that, these kids battled so hard, every one of them put team first and represented the community so well," said Parker, a long-time Marine who had coached in the Corps, but was in his infancy of coaching pre-teen ballers when he took the All-Star post alongside assistant coaches David Lancaster, Jamie Harrison and Dr. Michael Campbell. "To see them give for each other, to be so exuberant and hit such highs, it was a truly treasured time."

The team's stats were impressive. Their top six hitters all clubbed over-the-fence homers. The team committed no errors throughout their run and set a record for walks at the World Series. Twelve of the 13 kids went on to earn college degrees. But more than the numbers, the team's stars say it was a moment in time when nothing else mattered besides playing for their teammates. The world was literally changing around them – the introduction of iTunes started a tech

revolution, the first Harry Potter movie was all their friends were talking about, and months later, the Sept. 11 tragedy would alter our daily lives forever.

But for two months on a diamond, 13 kids got to make a region proud by simply being the best version of themselves.

"It was just so special. Being on the road, all the fun off the field. But this team was stacked. On the field, we were all business. Everyone knew the piece they contributed to the puzzle," said team member Kenny Robinson, the speedster of the team who went on to play defensive back for Gamecocks football team, part of three 11-win seasons and Outback Bowl champs while earning a civil engineering degree from the University of South Carolina.

"The structure Coach Colonel gave us, I'd never worked so hard before for anything. And it got me ready for the grind ahead if I wanted to be an elite athlete," said Robinson, who lives in Charleston with his wife and two daughters. "Up and down that lineup, I had teammates pushing me. Ian Anderson with his incredible power. Rachel Uremovich, she was a force of nature. And even with all the pressure to represent Hilton Head, we had fun. I remember walking in to this huge Radisson at the Series in Virginia, all our eyes were so wide. This was the big time for us kids."

The team was undefeated through local tourney play before an early hiccup in the district tourney, losing once before beating Mount Pleasant, 13-12, in the final. The crew breezed through the state tourney to earn their trip to Bedford, Va. The games were broadcast on Hargray; the Packet covered the team like a Major League beat.

"We actually lost the first game of the tourney; I remember that. There was a lot of pressure building up, and I think it got to us for a minute," said Anderson, who as the younger brother of an Under Armour All-American baseball star knew a bit about pressure. Coach Colonel, he was incredible. Our parents were incredible, all of them basically gave up a summer to let us live this journey. But Coach, his tough-love approach, it wouldn't fly in today's world, but for that group, we needed the

"The structure Coach Colonel gave us, I'd never worked so hard before for anything. And it got me ready for the grind ahead if I wanted to be an elite athlete."



A BIG WIN FOR LITTLE GUYS AND GAL Members of the team celebrate after winning the Dixie Youth World Series.

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discipline and the focus and that kick in the pants to just play for each other, block everything else out."

Parker said that post-game meeting underneath a shady tree at their Lynchburg, Va., hotel was his favorite memory of the run.

"The kids were so down. We just talked about losing, how real character is on display when something bad happens." Parker said. "They were so expressive, a flip switched with all of them. Their reaction was, 'We have that character and we're coming back from this.'"

Parker became an all-star coaching fixture, winning six of seven district titles during his tenure. But this team was destined for more.

They rebounded to win three games in a row, setting up three teams with one loss. A coin flip determined South Carolina would play Georgia in a semifinal (they won, 3-1) before playing Alabama.

"We were down 5-4 heading into the last inning, our last at-bat. We load the bases, Ian Anderson hits a line drive off the pitcher's glove, it rolls in to left field," Parker said. How it played out from there, it was just a movie moment."

Pinch runner Robinson jogged home and turned to watch Michael Campbell rounding third base as the shortstop retrieved the ball and threw a perfect strike home. Campbell dropped into a textbook slide, evaded the catcher's tag to score what would be the winning run.

"Watching Michael, it was just incredible. We still had to get them out in the bottom of the inning but to come back like that, we knew we had it," Robinson said.

"That feeling, it's indescribable, still gives me goose bumps today just talking about this team," said Uremovich, a star pitcher for the team who became the first girl to ever play at the Dixie Youth World Series. "I close my eyes and I can still hear



SMOOTH MOVE Michael Campbell slides into home plate for the winning run.









ALL GROWN UP Rachel Uremovich today. Dylan Taylor with son Lucas, daughter Audrey, newborn Ansley and wife Jennifer. Kenny Robinson with wife Amber and oldest daughter Blakelee. Ian Anderson with his dog, Callie.

Kenny's Dad, Big Kenny, cheering for us in the stands. Representing women like that, it was an honor. But I've never had more fun working so hard with a team like that. It set me up so much to know what it meant to earn success."

The team bore many star high school athletes. Uremovich went on to a storied high school and collegiate golf career. Greg Harrison went on to play baseball for USC before a knee injury ended his playing days. Anderson, now a successful contractor on the island, stopped playing baseball a year later and turned to football, playing big-time SEC ball for Kentucky and later for the Gamecocks.

Most of the parents of the team still live local. Many players still talk on the phone often. Those who came back to town after college like Anderson and optometrist Michael Campbell still get together – the pair recently played golf with Harrison when he was visiting from Atlanta.

"Those bonds, that's lifetime stuff. We're spread out, an in-person reunion is tough right now, but I know it would take about four seconds when we see each other to transport back to 2001 and start laughing," Robinson said. "It was just that special." *LL*

PLAYER UPDATES

P/C Ian Anderson: Mom is a realtor, was the giant of the team at 5-foot-7 as a 10-year-old. Owns house in Sea Pines, VP for Southern Coastal Homes. **CF/P Michael Campbell:** Junkball pitcher won crucial losers bracket playback game for the All-Stars. Now an optometrist living in Bluffton. **IF JaQuan Cohen:** Lives locally on the island, works for A Lowcountry Backyard Restaurant. Dad owns Cohen Barbershop. **SS/P Greg Harrison:** "Best baseball player I ever coached," said coach Col. John Parker. Finished college at Furman. Lives and works in Atlanta. **OF Alex Hill:** Currently attending nursing school in Greenville. **2B Josh Lancaster:** Lives in Wyoming; works as a Christian youth mentor. **LF/RF Corey MacDonald:** Son of local real estate agent Richard MacDonald; works in Atlanta. **3B Creighton Quinn:** Lives in Denver, Colo. **UTIL Kenny Robinson:** The self-described "baby of the bunch" as the team's lone 9-year-old; now civil engineer in Charleston, married with two daughters. **OF Dylan Rosser:** Lives locally, mom owns store down near Sea Pines Circle. **UTIL/C Jeremey Sorensen:** Owns a power wash company locally, still hangs out with Anderson and Rosser. **1B "Big Dog" Dylan Taylor:** Fire chief in Bluffton, married with three kids. **OF/P Rachel Uremovich:** Lives in Boston with wife Leigh; executive for ABC Supply Company.

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BY DAISY DOW

Miami is home to the largest population of Latin Americans outside of the region itself. Although nestled in between two national parks, Miami is anything but remote, thanks to the direct flights offered from Savannah/Hilton Head International Airport. Hop on board an hour-and-a-half flight to check out all that the cruise capital of the world has to offer. Travel back in time on a drive through Miami's art-deco architecture or lose track of time at the poolside of an iconic boutique hotel. Whether you are looking for a glimpse into futuristic style or to reminisce in the past, Miami is the perfect getaway for year-round summer weather just a short flight away. *LL*

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WHAT TO DO



WYNWOOD WALLS

In 2009 the state of the Wynwood warehouse district was silent and dim. Artist Tony Goldman sought to revitalize the area by covering the windowless structures with a series of colorful murals. As his project grew in size, so did its appeal to other street artists. Today 80,000 square feet of walls have been covered in graffiti and street art from over 50 American and international artists. Featuring more than 35 original murals, Wynwood Walls has been called "a Museum of the Streets." Be sure to check out the murals by Latin American artists Neuzz from Mexico, Inti from Chile and Lady Pink who was born in Ecuador. Tickets to enter the Wynwood Walls cost $10 for anyone over 12 years old; however, soaking up the public art of Miami's streets is free for those willing to stroll around the block on their own.

