

South Carolina Living

SC RECIPE

Savory peach
entrées

SC BACKSTORY

A grateful gift

Catch of the day

Spend a day on
the Gulf Stream



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Just call me Joe

Jan A. Igoe's lovable mutt could've given an NFL lineman a
run for his money, she writes (in pain) in a classic column.



Fishermen line the rails of the
New Inlet Princess, waiting
for the fish to bite. Above, Jim
Beauchemin from Murrells Inlet
with the grouper he landed.
Photos by Mic Smith.

An efficient home is a comfortable home

ARE YOU UNABLE TO FIND RELIEF from the summer heat in your own living room (miserable!) or are you continually returning to the thermostat on cold winter days? These are signs that your home needs an efficiency upgrade.

A more efficient home not only helps you save energy but also helps you stay more comfortable.

No matter the home, energy efficiency upgrades often start with the same basic principle: Keep outside air from coming in and conditioned air from leaking out.

Insulation, air sealing, duct sealing and HVAC upgrades can dramatically improve the comfort of your home.

Insulation is like a blanket for your home. A fully insulated home—including attic, walls and floor—is what keeps your home the most comfortable.

But **air sealing** is a lesser-known efficiency upgrade that keeps air from entering

and exiting through cracks and gaps. Some air sealing can be done from inside the home, such as using expanding foam around plumbing pipes and drains under sinks, adding gaskets to outlets on exterior walls, caulking around windows and weather stripping around doors.

Attics and crawl spaces are other places to manage air leakage and increase comfort. In the attic, seal gaps around top plates, open soffit areas, cove ceilings and balloon

Your mission:
Keep outside air from coming in and conditioned inside air from leaking out.

framing to help keep conditioned air where it belongs. In the basement or crawl space, seal around plumbing pipes and drains, vents and electrical wires.

One of the first things I did when my husband and I bought our first home years ago was air seal and insulate the attic, walls and rim joists in the basement. The difference in comfort was instant. The temperature swings from the furnace cycling on and off were dramatically reduced. Our home felt cooler in the summer and warmer in the winter.

Another benefit of insulation was a surprising reduction in noise from outside. We

lived about 15 minutes from an airport and close to a busy road. When the windows and doors were closed, we could no longer hear the airplanes, and the traffic noise was almost unnoticeable.

Duct sealing can also improve your home's comfort. Your ductwork delivers heated or cooled air in a forced-air HVAC system. If there are disconnections or leaks in the ducts, the air you paid to heat or cool may not reach where you want it, leading to hot or cold spots in the home. An HVAC professional can inspect or test your ducts to make sure they are properly connected and sealed.

Air sealing and duct sealing can also improve your home's air quality. Air leakage between the conditioned area of the home and the attic or crawl space can introduce dust, pollen, mold and other allergens.

Upgrading to a **heat pump** can boost comfort and efficiency. Heat pump technology can be about three times as efficient as electric resistance heating because it uses refrigerant to move heat rather than creating it. If you're upgrading from electric or gas heat, a heat pump can efficiently heat and cool your home, making it comfortable year-round.

If you already have a heat pump or any forced-air HVAC system, annual maintenance and regularly changing your filter maximize system operation and comfort.

Consider improving your home's comfort by completing these energy efficiency upgrades. Your family—and energy bills—will thank you.

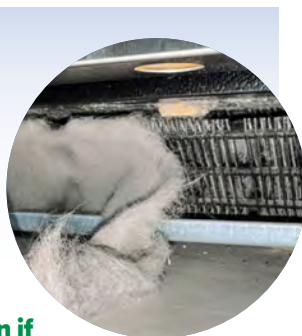
—MIRANDA BOUTELLE



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**ACORN
STAIRLIFTS**



Nearly eight decades after arriving from France, South Carolina's refurbished Gratitude Train boxcar is the centerpiece of a downtown plaza in Bishopville.

The 'Merci' Train

BY JEFF WILKINSON

SHORTLY AFTER WORLD WAR II, France wanted to thank the United States for liberating the country from Nazi rule and helping it to recover from the war.

The French collected 52,000 donations—from artworks to toys—from regular folks across the country, packed them in 49 boxcars and sent the “Merci” Train to America. (*Merci* is French for “thank you.”) The boxcars were destined for each state at the time, with one to be shared by the territory of Hawaii and the District of Columbia.

Today, South Carolina's carriage sits on Main Street in Bishopville, refurbished and the centerpiece of an inviting plaza. It is central to the town's efforts to revitalize its downtown.

