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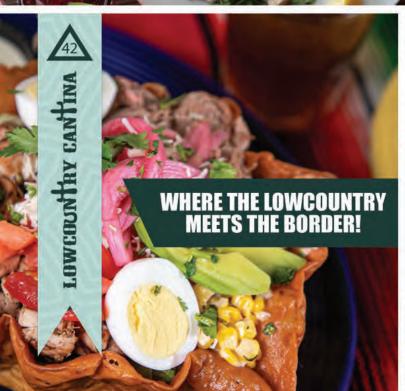
















BEST PIZZA IN GEORGETOWN









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FALL EDITION • VOL. 14, ISSUE 5













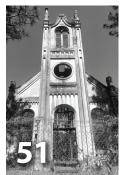


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Fall Edition • VOL. 14, ISSUE 5

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Storms have silver linings, too

Hurricane Hugo slammed into the South Carolina coastline just after midnight on Sept. 21, the high tides were higher than normal and the moon's orbit at that time, combined to increase those tides and the storm surge even further. Some accounts say 12 feet, others say 20 feet. Whatever



heights they did reach, they caused extensive damage all along our coast.

At the time, Hugo was the strongest storm to strike the U.S. in 20 years and the costliest with losses exceeding \$7 billion in damages.

When Hugo made landfall, Mount Pleasant Magazine had a little publishing office for more than a decade where Walgreens is now on Highway 17 next to Staples. Since our office was on the same electrical grid as the old East Cooper Hospital location, we had electricity before most homes did. Within a short period of time our office had all the comforts of home.

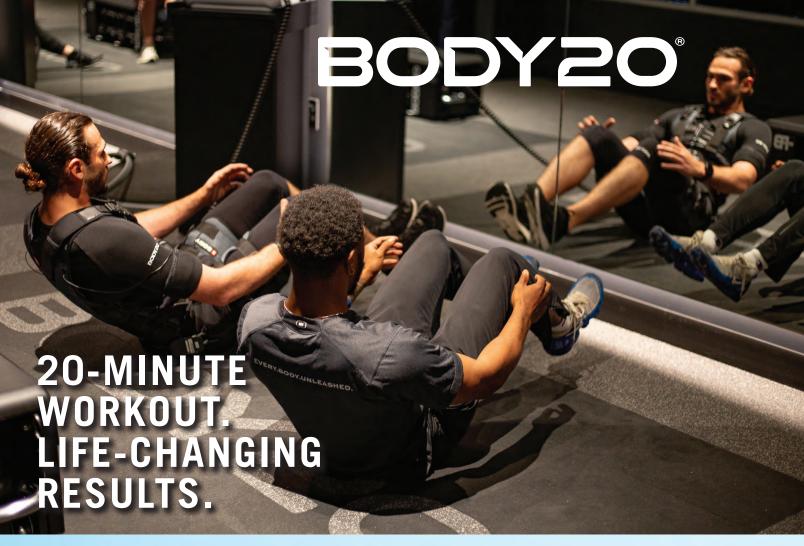
Anyone who knows me knows I always look for the silver lining. Hugo's silver lining was not obvious at first. Although disasters like Hugo cause chaos, destruction and in some cases deaths, they also unite people in a common cause of recovery and healing. Immediately after Hugo, our publishing offices quickly became a gathering place for Hugo survivors. Our team, advertisers and readers started dropping in on a regular basis to tell their Hugo stories; where they were, the extent of damage to their homes and how they survived this monster storm.

The harrowing experiences of people who came into the office pulled at our heartstrings and filled our eyes with tears. I knew this was a once-in-a-lifetime experience — well, hopefully just once. To read about one such Hugo experience and other storm-related articles, visit hugomagazine.com. To

Positively yours,

Bill Machio

Publisher • Publisher@MountPleasantMagazine.com





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Hard Work Pays Dividends

of! That's the sound of a satisfying grunt after a job well done. I spent the long Labor Day weekend musing about my blue-collar adolescence. I wouldn't change my backwoods childhood for the world because I learned some coming-of-age lessons and sage advice that I've carried with me from boyhood to manhood.

Contrary to popular belief, I'm no stranger to physical labor. Ask anybody who knows me, except for my wife; her opinion is biased and based on whether the household chores are done. Which, in fact, they're not. Sorry, honey. I promise I'll take out the trash after these digressions.

Growing up against the rural backdrop of the Green Mountains that swathe Vermont, it's easy to get swallowed up in the daily grind of breaking your back to make a modest living. I watched my parents make that hard-earned dollar the not-so-easiest of ways. My old man was a carpenter and mama was a bartender. I always knew that I was destined to work with my hands, but I wanted that to look a tad bit different than my folks. So, I became a writer, which counts as a hands-on trade in my book. Here are my takeaways from the chapters that bind my upbringing:



Always be the hardest working person in the room. Like in sports, you may not always be able to outsmart your opponent, but you can muster the will to outwork them. The expression, "work smarter, not harder" holds true, but don't let it turn into complacency or laziness. Show everyone the same respect and gratitude regardless of whether they are the CEO or janitor of your company. Your title or salary doesn't make you a better human. Making an honest living, whether it's a lot or a little, and earning it in the dirt is what defines a person's character. Like any other life skill, true grit can only be developed over time, never purchased or bought.

Thanks to our town employees from all professions. Your sweat equity is what makes Mount Pleasant so magical and the most desirable place to live in East Cooper and beyond the coast. **

Positively Yours,

Zach Giroux Managing Editor



Friday Night Flames

BY ZACH GIROUX

Editor's Note: No football helmets were harmed during the making of our front cover.

very starry-eyed football guy's dream is to play under blinding floodlights with packed bleachers at their high school's stadium. I felt those 'Friday Night Lights' vibes reignite while creating this cover and I hope your child or the child inside you feels that similar sensation.

One cool summer night, my photographer Mark Staff had a stroke of genius, per usual. We were plotting ways to mesh the traditions and pageantry of football with the teenage angst and edginess that embodies team spirit. These late-night musings led us to setting football helmets ablaze in Staff's backyard, under bright construction lights while blaring Greta Van Fleet like a couple of madmen. There was a method to the madness, and I'll do my best to convey that.

After building a contraption to showcase all the helmets,

we had to choose the angles and order. We strategically placed the helmets in a sequence that best portrayed the bitter rivalries between the schools. Then, we created a homemade flamethrower using a lighter and brake fluid (don't try this at home like we did). The flames dripping off the helmets like molten chocolate on a hot fudge sundae were truly the cherry on top of this fiery creation.

If you play with fire enough times you will eventually get burned. Fortunately, I was spared. This will be my first and last time conducting a science experiment

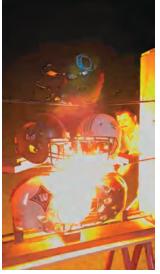


of this nature. I can't say the same for my daredevil photographer, who will go to extreme measures to get the perfect shot. Case in point. We most certainly pushed the envelope with this one and the end result was a pyrotechnic masterpiece if you ask me.

This cover is dedicated to the players and coaches living out their glory days. Keep that spark alive and never let the passion that fuels your fire burn out or be extinguished by anything or anyone.





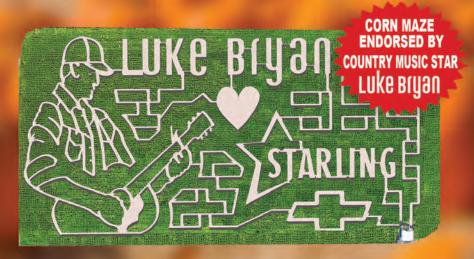


Here I am assisting our photographer Mark Staff in creating our iconic "helmets on fire" cover.





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contributors

Gillian Beville is a senior at the College of Charleston, where she is pursuing a major in communications and a minor in marketing. Her passion for writing began in grade school and continues to fuel her studies and career ambitions in the field of communications.



Clark Leach is a business and health writer with more than 20 years of experience. He has written for several publications. His work has appeared in *Greenville Business*, Charleston Business, Charleston Women, HealthLinks and The Tennessean.





Katie Finch is an Alabama native (War Eagle, anyone?) and a former small business owner, Katie loves connecting with local Lowcountry business owners while putting her marketing degree to good use.



Colin McCandless is a Charlestonbased freelance writer and copy editor who enjoys writing about nature and wildlife, travel, history and outdoor recreation. He has more than 15 years of writing experience working for magazines and newspapers and developing blog and website content.

Brittany George, our digital director, offers a great variety of skills to our team. Not only does she have an extensive background in print media, she has a wide breadth of knowledge in the digital realm. Having her join our team has allowed us to expand our digital horizon.



Johanna Rogers is a recent James Madison University communications graduate, social media manager, contributing writer and sales representative. Her friends call her "Jojo" and her hobbies include going to the beach, reading and crafts.





Allyah Harrar is an SEO specialist and certified data nerd. Raised in the Outer Banks, she moved to Charleston in early 2024. She got her bachelor's degree from Ursinus College and has been trying to convince her dog Russ to become her data analyst sidekick.



Sarah Rose brings a local and global perspective to her freelance writing, editing and independent research. She has a bachelor's degree in journalism, a decadeslong career in interior design and has traveled and lived all over the world

Maurice J. Frazier is a freelance writer living on Daniel Island. Born in the Bronx, New York, and raised in the North Charleston/ Summerville area, he has been working in the TV and film industry for the last eight years.



Brooke Watson is a College of Charleston student born and raised in Mount Pleasant, where she studies both creative writing and classics. When not writing or studying, she does her best to collect an assortment of hobbies like watchmaking or resin crafting to fuel that spark of creativity.





Brooke Kaping, a Mount Pleasant local, is a rising junior at the University of Florida, where she is majoring in public relations, advertising and applied communications. Her passion for writing and creativity has been evident from a young age. Interested in contributing to Mount Pleasant Magazine? Email your contact information (name, phone, mailing address) and one sample of work you have created (or a link to your work online) with the subject "Aspiring MPM Contributor" to Editor@MountPleasantMagazine.com.





atch *Mount Pleasant Magazine* online at **MountPleasantMagazine.com**, and flip through the digital magazine at **ReadMPM.com**. For up-to-date, relevant content for all of Mount Pleasant and East Cooper, follow us on Instagram @MountPleasantMagazine and on Facebook at Facebook.com/
MountPleasantMagazine. Don't forget to comment on our posts with your thoughts on the events, businesses or personalities featured. We want to connect with you. Your voice could become featured in our "Social Buzz" section.

We have so much to offer the community beyond these pages. We invite all of our readers to enjoy our podcasts, in addition to our online publications. Both **MountPleasantPodcast.com** and **BestOfMPpodcast.com** offer amazing insights into our community through the first-person stories of our leaders, business owners and beloved residents. This is a chance to watch, listen and learn from your neighbors.

Want to get involved with the content chosen for *Mount Pleasant Magazine*? Give us your ideas for a feature story. Email **Editor@MountPleasantMagazine.com** with your ideas, supporting photos and contact information. We'd love to hear from you! **



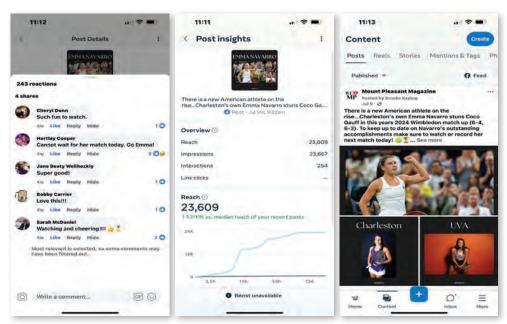
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social buzz



ocial media in today's age of print and digital marketing is the portal to boosting your company's brand and taking business to the next level. Whether it's editorial or marketing stories, our social media platforms at Mount Pleasant Magazine have the bandwidth to reach customers and future clients you never expected to reach. The numbers don't lie and these analytics are living proof that the reach of our product is limitless. If you're interested in broadening your horizons, contact Publisher@ MountPleasantMagazine.com or 843-530-0403.





That \(\interprecess{inne} \) of Year

Best Of Mount Pleasant 2025 Voting

lection season is upon us. We're talking about voting for the 2025 Best Of Mount Pleasant Awards. Like clockwork, it's that time of year to stop what you're doing and cast your vote for your most beloved businesses in town.

Before you fill out your ballot, ask yourself: Who comes to mind when you think of a friendly, reliable and trustworthy business or person? For us, we're biased because we love all of our local businesses, so that's why we're leaving the voting to you.

In total, there are 280 individual awards spanned across six categories which include: Health & Wellness, Food & Drink, Shopping & Goods, Personalities & Services,

Entertainment & Leisure and Pets. There's something for everybody to voice their opinion, but vote wisely and honestly.

Last year's contest yielded 76,007 votes, the highest number of votes on record since our Best Of awards first launched in 1990. Since its inception, the total number of votes has soared over more than half-a-million.

Voting has begun and ends **Monday, Oct.** 7 at midnight. The official voting web address is www. **VOTEbestofMP.com**.

Best of luck to our local businesses and may the odds be ever in your favor. As in the past, the results of the 2025 Best of Winners will be published in our annual Best of Issue in January 2025.



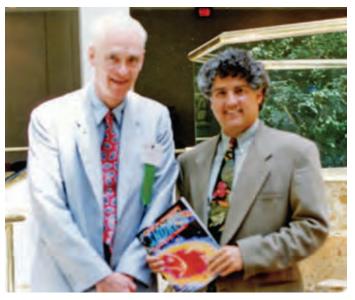
The Story of a Hurricane Maser

Ithough I didn't realize it at the time, my longtime relationship with hurricanes started in 1969 when Camille hit the Mississippi Gulf Coast. A Category 5 storm with 190 mph sustained winds, Camille was the most powerful hurricane ever to make landfall in the United States. All the destruction and death caused by this act of Mother Nature happened one day after I left Biloxi, Mississippi, where I was training with the U.S. Air Force.

There was no Weather Channel, internet or sophisticated software to fully document Hurricane Camille back then, but advances were well underway by 1989 when Hurricane Hugo struck the coast of South Carolina. Founded in 1982, the Weather Channel took delight in visiting the historic city of Charleston and the surrounding islands. Viewers were able to instantly see the horrific results of this fierce hurricane that slammed into the coastline during high tide the night of Sept. 21.

Hurricane Hugo's high winds and pressure were quickly approaching the South Carolina shoreline while my art director and I were feverishly working to make the impending deadline for East Cooper Magazine, the predecessor of *Mount Pleasant Magazine*. Everyone around me was frantically preparing for what ended up being a Category 4 hurricane when it hit South Carolina. My focus was getting the magazine completed and to our printer in Florida.

The trouble was that with Hugo on the way, the last flight out of Charleston International Airport was already gone. I received a call from my wife, Kim, who knows firsthand (for 30 years now) how passionate I am about my



Bill Macchio, right, with Bill Gray, former hurricane forecaster with the University of Colorado and guest speaker at the Governor's Hurricane Conference (1989).

craft. She knew I would do anything to get my magazine to the printer, even facing the wrath of Hurricane Hugo. I can remember her purposeful words: "You know Bill, the only way to get East Cooper Magazine to the printer is to drive to Columbia and get it on a flight from there."

Those were the exact words I needed to hear. I packed up the family and the material for East Cooper Magazine and headed to Columbia before the rest of the Lowcountry's population evacuated and clogged up the highways leading out of Charleston. It was the right call. Early the following morning, I sent my magazine to the printer, driving to the Columbia airport to place the material on one of the last flights out of South Carolina's capital city.

From there, we headed to Charlotte, as Hugo would do a few days later. I had no idea I would be facing the wrath of that violent storm, and that later my passion for publishing would lead me into the path of similar hurricanes.

After Hugo ran us out of Charlotte, we headed to Chimney Rock. Soon after, we decided to return to Mount Pleasant. The reports of power outages and the devastation caused by this massive hurricane caused anxiety for the whole family. As we edged closer to our home, the anxiety intensified, though I tried to keep it to a minimum. After all, we hadn't seen for ourselves what had really happened in Mount Pleasant, Isle of Palms or Sullivan's Island. As a family, I knew we needed to keep as calm as possible because we didn't know what was ahead of us.

As we traveled closer to Charleston, Hugo's destruction became more obvious with each mile. Like everyone around us, we were in a bit of a daze. Everyone's world had been turned upside down overnight. Loud and clunky generators could be heard throughout East Cooper. For those of us lucky enough to have one, they were the only source of electricity. Fortunately, at the time, the office of East Cooper

Magazine was on the same electrical grid as the old East Cooper Hospital, where Vibra Hospital of Charleston stands today. We had electricity, and my small, nondescript office became a hub of activity. It seemed like everyone in town passed through our doors at one time or another. We really didn't know what to do. My family, as well as everyone else, was dealing with the essentials, but our little publishing office was attracting Hurricane Hugo storytellers. The two most common questions were, "Where were you when Hugo hit?" and "How bad did your home get hit?"



The Ben Sawyer Bridge, which connects Mount Pleasant with Sullivan's Island, was a victim of Hurricane Hugo.

We had all lived through a horrific storm and could tell our stories in vivid detail and in heartfelt dialogue. After all, we were all survivors of this massive storm that had invaded our South Carolina shoreline, taken 61 lives and caused damages of \$9.47 billion in 1989 dollars.

As time went on and the flow of photographers, writers, editors and friends continued through our doors, I had an epiphany. I couldn't support anything through advertising because my clients were devastated. Everyone was dealing with surviving. Some were just packing up and heading out of town. Since it seemed everyone loved telling their stories – why couldn't we tell the story of Hugo? Why couldn't we publish a 100-page magazine titled Hurricane Hugo – Storm of the Century?

We spent weeks encouraging survivors to submit their stories and talking to newscasters, including Bill Walsh and Rob Fowler. We even interviewed Bob Sheets, head of the National Hurricane Center at the time. Sheets had gathered infrared satellite images of Hugo at different times, showing its massive strength as it smashed into our coast. Every member of the Storm of the Century staff was a survivor. Each day and night we would spend hours and hours preparing Hugo stories of survival, paired with numerous photos of destruction for our documentary.

As we sent my first-ever hurricane publication to the printer, the heaviness and anxiety Hugo had caused each of us was lifted off our shoulders. It was as if we had all gone through a Hurricane Hugo therapy session. It was an extraordinary feeling. It complemented the feeling I had knowing that this documentary we were publishing would be around long after I'd enjoyed my time on this planet.

Parts of Charleston, Mount Pleasant and the islands that dot our Carolina shoreline were still a mess when our keepsake magazine hit the newsstand. Everyone wanted a copy. They treated it like their personal Hugo journal. The pictures of devastation and stories of survival were something they knew they would pass down to their children.

The process of documenting Hugo and telling the stories of survivors and the popularity of our historic document encouraged me to take up hurricane chasing.

And, over time, I became up close and personal with other hurricanes, as well as their survivors: Hurricane Bob, which hit Cape Cod and New England in August 1991; Hurricane Andrew, which battered South Florida in August 1992; Hurricane Bertha, which blasted Wilmington, North Carolina, in July 1996; Hurricane Fran, which also hit Wilmington in August 1996; and Hurricane Georges, which struck South Florida and Key West in September 1998.



Hurricane Hugo left destruction in its wake in East Cooper and all along the South Carolina coast.

With Hurricane Andrew, which is a story for another time, I became close to Florida's Division of Emergency Management. For several years, our little South Carolina company published the program for the Governor's Hurricane Conference, the largest hurricane conference in the nation.

Documenting Hurricane Hugo and Hurricane Andrew were my most adventurous publishing undertakings and put every aspect of my craft to the test. I learned that even in the harshest of weather conditions and amid utmost destruction, communities still strive to pull together – and they still need to tell their stories. Even years after the storms, I continue to tell my readers about the hurricane stories and adventures in *Mount Pleasant Magazine*.

Brace Yourself

Expecting above-average hurricane season

BY ROB FOWLER CHIEF METEOROLOGIST, NEWS 2

he forecasts for the 2024 hurricane season came in fast and furious, with the annual Colorado State University forecast from lead forecaster Dr. Phil Klotzbach first out of the chute. The numbers are staggering! Twenty-three named storms, 11 hurricanes and five major hurricanes.

In an average season, we would expect 14 named storms, seven hurricanes and three major hurricanes. Dr. Klotzbach and his team are pointing to two main factors behind the active forecast. The waters in the Tropical Atlantic are much warmer than normal this early, and a shift from the normally tropical inhibiting El Nino pattern to a more conducive La Nina episode during the peak months of August, September and October. This upcoming year, there are forecast probabilities for a landfall, or landfalls. Dr. Klotzbach believes there is a 62 percent chance that a major hurricane will make landfall somewhere along the coast of the United States. The long-term average is 43 percent.

When it comes to the East Coast, from Maine to Florida, the probability is 34 percent, which is much higher than the long-term average of 21 percent.

As you know, we have been so very lucky, and have not experienced a major hurricane landfall since Hurricane Hugo in September 1989. When you look at the return average of a major hurricane every 22 years, the phrase "we are due" is not a stretch.

So, what can we do to make sure we are prepared for whatever the tropical season has in store? Preparation is key.

It's important to have a plan. First thing is to know your risks. Are you in a flood zone? Are you susceptible to storm surge, flooding from heavy rainfall, strong winds, tornadoes or even rip currents? We know in the Charleston area we flood quite a bit, even on a sunny day due to higher-thannormal tides.

HURRICANE KIT ESSENTIALS

• Water (one gallon per person per day for several days, for drinking and sanitation)



- Food (at least a several-day supply of non-perishable food)
- Battery-powered or hand crank radio and a NOAA Weather Radio with tone alert
- Flashlight
- First aid kit
- Extra batteries
- Whistle (to signal for help)
- Dust mask (to help filter contaminated air)
- Plastic sheeting and duct tape (to shelter in place)
- Moist towelettes, garbage bags and plastic ties (for personal sanitation)
- Wrench or pliers (to turn off utilities)
- Manual can opener (for food)
- Local maps
- Cell phone with chargers and a backup battery Note: Ready.gov is a great resource to make your checklist.

You will also want to video or take photographs of your property and belongings, just in case you need to show your insurance company. It's also a good idea to check with your insurer first, to make sure you have everything in place just in case you are impacted by a storm.

Finally, know where you are going to go if you do evacuate, and make sure you communicate that to family and friends. This will help to eliminate possible confusion after a storm has come and gone.