SKYVIEWS MIAMI OBSERVATION WHEEL



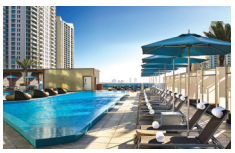
Looking to sightsee? Look no further than Miami's newest tourist attraction, Skyviews Miami Observation Wheel in Bayside Marketside. It is a sight you cannot miss, as the 200-foot-tall Ferris wheel has made its mark along the city's coast since it opened last year. Boasting views of Biscayne Bay, Bayfront Park and the many skyscrapers that make Miami so recognizable, Skyviews is a stairway toward an air-conditioned heaven for those visitors who want to take in the city without walking in the heat. With a general ticket ringing in at $17.06, you can cool off in one of 42 climate-controlled gondolas at this must-see stop in the Magic City.



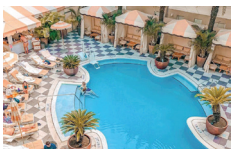
ART DECO SEGWAY TOUR

While this mode of transportation might be a touch anachronistic, an à la mode tour of Miami's historical district will give you a peek inside its art-deco past. With a Segway tour through Bike and Roll Miami, you can ride in style while a professional guide gives you the lowdown on the most iconic spots in the city. Glide through South Point Park, venture past the Versace Mansion and check out the architecture dotted along Miami's famous Ocean Drive. These two- to three-hour tours run twice a day.

WHERE TO STAY







KIMPTON EPIC HOTEL

Recently renovated, this downtown hotel towers above the Atlantic Ocean, providing guests with expansive views of Miami's skyline and beaches. Despite its proximity to the hustle and bustle below, a stay in the Kimpton EPIC is the ultimate relaxation experience. Cool off in one of two rooftop pools located on the 16th floor, then head over to the Area 31 Restaurant for some locally sourced seafood.

THE BETSY

Located on the tail end of Ocean Drive in Miami's South Beach, the Betsy is sure to indulge your every sensibility. Take in an ocean sunrise from the rooftop deck before enjoying a spa day in the comfort of your own room. Massages, facials, mani-pedis and more come to your door, thanks to this family-owned hotel's impeccable concierge services.

THE PLYMOUTH

At the Plymouth, Alice in Wonderland meets sophisticated luxury in the center of South Beach's Collins Park. If you want a low-key getaway or an indulgent suite experience, the Plymouth has a set of artfully decorated rooms designed for prioritizing comfort. Views from the balcony suites overlook the original 1940s Art Moderne pool that has been named as one of Miami's top pools.

WHERE TO EAT



LOS FUEGOS BY FRANCIS MALLMANN

Based in Faena Hotel Miami Beach, Los Fuegos by Francis Mallmann serves breakfast, lunch and dinner to hotel guests and any food aficionados looking for some authentic South American cuisine. This celebrity chef draws on his Patagonian roots for inspiration in his upscale restaurant. Having designed a number of wood ovens and an open-fire grill, Mallmann appeals to all kinds of palates with an encompassing menu that spans Argentine, Chilean, Australian and Mediterranean dishes. If Mallmann's fiery array fails to take your breath away, a look around the intricately designed dining room is sure to make your jaw drop. A tiered chandelier, intimate lounge seating and an eye-catching bar will satisfy your visual sense while your savory one is served. $$$$



LAS VACAS GORDAS

Did you know that Argentina has more cattle than people? Renowned for its phenomenal steaks and asado dishes, Las Vacas Gordas on Normandy Isle in Miami Beach encourages diners to "Come hungry. Leave happy." Both of these are easy to accomplish given this Argentinian steakhouse's large portions and diverse menu. Since 1996 Las Vacas Gordas has brought Argentinian meat to Miami, giving visitors a taste of authentic Latin American cuisine. If you mosey over to this Floridian take on a Latin American classic, be sure to order the enrollada "the rolled one," which is a signature steak paired with a house-made chimichurri sauce. In addition to its plethora of meat-centric meals, Las Vacas has plenty of vegetarian options for those who prefer to graze like the restaurant's namesake. $$$

LA MAR BY GASTÓN ACURO



Acclaimed chef, owner of 40 restaurants in 12 countries and host of a weekly cable news program, Acurio worked with the Mandarin Oriental Hotel to create a contemporary restaurant setting for his culinary creations. La Mar's menu features novo-Andean plates, a selection of anticucho options, and made-to-order ceviches. Sip on a traditional pisco sour or try one of Acurio's modern adaptations like the Lima Limon cocktail. However you are looking to dip your toes into Peruvian flavors, a dining experience at La Mar is unlike any other. As it features two outdoor terraces with sweeping views of all that Miami has to offer, this Latin American restaurant on the Florida coasts gives Lima a run for its money on culinary classics with a contemporary twist. $$$

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A Day at the Beach



A very different day at the beach

BY CAROLYN MALES

Gazing at **Pam White's** "A Day at the Beach" from a distance is like standing on the edge of the dune line gazing out at the Atlantic. This large mosaic collage is a happy scene of people lazing on blankets, walking along the sand, playing fetch with a dog. The perfect afternoon.

Well, maybe. But edge closer and look deeply, and the scene takes on a darker tone. That orange umbrella? A piece of a cheese puff wrapper. That woman's swimsuit? A fragment of a Marlboro package. That fencing? Used popsicle sticks. And that glorious sky? Fragments of Dasani water bottle labels.









What's going on here? Trash, that's what. Garbage discarded on Hilton Head's thirteen miles of beaches. And that's the point. It's one both artist Pam White and the Turtle Trackers of Hilton Head, a dedicated group of volunteers who protect sea turtles, want you to know. And do something about.





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A Day at the Beach (detail)

"We're on this earth for only a short time, and it's our job to take care of this earth," White declares. "I've tried to protect the turtles for the eleven years I've lived here. My husband and I have walked the beach and picked up any trash we've seen, mostly bottles and cans — they're big and they stick up from the sand — and thrown them away."

So back in January when the Turtle Trackers of Hilton Head asked her to create an artwork to submit to the Port Royal Foundation's annual Recycled Art Contest, a competition designed to create awareness of the impact of trash on our waterways and local sea life, White needed a plan. She thought back to the custom oils she's done of people's happy vacation memories here. What if she created a beach scene out of what she and the Turtle Trackers of Hilton Head were picking up in their daily cleanups?

That's when she began looking more closely at less obvious discards, things that often got half-buried in sand. Suddenly she was noticing throwaways like menus, real estate brochures, gum wrappers, bags, popsicle sticks, used Band-Aids and, yes, face masks. The list goes on.





See it

"A Day At the Beach" will be on view in **Town Hall** through September and part of October. After its stint at the **Port Royal Foundation**, it will be auctioned off, with proceeds going to **Turtle Trackers of Hilton Head.**

"As I'd go farther into it, sadly I'd find a piece of trash and think 'Oh, this is a treasure.'" She shakes her head. "For instance, someone had built an illegal fire on the beach, and they'd left behind the bag from the firewood, which had a little picture of a chiminea on it that I used for an umbrella."

To create the different skin tones of people, she dyed paper from a rum bottle left on the beach and later dunked some of it into the dregs of a half-drunk red cocktail. "So I'd be disgusted and excited at the same time."

It was a dirty job. Back in the studio, she and a team from the Turtle Trackers of Hilton Head, who hauled in more trash, now had the nasty task of cleaning it all before cutting it up into mosaic pieces and gluing them down. Then the pieces were covered in three coats of resin. The whole process took four months. Ironically, there are a few subtle admonitions scattered among the cut-up menus, business cards and paper debris of the sand: "Don't Litter" snipped from a cigarette pack. And "Protect Our Beaches" from a Corona box. Both are good advice for beaches here and everywhere. Let's do it. *LL*



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Jody Wigton

UNDERWATER BEAUTY

"I'm not a planner. I'm kind of a quester who likes to try different techniques. I mostly do improvisational piecing and collage. So there's nothing formal, just an idea, and it takes off from there. I didn't have a design in mind for "Underwater Beauty." It was actually made from a half-finished piece I resurrected. I had always meant to do something underwater with it, so I went on the internet, found images of coral, blew them up and traced their outlines. Then I just winged it.

I used something called lutradur (spun polyester used in the bottom of bed box springs) and took a heat gun to it to make it lacy. At the bottom is batting that I painted. And those little things in the corner? They're made of paper towels I used to sop up paint when I'm cleaning up. These were two-ply, which I took apart and fused back together. Then I clipped into them and made the little fuzzies. I also painted bubble wrap, cut it into circles and stitched it on with a sparkly metallic thread. One of the corals I found resembled a cactus, so I made it look like that by tying French knots on it.