“We rescued it,” says Eddie Grant, executive director of the South Carolina Cotton Museum/Lee County Veterans Museum, which maintains the boxcar today.

A reciprocal gift

The story of the Gratitude Train, as it is officially known, actually begins in Los Angeles.

France was devastated during World War II. So in 1947, two years after the war ended, a group of Angelenos filled eight boxcars with donated food, clothing and other much-needed supplies to help with the French relief efforts. Word of the charity drive spread through the press, and donations began

flowing in from across the nation.

By the time the L.A. train reached New York, it had swelled to multiple trains hauling 700 boxcars carrying \$40 million of donated supplies—worth more than \$600 million in today's money.

The Gratitude Train from France would follow as a reciprocal gesture of thanks.

'40 and eights'

Six million French citizens and organizations donated gifts great and small to say “thank you” for the Americans' aid. Among them were heartfelt postcards, children's drawings, 50 rare paintings, a Louis XV carriage, a jeweled medal once

presented to Napoleon and silk wedding dresses produced by the city of Lyon.

In all, 52,000 gifts were chosen for the Merci Train. They arrived in New York to much fanfare. Some of the cars were paraded up Broadway, with hundreds of thousands of spectators looking on.

The boxcars themselves had special significance. The narrow-gauge freight cars were used extensively in Europe in World Wars I and II. They were called “40 and eights” because they could carry

Millions of Americans who fought in the world wars had personal recollections of the ubiquitous boxcars, which were used to transport troops and supplies and, in their darkest use, carried Holocaust victims to concentration camps.

40 people or eight horses. The boxcars were used by all sides in the conflicts to transport troops, haul supplies, evacuate wounded soldiers and, in their darkest use, transport Jews and other victims of the Holocaust in World War II to concentration camps.

Millions of Americans who had fought in the world wars had personal recollections of the ubiquitous boxcars.

History lost

The gift boxcars, decorated with crests from regions of France, were dispersed to the states and displayed in memorial parks, museums and other public spaces across the nation. The American Legion was tapped to oversee their distribution.

Some of the boxcars and gifts were lovingly preserved by their states. Others were lost altogether. South Carolina’s boxcar found a home at American Legion Post 3 in Greenville, where it

remained until the 1980s, when it was moved to Columbia. A deal to donate it to the South Carolina State Museum fell through, however, and it remained unceremoniously parked in a lot behind Columbia’s American Legion Post 6, largely unseen by the public. Over the decades, it was eventually forgotten.

The gifts were given out to various individuals and organizations. But, nearly 80 years later, it’s unclear where many of them ended up.

In 2017, the Legion advertised for the boxcar to be relocated to a site where it would be more accessible to the public and better appreciated.

Enter Bishopville.

A community effort

Bishopville was home to Medal of Honor recipient Army Cpl. James Heriot, who was killed in action just 30 days before the end of World War I. The boxcar would be a fitting tribute to him and others who served from South Carolina and Lee County, officials thought.

The boxcar was hauled to the small town and refurbished with donated materials and labor. It is displayed in a brick-lined pocket park on Main Street. A bronze statue of Heriot, who likely rode in a “40 and eight,” sits next to the boxcar.

The newest addition to the park is a plaque and relief of Maj. James Capers, a Vietnam War hero from Bishopville. The retired Marine is one of the nation’s newest Medal of Honor recipients, receiving the honor in June from President Donald Trump. He was welcomed back to his hometown with a parade this summer.

Museum director Grant says the small town pulled together to move and renovate the boxcar, establish the park and honor its veterans.

“We just all pitched in,” he says. ☺

SC Backstory explores the moments, icons, places and more that shaped the Palmetto State. If you’d like to know or share the backstory of some part of our state, submit your idea online at SCLiving.coop/sc-backstory.

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Create a delicious sweet-meets-savory contrast by pairing fresh, juicy peaches with meats and seafood. These recipes highlight the versatility of peaches by balancing their sweetness with salty, herbal and spicy flavors.

GRILLED FISH WITH PEACH-PEPPER RELISH

SERVES 4

RELISH

- 1½ cups peeled and chopped peaches
- 1 cup chopped red bell pepper
- ¼ cup thinly sliced green onions
- 1 garlic clove, minced
- ¼ cup fresh lemon juice
- 1 tablespoon chopped fresh cilantro
- 1½ tablespoons chopped fresh mint
- ¼ teaspoon kosher salt
- ½ serrano pepper, seeded and minced

FISH

- 4 teaspoons fresh lemon juice
- 4 teaspoons olive oil
- ½ teaspoon paprika
- 1 garlic clove, minced
- 4 (6-ounce) skinless fish fillets (cod, sea bass, halibut, haddock or flounder)
- Seafood seasoning
- Cooking spray

In a medium bowl, thoroughly combine all nine relish ingredients. Cover and refrigerate until ready to serve.