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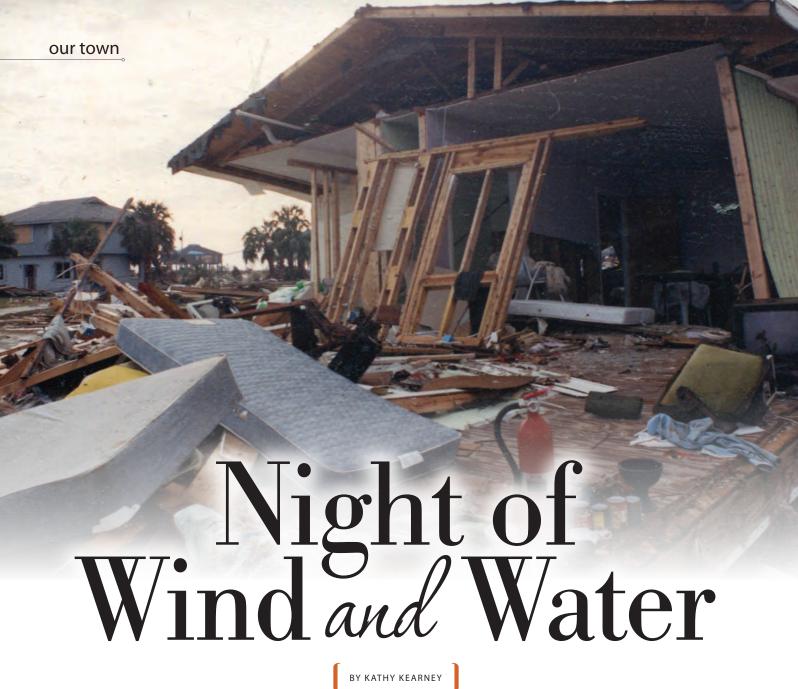


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Editor's Note: The following harrowing tale originally appeared in Hurricane Hugo – The Storm of the Century. For more survival tales about this powerful 1989 storm, visit the digital version of the magazine at www.HugoMagazine.com.

would like to have been somewhere where I could have seen it," said a Lowcountry resident who lost everything to Hugo.

It's a reaction shared by many. As the fiercest storm in modern history made landfall on the Isle of Palms, two young Medical University of South Carolina students were there and lived to tell about it.

The point in time most vivid to Michael A. Pulliam was acceptance of the belief that he would die. He and friend Kevin Williams were swept from the second floor of a house on Front Beach and were propelled through 12foot whitewater currents for a city block, landing on the

roof of a one-story house. Sense of time was suspended, he said; the water, the wind and ink-black darkness were his only perceptions.

Their experience with Hugo began calmly on Wednesday night as the two headed for the island to board up Pulliam's family beach house at 2910 Palm Blvd. The young men went with the intention of remaining there during the hurricane.

"It was half crazy, I guess," Pulliam said. "But I really like the outdoors in bad weather. We didn't want it (Hugo) to hit, but we were excited about the onslaught."

With no radio and a television that didn't work, they









were unaware that by 6 p.m. on Thursday, the storm was upgraded to Category 4, with winds of 135 mph predicted.

"We weren't concerned at first," Pulliam said, "because the winds were only 70 to 80 mph. But we had no television. If we had known the storm was upgraded, we'd have left."

The two were in touch by phone with parents and friends in Columbia. Pulliam's mother called the Isle of Palms Police Department to report the presence of the two on the island, Pulliam said. His grandfather called to instruct them to leave the two-story brick house, and go to the house next door, which was on stilts: "My grandfather was worried about the 12-to-18-foot tidal surge predicted. He didn't think the house would stand. There was nowhere for the water to go."

They left at 8:30, when the power went out.

"We gathered the candles and went next door," to the house owned by Othniel Wienges of St. Matthews. "It was very, very dark."

By 9 p.m., Hugo began to flex its muscles.

"The house started to shake and glass began to break upstairs," said Pulliam.

They found a weather radio and learned that, incredibly, the storm was not predicted to make landfall for another three hours: "We realized then we were in for quite a ride." In the hours to come, said Pulliam, "the water became the most terrifying thing of all." In less than an hour, the water had risen by 15 feet to seep into air conditioning ducts in their second-floor refuge. The floor's linoleum would later become "a giant bubble, with water underneath." Waves battered the structure.

The noise of the water and wind was not the only sensory input affecting Pulliam and Williams. As the eye approached, barometric pressures plummeted, causing ears to "pop" in a manner similar to ascending in an airplane.

A five-gallon water cooler in the house began to bubble. The strange calm of the hurricane's eye lasted about 30 to 40 minutes.

"The wind slowed and it got quieter," Pulliam said. "All you could hear was water under the house. We realized we'd both lost our cars (which were floating out front), but that didn't bother us. We thought we were lucky to be alive."

They also believed the worst was over.

"I thought, well, the house made it through the first part of the storm, and the second part can't be as bad."

As anyone who experienced the storm, even hundreds of miles inland discovered, this was not the case.

"In the first part of the storm, the wind came from the front of the house," said Pulliam, "and blew the water from the house. When the wind changed direction, it blew the





water toward the house. The house started shaking and water started coming in through the sliding glass door. There were serious prayers going on in the kitchen."

He recalled that the darkness was overwhelming: "I looked out the window. The houses are only 20 feet apart, but I couldn't see my house. I thought it was gone."

The young men realized a critical decision was in order. Should they risk a retreat to the volatile third floor or take

their chances with the tides on the second floor?

"I went to the front door and opened it to see how high the water was," Pulliam said. With Williams holding on to his shoulder, "I stuck a foot out the door. The wind sucked us out and the porch collapsed. It was like whitewater rapids. You don't sink in water like that; you're just carried along."

Pulliam didn't recall how long they lay face down on the



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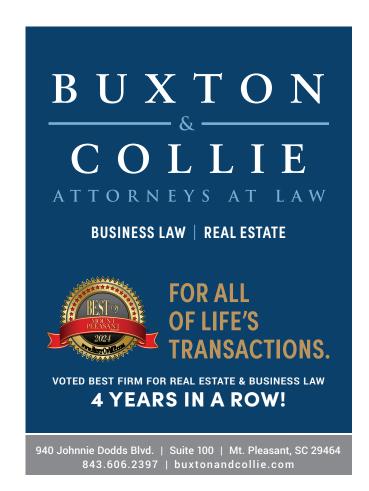


roof of the one-story house a block away – maybe an hour he said. At approximately 3 a.m. "you could start to barely see again, and then the water went out as fast as it went in."

As dawn broke at the still-standing Pulliam house, Michael recalled the scene of destruction: "There was a piano and furniture in the front yard which I thought at first was ours. There were appliances on the beach. It was like there was no civilization and you were alone.

It was hard to imagine the peninsula was still there and functioning."

When Hugo made landfall on the Isle of Palms, the two young men felt the storm in life-threatening dimensions but did not understand the full reach of its power. Hugo hit in the darkness of night, and sight was useless. Understanding, if it came at all, would not begin until morning.







BY L. C. LEACH III

reparing for hurricane weather is a normal yearly occurrence for longtime Mount Pleasant residents. But if you are new to the area or have never experienced what hurricanes can do to homes and places along the coast, now is the time to get ready in case the worst happens this fall – and it very well could.

"The Charleston and Mount Pleasant areas are in a zone that averages 50-69 hurricane storms every 100 years," said John Cangialosi, senior hurricane specialist with the National Hurricane Center in Miami. "And since the height of tropical storms and hurricanes for this area is in September, it's a good idea to prepare now."

Shannon Whitehead, emergency management & resilience officer for the Town of Mount Pleasant, added that adhering to recommended safety guidelines can substantially lessen the impact of hurricanes.

"By taking steps such as installing hurricane shutters, reinforcing roofs and clearing yards of debris, homeowners can significantly reduce the risk of property damage,"

Whitehead said. "And in the event of an evacuation order, allow yourself plenty of time to evacuate."

To this end, forecasters with the National Oceanic and Atmospheric Administration (NOAA), headquartered in Washington, D.C., advise these steps, a complete list of which can be found at noaa.gov/hurricane-prep:

RISK FROM WIND AND WATER

- Know if you live in an area prone to storm surge flooding.
- Make sure your home is hurricane proof with storm shutters
- Get an insurance checkup and document your possessions.

DEVELOP AN EVACUATION PLAN

- Plan several routes.
- If you don't have a vehicle, check with local officials to see what transportation options are available.

ASSEMBLE DISASTER SUPPLIES

- If sheltering-in-place, have enough non-perishable food, water and medicine to last each person in your family a minimum of three days.
- Keep a battery-powered radio and flashlights on hand, as electricity could be out for weeks.

RELY ON AND UNDERSTAND FORECAST INFORMATION

- Stay up to date from the National Hurricane Center and your local National Weather Service office.
- Know your alerts and the difference between a watch and a warning.

GET MOVING WHEN A STORM THREATENS

- Cover windows, and secure doors and loose items.
- Have medical supplies, charge your phone, pack bags and have your vehicle ready to go.

Other NOAA advice includes staying protected during storms and using caution after storms, such as returning home only when directed.

"One recurring issue I have observed is the tendency of individuals to disregard evacuation warnings, which can lead to dangerous situations such as being stranded on roads or having to seek shelter at home during the storm," said Whitehead.

Cangialosi added that in the past several years, more people have died in the preparation and recovery stage than in the storm itself.

"Electrocutions, vehicle accidents, carbon monoxide poisoning and falls have unfortunately been too common before and after these events," Cangialosi said.

The U.S. Census Bureau estimates that 44.4 million people live in the Atlantic coastline region. This area comprises 14 states and more than 160 counties – making it the most populous of all the nation's coastline regions.

Cangialosi said that while some fatalities are inevitable, most needless deaths occur because "people either didn't prepare or they ignored the warnings."

"Using your own common sense will also best serve all preparations," Cangialosi said, "especially if you find yourself in a spot you didn't plan for."

Such was the case with Ian Moore, a former College of Charleston student who was in Charleston during the fall of 2016 when Hurricane Matthew hit.

Heavy rains from the storm flooded Moore out of the home where he was staying and with his chance of







evacuating unexpectedly compromised, he was forced to shelter-in-place – but he wasn't sure where he would be safe.

Acting on advice from his dad Harold, who lives in Greenville, Moore took refuge in a downtown Charleston parking garage next to his car, which was parked on an upper level, well above the potential flooding zone. Moore

camped out in a tent for three days until the storm cleared.

"Doing so made the experience more of a memory rather than an ordeal," Moore said. "And while I wouldn't want to be trapped in hurricane weather again, I was able to utilize a public place right in Charleston until the storm's flood waters subsided."

Since 2000, South Carolina has been hit or affected by 22 hurricanes. And whether you are skilled or unskilled in handling hurricanes, both Cangialosi and Whitehead emphasized that there is no such thing as being too ready.

"Much of the damage caused by

hurricanes in Mount Pleasant can be mitigated or minimized through proactive planning and preparation," Whitehead said. "Creating a comprehensive emergency plan that includes evacuation routes, essential contact numbers and a three-day emergency go bag for each household member ensures that families are prepared and can stay safe."









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A Dream Realized

Patriots Point to debut luxury hotel: Seafair Village

BY SARAH ROSE

Traveler naming Charleston the No. 1 vacation destination in the world year after year, developing Patriots Point demanded a clearly defined master plan, according to Ian Duncan, development director of the Bennett Hospitality Group. Having updated sketches of the vision for the project continuously over the last 10 years, Duncan said the plans for a blend of commercial and residential properties that have been in place since 2011 have since evolved into an upscale, world class mixed-use 6.2-acre development called Seafair Village, located within the 30.32-acre Patriots Annex development.

Additionally, Jake Carter, planner for the Town of Mount Pleasant, shared that the site as it exists today consists of the current entrance drive to the Patriots Point Naval and Maritime Museum, parking lot area and existing underground utilities adjacent to the critical line against the Cooper River. According to Duncan, the Bennett Hospitality Group is collaborating with the USS Yorktown to ensure that the first phase will not interfere with operations at Patriots Point.

"As the Yorktown brings thousands of visitors each year, we have been working closely together to make sure we are good neighbors," Duncan said.

Working hand in hand with high-profile and seasoned Atlanta-based Rabun Architects, Duncan said that Phase One of the long-term project includes a top-of-the-line resort boasting a three-story hotel with 105 rooms, as well as an adjacent 12 cottages, each of which are outfitted with a kitchenette, living room and covered porch. Amenities will include a pool, bar, spa, fitness facility and conference center. Further, outdoor areas incorporating gazebos, tiki huts, fire pits, open areas with views of the

harbor, marinas and the Battery along with parks and an interactive fountain resembling the pineapple at downtown Charleston's Waterfront Park will lend a family dynamic to the property.

Additionally, high-end boutiques and restaurants will give Seafair Village a vibe like that of Kiawah's Freshfields Village, Wild Dunes or Nexton. And as Duncan said, due to its convenient location, Seafair is geared to become the heart of Mount Pleasant where residents and visitors can bike or drive. With convenient perimeter parking, a vacation or day trip to Seafair will offer something for everyone, whether hiking a waterside trail connecting to Hog Island, kayaking, playing a round at the Patriots Point Links course, relaxing during a massage, taking a harbor cruise or spending the day shopping while lingering to enjoy dinner.

"It's so exciting to see the plans coming to fruition," Duncan said. He added that this fall, before ground can be broken for construction of the hotel and cottages, a land disturbing activity, work on the first phase of the Seafair Village development will require the enormous endeavor of verifying existing conditions, including but not limited to topographic, tree, storm drainage facilities and all exact vertical and horizontal locations of all existing utilities.

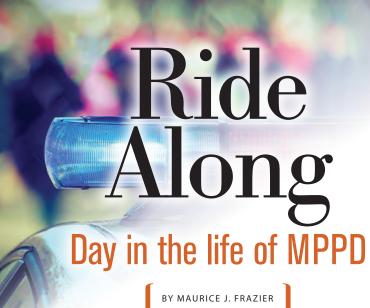
Duncan estimated that this intricate work, along with building the hotel and cottages, will take approximately 12-18 months to complete Phase One to the Bennett Hospitality Group's high standards, with the grand opening slated for some time in 2026.

The next steps, according to Duncan, will include Bennett Hospitality finalizing landscaping, as well as interior packages with Atlanta-based Design Continuum, Inc.'s lead designer Karen Jenkins, who is in the preliminary phases of conceptualizing the coastal contemporary look that will pull neutral colors from the outdoors to mirror surrounding nature. As Duncan said, this streamlined and timeless style fits beautifully with Mount Pleasant's vernacular.

Future phases include developing hundreds of thousands of additional square feet allocated for upwards of 500 hotel rooms, a conference facility, boutique second-story office spaces, residential components, as well as a sports and entertainment venue.

"This project is already attracting national attention," Duncan said, adding that market demand will ultimately determine final plans for other long-term phases of Seafair Village. "I'll still be drawing for several months," Duncan said with a chuckle. "In fact, I'll never stop drawing."





ecently, I was afforded the opportunity to do a deep dive into the day-to-day life of a police officer. I knew working in law enforcement was a career that came with intensity and stress that can at times be dangerous. While on duty responding to a call, the temperament of any situation can change in seconds.

I was offered the chance to do a walkthrough tour of the Mount Pleasant Police Department. The ride-along experience is something I will never forget. It opened my eyes to what patrol officers really do within our community.

Any citizen can participate in ride-alongs with a patrol officer after a clear background check. MPPD encourages the community to inquire and experience what it's like to ride with an officer. Entering the department at 6 a.m., I was greeted by the morning patrol team as they were being debriefed from the previous shift.

Patrol has three shifts which include: morning from 6 a.m.-4 p.m., second shift from 1-11 p.m. and third shift from 9 p.m. to 7 a.m. An officer spends eight solid hours on the road with an additional two hours doing paperwork.

During my ride along, I met **Sgt. Ashley Croy**, who proudly serves her community. Croy is a former patrol officer of 10 years who now works as a public information officer. "My job is solely to get information out to the public via all platforms."

Croy's constantly devising the best ways to educate the public to help make them aware of what's happening within the



Sgt. Ashley Croy.

community. For example, during Tropical Storm Debby, it was Croy's job to keep the community up to date with information and details to help us stay safe.

I also had the pleasure of meeting Officer Michaela **Capers**, a traffic division officer. "My everyday duties are

anything dealing with the traffic within Mount Pleasant," Capers said. If it involves speed or traffic light enforcement, basic traffic enforcement for infractions, working traffic directions or traffic collisions, Capers is there.

I also had the honor of meeting Officer Jason Shaver on the morning of my ridealong. Shaver is more than just a patrol officer; he is also involved with the Harbor Patrol and Mobile Field Force. As we drove off, Shaver explained that Mount Pleasant is split into eight districts. Every patrol officer is given a district/neighborhood to patrol. This enables officers to respond quicker to a call. At any point on the ride, Shaver could receive a call that could



Officer Michaela Capers.



Officer Jason Shaver.

completely change the course of his day. "My father was a New York State corrections officer.

That made me aware of public service," explained Shaver. "My mother is a doctor. My family has always served."

Depending on the type of call, Detective Joshua Ballentine might need to come onto the scene to handle the case. Ballentine, who specializes in criminal investigation, has been with the department for nine years. Ballentine reviews incidents from the day's priors, working on newly-assigned cases and continuing to work on prior assigned cases. He conducts



Detective Joshua Ballentine.

research through online databases and interviews, collects and preserves evidence and creates search and arrest warrants.

Ever been curious about forensic services? CSI Angela Mitchell handles the crime scene and evidence. "I try to take care of our trackers. Keeping track of our evidence, crime scenes; if it's a little bit above patrol level, they will call us to come in and handle it," Mitchell explained.

For every crime scene, Mitchell and her team take



CSI Angela Mitchell.

photographs and process any kind of evidence on scene, such as DNA and fingerprints. "We just look to see if there's anything out of place. Anything that could be related to the crime itself," said Mitchell.

Many people think they may know how police operations are run by watching TV or what they see in a movie. The truth is, after graduating from the Police Academy, an officer's responsibility to keep up with continuing education and stay current in practice and knowledge is perpetual.

"Our training never stops. As a patrol officer, we are doing at least 100 hours of training per year," noted Shaver. "Any new updates from the local or state government, we are notified and trained on."

Any one of these officers, along with others in law enforcement, need to be agile, both mentally and physically, and capable of making quick decisions when called upon. With the countless stressors they experience in their careers, it is imperative that our civil servants teach themselves how to detox and relieve stress.

With work days averaging 10-12 hours or longer, officers have responsibilities and witness things civilians couldn't even imagine. Sitting down with the officers and listening to their career stories, the level of uncertainty and

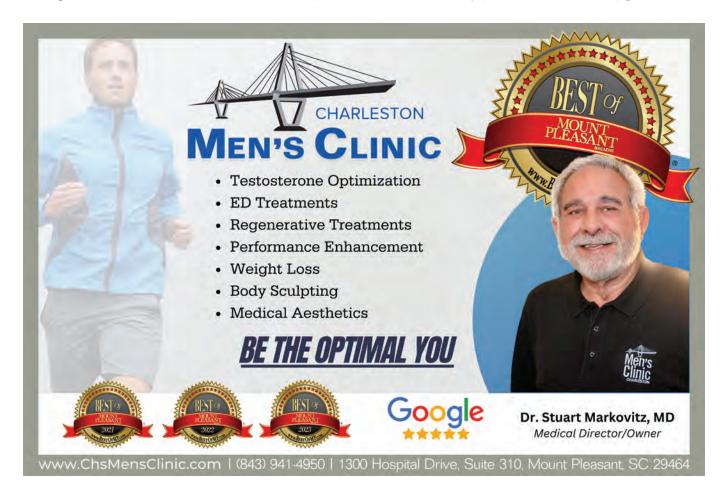
spontaneity in their job immediately becomes apparent. It can be easy for anxiety and adrenaline to run high, greatly impacting these officers from day to day.

Mental health is important and MPPD takes it very seriously. "You must figure out ways to decompress yourself. You don't want to take anything home with you," stated Croy. "You are answering 911 calls and that could be the worst day of someone's life."

Many officers detox with their families, by spending time in nature, traveling, playing video games or sinking into an uplifting streaming series. Capers has a twin sister who works in another department and they both garner unquantifiable support from one another. Detective Ballentine loves baking and cooking to decompress. Mitchell enjoys watching Bravo and presently is on a "Top Chef" binge.

It takes patience, intelligence, courage and determination to be a police officer. These men and women risk their lives daily for the people they serve, continuously needing to recalibrate to each situation as it unfolds.

Let us thank these courageous civil servants of the community for their dedication to upholding a safe, lawful society, and for allowing us to feel protected and more connected within our community. It is because of your service that we enjoy the freedom that safety provides.



War at Home

Female veteran honored for combating PTSD

BY MAURICE J. FRAZIER

n 2021, women made up 17.3 percent of the United States' active-duty armed forces, totaling 231,741 service members, according to the Department of Defense. Brooke Jackson Kahn is one of them.

Kahn, a U.S. Army veteran, comes from a military family. "In my family, if you were a man, you were in the military and if you were a woman then you were a nurse."

Kahn was the first person in her family to combine both vocations as an Army combat medic. When she moved to Charleston in 2019, she noticed a lack of female representation in military resources and had a burning desire to change that.

"I created She's The Veteran to address the mental health needs of female veterans," Kahn shared.

She's The Veteran, a nonprofit available to all women veterans, offers comprehensive support services, activities, advocacy and research. It serves those in active duty, reserves, National Guard, prior service or retired.

Women veterans often experience multiple mental health challenges, including higher rates of PTSD, suicide and depression than their male counterparts, according to the U.S. Department of Labor. Women veterans are twice as likely as men to develop PTSD.

She's The Veteran provides one meeting and one activity

per month for women veterans to learn, participate in fellowship and decompress. The organization now has more than 1,000 members and continues to grow.

South Carolina has 45,000 women veterans, not including active duty, reserve and the National Guard, according to the U.S. Department of Veterans Affairs. The demand is there and Kahn has rolled up her sleeves and developed a vision and a plan.

"We expanded into the Midlands. By fall, we want to have a presence in Hilton Head, Bluffton and Beaufort," Kahn shared.

Kahn's five-year plan is to expand nationwide. The response has been great, beyond anything she ever anticipated. "I receive emails from women across this country, wanting us to come to their state or city."

Additionally, Kahn and She's The Veteran were presented with one of the American-Made Heroes grant funding awards distributed by Evan Williams Bourbon earlier this year. Kahn was one of six U.S. veterans recognized for her dedication to making a difference in her local community and across the country, representing the only organization from the Southeast.

Evan Williams has introduced two distinct bottlings, each dedicated to the valor and stories of their American-Made Heroes. She's The Veteran will be honored on limited-edition bottles of both Evan Williams Kentucky Straight Bourbon and Evan Williams 1783 Small Batch.