A thread runs through it

BY CAROLYN MALES

When: August 31 through September 25. Opening reception 5 pm, September 8 at 5 pm

Where: Art League of Hilton Head Gallery. 14 Shelter Cove Lane



PIN PALS
Art Quilters of the Lowcountry members. *Back row, from left:* Jody Wigton, Ron Hodge. *Front row:* Peg Weschke, Ro Morrissey, Donna Stankiewicz.

See more of their work online at artquiltersofthelowcountry.com.

The first time I saw an art quilt I contemplated doing something illegal. Well, okay, it wouldn't have ended up with me sitting in a patrol car, but it might have set off alarms and gotten me tossed out of that Philadelphia museum on my ear.

Across the gallery I'd spotted this intriguing painting — mixed media piece? Or was it a photograph of a cityscape? But as I got closer, I could see it was none of the above. Suddenly what I thought might have been brush strokes were bits of colored fabrics and patterned with creative stitching. My fingers itched to stroke it to see if my perception was real. Faith Ringgold's art quilt was akin to a finely crafted paper collage, but its texture and stitch work made it even more three-dimensional. Involuntarily my hand shot up to touch it. But given the clearly marked "do not cross" line on the floor and the guard eying me warily from his corner, I wisely stopped mid-air.

The second time I reached out to touch an art quilt, I had permission from the artist, Peg Weschke. We were standing in her Hilton Head studio, with its cutting table, bins of fabric, display board and high-tech sewing machine, looking at her dramatic landscape of the Chattahoochee River. I ran my fingers over the free motion stitching that patterned the rivulets of water, the sky and the cutouts of the bare-branched tree.



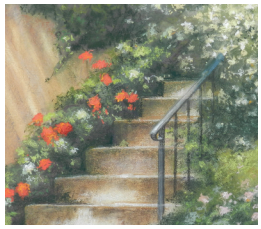
She'd created a masterpiece of light and darks using blue, orange, yellow and brown fabric, a multitude of different threads and stitches and paint. Plus, the dimensionality of the batting as it puffed between the needlework had given it depth and perspective.

For the record, art quilts are not your traditional bed coverlet which tend to be made of regular patterns of squares, triangles, rectangles and circles. Instead art quilt makers use fabric as a canvas for wall art which they "paint" with dyes, pieces of material cut in shapes, various weight and colors of threads, beading and anything else they decide to mix in — including items like bubble wrap, gauze, cheesecloth, mirrors, paint-splattered paper towels — you name it. "The only rule is, there are no rules. No rules except you have to have three layers: a top, batting; and a back," says Weschke. "And it has to be sewn together. That's what's creating depth."

As for subject matter, art quilts run the gamut from abstracts to landscapes to animals to people to buildings to plants and beyond. As for fabric in the top layer? Buy it, dye it, singe it with heat gun, crinkle it, stiffen it, shred it and paint it with a medium. Do whatever stitch you want. Computerized sewing machines allow for an infinite number of patterns, including free-motion stitching where the feed dog drops, allowing the artists to move the material at will. The latter, it should be noted, requires a steady hand and great skill to maneuver the material so that the stitching is precise and even. But you can hand sew as well. Again, no rules.

Happily I didn't have to deal with incurring the wrath of museum guards to discover some of the techniques behind this fine fiber art. Art Quilters of the Lowcountry — Peg Weschke, Ron Hodge, Jody Wigton, Donna Stankiewicz and Ro Morrissey — the featured artists at "A Thread Runs Through It" at the Art League of Hilton Head Gallery this month obliged, sharing the secrets behind their newest works. *LL*







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Meow we're talkin'

I was always more of a painter, but I also sewed. For my art quilts I lean toward painting my pictures then free-motion stitch them to enhance the work I've done. Lately I've been drawn to animals: a horse, two of my dogs, a squirrel in a tree, a rooster. And I do like the whimsical like a Lowcountry boil in a pot sitting on a table. It's whatever I'm in the mood for. I guess you could call it Art ADHD.



Donna Stankiewicz

TORTUGA ON THE BEACH

I live in Savannah near the Wilmington River, and one morning I was walking out my front door when I found this turtle on my driveway This guy was a pretty good size, but he let me pick him up and move him to the grass where I snapped a few photos. Then I made a drawing of the photo, put that on the light box, placed fabric over that and traced it. "Tortuga on the Beach" is all paint. There's no fabric piecing other than the cheesecloth at the bottom which I used to make it look like sand. Then I did a trapunto technique where I cut open the back, added more batting and stitched it closed so if you run your finger over the surface of the front, you'll discover it's raised. That makes it come to life.

I used to do stained glass, and I would always cut up my pieces in fabric before doing the glass because glass is so much more expensive. I would do that to see if my design or color story was working before starting it in glass. Meanwhile a friend who worked for an interior designer gave me discontinued fabric samples, so I started using them to lay out my stained glass pieces. Then one day I had this "aha moment." I realized I liked my fabric piece better than my glass piece. My mother was a seamstress and taught me how to sew, so it wasn't a big jump for me going from glass to sewing fabric together.



Ron Hodge

FOLLOW THE SUN

I live in Rose Hill where they've made a golf course into a private park. I take my camera and walk through there twice a day, taking pictures of flowers, herons, ducks and other wildlife. Then when an idea hits, I've got photo stock to go to. For "Follow the Sun," I used a border of printed fabric. For the background I cut squares of lavenders and purples and did free-motion quilting — swirls and meandering stitches — on top of that just to give it a lot of texture. I cut out each flower petal and used straight line stitching on them so they'd stand out from the background and painted leaves. The seeds in the middle of the flower are made with purple glass beads, each one sewn individually by hand.

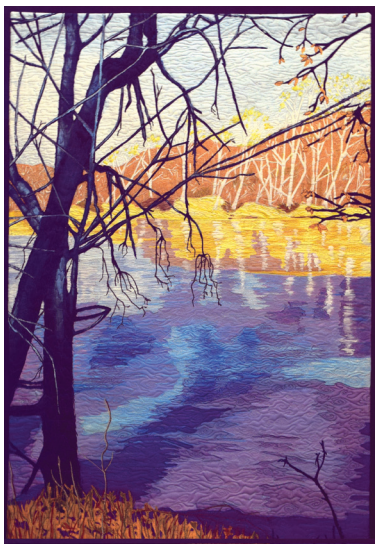
After retiring, we moved to Cape Cod where I joined a quilt guild and started sewing traditional quilts. The creativity of using colors and the challenge of fitting the pieces together appealed to me. I took classes, got a new sewing machine and began to hoard fabric. You might say I got the quilting disease. But then I started having trouble focusing, which turned out to be a macular problem. If you can't see straight, things start to merge toward the center, and your quilts are going to get wonky. I went to a retina specialist and while I was healing from an operation, I still had one good eye so I began walking around with a camera. One day I took a photo of snowdrops popping out of the mulch and thought 'I could make this in fabric.' So I learned the technique of art quilting where you don't have to be straight on anything you do.



Ro Morrissey

FAMILY GATHERING

I'm a water girl. I like doing seascapes and landscapes with the sea, sky and horizon line. But we'd had enough winters so we moved to the Lowcountry. Now I was looking at the marsh and its birds. The greens and the sky are different down here. "Family Gathering" was influenced by my drives through Savannah Wildlife Refuge. I hand-painted the marsh, but that whole area going across the middle is another piece of fabric. Towards the bottom you can see all the little white water birds peeking their heads out from the dark stitched-on grasses. All motion in the water, marsh and sky is done with thread.



Peg Weschke

CHATTAHOOCHEE WINTER AFTERNOON

Jody (Wigton) and I were in Carrollton, Georgia, at SAQA (Studio Art Quilt Associates) event, and we asked, "Is the Chattahoochee here somewhere?" Yes, they told us. "You just go off the main road and down this back road." So we did. It was mid to late afternoon. I took out my camera and caught the shadows as well as the reflections in the water.

