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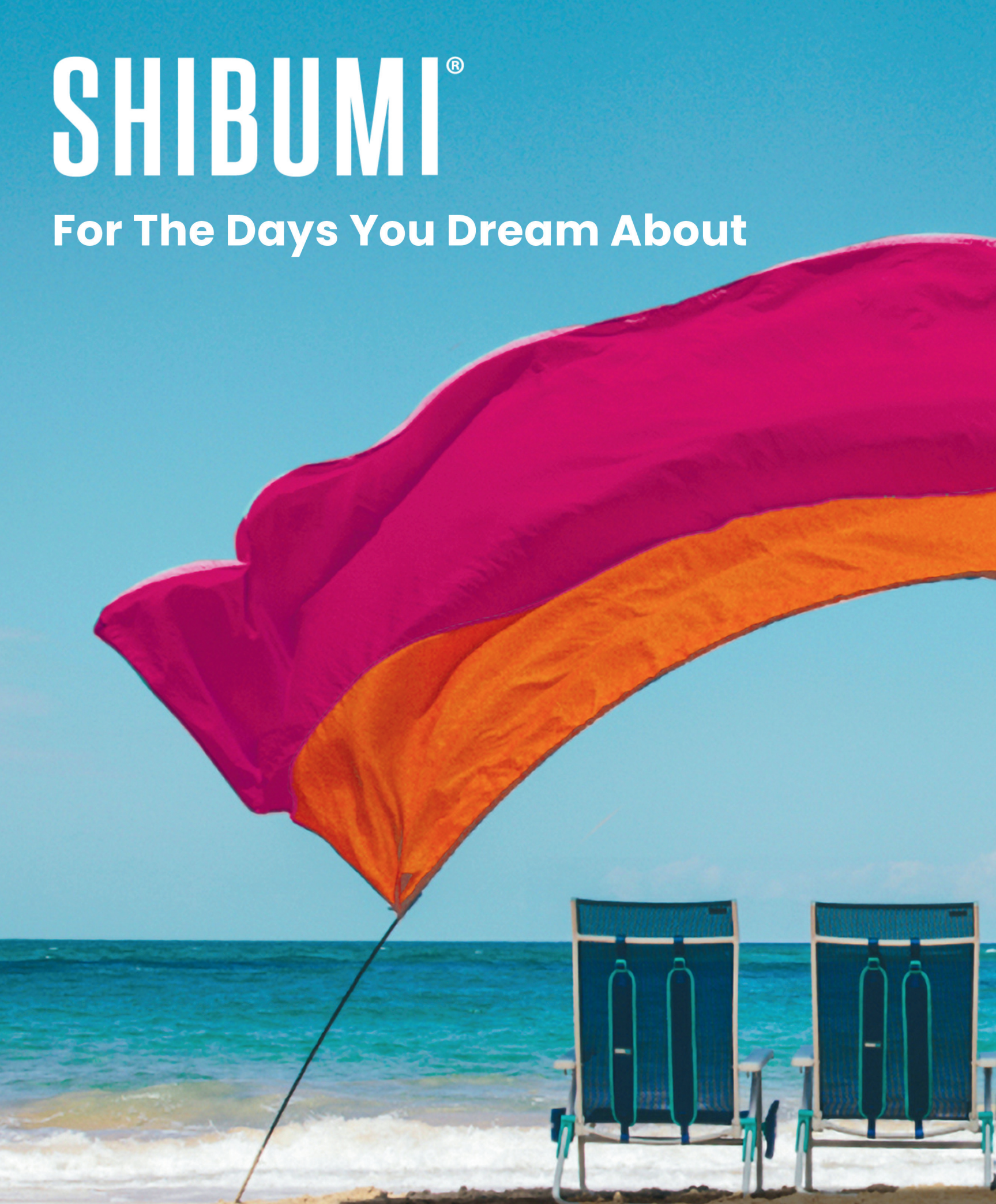


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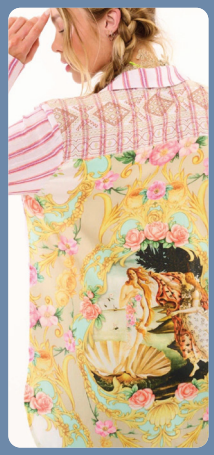

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What is your ultimate salty craving?

"Lay's Barbecue potato chips."
- LORI



"Takis Fuego tortilla chips."
- LANCE

"Jalapeno margarita with an extra salty rim."
- JEREMY



"Five Guys fries."
- CHARLES



"Salted dark chocolate."
- ASHLAN



"Kettle Salt & Pepper Krinkle Cut chips."
- BAILEY



"Movie theater popcorn with extra butter."
- ALEA



"McDonald's fries."
- REBECCA



"Sunflower seeds."
- KENNY



"Chocolate salted caramel. Heavy on the salt."
- LISA



"Dot's Homestyle Pretzels."
- LEAH



"Holiday time: Spiral-sliced honey baked Virginia ham."
- BRUCE



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VOL. 10, NO. 6

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June features

The Salty Issue

From quiet tidal creeks and disappearing sandbars to dockside sunsets, salt-rimmed cocktails and unforgettable days on the water, this issue celebrates the easygoing coastal rhythm that defines the season. Meet captains and watermen who still live by the tides, explore coastal destinations and discover how the sea shapes everything from wellness rituals to fresh seafood and seasonal flavors. Along the way, you'll find stories, traditions and adventures that capture the unmistakable spirit of summer in the Lowcountry.

© BETH IRYNA

SHAKE THINGS UP Not all salts season the same way. From flaky finishing salts and smoky blends to everyday kosher and table salt, each variety brings its own texture, flavor and purpose to the kitchen. Turn to **page 156** for our guide to cooking with salt and learn how the right pinch at the right moment can completely transform a dish.

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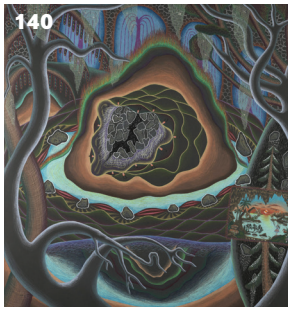



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Salt of summer

The tides, traditions and tastes that define June in the Lowcountry



©LISA STAFF

SUMMER LOVING Publisher Lori Goodridge-Cribb enjoys a quiet moment beside the marsh, soaking in the simple pleasures that make June in the Lowcountry so special: open-air afternoons, salty breezes and the carefree feeling that summer vacation has officially taken over the coast.

June in the Lowcountry feels a little like being a kid walking out of school on the last day before summer break. Suddenly, calendars loosen up, dinner plans become optional and the days ahead feel endless. Bedtimes get ignored, sunset boat rides replace evening routines and nobody has much interest in going indoors unless air conditioning or a basket of hush puppies is involved. The Lowcountry has fully given itself over to summer, and you can feel it everywhere.

And nearly all of the best parts of it are connected to salt.

Humidity hangs low over the marsh while Tuesday night fireworks explode over Broad Creek and live music drifts from waterfront patios almost every evening. By midmorning, every beach access buzzes with coolers, umbrellas and sandy beach chairs as families haul enough gear across the sand to survive a three-day expedition. Long beach days melt into nights beneath star-filled skies and the hazy ribbon of the Milky Way overhead. The air smells faintly of sunscreen, saltwater and pluff mud, which might just be our official fragrance of summer.

Salt is everywhere this time of year. In the breeze rolling across the marsh. In the spray kicked up behind a boat. In the sting of seawater after a long beach day. It's the backdrop for paddleboarding adventures, fishing charters, dolphin tours and sunset cruises that somehow never lose their magic.

Some days move a little slower: wandering tidal flats searching for shells while pelicans skim low across the water or crabbing off the dock as the tide rolls in. Other days trade quiet tides for jet skis, parasails and offshore adventures. Then there are the traditions that define this season here: seafood boils with friends, beach-combing at low tide and ending the day with salt air still clinging to your skin while cicadas buzz in the background.

In this issue, local chefs and cooks share favorite techniques for salt-encrusted fish, signature seasoning blends and unforgettable Lowcountry seafood dishes. We also shake up salt-rimmed cocktails, spend time with local fishing captains and dive into the traditions that shape life along the coast, from wellness rituals to salty adventures hiding in plain sight.

Long after the crowds fade, these are the moments people remember most: sandy flip-flops by the door, salt drying on sunburned shoulders and one last glance at the tide before another perfect day disappears into the marsh.

The tides may wash out, but the salt has a way of staying with you.

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SHARP-DRESSED MAN Have you spotted the LOCAL Life Jeep around town? This month we cruised up beside ***Jeff Kurtz***, owner of John Bayley Clothier, the upscale menswear boutique in the Village at Wexford that helps local gentlemen stay sharp and stylish.

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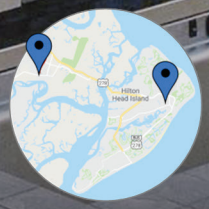

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contributors

MEET LOCAL CREATIVES BEHIND THE SCENES



Jackie Wells-Lindstrom

Fitness instructor

FUN FACTS: Local Kollective director of sales. Mom to five and two fur babies, which inspired The 511 Blog. **FOR THIS ISSUE:** June style: Coast into summer **HOMETOWN:** Columbia **CURRENT HOME:** Jarvis Creek Club **LOCAL SINCE:** 2010 **WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY?** The smell of salt air and pluff mud and the pace, peace and quiet of our beautiful town. **WHAT DO YOU MISS MOST ABOUT YOUR HOMETOWN?** My family. **FAVORITE LOCAL PLACES:** Local Kollective for community and fitness, Benny's or Hudson's for the best island sunsets and cocktails, and my own back porch. **HOBBIES:** Watching my son, Tucker, play baseball. Traveling is my jam. Spending time with all my babies, reading and, of course, shopping! **WHAT ARE YOU DRINKING?** I love a Girl on Fire with local Bulrush Gin or a Calibogue Cooler. **CURRENT OBSESSION:** Color Science SPF. Protect that skin. Also, anything gingham and creatine. **ULTIMATE SALTY CRAVING:** Spicy pickles. **BEST ADVICE YOU HAVE RECEIVED:** Be true to myself, authentic and 100 percent me! What other people think about me is none of my business, so I have committed to living my best life. **WHAT DO YOU LOVE MOST ABOUT SUMMER?** The freedom of no school routine for my kids. I love being on the water, a good boat day with friends, and who doesn't love the sunshine?



Miki Reeve *Technology executive*

FUN FACTS: Director of global key accounts for Barco, a technology company based in Belgium that provides projectors to more than 70 percent of movie theaters worldwide. **FOR THIS ISSUE:** June style: Coast into summer **HOMETOWN:** Auburn, California **CURRENT HOME:** Wexford **LOCAL SINCE:** 2023, but my husband, Chris Reeve, grew up here. We visited often, so Hilton Head has felt like home since day one. **WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY?** The people, hands down. There's such a great mix of locals and transplants, and everyone is so welcoming. **FAVORITE LOCAL PLACES:** Coligny Plaza, The Village at Wexford, Catch 22 and The Vehicle Vault, a new social club with a speakeasy atmosphere. **HOBBIES:** We're a very active family. We golf, boat, bike around the island and travel whenever we can, often to visit our kids. I'm trying to pick up pickleball. **WHAT ARE YOU DRINKING?** I love my wine. **WHAT ARE YOU LISTENING TO?** A little bit of everything. I've seen Snoop Dogg three times, Chris Stapleton twice (soon to be three times) and even went to Coachella with my daughter. **CURRENT OBSESSION:** Weightlifting. I've always worked out, but not with the intent of gaining muscle. **ULTIMATE CRAVING:** Super dark chocolate. I have a little bit every day.



Mary Ellen Burrell *Artist*

ABOUT HER ART: I am self-taught. Pencil, colored pencil and acrylic are my go-to mediums. I've been honored to receive four different art awards from juried shows. The more detailed my work is, the more enjoyable it is for me. **FOR THIS ISSUE:** Local art, *Blue Heron* **WHAT INSPIRED THE ARTWORK?** The stillness and elegance of the blue heron inspired me. It captures the peaceful, quiet beauty of the Lowcountry. **HOMETOWN:** Garden City, New York **CURRENT HOME:** Bluffton **WHAT DO YOU LOVE MOST ABOUT THE LOWCOUNTRY?** The calm, natural beauty and the way it encourages you to slow down and really see your surroundings. **FAVORITE LOCAL PLACES:** La Petite Gallerie, Okan, the beach and all the shops in Old Town Bluffton. **WHAT ARE YOU EATING?** I really love the local shrimp. **WHAT ARE YOU READING?** Mudflats Murder Club by local author Brian Thiem **ULTIMATE SALTY CRAVING:** Chocolate filled with caramel and lightly salted for that perfect sweet-and-salty balance. **WHAT DO YOU LOVE MOST ABOUT SUMMER?** I love how summer brings everyone outdoors, with kids playing, local events to enjoy and life that naturally inspires my art.

Other salty locals who helped bring this issue to life ...

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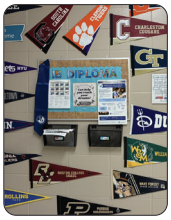
On the web: Articles our readers are loving at ***LocalLifeSC.com***.

1. Five of the region's most luxurious and distinctive stays 
2. Meet the mysterious marsh hunter few locals ever spot 
3. Quintessential Southern cocktails and how to make them 



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About the cover



*For this month's cover, photographer **Michael Hrizuk** captured the wild, salt-soaked beauty of the Lowcountry at the opening of Port Royal Sound on the north end of Hilton Head Island. Taken as the morning tide pushed in from the Atlantic, the image freezes a fleeting coastal moment, waves exploding against oyster-covered rocks beneath a sweeping sky. It immediately felt like the perfect fit for The Salty Issue, capturing the movement, energy and raw connection to the water that define life along our coast. To see more of Hrizuk's photography, visit HrizukPhoto.com.*

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Tide & seek

THE LOWCOUNTRY'S BEST SALTWATER EXPERIENCES, TIMED TO PERFECTION

STORY BY LANCE HANLIN

The Lowcountry doesn't just sit beside saltwater. It moves with it. It slips into the marsh on the morning tide, settles on your skin by afternoon and finds its way onto your plate and the rim of your glass by sunset. Around here the tide sets the pace, and most of us have learned not to argue with it. It shapes what we eat, how we spend our days and where we land when the day winds down. One minute you're ankle-deep in pluff mud; the next you're raising a salt-rimmed cocktail and calling it a perfect day. This is the Lowcountry at its best, leaving you with sun on your face, salt on your skin and a story that only gets better with time.

ON THE WATER

Where salt meets motion

Everything here starts on the tides. Creeks, rivers and open sound offer endless ways to move through water that never sits still. Dolphin tours remain a classic, with pods surfacing in the boat's wake like they've done it forever. Kayaks and paddleboards slip quietly into the marsh, trading engine noise for birdsong, the splash of mullet and the distant hum of a passing boat. Inshore charters put you on redfish and trout within minutes, while a boat run to Daufuskie delivers a full-day escape of dirt roads, dockside lunches and wide-open views. Out here, the scenery moves with you.

***PADDLE THIS:* Kayak the Chechessee**

If you're craving a paddle that feels a little wilder and less crowded than Broad Creek, Skull Creek or the May River, the Chechessee delivers. This quiet tidal waterway opens into some of the least-seen stretches of Beaufort County, where winding creeks and wide marsh views still feel undiscovered. Launch from Edgar Glenn Boat Landing in Okatie, and plan your route with the tide for an easy glide out and back, with the current doing half the work. Or book a two-hour naturalist-guided tour through the Port Royal Sound Foundation ($55), where dolphins, osprey and the story of the marsh unfold with every stroke. It's beginner-friendly, immersive and just wild enough to feel like you found it first.



BEACHCOMBING & TIDAL EXPLORATION

Where the shoreline tells the story

No two tides leave the same shoreline behind. At low tide the coast stretches wide, revealing shells, tidal pools and small details that disappear when the water returns. It slows you down whether you planned to or not. Shorebirds pace the edge. Crabs dart between holes. The farther you look, the more you start to see.

LOW TIDE TREASURE: ***Go shelling at Fish Haul***

For the best shelling on Hilton Head Island, head north to Mitchelville Beach and Fish Haul Beach Park. These stretches feel wilder, with a more natural shoreline and consistently better finds than the main Atlantic beaches. Time your visit for low tide, ideally early morning, when the sand is freshly revealed and the best treasures are still waiting. After a strong onshore wind or passing storm, the finds only get better. Look along the wrack line for banded tulips, cockles, augers, olive shells and moon snails. Keep an eye out for the unexpected, too. Sculptural driftwood, the occasional shark tooth and other ocean surprises have a way of turning up here. It's quieter, less trafficked and the kind of place that leaves you thinking you should come back more often.





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TASTE THE SALT

Where the water hits the plate

Eventually, all that motion leads somewhere. Around here, it usually ends at the table. Oyster roasts, fresh shrimp, dockside seafood and raw bar spreads all tell the story of water meeting plate. Markets sell shrimp straight off the boat, sometimes still popping in the cooler, while local kitchens turn coastal staples into something worth slowing down for. And then there are the drinks. A salt-rimmed cocktail at sunset has become its own ritual, equal parts refreshment and reward.

CATCH YOUR SUPPER: ***Go deep-hole shrimping***

These waters are loaded with sweet, wild shrimp, and few things beat catching your own. Deep-hole shrimping, typically late summer into fall, turns a simple boat ride into a hands-on hunt. Cruise slowly through deeper channels. Watch your sonar for dense pods holding near the bottom, often 20 to 50 feet down, showing up as tight, bright clusters. Ease into position and make your throw, allowing your cast net to sink 30 to 40 feet and fully open. A proper deep-hole net, with a 10-12-foot radius and a reinforced lead line, helps it stay spread and improves your odds. Then pull it back in with a steady, even rhythm. Hit it right, and the net comes up heavy and alive with shrimp, ready for the cooler. When it works, it feels like you cracked the code.

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CHASING THE TIDE

Where the Lowcountry appears and disappears

At low tide the landscape shifts. Sandbars rise, creeks narrow, and places that were once underwater suddenly open up. Follow the tide, and you start to see the Lowcountry differently. Oyster beds surface. Spartina stretches farther than expected. Hidden pockets of shoreline invite exploration. Stay long enough, and you can watch it all disappear again.

CATCH IT WHILE YOU CAN: *Visit a local sandbar*

Sandbars are the coast's best-kept secrets, rising for a few fleeting hours before slipping back beneath the surface. They offer calm, shallow water perfect for wading, floating and watching the tide reshape everything around you. Vanishing Island is the most dramatic, appearing for only about an hour in Calibogue Sound between Hilton Head and Daufuskie. The shifting sands and shallow channels make navigation tricky and best left to experienced local captains. The May River Sandbar leans more social, with boats rafted together and easy afternoons in the shallows just off Bluffton. Near Beaufort, broader tidal flats reveal quieter stretches, with plenty of room to spread out and take it all in. Plan around low tide, and leave early. Miss it, and it's gone. Catch it right, and it feels like you discovered something you weren't supposed to. If you do run aground, don't panic. Trim the motor up, shift weight off the bow, and wait for the tide to rise instead of forcing it. That might mean 30 minutes or a few hours, depending on timing. Settle in, crack a drink and let it happen. The tide runs the schedule here. You just learn to enjoy the wait.



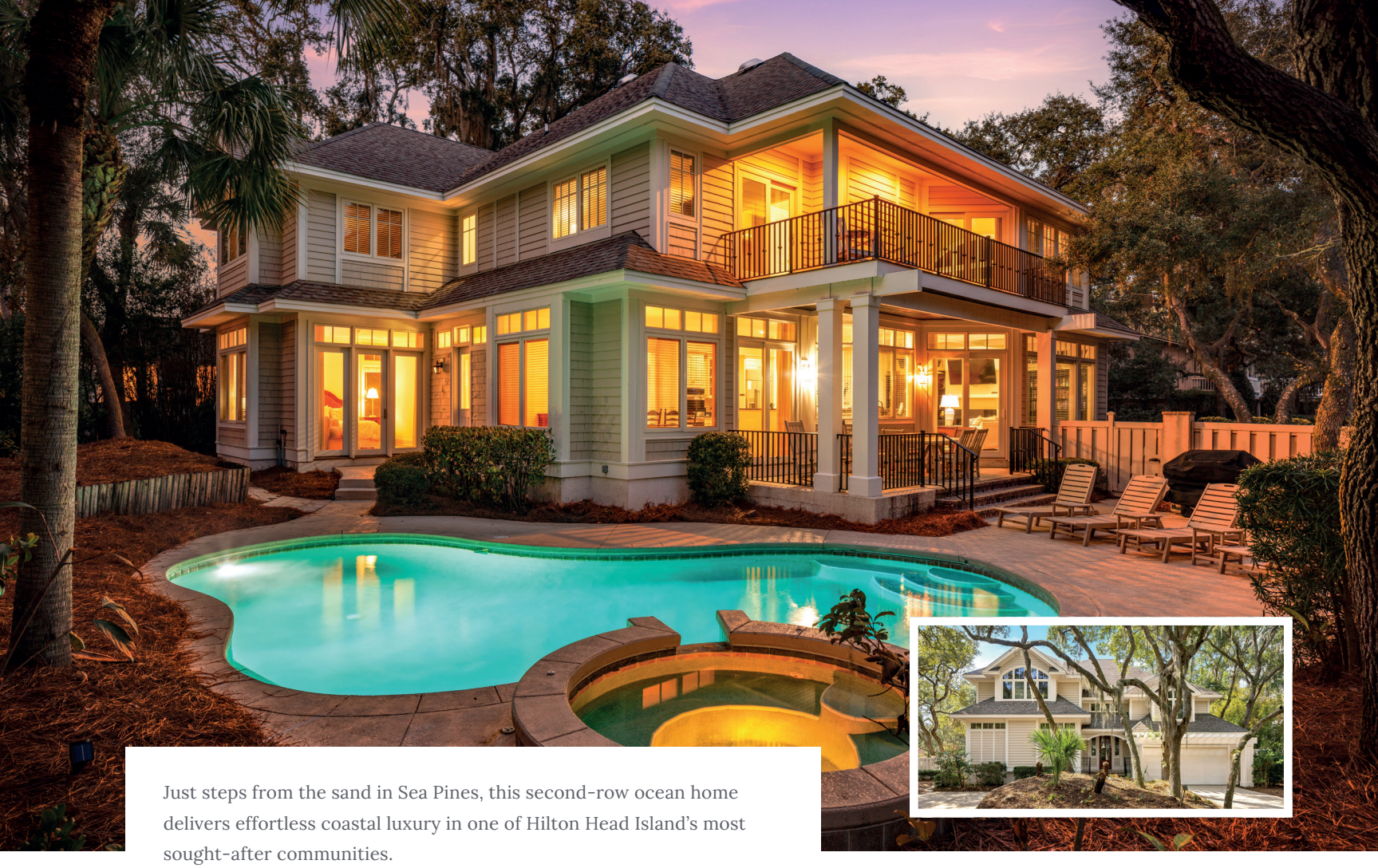
SALTY ADVENTURES

Where things get a little wilder

If you want to turn up the energy, the water delivers. Parasailing lifts you high above the coastline, jet skis carve across open water, and sunset cruises trade speed for scenery. But some of the best adventures are the simplest, requiring little more than timing, curiosity and a willingness to get your hands dirty. Throw a cast net. Set a crab line. Wade into the shallows with a bucket and a plan, or chase bait flickering along the edge of the tide. This is where you stop watching the Lowcountry and start participating in it.

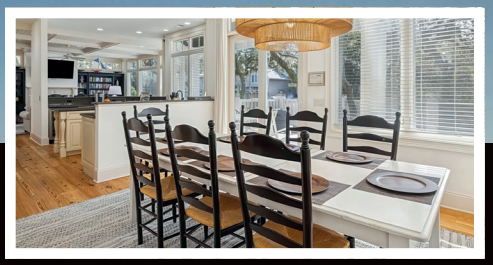
GET A LITTLE WILD: *Net blue crabs at the folly*

Near Burkes Beach, a tidal folly slips into the marsh, creating a natural pocket that draws in blue crabs. The bend concentrates current and bait, turning a scenic stretch of shoreline into a surprisingly productive place to catch blue crab. Wade the muddy edges, or work from the sandy bank, scanning for subtle movement before making your throw. A 6-8-foot radius cast net with 3/8-inch mesh works well in these shallows. You won't catch every crab this way, but when you get lucky, the net comes up clattering with blue claws and instant excitement. Equal parts beach day and backwater fun. Just watch your hands on release. Those claws are quick.



Just steps from the sand in Sea Pines, this second-row ocean home delivers effortless coastal luxury in one of Hilton Head Island's most sought-after communities.

Spanning 3,800 square feet, the fully furnished residence features five en suite bedrooms, including multiple primary suites, offering comfort and flexibility for family and guests. Bright, open living spaces with soaring ceilings, heart pine floors, and custom details create a warm, elevated coastal feel.



A Sea Pines Sanctuary Steps From the Beach

30 Ruddy Turnstone Road • Hilton Head Island • $4,190,000

The chef's kitchen flows seamlessly into indoor and outdoor living areas, where a heated pool, spa, and covered porches set the stage for entertaining or relaxing after a day at the beach.

Enjoy easy beach access plus world-class amenities — golf, tennis, marinas, and Harbour Town — all just minutes away. Ideal as a primary home, getaway, or high-performing rental.



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SELECTIONS BY BELLE WHITFIELD



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Catch cam

Fishing CamX Lure Action Camera

See what the fish see. This lure-mounted camera streams live underwater footage, giving you a real-time look at movement, strikes and missed chances. Equal parts strategy and obsession. ***canfishcam.com $180***



Sweat decoded

hDrop Gen 2

Your body talks. This makes sure you hear it. The sleek wearable tracks sweat loss, hydration, skin temp and electrolytes in real time, sending insights straight to your phone. Smarter workouts, better recovery, fewer guesses. ***hdroptech.com $250***



Salty air

Himalayan Salt Warmer

Flip it on, and the room softens. Heated Himalayan salt casts a warm glow while creating a subtle, calming atmosphere that instantly feels more relaxed. Low effort, high comfort. ***airome.candlewarmers.com $35***



Pool vision

Smart Swim Pro 2 Goggles

Stats without stopping. These goggles project pace, distance and stroke rate right in front of you, turning every swim into a focused session. Bonus: built-in coaching keeps you honest. ***formswim.com $299***



Shark shield

Sharkbanz 2

A little extra confidence in open water. This wearable uses magnetic tech to disrupt sharks' senses, giving swimmers, surfers and divers one less thing to think about. Small band, big peace of mind. ***sharkbanz.com $138***



Salt on the go

HaloPocket Home Halotherapy

Salt room, minus the room. This compact device releases ultra-fine salt particles to support clearer breathing wherever you land. Toss it in a bag, fire it up, and get your spa moment without the appointment. ***homehalotherapy.com $699***



Flavor fuel

Ninja Thirsti

Still, sparkling or somewhere in between. This system lets you fine-tune flavor, fizz and function with the push of a button. Electrolytes, infused blends or just cold and crisp, you're in control. ***sharkninja.com $180***



Aqua flow

Mayu Water System

Water, upgraded. Inspired by flowing rivers, this sculptural system aerates your drink for a smoother, lighter sip. It looks good on the counter and makes every glass feel intentional. ***mayuwater.com $199***

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Seated front row: Brian Neumann NMLS# 174105, David Crowell NMLS# 12620, Aaron Benton NMLS# 1717095, and Jason Goldstein NMLS# 2180858.
Standing back row: Tricia Lowman NMLS# 2440257, Sara Marx, Libby Knapp, Alan Perry NMLS# 866734, Kim Capin NMLS# 158295, Adam Crowell NMLS# 165047, Clara Good NMLS# 2169516, Tanner Ware NMLS# 278238, and Gina Cavano NMLS# 1182146. Not pictured: Susan Smith NMLS# 278903

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Shore shots

A dozen iPhone tricks that turn beach photos into frame-worthy moments

STORY BY LANCE HANLIN

The beach might be the most photographed place on earth. Every day, countless beachgoers lift their phones to capture that perfect moment. And yet, the results rarely match what it felt like. The light turns harsh, the colors go flat, and the magic fades somewhere between the shutter and the screen. The good news is, your iPhone is more capable than you think. ***With these 12 simple tricks, you can start capturing photos that feel as good as the moment itself.***

1. Use the volume button like a shutter. Tapping the screen often introduces a slight shake, especially in bright sun when you're stretching to see. Open your camera, and press the volume up button to take the shot instead. For even more stability, use wired earbuds or your Apple Watch as a remote so your phone stays perfectly still.

2. Lock exposure before the sun blows it out. Bright sand and reflective water can trick your camera into overexposing everything. Point your camera at your subject, then tap and hold until "AE/AF Lock" appears. Once locked, slide the sun icon down slightly to preserve detail in the sky, water and sand.

3. Turn Live Photos into long exposures. This is one of the most overlooked tools on the iPhone. Make sure Live Photo is on: take your shot, then open it in Photos, swipe up and select "Long Exposure." Waves and moving water will soften into a smooth, almost painterly effect.

4. Use burst mode for action you'll actually keep. Beach moments don't wait for perfect timing. Hold the volume up button to shoot in burst mode when capturing movement. Afterward, tap Select in Photos, and scroll through to choose the sharpest, most natural frame.

5. Shoot slightly underexposed on purpose. At the beach, brighter is not better. After focusing, drag the exposure slider down just a touch. A slightly darker image will hold more detail and can easily be brightened later, while blown highlights are gone for good.

6. Turn on grid and rethink your angle. A straight horizon is just the starting point. Go to Settings → Camera → Grid and turn it on. Use the lines to place the horizon in the top or bottom third of the frame. Then lower your camera, or tilt it slightly to add movement and interest.

7. Use macro mode for Lowcountry details. Some of the best beach photos are right at your feet. Move your phone within a few inches of shells, sand ripples or driftwood. Macro mode will activate automatically on newer iPhones. Tap to focus, and hold steady to reveal textures most people miss.

8. Clean your lens more than you think. This is the simplest fix and the most overlooked. Before shooting, wipe your lens with a soft cloth or shirt hem. Salt spray, humidity and sunscreen haze can dull every image. If photos look foggy, clean the lens again.

9. Use Portrait mode for objects, not just people. Portrait mode can add depth to even the simplest subject. Switch to Portrait, frame a shell, chair or piece of driftwood in the foreground, and move closer until the background softens. Tap to focus, and fine-tune depth later if needed.

10. Get low for better reflections. Wet sand can act like a mirror if you use it right. Find a reflective patch near the shoreline, and hold your phone just inches above the surface. Frame your subject so the reflection fills part of the image for a more striking composition.

11. Turn off flash and work with the light. Flash flattens everything and rarely helps outdoors. Tap the flash icon, and turn it off. Instead, position your subject with the sun behind or to the side, then tap to expose properly. Natural light will create better contrast and depth.

12. Shoot a quick series, not just one photo. One shot rarely tells the whole story. For each moment, capture three images:

- A ***wide shot*** *to show the setting*
- A ***mid shot*** *to capture the action*
- A ***detail shot*** *for texture or mood*

It's a simple shift that turns a snapshot into something worth keeping.

THREE tech tricks for summer trips



1. Use cloud backups before vacations. Phones get dropped, lost and soaked. Automatic backups keep your photos, contacts and notes safe no matter what happens.



2. Download maps before you lose signal. Service gets spotty on waterways and back roads. Offline maps keep you from getting stranded without directions.



3. Turn on "Find My" before beach season. Phones and earbuds vanish into beach bags and rental houses all summer. Tracking features make recovery far easier.

FIVE apps for better beach days



1. Windy
Tracks wind direction, cloud cover and approaching storms better than most standard weather apps.



2. My Tide Times
Perfect for planning shelling, reflections, fishing or sandbar photography.



3. PhotoPills
Shows exactly where the sun will rise and set so you can line up dramatic beach shots.



4. Snapseed
Still one of the easiest free apps for improving beach photos without overediting them.



5. CatchTheBreeze
Track Hilton Head Island's free Breeze trolley system in real time, with convenient stops at popular beaches.

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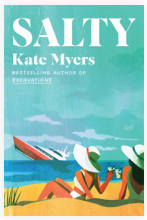
Saltwater stories

From yacht capers to wartime courage, these June reads bring drama, depth and a touch of the sea

***Denise Friday**, a social worker at Hilton Head Island Elementary School and mother of twins, finds both escape and reflection in a good book. Her June selections lean into the season with stories shaped by salt air, strong women and the pull of the sea, perfect companions for long beach days and quiet evenings.*

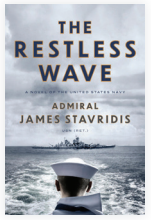


SALTY *BY KATE MYERS*

Denise is a boat captain for a luxury yacht charter. Her sister, Helen, has been fired again and returns home to work for Denise and regroup. The two don't always see eye to eye, but when their first client together turns out to be the unscrupulous Falcon family, they must work together to uncover their shady dealings and take them down. The Falcons are also the developers who bulldozed their childhood home for condos, and no one is safe from their underhanded schemes. A fun, hilarious read in the spirit of Below Deck. Perfect for the beach or a weekend trip.

THE RESTLESS WAVE: A NOVEL OF THE UNITED STATES NAVY

BY JAMES G. STAVRIDIS



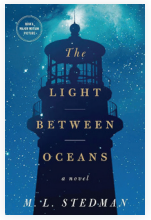
This is historical military fiction at its finest. Four-star Admiral Stavridis blends real people and events with fictional characters to create a compelling, realistic portrait of life for naval officers during wartime. Scott James arrives at Annapolis as a plebe in the class of 1941. As war looms, the class graduates early, and James is assigned to the battleship West Virginia in Pearl Harbor. Under extreme circumstances, he survives the first three years of the Pacific War. A harrowing and powerful tale grounded in history.



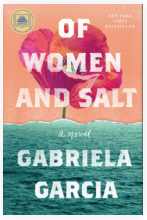
ALL THE SALT IN THE SEA *BY TAMMY L. HARROW*

Abby's unexpected pregnancy derails her first year of medical school and alters her future. She marries a doctor instead, becoming a wife and mother. Nearly 20 years later, she discovers her husband has a child from a past affair. She flees to the Amalfi Coast to heal and plan her escape from the marriage. There she meets someone who offers the possibility of a different life. But as she prepares to leave, she underestimates her husband's controlling nature and finds herself increasingly exposed to his darker side. The beauty of Italy is starkly contrasted by the realities of emotional abuse.

THE LIGHT BETWEEN OCEANS *BY M. L. STEDMAN*



Australia, 1926. Tom Sherbourne takes a job as the lighthouse keeper on Janus Rock, a remote island 100 miles off the coast. After meeting Isabel while he is on leave and courting her through letters delivered every few months, Tom marries Isabel and brings her to the island. They embrace a quiet, simple life but long for children. After years of loss, a boat washes ashore carrying a dead man and a living baby. The moral dilemma that follows tests everything they believe. Beautifully written and deeply moving. A personal favorite.



OF WOMEN AND SALT *BY GABRIELA GARCIA*

Spanning from 19th-century Cuba to present-day Miami, this novel weaves together the stories of five generations of women. It explores resilience in the face of detention, immigration, trauma, patriarchal violence, addiction and the complex bonds between mothers and daughters. A gritty yet moving debut that portrays the lives of Cuban women, with depth and honesty.



Chapter chat

*LOCAL Life's **Rebecca Kerns** shares her take on **"Wild Dark Shore" by Charlotte McConaghy** in her video book review series, Rebecca's Reading Room Chat. It's a novel of breathtaking twists, dizzying beauty and ferocious love. Watch the review on LOCAL Life's YouTube channel: **youtube.com/@locallifesc***

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Local IQ
June crossword challenge for locals

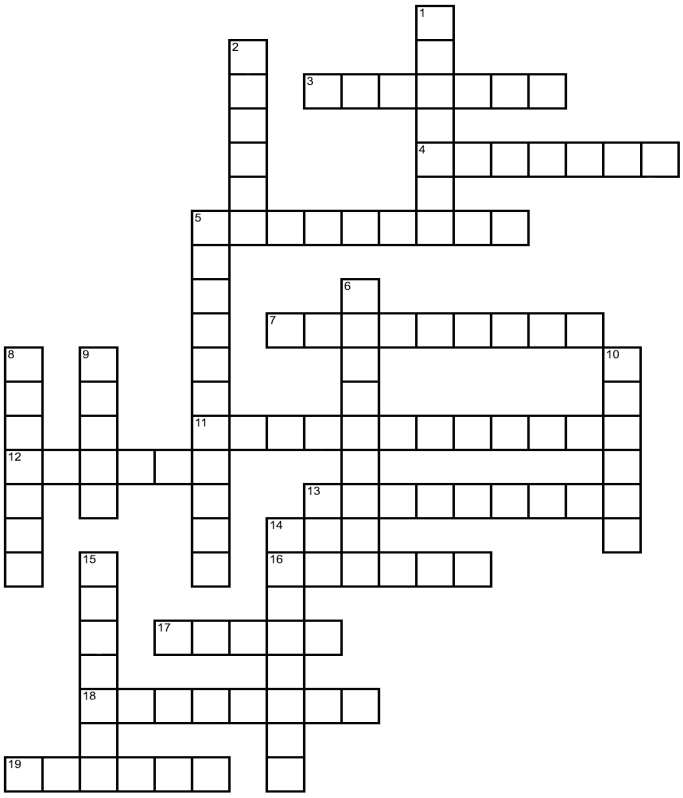
CLUES BY LANCE HANLIN + GRID BY JEREMY SWARTZ

ACROSS

3. Popular surf fish frequently caught from Lowcountry beaches
4. Tiny salty fish known for intense umami flavor
5. Pink mineral-rich salt often used in baths and cooking
7. Tequila-based cocktail traditionally served with a salted rim
11. Hydration-supporting minerals including sodium and potassium
12. June zodiac sign represented by the crab
13. Waterfront building used to store boats and fishing gear
16. Nutrient added to table salt to support thyroid health
17. Salt-cured dried meat popular as a protein-rich snack
18. Slightly salty water common in Lowcountry marshes
19. Salt-based method used to preserve meats and fish

DOWN

1. Coastal ecosystem where freshwater mixes with seawater
2. June zodiac sign symbolized by twins
5. Wellness treatment involving inhalation of salt-infused air
6. Weathered wood shaped by waves, tides and time
8. Salty movie snack best enjoyed by the handful
9. Highly salted liquid used for preserving or flavoring food
10. Coarse-grain cooking salt preferred by many professional chefs
14. Salt-heavy preservation process used for vegetables and more
15. Temporary island revealed during low tide



Answer key

ACROSS: *3. WHITING 4. ANCHOVY 5. HIMALAYAN 7. MARGARITA 11. ELECTROLYTES 12. CANCER 13. BOATHOUSE 16. IODINE 17. JERKY 18. BRACKISH 19. CURING*
DOWN: *1. ESTUARY 2. GEMINI 5. HALOTHERAPY 6. DRIFTWOOD 8. POPCORN 9. BRINE 10. KOSHER 14. PICKLING 15. SANDBAR*

Official Mensa® Challenge

IT'S STARTING TO HEAT UP!

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1. Place the same three-letter word in each blank below to make four different words.

___ TAIN ___ LET ___ SIZE ___ TURE

2. A year ago, Gary was twice as old as Ron is now. In four more years, Ron will be as old as Gary is now. Neither one is yet a teenager. How old are Gary and Ron now?

3. The 13 letters below can be anagrammed into a famous three-word advertising slogan.

What is the slogan? B E E E E E F H H T W S R

4. Alison was en route to a birthday party. The honoree was her father's only sister-in-law's only daughter's son. What relation is he to Alison?

5. If six teenagers could eat 15 pies in 2 1/2 hours, how many pies could one teenager eat in two hours? (Assume the same rate of consumption.)

ANSWER KEY

1. CAP (CAPTAIN, CAPLET, CAPSIZE, CAPTURE) 2. Ron is three; Gary is seven. 3. WHERE'S THE BEEF? 4. her cousin's son, i.e., her first cousin once removed (Her father's only sister-in-law is Allison's aunt.) 5. 2 pies (Each teenager eats 1 per hour.)

Mahjong mastery

Get out your 2026 card and select the three tiles you will discard in the first Charleston. What section(s) of the card are you considering? This one might not be as obvious as you think.