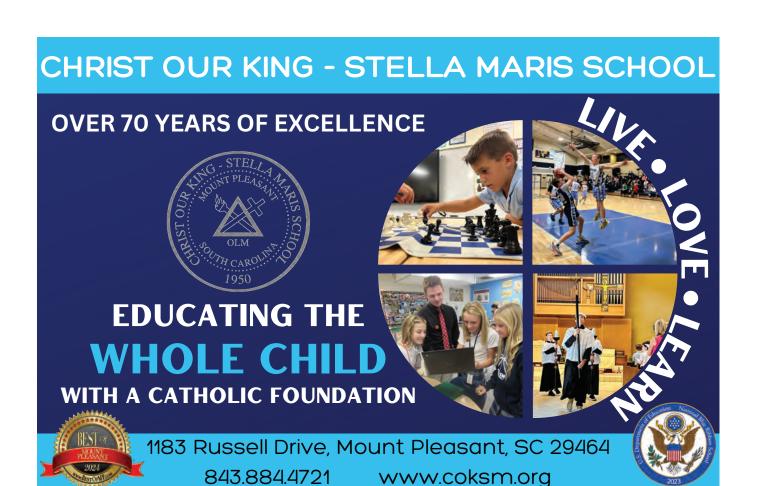
"With these unique editions, we aim to magnify our foundation's mission: providing a platform for veteran stories like Brooke's, raising awareness for issues they face and directly supporting the nonprofits that offer crucial help," said Molly Vincent, senior brand manager at Evan Williams Bourbon. "As an American-made and American-owned brand, these releases symbolize the unwavering commitment to celebrating

and aiding our nation's heroes. She's The Veteran has such a profound impact on women because it's bridging the gap between the VA and their needs."

The award came as a pleasant surprise to Kahn. "I personally didn't apply for this award," she explained. "It's a true honor to be recognized. I didn't expect it. I started this nonprofit for all the ladies who don't have a support system as I do."

For more information about She's The Veteran, visit ShesTheVeteran.org.







GRIDIRON GURUS

Coaching profiles & team previews

BY L. C. LEACH III

hether it's a quest to repeat, secure a winning season or plant seeds for future success, high school football teams in and around Mount Pleasant are looking to make 2024 a banner season.

Here is a look at the five head coaches of the top-five East Cooper teams -- Wando, Lucy Beckham, Bishop England, Phillip Simmons and Oceanside. Some are new and others are veterans, but they all have one singular mentality: win or go home.

Editor's Note: The following coaching profiles and team previews took place before the 2024 season kicked off.

ISAIAH PERRIN - WANDO WARRIORS

Although Isaiah Perrin got his schooling and early football experience at Timberland High in St. Stephen, he could soon become a permanent, honorary Warrior if everything goes according to plan. And Perrin has his plan mapped out for the foreseeable future.

"This is my first foray into head coaching," said Perrin, who came to Wando after serving three seasons as offensive coordinator for Stratford in nearby Goose Creek. "I came in knowing the football program, having seen Wando firsthand each season when I was with Stratford. And at some point, I want us to reach and win a state title."

The first step toward Perrin's goal is to create a strong defensive front. To this end, he returns seven veteran starters: middle linebacker Brock Feinberg; inside linebacker Brayden Berry; safety Cole Fletcher; cornerback Mikey Jenkins; defensive ends Loren Whitehurst and Nick Flood; and defensive tackle Trenton Moore.

"I am looking for them to anchor us in the beginning, before we can get going into other areas the way I want," Perrin said.

Part of Perrin's plan is to at least improve on last season and show signs of a hopeful future: Wando went 1-9 in 2023, capping four straight losing seasons. And the new coach is rolling up his sleeves for the long challenge.

"I've always preached championship habits – such as being on time, putting in the effort, pulling together



Isaiah Perrin, Wando Warriors head coach.

as one – things you do every day to prepare as if you're expecting to reach a championship game," Perrin said. "And this is an opportunity to build something that will pay off in three, four or five years."

JAMEL SMITH - LUCY BECKHAM BENGALS

One thing about Jamel Smith: Since becoming the first head football coach at Lucy Beckham in 2020, he has adopted a win-now philosophy – no matter what kind of team he fields in any given year.

"We're returning only three returning starters on offense and three on defense for this season," Smith said. "So we're rebuilding, starting from scratch."



Jamel Smith, Lucy Beckham Bengals head coach.

But when asked about his team's chances of making the postseason as the Bengals did in 2023, Smith stated, "Pretty good, despite having younger guys."

"We're going to have a lot of sophomores and we're very green right now," Smith said. "But we have a solid foundation and a lot of room to grow. And my mentality is that we will be alright if we can stick through the early part of this season."

Against this tide of experience, the Bengals will field three-year starting senior quarterback Chalmers Ballard and three-year starting senior offensive lineman Sawyer Hearne, whom Smith said have "really taken the younger guys under their wings."

Rounding out the Bengals' total veteran experience are senior wide receiver Trevor Reynolds, defensive tackle Jackson Edwards and linebacker Hank Aeppli.

"We have a lot of positions to fill," Smith said. "But our goal is to have our kids maximize their talents and play as a team and come through uninjured. And if we can get through our first five games, we could still make the playoffs again this year."

ERIC BENDIG – PHILLIP SIMMONS IRON HORSES

One advantage for the Phillip Simmons football program is longtime head coach Eric Bendig. Entering his seventh season, Bendig has been with the Iron Horses since the school opened in 2017. He started from scratch when there was no equipment, uniforms or players.

Since then, Bendig has overseen the birth and growth of a team that has so far made the state playoffs every year since 2019, posted a school-best record of 11-2 in 2021 and which is now poised to become a top-level program in AA Region 6.

"We're returning 17 seniors, 29 juniors and a few really good sophomores and freshmen," said Bendig, who led the team to a 10-2 mark in 2023. "So I feel pretty good about making the playoffs again."

Veteran senior leadership will come from quarterback Tavien Orellana; wide receiver Kolten Kellermann; cornerback Darriel Porcher; running back T.J. Walker and offensive lineman Daniel Scarth – especially during several challenging road games.

When asked how close the Iron Horses are to winning a state title of their own this season, Bendig said it will come down to how they respond to a loss; how they play



Eric Bendig, Phillip Simmons Iron Horses head coach.

against tough teams; how they come back from a deficit and "how well they can lead themselves."

"One thing we tell them is that no matter what game we're in, something is going to go wrong," Bendig said. "Sometimes you win games you shouldn't, sometimes you lose when you should have won. But maybe a year here and a year there, we can hang the big banner by running a state championship program."

LOGAN HALL – BISHOP ENGLAND BATTLING BISHOPS

Never mind that Bishop England's new head football coach Logan Hall started as a student assistant in 2012 under Steve Spurrier at the University of South Carolina. Or that he helped lead Pinewood Preparatory School

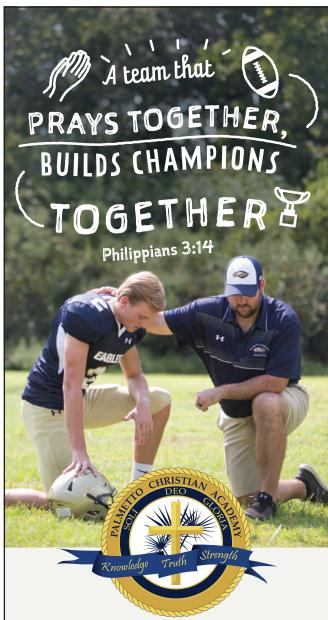
in Summerville to a No. 1 seed in the 2023 state 3A playoffs. Hall intends to rebuild the Battling Bishops into a perennial state contender.



Logan Hall, Bishop England Battling Bishops head coach.

"This team has struggled the last couple of years, going 2-8 last season," Hall said. "But they posted back-to-back state titles in 2011-12. And I want to help lead them back to those days."

The road won't be easy. Bishop England was reclassified early this year to Region 6 in AAAA, two class notches higher than in previous years. The new classification will lead to longer travel for away games. It also means that whether home or away, the Bishops aren't



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experienced with any of the teams in Region 6.

"Our strongest competition could be anybody because we don't have any familiarity with the teams," Hall said.

Despite these challenges and any adjustments his players will have to make, Hall is expecting the team "to be able to play with anybody on our schedule."

"A lot of players will have to step up and play a lot of positions at any given moment on both offense and defense," Hall said. "But we have a chance even in my first year to have a winning season. And we are on the verge of taking that next stride to become a Lowcounty powerhouse."

OCEANSIDE LANDSHARKS

Editor's Note: This story does not contain a coaching profile due to the recent resignation of head coach Chad Wilkes that occurred on Aug. 27.

Winning a football championship two years running is the goal of every player and coach, yet one of the rarest things for a team on any level to achieve. But now the Oceanside Collegiate Academy Landsharks are on a quest to change that and solidify themselves as a football power.

In South Carolina high school Division 1 football, repeating as state

champions on any class level is one of the most soughtafter achievements – and one of the rarest for Lowcountry schools. While a host of Upstate teams such as Dutch Fork, Spartanburg, Byrnes and Woodruff have had multiple back-to-back runs since 1944, only AAAA Summerville has managed the feat in the Lowcountry.

Depth will be needed to get the Landsharks through a gauntlet of a schedule, especially after being reclassified to AAA Region 6. They will face perennial contenders Irmo (4A), Ashley Ridge (5A), Calvary Day and Savannah Christian (both 3A) and the defending 5A state champion Dutch Fork – all in non-region play. In-conference opponents include the always tough Dillon, Belton-Honea Path and nearby Hanahan.

The coaching staff's main focus is keeping everyone healthy; the Landsharks were so injury-laden last season, they were forced to enter the state title game with a freshman quarterback.

Aside from potential injuries and tough opponents, the biggest factor for the Landsharks could come down to simple experience in both winning and losing. For example, in the 2022 state title game, Abbeville defeated Oceanside 35-20.

In 2023, the Landsharks posted a 12-2 mark en route to beating Gray Collegiate Academy 35-28 in a huge state title nailbiter that saw them trailing by 14 early, rallying to keep the game close with three ties and then holding on for dear life after scoring the winning points with just over 1 minute left in regulation.

Seniors Will Virgilio and Grayson Freeling both said that even with a state title now in hand, lessons learned from the 2022 loss are still present. "It's a different kind of

pressure than what we were feeling last year, or in 2022," said Freeling, a third year returning starter.

Virgilio, who already has collegiate offers from Army and Navy, added that the chance to repeat is as much a motivator as the 2022 loss. "Now that we've experienced losing and winning in the title game, we're as focused as last year, only this time to

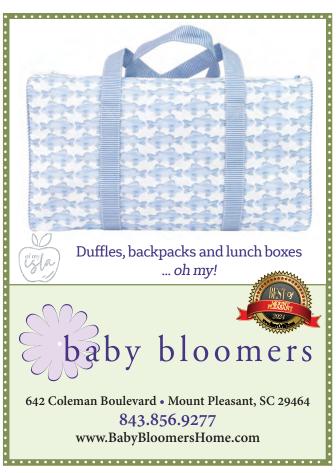
win it all again," Virgilio said.

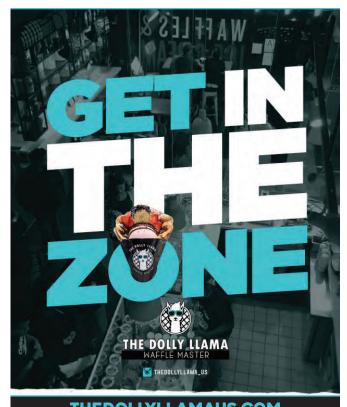
Alongside them will be seniors Gavin Gaspar, who had two touchdown catches against Gray; right tackle Carson Lee, who kept many opposing defenders from getting to the quarterback; and linebacker Max Moorman, who can play multiple positions on both sides of the ball.

Following the resignation of two-year head coach Chad Wilkes, who cited "personal reasons" in a letter to the school explaining his abrupt departure, former James Island head coach John Patterson will serve as Oceanside's interim head coach for the foreseeable future.

The question now is: Can Oceanside recreate another magical season and recapture that lightning in a bottle? Only time will tell. **







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Falling for Autumn

A few of fall's favorite things...

BY KATIE FINCH

s summer waves its warm goodbye and fall starts to make its grand entrance in the Lowcountry, magic is in the air. The sweltering heat gives way to crisp, cool breezes, and the air is suddenly filled with the tantalizing scents of pumpkin spice and apple cider.

Kids can't wait to swap their swimsuits for costumes and dive into a sea of candy. Likewise, adults are decorating pumpkins and sipping spiced lattes. This fall, we've put together a delightful mix of must-dos to make the most of the season, so grab a pumpkin spice latte and let's explore all the fun waiting for you.

DRESS THE PART

Fall in the Lowcountry is a haven of family fun, especially if you're in Mount Pleasant. The town pulls out all the stops with events that will make your little ones' eyes light up. Start with the 35th Annual Children's Day Festival on Oct.



20 at Park West Recreation Complex — think carnival games, giant slides, live entertainment and free admission. If you're in the mood for a spooky good time, join the Halloween festivities at the G.M. Darby Building lawn on Oct. 22. Then, get ready for Trunk or Treat at Carolina Park Recreation Complex on Oct. 25, where kids can enjoy trick-or-treating, a petting zoo and even train rides. Don't miss the annual Fall Festival at Mount Pleasant Towne Centre on Oct. 26, and for a pumpkin-packed adventure, head over to Boone Hall's Pumpkin Patch every weekend from Sept. 27 to Oct. 27. With so many fun options, your fall calendar is about to get a whole lot busier.

GET SPOOKY

If dressing up and candy aren't quite your scene don't worry — there are plenty of thrilling alternatives to dive

into this fall. For a spinechilling adventure, head over to Fright Nights at Boone Hall, South Carolina's largest multiattraction haunted event, where the scares are as legendary as the venue itself. Or, if you're up for something equally



exhilarating but with a touch of history, book a Ghost Tour aboard the USS Yorktown. You'll explore the eerie flight deck after dark and hear stories of the American heroes who once roamed these decks.

GET GROOVY

As the weather cools down and we find ourselves drawn to the cozy comforts of a fireside chat, there's still something irresistible about live entertainment that keeps us energized. This fall, we're in for



a treat with a lineup of fantastic shows to catch in and around town. Every Thursday in October, head over to Towne Centre for Live Under the Oaks at 6 p.m. — perfect for enjoying some great tunes in a relaxed, outdoor setting. If you're craving something a bit more highenergy, Credit One is bringing in some big names like Dierks Bentley, Jon Pardi, Cody Johnson and Post Malone this season. So, whether you're in the mood for a laidback evening of music or an electrifying concert, there are plenty of opportunities to enjoy live entertainment and make the most of the season.

SHOP TIL YOU DROP

As the seasons shift, it's natural to want to refresh



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September 21

DRAYTON HALL

Indigo Dyeing Workshop

September 21

Walking Tour at Mepkin Abbey October 12 Sip & Strolls

October 12

November 9

Candlelight Tours

October 19

October 26

Museum Galleries | Historic House | Active Archaeology Charleston, South Carolina | draytonhall.org/events



your home and wardrobe with the latest trends. For me, the first thing I always pick up is a seasonal candle from Oyster Candle Company. Their scents, like 'Coastal Harvest' and 'Apple Cider Donuts,' instantly infuse your home with



the essence of the season, creating that cozy, autumnal ambiance right from the start.

When it comes to updating your seasonal wardrobe, Towne Centre is a great place to begin. And don't miss Copper Penny and Mulberry & King — these spots have fantastic selections that will keep you stylish and on-trend.

For giving your home décor a fresh look, Modern Manor has you covered. They offer a range of stylish and chic pieces that make sprucing up your space a breeze. Whether you're setting the mood with a new candle, finding the perfect fall outfit or updating your home, these local gems have everything you need to embrace the season in style.

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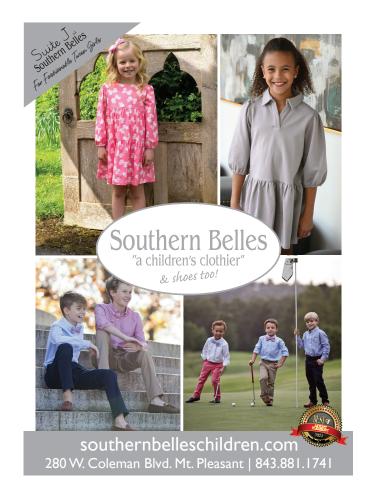
ENJOY EVERY SIP

Let's be honest, fall just wouldn't be the same without our favorite seasonal sips. Whether you're a diehard pumpkin spice fan or someone who swears by a chai tea latte, there's something undeniably comforting about enjoying a warm,



inviting drink as the temperatures drop. This season, make sure you're sipping in style while supporting our fantastic local coffee spots like Brown Fox Coffee, Owlbear Cafe, Metto Coffee & Tea and Vintage Coffee Cafe. So, grab your favorite fall drink and enjoy the season while celebrating the incredible coffee culture here in Mount Pleasant.

As we embrace the crisp air and vibrant colors of fall in the Lowcountry, it's clear that this season offers something special for everyone. Whether you're savoring the seasonal flavors at local coffee shops or enjoying live music under the oaks, there's a whole world of autumnal delights waiting for you. Here's to a fall filled with laughter, excitement and unforgettable moments.







Biscuits don't get any hotter than Callie's.

A beautiful setup by Curated Events.

Fall into Fallous

How to style autumn events

BY SARAH ROSE

all in Charleston is an enigma. Some years we experience sweltering temperatures and reckless humidity, reminding us that we are still sitting ducks during hurricane season, cautioning us to leave the cashmere sweaters folded on the top shelf of the closet a little longer. In contrast, crisper climes sometimes arrive early, inviting a parade of boots, jeans, vests, scarves, fire pits, soups, chilis and pumpkin-spiced everything. But no matter how the pendulum swings, in Charleston, there is always cause for celebration. Fall means parties, whether that's cheering for tigers or gamecocks at tailgates, setting the table for Friendsgiving or designing a concept for a fabulous fall wedding.

BUT FIRST, FOOTBALL

Football, especially college football, reigns as the king of fall events in the South, with men, women and children celebrating together. When it comes to tailgating, founder of Callie's Hot Little Biscuit Carrie Morey suggests there is no need for pomp or circumstance, and to keep the setup simple. Pop the back of the SUV open, tear grocery craft bags up and spread them across the floor, stash the

Tupperware and create a rustic yet artful charcuterie spread including pimento cheese and a baker's dozen of Callie's fluffiest biscuits. Add locally grown and seasonal produce freshly selected from the farmer's market, along with nuts and Callie's BLT dip with biscuit crackers. Even without China and polished silver, according to Morey, an impromptu arrangement such as this can be as aesthetically pleasing as it is delicious.

Another tailgating option is to go all out on oysters provided by Isabella Macbeth, founder of Holy City Oyster Maven and World Seafood Chef Competitor. Macbeth suggested selecting her pre-shucked oysters drizzled with Cajun butter and made with garlic, Old Bay and parmesan. They're delivered ready for the grill. Macbeth expressed her love of shucking oysters directly for guests, and passion for teaching them how the selection process works. Tastes, much like wine, vary depending on the region. One of them is sure to flavor your event.

FRIENDSGIVING FAVORS

"For Friendsgiving," Morey said, "it's important to have a plan in order to avoid a potluck nightmare with too many guests bringing the same dish." The best strategy is to assign contributions so that all the host has to worry about is the turkey — and creating a fabulous tablescape. Buffet-style is a great way to go, adding tall candles and low vases filled with tight flowers to enhance the culinary display. Morey also pointed out that every menu should include healthy options such as fruits, veggies, salty choices, crunchy options and savory and sweet additions. Visit CalliesBiscuits.com and follow @callieshotlittlebiscuit on Instagram for more tips.

For something a little less traditional, but so very Lowcountry, oyster roasts are a good idea for Friendsgiving as well. Macbeth is anything but a one-trick pony, also styling spectacular seafood tablescapes with towers of lobster, clams and shrimp. Moreover, her ceviche and caviar services create a bespoke "wow" experience for guests at any celebration.

all things fall





Oysters are perfect fall party choices.

To learn more about booking an unforgettable event with Macbeth, follow her on Instagram @holy_city_oyster_maven.

FALL WEDDING BELLS

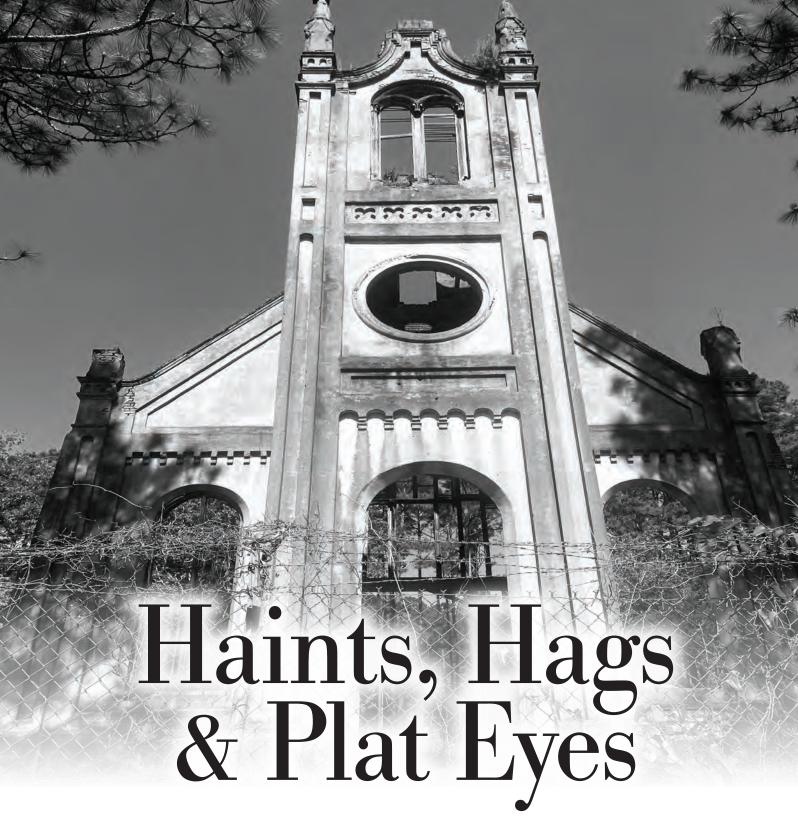
Another reason to celebrate fall, according to Blythe Hill, founder of Hill and Co. Creative, a full-service event planning company specializing in weddings, is the color scheme and lighting that inspire rich design aesthetics full of layers and textures. Hill added that because Charleston is so beautiful in the fall, often with warmer temperatures, there is no limit to what one can do when it comes to event planning this time of year — especially with floral designs, for which Hill leans on Stephanie Gibbs, who, according to Hill, can create any arrangement.