I used some of the silk I bought in a shop far away from the tourist area in Bangkok. In fact, the woman who sold it to me was feeding her baby at the same time. This was the first piece I worked on during Covid because I'd been afraid to cut my silk and paint on it. For me everything is planned out. I tend to work from photographs. I'll take a photo to the blueprint shop where they blow it up for me. I have them do it in black-and-white because I'm working in values and may not be doing the same color as the photograph. I work off of a sketch I make from of that, building a pattern. Meanwhile I lay out the palette of material possibilities on the drafting table, cut out shapes and try them out from there.





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Now arriving at the terminal: Lights Out Myrtle the Turtle

BY CAROLYN MALES

It's not every day that you step off a plane, go pick up your bags, and get greeted by a giant loggerhead sea turtle. **Myrtle the Turtle** is a serious traveler. She and her steamer trunk stamped with travel stickers have arrived at Hilton Head Airport in time for sea turtle season May 1 through October 31. Titled "Lights Out Myrtle," the colorful fiberglass turtle has brought along an informative slide show about our seasonal reptilian visitors and their hatchlings' perilous journey to the sea.





Marine biologist Amber Kuehn of Sea Turtle Patrol Hilton Head Island wants airline travelers to get acquainted with these endangered creatures before beginning their island vacation. Through vivid images, Myrtle's slide show lets us see mother turtles emerging from the ocean to lay eggs and their hatchlings later digging out of sandy nests, making tracks to the water. It also offers glimpses of Sea Turtle Patrol volunteers monitoring and protecting nests while documenting turtle activity.

Above the video screen sits a blue cutout turtle detailing preventative steps we all can take to help ensure the safety of these vulnerable creatures. "Lights Out Myrtle" highlights the importance of turning off beachfront outdoor lights between 10 p.m. and 6 a.m. when baby turtles first begin venturing out. Kuehn explains that hatchlings naturally head toward the brightest horizon, like moonlight on the water, so a light on a balcony or a porch can disorient hatchlings, sending them wandering inland to die under pilings of a house or on roadways, or be eaten by a raccoon or gull. Fewer than one per hundred will make it to the Gulf Stream.

The real life Myrtle is a "super mom" loggerhead that was first documented on Hilton Head beaches in 2011, a year after the first turtle study began. She would have spent her first twelve months swimming to the Azores and hanging out there for fifteen to twenty years. Then she'd return to the Carolina and Georgia coasts, navigating through tricky spots like the Sargasso Sea, dodging dangers like sharks, boat propellers and plastic bags that may have tempted her to think they were food. Once here, she'd forage until she began laying her first eggs around age thirty.

Artist Mira Scott has painted colorful images illustrating Lights Out Myrtle's long journeys on the sea turtle statue's head (the moon), flippers (stars), and large shell (ocean waves, dune grass, and hatchlings she'll give birth to). Turtle Trackers of Hilton Head volunteer Renea Hushour hand-built Myrtle's steamer trunk base from reclaimed materials sourced from friends, thrift shops and scrap wood.

Over the years Myrtle and her sister turtles have been tracked by DNA sampled from single eggs collected from each nest by the Patrol and analyzed by Dr. Brian Shamblin and his staff at the University of Georgia. Myrtle's superstar status was sealed when researchers discovered she makes up to eight nests holding as many as 150 eggs on each visit compared to the four to six nests of 120 eggs laid by other turtle moms. Kuehn estimates Myrtle's age to be sixty or so. That's because DNA trackers have discovered two of her daughters, both at least thirty years old, have come to nest on Southeast beaches.

Lights Out Myrtle is the second in what is now a three-Myrtle series. The first Myrtle, painted by Scott as a stylized real life turtle, highlights the DNA project and now stands at the Sandbox Children's Museum in Lowcountry Celebration Park. A third Myrtle is in process, her location has yet to be announced. Meanwhile, Mira Scott and Bill Borg have created an illustrated book, Myrtle the Loggerhead Turtle, which will be published this fall.

So, next time you fly in or out of Hilton Head Airport, check out our far-traveling turtle visitor. Then you'll return to the beach with new understanding of these magnificent creatures and their precarious life cycle. *LL*

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Photo: the french guy photography

40 HHSO | 10 JMR

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Highlights include:



Photo: Matt Clayton



Photo: Steven Mareazi/Willis

Violinist **Will Hagen** returns in October and pianist **Michelle Cann** plays Florence Price in November





Tchaikovsky's Fifth and a Spanish-French-Argentinian program in January



Photo by Michael Adams



Photo by Jiyang Chen



The WORLD PREMIERE of **Jessie Montgomery**'s Piano Concerto with **Awadagin Pratt** in March

Holiday Pops in Bluffton and on Hilton Head Island





Photo by Lauren Desberg

JMR's Greatest Hits and **Tessa Lark**'s debut in February





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Erik Casanova: Cantautor Mexicano & Poet of Love

BY CAROLYN MALES
PHOTOS BY BOBBY THORNE



Casanova. The name conjures up the image of a dashing man who makes the ladies swoon. Indeed, when I look up Erik Casanova's videos online, I discover a handsome Latino in a cowboy hat, romancing a gorgeous brunette with his guitar and smooth vocals. The lyrics he's penned to his original mariachi and norteño songs are all in Spanish. Yet even though my South-of-the-border language skills are rusty, I find the words and sounds beguiling.

Later when we meet in person, I am not disappointed. The Mexican-born singer-composer whose real name is Erik Jaramillo is every bit as good-looking, talented and charming. Even though he's only 32, his hair is elegantly streaked with gray. He sports a discreet nose stud, and a rosary tattoo peeks out from the sleeve of his blue denim shirt. Plus he's accompanied by his real-life love — wife-business manager-model Vanessa Gomez Jaramillo.

What's more, they're both smart and business savvy. This is clearly a power couple poised to move up the steps to Latinx music stardom.

[Q] How did you get started in music?

[Erik] My entire life I've been in the music side of the game. Most of my family members on my mom's side are musicians. In Valle de Bravo where I was born, I won singing contests at a young age. But when I was thirteen we came to America, and I took a turn towards soccer. I played for Beaufort High, and we won two championships. My record is still unbroken.

After graduation I became interested in music again. I began writing and started getting into guitar. At the same time, I realized I needed to do something to produce enough income to allow me to follow my dream. So I built a residential construction company, Nova Builders LLC. I do both contracting and physical work — that's what keeps me in shape, especially when my gym time is limited. I really like it. Even when I'm real big with my music, I will still have companies in real estate and development.

Meanwhile, I work full-time on my company and full-time on my music.

[Q] That's a lot of hours. How do you do it all?

[Erik] Everything I write, I hear the music in my head first. I'll sing thirty seconds of it, then add to it again and again. I compose music everywhere. I'll be picking up material for work, get a melody in my head, and by the time I drive back to the site, it's half-written.

[Vanessa] I'll be making dinner, and he'll be trying out a new song on the guitar. Then he'll be singing it in bed. I'll say to him, "Write it down before you lose it!" But he doesn't!

[Erik] I don't have to because it enters my "hard-drive." [He points to his brain.] I'll sing a song a couple of times and then the next morning, I pick up my guitar and start writing down the chords.

[Q] Tell me about the Latin music genres you play in.

[Erik] I'm a mixture of both mariachi and norteño with some corridos and salsa.

Mariachi, which is a culture or symbol of Mexico, is more romantic with songs of love and loss. Most of the instruments are brass with accordion, standard guitar, vihuela [five-string guitar], the guitarrón [a fretless six-string bass guitar], and violins — all that makes the beauty of it.

Norteño is country music from the U.S.-Mexican border mixed with mariachi. It has a lot of bajo sexto [12-stringed guitar] in it along with accordion, tuba, violin, and drums.

[Q] What about corridos? Don't they have a dark side?

[Erik] They mostly fall in the norteño genre. They are a kind of outlaw songs about people who have done brave things that maybe cost them their lives. But it became a big thing in the 2000s for the narcos to have their own narcocorridos. Then around 2013 narcocorridos were banned from being played in some cities because they sparked violence.

I do have a couple of corridos. One is "Yo Soy Asi" I am that way] but that is about my self-accomplishment and going after my dreams.

[Q] Romance is a big theme in your music.

[Erik] My writing is mostly about love for women, especially my beautiful wife. I watch couples on the street, on social media, wherever, and write songs about them.







"Beber de Tu Miel (Drinking From Your Honey)" is a salsa I wrote about Vanessa. The first time I saw her was at my lawyer's office. She was so beautiful. I thought, 'I've got to ask her out. I want to marry her.' When I left, I started a song. We dated awhile and then, life happened. We stopped seeing each other. One and a half years later I had to get some legal papers signed and stopped by her apartment on the way after.