Our picks: South, 1 Dot, 8 Crak

What would you do? *This is a fun one. For a closer look at the strategy behind this pass, watch Mahjong instructor* ***Jennifer Kenwell*** *of @PinkPalmettoMahjong break it down on our website (locallifesc.com) or on LOCAL Life's YouTube channel (@locallifesc).*



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The hot list

What to watch, read and listen to in June

SELECTIONS BY DAISY DOW

STREAMING









HBO ***Life, Larry, and the Pursuit of Unhappiness*** *(comedy)* Larry David takes his signature brand of discomfort into the history books, inserting himself into pivotal moments in American life in this offbeat sketch-comedy series celebrating the nation's 250th anniversary. Former President Barack Obama even joins the chaos, making this one of the strangest and most intriguing comedy pairings of the summer. **Release date: June 26**

APPLE TV ***Cape Fear*** *(drama)* After convicted murderer Max Cady (Javier Bardem) is released from prison amid claims he was wrongfully convicted, attention turns to his former lawyers, Anna (Amy Adams) and Tom Bowden (Patrick Wilson). Free once again, Cady becomes consumed with revenge, bringing fear and paranoia back into the Bowdens' lives. **Release date: June 5**

HULU ***Not Suitable for Work*** *(comedy)* Five ambitious friends chase glamorous careers in Manhattan while stumbling through identity crises, questionable decisions and the exhausting reality of adulthood. Equal parts chaotic and relatable, this comedy explores just how messy success can become in your 20s. **Release date: June 2**

FOX SPORTS ***FIFA World Cup 2026*** *(soccer)* The world's biggest sporting event kicks off this month, bringing nonstop drama, roaring crowds and international pride to screens around the globe. Co-hosted by the United States, Canada and Mexico, the expanded tournament will feature a record 48 national teams competing across 104 matches. **Kickoff: June 11**

MOVIE THEATERS



Signal One *(drama)* Scientist Annika (Isabelle Fuhrman) accepts an extraordinary offer from a billionaire investor (Dennis Quaid) to fund groundbreaking extraterrestrial research. But once communication with unknown beings begins, Annika and her team quickly realize they may have opened a door that should have stayed closed. **Release date: June 5**

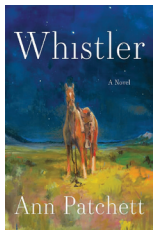


Disclosure Day *(sci-fi)* As mysterious aerial sightings increase around the globe, a cybersecurity expert (Josh O'Connor) uncovers information powerful people desperately want hidden. Meanwhile, a meteorologist (Emily Blunt) gets swept into a worldwide coverup during a live broadcast, while a ruthless business leader (Colin Firth) works to silence anyone seeking the truth. **Release date: June 12**

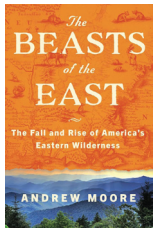


The Death of Robin Hood *(action)* Hugh Jackman stars as an aging Robin Hood forced to confront both a devastating physical wound and the consequences of a lifetime spent romanticizing rebellion. This darker retelling strips away the legend to reveal the cost of heroism long after the adventure fades. **Release date: June 19**

BOOKS & NOVELS



Whistler: A Novel *By Ann Patchett (fiction)* At 53, Daphne believes she has long moved past her complicated childhood until she unexpectedly encounters her former stepfather inside the Metropolitan Museum of Art. The meeting unlocks memories she buried decades ago and forces her to reconsider family, forgiveness and the surprising ways grace can return over time. **Release date: June 2**



The Beasts of the East: The Fall and Rise of America's Eastern Wilderness *By Andrew Moore (nonfiction)* From elk and bison to cougars and black bears, America's eastern wilderness is slowly reclaiming species once thought lost forever. Moore explores how wildlife is adapting to modern life and what the return of these animals says about conservation, coexistence and the changing American landscape. **Release date: June 2**

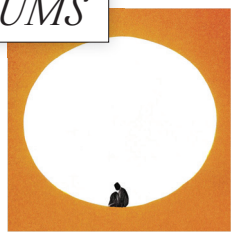


Summer State of Mind *By Kristy Woodson Harvey (fiction)* After burning out as a NICU nurse, Daisy heads to the coastal town of Cape Carolina hoping for a fresh start. But reinvention becomes complicated after she becomes entangled in the discovery of an abandoned baby, a charming baseball coach and a quirky seaside community that slowly begins to feel like home. **Release date: Out now**

ALBUMS



You Seem Pretty Sad for a Girl So in Love
By Olivia Rodrigo (pop)
Release date: June 12



I Built You A Tower
By Death Cab for Cutie (indie)
Release date: June 5



Union Made
By Old Crow Medicine Show (folk) ***Release date: June 5***



Reality Awaits
By The Strokes (indie)
Release date: June 26

PODCASTS



Ridiculous History
Subject: History



The Rabbit Hole
Subject: Conspiracy theories

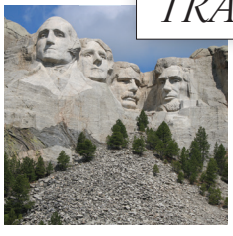


10% Happier with Dan Harris
Subject: Health



Lowcountry Lunatics Podcast
Subject: Local culture & history

TRAVEL



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Community in action

The long ride home

AFTER HOURS OF WORK AND MILES OF TRAVEL, LOWCOUNTRY COMMUTERS FIND RELIEF THROUGH A SIMPLE ACT OF CARE

STORY BY BAILEY GILLIAM



A WEEKLY STOP Commuters like Audrey Stephens, left, and Ilona Long, right, gather each Thursday at the Palmetto Breeze bus station to receive groceries through the Fill the Need program.



FROM BUS TO HOME After long days of work and hours of travel, workers like Joe leave with fresh food and one less worry.

Before most of the Lowcountry has stirred, Joe is already moving. By 5 a.m., he has found his ride, beginning a day shaped by both hard work and long distance. His shift as a painter on Hilton Head starts at 6:30 a.m. and ends at 3:30 p.m., but his day is far from over. He boards the bus at 5 p.m. and does not reach home until around 6:30 that evening. By then nearly 14 hours have passed.

For Joe and many others, the question at the end of that journey is not what sounds good for dinner. It is whether there will be enough.

For years, the answer was uncertain. Stores were often closed by the time he returned home. Food pantries had already shut their doors. The commute that made steady work possible also made consistent access to groceries difficult. "I did not have essential groceries and had much less food," Joe says.

It is a quiet challenge shared by many workers who travel to Hilton Head each day to keep its restaurants, hotels, construction sites, homes and care facilities running.

Meeting people where they are

In 2017 that reality inspired a practical solution. Fill the Need, a partnership between Second Helpings and Palmetto Breeze Transit, was created to serve the workers who help keep the Lowcountry running.

Each week surplus food is rescued, sorted and delivered directly to the Palmetto Breeze bus station. On Thursdays, before commuters begin the long ride home, volunteers distribute groceries riders can easily carry with them.

The timing is what makes it work. There are no extra trips or added hours to find. Fresh produce, meats and pantry staples are waiting where the workers already are.

"Payday is Friday," one rider says. "When Thursday comes around, the groceries received are badly needed to feed my family."

For Joe, the weekly stop has become essential. "It helps a lot with my pocketbook," he says. "I usually only have to buy extra meat."

A difference you can feel

Dennis knows that feeling, too. He works at a grocery store on Hilton Head, helping feed others each day while relying on Fill the Need to help feed himself. With a daily commute of nearly three hours, traditional food assistance was difficult to access.

"It helps me a lot," he says. "I am not hungry."

Before the program, life was "definitely harder." Now the weekly distribution brings consistency and relief. "This program makes a big difference."

That difference is felt by hundreds of families who spend hours each day commuting to and from Hilton Head. What waits for them on Thursdays is more than food. It is a reminder that their work matters and their needs are seen.

A community that shows up

Fill the Need exists because the community stepped in. Palmetto Breeze Transit identified a gap traditional systems were missing, while Second Helpings brought its food rescue mission directly to the people who needed it most. Volunteers donate their time each week, and partners like Harris Teeter help keep groceries on the tables of working families.

"This is a great establishment for us and helps my family," says commuter Audrey Stephens. "I really look forward to coming every Thursday, especially around the holidays."

For riders like Audrey and Ilona Long, the impact goes far beyond groceries. It is consistency, dignity and one less worry after a long day of work and travel.

Take action

Second Helpings fights hunger across the Lowcountry by rescuing surplus food and redistributing it to those in need. Programs like Fill the Need support hardworking commuters and their families. To help through volunteering, donations or food recovery efforts, visit ***secondhelpingslc.org***. *LL*

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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*

Still salty after all these years

BOB GOSSETT LOOKS BACK ON THE MOMENTS, MEMORIES AND MARINA THAT SHAPED THE SALTY DOG STORY

STORY BY BECCA EDWARDS



FISH ON! Salty Dog Cafe founder Bob Gossett reacts from the flybridge during a Gulf Stream fishing trip in 1988, capturing the offshore adventures and salty spirit that helped inspire The Legend of the Salty Dog.

Long before the Salty Dog T-shirt became a worldwide souvenir spotted from ski slopes to tropical beaches, Bob Gossett was a young carpenter from Spartanburg searching for opportunity on Hilton Head Island. Nearly four decades later, the founder of the famous Salty Dog Cafe has helped transform South Beach Marina into one of the Lowcountry's most iconic summertime destinations, while staying true to the laid-back spirit that made it famous. In this conversation, Gossett reflects on the unpredictable path that brought him to Hilton Head, the accidental success of the iconic T-shirt and the salty lifestyle that continues to shape both his family and the future of the popular marina.



A SALTY STORY
Inspired by years spent on the water with his beloved retriever, Bob wrote *The Legend of Jake, the Salty Dog*, a children's book that captures the adventurous spirit of the Lowcountry salt life through imaginative high-seas adventures.



FARM BEGINNINGS Before Hilton Head and the Salty Dog Cafe, Bob raised goats and worked as a carpenter on his small Spartanburg farm. Here, he poses with two young goats in 1977.

Q: What were your early years like? **A:** I was born and raised in Spartanburg, living a normal teenage life in the '60s highlighted by driving fast cars and chasing pretty girls. I made my parents proud by returning home with a four-year marketing degree, having achieved it in only 5 1/2 years. After college, I bought a small farm and worked as a carpenter before packing everything into my short-bed Ford and heading to Atlanta to find fame and fortune. After struggling to find work during the brutal winter of 1979, I finally landed a framing job for $4 an hour.

Q: How did a carpenter from Spartanburg end up creating the Salty Dog? **A:** Atlanta turned out to be a bust, so I visited my friend Jody Adrian, who was living on Hilton Head Island. I was familiar with the island, having vacationed here with my family. My childhood memories recalled prehistoric lizards and massive alligators roaming wild along the dirt roads in Sea Pines. I continued my career working with wood and vividly recall a conversation with a fellow carpenter about what we were going to be when we grew up. I proclaimed there were two things I was certain I would never do: own a restaurant or sell clothes. And now look where we are. Perhaps I should have first consulted the gods of fate because a couple of decades later I discovered a photo of my grandparents, who owned a restaurant near South Beach in Miami, and their mascot was a black dog. How creepy is that?



FAMILY RESEMBLANCE A vintage postcard from Grandma's Kitchen near Miami's South Beach captures Bob's grandparents alongside their mascot, a black dog.



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Q: Tell us about your history with South Beach Marina. **A:** Jody (Adrian) lived at Bluff Villas, and I decided I wanted to live there too. It didn't take long for me to wander over to the marina and take up a barstool at the "No Name" bar. Bobby Mangun was the bartender and, needless to say, those were wild times. I was working as a carpenter, earning extra money as a charter boat captain and by doing odd jobs for the marina owner, Ned Gilleland. One night in 1986, I was bellied up to the bar when I asked Ned if the "No Name" might ever be available. Well, ask and you shall receive. It wasn't long before Ned handed me a lease and said, "Sign here, Robert." I spent that winter transforming the small gazebo and named it after my dog Jake, a flat-coated retriever I had reluctantly adopted instead of a howling coonhound at Hilton Head Humane. So the Salty Dog Cafe was born, and I entered the restaurant business in 1987.



BUILDING THE LEGEND Bob and his retriever, Jake, work to transform the old "No Name" bar into what would soon become the Salty Dog Cafe in 1986.



Q: What were those early days like? **A:** Salty Dog served shrimp salad to the tennis ladies by day while The Simpson Brothers rocked the docks at night. Eventually, I made a few T-shirts for my staff of four, and one day a man asked to buy one. I said, "You're crazy. It's just my dog on a shirt." He insisted, and I sold him one for $8. The next day another man stopped in, and without questioning his sanity, I collected another $8. In doing so, I officially entered the clothing business. I dusted off my marketing degree, bought an Apple computer and went all in on advertising. I hardly ever left the place during those first few years. Luckily, the economy was clicking, and Salty Dog prospered. We are currently rebuilding half of South Beach and hope to be finished by fall. We're working hard to preserve the charm people associate with South Beach. The original cafe is still standing, and we do not plan to disturb it.

THE SHIRT THAT STARTED IT ALL What began as a simple staff T-shirt in 1987 soon became one of the most recognizable souvenirs in the Lowcountry and far beyond. Today, the Salty Dog logo can be spotted on T-shirts around the world.

Q: What does the "salt life" and connection to the Lowcountry mean to you and your family? **A:** I used to spend most of my spare time on the water. If I wasn't working, I was fishing. One of my favorites was an all-night shark trip in Calibogue Sound. Jake shared my love for the sea, but instead of fishing, he mostly loved eating the bait. Utilizing our experiences on the water and armed with a bit of creative license, I wrote The Legend of the Salty Dog with Jake as the hero. I have been told that the Salty Dog is the most recognizable icon in the state of South Carolina, and one man once told me his young son could recognize the Salty Dog long before he could talk. We regularly receive pictures of newborn babies wearing Salty Dog T-shirts, and we continue to hear reports of dearly departed fans being buried in theirs. In effect, it becomes their final request. All of this, it seems, because of the lady at Hilton Head Humane who wisely advised me against the coonhound. However, none of it would be possible without a core group of like-minded individuals who share the same passion for Salty Dog and who, like me, have made Salty Dog their life's work. As for my personal life, I raised my kids on the ocean. I would soothe a young Suzanna to sleep with a mullet we stored in the freezer, and Bobby and Ellie are equally at ease on the water. Bobby can spend hours fishing with his granddad and be perfectly content, even while catching nothing. Salty Dog continues to maintain a small fleet of boats, including a 1943 tug that served with the U.S. Army in the Panama Canal. All of the vessels literally carry the same name: Salty Dog.

Q: What is one fun fact that people may not know about you? **A:** I entertain myself by writing poetry. There is nothing more inspiring than drifting aimlessly 70 miles offshore on a moonless night. Artificial light is nonexistent, and the only sound you hear is silence. Billions of galaxies and the Milky Way shine magnificently, and it almost feels as if you could reach up and touch the heavens. On that celestial note, here you go:

some nights i sit and wonder
could it possibly be so
the stars are daisies in heaven
and the angels make them grow.

and when the clouds in the sky
water the daisies on the ground
do they water those in heaven
by raining upside down?

if to wish upon a star
will make your dreams come true
maybe wishing upon a daisy
can do the same for you.

so if you're picking daisies
for whatever reason be
say thank-you to the angels
and save a wish for me ... LL



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PARTNER CONTENT

Changing Minds

HOW THE INTERNATIONAL BACCALAUREATE DIPLOMA PROGRAMME IS RESHAPING THE WAY BEAUFORT COUNTY STUDENTS UNDERSTAND THE WORLD AROUND THEM.

STORY BY ALEA WILKINS

Elizabeth Markowitz never cared much for history.

Valedictorian of the Class of 2026 at Hilton Head Island High School, Markowitz always preferred other subjects, but after enrolling in the school's International Baccalaureate U.S. History course, she reconsidered.

"[Our teacher] has taught us history in a way that's more of a discussion of all perspectives and doesn't classify one side as fully wrong and another fully right. Every side has both good and bad aspects," she says.

Considering alternate viewpoints is a core principle of the International Baccalaureate Diploma Programme (IBDP), an educational pathway supported by Beaufort County School District's Changemakers initiative. The program prioritizes inquiry, discussion and critical thinking over passive instruction, with a mission to develop active, compassionate lifelong learners.

According to Mary Beth White, IBDP coordinator at Hilton Head Island High School, the curriculum is demanding.

"Without a doubt, the IBDP is the most rigorous course of study we offer," she says, noting that students complete extracurricular service requirements and an independent research project in addition to traditional coursework.

The challenge, she says, comes with significant rewards.

"At our school, it has been the pathway to some of the nation's most competitive colleges, including Harvard, Dartmouth, Duke, the University of Virginia, New York University and the University of Pennsylvania," she says.

More importantly, the program encourages students to think beyond memorization and textbook material. By emphasizing responsibility, collaboration and real-world application, the IBDP helps students build skills that extend far beyond high school.

Driven to succeed

Inside an IB classroom, lessons rarely revolve around lectures at the front of the room. Instead, teachers guide conversations while students take the lead, discussing ideas, debating perspectives and learning from one another.

"It requires collaboration and discussion, which can be challenging for the student who is used to the 'sit and get' approach to teaching and learning," White says.



MARY BETH WHITE
IBDP coordinator at Hilton Head Island High School





CURTIS EWING
IBDP teacher at Hilton Head Island High School

Assessments follow a similar philosophy. Rather than relying solely on final exams, IB courses evaluate students throughout the year, measuring how well they apply what they've learned while encouraging reflection and growth. Curtis Ewing, an IB teacher at Hilton Head Island High School, says the structure closely mirrors college academics.

"IB assessments emphasize continuous learning and mirror university evaluation methods such as staggered assignments, semester-long deadlines and scaffolded task completion," he says. "This alignment ensures a smoother transition to higher education."

For Hope Dobbelare, a former HHIHS student and IBDP graduate, that transition felt natural. During her freshman year at the Georgia Institute of Technology, she quickly realized the workload felt familiar.

"The [IB] workload mirrored that of my classes, so I was accustomed to this right off the bat," she wrote in a thank-you letter to White.

Many IB credits are also transferable to colleges and universities. One HHIHS graduate from the Class of 2024 was able to skip introductory math courses at Harvard University because of credits earned through the program.

Still, Ewing says the most rewarding moments often have little to do with test scores or college applications.

"One memorable moment was a student who had previously dreaded English class telling me that IB Language and Literature not only changed her relationship with the subject but made her realize she actually enjoys reading and wanted to find additional texts on the authors we have studied in class," he says.

Because students take a more active role in the classroom, they often develop a stronger sense of ownership over their education. That confidence can carry well beyond graduation, helping them approach future challenges with curiosity and resilience.

Grounded in everyday life

While the IBDP is known for preparing students for college, educators say its benefits reach much further. Skills like critical thinking, problem-solving, communication and time management develop naturally through the program's structure and teaching methods.

"To me, these skills are invaluable in college and professional environments," Ewing says. "They position IB graduates for success whether they pursue higher education or enter the workforce directly after high school."



HIGHER EDUCATION IBDP has been the pathway to some of the nation's most competitive colleges, including Harvard, Dartmouth, Duke, the University of Virginia, New York University and the University of Pennsylvania.



ELIZABETH MARKOWITZ
Valedictorian of the Class of 2026 at Hilton Head Island High School

©MOLLY GODLEY

For Rebeka Parent, a 2015 IBDP graduate, those lessons proved especially valuable during her path to becoming a United States Marine Corps officer.

"It taught me how to time manage, organize and think ahead to predict issues that may arise," she wrote about the program.

The IBDP also places strong emphasis on interpersonal growth. Open-mindedness and communication are central to the program's learner profile, and coursework regularly explores cultures, perspectives and communities from around the world.

"In Language and Literature, for instance, students engage with authors and texts from diverse countries and backgrounds," Ewing says. "This transforms the learning experience from simply reading texts to understanding the broader cultures and global events that shape them."

Markowitz saw that firsthand in her IB U.S. History class. Through discussions that explored multiple perspectives, she says she gained a deeper understanding of people and experiences she may not have encountered in a traditional curriculum.

"Having gone through the IB program, I have become much more aware of the perspectives of people from other cultures, backgrounds and lived experiences," she says.



By encouraging self-motivation and developing practical life skills, the IBDP prepares students for a wide range of futures. Its approach challenges students not only to succeed academically, but also to become thoughtful, engaged members of their communities.

History may never have been Markowitz's favorite subject, but the IB program changed the way she sees learning.

"I found subjects that I was really passionate about that I never would have explored," she says. "IB has made me a more confident person and showed me that I am capable of challenging myself."

Local business buzz

What's new, what's next and what's shaping the Lowcountry

STORY BY BAILEY GILLIAM

June rolls in with a fresh crop of openings, smart ideas and steady growth across the Lowcountry. From curated boutiques and wellness spaces, to pet-forward retail and design collaborations, this month's lineup proves one thing. Around here, standing still is not part of the plan.





NOW OPEN

Ofilia Boutique Consignment *30 Promenade St., Old Town Bluffton*

Old Town Bluffton gets a stylish new reason to wander. Ofilia Boutique Consignment offers a curated mix of women's clothing, shoes and accessories, all with an eye toward intentional shopping. Think luxury for less, pieces with personality and the thrill of finding something no one else has. Inventory turns often, which means if you see it and love it, do not overthink it.



Alora Aesthetics Skin Clinic + Spa

17 Executive Park Road, Unit 4B, Hilton Head

At Alora Aesthetics results and relaxation share equal billing. Treatments like hydrafacial and microneedling are designed to do the work, while the space itself encourages you to slow down and enjoy it. The approach blends clinical precision with a spa mindset, which is a fancy way of saying your skin will thank you, and you will probably book another appointment before you leave.





Beaufort Design Studio

200 Carteret St., Beaufort

Some of the region's design heavyweights are now sharing the same address. Beaufort Design Studio brings together Dillard-Jones Builders, DOMA Architecture and Tribus Interior Design in one collaborative space. It is equal parts showroom, workspace and idea factory, and a clear sign that thoughtful design continues to be big business in the Lowcountry.

Bracken & Bone *1632 Paris Ave., Port Royal*

If your pet has better taste than most people, Bracken & Bone will feel like home. This modern pet supply shop focuses on quality, natural products and the thoughtful details that make everyday care a little better. From nutrition to enrichment, to gear that actually holds up, it is all here. Founder Salix Ray brings years of hands-on experience, which shows in every shelf.



The Revival Room Upscale Consignment Boutique *Pop-ups, Bluffton*

The Revival Room is not waiting for a storefront to make an impression. A series of pop-ups is already drawing attention with curated, upscale pieces and a styling-first approach to resale. The idea is simple. Give great clothing a second life, and make the experience feel a little more elevated along the way. Consider this one to watch.



Wacoal *Tanger 1, Bluffton*

Wacoal has landed at Tanger Outlets, bringing decades of expertise in fit, comfort and quality. This is not fast fashion. It is the kind of well-made essential you appreciate more over time. Add in expert fitting services and a wide range of sizes, and it becomes less about shopping and more about getting it right the first time.



COMING SOON



Carolina Critical Veterinary Care

1188 Fording Island Road, Bluffton

Big things are on the way for Carolina Critical Veterinary Care. A new full-service facility set to open in September will expand the practice to 24/7, 365-day care and add advanced imaging, including CT, along with specialty services like internal medicine, surgery and oncology. For local pet owners this is the kind of upgrade you hope you never need and are very glad to have.





Club Pups of Hilton Head

20 Hunter Road, Hilton Head

Yes, it is exactly what it sounds like: a luxury retreat for dogs. Club Pups is bringing a new level of boarding and daycare to Hilton Head, with a focus on comfort, safety and enrichment in a family-owned setting. Slated for spring, it will be the brand's first franchise location. Fair warning: Your dog may not want to leave.





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— Jim C. (Patient)

Mineral magic

FROM SCRUBS TO HALOTHERAPY, SALT DELIVERS HEAD-TO-TOE BENEFITS

STORY BY BELLE WHITFIELD

Salt is at the heart of the Lowcountry. You notice it in the humid air on a summer afternoon and taste it after a walk on the beach. It's in the movement of the tides and the gentle ritual of a bath soak. These days, salt is shifting from being part of the scenery to playing a key role in wellness. People are turning to this ancient mineral as a simple, powerful way to care for themselves.



©MOOR SPA HILTON HEAD

THE GLOW EFFECT A full-body "salt glow" scrub at Moor Spa Hilton Head gently exfoliates and revitalizes the skin, leaving it smooth, refreshed and renewed. Equal parts relaxing and energizing, this treatment brings a natural, mineral-rich reset from head to toe.

The ritual of the soak

Before modern spas, people turned to the ocean for healing. The idea that ocean water helps us feel better is more than just a fond memory. Minerals like magnesium, potassium and calcium, along with the water's natural buoyancy, help relax muscles and calm the mind. Even a quick swim in the sea can clear away stress after a busy week.

At home, people bring the feeling of the sea into their daily routines. Using salt scrubs and bath soaks is more than exfoliating. It is a way to slow down and relax. "Himalayan salt is one of those elements that does not need to be complicated to be effective," says Deb Durrant, owner of Moor Spa Hilton Head. Rubbing mineral-rich salts into your skin boosts circulation and helps your skin renew itself, delivering important minerals like magnesium and bromide that support hydration.





©PURE SALT STUDIOS

BREATHE EASY Step inside Pure Salt Studios on Hilton Head Island, and settle into a quiet, glowing sanctuary designed to mimic the restorative power of salty sea air. During a halotherapy session, ultra-fine, dry salt particles are gently dispersed into the room, reaching deep into the lungs to help clear congestion, reduce inflammation and support the body's natural defenses.

The power of the glow

Experts at Moor Spa Hilton Head say the type of salt you use matters. Their Himalayan crystal salt comes from marine deposits more than 250 million years old. Instead of being processed by machines, it is hand-extracted to preserve its natural qualities.

"We've chosen to incorporate it in a way that feels authentic to our work. People notice the difference, not just in how they relax, but in how they feel afterward. It stays with them," Durrant says.

In a "Salt Glow" treatment, which exfoliates the entire body, salt helps detoxify the skin. Its high level of negative ions may help counterbalance cell-damaging positive ions. For people with dry or flaky skin, a mineral-rich salt massage leaves skin feeling refreshed long after the treatment.

These treatments are offered alongside stone massages and detoxifying hand-and-foot therapies that incorporate Himalayan salt into each session. During treatment a gentle warmth eases muscle tension and enhances the overall therapeutic effect.



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©PURE SALT STUDIOS

AIR CARE
Salt inhalers are gaining traction as a simple, at-home way to tap into the benefits of halotherapy. Devices like this Himalayan salt inhaler at Pure Salt Studios use dry salt particles to help support respiratory health, ease congestion and promote clearer breathing.

The halotherapy escape

Salt can help the skin, but breathing it in offers another kind of relief. Halotherapy, or salt therapy, has become a popular way to support respiratory health in the Lowcountry. At Pure Salt Studios on Hilton Head Island, relaxation begins the moment you step into a room made entirely of Himalayan salt, from the glowing walls to the soft salt beneath your feet.

"You step in, and you're not sure what to expect, and the second you walk in, you feel a sense of relief," says owner Lindsay Sales.

During a 45-minute session, a halogenerator releases pharmaceutical-grade salt particles into the air. These tiny particles travel deep into the lungs and sinuses, helping to clear congestion and remove irritants. This can be especially beneficial during the Lowcountry's heavy pollen and allergy seasons.

The experience is what you make of it. The room welcomes anyone looking to decompress, offering eight zero-gravity chairs for deep relaxation or even a quick nap. For the full effect, guests are encouraged to leave screens and devices outside, allowing for a completely uninterrupted 45-minute reset.

Beyond respiratory benefits, there is also a focus on skin health. "The more skin that's exposed, the more benefits you'll receive," Sales says, noting that salt particles that are not inhaled settle onto the skin, acting as a natural anti-inflammatory. Wearing comfortable clothing such as shorts and a T-shirt allows the salt to better hydrate and cleanse the skin.

Moor Spa and Pure Salt Studios reflect the Hilton Head way of life. In today's busy world, these spaces offer a rare chance to step away from daily distractions and the pull of the digital world. It is an intentional pause, giving people of all ages a chance to slow down and find balance in a calming, mineral-rich environment.


©MOOR SPA HILTON HEAD

Lowcountry Glow Salt Scrub

This easy recipe helps boost circulation and keeps your skin hydrated.

INGREDIENTS

1 cup Himalayan pink salt (fine grain for gentler exfoliation)

1/2 cup carrier oil, such as jojoba or coconut

5-8 drops essential oil (lavender for relaxation or eucalyptus for a spa-like scent)

DIRECTIONS [1] Combine salt and oil in a glass jar, and stir until the mixture feels sandy. **[2]** In the shower, gently rub onto damp skin using circular motions, focusing on elbows and knees. **[3]** Rinse with warm water, leaving a light, moisturizing layer of oil on the skin.



Detox bath soak

Mix 2 cups of Himalayan salt with 1 cup of Epsom salt. Pour into a warm bath, and soak for at least 20 minutes to allow your skin to absorb the minerals and help your body relax.


©MOOR SPA HILTON HEAD

CHOOSING YOUR SALTS

Himalayan crystal salt: *Great for exfoliating and detox baths. Contains more than 80 trace minerals that help restore skin balance.*

Epsom salt: *Ideal for muscle soaks. A classic option for easing tension and promoting relaxation.*

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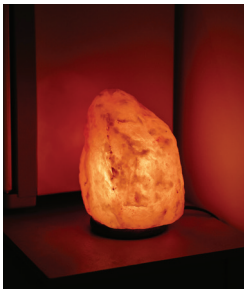


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Himalayan salt lamps have become a staple in wellness spaces, thanks to their warm, amber light and calming presence. While claims that they purify the air or release significant negative ions are not strongly supported by scientific evidence, their real benefit may be simpler. The soft, low light can help create a more relaxing environment, especially in the evening when harsh lighting feels out of place. Used as ambient lighting, a salt lamp can signal the body to wind down, much like candlelight or a shaded lamp. In a bedroom, reading nook or quiet corner, it adds a gentle glow that encourages rest and reflection. Think of it less as a health device and more as a mood-setter. In the Lowcountry, where slowing down is part of the lifestyle, that may be benefit enough. *LL*



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Know your salt

Salt does more than season our food. It helps regulate fluid balance, supports nerve function and keeps muscles working as they should. Most of us, however, get far more than we need. ***Here is what to know about the salt on your plate and how to use it wisely.***

The Sweet Spot

*The American Heart Association recommends **no more than 2,300 milligrams** of sodium per day, about one teaspoon of salt. An ideal target for many adults is closer to 1,500 milligrams.*

TABLE SALT
Refined, fine-grained and often iodized. Iodine supports healthy thyroid function, making this the only salt that consistently provides a meaningful nutrient. Its uniform texture makes it easy to measure and easy to overuse.

SIMPLE SWAPS, BIG IMPACT

Small changes can deliver big flavor while cutting back on sodium.



CUT THE SALT
Brighten dishes with citrus, such as lemon or lime, instead of reaching for the shaker.



SWAP THE SOY
Use herbs, spices, garlic and vinegar to build flavor without relying on high-sodium sauces.



RETHINK DELI MEATS
Choose lower-sodium options or fresh, unprocessed proteins when possible.



SKIP SALTY SHORTCUTS
Cook more meals at home so you can control ingredients and portion sizes.

WHY IT MATTERS

Too much sodium can quietly affect your health over time.

HEART HEALTH High sodium intake can raise blood pressure, increasing the risk of heart disease and stroke.

KIDNEY FUNCTION Your kidneys work to filter excess sodium. Over time, too much can strain this system and reduce efficiency.

WATER RETENTION Excess sodium causes the body to hold onto fluid, leading to bloating and swelling.

BLOOD PRESSURE Extra sodium pulls water into the bloodstream, increasing volume and putting added pressure on artery walls.

DID YOU KNOW?

*About **70 percent** of the sodium we eat comes from packaged and prepared foods, not the salt shaker.*

***Read labels.** Cook more at home. Your heart and your taste buds will thank you.*

TYPES OF SALT

Salt comes from either underground deposits or evaporated seawater. While textures and flavors vary, all salts contain sodium. From a health standpoint, how much you use matters far more than the type.



KOSHER SALT Coarse, flaky crystals with no additives. A favorite among cooks for its clean taste and easy pinch control. Because the flakes are larger, a teaspoon contains less sodium than table salt by volume.



HIMALAYAN PINK SALT Mined from ancient sea beds. Contains trace minerals that give it a soft pink hue, though not in meaningful amounts for nutrition. Often used as a finishing salt for texture and visual appeal.



SEA SALT Produced by evaporating seawater. Typically less processed and may retain small amounts of minerals. Available in fine and coarse textures, with larger crystals delivering bursts of flavor.



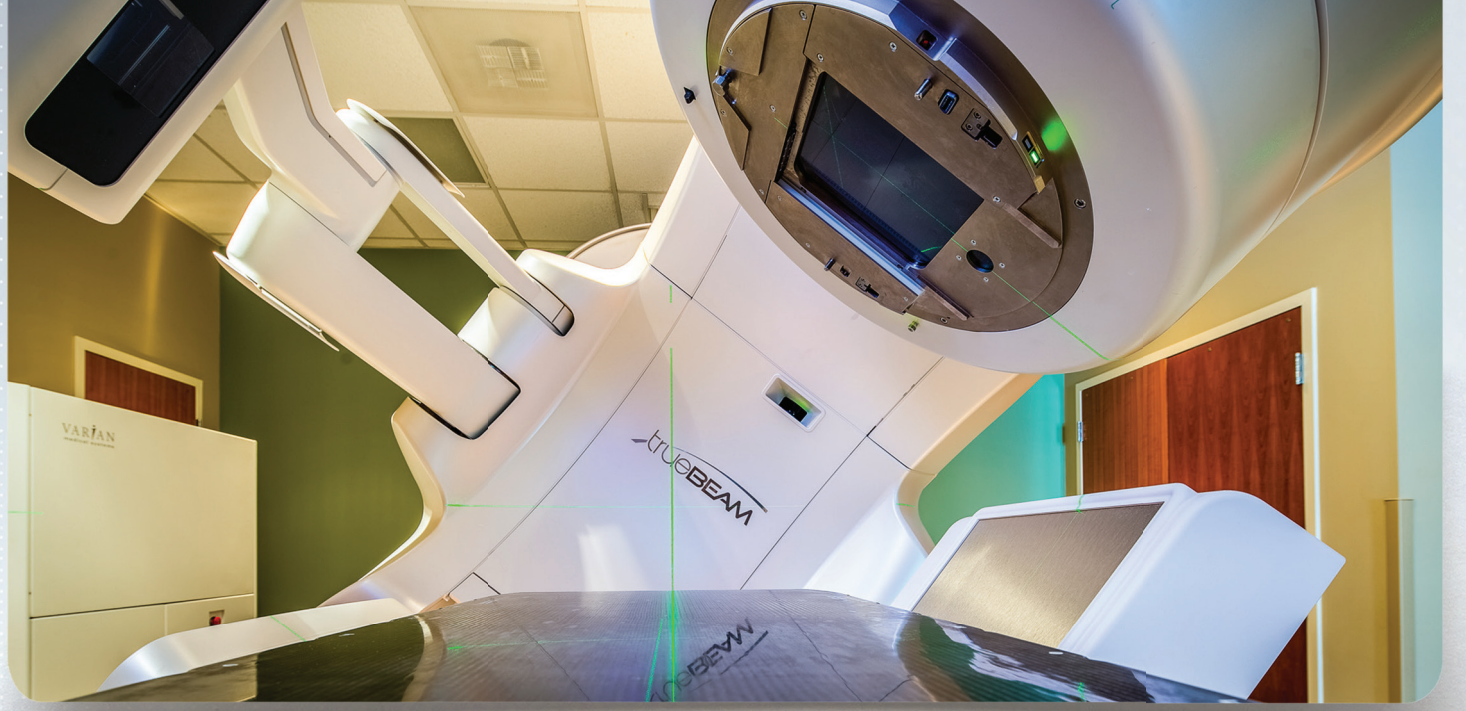
FLAKED SALT Light, delicate crystals that dissolve quickly on the tongue. Used as a finishing salt to add texture and a clean pop of salinity without heavy application.



BLACK SALT Common in South Asian cooking. Contains sulfur compounds that create a distinctive, savory aroma. Its bold flavor means a little goes a long way.



CELTIC SEA SALT Hand-harvested from coastal clay beds. Slightly moist with a gray tint from natural minerals. Coarse crystals provide texture and a gentle, briny flavor.



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Saltwater in their veins

The tides come and go, but these men of the sea maintain a steady course

STORY BY BARRY KAUFMAN
PHOTOGRAPHY BY LISA STAFF

The Lowcountry is a land of seafarers. Long before anyone laid down sod for a golf course, cleared a field for a timeshare or even entertained the notion of vacationing here, it belonged to the old salts. They were the ones who beat the sunrise every morning to feed their families, whether casting lines into the many creeks and shallows around the Lowcountry or harvesting the morning's crop of oysters.

Living their lives on the water, they witnessed the growth of the Lowcountry from beyond the shore, secure in the knowledge that no amount of economic development could change the rhythm of the tides. And as the face of the Lowcountry transformed from pristine coastal wilderness to a bustling hometown and vacation destination, these seafarers endured. The world around them changed, but the rhythm of their lives is still measured in waves, tides and sunsets.

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Christiaan and Stratton Pollitzer

GENERATIONS BEFORE THE MAST

Each of us has some kind of project we started during the worst of the COVID doldrums. Maybe that's when we took up guitar, learned to make sourdough bread or finally built that shed in the backyard. Father-and-son duo Christiaan and Stratton Pollitzer's COVID project was a little more ambitious, and when it was finished, it represented the latest link in a chain of sailors three generations strong.

"Stratton had been working for me during summers in high school and attending Clemson when COVID hit. He couldn't really see himself doing the online thing, so he said he was going to go into charter fishing," said Christiaan.

It was hardly a surprise. Stratton had served on Christiaan's charter boat, The Bulldog, just as Christiaan had served aboard The Hero under his father, Stratton "Captain Stratty" Pollitzer.

The pair soon found an old boat for sale, The Black and Blue, and brought it out to their farm in Ridgeland, where it was stripped down and rebuilt.

"Dave Harter had given it to me after it had sat for about eight years at the Boathouse. It was decrepit," said Stratton. "We had to rip the decks out, rip out all the wiring. It took three weeks just to clean it. We added a toilet, made it more open and put a new outboard on it. It was a big overhaul."

With The Black and Blue once again seaworthy, Stratton became the latest member of the family to take to the sea under his own sail. Each boat serves its own clientele, with The Bulldog focusing more on inshore trips and Black and



Blue heading farther offshore.

In his son, Christiaan sees the lessons he learned being reinforced by the next generation.

"Stratton is so passionate about it, and he's so good at it. He's passionate about making people happy, and that's what this business is all about. My father taught me that at a young age. This is the entertainment business," said Christiaan. "I definitely passed along that the people mean everything. The fishing is kind of a sidebar."

Stratton has not only carried those lessons forward, he's also opening new dimensions for Bulldog Fishing Charters, adding his own stamp to the family legacy.

"My grandfather passed away when I was 11, but thankfully I grew up right next to him, so I got to fish with him. The first time I ever caught a mahi was with him and my dad," said Stratton. "It's nice to have started my own thing so now I can just go out fishing with my dad and have fun. Plus, I've had a few high school kids serve as first mates, so it's great to see them learn."



THREE GENERATIONS DEEP Christiaan and Stratton Pollitzer are shown aboard The Bulldog, the family's 32-foot charter boat built for both serious fishing and laid-back Lowcountry comfort. Together, the father-and-son duo carry on a three-generation legacy on the water, passing down lessons first taught by local legend Stratton "Captain Stratty" Pollitzer decades ago.





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(from left) Nicole Clegg, MSN, APRN, FNP-C, Van Gauby, MD, Joel Johnson III, MD, Franics Imbarrato, MD, Carlos Cordero, MD

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Bulldog Fishing Charters:
What's in a name?

Sailing aboard The Bulldog as captain of Bulldog Fishing Charters, you might assume Christiaan Pollitzer is one of the many rabid University of Georgia fans who call the Lowcountry home. You would be mistaken. Both he and his son Stratton, the two captains of the company's fleet, attended Clemson. So why isn't the boat called The Tiger?

"A lot of people ask about that. My wife graduated from UGA, so I did marry a Bulldog, but that's not why it's called The Bulldog," he said with a laugh.

Instead, the name of the boat serves as an homage to the tight-knit fellowship shared by Lowcountry charter fishermen. Just as Christiaan can call on a network of fellow captains when he needs an extra set of hands or advice on what's biting that day, his father, Stratton "Captain Stratty" Pollitzer, could always count on his own circle of fishing buddies.

"The boat I started on was my father's boat, which he'd named after his good friend Dean Jacobs. Everyone called him 'Bulldog,'" said Christiaan. "My dad and Bulldog were really tight, so he named the boat after him."

That same sense of community extends to the other boat in the fleet, The Black and Blue. Under Christiaan's son Stratton, who was named after his grandfather, the boat represents the camaraderie that defines life on the water.

"Dave Harter had it listed for sale for $5,000," said Christiaan. "When I told him Stratton and I were going to fix it up and charter it, he sold it to him for $1."