Hill believes this is not the season to minimize, but a season to go big, think outside the box and make the planning process fun. Hill does this by creating design boards using elements of how her clients entertain and decorate their homes. As tabletop design is Hill's specialty, she guides her clients to select varying patterns for linens, China and chargers. She then incorporates exquisite place settings using florals, candles and mini lamps to create the ambience of an intimate dinner party. To learn more about planning your fabulous autumnal wedding with Hill and Co. Creative visit HillandCoCreative.com.

Another event planning service, Curated Events — a company specializing in planning weddings, organizing corporate events and facilitating social gatherings - also lends some fall festivity advice to Mount Pleasant Magazine.

Marketing director Mary-Kathryn McConaghy suggested, "Be mindful of location and season, and honor that with either a neutral or rich color palette." When it comes to fall hues, McConaghy takes inspiration from what's trending in interior design and fashion, as well as nature and the time of year. Her go-to colors for fall are deep oxblood, chocolate brown, pops of black for grounding, rattan and fresh greenery in any shade. "Florals always add artful depth to any fall event," McConaghy said, "whether playing with orchids or the last garden roses of the season."

To get guests mingling, McConaghy styles place settings with conversationstarting prompt cards that ask a question or share fun-fact trivia. For flatware, she suggested selecting a timeless brushed gold, an exquisite bone inlay or mother of pearl. She also encourages mixing and matching patterns, stating, "the more pattern play, the more interesting the tablescape or space." She accomplishes this while still weaving cohesive designs through an event by coordinating unique and exclusive patterns on Curated Events' rental chairs, ottomans and sofas with China, linens and tiny details like envelope liners on invitations. McConaghy emphasized that to pull off a seamless event, aesthetics must meet function — and that's what Curated Events does best. To book your over-the-top fall event, visit CuratedEvents.com.



Eerie estates and unexplained encounters

BY SARAH ROSE & SOPHIE ROSE

gainst this backdrop of our region's checkered history, it is impossible to ignore that coastal South Carolina is a portal for hauntings. With the arrival of early settlers and wealthy planters in

the Lowcountry, the Indigenous population was eliminated due to slavery and disease. Then Africans came ashore in droves, forced to work the land, often in dangerous conditions. During the Revolutionary War, British Redcoats



occupied much of this region, sometimes pillaging and burning entire villages in their wake. During the Civil War, Confederates battled against Union soldiers, ruthlessly killing one another in the name of states' rights and slavery. Over the last century, wealthy Northerners descended here, purchasing dilapidated plantation homes and renovating them into elegant hunting lodges in which to entertain illustrious friends.

Just 30-45 years ago, our neighboring Georgetown was so rampant with tales of haints, hags and plat eyes that it became renowned as the "Ghost Capital of the South." Let these legends speak for themselves and then make your own inferences. These might make you do a double take next time

Take for example the trendy "haint blue" we see painted on countless porch ceilings around the Lowcountry. This timeless tradition, according to local historian Paige Sawyer, dates back to the plantation era when the enslaved applied patches of indigo around the door of their cabins in the belief that the color would confuse and thus prevent evil spirits from entering their dwellings by way of the air or waterways reflecting the blue sky.

Then there's the Prince Frederick Church, a Gothic Revival style structure constructed between 1859-1876 and located off a now obscure road in Plantersville several miles outside of Georgetown. After the Civil War ended, tithes dried up and emancipation left no one to work the land or maintain the grounds. Consequently, the abandoned building fell into disrepair. Now only the facade of the church remains, casting eerie shadows through the silent forest and across the adjacent graveyard. Prison-like security fences ensconce the property, preventing tire kickers from sneaking onto the property to desecrate tombstones and steal bricks from the ruins to take home as souvenirs.

BLOOD BROTHERS

The site, also known as Old Gunn Church, named after its two architects and builders, brothers Philip and Edward Gunn, is, according to acclaimed author and tour guide at Hopsewee Plantation Elizabeth Huntsinger, "The site of very strange and eerie occurrences." In her book "Haunted Georgetown," Huntsinger said, "Many believe that one of the Gunn brothers (it is not clear which), who tumbled to his death while building the church, still haunts the grounds and Georgetonians have told of seeing lights moving in the totally inaccessible upper portion of the tower during the night. Others have heard the bloodcurdling, horrible scream of Gunn as he relives his fatal fall" (See Huntsinger's "Haunted Georgetown," Page 77).

UNREQUITED LOVE

Huntsinger, who also served as a ranger at Hampton Plantation, said when she first visited the mansion, she toured the upstairs bedrooms and as she entered one of them, the energy was so heavy and dark she felt like she was intruding on someone's final private moments in a hospital room, and she abruptly left. While researching the history of the house and its occupants, Huntsinger learned that because of an unrequited love due to a forbidden marriage, John Rutledge, the son of one of the planters, had taken his own life in that very bedroom.

LEAVE THE LIGHT ON

Additionally, Jim Clark, botanist at Mansfield Plantation, said he experienced several bizarre encounters during his time managing Chicora Wood, once the largest rice plantation in Georgetown County and located just up the road from Old Gunn Church. Clark noted that one night he was certain he had turned off the lights, locked up and alarmed the big house and returned to his cottage a football field's length across the property. Looking back across the swath of land, he noticed lights were still on in the manor. Confused as to what was happening, Clark schlepped back over, flipped the switches and double-checked that he had secured the locks.

Assured, Clark headed home only to realize the lights in the mansion were still on. Thinking there must have been an electrical issue, Clark trekked back over again with a flashlight in hand and investigated the control panel. But nothing was amiss. Leaving the house in darkness, Clark said by the time he reached his home, the lights had come back on. With a twinkle in his eye, Clark added that he decided to leave the mischievous spirit(s) to entertain themselves for the rest of that evening.

SLEEP SHIFTING

Meanwhile, nothing screams 'haunted' like being flipped upside down in your bed in the middle of the night. This

happened multiple times to director of education at Hobcaw Barony, Richard Camlin, when many years ago he was staying at Bellefield House (constructed in 1936-1937) as a guest of Ella Severin, who received life tenancy for the home from her partner Belle Baruch. Camlin said the first night he slept at Bellefield, he woke up to find he had turned a full 90 degrees in the bed and was shocked the next two mornings when again he awakened to find himself sideways.

FLICKER IN THE DARK

On another occasion when Camlin was staying at the home, he heard a colleague who was washing dishes in the kitchen scream. When he ran to find out what was wrong, she said she had seen a ghost glide out of the adjacent hallway into the office. Although Camlin's friend was not aware of the spirit's backstory, she described the phantom as a young man wearing a long coat and carrying a lantern.

Camlin said the apparition is that of Thomas Young, a planter who 200 years ago built Youngfield on the same plot of land as Bellefield stands today. Legend has it, according to Mary E. Miller, author of "Baroness of Hobcaw," that after finishing work on the plantation every evening, Young's custom was to visit the site and inspect the building's progress. Miller added that Young's "slaves would see his lantern moving from room to room and floor to floor, as he wandered about checking the finished work. When he died from sudden illness, his wife and child moved away and no family ever occupied the house." Miller said after that, "Travelers on the Waccamaw River swore they saw mysterious lights in the deserted house" (See Miller, "Baroness of Hobcaw," page 82).

Strange occurrences at Bellefield are not abnormal, according to Camlin, who explained that he has also heard footsteps and voices calling out in the night when no one else was in the house. Additionally, there is a bedroom door that locks and unlocks itself.







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When Severin passed away in 2003, Camlin attended her funeral at the chapel in the onsite enslaved Friendfield Village and then stayed the night at Bellefield. When Camlin woke up the next morning, he was positioned as normal, not at the 90-degree angle. Camlin said since the bizarre occurrences stopped after Severin's death, it seemed as though her spirit had told the ghost that Camlin was good and that it could leave him alone now.

Soon after Severin's passing, according to Camlin, because of heavy levels of asbestos and lead paint in the house, the mansion was sealed and tours for the public ceased. Now, whether believer or skeptic, when visiting the grounds surrounding the empty 4,000-square-foot manor, it is impossible to disregard the moody presence seeping from behind its walls.

THE GRAY MAN

One of the most prominent legends in the Georgetown and Pawleys Island area is the story of the Gray Man. As the most commonly told tale based in 1822 goes, a nameless rider was on his way back to see his fianceé when a storm suddenly hit. As the man and his horse struggled to cross the marsh, they either

drowned or the slippery pluff mud pulled them under. When another upcoming storm ensued, a gray silhouette of the man reappeared on the island as if to warn his fianceé of its danger. The woman and her family left abruptly and upon their return home, they found theirs was one of the only houses standing. Today, according to lore, whenever there is a sighting of the Gray Man, his apparition is an indication that a storm is on its way — and while it is prudent to take precautions, rest assured this good omen means your property will suffer little to no damage.

These stories are just a handful of examples of Lowcountry hauntings that lurk behind the gates of the plantations and walls of historic homes, theaters and churches and throughout hidden backroads, forests, marshes and swamps. While exploring these settings, pay attention to signs such as taps, knocks, bangs, bells, thuds, scraping at the window, random voices, a door randomly slamming shut or a creak in a floorboard. Additionally, orbs often appear in photographs or a sudden headache can seemingly arise from out of nowhere. Because here, in East Cooper, you never know when you might experience your own mysterious and unexplained encounter.







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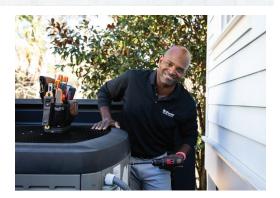


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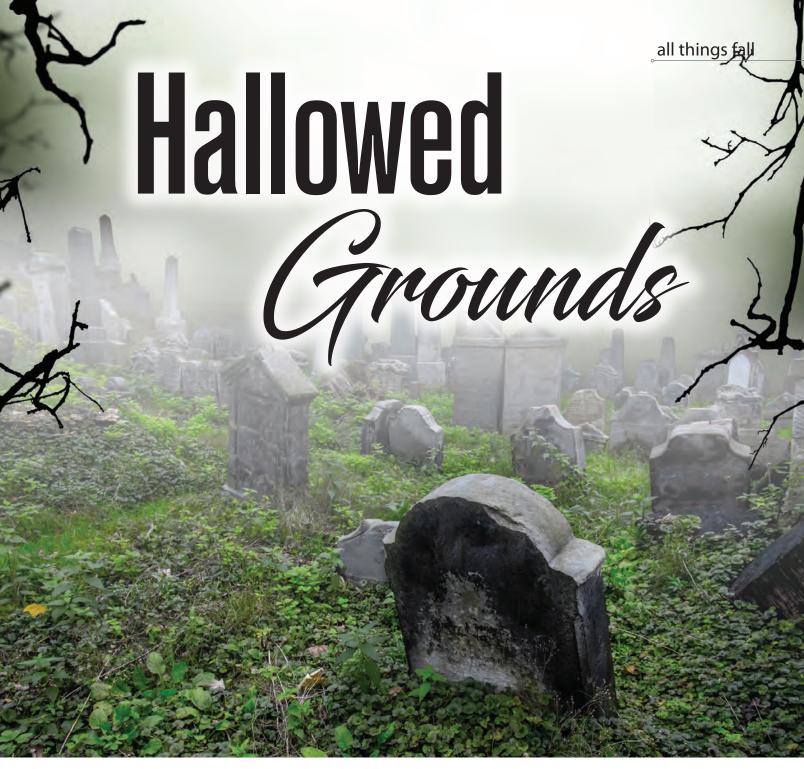
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BURIAL CUSTOMS THROUGHOUT THE AGES

BY SARAH ROSE

surrounding the Lowcountry, it is not impossible to conceive that every single day we could be looking at, walking on or driving over the sacred land of unmarked burial grounds.

That's because, according to architectural historian Brittany Lavelle Tulla, over the ages, countless gravesites along the coast of South Carolina have been destroyed or vanished due to natural disasters such as hurricanes, flooding, earthquakes and fires. Moreover, man-made rice fields and tributaries that controlled the tides, wars, vandalism, neglect, disintegration and erosion created by overdevelopment and climate change have contributed to their further devastation.

Tulla added that during the mid-20th century when major highways were being developed, laws protecting buried human remains had not yet been implemented. Thus roadwork, especially in more rural areas out towards the plantations, sometimes plowed right over forgotten sites of the interred.

ANCIENT REMAINS

Yet, some ancient burial grounds of Indigenous people have managed to survive over 4,000 years of disasters such as these. In his essay "Shell Midden Archaeology: Current Trends and Future Directions" for the "Journal of Archaeological Research," Torben C. Rick defines these sites, called shell middens, as "a special type of coastal settlement in which shell refuse is a dominant part but which is mixed with cultural debris such as flint, bone, antler, charcoal, ceramics, ash, fire-cracked stones and features such as hearths, pits, stake-holes and graves, etc."

One of the oldest middens in the United States, according to the U.S. Forest Service, is located in the Francis Marion National Forest in Awendaw, and another two are located on the backside of Hobcaw Barony off of Highway 17 just north of Georgetown.

PLANTATION ERA

Much later, during the plantation era (1676-1865), each estate ran according to its own rule book and as a result, customs of how to bury enslaved workers varied from property to property. For example, one source that anonymously shared stories passed down from generations of her enslaved ancestors told of rolling their deceased into the river. Another said that some years ago when a landowner of an old plantation was walking in the woods of his property, he happened to look down and saw human bones scattered all around the vicinity. The more he explored the forest, the more remains he found, leading to a sickening conclusion that the area had been dug as a shallow mass grave.

Countless other accounts related that due to illiteracy, along with a lack of resources for carving tombstones, when the enslaved buried their loved ones, they left a marker such as a stone, a branch or a shell. According to the South Carolina Department of Archives and History, these items purposefully placed on graves were often "turned upside"



down and broken. This practice also reflects practices in Africa. The upside-down position of the object symbolizes the inverted nature of the spirit world. The breaks allow the object to release its spirit so it can journey to the next world." However, with a high tide or the gust of a strong wind, these symbols could easily be swept away, forever swallowing the memory of a gravesite's location.

Other records, according to Tulla, indicate that religious planters often dictated Christian-based ceremonies and processes for interring the enslaved, and that proper burials may have been more common than we know. Take, for example, the Parker's Island Cemetery, now part of the Rivertowne development, where only four graves are evident on this historic property, according to the African American Settlement Historic Commission. Here, as Tulla shared, archaeologists, using ground penetrating radar, have discovered clues that the site could in fact be a formal burial ground. Discovery can only go so far, however, as Tulla said the cemetery is located on what is now the edge of a marsh, which has eroded over time.

PRE-REVOLUTION/CIVIL WAR

Additional examples of formal burial sites for the enslaved, as well as freedmen, include Cook's Old Field Cemetery, a pre-Revolutionary plot located off of Rifle Range Road, where generations of both Black and white families are buried. There is also a large graveyard near the exit of Hampton Plantation near McClellanville. Further, there is the cemetery at the Olive Branch AME Church, one of the oldest churches in Mount Pleasant, which was, according to Tulla, "Established immediately after the Civil War by newly-freed Black citizens, most of whom were previously enslaved on Mount Pleasant-area plantations."

Around that same time, in 1884, when the foundation was being laid for the Old Village's Darby Building, which was then designated to become the county courthouse for Berkeley County, hundreds of skeletons were found in a mass unmarked grave. According to USGW Archives, this burial site was likely the final resting place for unidentifiable Confederate soldiers who had been patients at Mount Pleasant Presbyterian Church, which served as the town's hospital during the war.

While east of the Cooper, most lost burial sites interring local Indigenous and enslaved populations, as

well as Confederate and even Union soldiers, have yet to be researched, surveyed or mapped, some tombstones in surrounding cemeteries immortalize legendary characters of the upper classes, such as Alice Belin Flagg. According to author and tour guide Elizabeth Huntsinger, Flagg was the only daughter of the family who owned Wachesaw Plantation and was groomed from birth to marry into wealth.

At the young age of 15, however, Flagg fell in love with a handsome young lumberman, resulting in her family sending her off to boarding school in Charleston. Weakened by a broken heart from missing her fiancé, Flagg fell into a feverish coma that ultimately led to her death. The stone marking Flagg's grave at Waccamaw Episcopal Church near Pawleys Island simply reads "ALICE." Local lore suggests standing at the bottom right of the marker and walking around the site six times counterclockwise, then six times clockwise before stopping at the letter "A." Then place an item of reverence on the grave, make a wish and it will be granted.

In summation, whether marked or unmarked, legendary or well-documented, the hallowed grounds surrounding us are a constant reminder of the souls who haunt our collective Lowcountry history.





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Matters Most

Change your perspective with MINDZERO

BY ALLYAH HARRAR

eeking more than just a quick fix to increase your happiness? What if you could rejuvenate your mind and body, while connecting with a community of like-minded individuals? That option just got easier.

MINDZERO is redefining wellness and improving mental health through specially-crafted group sessions of sauna, cold plunge and breathwork, specifically designed to reset your mind and elevate your daily life. If you've been looking for a way to enhance your quality of life and uncover limitless potential, we know the perfect place to start. MINDZERO offers a unique multi-sensory experience, specially designed to reset the mind and elevate daily life.

But MINDZERO isn't just a wellness center; it's a vibrant community. By emphasizing the power of shared growth, they foster a supportive environment where members can connect, stay motivated and celebrate their progress together. This blend of community and scientifically-proven methods of contrast therapy will leave you feeling like you took a minivacation from the hustle and bustle of your day-to-day life.

MINDZERO's science-backed experience was developed realizing that so many of us are overwhelmed by daily life, wishing we can lead a happier life and feel our best. They take a customizable approach through their memberships (Reset, Elevate and Limitless) and class-pack packages, all specially crafted for different stages of your wellness journey. Each guided session includes alternating between the sauna and the cold plane, ensuring a comprehensive therapeutic experience, leaving you floating on cloud nine.

You can find MINDZERO at the heart of Mount Pleasant's Towne Centre, where it is swiftly becoming a sought-after destination for those seeking a truly unique and impactful approach to self-care. Find out why MINDZERO is making waves in wellness -- it's sure to be an unforgettable experience -- have no regrets, only results.

For more information, visit mindzero.com or call (843) 798-9596.







Suicide prevention: A daughter's perspective

BY KATIE FINCH

Editor's Note: This article talks about suicide and may not be appropriate for all audiences.

e are living amidst an epidemic of loneliness. Phones and modern technology have us falsely believing that we are more connected than ever, but as a society, we've slipped further away from genuine connections and true friendships and replaced it with surface level, 'picture perfect' and desperately shallow interactions.

According to the U.S. Surgeon General, loneliness has health risks as deadly as smoking a dozen cigarettes a day. Further, loneliness increases the risk of premature death by nearly 30 percent, and about half of American adults have reported feelings of loneliness.

But why now? Why are we talking about loneliness in this issue of *Mount Pleasant Magazine*? Because September is National Suicide Prevention Month, and it's a month that means more to me than I wish it did.

You see, when I was 17, I became a suicide survivor. To share my story, I've included an excerpt from an article I wrote for CharlestonMoms.com:

'The month of my 18th birthday, my dad went missing. His phone went straight to voicemail even though we called repeatedly. Daily. His truck wasn't parked at his house. His neighbors hadn't seen or heard from him in weeks. He had seemingly disappeared.

After my parents' divorce, my sister and I saw our dad as often as we could and did our best to call and check in between our busy school work and extracurricular sports and activities. But we failed to truly see his loneliness, his isolation, his addiction and ultimately, his depression.

My dad had a girlfriend at the time and would frequently go on trips and cruises where he would be unreachable. The first week or two of 2007 didn't seem too unusual. We had spent a wonderful Christmas with our dad, and I can vividly remember telling my mom, "He seemed better than ever." But after three weeks, a sinking feeling set in as everyone exhausted all resources trying to find him. And then one day, it happened.

I walked in from high school and my mom said,

health and wellness



"Sweetie, I just got off the phone with Aunt Paris. They've found your dad." That was it. Those two sentences changed everything. In a moment, I knew my dad was gone, and I knew suicide was his cause of death.

In the weeks that followed, we found letters addressed to me and my sister. We found evidence of a level of unhappiness he hid so well. We found an addiction coupled with a mental health disease that had ultimately taken over and taken my dad from me.

If you or someone you know is battling mental health issues or addiction, you are not alone. I see you. I pray for you. I pray for a world where the stigma is erased. I pray for the healing of all mental diseases.

This year marks 17 years for me as a suicide survivor. Seventeen years of learning and growing. Seventeen years of wishing my dad was here. And I wouldn't wish this on my worst enemy, but I can honestly say, it's shaped me into a stronger woman. A stronger mom. A more caring friend. My eyes are open to the disease that is more prevalent than you may know. And if you've read this article, I hope you find that yours are too.

Mental health has a stigma of shame, fear and judgment and our culture of loneliness has drastically amplified these feelings. Victims feel like no one could possibly understand what they're going through or even that the people around them would somehow be better off without them. Loneliness has lied to us. Loneliness has kept us from being vulnerable and silenced us from

seeking solitude. But I want you to know, you are not alone. One out of two people have reported loneliness to some degree in their lives.

As I mentioned, I've spent many hours seeking professional mental help. And I can honestly say it has improved my quality of life. If you are in a season of loneliness, I'd urge you to follow in my footsteps and seek counseling.

If you prefer an anonymous resource from the comfort of your own home, The National Suicide Hotline is free and available for you to call, text and chat. This 24/7 hotline is confidential and all you need to do is dial 988. Their website is also full of free resources: 988 Suicide & Crisis Lifeline - Call. Text. Chat. (988lifeline.org).

As we reflect on National Suicide Prevention Month and confront the widespread epidemic of loneliness in our society, let us remember the power we hold as individuals to make a difference. Reach out to a friend or family member today, check in on their well-being and remind them they are not alone. Let's normalize conversations about mental health and seek help when we need it, without shame or hesitation. Together, we can create a community where support and understanding flourish.

Disclaimer: The author of this article is not a licensed counselor or mental health professional. She is simply another human who feels compelled to her story in hopes of helping another struggling from similar circumstances.

Paint it

Breast cancer awareness

BY ANNE TOOLE

ink is in the air every October as families, businesses and even sports teams often pay homage to Breast Cancer Awareness Month. It is a month dedicated to reminding others to perform self-checks and get regular screenings.