[Vanessa] He never left.

[Erik] And I finished the song.

[Q] About that stage name – Casanova...

[Erik] In high school I was called this because I'd have one or two girls walking around with me. Then playing soccer, I became more popular with the girls and then there were more than two girls. Then everywhere I went they called me "Casanova." So when I started my music career, I used that name.

[Q] So how did you go about building your music career?

[Erik] My first recording was produced at a studio on Hilton Head by Guillermo Brazon who transposed the songs and hired the musicians. Vanessa uploaded it to digital platforms.

Then one day I was asked to emcee an awards ceremony where Nancy Castro, the great Cuban composer and singer, was being honored. While I was there I asked her, " Who can I can sell my music to?" She said, "Baby, you've got the look. You can sell your own music. Do you have a video?" I didn't, so she introduced me to a video producer.

Then Nancy said I needed to hire Mexican musicians, and she suggested a recording studio in Sinaloa, Mexico. Now I work with them, sending them my music. They transpose it, record the instrumental tracks, send it back to me, we make adjustments, and I record the vocals here. Then they do mastering.

So now I call Nancy Castro "my godmother."

[Q] And the future?

[Erik] I'd like to win a Grammy and have my own record label — Jara. And maybe even sign an all-female band. Women have heart and soul, and I'd like to give them the opportunity.

Meanwhile, when I see people singing my music or hear it on the radio or when walking somewhere, it gives me a lot of joy. (He looks over at Vanessa). And when I see a smile on my beautiful wife, we know that we're doing things the right way. *LL*



Hablando Sideral

Somos una estirpe cósmica.
– Le comento como quien olvida todo raciocinio.
¿Nunca he sabido de dónde sacas semejantes ideas?
– Me respondió ella sonriendo con el velo de su inocencia.
Fácil y te contaré: es como hacerse el dormido...
– Le explico tocando un espacio infinito.
Solo basta atrapar el brillo estelar en tus ojos altivos.

¡Ah! las conversaciones que me tengo...
tan solo,
aunque no tan solo,
con todo el mundo.

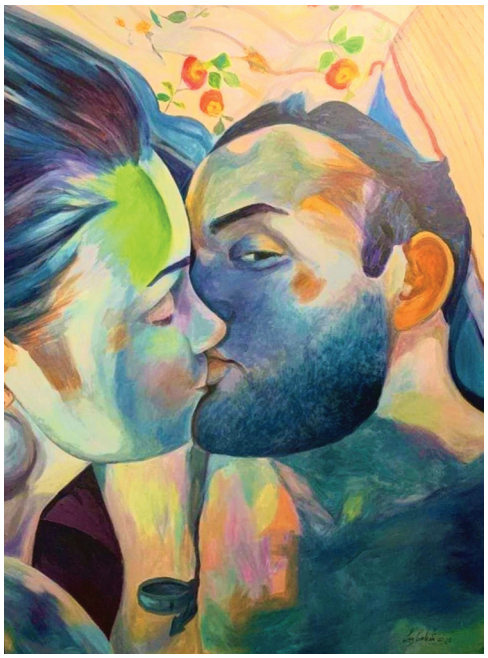
— Aurelio Vidal, from Solsticio Elemental (2015)

Speaking Sidereal

We are a cosmic lineage.
– I comment as one who forgets all reasoning.
I never know where you get such ideas?
– She answered me smiling with the veil of her innocence.
Easy, and I'll tell you: it's like pretending to be asleep...
– I explained, touching an infinite space.
It's enough to catch the stellar glow in your haughty eyes.

Ah! the conversations I have with myself...
so alone,
though not so alone,
with the whole world.

— Aurelio Vidal poem, *translated by poet and translator* **Don Cellini**, *professor emeritus at Adrian College. Cellini divides his time between Toledo and Savannah. doncellini.com*



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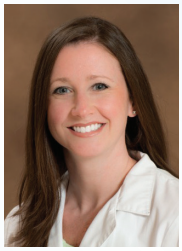

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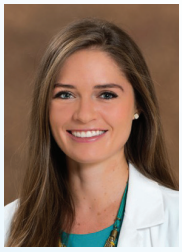

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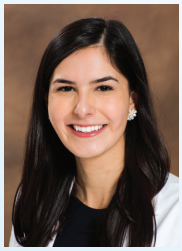

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CORINTHIAN COLUMN
The Corinthian columns that graced Belfair's facade were later salvaged and installed on the home that replaced the original house.

Belfair

INSPIRED ARTWORK AND THE STORY BEHIND A HISTORIC LOWGOUNTRY ESTATE.

STORY BY CAROLYN MALES
ART BY ALEXANDRA SHARMA



GONE WITH THE WIND
Pink camellias grown wild while branch and leaf debris lay scattered on the oval staircase hint at Belfair's abandonment after Billy Swain's death.

Little did Billy Swain know that it would be the last time he'd drive his Packard convertible through the tall wooden gates, past the caretaker's cottage, down the entranceway lined with oaks that his father, W. Moseley Swain, had planted two decades earlier. Billy would continue on, his roadster's tires crunching along the winding shell road past a pasture and orchard to Belfair, the grand tabby home the elder Swain had designed and built on a bluff overlooking the Colleton River in 1929.

The Swains had been part of the "Yankee invasion," rich Northern industrialists who'd bought up properties in the early 1900s on which they'd erected large houses and established hunt clubs. After W. Moseley died in 1940, Billy and his wife, Frieda, had taken up residence here among the tapestries and artwork.

Perhaps on that same day in December 1948 (or a day or so later), the 36-year-old newspaper heir caught his last glimpse of the river as he stood at Belfair's front door, greeting a guest who'd climbed the curved stairway for an evening of alcohol-fueled camaraderie.

Sometime during the drinking bout, Frieda headed up to bed leaving Billy downstairs deep in conversation with his friend Victor Strojny. Then, according to Strojny, the night took a strange turn. He'd later tell the sheriff that he'd been about to leave when he'd heard a crash. Rushing in the direction of the sound, he found his friend's body sprawled in a bloody puddle at the foot of a wooden staircase leading to the basement. Claiming he could not awaken Mrs. Swain, he drove out to the caretaker's house to call an ambulance.

The coroner shook his head. The fracture and large jagged crack at the back of Billy's skull were too serious an injury to have been solely the result of an accidental fall. Plus there was that odd perplexing detail. On the seventh step above where Swain lay sat an unbroken whiskey glass, as if he had rested it there to free up his hands to make a point, steady a wobbly balance or maybe (as some speculated) throw a punch.

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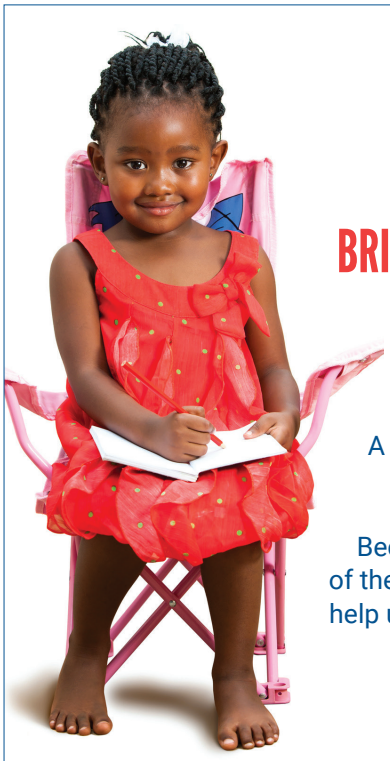

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WHAT THESE EYES HAVE SEEN
Deep shadows hood balconies framed with rusting rebar and windows that appear as empty eyes.

Beaufort County Sheriff J.E. McTeer, he of hoodoo root doctor fame (a story in itself), brought in Victor Strojny for questioning. It turned out that Strojny, a Callawassie cattle rancher, owed Swain money. Had there been a heated argument that had gotten out of hand? Or was it an accident, the result of the host's tipsy misstep? And why did Frieda post bond for Strojny? A lack of witnesses to Swain's unfortunate tumble into the Great Beyond led to a collective shrug. And so, to this day, the death of Billy Swain remains a mystery.