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Kai Williams

EVERY DAY A NEW ADVENTURE

We've all had that beach day that blows up in our faces. It's a big reason some longtime locals will sheepishly admit it's often been years since their last trip to the beach. You get everything ready, pack a cooler, fish the boogie boards out from behind the water heater and prepare your family for a day of sun-soaked fun. Then you arrive and realize everyone else on the island, plus half the populations of Ohio, New York and Pennsylvania, had the same idea.

Helping scratch that itch is what led Capt. Kai Williams to launch the latest offering from his Awesome Adventure Charters: private beach excursions.

"Hilton Head is getting so busy on the beaches that people come down and find that unless you're here first thing in the morning, it's close to shoulder-to-shoulder," he said. "We take people to some of these smaller beaches in other areas, really cool tucked-away spots off the beaten path. We collect shells, discover marine creatures, race hermit crabs, and sometimes we bring poles and surf fish. It's like going to the beach 50 years ago."

It's an outside-the-box idea from a captain who was raised on them.

"I've always been a waterman overall: surfing, wakeboarding, fishing, the whole deal. I got that love from my dad, Rick, who's a big windsurfer. While he was windsurfing, he would troll lines behind him and catch fish," he said. "I grew up in a household where it was just normal to do all these things. That's why I don't always do the standard charters. I like things to be strange, interesting and as much fun as possible."

That love of the water, nurtured in him from birth, led him to get an early start on his career.





OFF THE BEATEN TIDE Capt. Kai Williams has spent most of his life on the water, turning a childhood love of surfing, fishing and exploring the Lowcountry into a career built around unforgettable experiences. Through Awesome Adventure Charters, Williams helps visitors escape the crowds and discover hidden beaches, quiet waterways and the kind of saltwater fun that feels increasingly rare.

At just 16 years old, he was already leading kayak tours.

That experience leading kayak tours not only let him get his metaphysical feet wet, it also taught him one of the most important aspects of being a charter captain.

"I could already fish, but there's a difference between knowing how to fish and knowing how to guide," he said. "That was a pretty cool thing to start learning at such a young age."

It's knowledge that has served him well. Launching Awesome Adventure Charters in 2011 with an 18-foot flats boat, he now takes visitors on inshore and near-shore trips while sharing his knowledge of the best flats for redfish and the runs for tarpon. And with every trip, he gets to reconnect with the love of the water that brought him here.

"There are a lot of fun moments to being a fishing guide. Helping a kid catch their first fish and explaining what we're doing or why, or seeing someone catch their bucket-list fish, is pretty rewarding."





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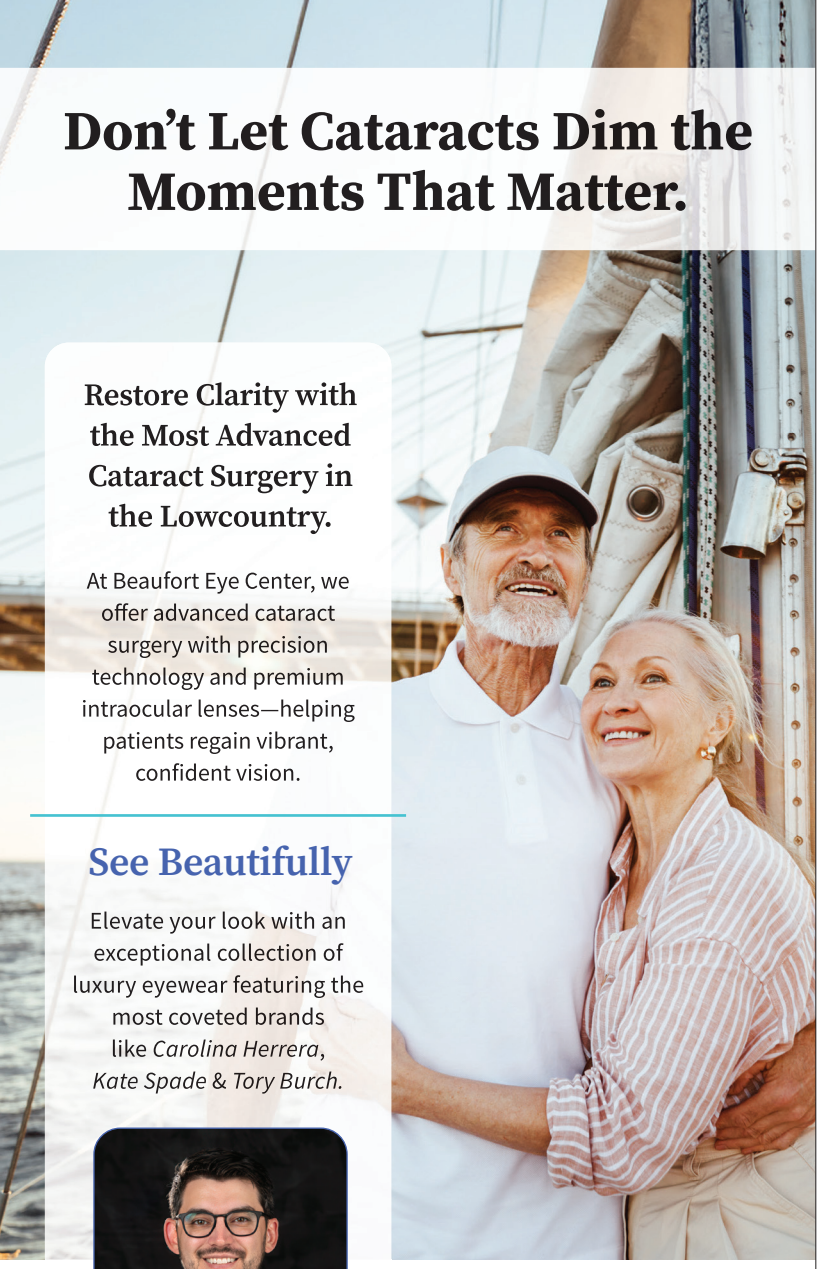

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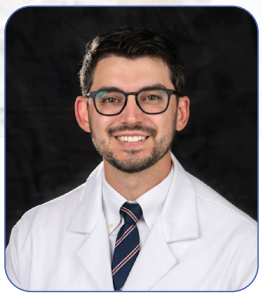

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Catch and release

Many charter captains consider themselves fishermen first. Kai Williams looks at his job a little differently. He is a fisherman, sure, but he's also a waterman and interpretive naturalist. When you step aboard his boat, a custom 2026 model he had received just days before this interview, it's often more about the experience than the catch.

"Most of what we do is catch and release, which sets us apart from a lot of other boats. When I first started, I had to take whoever was going to hire me, but I've been really fortunate to build up a clientele that's more in line with what I do. Believe it or not, there are a lot of people who want to put that fish back in the water and catch another one," he said.

His catch-and-release philosophy stems not only from his early years in ecotourism and his studies in marine biology throughout high school and college, but also from a deeper sense of conservation responsibility.

"The conservation side just gets ingrained into you. When you start to see the fisheries slipping, the easiest thing to do is stop harvesting to protect them. Redfish have been hit particularly hard over the last decade and a half. We all work closely with DNR, but I've also been asked to participate in focus groups," he said. "This year, DNR is putting in new regulations that essentially cut in half the number of redfish you can harvest, so we should hopefully start seeing improvement within five years or so."



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Chris Prince
ONE COOL CAT

One of the interesting things about charter fishermen on Hilton Head Island is how they all know each other. And within that circle, Chris Prince stands out.

"We call him 'Bubba.' He's the funniest dude," said fellow fisherman Stratton Pollitzer.

You need only share a boat ride, or even a cup of coffee, with Prince to understand why. A 32-year resident of the island, he's been chartering for 17 years and has the stories to prove it.

There are the big fish tales, like the 600-pound goliath grouper he caught two years ago. "I got lucky with that one," he said. There are the late nights sharing drinks with fellow fishermen. "Hangovers are the best thing that ever happened to me. They slowed me down." And there's the time he won the Fishing for Miracles tournament with a 52-pound, 8-ounce king mackerel he caught on his very first cast.

Each story is delivered with a wide smile that could only come from a fisherman living his best life.

"When you've been doing this as long as me and some of my buddies, it's work. But we try not to take for granted that this is someone else's dream job," said Prince. "You're still fishing. When you come down to it, you're not sitting in some office somewhere."

His journey to captaining the Cool Cat began shortly after arriving on the island following a few years in Colorado working in food and beverage.

"I'd get out of the bar at 2 or 3 in the morning, fill up a bag of ice and meet my buddies at the boat with just enough time to get a nap in before we left," he said.

Still, for years the charter business remained firmly a side hustle while he transitioned from food and beverage into real estate. When the housing market collapsed in 2008, it wasn't difficult for him to make the leap into fishing full time.

It helped that by then he had already



built a sizable clientele based on both his effortless wit and his deep knowledge of the area's waters. Aboard the 30-foot Cool Cat, clients get an education along with front-row seats to the Capt. Chris Prince show.

"With my clients, it's kind of built into the trip that you're going to get a couple of barracudas and hopefully some cobia, kingfish or snapper. You get people saying they don't want to catch sharks, until you tell them it's a 400-pound fish. For a lot of them, that's the biggest fish they've ever caught," he said. "I would probably say 95% of my customers just want to have fun, be involved, catch a fish, make their kids happy and be entertained. And down here, you're part of their trip. They've got a guy."

It also helps that he docks at the north-end marina beside Dockside and Hudson's, where he can clean and portion his clients' catch for them to have prepared that night. And among the 14 boats anchored there, Prince has found himself at the center of a tight-knit community of fishermen.

"Business-wise, we want everyone to do well. I'll be the first one to let everyone know if I'm catching fish or if the bite is really good," he said. "But when it comes to side-by-side fishing, it's more of a competition. I have to catch more than they do. They might not know it, but we're in competition."



A REEL CHARACTER Capt. Chris Prince has spent nearly two decades entertaining clients aboard Cool Cat, blending big fish stories, local knowledge and easygoing humor into every charter. Whether he's chasing fish offshore or swapping stories at the dock, Prince represents the kind of salty character that defines Hilton Head Island's fishing community.

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The season ahead

After more than 32 years fishing Lowcountry waters, including the last 17 as full-time captain of the Cool Cat, Chris Prince has developed an instinctive understanding of the local rhythms. He can tell you where the baitfish will be, when the sheepshead start biting and the best months to fish around the wreck of the Betsy Ross — May through September, for the record.

This year he's already seeing plenty to get excited about.

"I had a great January and February this year. The sheepshead were out, the weather was good, and the bite stayed strong the whole time," he said. "So we started early and just kept going. This time of year is when the cobia and kingfish start coming in. When the water temperature gets to 70 or 72 degrees, the whole place lights up. Then in June and July, we always have the shark fishing. Whether they're inshore guys, bait-boat guys, flats guys or offshore guys, we're all shark fishing."

Having fished waters across the Southeast, Prince also recognizes just how special the Lowcountry fishery is year-round.

"In places like the Keys, you're always trying to catch mahi and things like that, but we're pretty blessed to have all the inland fishing we do. The Gulf Stream is 80 miles out, so it can be tough to go that kind of distance," he said. "With all the nutrients and bait inshore, plus all the redfish and flounder, we're very seasonal. We can go from sheepshead to cobia to bottom fishing for snapper and bull reds in the fall. Then the tarpon show up in June or July. We're very blessed." *LL*

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HOW TO CATCH FISH WITHOUT A BOAT

STORY BY COLLINS DOUGHTIE



NO BOAT, NO PROBLEM
A single rod planted in the surf is all it takes along the Lowcountry shoreline, where moving water and the right tide bring fish within reach. Keep it simple, fish the incoming tide, and let the ocean do the rest.

What I would give to have a nickel for every person who calls or emails, asking where to go fishing without a boat. The answer is simpler than most expect. In saltwater, if you can see it and reach it, there are fish. This is the Atlantic Ocean, after all. The possibilities are endless.

I know what you're thinking. "All I catch are sharks and trash fish." That usually comes down to approach. Around here, tides are everything, and the incoming tide is hard to beat. Too many anglers overdo it, chunking rigs loaded with heavy lead that spook more fish than they catch. Scale it back.

My tackle box is about as simple as it gets: 20-pound fluorocarbon leader, small swivels, a few split shots, scissors, a knife and a couple of weighted popping corks. That will cover you in the surf, lagoons and even the occasional mud puddle.

Hidden hotspots

Some of the best fishing in the Lowcountry happens in plain sight. The saltwater and brackish lagoons scattered across the region can hold serious fish. Before I owned a boat, they were my go-to. I've landed multiple 40-pound redfish, along with flounder, trout, tarpon, snapper, grouper and snook, all from lagoon systems.

Look for spartina grass lining the edges. Where that grass meets moving water, bait gathers, and predators are never far behind. These fish are not just present. They grow big.



Bait and technique

Keep it simple. Redfish love fresh-cut mullet. Trout favor live shrimp or mud minnows. I rarely use a cork; instead I fish with a one- to two-foot leader with a small split shot, or none at all, paired with a 3/0 circle hook like an Owner Mutu.

The key is patience. When a fish takes the bait, just reel. Let the hook do the work. If you try to set it like a bass fisherman, you will miss more fish than you hook.

MARSH MAGIC Marsh edges like this come alive on a rising tide, especially as water first pushes into the grass. Walk the bank, keep your tackle light, and let the tide do the work.



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LAGOON LIFE The 11-mile lagoon system inside Palmetto Dunes offers year-round action in calm, brackish water. Access is limited to property guests or guided charters, but the payoff is worth it.

Where to go

Public docks at boat landings are always an option, but the real payoff often comes from putting in a little effort. Slip on a pair of rubber boots, head out at low tide, and walk the banks where oyster beds and structure are exposed. As the tide rises, fish move in tight to feed along those edges.

If you find yourself getting hung up, add a popping cork 18 to 24 inches above your hook. Let it drift with the current, and give it a quick snap now and then. That sharp "pop" mimics feeding fish and can turn a slow day around in a hurry.

A quick word of caution: keep an eye on the tide so you do not get stranded, and respect the pluff mud. It does not play around.

If you are up for a short drive, try the long pier on the Beaufort side of the Broad River Bridge. There are also pull-offs on the south side where you can fish from the bank. The structure around the bridge holds redfish, whiting and trout, and nearby creek mouths are almost always worth a cast.

When artificials shine

As water cools and clears, artificial lures come into play. The clearer the water, the lighter the line. MirrOlures, paddle tails, copper penny screw tails and GULP! baits all produce. For trout, chartreuse and electric chicken patterns are hard to beat.

Final cast

Fishing without a boat is not a limitation. It is an opportunity. Pay attention to the tides, keep your tackle light, and stay mobile. Do that, and you will find fish. *LL*



FIND THE FLOW The Broad River Fishing Pier is a local favorite for anglers without a boat. Deep water, steady current and bridge structure draw in redfish, trout, whiting and more.



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Build the ultimate Lowcountry tackle box

Just as tides, bait patterns and seasons constantly shift across the Lowcountry, so does the gear local anglers trust most. ***We asked local fishing experts David McKinlay and Grant Kaple of The Boathouse to help build the ultimate tackle box for fishing local waters.*** From dependable inshore essentials to proven topwater favorites, these are the items they recommend keeping close at hand if you want to consistently catch fish in the Lowcountry.



Bull Bay Banshee Spinning Rod with Shimano Stradic Spinning Reel
A balanced rod-and-reel combo can make all the difference during long days on the water, and this pairing handles nearly everything the Lowcountry throws at it. The Bull Bay Banshee spinning rod offers lightweight sensitivity with enough backbone for larger redfish and trout, while the Shimano Stradic reel delivers smooth drag performance and dependable durability in saltwater conditions.



Broadbill II Polarized Sunglasses from Costa Del Mar
Spotting fish, reading tides and navigating glare-heavy water becomes much easier with quality polarized lenses. Costa Del Mar's Broadbill II sunglasses reduce harsh reflection while improving visibility into shallow water, helping anglers spot tailing redfish, bait movement and oyster beds before trouble finds the boat.



Bett's Old Salt Deep Hole Cast Net
For serious shrimping season, few tools matter more than a dependable cast net. Designed specifically for deep-hole shrimping, the Bett's Old Salt Deep Hole Cast Net sinks quickly and spreads wide, helping anglers reach shrimp pods holding deeper in the water column. Reinforced construction and weighted lines help it drop fast through strong currents, making it a favorite during late-summer shrimp runs.



Ande Premium Monofilament Leader
Leader material takes constant abuse around oyster beds, docks and structure, which is why many local anglers continue to trust Ande Premium Monofilament. Known for its abrasion resistance and dependable knot strength, it helps protect against breakoffs while still remaining supple enough for natural bait presentation.



Eagle Claw Trokar Hooks
Sharp hooks matter, especially when targeting hard-mouthed species or fishing live bait. Eagle Claw Trokar hooks are surgically sharpened for quick penetration and improved hooksets, helping anglers land more fish while reducing missed strikes.



Hi-Liner Brass Crane Swivels
A quality swivel may seem simple, but it can prevent countless headaches on the water. Hi-Liner brass crane swivels help reduce line twist caused by spinning lures, current and bait movement while maintaining strong, reliable connections between main line and leader.



Hayabusa Sabiki Saltwater Fishing Rigs
Before you catch the big fish, you often need to catch the bait. Sabiki rigs remain one of the quickest ways to fill a livewell with cigar minnows, menhaden and other baitfish. Hayabusa's versions feature ultra-sharp hooks, flashy fish skin materials and durable construction that hold up well after repeated drops around bridges, reefs and bait schools.

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Four Horsemen Popping Floats

Popping floats remain one of the most effective ways to attract redfish and trout in shallow water. The Four Horsemen Popping Float creates loud surface pops and splashes that imitate feeding fish, drawing attention to shrimp or soft plastics suspended below. It excels around oyster beds, creek mouths and grassy shorelines where fish rely heavily on sound and vibration to locate prey.



D.O.A. Shrimp Scented Soft Lures

The Lowcountry runs on shrimp, and D.O.A.'s scented shrimp lures capitalize on exactly that. Built with lifelike profiles, realistic movement and added scent dispersion, these soft plastics work exceptionally well under popping corks or bounced naturally along the bottom near grass lines and oyster points.



Z-Man Trout Trick Soft Lures

A longtime Lowcountry favorite, the Z-Man Trout Trick continues to fool speckled trout, flounder and redfish year-round. Its lively paddle-tail action creates subtle vibrations even at slow retrieve speeds, making it especially effective when fish are feeding cautiously in cooler water or during changing tides.

TOPWATER FAVORITES



Heddon Super Spook Jr.

Smaller than the classic Zara Spook but equally effective, the Super Spook Jr. excels when baitfish are smaller or fish are feeding more selectively. Its compact profile makes it ideal for calmer mornings and shallow flats.



Heddon Zara Spook

The original "walk-the-dog" lure still produces explosive surface strikes decades after its debut. The Zara Spook's side-to-side action imitates injured baitfish perfectly and remains deadly for aggressive trout and redfish feeding early and late in the day.



MirrOlure She Dog

Known for its loud internal rattles and aggressive surface action, the She Dog is built to call fish in from a distance. It shines in stained water, windy conditions and low-light periods when sound becomes just as important as visual presentation.



Yo-Zuri 3D Floating Squirt

When cobia cruise the surface during warmer months, few lures draw attention like the Yo-Zuri 3D Floating Squirt. Its lifelike squid profile, realistic finishes and floating action make it highly effective for sight-casting to curious cobia around buoys, reefs and nearshore structure.

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Set along the 16th green in Wexford, this beautiful 4,261 sq ft custom home offers peaceful, natural views and exceptional privacy in one of Hilton Head Island's most premier communities. Thoughtfully designed, this 4 bedroom, 4.5 baths residence lives primarily on one level, with a 2021 addition above the 3+ car garage featuring a bedroom, bath, and den — ideal for guests or flexible living space. The chef's kitchen is both functional and refined, showcasing custom cabinetry, a gas range, and a convection oven with integrated steam oven, perfect for everyday use or entertaining. The home flows effortlessly to the outdoors with covered front and rear porches.

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ROOM WITH A VIEW A lavish sitting room overlooks the gentle waters of Broad Creek. Overhead, raw wooden beams recall the home's antique feel, while rich espresso detailing evokes contemporary cool. Combined with simple white walls, the space balances rustic charm and modern elegance with ease.





HOME SHOWCASE

Preserved with purpose

A thoughtful renovation honors the distinct character of this one-of-a-kind River Club home

STORY BY ALEA WILKINS
PHOTOS BY ELLIS CREEK PHOTOGRAPHY

From the outside, a home's facade reveals only a fraction of what lies beyond the front door. As the oft-repeated adage goes, don't judge a book by its cover; likewise, don't judge a home by its siding. Even the mesmerizing exterior of this River Club home in Indigo Run, which appears more at home on the Costa Blanca than along the banks of Broad Creek, can't fully capture what awaits inside.

Originally built and designed by ***Group 3*** in 2004, the home revels in traditional architecture, with rooms that wind naturally from one to the next, vintage ceiling beams and warm burnt sienna tones woven throughout everything from the wood floors to a stained-glass window. For the full-scale renovation, principal architect and Group 3 owner Mike Ruegamer and his team, including interior designer Taylor Stone, were tasked with revitalizing the home while preserving its character. "We wanted to make it modern in a traditional way," Ruegamer says.

To accomplish this, the team found creative solutions that embraced both the old and the new. Each room skillfully blends the two, pairing a stone fireplace with crisp white walls, wrought-iron railings with a contemporary staircase and even transforming a planter into an infinity pool. Despite its extensive remodel, the home's distinct personality remains intact. Now enhanced for modern living, it strikes the perfect balance for a home unlike any other.



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STORIED SETTING No room speaks to stately luxury more than this grand library. On one side, bespoke bookcases line the wall, while on the other, a limestone fireplace sits beneath a trio of decorative house emblems. Whether for deep reading or solving the crossword, the dignified space inspires imagination in abundance.

A perfect fit

Starting with a solid foundation, the team's preservation-minded ambitions led the charge. At the same time, the 20-year-old residence was overdue for a refresh. One priority was expanding the second-floor primary suite, a trend Ruegamer says is growing in popularity. "We're doing a lot of bigger master suites now," Ruegamer says. "It's not just a bedroom, but a bedroom plus a spa-style bathroom and dressing rooms."



However, the original floor plan left few options. Property lines on either side limited where the team could expand, and, hoping to preserve the backyard's breathtaking gardens, building toward the water was not an option. When Ruegamer searched for an answer to the puzzle, he found it not by looking outward, but upward over the existing garage.

"Once we figured out that we could add on space to the middle of the balcony that stretched the length of the house, that gave us a ton more room. It made it so the whole master suite worked," Ruegamer says.

The team then split the elongated balcony in two, creating enough space for both the primary and guest suites, while also providing private balconies for each. It was a creative solution that maintained the home's structural integrity while optimizing the space for today's living standards, an example of the beauty that can come from thoughtful renovation.



COUNTRY STYLE The galley pantry's sliding barn doors offer charming concealed storage. Brass hardware enhances the farm-to-table feel, while quartzite countertops and white cabinetry reflect today's preference for bright, pristine spaces.



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Breath of fresh air

With the floor plan revised, the team turned its attention to aesthetic upgrades. A complete makeover wasn't the goal; instead, they focused on simple design changes that gave the home's original look renewed energy. To freshen the space, the team leaned on lighter tones for a look that felt "more modern, less fussy."

The floors, once a rust-colored concrete, were sanded down and re-stained in a neutral taupe. Formerly tiled walls were refinished in white plaster. Orange-toned woodwork was darkened for moments of cool contrast. The effect mimics the airiness of a modern open-concept layout without removing a single wall.



COAST TO COAST Mediterranean villa meets coastal cottage in this dynamic guest house. Centered around a bold stone fireplace, the space combines welded light fixtures and exposed ceiling beams with warm tile and a bright palette for an elevated take on Lowcountry design.





"You wind your way through the house and experience the rooms as you go, but with the lighter colors, we opened up the walls visually and created a modern flow," he says.

Throughout the home, the subtle design approach breathes new life into the storied space.

One of a kind

If time is a luxury, this renovation treasures more than 20 years of design history. Blending past with present, it tactfully modernized outdated spaces while allowing the home's original character to endure. The project presented challenges that demanded creative solutions, and the team proved more than capable of meeting them.

Pointing to the living room, with its fascinating blend of Mediterranean and coastal styles, Ruegamer notes, "We retained a lot of the feel of the house. We just lightened it up."

Beauty worth keeping

At the top of the stairs, one piece of artwork captures this philosophy perfectly. Tucked into a wall niche, an 18th-century wooden sculpture of the Madonna and Child stands more than three feet tall. Collected by the new homeowners during a trip to Europe, the piece remains untouched. Around it, newly painted white walls frame it almost like a museum artifact, allowing its history to speak for itself.

It serves as a symbol of the renovation as a whole: embracing the beauty of the past while creating a place for it in the present. The result is something you truly have to see to believe. LL



REGAL RETREAT Marble walls, a Venetian-plastered barrel ceiling and access to a private balcony take luxury to new heights in the master bath.



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STORY BY ALEA WILKINS + PHOTOS BY ELLIS CREEK PHOTOGRAPHY



HANDSOME BY DESIGN
On his side, reclaimed wood beams stretch overhead, introducing warmth, texture and a distinctly masculine character. Rich wood cabinetry and coordinating wood floors create a polished, tailored look reminiscent of a private club or luxury haberdashery. Specialty stone slabs were installed behind illuminated open shelving, transforming bags, shoes and accessories into curated displays rather than simple storage.

Today's dressing rooms are no longer treated as oversized closets hidden behind bedroom doors. They have become highly personal spaces where daily routines begin and end, designed as much around lifestyle as storage. In many luxury homes, separate his-and-hers dressing rooms allow each space to develop a personality of its own, reflecting individual tastes while making everyday life feel a little more organized, polished and indulgent.

For the primary suite of this River Club home, ***Group 3*** designed two private dressing rooms that feel more like elegant boutiques than traditional closets. Tailored suits, handbags, jewelry and travel essentials are all given a place of importance, transforming everyday storage into something far more curated and intentional.

"Before any aesthetic elements are considered, we take detailed measurements and learn how each client lives," says principal architect Mike Ruegamer. "We study everything from hanging space and shoe storage to custom drawers for jewelry, watches and personal items. The functionality always comes first."

That thoughtful planning allowed each dressing room to take on its own distinct atmosphere. One space leans warm, tailored and richly layered. The other feels bright, refined and softly glamorous. Together, they create a balanced extension of the primary suite while giving each homeowner a retreat that feels entirely their own.



SOFTLY SOPHISTICATED
Her dressing room embraces a softer, more luminous aesthetic. Light-toned cabinetry and glowing quartz countertops brighten the space, while natural light pours through a dramatic arched window at the far end of the room. Marble tile floors reflect the sunlight beautifully, giving the entire room an airy elegance. Overhead, a crystal chandelier acts almost like a piece of jewelry itself, sparkling above the marble-topped island and custom storage below.



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SMART ADDITIONS PRESERVED THE BEAUTY OF THIS RIVER CLUB HOME'S HISTORIC GARDENS

STORY BY ALEA WILKINS + PHOTOGRAPHY BY ELLIS CREEK PHOTOGRAPHY



The majesty of this River Club backyard would be incomplete without its expansive gardens. Lush greenery pervades the setting, enlivening the space with perfectly manicured plantings and decorative planters. The impressive bend of a live oak branch completes the frame.

For this grand outdoor space, part of a full-scale renovation by ***Group 3 and Pyramids***, the owners wanted to preserve as much of the original landscaping as possible. First designed by Group 3 more than 20 years ago, the outdoor fireplace, gazebo and courtyard walls remained intact, but the gardens needed a refresh, and the new homeowners had a wish list of their own. While fulfilling those requests, the gardens were restored through creative solutions, like turning a planter into a swimming pool, while blending the Lowcountry's natural beauty with formal Mediterranean design.



Take the plunge

To soak up the peaceful view of Broad Creek year-round, the homeowners wanted to add a pool feature to the backyard. Property constraints limited room for expansion, and the garden was too beautiful to destroy. The discussion was, 'How can we get a pool in here without ruining the whole feel of the backyard?'" Ruegamer says. The answer? "One of the planters was transformed into a pool." Now, it's the perfect spot to cool off during hot summers, serving as a centerpiece that delivers comfort while enhancing its surroundings.



Warm-weather welcome

Locals already know the upsides of living in the South. Another perk? Our climate makes guest houses a viable option for large-scale hosting. Because the homeowners often welcome friends, family and out-of-town business partners, Group 3 designed a guest house that gives visitors a private place to stay without requiring a hotel reservation. The architect notes this is a special luxury afforded by the Lowcountry climate. "You may not build a separate guest house in Canada, where it's snowing half the year, but in our weather, it's nice to have a space that's separate but still on-property," he says.



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Saltwater state of mind

SOFTER WATER, EASIER MAINTENANCE AND A HIGHER PRICE TAG. HERE'S WHAT TO KNOW BEFORE DIVING INTO A SALTWATER POOL

STORY BY ALEA WILKINS



SALTWATER SANCTUARY Smooth water and resort-style comfort make saltwater pools one of the most sought-after upgrades for Lowcountry backyards. Features like a shallow tanning ledge with in-water loungers create a relaxing space to cool off while enjoying the sun and coastal breezes.



BEHIND THE BUBBLES A salt chlorine generator, often called a salt cell, converts dissolved salt into chlorine through electrolysis. This system allows saltwater pools to continuously sanitize themselves with smaller, steadier amounts of chlorine, reducing the need for frequent manual chemical treatments.

You know it when you feel it. Silky smooth and slightly buoyant, a saltwater pool announces itself the moment you wade in. Offering softer water, lower day-to-day maintenance and a resort-style feel, saltwater pools have become one of the most sought-after upgrades in outdoor living. Here's what Lowcountry homeowners should know before taking the plunge.

Saltwater 101

Despite the name, saltwater pools are still chlorine pools. The difference lies in how the chlorine is produced.

"A traditional chlorine pool requires you to manually add chlorine, usually as a liquid, tablet or powder," says Clearwater Pools service manager Peter Meinel. "In a saltwater pool you add salt to the water, and a device converts that salt into chlorine through electrolysis."

Once activated, the system continuously converts salt into chlorine, reducing the need for homeowners to manually add it week after week. That difference shapes everything from maintenance and comfort to long-term operating costs.

The appeal

With a reputation for luxury and a price tag to match, saltwater pools offer plenty of advantages to justify the investment. After installation, maintenance often becomes simpler and more predictable. Depending on the system, the salt cell can continue generating chlorine for several years before replacement is needed, reducing the time and expense spent hauling home buckets of pool chemicals.

The key to maintaining a saltwater pool, according to the experts at Year Round Pool, is consistent monitoring.

"Frequent testing of the salinity and water chemistry helps avoid issues related to irregular pH, like algae growth," the team said.

When properly maintained, salt levels tend to remain stable for long periods.

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"As long as there aren't frequent storms or heavy splashing that causes water loss, salt levels typically stay consistent over time," the team adds.

For swimmers with sensitive skin, saltwater pools also feel noticeably gentler. While traditional chlorine pools often leave skin and eyes feeling dry or irritated, saltwater tends to feel softer, smoother and more comfortable for extended swims.

"If you expect to frequently use your pool for extended periods of time for activities such as swimming laps, therapy or exercise, saltwater can be a more enjoyable environment to be in," the Year Round Pool team says.

MAINTAINING THE MAGIC Luxury features like spillover spas, raised tile walls and cascading waterfalls add dramatic visual appeal to saltwater pools, but they also require extra upkeep. Areas where water repeatedly splashes and evaporates can develop chalky calcium buildup over time.

The trade-offs

Despite their comfort and convenience, saltwater pools come with trade-offs homeowners should carefully consider. The biggest hurdle is often the upfront expense. Saltwater systems require specialized equipment, and the initial installation typically costs more than a traditional chlorine setup. While lower chemical maintenance can help offset that investment over time, the higher entry price may not make sense for every homeowner.

Salt exposure also can take a toll on surrounding materials. The Year Round Pool team compares it to beach chairs left outside all summer: eventually colors fade, finishes dull, and surfaces begin to dry out. To minimize wear, homeowners should keep sensitive plants and furnishings outside the splash zone and choose outdoor materials designed to withstand salty conditions.

Partially submerged features, such as raised tile walls, spillover spas and cascading waterfalls, can also develop chalky calcium buildup over time. These areas require periodic cleaning to maintain their appearance, though products designed to reduce scaling can help minimize the issue.

Though manageable, these maintenance considerations are important to understand before making the switch.



WEATHERING THE WATER Saltwater pools can be gentler on swimmers, but repeated exposure to salty moisture and sun can gradually wear down outdoor furnishings. Choosing durable, weather-resistant materials and keeping furniture beyond the pool's splash zone can help preserve finishes, color and texture.

Take it with a grain of salt

Like any major outdoor upgrade, a saltwater pool is an investment in both lifestyle and comfort. Homeowners should weigh the higher upfront costs against the long-term benefits of easier maintenance, softer water and a more luxurious swimming experience.

For occasional swimmers, a traditional chlorine pool may be more than enough. But for homeowners who spend summer afternoons drifting beneath swaying palmettos while marsh breezes roll across the water, the softer feel and reduced upkeep of saltwater can make the investment feel well worth it.

HOW SALTWATER POOLS WORK

A saltwater pool still uses chlorine to keep the water clean. The difference is that instead of manually adding chlorine every few days, the pool creates its own through a process called electrolysis.

1. Salt is added to the water. *Saltwater pools contain a mild concentration of salt, usually about 10 times less salty than ocean water. Most swimmers notice the water feels softer and smoother, not noticeably salty.*

2. Water flows through a salt cell. *As the pool's filtration system circulates water, it passes through a device called a salt chlorine generator, often referred to as a salt cell.*

3. Electrolysis creates chlorine. *Inside the salt cell, a low electrical current passes through the saltwater. This process, called electrolysis, converts dissolved salt into chlorine.*

4. Chlorine sanitizes the pool. *The newly created chlorine kills bacteria, algae and other contaminants, keeping the water clean, clear and safe to swim in.*

5. The cycle starts again. *After the chlorine does its job, it naturally converts back into salt, allowing the process to repeat continuously.*

The result is a pool that steadily generates smaller amounts of chlorine instead of relying on large manual doses. That's why many swimmers say saltwater pools feel gentler on the skin and eyes and have less of the harsh chlorine smell often associated with traditional pools. *LL*









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ROOM OF THE MONTH

Pass the popcorn

Hidden speakers and cinematic style turn this home theater into a scene-stealer

STORY BY ALEA WILKINS
PHOTOGRAPHY BY BEN IVINS

When the theater feels too far away, or a favorite film deserves a proper rewatch, this home offers a compelling alternative. Designed by ***Fusion Audio + Video***, the space brings cinematic scale indoors, with a focus on clarity, comfort and sophistication.

A grand fixed screen anchors the room, paired with a high-contrast 4K laser projector that delivers crisp, immersive visuals, from opening credits to final frame. Surround-sound is thoughtfully engineered, with premium speakers and amplifiers positioned to create a balanced, room-filling experience that never overwhelms.

The layout is equally considered. Two tiers of stadium seating provide unobstructed sight lines, while soft, low-level lighting keeps the atmosphere relaxed and refined. Along the walls, framed movie posters reveal one of the room's most unique details. They double as acoustic treatments, enhancing sound performance while maintaining a clean, collected aesthetic.

A vintage-style popcorn machine adds a final layer of charm, bringing a familiar scent and a sense of ritual to the experience. Settle in, and let the room take it from here. LL

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Slice of paradise

BOLD PATTERNS AND BRIGHT COLORS PACK BIG PERSONALITY INTO THIS BLUFFTON POWDER ROOM

STORY BY ALEA WILKINS + PHOTOGRAPHY BY KRISTIN YODER

When you're working with a small space, why not go big? This vivid powder room, designed by Leslie Trenta of ***Marsh on the May Interiors*** *for her Old Town Bluffton home, answers that question with tropical flair. Pairing a custom wallpaper, glittering décor and plenty of pink, the space balances its elements to make a grand statement despite its tight quarters.*



PALM ROYALE

A grand floral chandelier continues the tropical theme. Rendered in a Tuscan gold finish, its candelabra frame recalls vintage glamour as it sprawls into tranquil palm leaves, cascading overhead like sun-kissed rays.



SUPER BLOOMS

Like a saltwater breeze, the wallpaper instantly imbues the space with a sunny disposition. Its vivid pattern, custom made by Trenta and textile designer Mary Catherine Folmar of Cotton and Quill, depicts a technicolor tropical scene. Below, Nickel Gap wainscoting keeps the jungle-like print from feeling unruly.



PAST MADE PERFECT

Sourced from Savannah, a vintage chest of drawers serves as the base for this custom vanity. Refurbished with a waterproof marble surface and nickel sink, the piece feels reborn while maintaining its vintage charm.



TROPICAL TAKEOVER A jewel box of color and character, this Old Town Bluffton powder room makes a bold first impression. Lush botanical wallpaper climbs the walls beneath a soft aqua ceiling, while a vintage dresser-turned-vanity grounds the space with warmth and history.



NAILED IT

In the custom vanity a nickel sink adds functionality and subtle dimension. Its metal finish introduces a slightly cooler edge amid the room's warmth, and its hammered texture cleverly echoes the crocodile soap dish at its side.



TICKLED PINK

As a finishing touch, a Turkish rug rests beneath the sink, softening the room's hard surfaces. Despite its intricate pattern, its colors echo the wallpaper, creating a look that feels cohesive rather than cluttered.



LOOKIN' SHARP

Hand-painted crocodile print covers the tray, and a mini figurine adds a touch of whimsy. Here, even the soap dish gets its moment.



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EXPERT ADVICE

Breathe it in

STEAM SHOWERS ADD SPA-LIKE SERENITY AND HOLISTIC WELLNESS TO YOUR HOME

STORY BY ALEA WILKINS

*A trip to the spa is only steps away with a steam shower. Melting away stress and muscle stiffness, this treatment is the latest to make its way into the home. While saunas and heated pools bring their own luxuries, steam showers offer holistic bliss with minimal effort. Nearly any shower can be transformed into a spa-like oasis, granting an instant, all-access pass to serenity. As this home-design trend spreads across the Lowcountry, **Gateway Supply Co.** shares why locals are choosing steam showers for ultimate relaxation.*



© PHOTOS PROVIDED BY MR. STEAM

Improves physical and mental health

Tranquility begins with a deep breath. Steam showers open nasal passageways with their warm mist, promoting improved respiratory health. When allergy season strikes, a quick session can help relieve congestion. If you're feeling under the weather, steam can soothe scratchy, sore throats. Steam showers also promote healthy circulation, loosening stiff, overworked muscles. Whether you're speeding up post-workout recovery or winding down after a long day, the treatment gently eases aches and leaves you feeling reinvigorated. When combined with soothing scents like lavender or eucalyptus, the benefits extend to mental wellness. Stress and anxiety fade, inviting more restful sleep, an enhanced mood and a greater sense of calm.

Cost-effective and eco-friendly

Beyond health benefits, investing in a steam shower can be good for both the planet and your budget. A 30-minute steam session uses less than two gallons of water, while a standard hot shower can use two to five gallons per minute. Steam showers also consume less energy, helping reduce utility costs. According to the experts at Gateway, they cost mere cents to operate. Plus, unlike adding a sauna or hot tub, steam showers can often be installed in existing bathrooms, lowering upfront costs and long-term maintenance expenses. It's an indulgent upgrade that feels as good financially as it does physically. *LL*

ADDITIONAL BENEFITS

The perks of a steam shower are as extensive as they are unique, enhancing the home with luxurious, holistic wellness.

***Skin care:** By opening pores for a deep, hydrating cleanse, steam showers can help relieve irritation, acne and dryness, leaving skin with a refreshed glow.*

***De-wrinkle clothes:** Hang garments inside while the steam runs to smooth wrinkles without the hassle.*

***Humidity for indoor plants:** Like a greenhouse, steam showers provide beneficial humidity for plants such as orchids and ferns.*

***Increase resale value:** Spa-inspired features like a steam shower can boost home value and appeal to Lowcountry buyers.*



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COLORS OF THE MONTH

Sunny disposition

A retro-inspired palette brings warmth, joy and a touch of nostalgia to the table

STORY BY LANCE HANLIN

June is when the light turns generous. Mornings glow soft and golden, afternoons stretch long and bright, and evenings settle into a warm glow that draws everyone to the table. This dining room follows that rhythm with a palette that feels both nostalgic and new. Drawn from Dutch Boy's Serendipity Palette, it creates a space that feels cheerful, lived-in and ready for everyday summer moments. At the center is Melodious Ivory, Dutch Boy's 2026 Color of the Year, a warm neutral that sets a calm tone across the walls and decorative fireplace. It pairs with a buttery yellow on the ceiling and trim and a soft nectarine accent on the sideboard, building a layered warmth.