One group of friends in South Carolina lost their dear friend Suzy McGrane to breast cancer in October 2005. She was diagnosed at age 28, beat cancer and helped others until it returned and she lost her fight. But McGrane's effort was not in vain, and her friends – who started Save Our Suzy when she was in cancer treatment – have continued working hard to keep her memory and her passion for helping others alive, renaming the nonprofit organization Share Our Suzy (SOS) after she passed away.

"Suzy was a friend of ours at University of South Carolina, and then she moved part-time to Charleston, spending her time between there and Columbia post-college. She was a friend of most of our current board members," said Stephanie Godfrey. "Suzy's fight with cancer taught us about the real needs of breast cancer patients. We learned how difficult it could be to make ends meet while paying medical bills and being unable to work due to treatment. This all got started because we wanted to help Suzy."

The volunteer-based group gives breast cancer patients a chance to focus solely on recovery, rather than financial



Suzy McGrane.

issues that are hard to manage when expenses rise and ability to work decreases. Funds raised cover a range of needs, from wigs and prosthetics to childcare, gas, utility bills, medication assistance and more.

"Imagine trying to decide if you can go have your chemo treatment when you don't have the money to pay for childcare, gas or transportation," Godfrey said. "Imagine fighting cancer while also struggling to meet your mortgage, pay your bills or forgo seeing extended family." She added that other items like wigs and prosthetics help with self-esteem.



Ladies Billfish Tournament Support

One recipient of SOS's funds – a single mother of two – expressed her gratitude for the nonprofit. "I thought hearing that I had breast cancer would be the worst thing. Turns out worrying about how I am going to pay my bills during treatment is much worse," she said of SOS. "It means everything to me. I am so grateful to you and the people who donate to you."

Another patient added, "SOS Lowcountry is a godsend and you have helped me stop worrying so much. Thank you to all the strangers out there who are giving money to help people like me."

health and wellness

SOS is often discovered by breast cancer patients through word of mouth, and they also work closely with the staff at Roper Hospital, MUSC Hollings Cancer Center and more local providers. There are now two chapters of Share Our Suzy, including SOS Lowcountry and SOS Columbia.

Throughout the year SOS is the beneficiary of

many charitable events, and their contributions go straight to breast cancer patients in need of financial help. Funds raised by events like the Carolina Ladies Billfish Classic, South Carolina Stingrays' Pink in the Rink game and several golf tournaments have allowed the group to donate over \$1 million. Local businesses like Pure Barre, The Works and Home Team BBQ have held events and sold items to help contribute as well.

SOS will be holding a Supper for Suzy event in September. October is very popular for SOS, as restaurants around town like SOL Southwest Kitchen and Bon Banh



Stingrays Pink in the Rink Support.

Mi have specials benefitting the nonprofit. Last year, Godfrey said, Charleston Sports Pub raised more than \$10,000 just by selling t-shirts.

October's Breast Cancer Awareness Month shines brightly due to it being the most common type of cancer for women – except for skin cancers – but there are other

throughout the year that are also making a difference. Gynecological Cancer Awareness Month, each September, raises awareness of symptoms, risk factors, prevention and early detection of cervical and other gynecological cancers.

While SOS provides support specifically for women with breast cancer, there are many organizations available that support the similar needs of people with other types of cancer. If you or a loved one are in cancer treatment of any kind and need support, contact your hospital team to find organizations that can help specific to cancer diagnoses and needs. **



Too Houng

Coping with childhood cancer

BY ANNE TOOLE

eptember brings us many refreshing changes: summer temperatures begin to subside, the leaves start to turn their beautiful colors and football is in full swing. But it is also a time set aside to acknowledge a terrifying reality for some families: Childhood Cancer Awareness Month. Every 3 minutes, a family is told their child has been diagnosed with cancer, according to the American Childhood Cancer Organization. To put that into perspective, in the span of that football commercial break, somewhere a family's world has been upended.

Yet amid the onslaught of things to follow – mounting medical bills, transportation and childcare needs, testing, treatments, surgeries and the

anxiety for the unknown, there is hope and support.

"Unfortunately, when we tell a person they have cancer, we flip their world upside down," said Tiombe Plair, a cancer and blood disorders social worker with MUSC Shawn Jenkins Children's Hospital. "But there are organizations locally and nationwide which can help them in so many ways."

According to Children's Cancer Partners of the Carolinas (CCPC), South Carolina only has three treatment locations for pediatric cancer. While Mount Pleasant is lucky enough to have Shawn Jenkins Children's Hospital in our backyard, others must travel hours for



Brady LaBelle

treatments. CCPC offers support with travel and lodging, along with other necessities like meal support that can make a big difference. "If you have daily radiation and you're coming from Greenville to Charleston for treatment, it makes more sense to stay overnight. They can help with local lodging," Plair explained. She added that CCPC also hosts virtual peer events.

Make-A-Wish and Carolina Sunshine for Children are both 'wish agencies.' "These wishes are usually something that an average family can't do themselves; a once-in-a-lifetime family adventure, a whole shopping spree for all things bike-related, a skateboard signed by Tony Hawk that no one else has – those are just examples," she said. "These wish agencies want to acknowledge that you've battled

and overcome a lot, and this is one way your community can celebrate you."

Courageous Kidz and Camp Happy Days both offer year-round support to cancer patients and their families by providing financial assistance to help with groceries, gas and everyday needs, and by connecting kids who have had cancer – and their siblings – through in-person and virtual camps.

Mount Pleasant's Brady LaBelle, now 14, started attending Camp Happy Days three years ago when he was finishing cancer treatments. "It was really fun making tons of friends throughout the state who have gone through

health and wellness

the same thing as me," he smiled.

"Most of the week at camp we just have fun, but a few times in the week we get together and focus on everyone's experiences. It helps me talk to people who are my age – and now my friends – who have gone through the same thing."

Claire McLoughlin began attending the camp at age 10; her younger sister Elaina had leukemia and is a classmate of LaBelle's. As a sibling to someone fighting cancer, the experience has helped Claire as well. "Camp Happy Days has made a lifelong impact on me. My experiences there over the years have encouraged me to try new things and be open with people going through medical challenges. The camp is free, so it gives all children the chance to

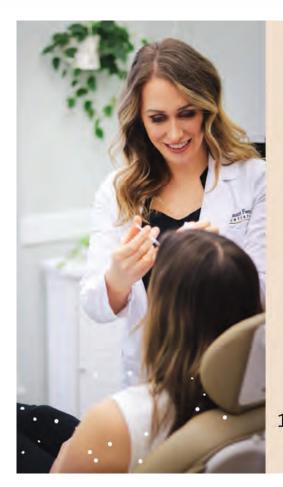
Claire and Elaina McLoughlin

have a fun-filled week, separate from the stresses of cancer. Camp Happy Days is a huge family, and I am so grateful to be a part of it," Claire beamed. She plans to change roles from camper to Counselor-in-Training next summer so that she can make an even bigger impact on the lives of kids with cancer and their families.

To learn about other programs which support families experiencing childhood cancer, Plair recommended contacting your clinic's social worker to find even more options geared toward a specific diagnosis.

"Families with children fighting cancer often have to reinvent themselves because what was their norm is no longer," Plair said. "Having access to these organizations and programs can give families and kids a glimpse of normal life again, but in a safe environment, and gives people

a sense of hope that they can get through what they are going through." **





Matters of Men

Prostate cancer support

BY ANNE TOOLE



Dr. Denny Kubinski.

he leading cancer diagnosis in men – aside from skin cancer – and the second leading cause of cancer deaths in men worldwide comes with few, if any, early symptoms. That's why Prostate Cancer Awareness Month each September is intended to encourage men to routinely get screened for the disease.

Prostate cancer is complicated. Depending on many

factors, treatment plans are also widely varied, ranging from an aggressive treatment plan to a choice not to treat based on other medical issues.

"No one gets through prostate cancer unscathed. Treatment is never one-size-fits-all, there are risks to every treatment option and the outcomes vary greatly," said urologist Dr. Denny Kubinski. For 17 years, Kubinski performed surgeries for men's health, focusing on the prostate, and championed the use of robotics in surgery. Over time, he found that he valued spending the extra time with patients and helping counsel them through a variety of men's health issues. He left the practice and opened The Men's Center, where he could take on more of a coach's role.

"The coaching is invaluable to someone who has just been diagnosed with prostate cancer. Often, they'll get the diagnosis and then have to wait several weeks to talk about it with their doctor," Kubinski explained. "In the meantime, they're understandably freaking out about it and come to me to talk about the options. We meet one-on-one. I review all the records and go through everything the patient wants to talk about – then we simplify the diagnosis into terms that are easier to understand. From there, I can give them an unbiased opinion since I am not the one treating them or doing the surgeries."

While there are many support groups for people diagnosed with an array of other cancer types, Kubinski knew that local options were limited for those with prostate cancer, prompting him to start the Lowcountry Prostate Cancer Support Group at The Men's Center. The meetings are held at 6 p.m. on the last Thursday of every other month. For those experiencing prostate cancer and those who have been through it, it's a relaxing and casual environment for men to have pizza together and connect with others over their individual experiences.

"There are men going through this out there that are hungry for a place they can go to talk about it with other guys. Others are reluctant to come, but usually feel a sense of relief when they realize they're going through the same things and that they are not alone," Kubinski continued. At the meetings, men can talk to each other about the side effects – how it affects their marriage, what they experience and what they're doing.

"Treatment can cause significant lifestyle changes that may be hard to talk about, and there's no one better to talk with than other men going through the same thing as you. There's great comfort in fraternity," Kubinski added.

For more information and to RSVP to the next support group meeting, visit the-mens-center.com or contact them at 843-625-4273 or info@the-mens-center.com.

Healthy Tricks & Treats

BY BRITTANY GEORGE

s Halloween approaches, many individuals face the challenge of maintaining their diet and health goals amidst a sea of sugary treats and tempting indulgences. However, with strategic planning and creativity, it is possible to enjoy this festive season without compromising one's dietary objectives.

One strategy for staying on track during Halloween is to opt for healthier alternatives to traditional treats. Instead of reaching for high-sugar candies, consider satisfying your sweet tooth with a piece of dark chocolate or a small serving of fruit. Combining both, such as apple slices dipped in dark chocolate hummus, can provide a delicious and satisfying treat without causing a significant spike in blood sugar levels. By avoiding an "all-or-nothing" mindset and focusing on moderation, individuals can navigate Halloween parties and events without feeling like they are lost in a corn maze.

Incorporating more nutritious foods into holiday celebrations is another effective approach to maintaining a healthy diet during Halloween. Instead of solely relying on candy and sugary treats, consider adding options such as roasted pumpkin seeds, vegetable trays with clean dips or homemade popcorn seasoned with spices like cinnamon and nutmeg. Creative and festive snack ideas, such as turning bananas into ghosts or oranges into pumpkins, can add a fun and diet-friendly element to Halloween gatherings that are Insta-worthy!

For individuals following specific diet plans, such as keto or paleo, there are numerous options available to enjoy Halloween without deviating from their dietary restrictions. Modifying recipes to fit these guidelines, such as using sugar-free candy alternatives, low-carb pumpkin desserts or gluten-free baked goods, can allow them to indulge in holiday treats while staying true to their eating plan.

Finding suitable substitutions, such as agave or local honey in place of sugar, or utilizing Splenda brown sugar for certain recipes, can help you adhere to your diet goals while still enjoying festive treats. Coconut oil can be a great alternative as well. BistroMD has a phenomenal peanut butter cup recipe. See below:

HOMEMADE PEANUT BUTTER CUPS

(provided by BistroMD)

Yields: 12 cups

Nutrition per serving (1 cup): 120 calories, 8 g fat, 1 g protein, 14 g total carbs, 1 g fiber

INGREDIENTS

- 8 oz dark chocolate chips
- 1 Tbsp coconut oil
- Peanut butter (see peanut butter recipe below)

INSTRUCTIONS

- 1. Melt the chocolate with the coconut oil in a double boiler or microwave. Do so slowly to prevent burning and promote a smooth, silky chocolate product.
- 2. Line a muffin tin or flat plate with 12 cupcake liners. Fill the bottoms of each liner with a small spoonful of the melted chocolate and place in the freezer for five minutes to set.
- **3.** Once the chocolate has hardened, dollop the peanut butter mixture into the center of the liners. Gently flatten the peanut butter with the back of a spoon.
- **4.** Cover the peanut butter with remaining chocolate and freeze for an additional 15 to 30 minutes.
- 5. Remove the liner and serve! If enjoying a little at a time, allow the cups to thaw for approximately 20 to 30 minutes up until serving.

Accountability is a tried-and-true method. People need their village! Having a diet accountability partner during the holidays is crucial for maintaining healthy eating habits and staying on track with nutritional goals. The holiday season often presents scary temptations that can frighten individuals from their dietary plans. An accountability partner provides support, encouragement and motivation to make mindful food choices and resist unhealthy indulgences.

By sharing goals, progress and challenges with a partner, people can stay focused on their health objectives and manage social gatherings and events with greater ease. The presence of an accountability partner can help ensure consistency, adherence to dietary guidelines and overall success in maintaining a balanced and nutritious diet during the spookiest season of the year.

Ultimately, successful navigation of Halloween on a diet requires careful planning, accountability and conscious decision-making regarding food choices. By incorporating healthier alternatives, focusing on nutrient-dense foods and finding creative ways to indulge in holiday treats, individuals can enjoy Halloween without compromising their health goals. With dedication and determination, you can make it through the festive season feeling satisfied and proud of your commitment to your diet or nutrition plan.





Constructive Criticism

Return of The Critic

BY SARAH ROSE

laying as a musician in front of crowds, writing music reviews and learning how to work technical equipment in the studio taught Jim Voigt how to talk to people and think on his feet. Voigt is a local celebrity more commonly known as "The Critic."

When Voigt moved to Charleston from New York in 1992, a friend who owned the radio station 96 Wave discovered Voigt's talent as a music critic and invited him to join the Sunday night shows where Voigt became known as the "Cutting Edge Critic." Voigt said when he moved to the morning show the nickname was shortened to The Critic and it stuck.

In 2007, 96 Wave ended its run and Voigt moved over to 105.5 The Bridge, where he worked as an on-air personality from 2008-2022. He left in August 2022 to focus on a travel concept he created called One Day Fun Day. The idea is to take the earliest flight out to the city of his choice and spend the day attending a sports game or concert and sampling local bars and restaurants before returning on the latest flight home.

This strategy typically costs a couple or few hundred dollars for the day, according to Voigt, who said One Day Fun Day makes travel affordable for just about everyone. Examples of Voigt's

spontaneous \$60-80 round trip destinations include Savannah, Cincinnati, Baltimore, Chicago and Tampa. Appropriately, "Team Critic is Everywhere," has become Voigt's slogan.

In early May 2024, Gabe Reynolds took over as the







operations manager for both 105.5 The Bridge and 98 Rock, where he said everybody everywhere was talking about The Critic and his connectivity with the community. Reynolds reached out to Voigt about meeting up for a beer and talking about the direction the station was headed. He said he asked Voigt to come back to The Bridge and it all came together from there.

"His energy catches on across the building," Reynolds said. "His musical knowledge is unprecedented. He is the face of radio and the heart of this station. His return is very important for us moving forward."

Voigt made the big announcement about his return to The Bridge in July

at a RiverDogs game and said since then the result has been tremendous. "The last 30 years has been a fun run. Here's to the next 30 years of playing music and One Day Fun Days."

Inplug and Zip

Charleston Adventure Forest

BY KATIE FINCH

amilies are truly the heartbeat of Mount Pleasant and we celebrate that every chance we get — both at home and in the businesses we support. Recently, my family discovered a gem that we believe every family should experience: Charleston Adventure Forest. Owned by the Hankinson family and run with the help of their four adult children, this place offers an adventure that's a perfect spot for families to unplug and connect.

In today's whirlwind of soccer games, music practice and endless homework, it's rare to find time for something that boosts both confidence and family bonds. Stepping into Charleston Adventure Forest is like hitting the reset button. The property has something for everyone: the little ones can enjoy animal encounters with mini horses, goats, pigs, alpacas and reptiles — feeding and petting them is a must.

For the kids, there are zipline courses tailored for ages 5-12, while adults can tackle the Adult Canopy, which features seven ziplines and three sky bridges. And let's not forget the tallest rock wall in Charleston, standing an impressive 65 feet! But

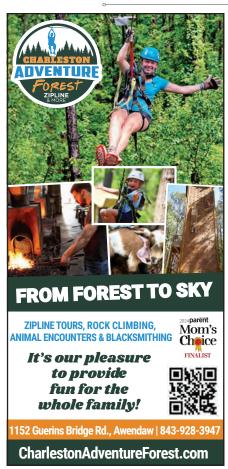


it's not only fun and games; they also offer blacksmith classes where you can craft your own oyster shucker, knife or ornament.

Charleston Adventure Forest is a place where you can lose track of time, have so much fun that you'll still be talking about it weeks later and make memories that last a lifetime. They're also fantastic at supporting local groups, hosting everything from birthday parties to school and church events, always with the goal of bringing smiles and building confidence.

So why not step out of your routine and dive into an adventure that's as thrilling as it is memorable?

For more information, visit CharlestonAdventureForest.com or call 843-928-3947.







Calendar of vents

ONGOING

Mount Pleasant Farmers Market

When: Tuesdays from 3:30-7 p.m. through September

Where: Farmers Market Pavilion

Featuring farm goods, food vendors and live music, the Mount Pleasant Farmers Market is a great place to shop for

fresh produce, prepared meals and more.



Charleston Farmers Market

When: Saturdays through November

Where: Marion Square

Popular farmers market with produce, prepared foods and other goods from local vendors, as well as arts and crafts and live performances.

Boone Hall Fright Nights

When: 9/21-through the end of October **Where:** Boone Hall Plantation & Gardens

Gather your courage, y'all, and step into the gruesome world of Boone Hall Fright Nights. This event is where the night air is filled with a chill and shrieks of delight and terror in equal measure, with three attractions in one.

The Boone Hall Pumpkin Patch

When: Fridays, Saturdays and Sundays from 9/27-10/27

Where: Boone Hall Farms

Since 1997, the Boone Hall Pumpkin Patch has grown into one of the largest fall festivals in the state. 2024 will mark the 28th year for this event, which has become an autumn tradition that brings together people of all ages for a day of good old-fashioned fun on the farm. Admission is \$15 for ages 3 and up. Children 2 and under are admitted free with accompanying adult.

SEPTEMBER

Dancing on the Cooper

When: 9/13 at 7 p.m.

Where: Mount Pleasant Pier

Come groove to a variety of dance hits from the Cooper

River Band.

Chelsea Handler

When: 9/13 at 8 p.m.

Where: North Charleston Performing Arts Center American stand-up comedian, actress, writer, television host and producer Chelsea Handler brings her talents to the North Charleston Performing Arts Center.

Incredible Con

When: 9/14-9/15

Where: Charleston Area Convention Center Incredible Con is a two-day anime experience with stars from your favorite anime shows and films. Join the thousands of fans that have already discovered the Incredible Con experience.

Magnolia Beauti-Fall Festival

When: 9/21 noon-4 p.m.

Where: Magnolia Plantation & Gardens

Join us with your family for a fall festival, included with Garden Admission, on Saturday, Sept. 21. There will be food, fun and games.

MOJA Arts Festival

When: 9/26-10/6

Where: Venues throughout Charleston

MOJA Arts Festival is an annual celebration of Black arts and culture and its artistic contributions to the world, especially through African American and Caribbean legacies.

Food & Wine Classic

When: 9/27-9/29

Where: Venues throughout Charleston

This inaugural three-day celebration, presented by Food & Wine in collaboration with Southern Living and Travel & Leisure, will feature a taste of Charleston like never before, with more than 50 celebrity chef demos, wine seminars and panels. The centerpiece of the weekend event will be the luxurious 19,000-square-foot Grand Tasting Pavilion, where you can sample local and global wines, spirits and gourmet foods from acclaimed chefs.

Cooper River Bridge Run Kids Run & Family Festival

When: 9/29, Start times from 1-5 p.m. Where: Stoney Field, Charleston

This free, family-friendly running event features activities such as face painting, a jump castle and slide, caricatures, family yoga, a climbing wall and free hot dogs for kids while supplies last.

Isle of Palms Connector Run

When: 10/5 at 8 a.m. Where: Isle of Palms

This challenging charity road race across the IOP Connector will cross into Mount Pleasant and return to the Isle of Palms. Featuring a 10K and 5K, runners and walkers of all experience levels and ages will be rewarded with beautiful vistas of the waterways, marsh and waterfowl. The event raises money for the healing and prevention of child abuse in Charleston.

Latin American Food Festival

When: 10/6 from noon-5 p.m.

Where: North Charleston Wannamaker County Park The annual Latin American Festival brings people together to celebrate Charleston's vibrant Latin and Caribbean cultures through non-stop merengue, reggaeton, bachata and salsa music; folkloric artwork and crafts; and authentic Latin American and Caribbean culinary staples—from flavorful empanadas to tasty arroz con pollo.

Oktoberfest Charleston

When: 10/12 11 a.m.-6 p.m.

Where: St. Matthew's Lutheran Church A full-day celebration of

German culture where attendees can indulge in



German flavors, delectable bakery goods and a stellar biergarten showcasing international and local craft brews. Proceeds support The Red Wagon Food Pantry and St. Matthew's Sharing with a Neighbor program (SWAN).

British Car Club Show

When: 10/19 11 a.m.-3 p.m.

Where: Palmetto Islands County Park

Car afficianados and enthusiasts alike will not want to miss this beautiful showcase of British cars. For more information, car registration, vendor and sponsorship opportunities, visit britishcarclubcharleston.com.

Children's Day Festival

When: 10/20 noon-5 p.m.

Where: Park West Recreation Complex

Families will enjoy carnival rides, inflatable slides, live entertainment, pony rides, games and many other activities. Admission and all activities are free.

Charleston Beerfest

When: 10/26 from 1-7 p.m. Where: Riverfront Park

Come out for a full day of craft beer, food, music, crafts, beer games and fun. Join us at Riverfront Park for the best beer festival in the Lowcountry — all for a great cause, helping those living with HIV/AIDS here in our community.

Charleston Mimosa Festival

When: 10/28 from 1-5 p.m. Where: Johnson Hagood Stadium

A cheerful gathering that combines brunch cocktails with live entertainment, the Charleston Mimosa Festival offers a breakfast experience unlike any other. Guests can indulge in endless mimosas while savoring live music and tasting some of the city's finest brunch bites.