So with the body carted off, the blood stains scrubbed away, and any whiskey left in the glass presumably collected, drained or drunk, Frieda packed up and left. As the years rolled by, the large house on its 2,600-acre estate now stood empty. Some locals would swear it was haunted by Swain's ghost who roamed the halls. Meanwhile the tabby exterior — constructed from a mixture of oyster shells, cement and brackish water fatally married to steel reinforcements — began to erode and crumble. Tabby fell off in chunks, shutters came loose and hung askew, critters invaded, and wild growth edged in to reclaim the gardens. Only the elegant Corinthian columns, made from sturdier material, stood tall.

The Mingledorff family bought Belfair for $50,000 in the early 1950s, and in the estate's newest incarnation as a ranch, its oak-lined drive bore witness to the arrival of a herd of Polled Hereford cows to be tended by Texas wranglers.



The once grand house was transformed into a glorified barn filled with bags of animal feed and hay.

Conveyor belts moved the bales up three stories into the former bedrooms. But by the 1960s the cattle had all gone to market, and white turkeys took their place. Now the cowhands found themselves on horseback, rounding up the gobblers, shooing them to shelter during thunderstorms. When the poultry business soon proved untenable, W. Moseley Swain's dream house once again stood empty, continuing down its path of decay.



BELFAIR REAR STAIRCASE
Rear steps led to a second-story balcony in one of Belfair's wings.



END OF A ERA
Ghostly remains of the grand reception hall with an outline of the staircase and the base of a 1920s chandelier.

In the mid-'80s Belfair finally met its date with the wrecking ball. From here the history gets complicated. The Mingledorffs had sold the land to the Welton family, who had formed the Rose Hill Development Company. They, in turn, would later sell off Belfair's acreage to the Belfair LLC in 1994. However, in a separate deal, a family had bought the Belfair house and a chunk of land surrounding it. The ruins were hauled away, but the sturdy Corinthian columns were salvaged and incorporated into a new home built on the same Colleton River peninsula.







SOLITUDE
Decay and beauty live on in the Corinthian columns as they support the crumbling house.

Today the oaks Billy Swain once drove through arch majestically over the entrance to Belfair, now a private Bluffton golf community. However, despite their shared history, the house that replaced the Swains' flawed tabby masterpiece sits outside its namesake gated community. Instead, the new home and its grounds are encompassed within the boundaries of (although it's technically not part of) neighboring Rose Hill.

Meanwhile, no word on where Billy Swain's ghost hangs out these days. *LL*



COLLETON MARSH
During Prohibition rumrunners dropped barrels of rum off their boats where the currents would carry them ashore.



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GARDEN WALK
A garden path led down the bluff to the river.

The Backstory: Artist Alexandra Sharma

When Iva Welton first saw Alexandra Sharma's delicate watercolors in an Art League of Hilton Head gallery show, she knew she'd found the perfect artist to illustrate the story of the historic Belfair and Rose Hill houses. Even before the Welton family's Rose Hill Development Company had inked their signature on the purchase agreements for both properties, Iva had begun her deep dive into their histories. Later she would go on to rehabilitate Rose Hill's iconic Gothic Revival house and secure it a place on the National Register of Historic Places.

Fast forward to 2016. Intrigued by Welton's passion and diligent research, Sharma agreed to paint portraits of both houses as they appeared over the years. Then she set about poring over the large archive of historical documents and photographs Iva had amassed.

Sharma soon found herself pulled in by Belfair's mystery: the grandeur of its early years when W. Moseley Swain conceived and built his elegant, though problematic, design and filled it with his own artwork; the era of Billy's and Frieda's lavish parties; its stints as a ranch and farm; and its fall into ruin.

One challenge the artist faced was that most of the images shot by photographer Buzz Weber and others were black and white. For example, there's no record of what color Billy Swain's Packard was, so Sharma made an educated guess based on the scale of values in the photo and the automobile company's history. She spoke to a Packard Club expert and learned, yes, the colors she'd chosen were historically correct even if perhaps not precisely the shade of the Swain roadster's paint.

"Watercolor was a natural choice to render the house's moody, mysterious history," says Sharma, who teaches at the Art League of Hilton Head's Academy during her winter stays on the island. (She and her husband, Shashi, live in Toronto.) "Watercolors lend themselves to the subject because they aren't as durable as oils. They're more fragile. This is very appropriate because these are houses that have pasts. What I painted no longer exists; it's been changed or rebuilt. And Belfair is gone forever."

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September happenings



Festivals & fun

Music & Taste on the Harbor

Music & Taste on the Harbour is an exciting seasonal event at Shelter Cove Harbour & Marina returning this fall at the Neptune Statue, combining the best local bands with delicious food and drinks. This outdoor concert series features a variety of bands on select Thursday nights from 6-9 p.m. Featured Shelter Cove Harbour & Marina restaurants will set up around Neptune and will offer a variety of specially priced light appetizers, wine, beer and cocktails. Limited seating will be provided, so you are encouraged to bring your own chairs. All events are weather permitting and subject to change.

September 9, 30 & October 21: Deas Guyz
September 16, 23 & October 14: Target the Band featuring the Headliner Horns
October 7: Stee & the Ear Candy Band



Make-A-Wish Polo at the Bluff

Make-A-Wish South Carolina and Palmetto Bluff present Polo at the Bluff on Sunday, September 26. The inaugural event will celebrate the incredible life-changing impact wishes have amid a stunning venue and thrilling polo match.The impeccably designed VIP tent provides an intimate and exclusive experience for guests, featuring complimentary hors d'oeuvres, beer, wine and non-alcoholic beverages. Sponsors and VIP guests will have ringside seating to view the fast-paced arena polo exhibition, which will also mark the first time this type of polo is played in our area. Players and ponies are coming from Polo Adventures, led by Tiger Kneece, who recently retired from a high-goal international polo career. The event starts at 1 p.m. at Longfield Stables, Montage Palmetto Bluff. Learn more at **poloatthebluff.home.qtego.net**.



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Festivals & fun

SAVE THE DATE

The 7th annual Historic Bluffton Arts and Seafood Festival takes place October 16-24. The week-long festivities will take place in the charming and historic district of Bluffton. Attendees can enjoy locally harvested seafood, Lowcountry cuisine, rich history, culture and art of the area. For more information, visit the Historic Bluffton Arts and Seafood Festival Facebook page.



Hilton Head Wine & Food Festival

Hilton Head Island Wine & Food Festival returns Sept. 14-18. Celebrating its 37th year, the five-day event features exceptional wine dinners, music events, a grand tasting and a popular public tasting, which has moved to Celebration Park across from Coligny Beach Park. VIP Lounge, Grand Tasting and Stay Gold events are sold out. **hiltonheadwineandfood.com**

2021 EVENTS

Uncorked: *6:30-8:30 p.m., Sept. 9*
Movie Night at the Park: *6-9 p.m., Sept. 14*
Sip and Stroll: *4-7 p.m., Sept. 15*
Public tasting: *12-3 p.m., Sept. 18 (Celebration Park)*



Birds and Brew

Hilton Head Audubon is collaborating with South Carolina Audubon to host a Birds and Brew event on September 23 at Southern Barrel Brewing in Bluffton. For additional information, visit southernbarrelbrewingco.com. Hilton Head Audubon recently unveiled its newest shorebird conservation sign, created by Lydia Smith of Holy Trinity Classical Christian School, through the Coastal Discovery Museum's "Sharing with Shorebirds" program.

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Local markets



Bluffton Farmers Market

Every Thursday from noon to 5 p.m., the Bluffton Farmers Market will be open at 71 Green Street. Vendors include 7th Heaven Spices, Clark & Sons Farm, Palmetto Pops, Myers Family Farms, Sprout Momma and Tuten Farms, just to name a few. Check out the market's Facebook page the morning of the market for a complete list of vendors. farmersmarketbluffton.org

The Back Door Trunk Show

The Back Door will host a Kinross Cashmere Trunk Show from 10 a.m. to 5 p.m. on September 23 and 24. Located at The Shops at Sea Pines Center, 71 LIghthouse Road, #215



Fashionable & fun

Custom design event at Forsythe Jewelers



Repurpose your beloved jewelry and create something new during the Custom Design Event at Forsythe Jewelers from September 29 through October 1. Work directly with trusted professionals jewelry designer Paula Dawkins to select a new setting or stones to reimagine a new custom designed piece. To schedule your appointment, call 843-671-7070 or email Andrea@ForsytheJewelers.Biz.