©DUTCH BOY PAINTS

Get the look

This palette works because it balances warmth with restraint. It embraces color but never lets it take over.

Start with a warm neutral.
Melodious Ivory proves that neutrals can still carry the room, reflecting light in a way that feels soft and welcoming.

Use color where it surprises.
A yellow ceiling shifts the entire mood, drawing the eye up and filling the space with light.

Add a playful accent.
A painted sideboard introduces personality without committing the whole room to bold color.

Ground it with natural materials.
Light wood, woven textures and soft textiles keep the palette from feeling too sweet and make the space feel relaxed and livable.

Keep styling simple.
A few pieces — glassware, candles, greenery — are enough. Let the color do the work.

WALLS & FIREPLACE

DUTCH BOY MELODIOUS IVORY (313-2DB)
A creamy, sun-washed neutral that sets the foundation, wrapping the room in a soft, welcoming glow. It reflects light beautifully and lets other elements shine. An eggshell finish keeps it smooth and durable.

CEILING & FIREPLACE TRIM

DUTCH BOY SIMPLY YELLOW (115-3DB)
This warm yellow lifts the room, washing the ceiling and trim in a soft, sunny glow. Nostalgic yet fresh, it brightens the space and highlights architectural details. Use matte on the ceiling and satin on the trim.

SIDEBOARD

DUTCH BOY NICE NECTARINE (210-4DB)
A soft, peachy accent that adds a playful focal point. It bridges the palette and brings a subtle retro note without overpowering the room. A satin finish gives it a clean, furniture-like feel.


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PARTNER CONTENT

Southern Exposure

THE LOWCOUNTRY MAY FEEL LIKE PARADISE, BUT ITS CLIMATE PLAYS BY DIFFERENT RULES. HERE ARE FIVE COMMON MISTAKES NEW HOMEOWNERS MAKE AND HOW TO AVOID THEM

STORY BY ALEA WILKINS

Between year-round sunshine, signature hospitality and enough barbecue to go around, life in the South has a way of drawing people in. It's no surprise that after years of snow shovels, icy driveways and gray winters, so many newcomers head to the Lowcountry in search of warmer days and a slower pace. But coastal living comes with its own learning curve. Here, hurricane season, humidity, salt air and intense summer heat can quickly expose homes that weren't designed for the climate. To help new residents settle in successfully, Savannah Hardscapes sales manager Grant Cook shares five common outdoor living mistakes homeowners make and how to avoid them.



GO WITH THE FLOW Proper grading, drainage systems and runoff planning are essential for protecting outdoor living areas and preventing water from pooling near the home.

Choosing materials that trap heat

Tiles, pavers and hard surfaces lay the foundation for an outdoor space, but some materials that work well in cooler climates struggle under the Southern sun. "Up north, bluestone is great for a patio or pool deck, but down here, not so much," Cook says. Materials like bluestone, flagstone and certain types of concrete absorb and retain heat quickly, making them uncomfortable during the peak of summer. Instead, Cook recommends heat-resistant materials like travertine and limestone for pool decks, patios and other paved spaces. "They look beautiful, and your feet won't burn," he says.

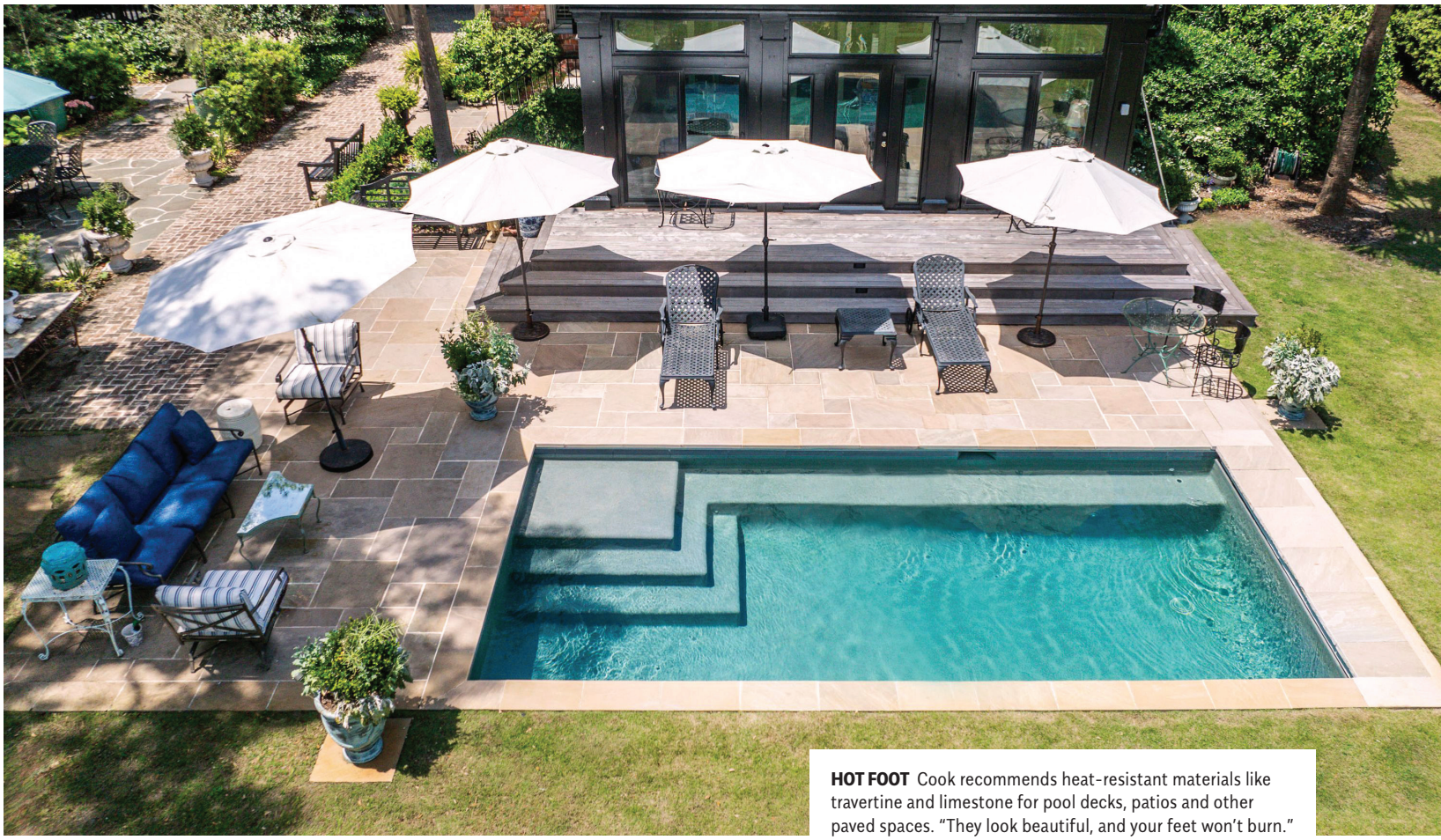
Overlooking drainage and stormwater planning

Hurricane season always returns unwelcome, and heavy rain can expose poor drainage in a hurry. "During August's heavy rainstorms, if you don't have the drainage system done properly, your deck could flood in 20 minutes," Cook says. Proper grading, drainage systems and runoff planning are essential for protecting outdoor living areas and preventing water from pooling near the home.

Cook recommends working closely with landscaping and hardscape professionals early in the design process to ensure rainwater flows safely away from the property. Spending extra time planning upfront, he says, can prevent expensive repairs and frustration later.

Building too close to protected areas

Excitement over a new outdoor project can sometimes cause homeowners to overlook local building restrictions. Along the coast, portions of beachfront property and marsh-adjacent land fall under strict environmental regulations designed to protect natural resources and reduce erosion risks. The South Carolina Department of Environmental Services' Bureau of Coastal Management reviews permits and construction plans in many of these sensitive areas. Cook says newcomers unfamiliar with Lowcountry regulations can accidentally plan projects in places where building is restricted. "Everything is so amazing down here. People are moving from all over the country, and a lot of times, they're brand new to the area," he says. "That's where we use our knowledge to guide them."



HOT FOOT Cook recommends heat-resistant materials like travertine and limestone for pool decks, patios and other paved spaces. "They look beautiful, and your feet won't burn."



Ignoring the value of natural shade

During the summer, even the most beautiful backyard can become uncomfortable without relief from the sun. Umbrellas and awnings certainly help, but Cook encourages homeowners to think more naturally when designing outdoor spaces. Mature live oaks, thoughtfully placed landscaping and pergolas covered in climbing greenery can create cooler, more inviting gathering areas while blending seamlessly into the Lowcountry landscape. A pergola draped in Carolina jessamine, for example, can provide welcome shade without sacrificing airflow or views of the marsh.



Treating outdoor living like a seasonal luxury

One of the biggest mistakes newcomers make is designing outdoor spaces as if they'll only be used a few months each year. In the Lowcountry, outdoor living is part of everyday life nearly year-round. "Take advantage of outdoor living 12 months a year, whether that means pools, outdoor seating areas or even fire pits for cooler days in late fall and winter," Cook says. Screened porches, outdoor kitchens, fireplaces and comfortable seating areas can dramatically extend how often homeowners enjoy their backyard spaces. Here, grilling in February and gathering outdoors in November are simply part of the lifestyle.



Moving South comes with a unique set of surprises, but thoughtful planning can make all the difference. By working with local experts and designing with the Lowcountry climate in mind, homeowners can create outdoor spaces that handle the heat, weather the storms and fully embrace the coastal lifestyle that brought them here in the first place.

FREQUENT FLYER

Blue grosbeak

The perfectly matched pair you almost never see

STORY BY BAILEY GILLIAM



LISTEN UP
Scan this QR code to hear the call of the blue grosbeak.

©MARY ALICE TARTLER

HERE FOR THE SUMMER Blue grosbeaks are warm-season visitors in the Lowcountry, arriving in late April or May. They stay through the breeding season, most active in early summer, and depart by September or early October.

The blue grosbeak feels almost too perfectly named. "Blue" for the male's rich, saturated color. "Grosbeak" for that oversized, triangular bill that looks like it takes up half its face. But before you notice the beak, you notice the color.

Color story, perfectly paired

This might be one of the most visually balanced couples in the bird world. The male is a deep, velvety blue, set off by warm cinnamon wingbars. The female wears that same cinnamon-brown, with just a whisper of blue in her wings and tail. Together they look like complementary colors brought to life: a matched set without being identical. He takes the spotlight, often perched high on shrubs or wires, delivering a rich, warbling song. She stays lower, moving quietly through the cover. They are likely monogamous for the season and may raise two broods together. A steady, well-synced pair that seems to have the whole arrangement figured out.

Big beak, big appetite

Then there is the beak. Grosbeaks are named for it, and for good reason. That thick, powerful bill is built for cracking tough seeds, but blue grosbeaks are not picky. They go after large insects too. Despite the name, they are not closely related to other grosbeaks. While pine grosbeaks are actually finches, blue grosbeaks are more closely tied to cardinals and buntings, with the lazuli bunting as their nearest relative. Same tool, different branch of the family tree.

Easy to miss, hard to forget

For all that color, they are surprisingly easy to miss. Blue grosbeaks favor shrubby fields, woodland edges and overgrown pockets where a single pair may spread out across two to 20 acres. Imagine finding one bird in that much space. Unless a male is singing, they disappear into the landscape, flicking their tails sideways and keeping a low profile. You are far more likely to hear one than see one. Still, it is worth looking.

The long way, the bold way

For a bird that keeps such a quiet presence, the blue grosbeak makes a bold move when it matters. They arrive late, raise their young and then head south with purpose. Western birds take the long route over land into Mexico. Eastern birds go straight across the Gulf of Mexico, then island-hop into the Caribbean. No rest stops. No margin for error. Just open water and instinct. It is the shortest route, but not the easiest. And maybe that is the point. Quiet, precise and suddenly fearless, the blue grosbeak proves you do not have to make a lot of noise to leave an impression. LL

Where to find them

"The blue grosbeak is a bit secretive and prefers to hide in thickets of dense vegetation. They can be coaxed into yards that offer the right combination of 'wild' cover and specific food. They have a strong preference for white proso millet, sunflower and cracked corn. Offering live or dried mealworms on a platform feeder can also be a major attraction. Blue grosbeaks feel most comfortable feeding on or near the ground, so it helps to place feeders along the edges of your yard near dense shrubbery."

– Mary Alice Tartler, Audubon master birder



©ALAN BIGGS

QUIET COUNTERPART Often overlooked beside the male's bold blue, the cinnamon-brown female blue grosbeak complements her mate.

Essentials

Get everything you need for backyard birding at ***Wild Birds Unlimited*** in the Festival Centre at Indigo Park on Hilton Head Island.

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- *Oil and striped sunflower*
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WILDLIFE WONDER

Night moves

While the Lowcountry sleeps, southern flying squirrels take to the air

STORY BY BAILEY GILLIAM



©TRAVIS POTTER

BUILT TO GLIDE A southern flying squirrel stretches its patagium, a fur-lined membrane that allows it to glide up to 300 feet between trees. Using a specialized wrist cartilage to control tension, it steers with precision, even making sharp midair turns to evade predators.

Most nights in the Lowcountry, the sky feels still. The marsh quiets. The trees settle. Just when it seems like nothing is moving, something is.

High above, in the dark, flying squirrels are at work. Bats may be the only mammals that fly, but they aren't the only ones moving through our night skies. For tens of millions of years, small, furry mammals have glided through forests around the world, including right here at home. Rarely seen and often overlooked, flying squirrels are among the Lowcountry's most intriguing residents. Most people don't realize they're here, but on a still evening you might hear them.

"They're extremely nocturnal," says Hilton Head Island wildlife rehabilitator Tiffany VanBlaricum. "That's why you rarely ever see one. But you can hear them at night. They sound a lot like loud crickets; they'll sing their songs all night long."

Those soft, high-pitched, sonar-like calls are often the only clue that an entire hidden world is active just overhead. With large, round eyes built for night vision and a wide-eyed charm that's hard to ignore, flying squirrels are perfectly adapted to life in the dark, navigating the canopy with precision while the rest of us sleep.

Built to glide

Despite their name, flying squirrels don't actually fly. They glide. Stretching a thin, parachute-like membrane called a patagium between their front and back limbs, they leap into the air and sail from tree to tree, sometimes covering distances of up to 300 feet. Their flat tails act as rudders, helping them steer, brake and even make sharp turns midair before landing neatly against a trunk. Then they climb and do it again. Quiet. Efficient. Effortless.



©JEANNE PADDISON

Forest caretakers

Beyond the spectacle, they play a role most of us never notice. "The flying squirrel is an integral part of our ecosystem," explains Jeanne Paddison, executive director and lead wildlife rehabilitator at Savannah Wildlife Rescue Center. "If you have flying squirrels, it shows that you have a healthy ecosystem." Unlike gray squirrels, which bury seeds, flying squirrels specialize in spreading spores and fungi, a process that keeps the forest floor alive. "Fungi are essential to our ecosystem," Paddison says. "They help keep the forest floor healthy."



©JEANNE PADDISON

OH, BABY
A baby flying squirrel gains essential nourishment at the Savannah Wildlife Rescue Center so it can one day be released back into the wild.

They may feel rare, but they're not. Flying squirrels live anywhere there are mature trees, from deep woods to neighborhoods. Their invisibility comes down to timing. While we sleep, they glide, forage and communicate above us. In North America only a few species exist. Here in the Lowcountry, just one: the southern flying squirrel. Still, they belong to a much larger global family, most of which is found in Asia.

Stronger together

Their social lives are just as compelling as their aerial skills. "They can only be released back to the wild in groups," VanBlaricum says. "A single squirrel will not survive out alone. They are colony animals." They nest together for warmth and protection, relying on each other in ways many small mammals do not. "You can't release a stranger into an existing colony either," she adds. "That's why many rehabbers end up keeping the singles they get in. But the squirrels bond very well to their new human family. They're very sweet and loving."

At wildlife rescue centers, they arrive at their most vulnerable, after falling from nests or becoming separated from their mothers. Raising them takes time, warmth and careful attention. In the wild that early window is everything. Without it, survival becomes uncertain.

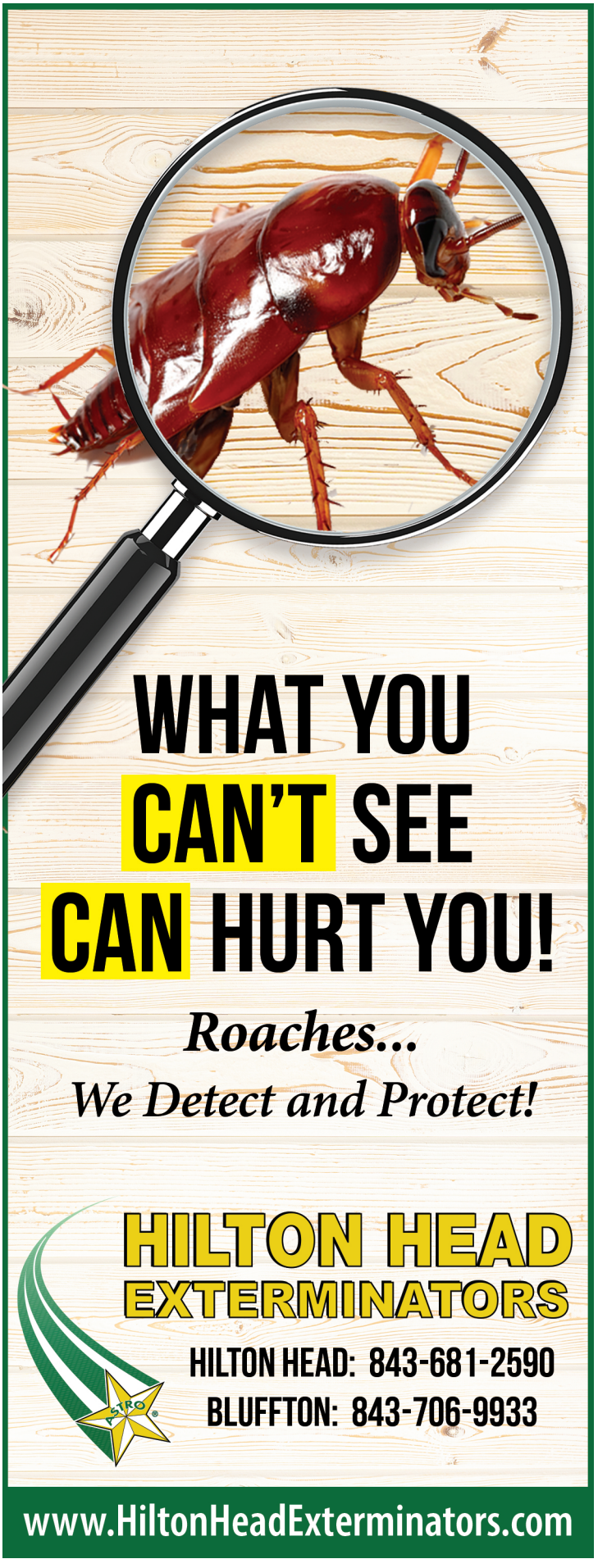
Living with flying squirrels

Flying squirrels are not pests. They are native, highly beneficial wildlife that depend on mature trees and healthy forests to survive. If you hear them at night or discover signs of activity near your home, the best approach is coexistence. They do not damage structures as larger rodents might, and they play an important role in dispersing fungi and supporting forest health. The most important thing is to avoid sealing them inside spaces during nesting season. Instead, wait until they have naturally moved on before making any exclusions. Preserving old trees, building nest boxes, limiting unnecessary nighttime disturbance and supporting healthy wooded habitats all help ensure these tiny gliders continue thriving in the Lowcountry canopy. *LL*

Local rehabilitators

If you find an injured, orphaned or trapped flying squirrel, contact:

Tiffany VanBlaricum: *843-422-2654*
Savannah Wildlife Rescue Center: *912-596-1237*
Paws Animal Wildlife Sanctuary: *864-683-3190*

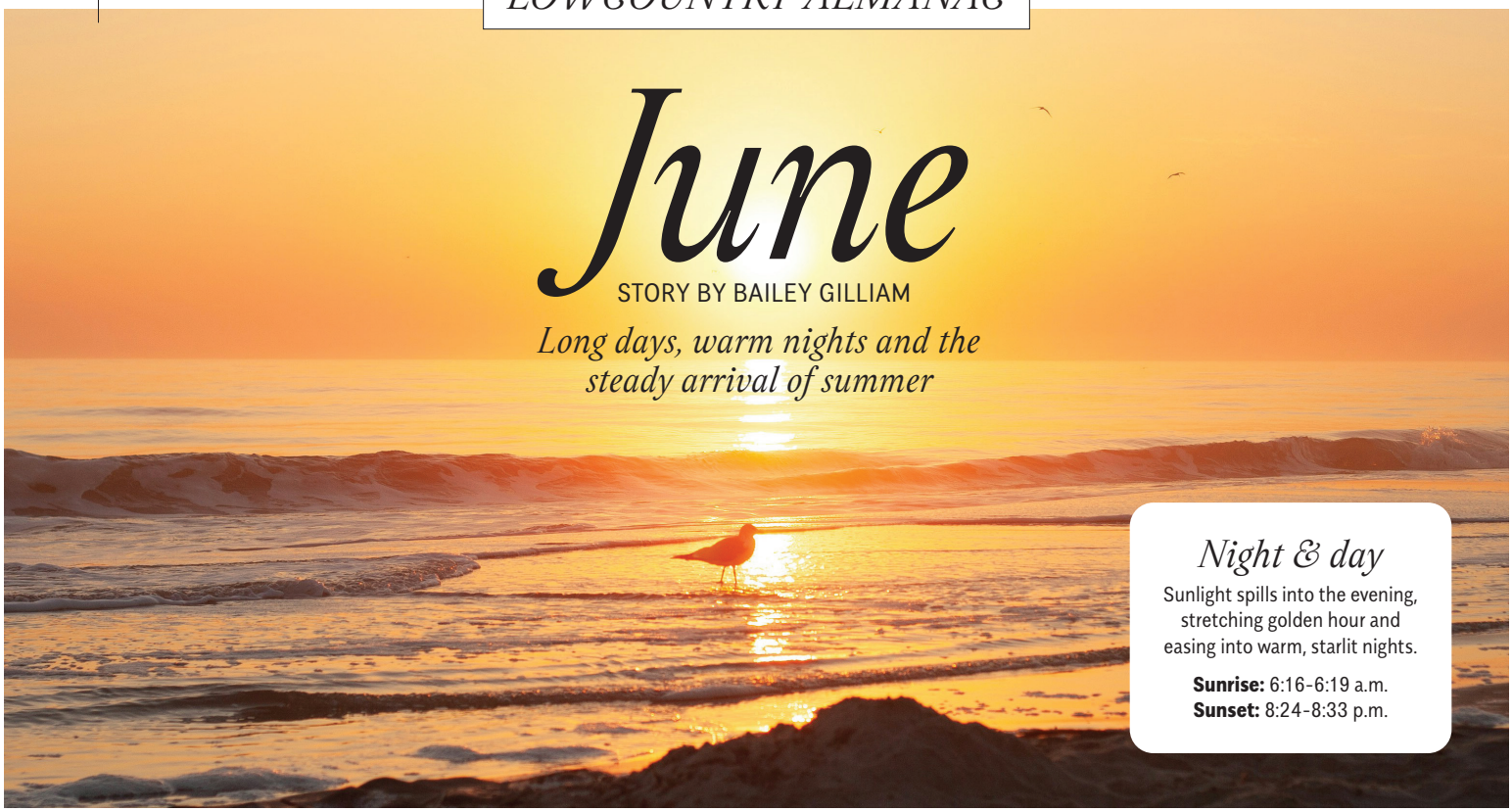


LOWCOUNTRY ALMANAC

June

STORY BY BAILEY GILLIAM

Long days, warm nights and the steady arrival of summer



Night & day

Sunlight spills into the evening, stretching golden hour and easing into warm, starlit nights.

Sunrise: 6:16-6:19 a.m.
Sunset: 8:24-8:33 p.m.

BRACE FOR THE WAVE Hilton Head Island's busiest season runs from Memorial Day in late May through Labor Day in early September. Those quiet beach walks of winter and spring, like this sunset at Driessen Beach Park captured by Luronda Hedge, grow scarce as beaches, restaurants and public spaces fill with visitors.

June arrives in the Lowcountry with a noticeable shift. The slow awakening of spring gives way to the energy of summer as tourist season kicks into full gear. At the same time, the days stretch to their longest, the heat settles in, and life moves outdoors. Named for Juno, the Roman goddess of protection and vitality, June has long symbolized growth and abundance. With guidance from the *2026 Old Farmer's Almanac* and *Grow Great Vegetables South Carolina*, this almanac helps you move through the month in step with the season.

Weather outlook

Summer takes hold in June, bringing higher temperatures, rising humidity and long stretches of sunshine.

Average temperature: 82 degrees
Rainfall: 4 1/2 inches

FORECAST BY WEEK
June 1-10: Isolated thunderstorms, then sunny; hot
June 11-19: Thunderstorms; hot
June 20-23: Sunny, mild
June 24-30: Scattered thunderstorms, tropical storm threat; cooler



©ZACH GRENTHER

Astronomical events

Peak Milky Way season is late spring into summer, with the clearest views arriving after midnight into the early morning hours. June is anchored by the solstice, when daylight reaches its longest span, and warm nights invite you to relax a little longer under the stars.

June 15: New moon begins
June 21: Summer solstice, the longest day of the year
June 29: Full "Strawberry Moon," named for peak wild strawberry harvest

Tides & currents

*Stay in sync with the coast. **Scan this QR code** for the latest tide and current predictions from NOAA.*

In the garden

June is a month of maintenance. With heat building and plants established, attention turns to watering, mulching and harvesting.

PREP Weed often to preserve moisture and nutrients. Water deeply if rainfall falls below one inch per week. Mulch tomatoes, peppers, eggplant, okra, cucumbers and asparagus.

PLANT Warm soil favors heat-loving crops and steady succession planting.
Outdoors: *Sow heat-tolerant lettuces, crowder peas and okra. Continue planting beans, cucumbers, corn, edamame, squash, melons and limas. Add sweet potato slips and watermelons.*
Indoors: *Your work inside is done. Take a well-earned break.*

HARVEST June rewards with abundance: beans, beets, ***blueberries***, broccoli, cabbage, carrots, celery, chard, cherries, collards, cucumbers, garlic, lettuce, new potatoes, onions, peas, green peppers, plums, raspberries, scallions, squash, tomatoes, turnips and zucchini.





Best days

Let the moon guide your timing.

Go fishing with dad: June 20
Start a new project: June 15
Get married: June 22, 23
Pickle garden produce: June 7, 8
Plan a sunset cruise: June 20-23
Take a road trip: June 11-19

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TROWEL TALK

Garden to grill

The Father's Day gift pitmasters will love, and how to keep plants happy in the heat

STORY BY ALEA WILKINS AND SUZANNE BARTON





Flowers are the obvious choice for Mother's Day, but dads deserve a gift from the garden too. For the grill master, The Green Thumb's ***Suzanne Barton*** shares the perfect present to spice up summer cooking: Barbecue rosemary that works as both seasoning and skewer. Elsewhere in the garden, she reveals the common mistake that can cause plants to wilt and how to care for flowers in hanging baskets. This month a little extra love goes a long way.

[LL] I just bought some flowers in hanging baskets. What's the best way to take care of them? **[SB]** Hanging baskets of flowering annuals are a beautiful way to add colorful height to your garden, but they come with a unique set of challenges. Since the baskets are suspended in the air, the plants inside can't escape the summer heat. Unlike in-ground plants, they can't draw nutrients or water from surrounding soil. In this way, they're kind of like a pet. The only way they can get water and food is from you, so tend to your hanging baskets with extra care.

HANGING BY A THREAD Hanging baskets bring instant color and height, but they rely entirely on you to thrive. With no access to ground moisture or nutrients, these blooms need frequent watering and regular feeding to withstand the heat.

[LOCAL Life] What should I get my dad for Father's Day?
[Suzanne Barton] Barbecue rosemary is such a fun gift for dads who love to grill. Its stems grow upward in sturdy, straight lines that can actually be used in place of ordinary wooden skewers. Spear your veggies or meat (I prefer lamb; with rosemary, it's a match made in heaven). Lay them on the grill, and cook as usual. The rosemary adds such a lovely scent for backyard cookouts, and when you take a bite, that delicious, herbaceous flavor just sings. Plus, rosemary can deter pests like cabbage moths, carrot rust flies, slugs and snails.



SKEWER THE FLAVOR Barbecue rosemary pulls double duty in the backyard. Its sturdy, upright stems can be used as natural skewers, infusing grilled meats and vegetables with a subtle, herbaceous flavor while adding a fragrant touch to summer cookouts.



MEASURE WHAT MATTERS
A rain gauge takes the guesswork out of watering. Gardens need about one inch of water per week, but it has to soak deep into the soil to reach the roots. Shallow watering leads to weak, surface-level roots that dry out fast in the Lowcountry heat.

[LL] I'm watering multiple times a week. Why are my plants still wilting? [SB] Half the time, when folks have dry, wilting gardens, the issue isn't how often they're watering but how deep the water goes. In the summer your garden needs at least one inch of water per week, either from rain, irrigation or a combination of the two. If water isn't soaking deep enough into the soil, your plants' roots, instead of expanding downward into moist soil, will adjust to grow just beneath the surface where the water is breaking through. This can make your garden more susceptible to drought. All it takes is one 95-degree day for everything to become dry as a bone. To avoid this, consider setting up a rain gauge and scheduling your irrigation system to run first thing in the morning.

Honey, honey

Sweet, summery and a little sentimental, honeysuckle ushers in the new season while reminiscing on the past. As June's birth flower, the plant symbolizes joy and romance. Its bright, conical blossoms appear in bursts like fireworks, evoking the magic that comes at the beginning of a new relationship. However, like an unforgettable summer fling, the plant also represents nostalgia, a wistfulness for first love that lingers in its gently drooping blooms.



In South Carolina coral honeysuckle is a native, noninvasive variety. Its vivid blossoms pair beautifully with other Lowcountry blooms like azalea and hibiscus, and its height adds drama and dimension to otherwise one-note gardens. With long, twisting vines, honeysuckle can grow on a trellis, tuteur or wall. According to Barton, this makes it ideal for covering up anything undesired. "They're perfect for blocking things like electrical panels, outdoor showers or even a view of the neighbor's yard," she says. "Instead of a plain wall or pallet, why not make it beautiful?"

Pollinators like butterflies and hummingbirds feed on honeysuckle's nectar, making the perennial ideal for wildlife observers. If you're in search of a birthday gift that's sure to wow, this month's birth flower is low-maintenance, high-impact and full of love. *LL*

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Salty adventures

CRUISE, CRAB, PADDLE, AND EXPLORE YOUR WAY THROUGH SUMMER

STORY BY BELLE WHITFIELD

Summer nights at Shelter Cove Harbour & Marina are easy to recognize. The music drifts across the harbor. Families wander the promenade with ice cream in hand. Boats ease in and out of the marina as the sun drops behind Broad Creek. And on Tuesday nights from June 9 through Aug. 18, the sky erupts in color during the marina's famous fireworks shows.

But beyond the fireworks lies another side of Shelter Cove. During the summer months, the marina transforms into one of the island's busiest launch points for salty adventures of every kind. From hands-on crabbing excursions and fossil hunts, to high-speed catboat rides and peaceful paddleboard yoga, the harbor has become a jumping-off point for exploring the Lowcountry by water. Whether you want adrenaline, wildlife, relaxation or a little of everything, there's likely a boat leaving the dock for it.



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Family ski day

Skip the typical beach setup, and spend the day tubing, waterskiing, wakeboarding or kneeboarding with the family instead. These customizable private charters are designed for all skill levels and allow families to mix high-energy fun with laid-back cruising. Safety gear, instruction and guidance are all included. ***Details:*** *Starting at $545 for 3 hours, outsidehiltonhead.com*



©SHELTER COVE HARBOUR & MARINA

Two-person catboat adventure

Looking for speed? These two-person catamarans zip through the waterways at speeds up to 30 mph, offering a fast-paced way to explore Hilton Head's marshes. Guided tours combine sightseeing, wildlife spotting and hands-on boating in an experience that's beginner-friendly but still thrilling. Drivers must be 18 or older, while passengers can be as young as 5. ***Details:*** *$135 adult, $115 child, sheltercovehiltonhead.com*



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Kids surf and ocean adventure

For kids who would rather spend summer splashing, surfing and exploring than sitting indoors, this Native Son Adventures experience delivers. Held near the Dunes House in Palmetto Dunes, the four-hour program includes surfing, cast-net lessons, eco-education and beach-based activities designed to keep children active and engaged all morning long. Mini sessions are also available for younger adventurers.
Details: *$149-$299, ages 5-17, nativesonadventures.com*



©SHELTER COVE HARBOUR & MARINA

Sport crabbing adventure

Hop aboard the Captain Kidd for one of the most surprisingly fun outings on the island. This 1-hour, 45-minute adventure begins with a narrated cruise through Hilton Head's marshes before the boat anchors in shallow water for a friendly crabbing competition. After a quick lesson from the crew, guests race to catch the most crabs for bragging rights and the coveted winner's T-shirt. Relaxed, funny and family-friendly, it's the kind of old-school Lowcountry fun that appeals to all ages.
Details: *$45-$55, captainkiddhiltonhead.com*



©OUTSIDE BRANDS

SUP yoga

Broad Creek becomes your yoga studio during this stand-up paddleboard class that blends balance, stretching and mindfulness with calm Lowcountry scenery. Led by a certified instructor and naturalist guide, the class is designed for beginners and experienced yogis alike. The peaceful setting makes this one of the marina's most relaxing summer experiences.
Details: *$60, outsidehiltonhead.com*



©OUTSIDE BRANDS

Daufuskie Island tour

Part history lesson, part scenic cruise and part island escape, this full-day excursion explores one of the Lowcountry's most fascinating destinations. Guests travel by boat through the salt marsh before touring quiet dirt roads beneath moss-draped oaks on Daufuskie Island by golf cart. Stops include historic landmarks, local storytelling and lunch at the Daufuskie Crab Company overlooking the Intracoastal Waterway.
Details: *$135 adult, $85 child, outsidehiltonhead.com*

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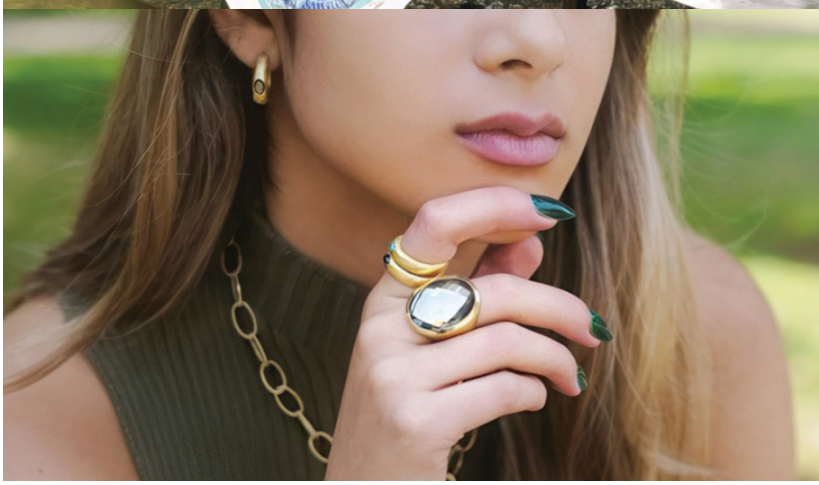

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The ultimate Lowcountry day

For visitors who want a little bit of everything, this private experience from Outside Hilton Head offers a fully customizable day on the water. Cruise to remote beaches, search for shark teeth, explore sandbars, fish hidden waterways or simply relax while a captain-guide shares stories and natural history along the way. ***Details:*** *From $795, outsidehiltonhead.com*



©NATIVE SON ADVENTURES

A day with a native

This customizable outing pairs guests with a local guide who knows Hilton Head's waterways, hidden beaches and fossil-rich shorelines, inside and out. Trips can range from shark-tooth hunting adventures to entirely personalized excursions built around your family's interests. ***Details:*** *From $365, nativesonadventures.com*



©OUTSIDE BRANDS



Private Shark Tooth Island cruise

Part treasure hunt and part eco-tour, this private cruise heads toward the Savannah River, where guests search remote islands for shark teeth, pottery fragments, shells, whale bones and petrified wood washed ashore from the river bottom. Every excursion is a little different, adding to the excitement of discovery.
Details: *From $595, outsidehiltonhead.com*



©OUTSIDE BRANDS

Fireworks and nature boat cruise

If you want the best seat for Shelter Cove's famous summer fireworks, this may be it. The evening begins with a 90-minute dolphin eco-tour through Broad Creek before ending with front-row views of the fireworks reflecting across the salt marsh.
Details: *From $65, outsidehiltonhead.com*



THE ULTIMATE IN PET BOARDING WITH TWO LOCATIONS.

The team behind **Evergreen Pet Lodge** is proud to announce the opening of its second location in June. The new facility, **Evergreen South**, will be located in the former Red Rover space on the South end, creating both a North and South location to better serve the community.

Designed with local pet families in mind, **Evergreen South** is a state-of-the-art facility offering Royal Suites, luxury suites, and standard boarding for dogs, as well as a dedicated cat cattery featuring luxury and Presidential Suites for feline guests.

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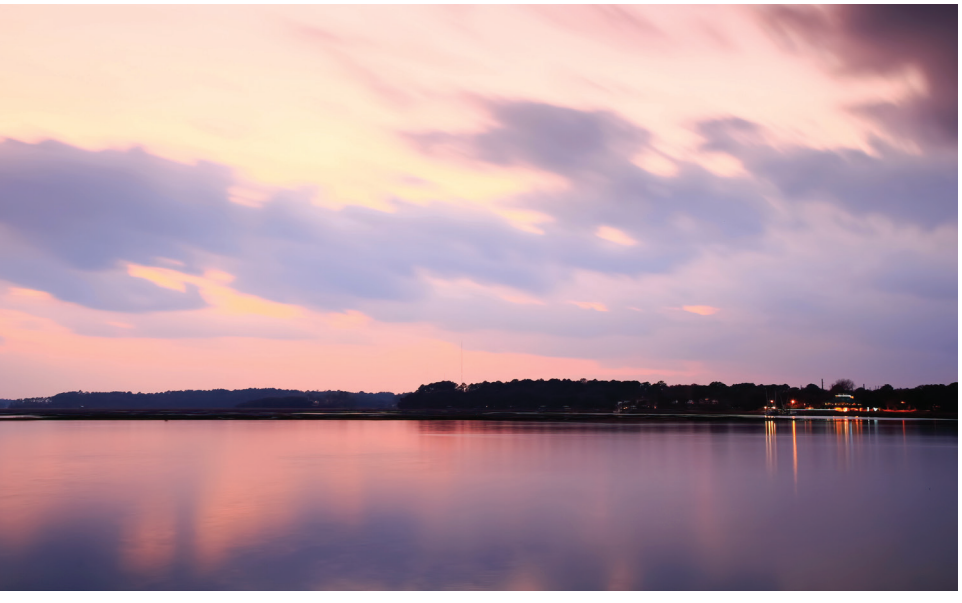
Where the water calls

TEN SALTY WATERWAYS THAT SHAPE LIFE HERE AND INVITE YOU IN

STORY BY LANCE HANLIN



Beautiful water defines the Lowcountry. It shapes the rhythm of the day, influences how locals gather and turns everything from winding creeks to wide-open sounds into part of everyday life. Some waterways invite adventure, others reward stillness, but all of them help create the salty character of the region. ***Whether you are chasing dolphins, sunsets, fresh oysters or simply that unmistakable salt-air feeling, these 10 waterways each offer their own way to experience the Lowcountry at its most authentic.***



Big water, big sky CALIBOGUE SOUND

This is where Hilton Head Island feels truly untamed. Stretching between Hilton Head and Daufuskie Island, Calibogue Sound is vast, windswept and constantly changing. Powerful tides churn through the sound, while dolphins cruise the shoreline in search of their next meal. Sailboats drift across the horizon. Shrimp boats rumble toward open water. Sunsets explode in streaks of orange, pink and gold that reflect across the waves. Whether you are fishing, kayaking, dolphin watching or racing across the water on a jet ski, Calibogue delivers some of the island's most unforgettable scenery.

Experience it: *Wander the quieter stretches of shoreline in Sea Pines for sweeping views across the sound, then return after dark when minimal light pollution makes this one of the island's best spots for stargazing. Or board a ferry to Daufuskie for a day of sandy roads, waterfront dining and laid-back adventure.*



Beautiful backdrop MAY RIVER

There is a reason locals speak about the May River with a sense of ownership. It is Bluffton's front porch. This pristine, shellfish-harvesting river winds past Old Town beneath sweeping live oaks, its banks stitched together with spartina, oyster shells and centuries of history. One of the few rivers in South Carolina clean enough for oyster harvesting, it remains tied to the culture and identity of the town. At sunrise, the water glows gold beneath the morning fog. By evening, it softens to glass as boats return home with the tide. In between, the river hums with life, from shrimp boats and paddle boards to egrets stalking the shoreline.