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- Real Estate
- Trusts and Estates
- Mediation and Arbitration
- Labor and Employment





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PETER FRAMPTON

When: 9/8 at 8 p.m.

Where: North Charleston Performing Arts Center Rock icon Peter Frampton swings through Charleston on

his "The Positively Thankful Tour."



SOULJA BOY

When: 9/8 at 9 p.m. Where: Music Farm

DeAndre Cortez Way, known professionally as Soulja Boy, is an American rapper and record producer from Atlanta.

MY MORNING JACKET WITH NATHANIEL RATELIFF & THE NIGHT SWEATS

When: 9/12 at 7 p.m. Where: Credit One Stadium

Louisville-based My Morning Jacket are known for their

energetic shows and dazzling live performances.

BUILT TO SPILL

When: 9/12

Where: Music Farm at 9 p.m.

Indie rock band Built to Spill celebrates 30 years of "There's Nothing Wrong with Love," their second full-length album,

performing it in its entirety.

CEDRIC BURNSIDE

When: 9/13 at 9 p.m. Where: The Pour House

Grammy Award-winning blues guitarist and singersongwriter Cedric Burnside takes the main stage at The

Pour House.

AMIGO THE DEVIL WITH TK AND THE HOLY KNOW-NOTHINGS AND SUZANNE SANTO

When: 9/14 at 8 p.m. Where: Music Farm

American singer-songwriter, guitarist and banjo player Amigo the Devil's songs are greatly influenced by the honesty of Leonard Cohen, the creativity of Tom Waits and

the ruthlessness of Chavala Vargas.

ALKALINE TRIO WITH SPECIAL GUESTS SPANISH LOVE SONGS AND SLOMOSA

When: 9/15 at 7:30 p.m. Where: Charleston Music Hall

Chicago punk rockers Alkaline Trio play songs in support

of their 10th album "Blood, Hair, and Eyeballs."

MT. JOY

When: 9/17 at 7 p.m. Where: Firefly Distillery

American indie rock band Mt. Joy performs at the Firefly

Distillery in North Charleston.

JELLY ROLL WITH SPECIAL GUESTS WARREN ZEIDERS AND ALEXANDRA KAY

When: 9/19 at 7 p.m.

Where: North Charleston Coliseum

Tennessee rapper, singer and songwriter Jelly Roll presents

"The Beautifully Broken Tour."

ANNE WILSON

When: 9/21 at 7 p.m.

Where: North Charleston Performing Arts Center Christian country singer and songwriter Anne Wilson brings her "The REBEL Tour" to the Lowcountry.

THE CALIFORNIA HONEYDROPS

When: 9/24 at 8:30 p.m. Where: The Pour House

Formed in Oakland, retro-soul outfit The California Honeydrops are an electrifying group that defy convention

at every turn.

OCTOBER



VIOLENT FEMMES

When: 10/1 at 8 p.m.

Where: Charleston Music Hall

More than 40 years into their careers, Violent Femmes continue to attract young audiences on tour, create lasting

music and inspire people of all ages.

SHOVELS & ROPE WITH AL OLENDER

When: 10/3 and 10/4 at 9 p.m.

Where: Music Farm

Charleston's own American folk duo Shovels & Rope perform two consecutive nights at The Music Farm. Comprised of husband-and-wife Michael Trent and Cary Ann Hearst, they blend traditional folk, rock and country rock.

SWAMPTOOTH

When: 10/5 at 6 p.m. Where: The Pour House

Swamptooth bring their high-energy, relentless bluegrass sound and infectious melodies to the Deck Stage of The

Pour House.

POST MALONE

When: 10/9 at 8 p.m. Where: Credit One Stadium

Grammy Award-nominated global superstar Post Malone

brings his "F-1 Trillion Tour" to Charleston.

KC & THE SUNSHINE BAND

When: 10/10 at 7:30 p.m.

Where: North Charleston Performing Arts Center American disco and funk band and purveyors of hits like "Get Down Tonight," "That's the Way" and "Shake Your Booty," KC & The Sunshine Band will have you grooving and dancing all night long.

RIVERFRONT REVIVAL

When: 10/11 and 10/12 Where: Riverfront Park

Curated by Darius Rucker and produced by a seasoned team, Riverfront Revival will be a love letter to country music and to South Carolina's Lowcountry. The two-day festival will be loaded with unforgettable live music, engaging culture and delicious tastes inspired by the region's unique foodways.



THE TEMPTATIONS AND THE FOUR TOPS

When: 10/16 at 7 p.m.

Where: North Charleston Performing Arts Center Motown legends The Temptations and The Four Tops perform their classic pop songs.

BONEY JAMES

When: 10/23 at 8 p.m.

Where: Charleston Music Hall

Saxophonist and composer Boney James is on tour in

support of his new album "Slow Burn."

THE NEW MASTERSOUNDS WITH SAM FRIBUSH ORGAN TRIO

When: 10/25 and 10/26 at 8:30 p.m.

Where: The Pour House

Jazz fusion and blues/funk band The New Mastersounds have amassed a catalog of 16 albums, embarked on countless world tours and drawn in a broad audience with both their original material and collaborations.



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LOCAL HIGH SCHOOLS

2024 REGULAR SEASON FOOTBALL SCHEDULES



Aug. 30 @ 7:30 p.m. @ St. John's

Sept. 6 @ 7:30 p.m. @ **Hanahan**

Sept. 13 @ 7:30 p.m. Vs. Phillip Simmons

Sept. 20 @ 7:30 p.m. **Vs. Porter-Gaud**

Sept. 27 @ 7:30 p.m. @ Woodland

BISHOP ENGLAND HIGH SCHOOL

Oct. 4 @ 7:30 p.m. Vs. Hilton Head Island

Oct. 11 @ 7:30 p.m. Vs. May River

Oct. 18 @ 7:30 p.m. @ Beaufort

Oct. 25 @ 7:30 p.m. Vs. Bluffton

Nov. 1 @ 7:30 p.m. @ Colleton County



Aug. 23 @ TBA Vs. West Ashley

Aug. 30 @ 7:30 p.m. @ **Phillip Simmons**

Sept. 6 @ TBA @ St. James

Sept. 13 @ TBA Vs. Hanahan

Sept. 20 @ 7:30 p.m. @ **Bluffton**

Oct. 4 @ 7:30 p.m. Vs. Cane Bay

Oct. 11 @ TBA @ Stratford

Oct. 18 @ 7:30 p.m. @ Goose Creek

Oct. 25 @ 7:30 p.m. Vs. Berkeley

Nov. 1 @ 7:30 p.m. @ Wando



OCEANSIDE COLLEGIATE ACADEMY

Aug. 23 @ 7:30 p.m. @ **Irmo**

Aug. 30 @ 7:30 p.m. Vs. Calvary Day

Sept. 6 @ 7:30 p.m. @ Savannah Christian

Sept. 13 @ 7:30 p.m. Vs. Ashley Ridge

Sept. 20 @ 7:30 p.m. @ **Dutch Fork**

Sept. 27 @ 7:30 p.m. Vs. Atlantic Collegiate

Oct. 4 @ 7:30 p.m. @ Hanahan

Oct. 11 @ 7:30 p.m. Vs. North Charleston

Oct. 18 @ 7:30 p.m. @ Battery Creek

Nov. 1 @ 7:30 p.m. Vs. Orangeburg-Wilkinson



PHILLIP SIMMONS HIGH SCHOOL

Aug. 23 @ 7:30 p.m. @ **Hanahan**

Aug. 30 @ 7:30 p.m. **Vs. Lucy Beckham**

Sept. 6 @ 7:30 p.m. Vs. Beaufort

Sept. 13 @ 7:30 p.m. @ Bishop England

Sept. 20 @ 7:30 p.m. @ **Whale Branch**

Oct. 4 @ 7:30 p.m. @ Woodland

Oct. 11 @ 7:30 p.m. Vs. Burke

Oct. 18 @ 7:30 p.m. Vs. Academic Magnet

Oct. 25 @ 7:30 p.m. @ Timberland

Nov. 1 @ 7:30 p.m. **Vs. Andrews**



Aug. 23 @ 7:30 p.m. @ **Socastee**

Aug. 30 @ 7:30 p.m. **Vs. Hanahan**

Sept. 6 @ 7:30 p.m. @ **Ashley Ridge**

Sept. 13 @ 7:30 p.m. @ **St. James**

Sept. 20 @ 7:30 p.m. **Vs. West Ashley**

Oct. 4 @ 7:30 p.m. @ **Goose Creek**

Oct.11 @ 7:30 p.m. **Vs. Cane Bay**

Oct. 18 @ 7:30 p.m. **Vs. Berkeley**

Oct. 25 @ 7:30 p.m. @ Stratford

Nov. 1 @ 7:30 p.m. Vs. Lucy Beckham

entertainment





2024 FOOTBALL SCHEDULES



Aug. 31 vs Old Dominion
Sept. 7 at Kentucky
Sept. 14 vs LSU
Sept. 21 vs Akron
Oct. 5 vs Ole Miss
Oct. 12 at Alabama

Oct. 19 at Oklahoma Nov. 2 vs Texas A&M Nov. 9 at Vanderbilt Nov. 16 vs Missouri Nov. 23 vs Wofford Nov. 30 at Clemson

CHEMS®N. TIGHTS

Aug. 31 vs Georgia
Sept. 7 vs App. State
Sept. 21 vs NC State
Sept. 28 vs Stanford
Oct. 5 at Florida State
Oct. 12 at Wake Forest

Oct. 19 vs Virginia
Nov. 2 vs Louisville
Nov. 9 at Virginia Tech
Nov. 16 at Pittsburgh
Nov. 23 vs The Citadel
Nov. 30 vs S. Carolina







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ALWAYS FRESH, ALWAYS GOOD!









Comfort Cuisine La Hacienda

BY MAURICE J. FRAZIER

ver had homemade guacamole prepared tableside? What about a Burrito a La Pina, which includes grilled chicken, chorizo and pineapple topped with cheese and chipotle sauce? Heard of the Chimichurri Steak? It includes grilled steak, Mexican street elote, rice, veggies and shrimp. Hungry yet? Then head to La Hacienda in Mount Pleasant located at the Oakland Market.

"We strive for our staff to be friendly and always caring to our customers. We want our customers to have an enjoyable meal," said Yesenia Leon, manager of La Hacienda. "We have a dish for everyone."

Their Mount Pleasant location has been open for at least a decade and has been a staple in many family's households. La Hacienda has been voted Best Mexican restaurant for many years now.

"We have won other awards in the past," enthused Leon. "It's awesome! We love to see customers enjoy our restaurant."

What keeps La Hacienda on everyone's radar is the fact they switch their menu on a yearly basis. Keeping it fresh. Keeping Mexican tradition alive in their fajitas, Texas rice, nachos, chipotle enchiladas and burritos.

"Our carnitas are awesome," said Leon. "You won't be disappointed! These are lean pork chunks marinated and cooked, slowly simmered for four hours. The result is a juicy center and crisp outside."

La Hacienda showcases truly authentic dishes,

transporting your taste buds to Mexico. Not only is the food delicious but their beverages are fantastic as well. La Hacienda uses only the freshest juices when making their signature cocktails like the margarita.

La Hacienda's brand has been in the Charleston area for more than 30 years. This is a major accomplishment. Not many locally-owned restaurants can say that. Providing great customer service is their number one priority. The atmosphere makes customers feel welcome when they come in.

"We have always wanted La Hacienda to be a place you can go with your family and not worry about your children being loud. It is a place where you can eat a good Mexican meal and have a drink," said Leon. "La Hacienda has been here the longest because of the quality of our food. At our restaurant, everyone can be happy."



Chimichurri Steak.

La Hacienda extends the warmest welcome to all customers, whether you're dining for the first time or a regular who the friendly and helpful staff know by name. Everyone, from the kitchen staff to the front of the house, truly believes that "mi casa es su casa."

In this climate of food and beverage, support a place that puts customers first. Come to a place that understands quality and appreciates their customers. The next time you are craving authentic Mexican food, do your palate a favor and come to La Hacienda.

For more information, visit lahaciendamexrestaurants. com or call 843-388-7636.

Tailgate Heroes Must-eat game day dishes

BY BROOKE KAPING

ootball season in the South means that with every intense match-up, there is a pairing with an even better tailgate spread. Here are some easy to make, delicious recipes to bring to game day parties or any variety of fall festivity. Let's dive right into it.

BACON BOW TIE CRACKERS

A four-ingredient recipe? Count me in. Not only is this recipe low cost, but it also is easy.

Buttery crackers and salty bacon slices are a match made in snack heaven. I'm a huge fan of anything wrapped in bacon. Seriously, take any food, wrap it in bacon and you've scored an instant winner in crunch time. These bacon-wrapped crackers might sound a bit unusual at first, but trust me — one bite, and you'll realize just how brilliant this recipe is. They're the perfect appetizer for game day or holiday gatherings.

RECIPE (Provided by The Cookie Rookie)

- 3-4 dozen Club crackers
- 1 pound thin-sliced pepper bacon
- 1 cup brown sugar
- 1 cup freshly grated Parmesan cheese

INSTRUCTIONS (Provided by The Cookie Rookie)

- 1. Preheat the oven to 250 degrees fahrenheit. Line a baking sheet with aluminum foil, then place an oven-safe wire cooling rack on top. Spray the rack with cooking spray.
 - 2. Lay the crackers flat in rows on the wire rack.
 - 3. Cut the bacon in half.
- 4. Place 1 teaspoon of cheese and/or brown sugar on each cracker.
- 5. Carefully wrap $\frac{1}{2}$ slice of bacon around each cheese or sugar-covered cracker. (Be careful not to let the cheese or sugar fall off.)
- 6. Place the bacon-wrapped crackers seam-side down on the rack.
 - 7. Bake in the preheated oven for 2 hours.
- 8. If needed, broil the crackers for just 1-2 minutes at the very end to crisp and caramelize the bacon. Watch closely or the sugar will burn quickly. Let cool slightly before enjoying.

For more information, visit: the cookierookie.com/bacon-wrapped-crackers/.

HAM DELIGHTS

Ham delights are the ultimate crowd-pleaser at any tailgate, a savory and nostalgic treat that always brings back fond memories. These bite-sized sandwiches, made with tender slices of ham and melty American cheese, are tucked into soft party rolls and drenched in a buttery mustard sauce with a hint of Worcestershire and poppy seeds. The result is an irresistible blend of flavors that keeps everyone coming back for more. Whether you're a lifelong fan or trying them for the first time, ham delights are sure to become a favorite at your gatherings.

RECIPE (Provided by The Collar Find)

- 2 packages of party rolls
- 1 pound thinly sliced ham
- 1 package white American sliced cheese (the individually wrapped ones, it melts the best of all!)
 - 1 stick butter
 - 2 tbsp mustard
 - 1 tbsp of Worcestershire
 - 2 tbsp poppy seeds
 - 1/4 finely chopped onion (optional)

INSTRUCTIONS (Provided by The Collar Find)

- 1. Melt the butter, add mustard, worcestershire and poppy seeds.
- 2. Place half of the mixture on the bottom half of the bread.
 - 3. Layer the ham and cheese, and onion.
- 4. Place the top half back on and use the rest of the butter mixture to coat.
- 5. Cover in foil and bake at 300 for 20 minutes. Tip: Do not break the bread into individual rolls, slice them once baked.

For more information, visit: the collar find.com/the collar find-tail gating-tips-tail gate-ideas/.

Your New Morning Pitual

Summit Coffee

BY BROOKE KAPING



n the heart of our bustling town, Summit Coffee, located at 565 Belle Station Blvd., has opened its doors, offering a warm embrace to early risers and coffee enthusiasts. This new addition to our community is ideally situated for those seeking a quick pick-me-up on their morning commute.



Founded in 1998 in Davidson, North Carolina, Summit Coffee is not only renowned for its quality but also for its commitment to sustainability. They are Climate Neutral Certified and a proud member of 1% for the Planet, a global network working toward a more sustainable future. As you step into this cozy haven, the rich aroma of freshly-brewed coffee envelops you, setting the stage for a perfect start to your day.

One highlight on the menu is the Lavender Haze latte, an iced shaken espresso latte that's as visually stunning as it is delicious. Served in a clear glass, it showcases a beautiful, marbled effect of dark espresso and creamy milk, topped with a drizzle of golden hot honey and a hint of lavender. The aroma is an inviting blend of robust coffee, sweet honey and fragrant lavender. The first sip reveals a harmonious mix of bold espresso, creamy milk and a gentle floral note from the lavender syrup, making each sip an exquisite treat.

Gazing through the clear glass display of freshly-baked pastries, including enticing vegan options, my eyes were immediately drawn to the Big Bun. As a lover of cinnamon buns, I couldn't resist sampling this golden-brown delight, glistening with a sugary glaze. The warm, spicy aroma of cinnamon filled the air, and each bite offered a perfect balance of crisp edges and a tender, gooey center, creating a decadent and indulgent experience.

With an array of expertly-crafted beverages and delectable pastries, Summit Coffee gives you a momentary respite of enjoyment and tranquility from your daily grind. Swing by on your drive to work and let them elevate your morning routine into something truly special.

For more information, visit summitcoffee.com/longpoint.









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Trinity Morris.

Behindthe Bar

Locals: A dash of loyalty goes a long way

BY SARAH ROSE

rinity Morris has been working in the food and beverage industry since age 14, when she started out as a hostess. Then two years ago at Locals, where Morris had been part of the team for four

years, she began training to become a bartender. This line of work was always meant to be, Morris said, because her father and grandfather also worked in the industry and passed along their passion for the bar scene to her.

What Morris loves most about working at Locals is the friendly environment of regulars who have watched her grow up and have become a group of friends as close as a tight-knit family. "Personally, it's hard for me to have a bad day. It's easy to put a smile on my face since I get to see my best friends and family every day. The regulars are my support system too, they know things about me that I haven't even told some of my closest friends," Morris said.

She added that she looks forward to welcoming patrons with bad dad jokes to make them laugh, or with a supportive shoulder to lean on if they're struggling with an issue. That's because as Morris said, "Locals isn't called Locals for no reason: our regulars are the proof behind our success." Clearly, Morris' customers feel a mutual admiration for her too, as the biggest tip she's ever received was \$1,000.

Morris said this time of year she loves slinging drinks behind the bar every Sunday at Locals, where a huge football contingent huddles together on the patio watching and cheering on their favorite sports teams to victory while the beer flows freely. Further fan selections from the menu include nachos, pretzels and artfully-made burgers consisting of two patties, cheese, pickles and hot sauce. "It's the perfect burger," Morris said, "because it's not trying too hard. It's really all you need."

Morris added that the menu hasn't changed much in the six years she's been at Locals because "it's not meant to be just sushi or just sports bar food. Everyone loves sushi, and then the bar menu also offers something for anyone in the family." Morris further shared that her handmade craft cocktail go-to is the Locals Old Fashioned, and she was kind enough to share her recipe:

THE LOCALS OLD FASHIONED

- 2 oz of preferred bourbon (Morris' favorite is Buffalo Trace)
- .5 oz of simple syrup
- Few dashes of Angostura bitters
- Add one big ice cube
- Stir with love
- Peel an orange, squeeze the oils in, add a bourbonsoaked cherry and bottoms up!

"Every day something new happens," Morris concluded. "I get to meet new people and see my regulars. I just love the interaction." She added, "This is the only job I've ever had, and watch out because I'm not going anywhere."

The Spice is Right VIVA Tacos & Tequila

BY MAURICE J. FRAZIER

aniel Island has lots of restaurants to explore and one of them is called VIVA Tacos & Tequila. Instead of eating the same old dishes, why not spice things up with tacos and tequila!

Did you know, VIVA has the largest selection of tequilas and mezcals in Charleston? Most restaurants serve the store bought, pre-made margarita mix. Not at VIVA! Their craft, handmade margaritas are made with fresh juices and 100 percent blue agave tequila.

TACOS & TEQUILA

CHARLESTON

From Los Altos of Jalisco Mexico to Daniel Island. Family owned taco kitchen + tequilera. Craft, handmade margaritas made with 100% blue agave tequila. Over 100 tequilas, mezcals, and sotol.

"My partners Juan and Alfonso have certifications from the International Tequila Academy. Alfonos is a Certified Tequila Sommelier," explained Yesenia Leon, owner of VIVA.

A family-owned restaurant from Los Altos in Jalisco, Mexico, VIVA offers traditional dishes with recipes passed down from generations. VIVA serves lunch from 11 a.m. until dinner at 4 p.m. every weekday. During lunch, VIVA offers a variety of lunch specials that are affordable and delicious. Want a tasty brunch but don't want to wait in line? Stop by on Saturdays and Sundays from 11 a.m. to 2 p.m. for brunch classics. Don't forget, Tuesdays are margarita days from 11 a.m. to 5 p.m. with \$7 specials.

For dinner, come enjoy some classic dishes such as Tuna Tostada, Cilantro Lime Salmon or fajitas. Don't worry taco lovers, VIVA offers 20 types of tacos. Their corn tortillas are made in-house. Their bestseller is the Quesa-Birria taco with adobo-marinated shredded beef, melted Chihuahua cheese, onions, cilantro and birria sauce. Your palate will never be the same.

If you are looking for a fun spot in Charleston for true authentic Mexican dishes from a family-owned establishment, then try VIVA today.

For more information, visit vivatacostequila.com or call (843) 972-8683.



Spice, Spice, Baby!

Fall flavors in full foliage

BY SARAH ROSE

othing says fall like a pimento cheese and squash casserole, as shared by Carrie Morey, founder of Callie's Hot Little Biscuit. Pair that with the Hopsewee Bloody Mary by Raejean Beattie, owner of Hopsewee Plantation and you've got the most delectable duo of Southern delicacy.

Pimento Cheese Squash Casserole

INGREDIENTS

- 4-5 yellow squashes, chopped into half-moon shapes
- 1 yellow onion, chopped
- · 2 eggs
- 1 cup of whole milk
- 12 oz Callie's Hot Little Biscuit Traditional Pimento Cheese
- 6 leftover Callie's Hot Little Biscuit buttermilk biscuits, for breadcrumb topping
- 3 tablespoons butter, melted
- Salt and pepper

INSTRUCTIONS

- 1. Preheat the oven to 350°F.
- **2.** In a Dutch oven or large pot, place chopped squash and onion and season with salt and pepper. Fill the pot with enough water to cover the tops of the vegetables.
- **3.** Bring the water to a simmer over medium-high heat, then place a lid on the pot and continue cooking for 15 minutes.