Sidewalk Sale

The semi-annual Water Side Walk Sale is from 9 a.m.-5 p.m., September 3-6. sheltercovetownecentre.com

ART, FURNITURE, AND CLOTHING INSPIRED BY THE SEA









Stop by to see our new clothing line inspired by the art we create!

signorecoastalart.com

Signore Coastal Art

SCA

Bluffton, South Carolina

Let us create something special just for you!

14 Promenade Street, #304, Bluffton, SC

Located in Old Town Bluffton in the Promenade

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Kinghorn Insurance Agency ofrece servicios en espanol para la comunidad Latina en el Lowcountry. Puedes llamar a nuestras oficinas o venir a visitarnos para recibir una propuesta de seguro sin costo adicional.

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- Seguro de Salud

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LLAMANOS HOY! *Asistencia en espanol : Belen Martinez & Marcela Fuge*

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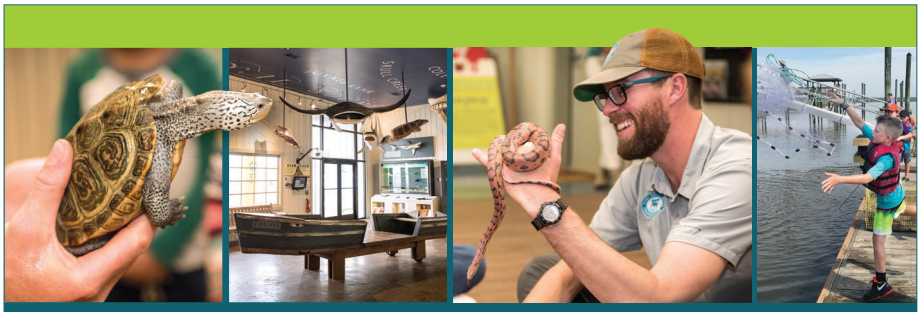


We offer a variety of educational and recreational programs and exceptional events for all ages that are sure to enlighten, inform and delight.

ENLIGHTEN

PORT ROYAL SOUND maritime center

310 Okatie Highway, Okatie SC

843.645.7774

SEPT 1 FISH PRINTING
SEPT 3 WIDGEON POINT PRESERVE HIKE
SEPT 10 NATURE HIKE
SEPT 11 SOLAR OVENS
SEPT 14 CRABBING & CAST NETTING

These and more at portroyalsoundfoundation.org

SEPT 2 REPTILE MEET & GREET

Art shows, plays & performances



On The Border - Ultimate Eagles Tribute

The Rooftop at Poseidon

Coastal Country Night: *September 1, 8, 15, 22, 29*
Dueling Pianos Show: *September 2, 9, 16, 23, 30*
On The Border - Ultimate Eagles Tribute: *September 4*
Island's Biggest DJ Dance Party: *September 4, 11, 18, 25*

The Jazz Corner

Enjoy live music from 6:30-10:30 p.m. with these artists and bands. For a full list of performers and tickets, visit **thejazzcorner.com**.

The John Brackett Quartet: *September 3-4*
The Rossano Sportiello Trio: *September 10-11*
The Andrae Murchison Quartet: *September 17-18*
Svetlana & The Delancey Five: *September 24-25*



Red Wanting Blue

The Roasting Room

Enjoy live music from 8-10 p.m. with these artists and bands. For a full list of performers and tickets, visit **roastingroomlounge.com**.

Tall Tall Trees: *September 8*
Whitley Deputy Band: *September 10*
Caleb Lee Hutchinson: *September 11*
The High Divers: *September 17*
Dan Rodriguez: *September 18*
John McLaughlin: *September 22*
The Way Down Wanderers: *September 23*
Hank, Pattie & The Current: *September 24*
Red Wanting Blue: *6 p.m., September 25*
Jeff Scott Soto + Jason Beiler: *September 30*

Enlightening conversations

World Affairs Council in-person speakers are back

World Affairs Council of Hilton Head's live events at First Presbyterian Church are back after a year of speakers and discussions over Zoom. For details visit **wachh.org**.

2021 WACHHI SPEAKER PROGRAM

***Oct. 1: John Bolton**, "National Security Challenges & Opportunities" (learn more on page 46)*
***Oct. 22: Deborah McCarthy**, "Russia and the Baltics"*
***Nov. 5: John Tierney**, "Questions that Congress is Failing to Ask"*
***Nov. 19: Anand Menon**, "UK in a Changing Europe"*
***Dec. 3: Nury Turkel**, "The Future of Uyghurs"*

2021 WACHHI COMMUNITY GLOBAL FORUM

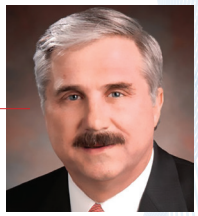
***Sept. 10: Todd Wright**, "The Future of Nuclear Energy." Wright is the former executive vice president of operations for the Energy and Environment Business Unit for AECOM, an international firm connecting knowledge and experience across the globe to solve complex engineering challenges. In his career, Dr. Wright has worked in essentially every segment of the nuclear fuel cycle.*

***Sept. 17: Dr. Larry Valero**, "Cyber Threats and the Evolution of Cyberwarfare: Russia and China as Case Studies." Department Head and Associate Professor of Intelligence and Security Studies at The Citadel, Dr. Larry Valero will be speaking about cyber warfare, its possibilities, and contingencies for how such conflicts may play out in the coming decades. This program is free and open to the public.*

***Sept. 24: Blair Streitenberger**, "What is Bitcoin?" Attorney-at-Law Blair Streitenberger will discuss what cryptocurrency is and how it works. He has followed cryptocurrencies closely after picking up interest in Bitcoin in 2014. He will cover topics such as the history of attempts at digital currencies that lead to the invention of Bitcoin, philosophy behind the question of what money is, common misconceptions, and more. This event, part of the World Affairs Council's Community Global Forum Program, will take place at 10 am on September 24 at First Presbyterian Church. It can also be viewed on the WACHH YouTube page. This program is free and open to the public.*

Bringing the World to Hilton Head Island.

The Community Global Forum is free and open to the public.



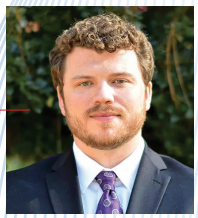
September 10 | The Future of Nuclear Energy

Dr. Todd Wright
Nuclear Industry veteran with experience in leading and managing safe nuclear operations for both U.S. Department of Energy and U.K. Nuclear Decommissioning Authority (NDA).



September 17th | Cyber Threats and the Evolution of Cyberwarfare

Dr. Larry Valero
Dr. Valero (Ph.D. Cambridge, M.A. King's College London, B.A. UCLA) is the Department Head and Associate Professor of Intelligence and Security Studies at The Citadel



September 24th | Bit Coin 101

Blair Streitenberger
Attorney at Law, Lowcountry Legal Solutions, LLC

Presentations are held from
10:30 AM until 11:30 AM at First Presbyterian Church,
located at 540 William Hilton Parkway, Hilton Head Island.

Programs will be live streamed on the WACHH YouTube channel.

For more information about our programs and speakers, visit www.wachh.org/community-forum

World Affairs Council of Hilton Head
P.O. Box 22523,
Hilton Head Island, SC 29925
843.384.6758
www.wachh.org

Celebrating 40 Years of bringing the world to Hilton Head Island.



POLO
AT THE BLUFF

Make-A-Wish® South Carolina is proud to partner with Palmetto Bluff to present Polo at the Bluff. This one-of-a-kind polo event is where the community comes together to enjoy an exhibition-style arena polo match and help raise funds to grant life-changing wishes for local children with critical illnesses.

Sunday, September 26th, 2021
Doors open at 1PM • Match begins at 2PM
Longfield Stables, Montage Palmetto Bluff

Tickets: www.poloatthebluff.org
VIP: $125 • Kids VIP: $20

IN SUPPORT OF MAKE-A-WISH SOUTH CAROLINA
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A local life EXPERIENCE

Fundraising events



OluKai Lowcountry Boil Paddle Battle

Paddleboarders and kayakers are invited to race in the 2021 OluKai Lowcountry Paddle Battle on Skull Creek from 8:00 a.m. to 1:00 p.m. on September 11. The race is open to all ages and skill levels, with 8-mile, 3.5-mile, and 1-mile courses. It will be held at Hudson's Seafood House on the Docks, and lunch will be provided for participants. Proceeds will benefit The Outside Foundation. There will be supplementary events such as a boat ride to Page Island, stand up paddleboard yoga and a litter sweep. For additional information and registration, visit **lowcountrypaddle.com**.