Experience it: *Settle into the bluff beside the Church of the Cross, relax on the wooden swing at Wright Family Park, or stroll to the Calhoun Street Dock and watch the tide move through the heart of Old Town.*





A tidal treasure

BEAUFORT RIVER

Few waterways carry history like the Beaufort River. Once a vital route for trade and transportation, it now moves at a slower, more reflective pace through the heart of Beaufort. Boats pass quietly along the waterfront, while marsh islands soften the horizon and church steeples rise above the shoreline. The river feels woven into the story of the town itself, connecting centuries of history with the easy rhythm of modern coastal life.

Experience it: *Walk along the open section of Waterfront Park, and watch boats pass beneath the swinging span of the Woods Memorial Bridge.*





Big ships, bigger history

SAVANNAH RIVER

The Savannah River feels larger than life. Massive container ships glide past cobblestone streets and church steeples, while tugboats churn through the current beneath the skyline of historic Savannah. Few waterways blend Southern beauty and global commerce quite like this one. For centuries the river has shaped the culture, economy and identity of the region.

Experience it: *Walk along River Street in Savannah, hop aboard a riverboat cruise, or stand near the waterfront and watch towering cargo ships slide impossibly close to shore.*

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Adventure awaits BROAD CREEK

If the May River is made for slowing down, Broad Creek is made for movement. Cutting through the center of Hilton Head Island, this tidal waterway connects marinas, neighborhoods and open water in nearly every direction. Dolphins patrol the banks at dawn, while charter captains ease away from the docks before sunrise. By midday, kayakers and paddle boarders skim across the surface beneath wide coastal skies. Broad Creek captures the island at its most active, where wildlife and recreation exist side by side in constant motion.

Experience it: *Launch a kayak from the Marshland Road Boat Landing, or stroll the boardwalk along the Shelter Cove Sculpture Trail between Shelter Cove Community Park and Veterans Memorial Park.*



Where it all connects PORT ROYAL SOUND

One of the deepest natural harbors on the East Coast, Port Royal Sound feels expansive, powerful and endlessly alive. Rivers, creeks and tidal estuaries all funnel toward this enormous stretch of water, creating a crossroads for boating, fishing, wildlife and life along the coast itself. Dolphins surface unexpectedly beside passing boats. Brown pelicans skim inches above the water. Sandbars emerge and disappear with the tide, while the horizon stretches endlessly toward the sea. It is the kind of place that reminds you the Lowcountry has always belonged to the water.

Experience it: *Cruise through the sound by boat at sunset, when dolphins surface beside the wake and the marsh glows gold beneath the fading light. Or drive across the Broad River Bridge as endless stretches of marsh, water and sky open up around you, creating one of the most breathtaking views in the Lowcountry.*



Dockside energy **SKULL CREEK**

On the north end of Hilton Head Island, Skull Creek hums with the energy of a true working waterfront. Shrimp boats and sport-fishing charters pass weathered docks, while pelicans dive into the water searching for scraps. Along the banks, the steady flow of vessels traveling the Intracoastal Waterway keeps everything in motion. The air smells faintly of saltwater, sunscreen and fried seafood. Live music drifts from open-air decks as sunset colors spread across the creek. It is lively, salty and unmistakably Lowcountry.

Experience it: *Grab an outdoor table at one of the waterfront restaurants along Squire Pope Road, order a seafood basket or frozen cocktail, and settle in as boats glide past beneath a glowing sunset sky.*



Peaceful escape **HUNTING ISLAND LAGOON**

Tucked behind the oceanfront at Hunting Island State Park, this quiet lagoon feels worlds away from the crashing surf just beyond the dunes. Sheltered by maritime forest and framed by palmettos, the still water mirrors the sky like glass, creating one of the most peaceful settings in the Lowcountry. Wading birds stalk the shoreline, while turtles slip quietly beneath the surface. Even on busy summer days, the lagoon somehow feels hidden away.

Experience it: *Walk the shaded paths surrounding the lagoon, and take in views from the recently reopened Hunting Island Lighthouse rising above the trees. Early morning is especially magical when the water is calm and the park feels almost untouched.*

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ABOUT KATHRYNE MCCRACKEN

Kathryne is a science-based Licensed Massage Therapist and LANA Certified Lymphedema Therapist with a Graduate Certificate from the University of Florida School of Medicine in Innovative Aging. The focus of Kathryne's study was the causes and effects of premature aging, and the focus of her work is the prevention and reversal of said effects.

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The quiet side of the coast

CHECHESSEE RIVER

Less traveled than many Lowcountry waterways, the Chechessee River offers solitude in its purest form. The river winds through pristine marshes and oyster beds with little development in sight, creating the feeling of stepping into the former, quieter version of the coast. The scenery shifts constantly with the tide, from exposed mud flats to endless ribbons of spartina, but the sense of calm never disappears.

Experience it: *Launch a kayak at the Edgar C. Glenn Boat Ramp, or paddle the river with the Port Royal Sound Foundation for a guided look at the ecosystem and the wildlife that depends on it.*





Wild and untamed

COLLETON RIVER

Quiet, expansive and rich with wildlife, the Colleton River reveals one of the most untouched sides of the Lowcountry. Bald eagles nest high above the marsh, while osprey circle overhead searching for fish below. On rising tides, redfish tail through the shallows as the marsh grass bends with the breeze. The beauty here reveals itself slowly, rewarding anyone willing to pause long enough to notice the details.

Experience it: *Launch from the H.E. Trask Sr. Boat Landing and spend the day drifting through the marsh with binoculars, a fishing rod or simply an appreciation for the stillness around you.* LL



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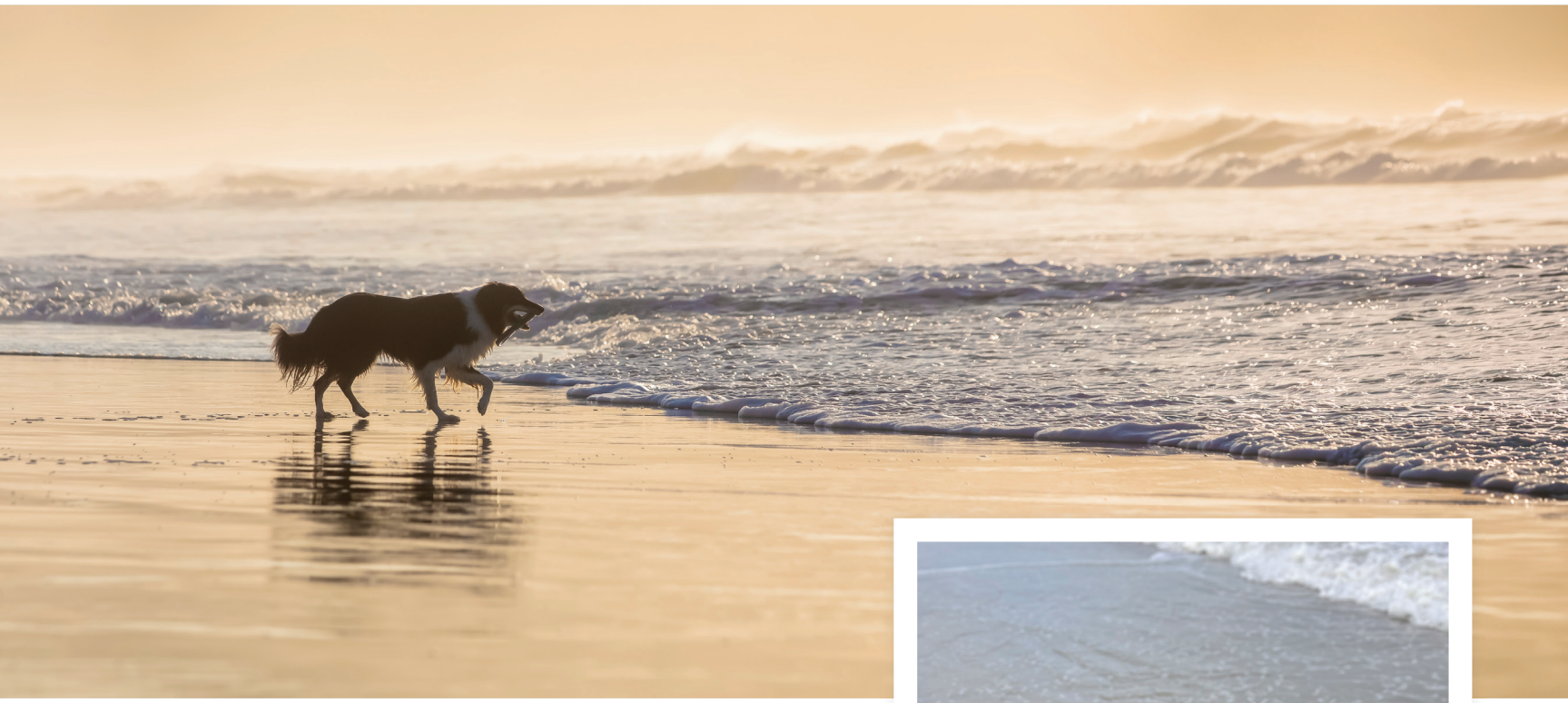
A salty situation

WHAT EVERY PET PARENT SHOULD KNOW ABOUT DOGS AND OCEAN WATER

STORY BY BAILEY GILLIAM

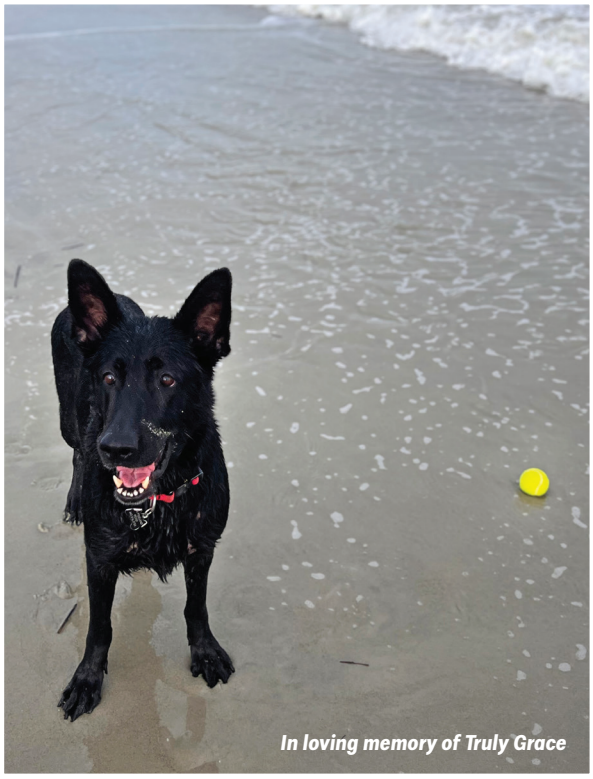
There is no greater joy than watching your dog run on the beach for the first time. The wide-open space, the crashing waves, the endless water to splash through. There's nothing like it. But while we know better than to drink saltwater, our dogs don't. To them it's just another water source. They lap at the surf, bite at waves and inevitably swallow some while playing fetch or swimming. And while a little exposure is often unavoidable, too much saltwater can quickly turn a fun beach day into a serious medical emergency.



BEAT THE HEAT On Hilton Head Island dogs are not allowed on the beach from 10 a.m. to 5 p.m. Memorial Day (May 25) to Labor Day (Sept. 7). Plan your visit for early morning or evening, when it's not only permitted but far more comfortable for your pet.

"Dogs and the beach ... two things that make sense," says Dr. Matthew Tenwolde of Carolina Veterinary Critical Care. "But it's safe to say that while there's fun to be had, we offer a word of caution when it comes to exposing your pet to saltwater."

Most dogs will ingest some saltwater while playing, and in small amounts, it may cause only mild stomach upset or diarrhea. However, larger quantities can be dangerous or even fatal. "Salt water can lead to extreme fluid imbalance, promoting the perfect environment for dehydration," Tenwolde explains. "When a dog ingests salt water, the excess salt draws water from the brain, causing neurological issues, which can be irreversible and, in some cases, life-threatening." Unfortunately, he has seen too many serious cases here in the Lowcountry.



In loving memory of Truly Grace



GO WITH THE FLOAT Not all toys are beach-ready. Plush toys and tennis balls soak up saltwater, increasing how much your dog swallows with every fetch. Choose floating toys that stay on the surface and don't absorb water for safer, smarter play.

Know the signs

Symptoms of saltwater poisoning can appear within hours. Vomiting is often one of the first signs, followed by diarrhea. In more serious cases, dogs may show weakness, muscle tremors, confusion, lethargy or even seizures. Odd or uncharacteristic behavior is a major red flag, as elevated sodium levels begin to affect brain function. Severe cases carry a high risk. Dogs with toxic sodium levels can have a mortality rate of 50% or higher, even with treatment. If you notice any of these symptoms, it's critical to contact your veterinarian or an emergency clinic immediately.

"It is imperative to seek out medical attention if you suspect your pet ingested salt water," says Tenwolde. "In ideal cases, the water and electrolyte balance will be restored safely with IV fluid therapy and supportive medications." Recovery can take several days, and correcting sodium levels too quickly can create additional complications, so close monitoring is essential.

Prevention starts with preparation

The good news is that with a little planning, you can greatly reduce the risks while still enjoying the beach. Always bring plenty of fresh water, and make it easily accessible. A well-hydrated dog is far less likely to drink from the ocean. Providing shade is equally important. Dogs often lie in the surf to cool off, which increases the chance of ingestion, so giving them a cool, dry place to rest helps limit that behavior.

Toys also play a bigger role than you might think. Avoid anything that absorbs water, like plush toys or even tennis balls, which can soak up saltwater and increase intake. Instead, opt for solid, floating toys that stay on the surface and are easier for your dog to grab without swallowing excess water.

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Hunt Slonem (American, b. 1951), Finches, Oil on Canvas, 40 in. x 30 in., $10,000-15,000

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BRING YOUR OWN BOWL Fresh water gives your dog a safe alternative to saltwater, helping prevent dehydration and overconsumption.

Set boundaries for beach time

Supervision is key. Dogs that chase waves or retrieve toys from the water are more likely to ingest saltwater, so keeping a close eye on their behavior can make all the difference. Training a reliable "leave it" command can help prevent them from drinking directly from the ocean, and choosing toys that float high in the water can reduce the amount they swallow during play.

Frequent breaks are also essential. Every 15 minutes, guide your dog away from the water, encourage them to rest in the shade, and offer fresh water. Limiting total beach time, ideally to under two hours, can further reduce the risk of overexposure. Don't forget to rinse your dog off with fresh water after being on the beach, as sand and salt can irritate their skin, and licking freshly soaked fur increases salt ingestion.

"By keeping an eye on your pets and having control over their investigative instincts, you can easily enjoy a wonderful evening or morning on the beach exploring with your pet," Tenwolde says. "The look on their face when they see where they are is priceless."

The beach is one of the most joyful places you can share with your dog, and with a few mindful precautions, it can stay that way. Understanding the risks of saltwater, watching for early warning signs and taking simple preventive steps ensures that your time together remains what it should be: fun, carefree and full of those unforgettable, sandy-pawed moments. *LL*



Sparky and Dolly

SKIP THE SNACKS IN THE SAND
Dogs love to investigate, and the beach is full of temptations. Shells, dead fish and washed-up debris can cause stomach issues or injury if swallowed. A quick "leave it" can save a trip to the vet.



A LITTLE SHADE GOES A LONG WAY Even beach-loving dogs need a break from the sun. A shaded spot gives them a place to cool down and recover between bursts in the surf.

Beach hours for dogs

Follow Hilton Head Island's rules to keep your pup safe and avoid a fine.

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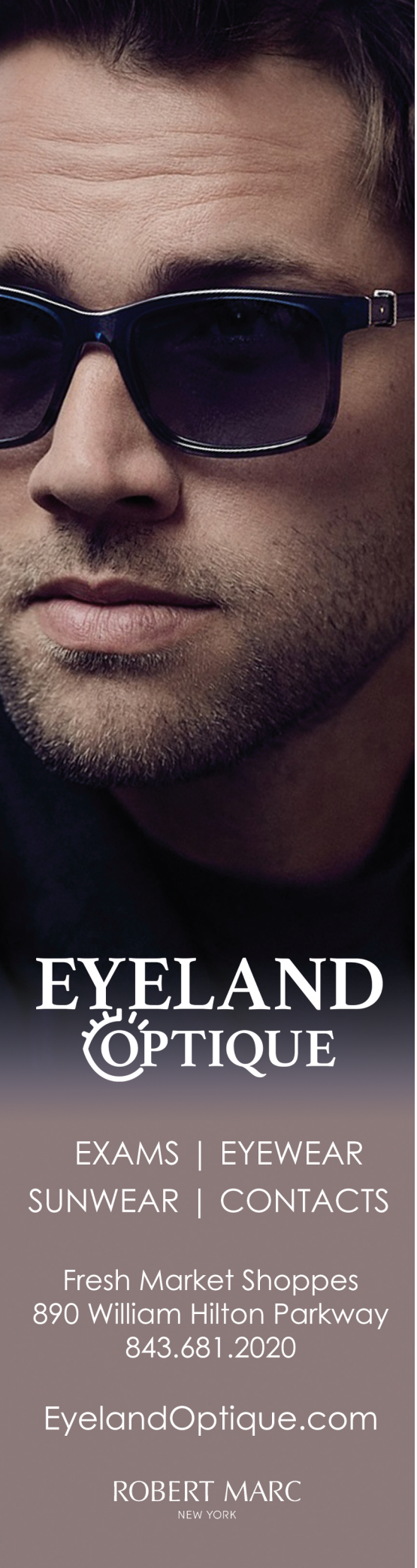
5 p.m.-10 a.m., on leash or under voice control
Tuesday after Labor Day thru September
10 a.m.-5 p.m., on leash
5 p.m.-10 a.m., on leash or under voice control





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JUNE STYLE

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PHOTOS BY LISA STAFF + STYLED BY BAILEY GILLIAM

Longer days, warm nights and weekends by the water call for outfits that feel refined without looking overdone. This month local boutiques are embracing relaxed silhouettes, sun-washed hues and playful details inspired by the easy rhythm of Lowcountry summer. Think linen layers, beach-ready accessories and polished staples that carry you from brunch to boat ride to dinner beneath the oaks. These looks capture everything summer style should be: cool, confident and ready for wherever the tide takes you.



Jackie Wells-Lindstrom wearing ***Outside Hilton Head*** *(dress, shoes, purse, sunglasses, jewelry).*

Effortlessly Southern

Southern style never feels forced. It's easy, a little polished and always comfortable in its own skin. This look, pulled from local boutiques, hits that sweet spot: feminine, relaxed and ready to carry you from a slow morning to a last-minute dinner by the water.

Breezy blue

John Bayley Clothier keeps summer dressing sharp with this light blue linen shirt by Stenströms. Crafted from breathable linen and finished with mother-of-pearl buttons, single cuffs and a classic kent collar, it delivers understated sophistication while staying cool through the hottest days of the season.





Sweet summer

Island Child serves up a scoop of summer fun with vibrant Pink Chicken prints inspired by ice cream treats and carefree afternoons. Bold colors and playful patterns give these pieces a bright, joyful feel that's perfect for vacations, birthday parties and neighborhood celebrations.



Under the sea

Spartina 449 brings coastal charm to life with this ocean-inspired ensemble. A soft blue sleeveless top with delicate ruffle details pairs effortlessly with a coordinating skirt featuring whimsical prints of lobsters, shells and sea life. An oversized tote decorated with colorful marine motifs and the phrase "Life is Better Under the Sea" completes the look with cheerful beach-day energy.



Tied to summer

This blue floral maxi dress from ***Maggie & Me*** captures June style at its finest with a flowing silhouette and a playful mix of florals and striped border details. Pleated neckline accents add soft structure, while crystal tassels at the shoulder ties bring just the right amount of shimmer. Finished with side pockets, it blends beauty and practicality for everything from garden parties to waterfront dinners.

Breezy in blue

The best June outfits strike that perfect balance between polished and relaxed — refined enough for dinner reservations, comfortable enough for a sunset stroll along the water. This look blends tailored silhouettes with woven textures, soft coastal hues and breezy details to create a style that feels feminine, fresh and perfectly suited for life in the Lowcountry



Clean lines

Jean-Pierre Klifa's white Jackie Pant delivers understated sophistication with a tailored silhouette designed to elongate the leg. A subtle ankle slit adds movement and a modern touch, making these pants an elevated staple for breezy coastal styling.

Woven beauty

Gifted adds texture and warmth with this dark tan wicker crossbody bag. Finished with leather straps and buckle details, it captures a relaxed seaside feel while remaining versatile enough for everyday outings.

*Miki Reeve wearing **Evelyn & Arthur** (top), **Jean-Pierre Klifa** (pants), **Palmettoes** (shoes), **Brims on the Bluff** (hat), **Gifted** (purse) and **Currents** (necklace).*









Shaded in style

This tan wool-blend hat from ***Brims on the Bluff*** pairs practical sun protection with unmistakable coastal personality. Blue ribbon accents, shell embellishments and delicate beading give the timeless shape an artful, beach-inspired finish.



Eyelet charm

This cropped, light blue button-down from ***Evelyn & Arthur*** brings a breath of fresh air to warm-weather dressing with delicate eyelet lace details and a scalloped hem. The relaxed silhouette keeps the look easy and unfussy, while the collared neckline and button-front design add just enough polish for everything from casual afternoons to dinner plans.



Step into style

These chunky-heel sandals from ***Palmettoes*** balance comfort and sophistication. Brown leather straps accented by gold hardware pair beautifully with the straw-textured wedge for a look that feels elevated yet approachable.



Pearls with a twist

Currents completes the ensemble with a necklace that mixes classic pearls with modern gold chain detailing. Finished with a pearl clover pendant, the piece delivers a subtle hint of glamour while keeping the overall look fresh, coastal and easy to wear.

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PIPING HOT
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KNEAD TO KNOW
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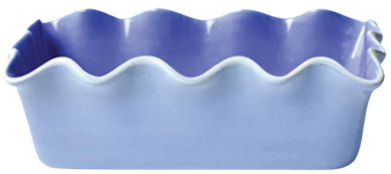

TRUE BLUE

From breezy ceramics to coastal accents, these summer finds bring a fresh splash of Lowcountry color indoors.

UNDER THE SEA

These Mason Cash's Nautical mixing bowls are made from chip-resistant earthenware and feature a variety of ocean images, from turtles to boats to ocean-inspired details.

Available at Le Cookery





HANDLE WITH CARE

This assortment of porcelain dishes features a variety of beautiful blue-and-white designs. They are sure to be a stunning addition to home.

Available at Marsh on the May



GOOD TASTE

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5-MINUTE HISTORY

Point of the spear

AT BLOODY POINT, A NARROW STRETCH OF SAND SHAPED EARLY BATTLES, DARING RAIDS AND ONE OF THE REVOLUTION'S FINAL ECHOES IN THE LOWCOUNTRY

STORY BY RICHARD THOMAS

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



The southeastern tip of Daufuskie Island, known as Bloody Point, has served as a strategic observation post for military and militia forces since the 17th century, and possibly much earlier for Native Americans who inhabited the island. Its grim name derives from the ambush of a Yamasee war party in April 1715 by Beaufort District militia shortly after the outbreak of the Yamasee War. During the Revolutionary War, Bloody Point again became a place of conflict, being the site of at least four skirmishes or raids involving British and American regulars, as well as Loyalist and Patriot militia.

UNDER COVER OF DARKNESS On Aug. 30, 1779, Lt. John Hamilton and a small Patriot force raided a Loyalist picket at Bloody Point. After landing on Daufuskie's north end and moving south, they captured several prisoners, but a wounded soldier's cry led to a fatal shot that shattered the silence and forced a swift retreat.

Opening shots of a revolution

Three encounters in Beaufort District are often labeled "battles," the first taking place more than a year before the Declaration of Independence. In early summer 1775, two Beaufort scout boats armed with swivel guns were sent to patrol waters near the entrance to the Savannah River, tasked with intercepting British ships suspected of carrying munitions to Native American allies in St. Augustine. On July 8, the British vessel Philippa anchored off Daufuskie Island. The next day, as it entered the North Channel, the scout boats, joined by the Georgia schooner Liberty, fired warning shots, seized the ship and escorted it to Cockspur Island. By July 10, Patriots had unloaded roughly 16,000 pounds of gunpowder and munitions, securing a major prize and likely marking one of the earliest armed confrontations of the Revolution in South Carolina or Georgia.

Raids, retreats and a daring night attack

After British forces captured Savannah in December 1778, a Patriot militia lookout station at Bloody Point was attacked by British regulars in a brief skirmish in early January 1779. Given the strength of the British force, the Patriot defenders fled across the island and escaped to Hilton Head by boat the following day. Later that year, when British Gen. Augustine Prevost returned from his advance toward Charleston across the sea islands in August, the Loyalist lookout position at Bloody Point was strengthened. The Captain's Guard was billeted at the nearby

plantation home of Richard Ash, which stood roughly 350 yards from the Loyalist picket position on the point itself.

On Aug. 30, 1779, Patriot Lt. John Hamilton of Hilton Head Island led a daring night raid against the picket station with about nine men of the First South Carolina Regiment. Crossing Calibogue Sound under cover of darkness, Hamilton's party landed near the Haig lands on the north end of Daufuskie and moved quietly overland to the southern tip of the island. The raiders surprised the pickets and captured several prisoners. Hamilton's advance party seized a corporal and three men but left another soldier who had been wounded by bayonet. Two Loyalist sentries posted nearby were not located and were presumed to have escaped.

Unfortunately, the wounded man began to scream and had to be shot. The gunshot alerted British and Loyalist troops stationed at the Ash plantation house, forcing Hamilton's men to withdraw. Had the element of surprise been maintained, they likely would have captured the entire Captain's Guard. Following the raid, the British again reinforced the Bloody Point lookout station, and it remained in operation for the duration of their occupation of Savannah.

One last exchange

The final action associated with Bloody Point occurred in September 1785, two years after the Treaty of Paris formally ended the war. While no conclusive documentation exists, references in papers from the Martinangel family of Daufuskie Island, the Pendarvis family of the May River Neck and later Hilton Head letters lend credibility to the story. According to these accounts, word reached Hilton Head that the last Loyalist holdouts on Daufuskie were preparing to sail into exile in the Bahamas and the British West Indies. A small group of Hilton Head Patriot militia crossed the sound to stage a final raid. As the Loyalists departed in their boats, shots were exchanged, but no casualties were reported. If accurate, this brief exchange represents one of the final armed encounters of the American Revolutionary War in the United States.

Today, the land where these events occurred lies largely on private property. Homes occupy some of the sites where camps and plantation houses once stood. Yet the character of the place remains intact. Standing on the narrow strip of sand at Bloody Point, one can still sense why this location, commanding the southern approaches to Savannah and the sea island waterways, might be considered the "point of the spear" on the southern frontier of Beaufort District. *LL*



Standing: Heidi Yoshida, CFP®, Michelle Myhre, CFP®, Sarah Huie, CFP®, Kevin Myhre
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Echoes of Bluffton

INSIDE THE HISTORIC HOMES PRESERVING THE TOWN'S PAST AND IDENTITY

STORY BY BELLE WHITFIELD



STILL STANDING Framed by the sweeping limbs of a centuries-old live oak, the Squire Pope Carriage House remains one of Bluffton's most treasured historic landmarks. Built in the 1840s and later transformed into a family home after the Burning of Bluffton, the structure now serves as a welcome center where visitors can step inside Bluffton's history at 111 Calhoun St.





INSIDE THE STORY A new history room inside the Squire Pope Carriage House gives visitors a deeper look into Bluffton's past through historical displays and a wall collage celebrating the diversity of the community.

The first thing visitors notice inside Bluffton's historic homes is often the sound. Floorboards groan softly beneath each step. Old doors settle into their frames with a tired creak. Even the air feels still, as though the rooms are holding their breath around the lives once lived there. Homes such as the Squire Pope Carriage House and the Garvin-Garvey House are reminders of Bluffton's past, but the town's heritage survives in more than weathered wood and aging brick. It lives through the people who fought to protect these places and those who continue sharing their meaning with each new visitor who walks through the door.

One of the people helping bring Bluffton's past to life is Ross Patterson, a docent whose passion for local heritage transforms the way visitors experience these homes. "I immersed myself in the history of Bluffton so I could better understand what happened," he explains. Through years of study and leading walking tours, Patterson has developed a story-telling style that feels less like a lecture and more like stepping into another time. Under his guidance, these homes become more than preserved structures. They become places where Bluffton's past feels immediate and personal. His ability to speak with both knowledge and reverence ensures the lives connected to these walls are not forgotten.

At the Squire Pope Carriage House, that legacy begins long before the building became Bluffton's welcome center. Constructed in the 1840s as slave quarters, the structure looked very different from what stands today. Over time, rooms were added upstairs and downstairs to accommodate a growing family, while porches, a summer kitchen and additional living spaces transformed the once modest outbuilding into a full family home.

"That house was about a fourth the size that it currently is," Patterson notes, emphasizing how dramatically it evolved over the years. The transformation of the building is directly tied to the Burning of Bluffton, when Union forces destroyed much of the town during the Civil War. When the Pope family returned after the war, the small outbuilding was the only structure left standing on the property. Rather than abandon the site, Sarah Pope adapted. What had once served as slave quarters slowly expanded into a home capable of sheltering multiple generations beneath its roof.

Visitors today can still spot uneven floorboards worn smooth with age, narrow stairways and low ceilings that hint at the building's modest beginnings. Sunlight pours through the old windows, illuminating exhibits that connect Bluffton's present to its earliest days along the May River.

Today the building welcomes visitors as Bluffton's official welcome center, offering exhibits that explore the town's layered past. Just steps away, however, another home reveals a very different chapter from that same period in history.

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A STORY PRESERVED
Since opening to the public, the Garvin-Garvey House has welcomed thousands of visitors, offering guests a deeper understanding of Bluffton's post-Civil War history and the remarkable story of Cyrus Garvin, a formerly enslaved man who built the home in 1865.

More than a home

The Garvin-Garvey House stands as one of Bluffton's most powerful symbols of life in the post-Civil War South. Built in 1865 by Cyrus Garvin, a formerly enslaved man, the home represents a rare example of prosperity during a period when many freedmen struggled simply to survive. As Patterson explains, "Cyrus was uncharacteristically prosperous compared to his contemporaries. Most freed slaves were extremely lost after the war, but Cyrus knew how to plant, grow and harvest." Those skills allowed Garvin to establish himself within Bluffton's community and create a future for his family.

The land itself still carries traces of war. After the Burning of Bluffton destroyed the original home, the lot remained vacant, creating an opportunity for Garvin to build there. What emerged became more than a residence. It became a reflection of resilience and renewal. Constructed from salvaged materials gathered from damaged and abandoned buildings, the house quite literally became a patchwork of Bluffton's recovery. Inside, differences in wood grain, mismatched boards and uneven craftsmanship still reveal that layered history. The home remains a physical reminder of a town rebuilding itself piece by piece through the hands of people determined to move forward. As Patterson puts it, "It is the story of a transition of a slave from slavery into being a free man."

Over time, the Garvin family's journey evolved. With limited opportunities in the Lowcountry, later generations moved north in search of work, leaving the home behind. For years, it sat neglected, used primarily for storage while slowly falling into disrepair. Its survival, much like its origin, depended on intervention and a commitment to preservation. Patterson emphasizes how easily Bluffton could have lost places like this amid rapid modern development. "It is so easy to take a bulldozer and push it over," he says. "If the Beaufort Land Trust had not come in here, it would have fallen down, and there would be a big mansion here."

Together, these homes reveal two sides of Bluffton's Civil War-era experience. One reflects adaptation after devastating loss, while the other symbolizes perseverance and opportunity after emancipation. Preserving them means safeguarding more than architecture. It means protecting the lives, struggles and triumphs woven into Bluffton's history. And long after the footsteps fade and the doors close for the evening, these homes remain beneath the oaks, carrying forward the voices of the people who shaped the town into what it is today.

Walk through history

A SELF-GUIDED TOUR OF OLD TOWN'S MOST STORIED HOMES AND LANDMARKS

Begin your walking tour at the Heyward House, one of the town's best-known historic landmarks. From there, the route winds beneath moss-draped oaks, past church steeples, quiet cottages and sweeping May River views that reveal the charm and history woven throughout Old Town Bluffton.


The Heyward House


The Fripp House

©MIKE RITTERBECK

1. *The Heyward House, 70 Boundary St.*
2. *Church of the Cross, 110 Calhoun St.*
3. *Squire Pope Carriage House, 111 Calhoun St.*
4. *The Fripp House, 48 Bridge St.*
5. *The Card House, 34 Bridge St.*
6. *Pritchard House, 131 Pritchard St.*
7. *The Bluff, 130 Pritchard St.*
8. *Pine House, 95 Boundary St.*
9. *Huger-Gordon House, 9 Water St.*
10. *Allen-Lockwood House, 94 Calhoun St.*
11. *Seven Oaks, 82 Calhoun St.*
12. *Graves House, 207 Calhoun St.*
13. *Fripp-Lowden House, 102 Calhoun St.*
14. *Colcock-Teel House, 125 Calhoun St.*
15. *Cedar Bluff, 170 Calhoun St.*
16. *Garvin-Garvey House, 81 Boundary St.*
17. *Orange Cottage, 70 Calhoun St.*
18. *Peeples Store, 125 Lawrence St.*
19. *John A. Seabrook House, 47 Lawrence St.*
20. *Carson Cottage, 63 Lawrence St.*
21. *Daniel H. Heyward Sr. House, 70 Oak St.*
22. *Patz Brothers' House, 141 Bridge St.*
23. *Planters' Mercantile, 2 Calhoun St.*
24. *Bruin House, 16 Wharf St.*
25. *Campbell Chapel AME Church, 23 Boundary St.*

Don't rush it

While the tour itself covers roughly a mile, Bluffton rewards wandering. Pause to admire tabby foundations, weathered shutters, hand-built details and wide porches that have watched generations pass by. Along the way, visitors will discover local boutiques, galleries and cafés that make Old Town one of the Lowcountry's most inviting places to explore on foot. *LL*



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Designed for effortless everyday living and elegant entertaining, the home features bright open spaces, beautiful millwork, wide-plank hardwood floors, soaring ceilings, custom built-ins, and a seamless flow between the kitchen, dining, and great room. The chef's kitchen anchors the main living area with a large center island, abundant cabinetry, upscale finishes, and direct sightlines to the living room and outdoor spaces.

One of the home's standout features is its two oversized screened porches, each offering a peaceful place to enjoy the spectacular setting. Whether starting the morning with coffee, watching golfers approach the Dye Course's 8th hole, or unwinding in the evening with tranquil lagoon views, these outdoor living areas create a true connection to the natural beauty of the Lowcountry.

The property also offers a fantastic in-law suite with a separate living area and bedroom, providing ideal flexibility for extended stays, multigenerational living, guests, or a private retreat. A dedicated office, inviting sitting areas, and generously sized bedrooms add comfort and functionality throughout.

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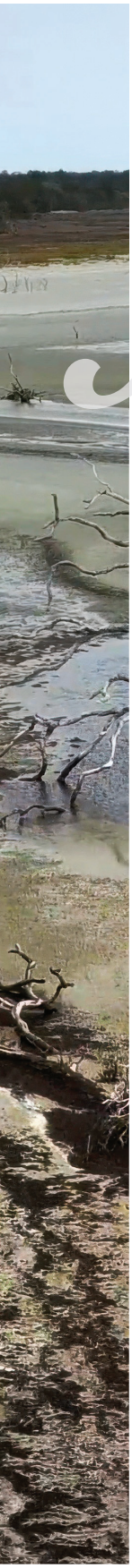
Ossabaw

INTO THE WILD OF A HEART-SHAPED ISLAND

STORY BY CAROLYN MALES



A PROTECTED PARADISE Accessible only by boat, Ossabaw Island is a 26,000-acre undeveloped barrier island off the Georgia coast in Chatham County. Designated as Georgia's first Heritage Preserve, the island is protected for natural, scientific and cultural research, as well as the long-term preservation and conservation of its remarkably wild ecosystem.



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Footprints

As a small group of us shuffle along the sandy path edged with palms and cordgrass, I'm thinking about all the feet that over the centuries have ventured onto this large barrier island off the coast of Georgia. In recent years, however, fewer have trod this path on Ossabaw Island's wild expanse where donkeys and pigs roam, and untamed nature sprawls over mudflats, marshes, tidal pools and patches of high ground. In 1978 Georgia designated Ossabaw as its first Heritage Preserve, closing off its 26,000 acres to tourism and development, thus conserving the island's biodiverse habitats and protecting its archaeological and historic landmarks. Today the island serves as a "living laboratory" for scientists, historians and students, and as a retreat for artists and creative thinkers to immerse themselves in nature, inspiring fresh approaches to their craft.

Boats are the only way to get to this heart-shaped island, 20 miles south of Savannah. There are no bridges, nor are there any paved roads. Access is tightly controlled. You can't just sail in and wander around its maritime forests and cultural sites. The Ossabaw Island Foundation, which jointly manages the island with the Georgia Department of Resources, oversees educational and research programs here. However, for those interested in short visits, the foundation offers guided tours several times a year. I signed up.

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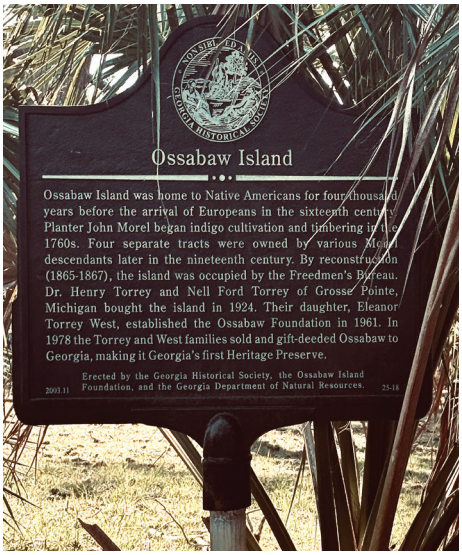

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Exploring

My daytrip had begun an hour earlier when we'd boarded a pontoon boat from Butterbean Beach and wound our way around islands, keys and waterways. During the first part of our cruise, as we motored past navigation markers topped with anhingas drying their wings, we'd spotted modest houses and mansions. But as we neared Ossabaw, the scenery gave way to deserted boneyard beaches and pockets of land, dense with cabbage palms, loblolly and slash pines, before the Torrey Landing dock came into view.

Only 9,000 acres, or 35 percent of Ossabaw is high ground, and this morning my fellow visitors and I had been given the opportunity to set foot down on one of its dusty lanes, thanks to the legacy of Eleanor "Sandy" West, a gutsy visionary who, despite her small stature, left a lasting imprint here. As main heir to the island, she had been the driving force behind preserving its untamed state, fending off developers like Charles Fraser and wealthy jet setters like Aristotle and Jackie Onassis. Now, after tracing the path of her footsteps, we would come to appreciate her desire to protect this unspoiled ecosystem and its story.

Back story

The Guale and the Muscogee tribes left the first footprints here centuries ago. The latter, historians believe, "imprinted" the island with its name, a nod to its thick growths of wild yaupon (Ossabaw) holly. By the 1500s Spanish explorers had stepped ashore, followed by the British who, upon taking control, signed treaties with the native communities for its use as tribal hunting and fishing grounds. The era of private ownership began in 1747, when Mary Musgrove, a Creek-British woman who had served as interpreter for General Oglethorpe and Tomochichi, and her husband were granted its title. But 16 years later it would be Ossabaw's newest owner, Savannah merchant John Morel, who transformed the land, clearing its rugged interior and importing enslaved Africans to work his indigo, timber and shipbuilding operations. Upon his death, those holdings would be divided by his sons and then broken up into small farms following the Civil War.

But fierce hurricanes in the 1890s delivered a fatal blow to its economy, sending its Gullah farmers fleeing to the mainland. Vines thickened as Mother Nature took over.




©BRYAN STOVALL

THE HEART OF OSSABAW Built in the 1920s, the Torrey-West house became the heart of the Ossabaw Island Project, a celebrated artists' retreat where writers, musicians and thinkers gathered to create far from the distractions of modern life.

With the new century came Northern and Midwestern industrialists who eyed the Georgia Sea Islands as perfect spots to build winter retreats and hunting lodges. By 1924 Ossabaw had new owners: Dr. Henry Torrey and Nell Ford Torrey, heir to the Pittsburgh Plate Glass Company. The Detroit couple erected a large Spanish-style mansion, gardens and a beach house connected by dirt roads. Despite its remote location, it was a house built for entertaining, and titans of industry like Henry Ford, who wintered in Richmond Hill, came to visit during the Torreys' cold-weather stays.