- **4.** Drain the squash and onion. Allow to cool in a colander or transfer to a bowl.
- 5. While the squash and onion are cooling, in a medium bowl, whisk together eggs, milk and pimento cheese. For the breadcrumbs, break up leftover biscuits and pulse in a food processor until crumbled.



- **6.** In a large mixing bowl, combine the cooled squash and onions with the pimento cheese mixture.
- **7.** Transfer to a buttered casserole dish. Top with biscuit breadcrumbs and 3 tablespoons melted butter.
- 8. Bake for 30-40 minutes.
- **9.** Once the casserole is out of the oven, allow it to sit for a few minutes before serving. ******

Hopsewee Bloody Mary

INGREDIENTS

- 34 cup celery salt
- ¼ cup fresh ground pepper
- ½ cup prepared horseradish
- 1/4 cup Worcestershire sauce
- ½ cup lime juice
- 4 quarts tomato juice
- Vodka (Yield: 1 gallon)

INSTRUCTIONS

- **1.** Mix celery salt and pepper.
- **2.** Add horseradish, Worcestershire and lime juice.
- **3.** Pour the mixture into glasses over ice along with the vodka.
- **4.** Add preferred garnishes, sauces and spices to taste.



A Sweet Niche

Inside scoop on Izzy's

hen Isabelle "Izzy" Dymond moved to
Mount Pleasant, she was enamored by the
generosity of its residents and the diversity
of the bustling restaurant scene, inspiring
her to open Izzy's Scoops & Sweets.

Her sweet niche for desserts not only features a Greek twist, but also caters to an assortment of dietary restrictions with their gluten-free and vegan offerings. Combined with their specialties like baklava sundaes and ice cream nachos, Izzy's tries to cater to the needs of every customer. While desserts are their specialty, they offer up seasonal soups from September to April to keep their customers a bit heartier throughout the winter. Izzy's hosts birthday parties throughout the year for all ages, in addition to catering for special events.

For more information, visit izzys-scoopsandsweets.com, or call 843-981-9177.



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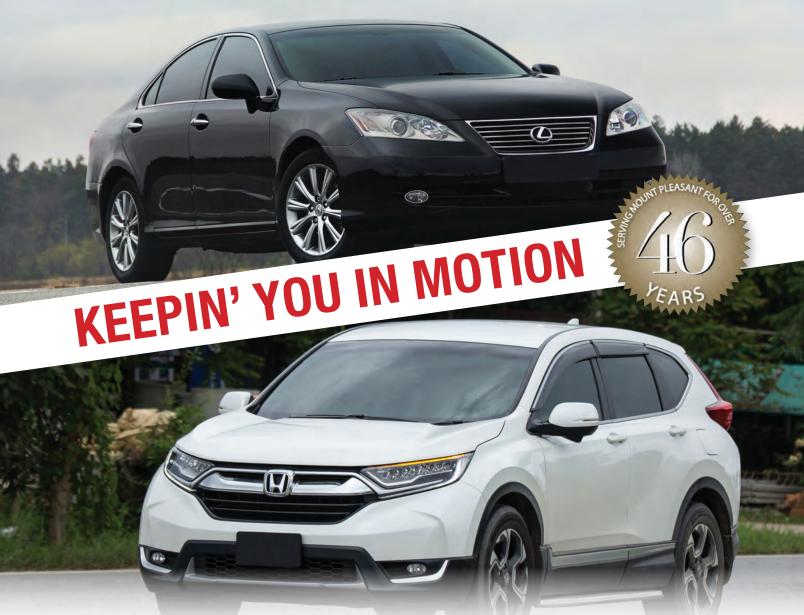
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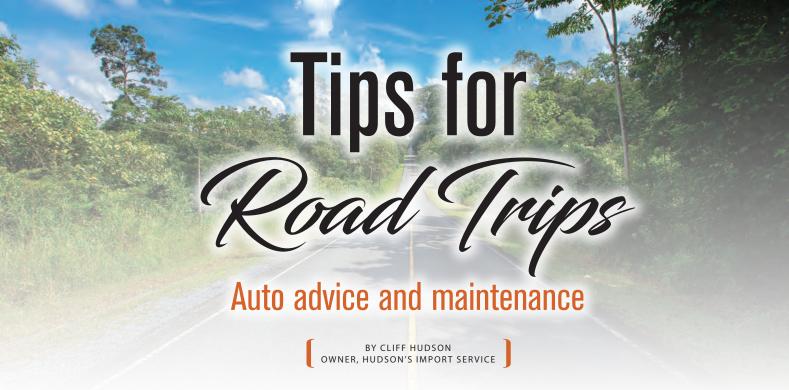
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or many, back to school means "road trip!" For those whose vehicles are regularly serviced, it may be ready to go. But if it's been some time since the vehicle has been serviced or inspected, a trip inspection may be in order. With the disparity that now exists in the different brands and models of cars, not all of what will be discussed here may be applicable to your vehicle. This is why it is always suggested to have the vehicle checked by someone who specializes in your model because they already know the areas of concern and the items to scrutinize. A suggestion of items to check are:

FLUID LEVELS

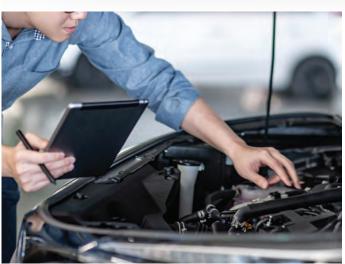
Engine oil, washer fluid, brake fluid, power steering fluid and transmission fluid. Your vehicle may have other fluids, may not have all that have been listed here or may have some that require a labor procedure to check. A technician familiar with the model will advise you.

TIRE CONDITION AND PRESSURE

Where the "rubber meets the road" is very important. Tires should be checked for tread depth, wear pattern, punctures and leaks, damage, proper pressure (using the placard on the vehicle and not the maximum pressure stated on the sidewall) and evidence of dry rot. Tires also have a recommended service life because the rubber degrades over time. The production date is on the sidewall and based on the age and the technician can advise as to whether or not the tire should remain in service. Also don't forget the spare! It is the most overlooked tire on most vehicles.

EXTERIOR LIGHTS

The exterior lights alert others as to your intentions and at night, your location. All should be functioning.



BELTS AND HOSES / UNDER THE HOOD INSPECTION

The technician will look not only at the condition of these, but for any other anomalies that may exist under the hood. Also important is a test of the reserve capacity of the battery (but not all are under the hood).

UNDER VEHICLE INSPECTION

The technician will look for anything that is broken, worn, leaking and/or damaged.

COOLANT (ANTIFREEZE) PROTECTION

Engine coolant raises the boiling point of the water in the engine, prevents freezing and is a corrosion deterrent. Note: Over the years, engine coolants have become very specific to the make or model. If you choose to add coolant, ensure that it is the exact formulation for your vehicle. When in doubt and not in freezing conditions, add water.

The majority of engine coolants are a mixture of half coolant and half water.

CONDITION OF WIPER BLADES

A lot of people don't know how well these are working until it rains. Check them before it does.

PARKING BRAKE / EMERGENCY BRAKE OPERATION

Does it function correctly? Does the operator know where it is and how to activate it? This may sound like an odd question, but everyone that I have interviewed whose vehicle lost brakes (often resulting in a collision) told me that in the moment of panic, they completely forgot that the vehicle had an emergency brake.

CLIMATE CONTROL OPERATION

Does the A/C blow cold and the heater blow hot? If not, determine the cause before you leave town.

TEST DRIVE

This one is obvious. The technician will drive the vehicle to determine that everything appears to look, feel, sound and smell normal. Yes, we actually smell the car also.

This gives us a hint that there may be refrigerant or coolant leaking into the cabin or that the vehicle is leaking and water is collecting under the carpet.

TIME IS OF THE ESSENCE

Plan well. Every year someone calls the day before (or the day of!) their trip and our schedule cannot accommodate them. Also have any needed maintenance or repairs performed at least two weeks before the date of the trip. This allows for some local use of the vehicle to ensure that all went well with the repair.

AND FINALLY

When traversing long distances, a cell phone that works on all major highways is a must and long-distance towing coverage is recommended. There is no trip inspection that can predict the sudden failure of an electrical component on a vehicle.

Again, while this is a good starting point, always consult with a technician familiar with your vehicle. They can offer the best advice for your model.

Have a great trip! **

For more information, visit hudsonsimport.com.



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BY BILL MACCHIO

hen I stopped into Starling Chevrolet recently, it did not feel like a typical car dealership. As I walked through the new car showroom, located at the junction of I-526 and Highway 17 North, I couldn't initially put my figure on why it felt different. Any other time I had been in a car dealership I've had my guard up, always concerned that I would be ambushed by a salesperson.

After spending a short time at Starling Chevy, I realized why I was feeling that way. The vibe I was getting wasn't from the big buildings or the nice new and used cars. It was from the people. Like any business, small or large, it's always about the people not the business. Of course, just about everyone has a preconceived idea of what to expect from a car dealer. That characterization has been embedded in society for many decades, but Starling Chevy breaks that mold.

From a buyer's perspective — at least this buyer — the Starling team is experienced and works seamlessly. I know this sounds cliché, but they execute things like a family would and it appears like they all have each other's backs. During the process of purchasing my used Jeep Wrangler, I learned that general manager Joe Sarro has two sons that work there. I also discovered that sales professional Chip Clair's daughter works at the information desk. There are other employees whose family members work there too, so I'm convinced this is one of the reasons Starling exuded these family vibes.

Since Starling Chevrolet is local and I was in the market for a newer vehicle, I'm happy I went by to check their used car inventory. I know I learned a lot at Sterling and I'm sure I will purchase my next ride from Mount Pleasant's local dealership.



Mount Pleasant & Beaufort



Brit Beauties

British Car Day keeps on rolling

BY ZACH GIROUX

re you a fan of fish and chips or a British car aficionado? If so, you won't want to miss this

once-a-year showcase. The 39th annual British Car Day, courtesy of the British Car Club of Charleston (BCC), is ready to rev up its engines once again on Saturday, Oct. 19 at Palmetto Islands County Park off Long Point Road in Mount Pleasant.

After 40-plus years of existence, the BCC continues to roll out its impressive collection for all the Lowcountry to see.

Car enthusiasts of all makes and models are encouraged to venture out and witness a fine array of classic "Brit Beauties" on display.

Attendees can expect to see well-known marques like MG, Triumph, Austin-Healey and Jaguar, with rare examples of Alvis, Bentley, Rolls-Royce, Lotus, Morgan and more. The featured marque for this year's show is Sunbeam, plus an added 60th anniversary celebration for the Sunbeam Tiger, also known as a Cobra killer. This family-friendly event will also feature a beautiful little

"Baby" Jaguar for children to check out while the adults talk shop. In total, 180 vintage and classic British cars are expected to fill the show field.

The BCC began in 1983 when Michael Carnell, a College of Charleston graduate, and his motorhead buddies began tinkering with British cars in his garage. One conversation led to another, and Carnell asked his mother, who was an artist, to help him design a logo. The rest is history.

Through the years the BCC has steadily grown to about 225 members, including many women. Some members are technical experts, some are aficionados, some are fanatics and others just plain enjoy driving these little sports cars, attending great events with friends and welcoming new members.

The event opens to the public at 10 a.m. and officially goes from 11 a.m. to 3 p.m. The cars will be staged on the show field early in the morning along with food trucks and vendor tents. An awards ceremony will conclude the event.

Spectator admission is free with paid park admission of \$2 per person. Proceeds are donated to help support the Garrett Academy auto body class.



Dave and Lynn Rosato showcase a 1958 MGA Class 15.

BRITISH CAR DAY

When: Saturday, Oct. 19

Where: Palmetto Islands County Park (444 Needlerush Pkwy, Mount Pleasant)

Time: 11 a.m. - 3 p.m.

Cost: Free to public with park entrance fee

(\$2 per person)

For more information, car registration and vendor and sponsorship opportunities, visit britishcarclubcharleston.com.

Your Local LSV Dealer







Golf Cart Sales & Service

"Chad at Rad Rydz produced a great custom cart for our growing family. He's extremely personable, great prices as well as being honest and quick to answer any questions about the cart. Having a local that's been in the business for a long time who's honest - we couldn't ask for anything more. Thank you both, Chad & Andrea at Rad Rydz."

- Grant, Mount Pleasant

Reinventing the Ride

Rad Rydz

BY JOHANNA ROGERS

f you've recently heard about a unique Jeep-style golf cart, it was likely Rad Rydz's latest creation, custombuilt and quickly sold to Greystar Apartments. This local business, renowned for its innovative and custom work, Atlas golf carts and low-speed vehicles, has taken creativity to new heights by constructing a golf cart using actual Jeep parts.

Since opening in 2018, Rad Rydz, started by Chad Shores and Andrea Leary, has set itself apart from other golf cart dealerships. While many focus solely on sales, Rad Rydz has made a name for itself with its exceptional service and repair offerings.

One of their most recent standout projects is their custom Jeep golf cart, which not only resembles a miniature version of the iconic off-road vehicle but incorporates actual Jeep parts. This unique creation is a testament to Rad Rydz's dedication to quality and

customization, offering customers a one-of-a-kind experience on the road or course.

However, this was not one of the easier endeavors that Shores and Leary have undertaken. As Leary and Shores began designing and building their latest Jeep golf cart, they quickly realized how strenuous the process would be. After months of patience, dedication and sacrifice, their vision finally became a reality.

When asked about the timeline, the couple stated, "it's about six months."

"Once I order the body, they have to custom-make that body. They're not just sitting in a warehouse ready to be shipped," explained Shores. "And then once it gets back here, the process to build it is a lot more detailed than just a regular body."

Aside from the exterior efforts that go into building this golf cart, one of the most impressive things about their new product is its interior mechanics. This cart can reach speeds as high as 45 mph. The average top speed of a typical golf cart without any upgrades is 12-14 mph.

"This isn't just a regular golf cart on the inside though either," Leary emphasized. "We put in a Navitas controller and a high-speed motor. You could program it how fast you want it to go. I mean, you could turn it down to 3 miles per hour and put a kid on it. If you want your kid to drive it or dad to drive it, you can turn it up to 45 miles per hour."

Reflecting on the journey, the couple shared their excitement about seeing the project through. "I guess my favorite part about it all is just seeing it come together,"

Shores said. "Seeing your own products too," added Leary.

"Yeah, just piece by piece," they continued. "Especially when you start with something so raw. I mean, it's hard for a lot of people to see what it can become and the vision. Right? The vision. It's kind of like when you walk into a house and it's just the frame of the house; it's hard to see exactly what it's going to look like when all the finishing touches go on."

And so Shores and Leary did just that, following their vision through to make it a reality. **

For more information, visit radrydz.com or call (843) 972-8525.





BY GILLIAN BEVILLE

n the Lowcountry, where hurricanes are a familiar threat, packing up and evacuating can be daunting. Deciding what to bring and what to leave behind is a significant challenge, but efficient packing can transform a stressful escape into a manageable task. With the peak of hurricane season having arrived, it's crucial to be prepared. Here are some essential tips (*) to ensure a smooth evacuation.

*Preparation begins with your vehicle. To avoid last-minute stress, check

that your car is in good condition well before you need to leave. Ensure it has enough fuel and inspect the oil, tires and brakes. Equip your vehicle with essential emergency items such as jumper cables, a spare tire, a jack and basic tools. Keep your car registration, title and insurance information in an easily accessible location.

Readiness is crucial in stressful situations, so *having a go-bag with the essentials ready is imperative. Gather important documents such as identification, insurance papers and medical records, and store them in a waterproof bag or container to keep them safe. Pack all necessary medications, a first aid kit and any special medical equipment you might require. It's also wise to carry a supply of cash and coins, as ATMs and card systems may be unreliable. Prepare a three-day supply of food and water for

each person, opting for high-energy snacks, canned goods and bottled water, since cooking may be difficult during a power outage. Don't forget to include flashlights, extra batteries and a battery-operated radio to stay informed.

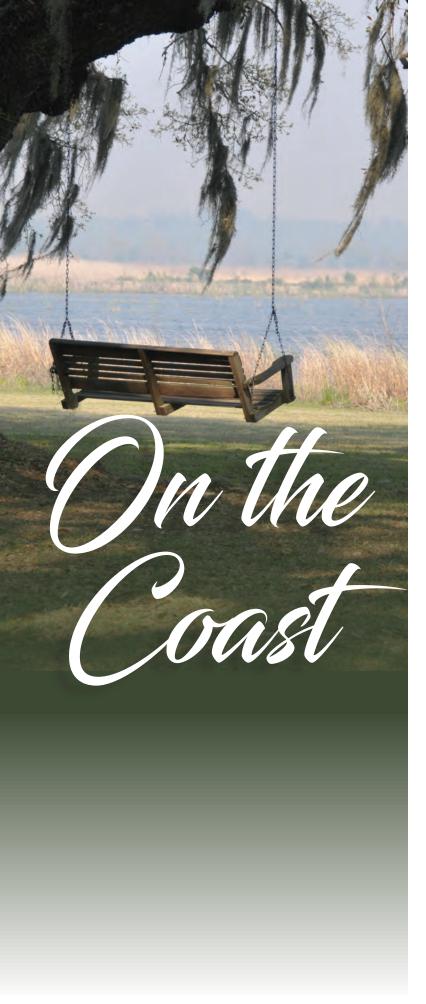
*Organizing your car efficiently is key to a smooth evacuation. Place your evacuation kit, medications and important documents where they are easily accessible to avoid rummaging through the trunk. Distribute the weight evenly by packing heavy items low and close to the center of the car and lighter items on top. If you have pets, pack their supplies, including food, water, a leash and a carrier, to keep them calm and comfortable. Ensure your pet has a designated space in the vehicle. Also, bring blankets, pillows and entertainment such as books, tablets or other distractions to make the journey more pleasant for both you and your children.



Before you hit the road, familiarize yourself with your evacuation route. *Knowing your route ahead of time can prevent confusion and delays. Inform family and friends about your evacuation plan, including your planned route and destination, and keep them updated on your status and location.

Throughout your journey, stay informed by *monitoring weather conditions and alerts via a battery-operated radio or mobile app. Be aware of emergency services and evacuation centers along your route, and be prepared to adjust your plans based on the latest information and changing conditions.

By following these guidelines, you can experience a smoother and more organized evacuation, making your journey to safety as seamless and stress-free as possible.





Georgetown's own crowned Olympic champion

BY SARAH ROSE



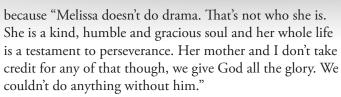
Melissa Jefferson hugs her father, Melvin Jefferson, after winning a race.

hen 23-year-old Nike athlete and Georgetown native Melissa Jefferson arrived at Hayward Field at the University of Oregon for the U.S. Olympic Team Trials in June, she was determined to secure her spot on the women's track and field team rather than qualifying as an alternate as she did the year before.

As a witness to Jefferson's second-place win that earned her the position, her father Melvin Jefferson described the experience as "So awesome, I couldn't put it into words how grateful I am to have been alive to see it."

Without Jefferson donating her stem cells to her father in 2018 when Melvin needed a bone marrow transplant, he would not have survived long enough to celebrate his daughter's victory.

Melvin said after the procedure, Jefferson, who at the time was 17 and a senior in high school, kept moving



Passionate about running since she was 5 years old, Jefferson said working with her coach Carl Goodman at Coastal Carolina University in Conway, "Really allowed me to grow and then shaped me into who I am today. I just want to carry what I learned from there on throughout my life and see where it takes me," Jefferson said. "One day, one practice, one meet at a time."

Melvin added that while watching his daughter's first Olympic performance on Aug. 9, which resulted in Jefferson earning a gold medal in the women's 4x100 meter relay and a bronze for the women's 100-meter, the family was sitting on the second row to catch a close-up of Jefferson handing the baton off to team member Twanisha Terry and despite rainy conditions, crossing the finish line clocking in at 10.92, the sixth fastest time of Jefferson's career. When the surrounding crowd, who were mostly cheering for other countries, could see the USA was going to win, Melvin said they started applauding wildly for Jefferson and her family.

"Thank you to all my supporters all over the world," Jefferson said of her win. "I've gone through so many changes in the last year and at times it was very hard to get up every day and keep showing up for myself. However, I was surrounded with love and support every step of the way. I have been speaking of this moment since August of last year and to now be living in it, I couldn't be more happy with what is to come for me and my training partners."

To learn more about Jefferson's journey, including a celebratory hometown parade on Georgetown's Front Street scheduled for Oct. 12 and her wedding in March 2025, follow her on Instagram @_melissaj19.

Revolutionized

Georgetown's downtown: Then vs Now

BY SARAH ROSE

t the time the port city of Georgetown was laid out in 1729, merchant-oriented businesses and homes lined the land side of Front Street, originally called Bay Street, overlooking the sparkling Sampit River, which by 1732 became a main point of entry for commercial trade. By the mid-18th century, property owners realized the capital that could be gained by selling their riverside parcels of land for development and so the district expanded with additional shops where craftsmen made and sold wares such as wagons, wheels, silverware, furniture, clothes and hats.

BEFORE THE TURN OF THE CENTURY

Then, from July 1780 to May 1781, according to historian Paige Sawyer, British troops occupied Georgetown and upon their retreat, military officer, planter and politician Thomas Sumter gave his soldiers permission to reclaim the town and treat British loyalists with great disdain. In retaliation, British troops returned on the Peggy, captained by a Royalist ship captain named Mason, to burn down the buildings on Front Street. Fire resulting from a cannonball shot from the Peggy swept through Georgetown, destroying a further 42 homes.

Sawyer said that following this destruction, it took a full 50 years for residents to recover and rebuild the once thriving port city. Then tragically in 1840, only a decade after the district's reconstruction, several other fires burned the area where the town clock and The George Hotel stand today; charred timbers can still be seen.

21ST CENTURY

More recently, in 2013, another fire ignited along the 700 block of Front Street after a restaurateur had cleaned the wood decking and furniture with rags drenched in linseed oil and threw the highly-combustible materials in a plastic trash can. On his early morning walk through town, Sawyer discovered smoke coming from flames licking the walls of the structure and called 911 as he watched the fire rage, ultimately destroying eight buildings in its wake. Because of strict building codes and its location in a

flood zone, that stretch of property on Front Street was never redeveloped, and today is used for events such as Music in the Park, the annual Wooden Boat Show, the Food, Beer & Wine Festival, Art in the Park, wedding receptions and other private gatherings.