Relay for Life

The Relay for Life event will take place this year from 5-9 p.m. on September 25 at Shelter Cove Community Park. This event honors those who have been affected by cancer. The opening ceremony will start at 5 p.m., with the survivor/caregiver walking following after. For additional information, visit the Relay For Life of the Lowcountry Facebook page.





Memory Matters 5K/10K

The 5K/10K hosted by Memory Matters will raise funds for local caregivers and their loved ones who suffer from Alzheimer's and dementia. This event takes place on September 18 at the May River High School. To register, visit **mymemorymatters.org**.

Cashew and Friends Fundraiser

Cashew and Friends are having their last fundraiser. Take a guess at how many beach toys will be collected this summer from local beaches. The car will be at The Courtyard building on the south end of Hilton Head Island. All proceeds will go to the Hilton Head Humane Association. Guessing will begin after Labor Day and will continue throughout the month. For more information, email **cashewandfriends29928@gmail.com** or call 843-816-6388.



Real Estate Marketplace



20 Ole Bent Oak Road, Bluffton

Fabulous equestrian estate nestled in the heart of the Lowcountry. With no association fees, 20 Ole Bent Oak Road exudes country living while being mere minutes from the conveniences of Bluffton. Having undergone a recent and extensive renovation, the home is in immaculate condition and ready for a quick closing. With nearly seven acres and a four-stall barn complete with tack room, this is an exceedingly rare opportunity in today's market. $1,250,000

Catherine Donaldson 843.338.2069
www.celiadunnsir.com

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1 Indian Hill Lane, Windmill Harbour

Country French Eloquence – this Windmill Harbour home has panoramic marsh and ICW/Calibogue Sound and Sunset Views. Outstanding quality construction and details. 1 Indian Hill was totally rebuilt in 2010, and no expense was spared – steel beam construction, reclaimed heart pine floors, antique knotty pine walls and detailed trims. 3 Bedroom, 3.5 Bath, 2 sitting and/office, formal living and dining rooms, eat-in kitchen, Ipe rear deck and brick courtyard. $1,895,000

Charles Sampson 843.384.7300
Charles@CharlesSampson.com

CharterOne Realty | Charles Sampson Group of CharterOne Realty



52 Sandfiddler Road, Sea Pines

Magnificent creek and marsh views. A beautiful sense of space and light, and this open floor plan provides a seamless blend of indoor and outdoor living soaking in this tranquil setting. Meticulously maintained to include 2019 roof/gutters, 2017 HVAC, enlarged back deck, added dock ramp and 12 X 20 floating dock. The garage is a dream with plentiful storage and room for 3 cars. Offering wonderful privacy, this is a perfect retreat for family living and entertaining. $1,699,000

Becky Herman 843.301.3355 Monica Davis 843.384.4473
www.HermanAndDavisProperties.com

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7 Rampart Lane, Port Royal, Hilton Head Island

Designer Lowcountry home has been meticulously remodeled (2021). Huge 1.126 acre lot with majestic live oaks Panoramic views of Fish Haul Creek from the Kitchen, Living and Master Bedroom. Spacious great room with vaulted nickel joint ceilings, cedar beams and fireplace, large Dining Room with custom trim, state of the art kitchen with high end appliances, tray ceilings. Master Bedroom has huge custom closet and all the extras. Outdoor kitchen on huge new Trex decking. Fire pit by the water. 2 Car garage with storage . Enjoy all the amenities in Port Royal Plantation. $1,895,000

Tristan O'Grady 843.301.3333 Carolina Realty Group
www.TristanOGrady.com

Tristan O'Grady
Hilton Head & Bluffton Real Estate

Great blue heaven



Fish Haul Beach, Hilton Head Island

"I was able to walk up slowly to within 15 feet and just waited for him to take off. He seemed so confident and relaxed, and with a few graceful flaps of the huge wings, he took off and was gone. A very special and magical moment for me!"

- BLAKE ROBINSON, HILTON HEAD ISLAND

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Hearing loss is more common than you might think. It's estimated that 48 million Americans experience hearing loss due to noise, medical conditions, or just simply getting older.

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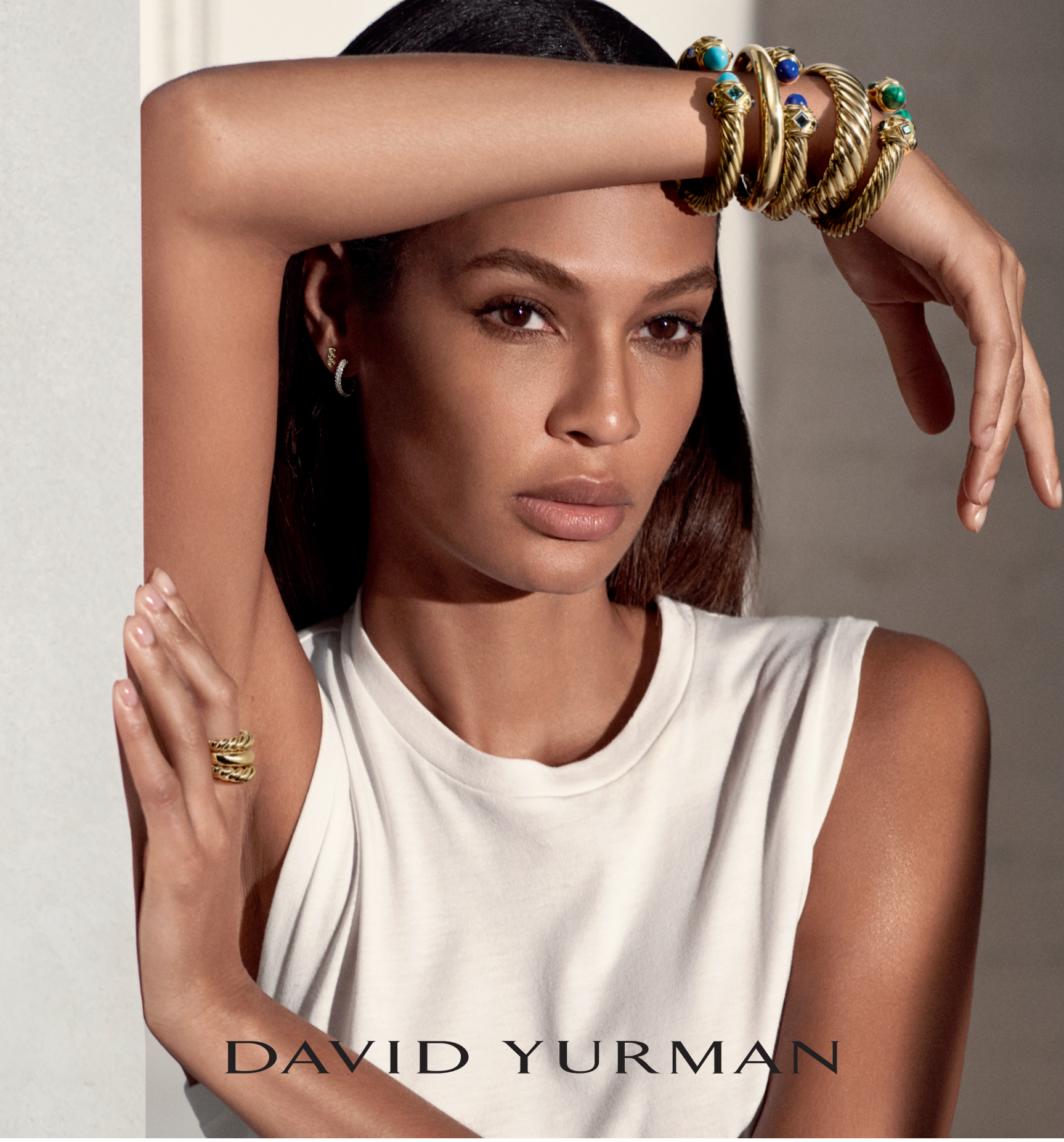

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