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Classic Lowcountry style and inviting curb appeal set the tone for this beautifully renovated four bedroom home in Hilton Head Plantation, thoughtfully designed for both comfortable living and effortless entertaining. Inside you'll find elegant living and dining areas complemented by a light-filled kitchen with a cozy breakfast nook that flows seamlessly into a spacious family room with a cathedral ceiling-creating a warm and functional gathering space. The private primary suite offers a peaceful retreat, complete with a well-appointed bath. Step outside to enjoy the screened porch and paver patio, overlooking the Country Club of Hilton Head golf course and a landscaped backyard framed by majestic oak trees. This serene outdoor setting provides both flexibility and charm, ideal for quiet mornings or hosting guests year-round. Impeccably maintained throughout, the care and attention given to this home are immediately felt the moment you arrive.







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Ask me why

The North End

Today our explorations take us to the North End of Ossabaw, where the century-old Torrey home sits. Once ashore, our guide Robin Gunn leads us down that sandy trail to a clearing revealing the clubhouse, a two-story 1887 former hunting lodge. This would be our necessity spot for the day, a place to eat the sack lunches we'd brought. From there, it's a mile-long hike to the main house along another dusty road lined by vistas of marsh and forest.

Tall stucco walls with iron gates greet us at trail's end, and the land opens up to a view of the Ossabaw Sound fronting the sprawling terra-cotta-roofed home. In 1961 the Torreys' daughter, Sandy, and her husband, filmmaker and artist Clifford B. West, who had taken up residence in the house, launched The Ossabaw Island Project, a residency program for artists and other innovative thinkers to come, stay and create, free from the distractions of the outside world.

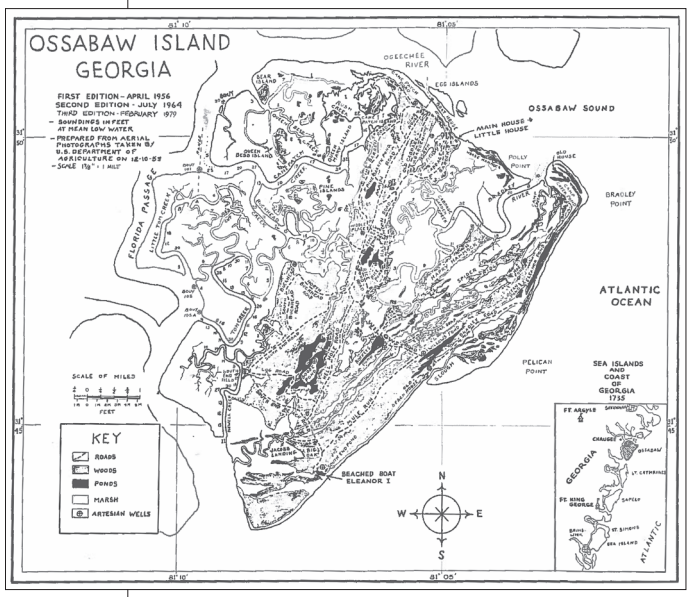
Now, stepping inside the house's paneled great room, I feel as if I've been dropped into that bygone era. Heads of rhinos, hartebeest and other trophies from Dr. Torrey's African safaris look down as if listening for echoes of past conversational gems from guests like writer Annie Dillard and composer Samuel Barber or Gullah stories told by island workers. From there we're on our own, exploring the house's 20,000 square feet of dining areas, kitchens, laundry rooms, bedrooms and baths for glimpses of the simple but comfortable accommodations of yesteryear.



©CAROLYN MALES

ISLAND COMPANIONS Pictured are two of Ossabaw Island's Sicilian donkeys, descendants of a small herd gifted to the West family decades ago. The donkeys have since become some of the island's most beloved and recognizable residents.

In 1970 the Wests would establish a second residency program, the Genesis Project. In an undeveloped area of the island called Middle Place, members would live and create in a semi-self-sufficient community, one without running water or electricity. Visiting that site, however, would be for another trip.



How to visit

All visits to Ossabaw must be hosted; free-range visits are prohibited. **The Ossabaw Island Foundation** runs several themed daytrips a year. Overnight retreats for groups and other research stays are also available upon approval. To apply, visit Ossabawisland.org, email info@Ossabawisland.org or call 912-344-3900.

Donkeys!

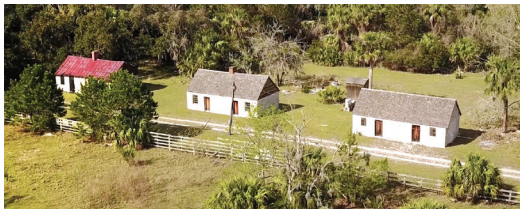
After a quick lunch at the clubhouse and a short walk, we're standing in front of a plantation-era tabby workshop when a trio of Sicilian donkeys amble up. Had they smelled the carrots we were about to bestow upon them? Small, with black cross markings on their backs, the herd had been a birthday present for the Wests' then-10-year-old son.

We catch a view of the island's troubled history at its three remaining tabby duplex houses, built by enslaved laborers who mixed burned and broken oyster shells, sand and water to construct their walls. They and postwar contract workers had lived in these rustic cabins, sometimes seven to a room, with the main floor serving as a living area and the loft above for sleeping. From there we're free to roam, and a few lucky ones catch sight of the island's feral pigs, descendants of small hogs brought by Spanish explorers.

Our trip back takes 15 minutes longer, thanks to a low tide that called for trickier navigation. At 4:30, when I step onto *terra firma*, the chuff-chuff-chuff of boat motors, chirping cell phones and cars rumbling across pavement jar me back into the real world. Already I'm missing Ossabaw. *LL*

Upcoming tour

What: Lift Every Voice: Ossabaw/Pin Point African-American History Tour
When: 8 a.m.-3:30 p.m., Saturday, June 6
Where: Ossabaw Island, North End
Details: This guided experience explores the connections between Ossabaw Island and the historic Pin Point community.



©STEVE BRANSFORD

The day begins with a boat tour through the Moon River District, highlighting the region's African American history and coastal culture. Guests on Ossabaw will tour the North End plantation site, including restored tabby cabins built by enslaved Africans, while learning about generations of families connected to the island from the 1770s through emancipation and beyond. The afternoon continues at the Pin Point Heritage Museum with exhibits and stories focused on the community's rich crabbing and oystering traditions. Guides include Pin Point descendants Hanif Haynes and Gail Smith, who share personal family connections to Ossabaw and the founding of Pin Point. Cost is $61 plus a $50 transportation fee and a $5 museum donation. For information, email robin@ossabawisland.org.

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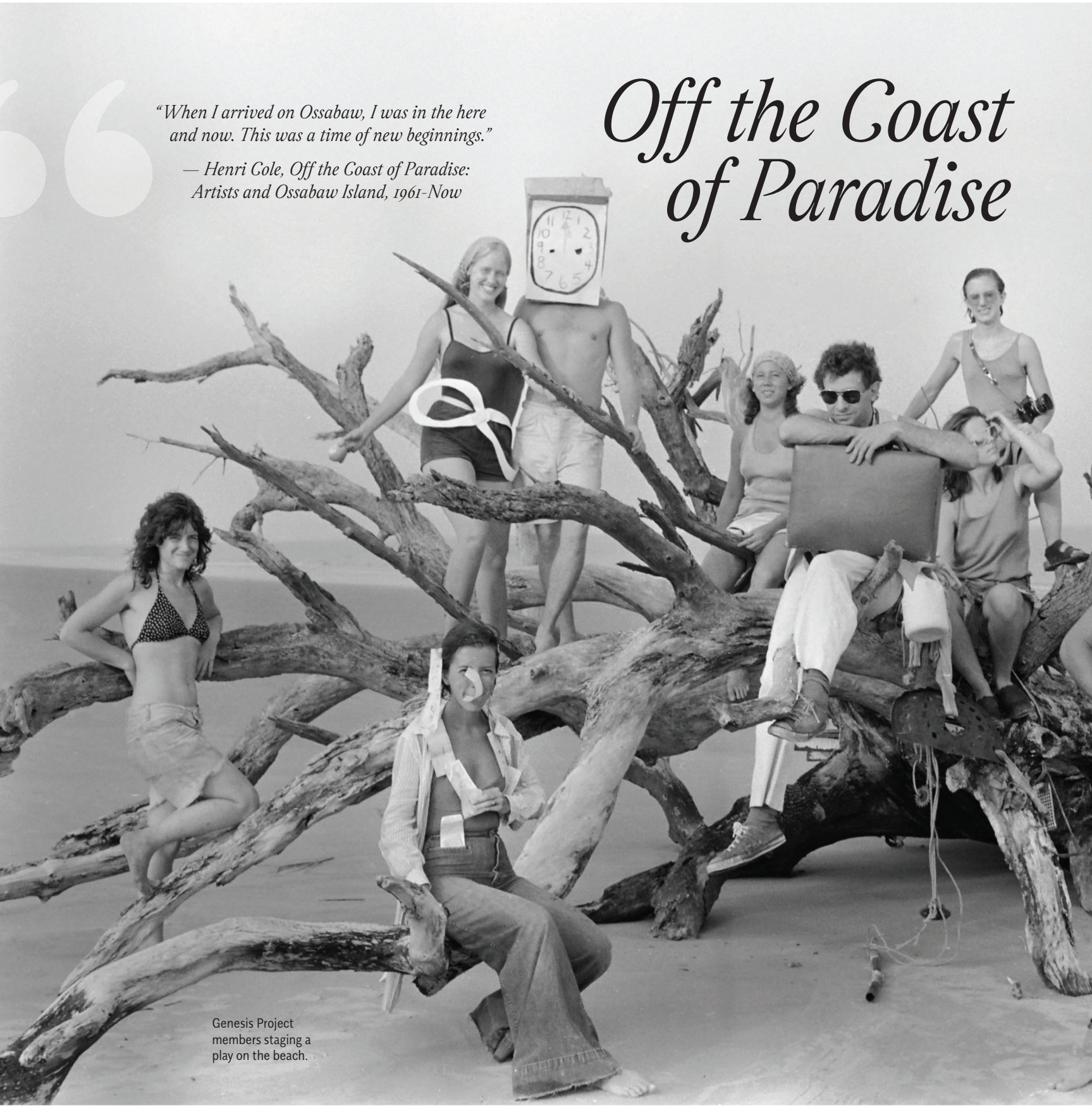
HEART OF THE LOWCOUNTRY

Off the Coast of Paradise

"When I arrived on Ossabaw, I was in the here and now. This was a time of new beginnings."

— Henri Cole, Off the Coast of Paradise: Artists and Ossabaw Island, 1961-Now

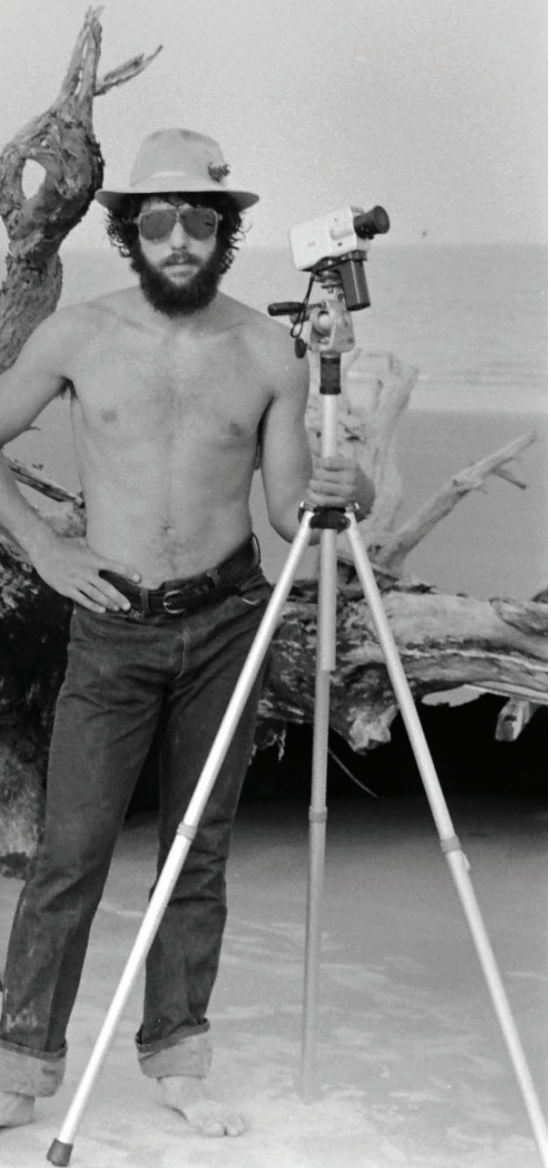


Genesis Project members staging a play on the beach.

Genesis Members at South End Beach, Ossabaw Island, 1978 | **Helen Hamada,** *photograph*

TELFAIR MUSEUMS EXPLORES 32 ARTISTS INSPIRED BY OSSABAW ISLAND'S UNTAMED WILDERNESS

STORY BY CAROLYN MALES



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PENNSYLVANIA ACADEMY OF THE FINE ARTS, LAMBERT PURCHASE FUND, 1984.4; © MARCY HERMANSADER

Secrets of the Heart, 1983 | **Marcy Hermansader (b. 1951)**
Colored pencil, crayon, acrylic, mosquito netting and thread on black paper

Hermansader portrays the heart-shaped island of Ossabaw through the interconnectedness of its elements: trees, rivers, Spanish moss and *phosphorescent water. The small insert references "Wish You Were Here" postcards.*



TELFAIR MUSEUMS, MUSEUM PURCHASE, 2025.19; © SALLY MANN

Georgia, Untitled (Ossabaw Gates), 1996 | **Sally Mann (b. 1951)**
Gelatin silver print

Mann used expired film for this photograph, with the resulting scars and faded areas creating a counterpoint to often-romanticized views of the Southern landscape.

In the 1980s, when poet Henri Cole stepped onto the primeval wilderness of Georgia's Ossabaw Island, he found his voice while sitting at a rustic table scratching mosquito bites. Bird calls and the sound of palms clattering in the wind provided the background music, along with the squabbling mink family living beneath the floorboards of the woodshed where he slept. In response, he wrote "Off the Coast of Paradise," a poem extolling Ossabaw's wild beauty while remaining mindful of the natural perils lurking beneath its lush growth.

Telfair Museums' new exhibition at the Jepson Center, *Off the Coast of Paradise: Artists and Ossabaw Island, 1961-Now*, explores how the untamed 26,000-acre barrier island inspired the creative development of 32 artists who were part of two multidisciplinary residency programs there.

Some participated in multidisciplinary residency programs there; others visited in more recent years. Believing the island could serve as a catalyst for new ideas, Eleanor "Sandy" Torrey West, an heir to the island, and her artist-filmmaker husband, Clifford B. West, launched the Ossabaw Island Project (1961-82), inviting artists, writers, composers, researchers and other innovative thinkers to stay in their 15-bedroom house.

Meanwhile, the Genesis Project (1970-82) offered a more rough-and-tumble experience, giving adventurous, often college-aged participants, the opportunity to work in a collaborative, semi-sustainable community at the island's rugged Middle Place site. There, residents lived close to the land, without running water or electricity, and with a healthy tolerance for bugs.

Following a sale-and-gift deed agreement with the West and Torrey families in 1978, the island became Georgia's first Heritage Preserve. Today visitors can apply for residencies and workshops arranged through two nonprofits: the Ossabaw Island Foundation and Arts Southeast.

Telfair curator Erin Dunn and guest curator Beryl Giloth West, the Wests' grandson, arranged the exhibition's paintings, photography, sculpture and multimedia works into three sections focused on different aspects of the artists' interactions with Ossabaw: *The Catalyst*, exploring the magic of the island's untamed wilderness; *The Terrain*, featuring maritime forests, beaches, marshes and wildlife; and *The Paradox*, examining the island's complex multicultural history of displacement, enslavement and violence. *LL*

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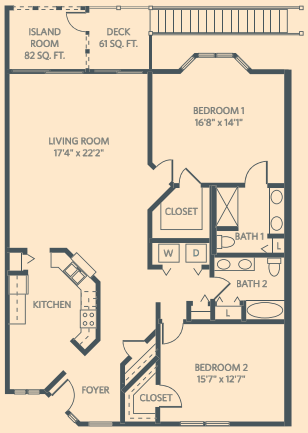

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THE MUSEUM OF CONTEMPORARY ART, LOS ANGELES; © MICHAEL MAZUR

Palmetto, 1975 | **Michael Mazur (1935-2009)**
Pastel on paper

Commissioned to paint a wilderness scene for the U.S. Department of the Interior's Bicentennial exhibition, Mazur depicted the foreboding density of the island's maritime forests.

The Telfair's new exhibition at the Jepson Center, Off the Coast of Paradise: Artists and Ossabaw Island, 1961-Now, explores how the untamed 26,000-acre barrier island inspired the creative development of 32 artists.



© 2025 ESTATE OF HARRY BERTOIA / ARTISTS RIGHTS SOCIETY

Untitled, 1966 | **Harry Bertoia (1915-1978)**
Bronze and stone

Inspired by the powerful tidal forces that created a boneyard of trees, Bertoia developed a new technique he called "spill casting." Instead of using a mold, he poured molten bronze into a shallow pit dug in the sand and threw objects into it.



PRIVATE COLLECTION; © BETSY CAIN

Fire Tree, 2010 | **Betsy Cain (b. 1949)**
Oil on Yupo paper

Cain stripped wisps of paper to create a three-dimensional effect illustrating the needles of Ossabaw's endangered longleaf pines.



© COURTESY OF ALITASH KEBEDE ARTS; ©TYRONE MITCHELL

Buzzard's Vine, 1983 | **Tyrone Mitchell (b. 1944)**
Wood, aluminum and pigment

Here, Mitchell recalled a humorous moment: while leaning in to examine a mass of intertwined vines, a buzzard — associated with cleaning up the earth in Gullah lore — dropped waste on his head.

See the exhibition

What: *Off the Coast of Paradise: Artists and Ossabaw Island, 1961-Now*
When: Through Sept. 6
Where: Jepson Center, Telfair Museums, 207 W. York St., Savannah
Details: Telfair.org, 912-790-8800





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Embarrassment of Riches

The tide retreats from Pitt Street Bridge—away
from salt-marsh grass and pluff mud, over inlet oyster beds,
toward the graceful profile of Ravenel Bridge
and Charleston's spire-accented skyline.

We land-locked folk arrive to watch for wading birds.
Herons—Great Blue, Tricolored—stride with measured steps.
Mere feet from us, egret necks rise, like periscopes,
above dense cordgrass. Oystercatchers patrol sandbars
where they nest. White Ibis spear mud crabs
with their red-scythe bills.

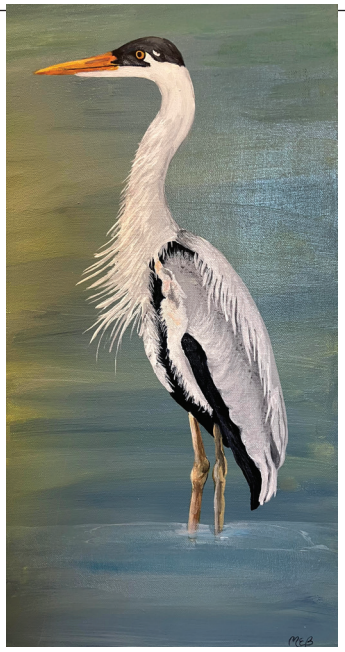
Today we spot a more elusive bird: a Clapper Rail emerges
in slow-motion from tall grass. We hold our breath, aim
cameras as it fluffs its feathers, bends its neck to preen,
takes flight. A brief encounter, but a thrilling first for us.

We decide our coastal stay has reached its peak, only
to be drawn toward something roiling the inlet's shallows.
Swordlike tails break the surface as male Horseshoe Crabs
collide, push aside competitors in a race to grasp
a female while she lays her eggs. Another first for us.

When the ruckus subsides, sunlight reveals large,
gray-brown shells with compound eyes—a look that mimics
ancient trilobites. Spawning done, the female crab
has burrowed into sand. The males depart,
and so do we—amazed at this place, this day.

— Ruth Nicholson

Published first in Coast Lines: A Poetry Anthology, edited by Daniel Cross Turner and Libby Bernardin. Class Publishing, 2025.



LOCAL ART & POETRY

Blue Heron by
Mary Burrell



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WHAT'S FRESH IN JUNE?

Green with envy

TANGY, BRIGHT AND BUILT FOR SUMMER, TOMATILLOS BRING A FRESH TWIST TO WARM-WEATHER COOKING

STORY BY BAILEY GILLIAM

For many people, tomatillos fall into the category of familiar but not quite understood. You've seen them in salsa verde or tucked into bins at the grocery store, their papery husks adding a hint of mystery. The name translates to "little tomato," but that's where the similarity ends. Tomatillos belong to the nightshade family, but they're closer cousins to ground cherries, with a flavor all their own. Bright, tangy and lightly citrusy, they bring a clean pop that cuts through rich dishes and wakes up everything around them. Easy to grow and even easier to cook with, tomatillos are worth a closer look, especially this time of year.

You say tomato

Let's clear it up: tomatillos are not unripe tomatoes. They come from Central America, where they've long been essential to Latin American cooking, while tomatoes trace back to South America and spread worldwide. The differences are obvious once you know what to look for. Tomatillos are small, green and wrapped in a papery husk that peels away to reveal a slightly sticky skin. Tomatoes are smooth, glossy and come in a range of colors. The biggest divide is flavor. Tomatillos are firm and dense with a bright, almost citrus-like tang. Tomatoes are softer, juicier and sweeter when ripe. In the kitchen, tomatillos bring acidity and depth to sauces, soups and stews, while tomatoes play a broader, more familiar role. Similar name, completely different personality.



SPLIT DECISION
When tomatillos fill and split their papery husks, they're ready to pick. Crisp and tangy, they shine in fresh salsas, and when roasted, blended or simmered, they add depth to sauces, soups, stews and braised dishes.



CACTUS STREET CANTINA

Salsa verde

Chef ***Adolph Aguilar*** of local favorite Cactus Street Cantina shares a classic salsa verde that lets tomatillos shine. Smooth, bright and layered with tangy depth, it's just as good with chips as it is spooned over tacos, grilled meats or roasted vegetables.

INGREDIENTS

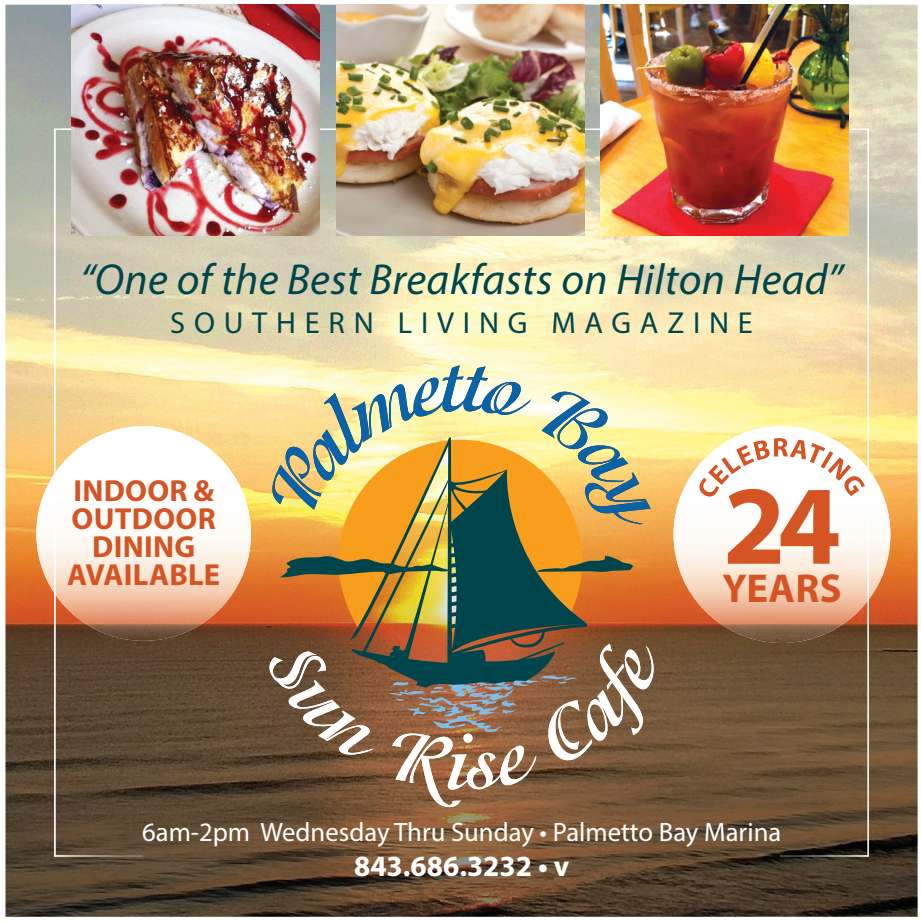
1 1/2 pounds tomatillos, husked and rinsed
1 jalapeño (use half for milder heat)
1/2 cup olive oil
2 tablespoons fresh garlic, peeled
1/2 ounce chicken base (about 1 tablespoon)
2 tablespoons yellow onion (about 1/8 onion)

DIRECTIONS [1] Combine tomatillos, jalapeño and onion in a pot with olive oil. Cook over medium heat until softened and beginning to break down. **[2]** Remove from heat. **[3]** Blend with garlic and chicken base until smooth and creamy.



Sun soaked

Tomatillos love the kind of heat and sun the Lowcountry delivers in June. Give them full sun, well-draining soil and room to sprawl, and they'll take off. Unlike tomatoes, they need at least two plants to produce fruit, relying on cross-pollination to get the job done. Plant a few weeks after the last frost, space them generously and stake them early to keep their vigorous growth in check. In our humid climate, consistent watering, about an inch a week, and a layer of mulch go a long way toward keeping roots cool and productive. You'll know they're ready when the fruit fills out the husk and feels firm. Most are picked green, when their flavor is at its sharpest, though some varieties blush yellow or purple as they mature.







Green goodness

Tomatillos may be small, but they bring a lot to the table. They're low in calories and rich in fiber, helping with digestion and balance. They also deliver a solid dose of vitamins C, A and K, along with potassium and magnesium. What really stands out are their plant compounds, including antioxidants like lutein and beta-carotene. These support eye health, help reduce inflammation and give the immune system a boost. Add in their high water content, and you've got an ingredient that's as refreshing as it is flavorful.

Prime picks

Look for tomatillos that are firm, bright green and wrapped in fresh, mostly intact husks. A slight split is fine, but avoid fruit with dry, brittle or missing husks. Ideally, the fruit should fill out the wrapper, a sign it's at peak flavor. Store them on the counter for a day or two or in the refrigerator for up to a couple of weeks. Keep them loosely wrapped so moisture doesn't build up. For longer storage, remove the husks, rinse off the natural sticky coating and freeze. Like most produce, they're best when used while still firm and vibrant.



Prep talk

That papery husk may look decorative, but it has to go. Peel it off and rinse the fruit to remove the slightly sticky film underneath. After that, they're ready for whatever comes next. Tomatillos rarely take center stage, but they make everything around them better. Their citrusy tang and subtle vegetal edge pair naturally with bold, spicy and rich flavors, adding balance without overpowering a dish.

Tangy upgrade

Raw tomatillos are crisp and lively, perfect for salsas and fresh sauces where their acidity shines. Cook them and they transform. Roasting or grilling softens their bite and brings out a deeper, slightly sweet flavor with blistered skins adding a smoky edge. They're best known for salsa verde, but their range goes much further. Blend them into creamy sauces, stir them into soups and stews or use them to brighten chili, curries and braised meats. They can even step in for tomatoes, offering a lighter, tangier twist.

Bring your best

How you cook tomatillos shapes their flavor. For smoky depth, roasting is the move. For something quick with a little texture, sautéing gets it done. And if you want to mellow their edge for a smoother sauce, boiling is the way to go.

Roast: *Halve and toss with oil and seasoning. Roast at 400 degrees for 15-20 minutes until tender and lightly charred.*
Sauté: *Cook sliced or diced tomatillos in a hot pan with oil for 5-7 minutes until softened with golden edges.*
Boil: *Simmer whole tomatillos for 5-7 minutes until tender, then drain and cool.* LL



KEN ROBERTS

Pork, poblano tomatillo chili

Local foodie Ken Roberts brings a personal take to this hearty chili, inspired by his time in California where tomatillos were always in season. Smoky, rich and satisfying, it shows just how well tomatillos hold their own in slow-cooked comfort dishes.

INGREDIENTS

1 pound tomatillos, husked and rinsed
2 plum tomatoes
4 large poblano peppers
1/2–2 jalapeños, depending on heat preference
1/2 cup vegetable oil, divided
3 pounds pork butt or shoulder, cut into 1 1/2-inch pieces (trim excess fat)
2 tablespoons cumin
*2 tablespoons **chili powder***
Salt and pepper, to taste
1 yellow onion, small dice
3 garlic cloves, minced
2 tablespoons cornmeal
4 cups low-sodium chicken broth
Cornstarch, as needed
Optional: grated cheddar, green onions, sour cream



DIRECTIONS **[1]** Toss tomatillos, tomatoes, poblanos and jalapeños with 1-2 tablespoons oil on a baking sheet. Broil, turning once or twice, until charred, about 10-12 minutes. **[2]** Transfer peppers to a bowl and cover to steam for 10 minutes. Peel skins from tomatoes. Chop tomatoes and tomatillos. Peel, seed and chop peppers (poblanos in 1-inch pieces, jalapeños minced). **[3]** Season pork with cumin, chili powder, salt and pepper. **[4]** Heat 2 tablespoons oil in a large Dutch oven over medium heat. Brown pork, 3-5 minutes, then transfer to a plate. **[5]** Add more oil if needed. Cook onion and garlic until softened, about 2-3 minutes. Stir in cornmeal and cook 1 minute. Add vegetables, pork and broth. Cover and simmer until pork is tender, about 1 1/2 hours. **[6]** Uncover, adjust seasoning and simmer 30 minutes more until slightly thickened. If needed, add a cornstarch slurry to reach desired consistency. **[7]** Serve with toppings of choice. Cornbread makes a perfect side.

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RECIPE OF THE MONTH

Local flavor: Salty edition

Use salt, seasoning and umami to bring balance, texture and bold flavor to the table

STORY BY BAILEY GILLIAM + PHOTOGRAPHY BY BELLE WHITFIELD

Salt is everywhere in the kitchen, yet it's easy to overlook just how much it shapes the food we love. It sharpens sweetness in desserts, deepens savory flavors, adds texture and crunch and can completely transform a dish with only the smallest pinch. In this salty edition of Local Flavor, we explore the ingredient from every angle, from the dramatic crack of a salt-crusted branzino to the misunderstood magic of MSG and a chef-approved guide to choosing the right salt for every task. Along the way, local chefs and culinary experts share the seasonings they rely on most, proving that great cooking is often less about complexity and more about knowing how to bring flavor into focus.



CRACKED TO PERFECTION
Salt, steam and simplicity come together in Chef Nunzio Patruno's salt-encrusted branzino, where a crisp shell of whipped egg whites and salt locks in delicate flavor while fresh thyme, garlic and lemon perfume the flaky Mediterranean sea bass from the inside out.





SEALED WITH SALT Fresh thyme, garlic and lemon perfume the fish from within, while a whipped salt-and-egg-white crust seals in moisture and flavor. Once baked, the hardened shell is cracked open to reveal tender, flaky branzino beneath.



NUNZIO RESTAURANT + BAR

Salt-encrusted branzino

Few cooking techniques showcase the magic of salt quite like this one. In Chef ***Nunzio Patruno's*** salt-encrusted branzino, a mixture of salt and whipped egg whites forms a crisp shell around the fish, locking in moisture while gently seasoning it as it roasts. Inside the crust, fresh thyme, garlic and lemon infuse the delicate branzino with bright, aromatic flavor, creating fish that's tender, flaky and beautifully balanced. The real drama comes at the table. Once baked, the hardened salt shell is cracked open to release a burst of fragrant steam, turning dinner into a full sensory experience. Elegant yet surprisingly simple, it's the kind of dish that reminds you how transformative a few humble ingredients can be. Chef Nunzio recommends pairing it with a crisp white wine like falanghina for the perfect finishing touch.

INGREDIENTS

1 1/2-pound whole branzino, gutted and scaled
Fresh thyme
1 whole garlic clove
1 slice lemon
3 egg whites
3/4 pound table salt

DIRECTIONS [1] Heat oven to 400 degrees. Rinse and pat the branzino dry, then place it on a metal baking tray. Stuff the cavity with fresh thyme, the garlic clove and a slice of lemon. **[2]** In a mixing bowl, whip the egg whites and salt together until a thick paste forms. Completely cover the fish with the salt mixture, sealing it on all sides. **[3]** Bake for approximately 20 minutes or until the salt crust hardens and lightly browns. **[4]** Remove the tray from the oven, and bring it directly to the table for presentation. Carefully crack open the salt crust, and lift away the shell. Transfer the fish to a serving platter, debone tableside, and finish with extra virgin olive oil and fresh lemon juice before serving.





WHAT THE PROS LOVE

We asked local chefs and restaurateurs to share their favorite seasoning:



PALMETTO BLUFF CLUB
"I'm a big fan of caraway seeds. They add a certain unique 'nuttiness' to breads, sauces and salads. They also remind me of one of my favorite sandwiches, the Reuben, which I've often made using caraway rye bread."
– Chef Beth Cosgrove

THE SPICE & TEA EXCHANGE
"Honey BBQ Rub Seasoning because it's my invention; it's my creation. I like to smoke food, so when we got into this, I wanted something sweeter than what was being offered. I created this particular rub, and now it's in all of our stores."
– Todd Ernst





FIESTA FRESH
"I would have to say the thing we use most is Lawry's Seasoned Salt. We pretty much use it on everything from chicken to shrimp."
– Efrain Mendoza

TCL CULINARY INSTITUTE OF THE SOUTH
"My favorite seasoning is truffle salt, which is a finishing salt, meaning you add it to a dish at the end rather than while it's cooking. It can be used in so many recipes to give a bit of sophistication, like mashed potatoes, popcorn, eggs, pasta and steak."
– Carrie Hirsch





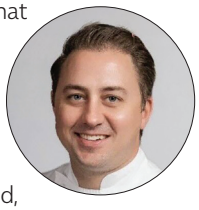
WEXFORD HILTON HEAD
"A definite sleeper, fresh ginger root is not only essential for Asian-style dishes but also brings depth to everyday preparations such as sautéed vegetables, homemade soups, hot tea, marinated meats for the grill and even french toast batter. This is probably my all-time favorite seasoning."
– Chef Robert Wysong

MSG

The misunderstood flavor enhancer



Few ingredients spark as much debate as MSG. Short for monosodium glutamate, it's a seasoning that enhances umami, the savory depth that makes foods taste richer and more satisfying. Chef ***Benjamin Harris*** of The Sea Pines Resort says its reputation has long overshadowed its actual role in cooking. "It's got this weird connotation with it," he says. "Just a light little sprinkling adds to that umami flavor in anything."



Rather than masking flavor, MSG amplifies it. Tomatoes taste brighter, meats become deeper and soups, sauces and vegetables develop a fuller flavor. Glutamate also occurs naturally in foods like Parmesan cheese, mushrooms, tomatoes and seafood, while commercial MSG is typically produced through fermentation.

In the kitchen, MSG can be added to marinades, spice blends, soups, roasted vegetables and grilled meats, or sprinkled on finished dishes. "I love it. It's in my cabinet all the time," Harris says. "It just adds richness to anything you're eating." Because it delivers so much flavor in small amounts, MSG can also help reduce overall sodium without sacrificing taste.

Although outdated claims once damaged its reputation, decades of research and major health organizations now support MSG as safe in normal culinary use. For home cooks, the key is moderation. Used thoughtfully, MSG is less a mystery ingredient and more one of the kitchen's most effective flavor enhancers.

MSG MYTHS VS. FACTS

Here's a quick look at some of the biggest myths surrounding MSG and what the science actually says.

MYTH: *MSG is artificial*
FACT: *Glutamate occurs naturally in foods like tomatoes, mushrooms, Parmesan cheese and seafood. Commercial MSG is typically produced through fermentation, much like yogurt or sourdough bread.*

MYTH: *MSG is loaded with sodium*
FACT: *MSG actually contains about one-third the sodium of table salt, which means cooks can often use less sodium overall while still boosting flavor.*

MYTH: *MSG causes health problems*
FACT: *Decades of research and major health organizations have found MSG to be safe in normal culinary use, despite the ingredient's long-running reputation.*

MYTH: *MSG makes food taste salty*
FACT: *MSG doesn't primarily add saltiness. It enhances umami, the savory, mouthwatering depth that makes foods taste richer and more satisfying.*

MYTH: *Only processed foods contain MSG*
FACT: *While MSG is used in packaged foods, chefs also use it in soups, marinades, sauces, vegetables and grilled meats to build deeper flavor.*



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GUIDE

Cooking with salt

Not all salt belongs in the same shaker. The variety you choose and the moment you use it can completely change the flavor, texture and finish of a dish. According to Todd Ernst of The Spice & Tea Exchange, great seasoning often comes down to timing. "If you season properly while you cook," he says, "you don't need to add anything when you eat it." Understanding the role each salt plays can turn an average meal into something far more memorable.



For everyday cooking: **Table salt & kosher salt**

Table salt is the workhorse most people know best. Fine-grained and quick to dissolve, it's dependable for baking, soups, sauces and everyday seasoning. Kosher salt, with its larger, lighter crystals, is the chef favorite. It's easy to grab by the pinch, distributes more evenly and clings especially well to meats and vegetables. Because it seasons more gently by volume, it also gives cooks more control while building flavor throughout the cooking process.



For finishing: **Flaky salt, fleur de sel & Himalayan salt**

Some salts are best saved for the final flourish. Flaky sea salts and fleur de sel add delicate crunch and little bursts of salinity that wake up everything from grilled steak to chocolate chip cookies. Himalayan pink salt, often served in grinders or small dishes, brings a mild mineral quality along with eye-catching color. These finishing salts are less about making food salty and more about adding texture, contrast and a final layer of flavor right before serving.



For bold flavor: **Smoked, infused & seasoned salts**

When salt becomes part seasoning blend, part flavor enhancer, things get interesting. Smoked salts add deep, fire-kissed character to roasted vegetables, potatoes and grilled meats. Infused salts featuring truffle, garlic, herbs or citrus can instantly enhance simple foods with very little effort. "You're incorporating several flavors at once," Ernst explains, which is why these salts are especially popular on fries, burgers, popcorn and quick weeknight dishes.

For texture and control: **Coarse vs. fine**

Grain size matters more than many home cooks realize. Fine salt disappears quickly into doughs, batters and sauces, ensuring even seasoning throughout. Coarse salt delivers texture, visual appeal and slower bursts of flavor. Larger crystals are excellent for grinders and cooking applications but less pleasant as a finishing touch. Nobody wants to bite into a mouthful of salt crystals halfway through dinner.





HUMIDITY HACK

In the Lowcountry's humidity, salt has a habit of clumping almost instantly. Ernst recommends an old-school solution: add a few grains of uncooked rice to your salt shaker to absorb excess moisture and keep everything flowing smoothly.




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Mango magic

With citrus, pepper jelly and just the right kick of heat, this colorful relish is made for summer tables

SIGNATURE DISH





Every cook has that one recipe. The dish friends request by name, the one that shows up at every gathering and the one they can make without a second thought. Our Signature Dish feature celebrates those standouts, spotlighting a favorite from someone in the local community each month. After sharing their recipe and the story behind it, they pass the baton by nominating the next cook to keep the chain going. This month's recipe comes from ***Babbie Guscio***, owner of The Store in Old Town Bluffton. She was nominated by Bess Soper, owner of Bess' Delicatessen & Catering.

BEST WAYS TO SERVE IT

Babbie Guscio's mango relish is the kind of recipe that earns a permanent spot in the refrigerator because it works with nearly everything.

Seared swordfish: *The relish cuts through the rich, meaty texture of swordfish beautifully.*
Grilled mahi-mahi: *Spoon it over flaky fish fresh off the grill for a bright tropical finish.*
Blackened shrimp tacos: *The cool sweetness balances smoky spices beautifully.*
Pork tenderloin: *A perfect contrast to rich, juicy pork.*
Turkey sandwiches: *Adds a fresh pop of flavor in place of ordinary condiments.*
Cream cheese and crackers: *An easy appetizer that feels effortless but impressive.*
Fish tacos: *Pile it high for extra color, texture and citrusy brightness.*
Grilled chicken: *A simple way to make weeknight dinners feel more special.*
Rice bowls: *Adds freshness and a little sweet heat to grain bowls and summer lunches.*



BABBIE GUSCIO

Mango Relish

This month's signature dish comes from Babbie Guscio, who proves that the simplest recipes are often the ones people remember most. Bright, fresh and carrying just the right amount of heat, her mango relish brings instant life to everything it touches, from grilled fish and roasted pork to wraps, sandwiches and summer appetizers.