PRESENT DAY

Despite such devastation over the centuries, today Georgetonian business owners and residents, with customary perseverance and refinement, are thriving on Front Street and beyond. For history lovers, Front Street provides a fantastic opportunity to learn about the Lowcountry's enchanting and haunting past. Tour the Kaminski House, the Maritime Museum, the Gullah Museum, the Rice









Museum and the Georgetown County Museum. To learn more about Front Street and the surrounding historical district, take a walking tour with Sawyer, who is a living textbook when it comes to Georgetown County. Visit oldgeorgetownwalkingtours.com to secure your time.

There is no way to explore all that Front Street has to offer in just one day, so make sure to reserve a room at The George, the first hotel to operate in 50 years on Front Street. Visit thegeorgehotelsc.com to book your stay.

Opening Batch

Georgetown crafts first brewery

BY SARAH ROSE

craft beer fan and teacher from Cincinnati, Chase Runyan started brewing in his house by tinkering with kits and learning how to bottle the beer after fermentation. After making five or six batches each year, Runyan built up a good-sized collection of equipment that he stashed in a storage unit when he moved to Georgetown in 2017.

In the meantime, Runyan was enjoying a brew at Buzz's Roost on Georgetown's Front Street while wearing his Cincinnati Bengals merch. Also originally from Cincinnati, restaurateur Trevor Day stopped into Buzz's where he struck up a conversation with Runyan centered around their mutually favorite sports team.

As Runyan had recently cleared out his storage unit, he realized how much brewing equipment he had and asked his new buddy, Day, if he could use his garage on weekends to practice his hobby. After time, trial and error, Runyan perfected his systems and when Day tried one of his concoctions, he exclaimed, "Dang man, we could sell this!" So after extensive research into consistency, legalities, quality

control and more, Runyan started brewing in a small storage space at Buzz's that he and Day converted into a tiny brewery.

Fast forward four years and Runyan is now the

Fast forward four years and Runyan is now the brewmaster at Georgetown's first brewery, Winyah Bay Brewing, named for the nearby bay. "Georgetown had a niche for a local craft brewery to tie in with the neighborhood, its residents and rich history," Runyan said, adding that Winyah's logo with the lighthouse was strategically designed as a nod to the locality. Further, the brewery is located inside a handsome 19th century brick carriage house located at 932 B Front Street, which is also accessible from King Street.

The range of selections that are offered at Winyah depend on the season, as well as what styles are most popular with regulars and visitors. According to Runyan, four or five flagship flavors will be mainstays on the

menu, while four or five additional options will be available based on seasonality. The open tap room includes high tops, bar space and leaning ledges that invite patrons to sample brews while immersing themselves in the brewery. "We are excited to bring this concept to Georgetown," Runyan said. "A lot of work has gone into this project and it's been very rewarding."

Runyan shared that behind the scenes, a day in the life of a brewmaster begins by prepping a recipe with the malt already milled and put into a grist case (a vessel for storing cracked grain before adding it to the brew kettle), while ensuring the equipment's system is dialed in to the correct temperatures. Once the process is complete, Runyan resets the system and cleans it out before making the next batch.

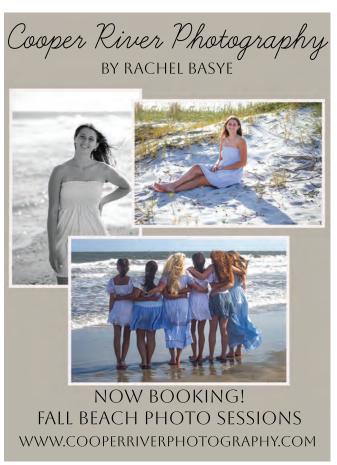
"Essentially the life of a brewer is more about engineering, technical observation and cleaning," Runyan explained. "I let the system do the work and am there to make sure it doesn't falter and that everything is flowing." And soon, Winyah's beers will indeed be flowing along coastal South Carolina from Mount Pleasant to Myrtle Beach.

















34 Materway Asterpiece in the making

BY SARAH ROSE

ver the last two months, exciting progress has been made at 34 Waterway Island Drive on Isle of Palms. Hardwood flooring and tile have been laid throughout the home, electrical pre-wiring is complete, trim work and shiplap have been installed and the HVAC is up and running.

One addition to the original plans includes a spiral staircase leading from the first-floor pool deck to a sundeck on the second floor. Soon, the interior walls will be painted with soft hues reflecting the nature that surrounds the 6,808-square-foot, 6-bedroom, 7.5-bathroom house, planned by architect Carl McCants of Mc3 Designs and with interiors designed by Amy Trowman.

From the moment one steps foot inside the home, glittering views of Morgan Creek and the Intracoastal Waterway command attention, elevating the contemporary

coastal style to the next level. The open plan invites family members and guests to gather around two islands in the kitchen before sitting down for a meal in the adjoining inside or outside dining spaces, or relaxing in front of the interior or exterior fireplaces while enjoying conversation, music, a movie or a good book.

Beyond the communal living space is the primary suite, complete with a bedroom that opens out onto a deck overlooking the creek, along with a full bath, an office, a laundry room and the powder room. On the opposite side of the house behind the kitchen are a scullery/butler's pantry and two additional bedrooms both with en suite bathrooms.

Upstairs is a second primary suite opening onto a shaded deck with views of the waterway. Additionally, there is what King & Society Real Estate's realtor Misti Cox referred to as the "Bunk Room" that sleeps four, another bedroom with access to a sundeck that overlooks Morgan Creek and seating areas perfect for curling up to read one or several issues of *Mount Pleasant Magazine*. There is also a wine room, a coffee bar, a mechanical room, another laundry room and yes, even a Christmas closet and attic. Conveniently, an elevator allows access from the ground floor up to the first and second floors.

Of equal importance to the spacious interiors are the exquisite outdoor living spaces. Boasting an infinity pool with water cascading over the side, a pool house shower, a sauna, an outdoor fireplace and kitchen area, separate shade and sundecks and a dock big enough to house four large boats, this property welcomes the coastal outdoor lifestyle to the inside. As Cox said, "One reason this home is unique is because as far as I know, there is no other dock in Charleston as big as this one."

Whether planning a relaxing retreat or a getaway with family and friends, 34 Waterway is more than a home, it is a vacation destination in itself. To learn more about the property, slated for completion by January 2025, and to schedule a tour, contact Cox at 843-754-7826 or visit kingandsociety.com.

Ensure You're Covered

Review your home insurance early, often

PROVIDED BY STATE FARM

he next time you need to renew your insurance policies, consider taking these steps to make sure you understand what your coverages are.

Most often, people purchase a homeowners insurance or renters insurance policy when they first move out and into their new home. Many people pay little attention to the policies after that. Over time, as they make renovations, purchase new items or replace existing appliances, they don't perform home insurance reviews to ensure they are properly covered. This, unfortunately, can lead to a gap in coverage.

Your insurance needs change over time. Conducting a home insurance review with your agent at least once each year can help you determine if your policies still make sense for your current situation. During this meeting:

- Review your home inventory list
- Ask about discounts -- before you renew your policy, speak with your agent about discounts that may be available.
- Review home renovations
- Talk about any landscaping changes
- Share any changes in the appliances
- Confirm your home is insured for the estimated cost to rebuild -- State Farm suggests you select a policy amount equal to at least 100 percent of the estimated replacement cost of your home, but the choice is yours.

Always make sure you remember to ask questions. You can get the best out of meeting with your agent by asking about your current coverages and understanding any limitations and exclusions to the homeowners policy. You can be better prepared for a loss when you are aware of what is covered and what is not.

For more information, contact Tony Pope at 843-884-3400 or toneypopeagent.com or contact Angela Holbert at 843-352-2177 or angelaholbert.com.

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Angela Holbert State Farm Agent 729 Long Point Rd Ste 101 Mt Pleasant, SC 29464 Bus: 843-352-2177 www.angelaholbert.com



Tony Pope State Farm Agent 3044 N Highway 17 Ste A Mt Pleasant, SC 29466 Bus: 843-884-3400 www.tonypopeagent.com

State Farm Mutual Automobile Insurance Company, State Farm Indemnity Company, Bloomington, IL, State Farm County Mutual Insurance Company of Texas, Richardson, TX



JANUARY 1, 2024 -August 1, 2024

Park West



LISTING AGENT LISTING COMPANY	SELLING AGENT SELLING COMPANY	SELLING DATE	PRICE PER SQUARE FOOT	SELLING PRICE LISTING PRICE
 Clay Cunningham Carolina One 	Daniel Burns Coldwell Banker	4/30/24	\$646	\$4,150,000 \$4,295,000
Clay Cunningham Carolina One	Clay Cunningham Carolina One	3/18/24	\$683	\$3,475,000 \$3,595,000
Clay Cunningham Carolina One	Melissa Martin The Exchange Co	1/19/24	\$636	\$3,350,000 \$3,500,000
Clay Cunningham Carolina One	Steve Little Carolina One	6/5/24	\$616	\$3,200,000 \$3,295,000
Diana Bradley Charleston Home Group	Lauren Zurilla Lauren Zurilla Homes	6/14/24	\$519	\$2,595,000 \$2,595,000
6. BV Messervy Carolina One	Sibita Proctor Coldwell Banker	1/3/24	\$533	\$2,350,000 \$2,690,000
7. Amy Templeton Daniel Ravenel Sotheby's	Amy Templeton Daniel Ravenel Sotheby's	3/8/24	\$410	\$1,699,998 \$1,699,998
Caroline Kelm Matt O'Neill	Patricia Byrne Handsome Properties	4/9/24	\$303	\$1,600,000 \$1,599,000
9. Marian Kilpatrick Carolina One	Mary Hunter Englund Carolina One	3/20/24	\$352	\$1,515,000 \$1,515,000
10. Leigh Brandenburg AgentOwned	Lara Harpe The Pulse Charleston	6/28/24	\$374	\$1,495,000 \$1,495,000

^{*} Media Services, Inc. does not take responsibility for any information deemed to be incorrect, including: MLS listed or sold price, listing agent or company, selling agent or company. Please note that agents and companies can and do change.



JANUARY 1, 2024 -AUGUST 1, 2024

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_	ISTING AGENT STING COMPANY	SELLING AGENT SELLING COMPANY	SELLING DATE	PRICE PER SQUARE FOOT	SELLING PRICE LISTING PRICE
1.	Claudia von Asten Daniel Ravenel Sotheby's	Georgia Nettles Daniel Ravenel Sotheby's	6/11/24 \$4,350,000	\$918	\$4,350,000
2.	Farrah Follmann William Means	LeGrand Elebash William Means	7/23/24 \$3,800,000	\$818	\$3,600,000
3.	Michelle McQuillan William Means	Paula Yorke William Means	7/17/24 \$3,875,000	\$659	\$3,500,000
4.	Claudia von Asten Daniel Ravenel Sotheby's	Middleton Rutledge Daniel Ravenel Sotheby's	7/19/24 \$3,350,000	\$774	\$3,350,000
5.	Ashley Graham Cassina Group	Heather Hamilton The Boulevard	4/1/24 \$3,125,000	\$885	\$3,125,000
6.	Tim Schneider Cassina Group	Claudia von Asten Daniel Ravenel Sotheby's	6/12/24 \$2,995,000	\$879	\$2,995,000
7.	LeGrand Elebash William Means	Hayley Smith The Exchange Co	6/21/24 \$2,795,000	\$694	\$2,725,000
8.	Michelle McQuillan William Means	Jon Stroud Stroud Fine Homes	4/26/24 \$2,795,000	\$750	\$2,720,000
9.	LeGrand Elebash William Means	Kaelin Hall William Means	3/21/24 \$2,250,000	\$630	\$2,115,000
10	. Paula Watts BrandName	Laurie Minges Dunes Properties	7/2/24 \$2,250,000	\$606	\$2,100,000

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Football, Pumpkin Spice, and Changing Leaves!







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JANUARY 1, 2024 -AUGUST 1, 2024

Snee Farm

LISTING AGENT LISTING COMPANY	SELLING AGENT SELLING COMPANY	SELLING DATE	PRICE PER SQUARE FOOT	SELLING PRICE LISTING PRICE
 Steve Little Carolina One 	Amy Rogers IOP Residential	6/4/24	\$522	\$1,930,000 \$2,000,000
Molly Colvin The Beach Co	Matt Marks Costello and Co	6/21/24	\$740	\$1,725,000 \$1,700,000
Grant Smith Tidewater	Austin Knisley Carolina One	6/5/24	\$529	\$1,700,000 \$1,750,000
 Charla McDonald The Boulevard 	Jackie Scarafile Carolina One	5/31/24	\$663	\$1,690,000 \$1,700,000
Danner Benfield The Beach Co	Ashley Magrath Carolina One	5/28/24	\$381	\$1,525,000 \$1,650,000
Marcia Wray Carolina One	Rene Kramer Carolina One	2/15/24	\$442	\$1,200,000 \$1,200,000
Stephanie Gordon Matt O'Neill	Ben Archambault BrandName	7/3/24	\$549	\$1,200,000 \$1,250,000
Andrea Rogers AgentOwned	Mary Beth Bennett AgentOwned	4/12/24	\$446	\$1,150,000 \$1,150,000
Craig Anthony The Boulevard	Andrea Thomas Healthy	6/20/24	\$410	\$995,000 \$998,950
10. Will Sahakian Charleston Home	Ben Stein RE/Max	7/30/24	\$510	\$925,000 \$975,000

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JANUARY 1, 2024 -AUGUST 1, 2024

Dunes West

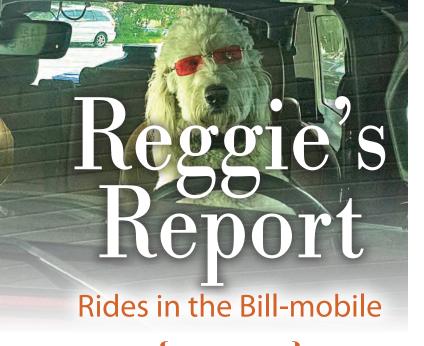


LISTING AGENT LISTING COMPANY	SELLING AGENT SELLING COMPANY	SELLING DATE	PRICE PER SQUARE FOOT	SELLING PRICE LISTING PRICE
 Maggie Drazheva Three Real Estate 	Jacquie Dinsmore Carolina One	5/1/24	\$959	\$4,500,000 \$4,950,000
Paige Pollock Carolina One	Sandra Patrick Bradley Omara	4/12/24	\$535.71	\$2,700,000 \$2,600,000
Don Dawson Carolina One	Victoria Breault Tabby	7/18/24		\$2,700,000 \$2,775,000
Wendy Green Southern Living	Angie Johnson Island Park Properties	1/8/24	\$388.81	\$2,675,000 \$2,850,000
5. Don Dawson Carolina One	Melodie Smith eXp Realty	6//17/24	\$520	\$2,600,000 \$2,750,000
Annmarie Bailey The Boulevard	Paige Pollock Carolina One	7/31/24	\$535	\$2,420,000 \$2,500,000
Kristy MacAnanny Living Charleston	Annmarie Bailey The Boulevard	2/23/24	\$530.86	\$2,400,000 \$2,400,000
8. Paula Watts Brand Name	Ashley Towns Chucktown Homes	5/31/24	\$381	\$2,175,000 \$2,347,000
Alysbel Tescaritt-Jimenez Three Real Estate	Nat Wallen eXp Realty	1/26/24	\$560.61	\$1,910,000 \$2,100,000
10. Ed Hunnicutt Carolina One	Scott Fulton Tabby Realty	1/10/24	\$440.45	\$1,860,000 \$1,885,000

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Please note that agents and companies can and do change.





BY REGINALD MACCHIO

e've got some good articles in *Mount* Pleasant Magazine's Pet section, like the story about the free happy hour vet consultation. Plus, you can learn about Woof Gang Bakery — I just love their treats.

What I really want to tell you about is my buddy Bill's new Jeep Wrangler. I know it's a little unusual, but sometimes he



lets me drive his Jeep Wrangler. Cool, right? I must admit, I look handsome behind the wheel sporting my new shades, don't you think? I don't know if I like Bill's Jeep more or my new shades. One thing I do know, I love the looks I get when I'm driving around Mount Pleasant with my cool shades on and my long white ears flapping in the wind, while my buddy Bill is sitting in the passenger seat. People are always honking and staring at us.

Anyone that knows my friend Bill knows that he travels down a different road than most. That's why I wasn't surprised when he asked me to take a trip to Starling Chevrolet because he was thinking about buying their new Jeep Wrangler. The people at Starling were so nice and they didn't ask any questions when we sped off for a test drive. My buddy Bill is so considerate; he wanted me to ride in the Jeep Wrangler before he bought it to see if I liked it. As you can see, I just love it. **

-Reginald Macchio





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Every Dog's Pawadise

Woof Gang Bakery

BY ALLYAH HARRAR

oof Gang Bakery in Mount Pleasant is a dog lover's paradise, bursting with charm and doggy delights. When I took my dog Russ there for his birthday, it was an experience that exceeded every expectation. From the moment we stepped inside, Russ couldn't contain his excitement; even *my* tail was wagging.

Woof Gang has several standout features, but Russ' favorite was the impressive treat table. There is a treasure trove of gourmet goodies, allowing pet parents to mix and match to find their dog's favorite.

Owner Cameron Reid's love for animals shines through

every aspect of Woof Gang. Reid, along with her mother, opened this delightful boutique in 2016, bringing a personal touch to both grooming and retail. Their highlytrained groomers use quality products to make sure your pet's coat stays healthy and shiny with a stress-free experience.

Visiting Woof
Gang was more than



just a treat for Russ; it was a heartwarming experience in a shop that truly cares about its canine customers. With its inviting atmosphere and top-notch products, Woof Gang is where pet love and fun come together.

For more information, visit woofgangbakery.com or call 843-388-5167.



Happy Hour, Pawlease

Portside Vet

BY KATIE FINCH

estled in the heart of Mount Pleasant, Portside Vet isn't just another veterinary practice — it's a hub of community connection and compassionate care. Since opening their doors in November 2022, they've made it their mission to fully engage in the community, one event and one furry friend at a time.

From the outset, community involvement has been at the core of Portside Vet's ethos. They've eagerly participated in a variety of local events that resonate deeply with both pets and their human companions. Whether it's been the lively Bark in the Park, where tails wagged as freely as the smiles, or the Isle of Paws Music Fest, where the rhythm and beats mingled with the patter of paws, each event has allowed them to forge connections in unconventional yet meaningful ways.

One of their favorite venues for meeting new clients and their pets has been our local breweries. As a self-professed lover of craft beer and dedicated dog parent, Dr. Patrick

Jones saw these places not just as venues for relaxation but as ideal spots for fostering community. Events like the "Happy Hour with a Vet" at Two Blokes Brewery or their collaboration with Hobcaw Brewery for a private client-only beer release (featuring the Portside Hazy IPA) have been wonderful opportunities to chat with locals about their pet's health while enjoying a cold one.

But it's not just about the breweries. They've also found immense joy in connecting with the senior residents at Atria Senior Living facility. Hosting events like "Yappy Hour"





and participating in "Trunk or Treat" brought smiles to their faces. These moments aren't just about providing veterinary services; they're about building relationships and offering convenience and care.

As a third-generation veterinarian alongside his wife Jackie (yes, they met in undergrad and graduated together from Auburn College of Veterinary Medicine), Jones finds deep fulfillment in supporting not just the pets but the entire family unit, from seniors to young families.

Their clinic, located conveniently near the entrance to the Wando
Terminal on Long Point Road, stands as a testament to their commitment to modern, top-tier veterinary care.
Housed in a state-of-the-art facility within a renovated warehouse,
Portside Vet is designed to be as welcoming as it is advanced, ensuring both pets and their owners feel at ease from the moment they walk through its doors.

At Portside Vet, they aim to debunk any stigma associated with veterinary care by embodying

transparency, compassion and a genuine passion for their work. Whether you're a seasoned pet owner or a first-time visitor, they're here to ensure your furry family members receive the best care possible in an environment where you feel like part of the Portside extended family.

So if you find yourself on Long Point, stop by Portside Vet. Whether it's for a routine check-up, a community event or just to say hello, they are there with open doors and open hearts, ready to welcome you. Because caring for pets means caring for the entire community.

Our East Cooper Neighbors

BY SARAH ROSE

n getting to know some new friends east of the Cooper, I asked: What is your favorite aspect of living in the Lowcountry? What do you do for fun when you have free time? And how would you describe Charleston to someone wanting to move here?



STEPHANIE KIBLER

Realtor and Owner of On The Glow Charleston

"I love the climate here and that people are outside enjoying life all year long. That was a huge selling point for my husband and me when we visited here 13 years ago from Ohio, where people hibernate seven months out of the year."

"We are so happy to be raising our two girls on Daniel Island where we love being with family and friends, whether going to concerts, the beaches, trying new restaurants downtown and all over the city or discovering new places that we have never explored. We also enjoy cooking, hanging by our pool or playing Mahjong."

"When you experience Mount Pleasant in person, you realize how lucky you are to live here and enjoy the beauty, culture, food and fun. There is so much possibility here as well — I am a realtor and just started a new spray tan business too! Charleston has a small-town vibe with big city opportunities!"

SHAUNA ROWLAND

Business Strategist and Professional Development Expert

"My favorite aspect of living in the Lowcountry is the people. We arrived six years ago knowing only our real estate agent. Now, we have a plentiful network of friends who have become our family away from family. Also, living so close to beautiful beaches is a huge bonus!"

"I also love being active and enjoy walking. Additionally, I've discovered my green thumb through backyard gardening and enjoy cultivating fresh herbs and blueberries to the delight of my family and neighbors. Now that my daughter is old enough to cook, her blueberry cobbler has become a fan favorite in our home."

"Charleston is a beautiful city steeped in multidimensional historical context. Each suburb bears a unique history and personality, all connected by Southern hospitality. There's something here for everyone — whether going to dinner and a jazz show, Second Sundays on King, museums, the Gaillard or simply enjoying our beautiful weather, you will undoubtedly find an immediate "ah-ha" of why people flock to this city."



DANA GENTRY

Real Estate Entrepreneur, Leadership Speaker and Podcast Host

"We enjoy dining out, boating, golf carting around the Old Village, gardening and doing projects at home, which leads us to explore the many antique shops around Charleston."

"Mount Pleasant is quaint, safe, beautiful, friendly, historic, fun, clean and all around a blessing to live in with close proximity to great schools, neighborhoods, shops and more! We feel grateful to raise children here! Once you spend any short amount of time in the Lowcountry, I can almost guarantee you will be back, and possibly even decide to move your life here, like I did."

ENJOY

all the fun none of the chores



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