"I like the mango relish best because it is quick and gives a zip to sandwiches, grilled fish — almost anything," Guscio says.

That effortless versatility is exactly what makes this recipe a standout. Sweet mango mingles with juicy citrus, crisp green onion and a gentle kick of pepper jelly and cayenne, creating a balance of flavors that feels both refreshing and bold. It comes together in minutes but tastes like something far more special. It's the kind of recipe guests ask about after one bite and the kind you find yourself making again and again all summer long.

INGREDIENTS

1/2 cup hot pepper jelly
2 mangoes
1 navel orange
4 green onions, white part only
1 pinch cayenne pepper
Juice of 1 freshly squeezed lime

DIRECTIONS [1] Microwave the hot pepper jelly for a few seconds until softened. Peel, pit and chop the mangoes and orange. Finely chop the green onions. **[2]** Combine all ingredients in a bowl and mix well. **[3]** Chill before serving. Add salt to taste and serve with pork, roasted fish or grilled dishes.



Salt of the earth

PICKLING AND CURING BRING BOLD FLAVOR, LONGER SHELF LIFE AND OLD-SCHOOL KITCHEN MAGIC BACK TO THE TABLE

STORY BY LANCE HANLIN



Long before refrigeration, salt was survival. It preserved the day's catch, kept vegetables edible through winter and transformed simple ingredients into something deeper, sharper and more flavorful over time. Today, pickling and curing still carry that old-world practicality, but they've also become one of the most satisfying ways for home cooks to experiment in the kitchen. A little salt and patience can completely change an ingredient.

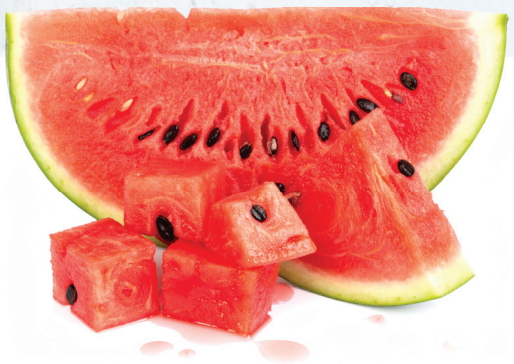
Pickled watermelon rind

Sweet, tangy and very Southern, pickled watermelon rind is one of those old-fashioned recipes that deserves a comeback. What was once a practical way to avoid wasting part of the melon has become a surprisingly addictive treat, balancing crisp texture with bright vinegar, warm spices and just a hint of sweetness.

INGREDIENTS

4 cups watermelon rind, peeled and cut into bite-sized pieces
1 cup white vinegar
1 cup water
3/4 cup sugar
1 tablespoon kosher salt
1 teaspoon whole black peppercorns
2 garlic cloves, lightly crushed
2 bay leaves
1 small piece fresh ginger, sliced
Optional: Pinch of red pepper flakes for heat

DIRECTIONS [1] Trim away the green outer skin and most of the pink flesh from the watermelon rind, leaving only the pale white portion with a slight blush of pink. Cut into cubes or strips. **[2]** Bring a large pot of water to a boil. Add the rind and simmer for 8-10 minutes, just until slightly tender but still crisp. Drain well. **[3]** In a saucepan, combine vinegar, water, sugar, salt, peppercorns, garlic, bay leaves and ginger. Bring to a simmer, stirring until the sugar dissolves completely. **[4]** Pack the watermelon rind into clean glass jars or a large container. Pour the hot brine over the rind until fully covered. **[5]** Let cool to room temperature, then refrigerate for at least 24 hours before serving. The flavor continues to deepen over the next several days. It's perfect for charcuterie boards, grilled pork, fried chicken or straight from the jar on a hot summer afternoon.





Pickled shrimp

Bright, briny and packed with tangy flavor, pickled shrimp is one of those old-school Southern dishes that somehow feels perfect for both porch cocktails and beach coolers. This version balances tender shrimp with thinly sliced onions, spicy peppers and a sharp vinegar brine that gets better overnight.

INGREDIENTS

2 pounds large shrimp, peeled with tails on
1 large sweet onion, very thinly sliced
1/2 cup thinly sliced red onion
1 cup white vinegar
1/2 cup apple cider vinegar
1/2 cup water
1/4 cup olive oil
2 teaspoons kosher salt
1 teaspoon sugar
1 teaspoon celery seed
1 teaspoon whole black peppercorns
1 teaspoon crushed red pepper flakes
2 cloves garlic, thinly sliced
2-3 small hot peppers, sliced
1 lemon, thinly sliced

DIRECTIONS [1] Bring a large pot of salted water to a boil. Add shrimp and cook just until pink and opaque, about 2-3 minutes. Drain immediately and cool completely. **[2]** In a saucepan, combine white vinegar, apple cider vinegar, water, olive oil, salt, sugar, celery seed, peppercorns, garlic and crushed red pepper flakes. Bring to a gentle simmer for 2-3 minutes, stirring until salt and sugar dissolve. Remove from heat and let cool slightly. **[3]** In a large glass container or airtight dish, layer shrimp, onions, hot peppers and lemon slices. Pour the brine mixture over the top until everything is submerged. **[4]** Cover and refrigerate at least overnight, preferably 24 hours, allowing the flavors to fully develop. Stir once or twice while marinating if possible. Serve it with saltines, cocktail picks, cold beer and a porch breeze.

Pickling vs. curing

While the two are often grouped together, they work a little differently. Pickling preserves food using acidity, usually vinegar, along with salt, sugar and spices. The result is bright, tangy and crunchy. Curing relies primarily on salt to draw moisture from food and concentrate flavor. It changes both texture and taste over time. Both techniques use salt as the backbone.





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Salt-cured egg yolks

Rich, savory and surprisingly luxurious, salt-cured egg yolks are one of the simplest ways to add restaurant-level flavor at home. After resting in a mixture of salt and sugar, the yolks become firm, sliceable and concentrated, almost like a cross between Parmesan cheese and bottarga. Grated over pasta, roasted vegetables or toast, they deliver a salty umami punch that instantly elevates a dish. A little goes a long way.

INGREDIENTS

4 large egg yolks
2 cups kosher salt
1 cup sugar

DIRECTIONS [1] In a shallow dish or loaf pan, mix together the kosher salt and sugar. Spread about half the mixture evenly across the bottom. **[2]** Using the back of a spoon, create four small wells in the salt mixture. Carefully place one egg yolk into each well, keeping the yolks intact. **[3]** Gently cover the yolks with the remaining salt mixture until fully buried. Cover tightly and refrigerate for 4-6 days. **[4]** Once the yolks feel firm and slightly tacky, carefully remove them from the salt mixture and rinse lightly under cool water. Pat completely dry. **[5]** For a firmer texture, place the yolks on a wire rack and dry in a 150-degree oven for 1 1/2 to 2 hours, or refrigerate uncovered overnight.



Salt-cured salmon (gravlax)

Elegant enough for a dinner party but surprisingly easy to make, gravlax uses salt and sugar to gently cure fresh salmon into silky, sliceable perfection.

INGREDIENTS

1 pound fresh salmon fillet, skin on
1/4 cup kosher salt
1/4 cup brown sugar
1 tablespoon cracked black pepper
1 large bunch fresh dill, roughly chopped
Zest of 1 lemon



DIRECTIONS [1] Mix salt, sugar, pepper and lemon zest together. **[2]** Spread half the mixture in a glass baking dish. Place salmon skin-side down on top. Cover with remaining cure and fresh dill. **[3]** Wrap tightly with plastic wrap and weigh lightly with another dish or pan. **[4]** Refrigerate 36-48 hours, draining liquid once or twice. **[5]** Rinse lightly, pat dry and slice thinly. Serve with crackers, dijon mustard, bagels, crème fraîche or cucumbers.



Pickled red onions

If you're new to pickling, this is the perfect place to start. These onions brighten tacos, sandwiches, seafood bowls and grilled meats with almost no effort.

INGREDIENTS

1 large red onion, thinly sliced
1 cup white vinegar
1 cup water
1 tablespoon kosher salt
1 tablespoon sugar
1 teaspoon black peppercorns
Optional: Garlic cloves, rosemary sprigs, jalapeño slices or fresh dill

DIRECTIONS [1] Place sliced onions in a clean glass jar. **[2]** In a saucepan, combine vinegar, water, salt and sugar. Bring to a simmer until dissolved. **[3]** Pour the hot liquid over the onions. Add peppercorns and any optional flavorings. **[4]** Let cool, then refrigerate. They're ready in about an hour and improve over the next day.



Brine time

WHY SALTED WATER MIGHT BE THE SECRET TO BETTER SUMMER COOKING

Brining is one of the easiest ways to improve summer cooking. Whether you're grilling shrimp, frying chicken or roasting turkey, salt helps meat stay juicy, flavorful and tender from the inside out.

There are two main methods: wet brining and dry brining. Wet brining soaks food in salted water mixed with ingredients like citrus, herbs or spices. Dry brining skips the water entirely, coating meat in salt and refrigerating it uncovered for deeper flavor and crispier skin.

In the Lowcountry, shrimp brines are especially popular during grilling season. A soak with salt, lemon and garlic helps seafood stay succulent over high heat, while buttermilk brines give fried chicken extra tenderness and crunch.

Even leftover pickle juice has value. Some cooks use pickle brine to marinate chicken, brighten potato salad or add tangy depth to pork and seafood.

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FROM SCRATCH

Simply caprese

THREE INGREDIENTS, PERFECTLY TIMED AND PERFECTLY PAIRED

STORY + PHOTOGRAPHY BY ALEA WILKINS



Summer produce shines best in simple dishes that enhance its natural flavor. As tomato season reaches its peak, LOCAL Life publisher ***Lori Goodridge-Cribb*** turns to her tried-and-true caprese salad, an appetizer that's as easy as it is delicious. Three ingredients, arranged to mirror the Italian flag, and a few simple seasonings are all it takes to create this crowd favorite. To ease party planning, Lori shares two ways to prepare it. For dinners on the porch, a plated row of medallions feels elegant and refreshing, while bite-sized skewers make an excellent barbecue-friendly option. However you serve it, this caprese lets fresh produce do the heavy lifting, leaving the host more time to sit back, relax and enjoy.

Watch & learn

*Watch Lori prepare this dish "From Scratch" on LOCAL Life's YouTube Channel **@LocalLifeSC**.*





THE FINISHING TOUCH

Don't hold back on the drizzle. In this style, the olive oil and balsamic aren't just garnish. They create a base that soaks into each bite. A final pinch of flaky salt sharpens the sweetness of the tomatoes and adds just enough texture to bring it all together.

Caprese salad



INGREDIENTS

*10 to 12 Campari **tomatoes** (or 12 ounces cherry tomatoes)*

16-ounce log mozzarella cheese (cut into thick slices or rustic chunks)

1 bunch fresh basil, torn

2 tablespoons balsamic vinegar (Lori prefers Vintage Reserve from Hilton Head Olive Oils & Balsamics)

2 tablespoons extra-virgin olive oil (Lori prefers Tuscan Herb from Hilton Head Olive Oils & Balsamics)

1 teaspoon finishing sea salt (Lori prefers Cyprus White from The Spice & Tea Exchange)

DIRECTIONS (plated medallions)

[1] Slice tomatoes into even rounds. Cut mozzarella into thick slices or slightly irregular pieces for a more natural look.
[2] Arrange tomatoes and mozzarella in an overlapping row on a serving dish.
[3] Scatter torn basil over the top.
[4] Drizzle olive oil and balsamic vinegar generously, allowing some to pool beneath the tomatoes and cheese.
[5] Finish with a light sprinkle of sea salt.

DIRECTIONS (skewers)

[1] Thread tomatoes, mozzarella and basil onto skewers in an alternating pattern.
[2] Arrange on a platter, and finish with olive oil, balsamic vinegar and a sprinkle of sea salt.



localLife

PRESENTS

From Scratch

an online video cooking series featuring publisher Lori Goodridge-Cribb

COMPANY'S COMING. The table needs setting. The oven is warming up. And LOCAL Life publisher Lori Goodridge-Cribb is right there with you. Each month on From Scratch, Lori invites readers into her kitchen to share a seasonal recipe made for gathering. She believes the best memories happen around the table, and she is happy to show you exactly how she brings it all together. For June, she is preparing her tried-and-true caprese salad.

To see Lori in action and watch every episode of "From Scratch," scan the QR code or visit LOCAL Life's YouTube channel at @LocalLifeSC.

Follow the recipe on the left, then head to LOCAL Life's YouTube channel at @LocalLifeSC to watch the full episode. You will pick up smart kitchen shortcuts, simple hosting ideas and a few well-earned stories from Lori's years of cooking for family, friends and anyone lucky enough to pull up a chair.

RESTAURANT news & notes

FRESH FOOD + NOW OPEN + HOT PRODUCTS

BY BAILEY GILLIAM

Taste what's new

The Lowcountry dining scene never sits still for long. This season brings forth another wave of flavorful additions, creative concepts and exciting expansions across the area. From comforting Honduran specialties and over-the-top ice cream creations to seafood spaces built for gathering with friends, local restaurants continue finding ways to feed both the appetite and the community spirit that defines the Lowcountry. Whether you're chasing a great lunch, planning your next date night or simply looking for something deliciously new, here's what's happening around the local food scene this month.

NOW OPEN



Pa'Ke-Pikes

115 ARROW ROAD, HILTON HEAD ISLAND

One of the Lowcountry's favorite food trucks has officially traded wheels for walls. *Pa'Ke-Pikes recently opened its new buffet-style restaurant on Hilton Head Island, giving fans of its Honduran and Central American comfort food a permanent place to satisfy their cravings. The daily lunch buffet, served from 11 a.m. to 3 p.m., features a rotating spread of homemade specialties packed with bold flavor, warm spices and the kind of dishes that feel like they came straight from a family kitchen.*



Cone Crazy Creamery

MOBILE TRUCK, BLUFFTON

A new ice cream truck is rolling through Bluffton, looking like summer on wheels. *Cone Crazy Creamery serves up colorful scoops, towering sundaes, milkshakes, floats, cyclones, pup cups and even ice cream tacos for anyone who believes dessert should be fun. The mobile concept is also available for private events, making birthday parties, neighborhood gatherings and backyard celebrations a whole lot sweeter.*



The Pavilion at Russo's Fresh Seafood

246 RED CEDAR ST., BLUFFTON

Russo's Fresh Seafood has expanded its longtime Bluffton seafood market with a new open-air pavilion designed for more than just lunch. *The new space introduces a grab-and-go menu filled with fresh seafood, rotating specials and quick coastal favorites, while also creating room for cooking classes, demonstrations, private parties and community events. In true Lowcountry fashion, it feels less like an addition and more like a place where people naturally gather.*



The Market at Michael Anthony's

ORLEANS PLAZA, HILTON HEAD ISLAND

Michael Anthony's Cucina Italiana has expanded its beloved market concept, giving locals more reasons to stop in "just for one thing" and leave with dinner, dessert and probably a loaf of bread they didn't plan on buying. *The redesigned market now connects to a larger, more relaxed Market Cafe with expanded seating. Guests can browse handcrafted pastas, soups, sauces, salads, heat-and-serve entrees and specialty prepared dishes ready to make dinner easy.*



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NOW OPEN



Pure Cafe & Bakeshop
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Pure Cafe & Bakeshop is already building a following with its house-made baked goods and thoughtfully crafted coffee drinks. *Open Thursday through Monday, the café offers rotating seasonal pastries, in-house syrups and a welcoming morning-to-early-afternoon atmosphere.*

NEWS & NOTES



Bluffton Self Help Mobile Market

Bluffton Self Help recently launched its Mobile Market, bringing fresh groceries directly into underserved neighborhoods throughout the Lowcountry. Designed to improve access to healthy food, the Mobile Market serves as both a practical resource and a meaningful investment in the community. Organizers describe it as "infrastructure on wheels," helping bridge food-access gaps while meeting neighbors where they are. It's a reminder that sometimes the most important additions to the local food scene aren't restaurants at all.

Quick Bites

NUGGETS FROM THE LOCAL FOOD & BEVERAGE SCENE

Barnacle Brews Coffee *opened on Hilton Head Island.*

Chow Daddy's *in Sea Pines closed.*

TRY THESE

From crispy to briny, these dishes deliver.

Salt makes everything taste a little better, and Lowcountry restaurants know exactly how to use it. From flaky sea-salt finishes to crispy fried favorites and rich deli classics, these dishes prove that a little briny balance can completely transform a bite.



DANGEROUSLY GOOD

There are truffle fries, and then there are ***Tin & Tallow's*** Truffle & Parm Fries. Crispy waffle-cut fries tossed with Parmesan and rich truffle flavor make this salty snack almost impossible to stop eating once they hit the table.

SAVORY UPGRADE

Nosh NY takes its chicken salad sandwich to another level by serving it on a rosemary sea-salt bagel. Add lettuce and tomato, and suddenly a simple deli lunch turns into something seriously craveable.





CRUNCH FACTOR

Double-fried for maximum crispiness, the Salt Crispy Chicken at ***Chick N' Boba*** delivers the addictive crunch Taiwanese salt-and-pepper chicken is famous for. Salty, savory and ridiculously snackable, it practically demands a dipping sauce.

CLASSIC DELI FLAVOR

Frankie Bones Hilton Head leans into old-school deli comfort with its Buffalo-N.Y.-based Beef on Weck, layering house-made roast beef, au jus and horseradish sour cream onto a toasted caraway-and-sea-salt roll. Messy in the best possible way.





GO BIG

At ***Gruby's NY Deli*** classic sandwiches are now available in towering "Skyscraper" size for anyone who believes lunch should require two hands and a serious appetite. A traditional turkey sub with tomato, mayo, salt and pepper keeps things beautifully simple.

TINY BUT MIGHTY

Sister Sister Deli gives deviled eggs a luxurious little glow-up with flaky sea salt and Osetra caviar. The result is rich, nostalgic and just fancy enough to make you order a second plate.



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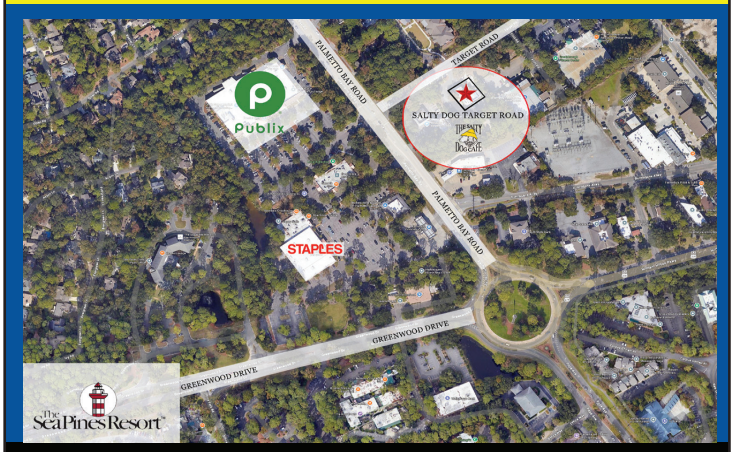

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What would Margaret drink?

Margaret Pearman, *a certified sommelier with the Court of Master Sommeliers, curates the acclaimed wine list at Charlie's L'Etoile Verte. For June, she's highlighting the subtle salinity found in coastal wines.*

The salty secret

HOW THE SEA LEAVES ITS MARK ON WINE

Some wines seem to carry the ocean inside the glass. Crisp, briny and refreshingly savory, they evoke sea spray, oyster shells and cool coastal air with every sip.

Wine lovers often describe these bottles as "mineral-driven" or "saline," but few realize just how deeply the sea can influence what ends up in the bottle. Some of the world's most captivating wines come from vineyards perched along rugged coastlines or planted atop ancient seabeds layered with fossilized shells and marine minerals.

That subtle salty character is not simply sodium from ocean air. It comes from a complex interplay between terroir, climate and geology. Vines rooted in limestone, chalk and fossil-rich soils absorb trace minerals that can contribute to a wine's crisp, savory edge. Coastal breezes, ocean fog and humid maritime conditions also slow ripening, helping grapes retain the bright acidity that makes these wines feel so lively and refreshing.

One of the finest examples is Albariño from Spain's Rías Baixas region. Grown along the rugged Atlantic coast of Galicia, Albariño is celebrated for its citrusy brightness, vibrant acidity and unmistakable hint of sea spray. The wine often recalls wet stone, fresh citrus and cool ocean air, making it a natural companion for oysters, shrimp and other seafood favorites.

Saline wines offer more than refreshment. They tell a story about place, shaped by tides, ancient oceans and generations of winemaking tradition. For wine lovers seeking bottles with energy, texture and personality, these coastal wines deliver a taste that feels both grounded and unmistakably alive.



BEST BET Margaret recommends Do Ferreiro Albariño from Rías Baixas, Spain. It's a textbook expression of the varietal with crisp acidity, layered minerality and just a kiss of salinity on the finish. It retails for around $32.

Salt on the rim

THE FINISHING TOUCH THAT BRINGS COCKTAILS TO LIFE

STORY BY BAILEY GILLIAM

No cocktail proves the power of a salted rim quite like the margarita. Without it, the drink is bright and refreshing. With it, the flavors suddenly snap into focus. The citrus tastes sharper, the tequila feels smoother, and every icy sip becomes crisper and more satisfying. That contrast between tart lime and savory salt is what turned the margarita into one of the world's most beloved cocktails, and it's why bartenders lean on salt in drinks far beyond tequila.



CACTUS STREET CANTINA

Classic Margarita

Few cocktails are as lasting as the margarita, and this version from Cactus Street Cantina gets every detail right. Fresh lime juice delivers bright acidity, agave nectar rounds out the tartness, and blanco tequila keeps the flavor crisp and refreshing. The coarse salt rim adds just enough savory contrast to make the citrus pop and every icy sip feel even more refreshing.

INGREDIENTS

2 ounces Lunazul Blanco tequila (or preferred blanco tequila)
1 ounce Cointreau
1 ounce agave nectar
2 ounces fresh lime juice
Coarse salt for rim

DIRECTIONS [1] Rim a glass with coarse salt. **[2]** Combine tequila, Cointreau, agave nectar and lime juice in a shaker filled with ice. **[3]** Shake vigorously until well chilled. **[4]** Strain into a chilled coupe or margarita glass and serve immediately.

OTHER COCKTAILS WORTH THEIR SALT

Salty Dog: *Gin or vodka mixed with grapefruit juice and served in a salt-rimmed glass. Tart, refreshing and made for warm-weather afternoons.*

Michelada: *Lager beer mixed with lime juice, hot sauce and Worcestershire sauce, finished with a chili-salt rim. Bright, spicy and satisfying.*

Pickleback: *A shot of whiskey followed by pickle brine. Strange on paper, surprisingly smooth in practice.*

Gordon's Cup: *Gin, cucumber, lime juice and simple syrup finished with a pinch of salt and cracked pepper for a garden-fresh twist.*

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Salty escapes

THESE EXTRAORDINARY LANDSCAPES BLUR THE LINE BETWEEN EARTH, SKY AND IMAGINATION

STORY BY LANCE HANLIN

Salt changes a place. It sharpens the air, brightens colors and leaves landscapes looking almost unreal. Here in the Lowcountry, we know the feeling of salt carried on the breeze and woven into everyday life. These destinations take that sensation much further. From floating lakes and glowing pink waters to mirror-like deserts and endless white horizons, these are places where salt shapes the scenery, the culture and the memory of the journey itself.



Lake Retba, Senegal

Known for its vivid pink glow, Lake Retba is one of Africa's most striking salt destinations. The lake's unusual color comes from algae that thrive in its salty water, creating shades that shift from pale blush to deep rose, depending on sunlight and season. Along the shoreline, salt harvesters wade through the lake collecting salt by hand and piling it into brilliant white mounds. Unlike many salt destinations that feel isolated or untouched, Lake Retba is alive with movement and culture. Salt is not simply scenery here. It is part of daily life and survival. Visitors can watch the harvesting process up close and learn how workers coat their skin in shea butter to protect themselves from the highly saline water.

Best time to go: November through June for dry weather and the strongest pink color.
What to expect: A working landscape filled with bold colors, cultural interaction and a raw authenticity far removed from a traditional resort destination.
Don't miss: Visiting around midday, when the sunlight makes the pink water appear almost electric.
Getting there: Connect through New York City or Washington, D.C. to Dakar.
Travel time: Around 15 to 18 hours.

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Great Salt Lake, Utah

The Great Salt Lake offers one of the most unusual swimming experiences in North America. Thanks to the lake's intense salinity, floating feels nearly effortless, turning an ordinary swim into something slow, quiet and strangely calming. Wide-open skies and distant mountain ranges frame the water, while nearby Antelope Island State Park adds hiking trails, roaming bison and sweeping desert views.

Best time to go: Late spring through fall, especially September and October for cooler temperatures and softer light.
What to expect: Warm mineral-rich water, glowing sunsets and a landscape that feels both rugged and peaceful. Mornings are often spent hiking or wildlife watching before evenings drift toward sunset floats on the lake.
Don't miss: A drive out to the legendary Bonneville Salt Flats, where the horizon seems to dissolve into the sky.
Getting there: Reach Salt Lake City with a single connection through hubs like Atlanta or Dallas.
Travel time: Approximately 6 to 7.5 hours.







Dead Sea, Jordan and Israel

The Dead Sea feels less like a lake and more like nature's version of a spa retreat. The water is so salty that visitors instantly float to the surface, suspended above the water instead of swimming through it. Along the shoreline, salt crystals shimmer in the desert sun, while luxury resorts and mineral spas create an atmosphere built entirely around restoration. Surrounded by rugged mountains and ancient history, the Dead Sea balances dramatic scenery with remarkable calm. One moment you are floating weightlessly in warm mineral-rich water; the next you are exploring landscapes connected to thousands of years of human history.

Best time to go: March through May or October through November. Summers are intensely hot.
What to expect: Desert beauty, wellness experiences and an atmosphere that feels restorative from the moment you arrive.
Don't miss: The classic floating photo with a newspaper or book, followed by a mineral mud treatment overlooking the water.
Getting there: Connect through major East Coast hubs to Tel Aviv or Amman.
Travel time: Roughly 13 to 16 hours, plus a drive to the coast.









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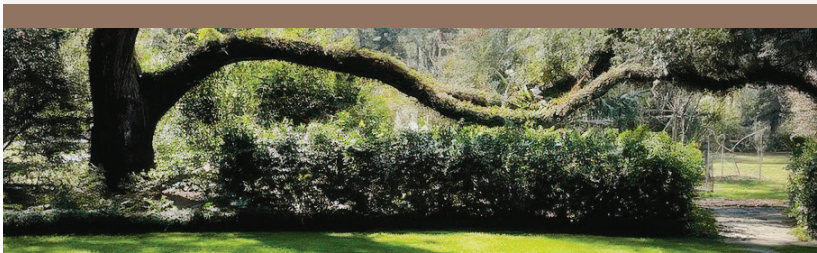

Salar de Uyuni, Bolivia



The Salar de Uyuni is one of the most visually astonishing places on earth. During the rainy season, a thin layer of water transforms the flats into a giant mirror, reflecting clouds and sky so perfectly it becomes difficult to tell where the horizon begins. In the dry season geometric salt patterns stretch endlessly beneath crisp blue skies. The experience feels remote, cinematic and dreamlike. Most visitors explore the region on guided multi-day 4x4 tours that cross the flats, visit cactus-covered islands and stop at hotels built almost entirely from blocks of salt.

Best time to go: December through April for mirror-like reflections or May through October for dry conditions and defined salt patterns.
What to expect: High-altitude adventure, enormous open space and some of the most extraordinary photography opportunities in the world.
Don't miss: Spending a night in a salt hotel and catching sunrise before the crowds arrive.
Getting there: Connect through Miami or Atlanta to La Paz or Santa Cruz de la Sierra, followed by a domestic flight to Uyuni.
Travel time: About 14 to 18 hours.

Salinas Grandes, Argentina



Set high in the Andes, Salinas Grandes delivers a quieter, more intimate version of the salt-flat experience. The road climbs through colorful mountain passes before opening onto a blinding white expanse beneath impossibly blue skies. The contrast feels dramatic and almost unreal. Compared to Bolivia's famous salt flats, Salinas Grandes feels calmer and less crowded, making it especially appealing for travelers looking for scenic drives, photography and peaceful moments surrounded by enormous open space. Small roadside vendors sell hand-carved salt souvenirs, while nearby Andean villages add another layer of culture to the journey.

Best time to go: April through November for dry roads and clear skies.
What to expect: Sweeping mountain scenery, crisp desert air and a slower pace that rewards travelers willing to venture farther into northern Argentina.
Don't miss: Pairing the salt flats with a drive through the colorful mountains surrounding Jujuy.
Getting there: Fly to Buenos Aires, then connect north to Salta or Jujuy.
Travel time: Approximately 14 to 18 hours, plus additional driving time.

Camargue, France



In southern France the Camargue proves salt can be elegant. Near the medieval town of Aigues-Mortes, pastel pink salt ponds glow beneath the Mediterranean sun while flamingos feed in nearby wetlands, and white horses roam open marshes. The region blends natural beauty with French style. Long lunches drift into late afternoons. Chilled rosé appears at nearly every table. Winding roads invite slow exploration by bike or car. The salt itself becomes part of the scenery, with pale pink mounds rising beside marshland and sea grass.

Best time to go: May through September, especially June and September for pleasant weather and lighter crowds.
What to expect: Wildlife, coastal scenery, relaxed luxury and a slower rhythm that feels distinctly southern French.
Don't miss: Sunset over the pink salt ponds followed by dinner in the historic walled streets of Aigues-Mortes.
Getting there: Connect through Atlanta or New York City to Paris or Marseilles.
Travel time: Around 10 to 12 hours, plus regional train or car travel.

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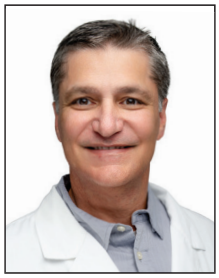

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JUNE happenings

Arts & Culture



Mean Girls: The Musical

When: Times vary, June 24-Aug. 9
Where: Arts Center of Coastal Carolina
Details: Fetch is officially happening. Packed with sharp humor, powerhouse vocals and energetic choreography, this hit Broadway musical brings the beloved movie to life, with plenty of laughs and heart. Beneath the pink outfits and cafeteria drama is a surprisingly relatable story about identity, friendship and finding confidence in a world full of pressure. A fun girls' night out, date night or summer theater pick for anyone who still quotes the movie. ***artshhi.com***

Moments of Stillness

When: Times vary, June 1-27
Where: SOBA Gallery
Details: Step inside and slow down for a while. Lowcountry artist Carol Dulude's dreamy coastal landscapes capture the quiet beauty of marsh mornings, winding creeks and soft Southern light. The exhibit offers a peaceful escape from summer crowds and a reminder of why so many people fall in love with the Lowcountry in the first place. ***sobagallery.com***

OTHER EVENTS

Now-Aug. 31: *Summer Art Exhibition at Fair Winds Bar & Grill in Rose Hill Plantation. Pair local artwork with cocktails, dinner and a relaxed evening out.*



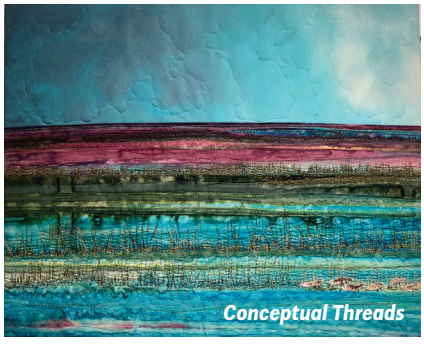




Sweeney Todd: The Demon Barber of Fleet Street

When: Times vary, June 12-28
Where: May River Theatre
Details: Equal parts thrilling, hilarious and unsettling, this Stephen Sondheim classic serves up razor-sharp wit alongside one of musical theater's most unforgettable scores. Set in gritty Victorian London, the story follows barber Sweeney Todd's dark quest for revenge. Fans of dramatic storytelling, gothic atmosphere and live music performances will not want to miss this bold local production. ***mayrivertheatre.com***





OTHER ARTS & CULTURE EVENTS

Now-June 10: *USCB Taste of the Arts at USCB Center for the Arts*
Now-June 19: *Whispers from the Soul at Art League of Hilton Head Gallery*
Now-June 20: *The History and Archaeology of Fort Motte at Morris Heritage Center*
Now-June 27: *Water Water Everywhere at Beaufort Art Association Gallery*
Now-July 26: *Conceptual Threads at Coastal Discovery Museum*
Now-Oct. 23: *All Creatures Great and Small at Sea Pines Community Center*
June 26-27: *Da' Gullah American Revolution Show at USCB Center for the Arts*
June 26-July 5: *SSTI presents All Shook Up at Beaufort High School*
June 13: *Second Saturday Sips at Maye River Gallery*
June 18-21 & 25-28: *Main Stage presents Bye Bye Birdie at Main Street Theatre*
June 23-July 24: *A Feathered Focus at Art League of Hilton Head Gallery*

Charity & Community



Party in the Park + Car Show

When: 6-8:30 p.m., June 11 & 25 **Where:** Lowcountry Celebration Park
Details: Classic cars, live music and a laid-back summer atmosphere come together at this popular community gathering. Families can enjoy bounce houses and activities for kids while adults relax with drinks and music beneath the oaks. It is equal parts neighborhood hangout and outdoor summer party. ***islandreccenter.org***

BAND LINEUP
June 11: *The Chiggers* ***June 25:*** *Patrick and the Starfish*





HarbourFest

When: Now-Aug. 18 **Where:** Shelter Cove Harbour & Marina
Details: One of Hilton Head Island's signature summer traditions returns with fireworks lighting up the harbor every Tuesday night. Beyond the fireworks, HarbourFest brings the marina to life with live entertainment, spinning hats, carnival-style games, face painting and waterfront energy that feels unmistakably summer. Arrive early for dinner overlooking the harbor, then stay for the fireworks reflected across Broad Creek. ***sheltercovehiltonhead.com***





Fun in the Sun for Everyone

When: 10 a.m.-12:30 p.m., June 5 **Where:** Marriott's SurfWatch
Details: This uplifting annual event creates a beach day designed for everyone. Hosted by Pockets Full of Sunshine, the gathering focuses on accessibility, inclusion and community connection, ensuring individuals of all abilities can safely experience the joy of the beach together. Expect plenty of smiles, encouragement and meaningful moments along the shoreline. ***pocketsfullofsun.org***



Charity & Community





Juneteenth Celebration

When: June 11-13 & 19 **Where:** Historic Mitchelville Freedom Park
Details: Celebrate freedom, culture and community at one of the most meaningful historic sites in the country. Set on the grounds of Mitchelville, the first self-governed town of formerly enslaved people in the United States, this multi-day celebration blends history with live music, storytelling, food, wellness and family activities. It is both educational and deeply moving, offering visitors a chance to connect with the powerful legacy of the Lowcountry. ***exploremitchelville.org***

EVENT LINEUP
June 11: *Juneteenth Celebration in the Park with Joe McGill*
June 12: *Children's Drum Camp and Juneteenth Celebration Drum Circle*
June 13: *Juneteenth Celebration Festival*
June 19: *Juneteenth 5K*

Summer Jams

When: 6-9 p.m., June 9, 16, 23, 30
Where: Shelter Cove Community Park
Details: Summer evenings do not get much more family-friendly than this. Hosted by the Island Recreation Association, these themed nights combine bounce houses, games, music, face painting and fireworks into one big outdoor celebration. Each week brings a different theme, giving families plenty of reasons to return throughout the month. ***islandreccenter.org***

EVENT LINEUP
June 9: *Country Night*
June 16: *Water Fun Night*
June 23: *Family Fun Game Night*
June 30: *Creative Kids Night*

Unite for Good

When: 6-8:30 p.m., June 25
Where: SoundWaves
Details: Good music, waterfront vibes and community impact all come together at this fundraiser hosted by the Rotary Club of Hilton Head Island. Guests can enjoy appetizers, drinks, live entertainment, auctions and sweepstakes prizes while supporting local charitable efforts throughout the region. ***hiltonheadrotary.org***

OTHER CHARITY & COMMUNITY EVENTS

June 5-6, 13 & 19-20: *Juneteenth Freedom Day Celebration in Beaufort*
June 6: *Canapalooza 2026 at The Heyward House*
June 9: *Carolina Day Proclamation Reading at Town Hall (Hilton Head)*
June 11, 18 & 25: *Movie Nights at Shelter Cove Community Park*
June 12: *Movie Nights in the Park at New Riverside Park*
June 13: *Renegade Paws Rescue Adoption Event at Petco Bluffton*
June 20: *Battle of the Beards at Fuel & Fire in Port Royal*
June 21: *Hilton Head Humane's 50th Birthday Party at Hilton Head Humane's Hilton Head Campus*
June 26: *Hardeeville's 4th Off Main at the Richard Gray Recreation Complex*

Food & Drink



Hilton Head Olive Oils & Balsamics events

Details: From mastering homemade dressings to building better barbecue sauces and learning the art of sourdough, these flavorful hands-on classes turn everyday cooking into something far more fun. Whether you are looking to sharpen your kitchen skills, discover new ingredients or simply enjoy a relaxed foodie experience with friends, these interactive events offer plenty of inspiration and delicious take-home ideas. ***hiltonheadoils.com***

UPCOMING EVENTS
EVOO Masterclass: *2 p.m., June 3 & 13*
Sourdough with Joe: *6 p.m., June 4 & 17*
BBQ Sauce 101: *2 p.m., June 5 & 19*
Summer Sauces & Salsas: *2 p.m., June 10 & 24*
All-American Picnic Salads, Reinvented: *2 p.m., June 12 & 26*
Sourdough with Martina: *11 a.m., June 15 & 30*
Focaccia 101 with Martina: *3 p.m., June 23*



Culinary events at The Sea Pines Resort

From craft beer gatherings to family-friendly historical experiences, The Sea Pines Resort continues to serve up memorable events that go beyond dinner reservations. These themed evenings offer visitors and locals another reason to spend time in Harbour Town and explore one of the island's most iconic destinations. ***seapines.com/events***

UPCOMING EVENTS
Tap Takeover: *5-8 p.m., June 16, Fraser's Tavern*
Donuts with Benjamin Franklin: *9-9:45 a.m., June 30, Harbour Town*



Rollers Wine & Spirits events

Details: Looking to discover a new favorite bottle? These weekly tastings make it easy to explore different wines, beers and spirits in a relaxed, social atmosphere. Whether you are a seasoned wine enthusiast or simply enjoy trying something new before buying a bottle, Rollers' tastings are a fun excuse to sip, learn and mingle with fellow Lowcountry food-and-drink lovers. ***rollerswineandspirits.com***

UPCOMING EVENTS
Tasty Tuesday Wine Tasting: *5-7 p.m., Tuesdays*
Thirsty Thursday Wine Tasting: *5-7 p.m., Thursdays*

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OUTDOOR CONCERT SERIES

JAZZ

IN THE PARK

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Spend your summer evenings with the smooth sounds of **Jazz in the Park,** beginning **June 23** and continuing every **other Tuesday.**

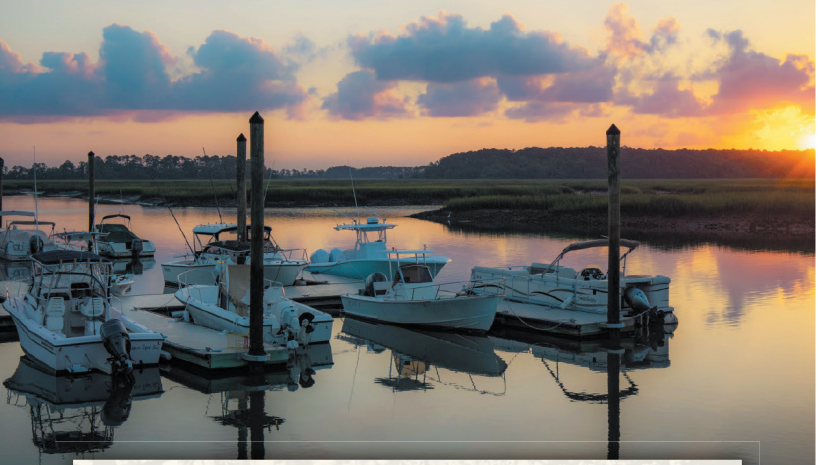
These free outdoor concerts invite you to gather with friends, bring a chair or blanket, and enjoy live jazz in a beautiful park setting. The perfect way to relax, connect, and celebrate summer through music.



Photo: thefrenchguy photography

Lowcountry Celebration Park at Coligny
Concerts begin at 7:00 pm

For more information, visit hhso.org or call (843) 842-2055



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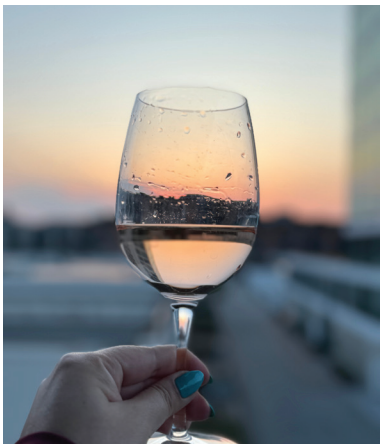
Food & Drink



Rosé Wine Tasting

When: 4 p.m., June 17
Where: Nunzio Restaurant + Bar
Details: Rosé season is officially here. Join sommelier Miriam Gonzalez for an afternoon exploring distinctive rosé wines from celebrated wineries around the world. Expect lively conversation, expert insights and plenty of refreshing pours perfect for warm Lowcountry evenings. A great event for wine lovers looking to expand their palate beyond the usual summer bottle.
nunziohhi.com

WEEKLY FOOD EVENTS

Mondays: *Cornhole League Tournaments at Burnt Church Distillery*
Tuesdays: *Battles & Bread at Wine Time Bluffton*
Tuesdays & Saturdays: *Chef's Table at Okàn*
Wednesdays: *Pasta Night at Wine Time Bluffton*
Wednesdays: *Wine Tasting at Wine Time Washington Square*
Thursdays: *Salad Dressing 101 at Hilton Head Olive Oils & Balsamics*
Thursdays: *The Art of Tiki Cocktails Class at Hilton Head Distillery*
Thursdays: *Featured Wine Tasting at Wine Time Bluffton*
Thursdays: *Pint Night at Fraser's Tavern*
Thursdays & Fridays: *Private Latte Art Class at Origin Coffee Bar HHI*
Fridays: *Friday Uncorked at Windhorse Gallery & Marketplace*
Sundays: *Mimosas & Melodies at Windhorse Gallery & Marketplace*



OTHER FOOD & DRINK EVENTS

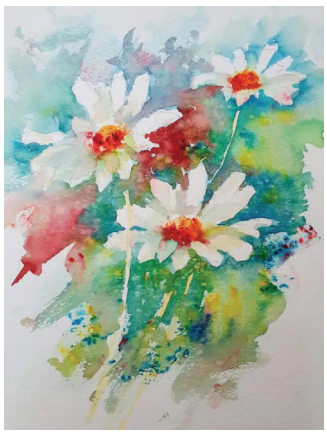
June 5 & 26: *Mastering the Five Mother Sauces at TCL Culinary Institute of the South*
June 12: *Fridays at the FOODseum at TCL Culinary Institute of the South*
June 14: *Barre to the Bar at Shellring Ale Work*
June 14: *Pottery Workshop at Lot 9 Brewing Co.*
June 16: *Sip and Flow Yoga at Burnt Church Distillery*
June 18: *Cigar Night at Shellring Ale Works*
June 20: *Hilton Head Margarita Festival at The Bank*
June 21: *Father's Day Sip & Savor at The Westin Hilton Head Island Resort & Spa*
June 24: *Sip & Paint at Burnt Church Distillery*

Lectures & Classes



Restorative Medicine Seminar

When: Noon-1 p.m., Tuesdays **Where:** Fraum Center for Restorative Health **Details:** Curious about the future of pain relief and wellness? These free lunchtime seminars explore the latest advancements in restorative medicine, focusing on non-invasive treatments designed to help the body heal naturally. Guests can enjoy a complimentary lunch while learning about innovative approaches to chronic pain, mobility and long-term health from medical professionals in an approachable, educational setting. ***fraum.com***



SOBA Gallery art classes

Details: Whether you are an experienced artist or simply looking for a creative escape, these hands-on classes offer a chance to slow down, learn something new and connect with Bluffton's thriving arts community. From watercolor techniques to vibrant landscape painting, each session encourages creativity while drawing inspiration from the colors and scenery of the Lowcountry. For a complete list of classes, visit ***sobagallery.com***

UPCOMING CLASSES

Beach Scene Watercolor Class: *1-4:30 p.m., June 10*
Brusho Daisies Watercolor: *1-4:30 p.m., June 15*
Vibrant Landscapes with Value Maps & Broken Color: *10 a.m.-4 p.m., June 16-18*

OTHER LECTURES & CLASSES

LIBRARIES FOR KIDS INTERNATIONAL EVENTS:
June 15: *Author Series: Brian Thiem*
HILTON HEAD AUDUBON EVENTS:
June 11: *Snakes of the Lowcountry at Hilton Head Island Library*
COASTAL DISCOVERY MUSEUM EVENTS:
June 23: *Sweet Basket Workshop*
BEAUFORT COUNTY LIBRARY EVENTS:
June 9: *Library Plant Swap at the Hilton Head Branch*
June 16: *Unearth Your Creativity: Learn Linocut Printmaking at the Bluffton Branch*
June 23: *Drop in American Mahjong at the Port Royal Branch*
PAT CONROY LITERARY CENTER EVENTS:
June 7: *An Afternoon with Tommy Hays*
June 11: *Open Mic Night featuring Melissa Whiteford St. Clair*
June 18: *Author Event with Kerry Peresta*
PORT ROYAL SOUND FOUNDATION EVENTS:
June 8: *One Ocean Film Tour*
ART LEAGUE OF HILTON HEAD EVENTS:
June 10: *Drawing From Nature*
June 13 & 14: *Stained Glass Honeycombs*
June 19: *Painting in Pastel*



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Membership at the Port Royal Golf Club is available à la carte, offering championship golf, clubhouse dining, a full-service pro shop, and more. Your seaside retreat awaits. No short-term rentals and 24-hour security make Port Royal a very special and quiet oceanfront enclave on Hilton Head Island.





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To take the first step, contact CFL at 843-681-9100, visit cf-lowcountry.org, or scan the QR code.



COMMUNITY FOUNDATION OF THE LOWCOUNTRY

4 Northridge Drive, Hilton Head Island, SC
843-681-9100 | cf-lowcountry.org

Markets & Shopping



FARMERS AND ART MARKETS

Enjoy the local flavors of the Lowcountry with some of these regular farmers' and art markets:

Bluffton Farmers Market:
10 a.m.-2 p.m., Thursdays, 68 Boundary St.

Farmers Market at Coastal Discovery Museum:
9 a.m.-1 p.m., Tuesdays, Coastal Discovery Museum

Port Royal Farmers Market:
9 a.m.-noon, Saturdays, Naval Heritage Park

Forsythe Farmers Market: *9 a.m.-1 p.m., Saturdays, Savannah*

Beaufort First Friday:
5-8 p.m., first Friday of each month, Downtown Beaufort

Hilton Head Community Market:
9:30 a.m.-12:30 p.m., Saturdays, Shelter Cove Community Park

Habersham Farmers Market:
4-7 p.m., Fridays, Habersham Marketplace in Beaufort

Farmers & Fishermen Sunset Market at Savannah Harbour:
4:30-8:30 p.m., 1st, 3rd & 5th Saturdays, Hutchinson Island

Side Hustle Brewing Co. Farmers Market:
1-5 p.m., third Sunday of each month, Side Hustle Brewing Co.

Second Saturday Shop & Stroll: *10 a.m.-2 p.m., second Saturday of each month, The Shops of Paris Avenue*

First Thursday Artisan Alley:
4-7 p.m., first Thursday of each month, Shops at Sea Pines Center

Palmetto Bluff Farmers Market: *9 a.m.-1 p.m., June 3 & 17*

Sethi Couture Trunk Show

When: 10 a.m.-5 p.m., June 25
Where: Forsythe Jewelers
Details: Discover elegant fine jewelry designed for effortless everyday luxury at this exclusive Sethi Couture Trunk Show. Known for delicate layering pieces, vintage-inspired details and modern heirloom quality, Sethi Couture's collections blend timeless sophistication with wearable style. Guests will have the opportunity to browse special selections, explore unique designs and enjoy a personalized shopping experience with the team at Forsythe Jewelers.
forsythejewelers.biz



Music & Entertainment



Sunset Celebrations

When: 7-10 p.m., Fridays starting June 19
Where: Shelter Cove Community Park
Details: Summer Fridays at Shelter Cove pair waterfront sunsets with live music from some of the Lowcountry's favorite bands. It is the perfect excuse to grab dinner nearby, stroll the marina and settle in for a relaxed evening outdoors with family and friends. ***welcometosheltercove.com***

UPCOMING LINEUP
June 19: *Deas-Guyz*
June 26: *Target & The Headliner Horns*



Jazz in the Park

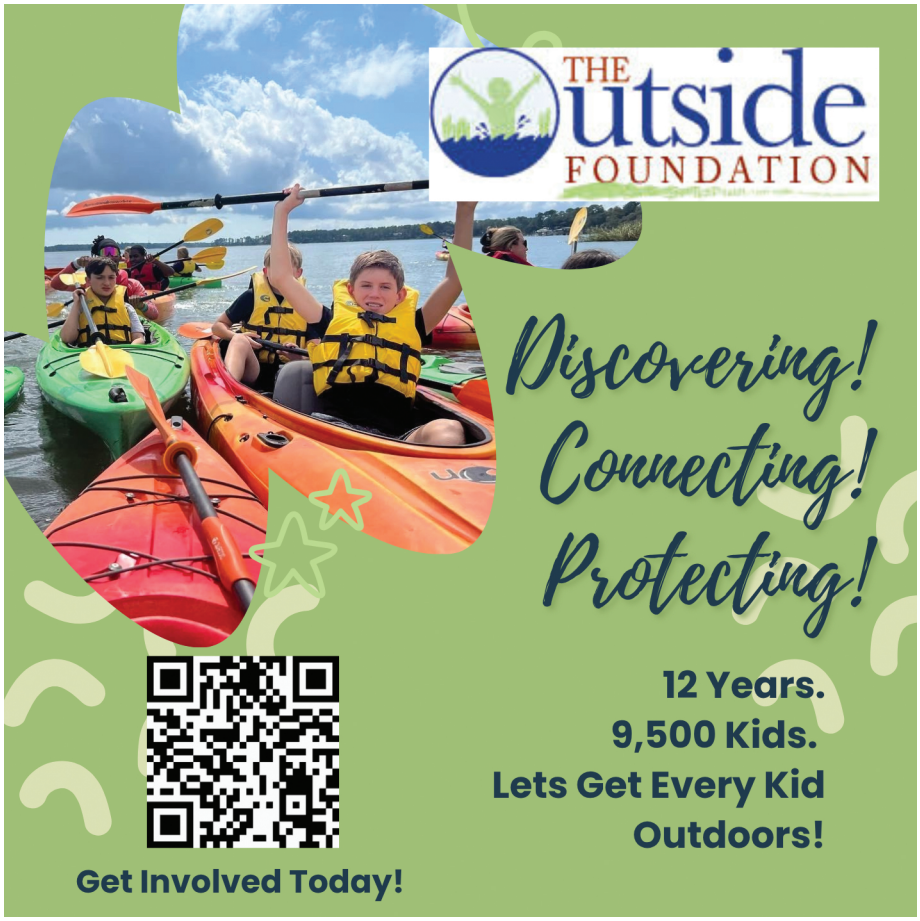
When: 7:30 p.m., June 24
Where: Lowcountry Celebration Park
Details: Bring a lawn chair, spread out beneath the stars, and enjoy an evening of live jazz in one of the island's most beautiful outdoor settings. The Hilton Head Symphony Orchestra opens its free summer concert series with The Tuffus Zimbabwe Quartet, blending world rhythms and jazz influences into a lively outdoor performance. ***hhso.org***



Gregg Russell Summer Concerts

When: 8-9:30 p.m., Monday-Thursday
Where: Harbour Town
Details: For generations of Hilton Head families, summer is not complete without an evening listening to Gregg Russell under the Liberty Oak tree. Part singalong, part comedy show and part island tradition, these beloved concerts create the kind of nostalgic vacation memories families return for year after year. ***seapines.com***

OTHER EVENTS
June 5 & 19: *Rick Hubbard's Great American Kids Show*
June 12 & 26: *DJ Alan Family Show*
June 17: *Island Vibes Concert Series*





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Music & Entertainment



June Palmetto Bluff Artist in Residence

When: 7-8:30 p.m., June 5
Where: Moreland Amphitheater
Details: Experience an intimate outdoor performance from singer-songwriter Grace Miller Moody, whose appearance on The Voice introduced audiences to her soulful sound and emotional storytelling. Set beneath the trees at Moreland Amphitheater, this special Artist in Residence event offers a rare chance to hear live music in one of the Lowcountry's most scenic settings. ***palmettobluff.com***



Breakfield

When: 7:30 p.m., June 19 **Where:** USCB Center for the Arts
Details: Formerly known as Boy Named Banjo, this Nashville-based group blends Americana, folk-rock and bluegrass into a sound that feels both modern and deeply rooted. Expect rich harmonies, thoughtful songwriting and the kind of authentic musicianship that shines in a live setting. ***uscbcenterforthearts.com***

Hilton Head Chamber Music Institute

When: June 10-20 **Where:** SoundWaves
Details: The fourth annual Hilton Head Chamber Music Institute brings talented young musicians and internationally respected faculty together for a series of free community concerts and educational performances. Even casual listeners will appreciate the rare opportunity to hear world-class chamber music in an intimate setting. ***hhso.org***

OTHER MUSIC & ENTERTAINMENT EVENTS

June 6: *South Carolina and the Road to Independence at USCB Center for the Arts*
June 6: *Vivaldi Guitar Concerto & Beyond at the John Mark Verdier House in Beaufort*
June 6: *3rd Annual Music Festival of the Lowcountry at Henry C. Chambers Waterfront Park*
June 6 & 20: *Street Music on Paris Avenue in Beaufort*
June 7: *Coastal Home Supper Club Series Finale at SoundWaves*
June 13: *Brews, Blues & BBQ at Bluffton Oyster Factory Park*
June 22: *5th Annual Jazz Night with Lavon Stevens at Seaquins Ballroom*



Regular live music venues

Summer in the Lowcountry always sounds a little better with live music drifting through the air. From waterfront stages and beach bars to intimate jazz lounges and breweries, these local spots keep the soundtrack going all month long. Whether you are looking for sunset acoustic sets, late-night dancing, classic rock, jazz or laid-back island tunes, there is almost always somewhere nearby with live music and a good crowd. Check individual websites and social media pages for schedules and performer lineups.



DAILY SHOWS

Brother Shucker's
Coast, Oceanfront Dining
Coligny Center Stage
Fishcamp on Broad Creek
FISH Casual Coastal Seafood
Frosty Frog
Harbourside
Kind of Blue
Lincoln & South Brewing Company
Luther's Rare & Well Done
Quarterdeck
Ruby Lee's
San Miguel's
Scott's Fish Market
Skull Creek Boathouse
The Boardroom
The Crazy Crab Jarvis Creek
The Jazz Corner
The Salty Dog Cafe
The Sandbar Beach Eats
The Studio
Tiki Hut



MORE GREAT SPOTS (SELECT NIGHTS)

A Lowcountry Backyard Restaurant (Mondays-Fridays)
Agave (Thursdays-Saturdays)
Big Bamboo Cafe (Mondays-Saturdays)
Black Marlin Bayside Grill & Hurricane Bar (Wednesdays-Saturdays)
Bluffton Oyster Co. Family Seafood House (Fridays & Saturdays)
Burnt Church Distillery (Thursdays-Saturdays)
Captain Woody's (Tuesdays)
Celeste (Fridays & Saturdays)
Cheap Seats Tavern 2 (Fridays)
Chophouse 119 (Fridays)
Hilton Head Brewing Company (Mondays, Wednesdays & Fridays)
Hop Dog (Fridays)
Island Winery (Saturdays)
Lot 9 Brewing Company (Saturdays)
Nectar Farm Kitchen (Fridays-Sundays)
Okàn (Thursdays & Saturdays)
Pomodori Too! (Thursdays-Saturdays)
Red Fish (Tuesdays-Saturdays)
Reilley's Grill & Bar (Wednesdays-Fridays & Sundays)
Rollers Wine & Spirits (Tuesdays & Thursdays)
Santa Fe Cafe (Wednesdays-Saturdays)
Shellring Ale Works (Fridays-Sundays)
Sprout Momma (Wednesdays)
The Clubhouse at Okatie Creek (Mondays, Tuesdays & Thursdays)
The Dunes House (Mondays-Fridays)
The Rooftop Bar at Poseidon (Wednesdays, Thursdays & Saturdays)
Tio's Latin American Kitchen (Fridays)



2026 FIRE WORKS*
Start on Tuesdays when sky is dark
June 9, 16, 23 & 30
SPECIAL SHOW on Saturday, July 4th!
July 7, 14, 21 & 28
August 4, 11 & 18
Due to safety reasons, please do not fly drones during fireworks shows

SHANNON TANNER
Two shows: 6:30 p.m. & 8:00 p.m.
Now to August 19: Monday, Tuesday & Wednesday Thursdays at 7:00 p.m. June 11, - August 20.
Two shows on Labor Day Weekend: September 5 & 6





CAPPY THE CLOWN
Face painting, balloon animals, sand art & more! 6:00 - 9:00 p.m.
Now to September 4: Monday to Friday.
Plus Labor Day Weekend: September 5 & 6

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TIM MEADOWS

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ARTS CENTER OF COASTAL CAROLINA
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Sports & Outdoors



JUNE RACES

Few places make running feel as rewarding as the Lowcountry. Whether you are chasing a personal best, jogging with friends or simply looking for a fun way to support local causes, these races combine fitness with scenic views, community spirit and plenty of post-race bragging rights. From beachfront runs and obstacle courses to charity walks and triathlons, there is something for every pace this month.

UPCOMING RACES

Palmetto Dunes Turtle Trot 5K: *8 a.m., June 3, 10, 17 & 24, The Dunes House*
Pancakes for a Purpose Run/Walk: *7 a.m., June 6, Eggs Up Grill*
20th Annual Beaufort River Swim & Run: *9 a.m., June 6, Beaufort Waterfront Park*
YMCA Color Run/Walk: *9 a.m., June 11, Port Royal Elementary School*
Sea Pines Dolphin Dash 5K: *8 a.m., June 11, 18 & 25, Sea Pines Beach Club*
Youth Against Violence Walk-A-Thon: *8 a.m., June 13, Live Oaks Park*
Mitchelville Juneteenth Freedom 5K: *9 a.m., June 19, Historic Mitchelville Freedom Park*
Beach Bum Triathlon & Duathlon: *7:30 a.m., June 20, Coligny Beach Park*
Tiger Bass 5K: *8 a.m., June 20, Hampton Lake*
Free Boxing Foundation 5K: *8 a.m., June 20, Live Oak Park*
Father's Day YMCA Obstacle Course Event Run/Walk: *9 a.m., June 20, Beaufort-Jasper YMCA*



Turtle Talks

When: 7:30-9 p.m., Mondays
Where: Lowcountry Celebration Park
Details: Sea turtle nesting season is one of the most fascinating times of year on Hilton Head Island, and these educational talks offer a closer look at the creatures sharing our shoreline each summer. Hosted by local turtle experts, the evenings explore nesting behavior, hatchlings and the simple ways residents and visitors can help protect sea turtles during beach season. A must for nature lovers and families with curious kids. ***seaturtlepatrolhhi.org***

OTHER EVENTS

Put the Beach to Bed: *7-8 p.m., Tuesdays at Sonesta Resort Hilton Head Island, Wednesdays at Beach House Resort Hilton Head and Sundays at The Dunes House*



Palmetto Bluff Conservancy events

Details: Explore the Lowcountry through the eyes of naturalists, researchers and conservation experts during these immersive programs hosted by the Palmetto Bluff Conservancy. From wildlife education and guided nature experiences to hands-on workshops, these events offer a deeper appreciation for the ecosystems, animals and landscapes that make this region so special.
palmettobluff.com/conservation

UPCOMING EVENTS
Explore PBC: Insects & Wildflowers: *1-3 p.m., June 17*
Explore PBC: Turtles of Palmetto Bluff: *9-11:30 a.m., June 19*
Let's Talk About...Mammals: *12-1 p.m., June 30*

OTHER SPORTS & OUTDOORS EVENTS

June 6: *Spring Hunter Pace at Longfield Stables*
June 13: *Beaufort Water Festival Cornhole Tournament at Beaufort Academy*
June 13: *Palm Trees & Pistons Car Show at Nala's Beach Bar & Grill*
June 13: *Caring Hearts 4th Annual Car Show at Jaguar Trail, Ridgeland*
June 19: *IACHH Annual Golf Tournament at Palmetto Hall Golf & Country Club*
June 20: *Community Cleanup Day at the Port Royal Skate Park*
June 25: *World's Largest Swimming Lesson at the Island Rec Center Pool*
June 26-27: *59th Lowcountry Regatta at the Beaufort Yacht & Sailing Club*
June 27: *DragonBoat Race Day at Shellring Ale Works & Fishcamp*



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– STAN SMITH, Former World #1 Tennis Player, 2x Grand Slam Champion, Proud US Army Veteran

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SAVANNAH EVENTS

Savannah knows how to turn summer into an experience. From concerts and festivals to historic reenactments, food events and rooftop-worthy nights out, these happenings offer the perfect excuse for a quick day trip or overnight getaway from the Lowcountry.

June 5-7: *Dog Days Festival at Starland Yard*
June 9: *Brandi Carlile at Johnny Mercer Theatre*
June 12-Aug. 1: *Grease at The Historic Savannah Theatre*
June 13: *Juneteenth Free Family Day at Telfair Academy*
June 13: *Swerv Fest car and truck show at Savannah Convention Center*
June 19: *Jubilee Sky of Freedom Fireworks Show at Daffin Park*
June 19: *After Dark House Party at Ships of the Sea Maritime Museum*
June 26: *Lunch & Learn: Gallery Talk with Elizabeth DeBose*
June 26: *Eat It and Like It Summer Dinner Series at Gather and Dwell Kitchen Studio*
June 27: *British Occupation of Savannah Reenactment at Wormsloe Historic Site*
June 27: *Music in the Garden at Savannah Botanical Gardens*



June Southern Estates, Jewelry and Fashion

When: Times vary, June 4-25
Where: Everard Auctions & Appraisals
Details: Antique lovers, collectors and design enthusiasts will enjoy exploring this curated auction featuring estate jewelry, fashion, artwork and decorative pieces. Even if you are not bidding, the public exhibitions and receptions offer a fascinating glimpse into rare finds, timeless craftsmanship and Savannah's love of historic style and luxury. auctions.***everard.com***

EVENT DETAILS
Live Online Auction: *June 4-25*
Public Exhibition: *10 a.m.-5 p.m., June 17-20*
Reception: *5-7 p.m., June 16*
Ladies Night Reception: *5-7 p.m., June 17*



©RAY HENNESSY

SAVE THE DATE

The Fourth of July arrives with fireworks, flyovers, parades and plenty of red, white and blue celebrations across the Lowcountry and coastal Georgia. Whether you are looking for family-friendly festivities, patriotic traditions or waterfront fireworks, these events are worth marking on the calendar now.

July 1: *Patriotic Sidewalk Chalk at The Shops at Sea Pines Center*
July 2: *Bluffton Independence Day 5K at New Riverside Barn Park*
July 2: *Town of Bluffton 250 Celebration Flag Ceremony at Buckwalter Place Park*
July 3: *Town of Bluffton 5th Annual Independence Day Celebration at Martin Family Park*
July 3: *Savannah's Waterfront Independence Day Celebration on River Street*
July 4: *5K Firecracker Run benefiting HELP of Beaufort*
July 4: *USA 5K at Coligny Beach Park*
July 4: *Fourth of July Parade and Fourth of July Carnival at The Sea Pines Resort*
July 4: *Bald Eagle Flyover at The Sea Pines Resort*
July 4: *Gregg Russell Fourth of July Concert at The Sea Pines Resort*
July 4: *Fourth of July Fireworks at The Sea Pines Resort*
July 4: *HarbourFest at Shelter Cove Harbour & Marina*
July 4: *Summer Jams: Red, White and Blue Day at Shelter Cove Community Park*
July 4: *Salute From The Shore along South Carolina beaches*

TO SHOWCASE AN EVENT

You may be able to post your event for free in our Happenings section. Head to ***locallifesc.com***, click "Contact Us," and include a title, date, time, location, description, a link to the webpage and photos if possible.



Sparkle Hour by Kessler Fine Jewelry

When: 5-7 p.m., Thursdays
Where: Kessler Fine Jewelry
Details: Luxury shopping meets cocktail hour during this stylish weekly gathering at Plant Riverside District. Guests can sip handcrafted cocktails, enjoy sparkling bites and browse stunning fine jewelry collections in an elegant riverfront setting. A fun way to add a little glamour to an evening in Savannah. ***plantriverside.com***



TAKE OUR READER SURVEY

Calling all LOCAL Life readers and community members. We want to hear from you. Your opinions matter, your insights count, and your feedback helps shape everything we do. A quick five-minute survey on our website ***(locallifesc.com/reader-survey)*** gives you the chance to tell us what you love, what you want more of and where we can do better. Be honest. Be bold. We're listening. As a thank you, you can choose to enter your email address for a chance to win a $100 restaurant gift card. **Scan the QR code to get started.**

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Frosty's Ice Cream • Hilton Head Social Bakery • San Miguel's
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DON'T FORGET TO LIVE LIKE A LOCAL







The next tide rises

HONORING THE GRADUATES OF 2026 AND THE UNFORGETTABLE JOURNEY THAT BROUGHT THEM HERE

Every graduate's story starts long before the walk across the stage. It begins with alarm clocks before sunrise, packed lunches, last-minute homework, nervous first days and the slow, steady process of figuring out who they are becoming. Along the way came unforgettable teachers, lifelong friendships, hard-earned lessons, heartbreaking setbacks, proud victories and moments that seemed small at the time but will stay with them forever.

The following pages highlight only a portion of the many remarkable graduates across the Lowcountry, but each student featured here represents something larger: a generation filled with creativity, resilience, humor, heart and endless potential. Some are heading to college. Some are chasing careers, adventures or dreams still taking shape. All of them stand at the edge of something new, with the future wide open before them and the tide of possibility beginning to rise.

HILTON HEAD PREPARATORY SCHOOL

Congratulations



CLASS OF 2026

Alston Adams
Jeffrey Adams
Lyla Alford
Lucas Blanton
Tyler Britschge
Katherine Bumgardner
Davis Cargill
Alyssa Carpenter
Kian Casey

Lola Chambers
Erin Cleary
Jack Coughlin
Mazilyn Daley
Luke Davis
Johnathan DeMaria
Charlotte Dowe
Emerson Doyle
Stella Farmer

Katherine Gutierrez
Daniel Guy
Wyatt Harmer
Sidney Harrington
Brody Hausher
Cole Howard
Andrew Kinnear
Richard Klippel
Tarquinn LaValley

Kohen Lee
Zimo Liu
Eleanor Lorenz
Maia Losey
Alexis Luckasevic
Beck Marshall
Calvin Middleton
Hudson Monts
Paballo Moreki

James Mustard
Raelyn Parham
Jacob Pirkey
Samantha Rehling
Merritt Risher
Finnian Rooney
Charles Schlenker
Madeline Schlieman
Sophia Schlieman

Emear Smith
Paul Smith
Mabry Sutton
Jacob White
Riley Wilbert
Yuzheng Yang
Harper Yellon
Shengyi Zhu

Members of the Class of 2026 have been accepted to:

American Musical and Dramatic Academy | Anderson University | Appalachian State University | Auburn University | Bates College | Belmont University | Boston University | Catawba College | Charleston Southern University | Christopher Newport University | Clemson University | Coastal Carolina University | College of Charleston | Connecticut College | Davidson College | Duquesne University | Eckerd College | Elizabethtown College | Embry-Riddle Aeronautical University | Flagler College | Florida Atlantic University | Florida Institute of Technology | Franklin & Marshall College | Furman University | Georgia Southern University | Gettysburg College | Grinnell College | Hampden-Sydney College | High Point University | Howard University | Indiana University-Bloomington | Jacksonville University | Juniata College | Kent State University | Lafayette College | Lewis University | Louisiana State University | Lynn University | Michigan State University | Middle Tennessee State University | Mississippi State University | Newberry College | New York University | North Carolina State University | North Park University | Northeastern University | Northwestern University | Occidental College | Ohio Dominican University | Ohio State University | Palm Beach Atlantic University | Penn State University Park | Presbyterian College | Purdue University | Queen's University-Kingston | Rollins College | Savannah College of Art & Design | Sewanee: University of the South | Southern Wesleyan University | Temple University | The Citadel | The New School | United States Naval Academy | University of Alabama | University of North Carolina-Charlotte | University of Georgia | University of Kentucky | University of Louisville | University of Maine | University of Maryland-Baltimore County | University of Memphis | University of Miami | University of Michigan | University of Mississippi | University of New Haven | University of Pittsburgh | University of Puget Sound | University of Richmond | University of South Carolina-Columbia | University of Tampa | University of Tennessee | University of Toronto | University of Wisconsin | Villanova University | Virginia Military Institute | Washington & Jefferson College | Wesleyan University | Western Carolina University | Western New England University | Whitman College | Williams College | Wofford College

24 Honor Grads

24 National Honor Society Graduates

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Brooke Ammerman IB
University of Virginia



Fouad Hindi IB
Clemson University



Athena Irvin IB
Clemson University



Mallika Krishna IB
University of South Carolina Honors College



Darby Linkimer
University of Florida



Daniel Maklogin IB
Clemson University



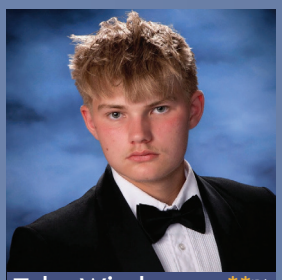
Elizabeth Markowitz* IB
Dartmouth College



Sophia Safe IB
U.S. Air Force Academy



Sophia Taylor
Clemson University



Tyler Wiedemann** IB+
Case Western Reserve University

Members of the Class of 2026 will continue their journeys at:

Belmont University
Case Western Reserve University
Charleston Southern University
Clemson University
Coastal Carolina University
College of Charleston
The Citadel
Dartmouth College
Embry-Riddle Aeronautical University
Francis Marion University
Furman University
Georgia Southern University
Georgia State University
Lander University
Lenoir-Rhyne University
The Ohio State University
Pfeiffer University
Rollins College
Savannah State University
Sewanee – The University of the South
Technical College of the Lowcountry
U.S. Air Force Academy
U.S. Army
U.S. Coast Guard
U.S. Marine Corps
U.S. Navy
University of Florida
University of Greater Manchester
University of Kentucky
University of Mississippi
University of New Haven Connecticut
University of North Carolina – Asheville
University of North Carolina – Chapel Hill
University of South Carolina
University of South Carolina – Beaufort
University of South Carolina – Upstate
University of South Florida – St. Petersburg
University of Tampa
University of Tennessee Chattanooga
University of Virginia
Wingate University
Winthrop University

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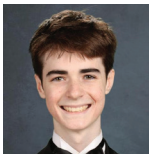
Merrick Baroni
Univ of South Carolina Beaufort



David Beckas
College of Charleston



Ethan Benedetto
College of Charleston



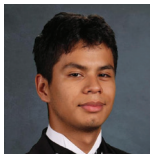
Ryan Bertagna
Univ of South Carolina



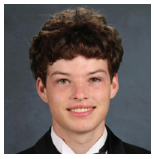
Andrew Boyden
Hilton Head Fire Department



Rachael Brenneman
Clemson Univ



Carlos Brito Maldonado
Trident Technical College



Topper Burgin
Clemson Univ



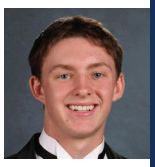
Maddy Burke
Clemson Univ



Payne Campanella
Univ of South Carolina



Brea Cherol
Trident Technical College

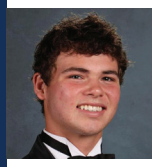


Theron Claridge
The Church of Jesus Christ of Latter-Day Saints Service Mission

SALUTATORIAN



Abigail Clarke
Fordham Univ



Logan Cotter
Univ of Florida



Alyssa deBethizy
Univ of Tampa



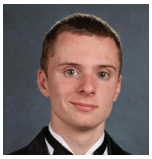
Bella del Mazo
Univ of Miami



Archer Dewig
Clemson Univ



Jonathan Dominguez
SC Landscaping



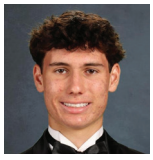
Quinn Doran
Univ of South Carolina Beaufort



Meredith Dyer
Clemson Univ



Michael Fitzgibbons
Emory Univ

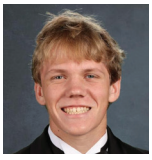


Sebastian Frickel
UNC Greensboro

Golden Warriors



Brendan Gilroy
Clemson Univ



Jack Hannagan
Univ of South Carolina



Savannah Hardy
Technical College of the Lowcountry



Ann Elise Harrell
Wofford College



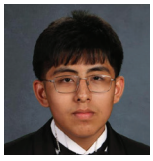
Garrett Heathcott
Clemson Univ



Hailey Heckert
Seton Hall Univ



Finlay Henderson
Univ of Texas at Austin



Miguel Hernandez
Virginia Commonwealth Univ



Blake Hubik
Citadel Military College of South Carolina



Daniel Hurtado
Univ of South Carolina Beaufort



Angelo Iskandar
Clemson Univ



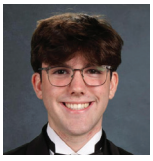
Hannah Johnson
Undecided



Hayes Keefer
Undecided



Daniela Lopez-Gordillo
Univ of South Carolina Beaufort



Jonah Mast
United States Air Force



Riley McGoldrick
Clemson Univ



Emma McKamey
Clemson Univ



Evelyn Melnick
Univ of South Carolina Beaufort

Stewart A Misko, Jr.
College of Charleston

Nate Moore
Univ of South Carolina

Miranda Moulton
Clemson Univ

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Alex Mulieri
Villanova Univ

Tevi Mullen
Southern Methodist Univ

Spencer Murphy
Citadel Military College of South Carolina

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Isaac Nunez
AGS Electrical Services, LLC

Dylan O'Brien
College of Charleston

Brian Orta-Carrillo
College of Charleston

Siya Patel
Georgia Southern Univ

Jase Reynolds
Jacksonville Univ

Francisco Sanchez
Univ of South Carolina

Kiya Small
Beaufort Dental Assistant School

Ben Solomons
Clemson Univ

Lily Termini
UNC Chapel Hill

Ivan Vera
Univ of South Carolina

Jacob Vortisch
Undecided

Delilah Waite-Kerns
Univ of South Carolina

Aiden Winslow
College of Charleston

Jude Witkowski
College of Charleston

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Stefan Wojciechowski
Clemson Univ

VALEDICTORIAN

Matthew Yanachik
Univ of Alabama



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7 AP Capstone Diploma Graduates | 28 AP Scholars

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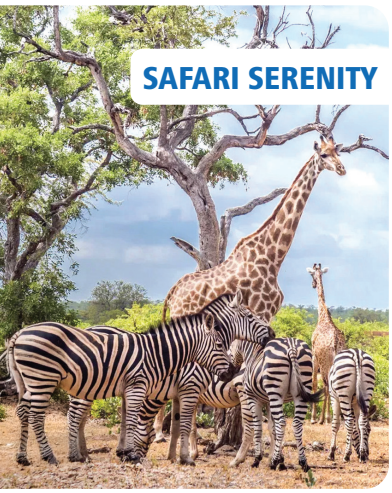
Hilton Head Christian Academy | hhca.org/classof2026

UNITE FOR GOOD

Sweepstakes Drawing

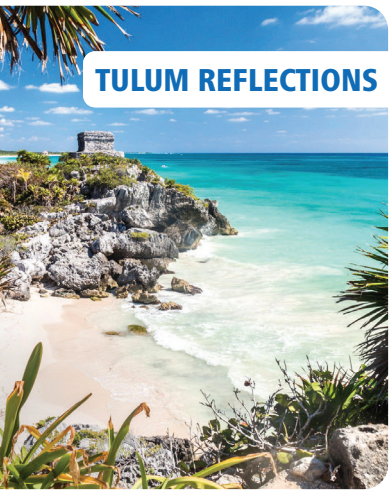
Thursday June 25th at 6PM until 8:30PM

Join us at Soundwaves for music, drinks and appetizers.











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THE HILTON HEAD SYMPHONY ORCHESTRA brings world-class music to the Lowcountry, blending timeless artistry with a vibrant, contemporary spirit. From soaring symphonic works to intimate chamber performances, the HHSO engages both longtime patrons and new audiences, creating unforgettable musical experiences. **LOCAL Life Insider Tip:** Enjoy a pre- or post-concert meal at one of the nearby waterfront restaurants.

7 Lagoon Road, Suite 100, Hilton Head Island · 843.842.2055 · HHSO.org



KAYAK HILTON HEAD Whether experienced or a first-time family group, going on a dolphin kayak tour will likely be a highlight of your vacation. Many dolphins are known by name. Founded in 2001, Kayak Hilton Head's knowledgeable and experienced guides have been showing guests a great time on the waters of Hilton Head for 25 years. **LOCAL Life Insider Tip:** The early morning tours are our favorite! Reservations recommended.

18 Simmons Road, Hilton Head Island · 843.684.1910 · kayakhiltonhead.com

Whether you're a foodie looking to explore new culinary delights or a family seeking fun and engaging activities, these carefully curated selections of restaurants and activities have something for everyone.



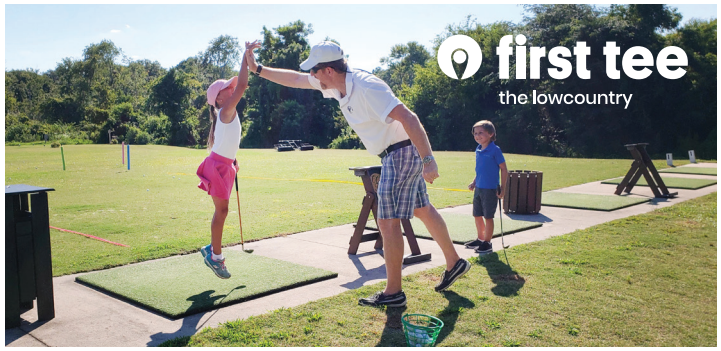
THE SHOPS AT SEA PINES CENTER Discover one of Hilton Head's most charming collections of boutiques, galleries and dining. Shopping meets community with signature happenings like the Farmers & Makers Market and First Thursday Artisan Alley bringing the entire center to life. Stroll, browse and experience a true Lowcountry gathering place. **LOCAL Life Insider Tip:** Time your visit with the Farmers & Makers Market or Artisan Alley for the full experience.

71 Lighthouse Road, Hilton Head Island · 843.363.5699 · theshopsatseapinescenter.com



HILTON HEAD OLIVE OILS & BALSAMICS Bring a taste of the Island home. Each day the freshest extra virgin and high-phenol olive oils and uniquely aged balsamics are bottled and available to sample. They make a great gift for someone back home (or you!). **LOCAL Life Insider Tip:** Don't miss a chance to learn to make fresh salad dressings — a great activity for friends and family — every Thursday.

1000 William Hilton Parkway *(Wexford Village)* · 843.681.2722 · HiltonHeadOils.com



FIRST TEE — THE LOWCOUNTRY Experience golf on the Island with the only par-3 course — perfect for instruction, children and senior play. Driving range and putting green are open to everyone. $10 donation for adults, $5 donation for kids — all you can play. **LOCAL Life insider tip:** You don't need to bring clubs — the pros at First Tee will loan you a set at no charge.

151 Gumtree Road, Hilton Head Island · firstteelowcountry.org/about/facility



Tote-ally Local.

Summer's here and so is this collection of fun merchandise from Local Life. From cookbooks and mugs to greeting cards and tote bags, there is something for everyone.



Check out all of our offerings online at LocalLifeSC.com under our Local Life store tab.

DON'T FORGET TO SHOP LIKE A LOCAL

Traffic can wait



Whitehall Park, Beaufort

Some delays are worth it. When photographer Cyndi Hess spotted this sky near the Woods Bridge in Beaufort, there was only one move to make: pull over and take it in. Along the salt marsh, evenings like this arrive without warning, shaped by tide, humidity and fine particles in the air, including traces of sea salt that soften the light and deepen the colors as the sun drops low. The water turns to glass. Colors keep building. And for a few minutes the Lowcountry delivers one of those sunsets you swear you will never see again, until you do. Scenes like this are part of life here. And you will stop every time.

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WELCOME HOME

Our spectacular Rooftop Lounge at the Dye Clubhouse offers some of the most stunning scenery in the area.
Offering views of the marsh and the Chechessee River,
the Rooftop boasts an indoor and outdoor veranda serving light bites and cocktails.

We are proud to say we are the only residential community in Beaufort County to offer such an experience.

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