In a large, shallow glass baking dish, combine lemon juice, olive oil, paprika and garlic. Add the fish and turn to coat. Cover and allow to marinate for 15 minutes.

Heat outdoor grill or stove-top grill pan to medium-high. Remove fish from marinade and discard marinade. Sprinkle fish with seafood seasoning (or salt and black pepper). Coat preheated grill or grill pan with cooking spray. Grill fish for 3 minutes on each side or until desired degree of doneness. Serve with peach-pepper relish.



PEACHES & spice

BY BELINDA SMITH-SULLIVAN



OVEN RIBS WITH PEACH BARBECUE SAUCE

SERVES 2-3

- 1 slab spareribs or baby back ribs
- Grilling rub, or your favorite dry rub seasoning

SAUCE

- | | |
|--------------------------------------|-------------------------------|
| ¼ cup olive oil | ½ cup Worcestershire sauce |
| 1 Vidalia onion, chopped | ½ cup tomato sauce |
| 3 garlic cloves, chopped | ½ teaspoon crushed red pepper |
| 6 medium peaches, peeled and chopped | ½ tablespoon chili powder |
| | Kosher salt |
| ¾ cup packed brown sugar | Fresh ground black pepper |
| ½ cup apple cider vinegar | Juice from ½ lemon |
| ¼ cup bourbon | |

Place slab of ribs on a piece of foil large enough to fold into a packet. Sprinkle grilling rub over the ribs, rubbing in thoroughly on both sides. With ribs meat-side down, tightly fold foil to form a sealed packet. Refrigerate overnight, if possible, to allow meat to absorb flavor.

In a large saucepan over medium-low heat, warm the oil. Add onion and cook, stirring occasionally until tender, about 10 minutes. Add garlic and cook for 1 minute. Stir in peaches, sugar, vinegar and bourbon (or water). Bring to a boil over high heat, then reduce heat to medium. Add Worcestershire sauce, tomato sauce, red pepper, chili powder, salt and pepper. Simmer, uncovered, stirring occasionally, until peaches and onion are very tender, about 30 minutes. Stir in lemon juice and let cool. Working in batches, transfer the peach mixture to a blender and purée until smooth. Pour into clean jars and refrigerate up to 2 weeks. Makes about two pints.

Preheat oven to 250 F. Put rib packet on a rimmed baking sheet, and place in oven. Bake for 6-8 hours, until a fork easily penetrates the meat. Open the packet, pour off the accumulated juices, and discard the foil. Coat with sauce and allow to rest for 15-30 minutes. Cut and serve. The ribs can also be finished in 2-3 minutes on an open hot grill or under the broiler to create a little charring, then coated with sauce.

GWENAELE VOT

GINA MOORE



IULIA NEDRYGALOVA

PEACH-STUFFED TENDERLOIN

SERVES 4

- | | |
|--|--|
| 2 pork tenderloins (or one regular pork loin), butterflied | $\frac{1}{3}$ cup all-purpose flour |
| All-purpose seasoning | 1 cup white wine |
| 4 tablespoons olive oil, divided | $\frac{1}{4}$ cup brown sugar |
| 1 cup diced sweet onions | 1 teaspoon cinnamon |
| 2 cups peeled and diced peaches (for stuffing) | 2 cups peeled and sliced peaches (for sauce) |

Preheat oven to 350 F. Season tenderloins all over with seasoning and set aside.

Warm a large, ovenproof skillet over medium-high heat and add 2 tablespoons of oil. Sauté onions until soft and translucent. Remove and cool slightly. Mix onions with diced peaches. Lay tenderloins on a large cutting board and cover with peach-onion mixture, leaving $\frac{1}{2}$ -inch space all around edges. Starting on a short side, roll up the loin all the way to the opposite side, like a jelly roll. Tie at one-inch intervals with kitchen twine. Dust with flour on all sides. Return the same skillet to medium-high and add remaining oil. Place the stuffed loins in skillet and brown on all sides. Add wine, cover, and put into preheated oven. Bake for 25–30 minutes, basting with pan juices at least once, until an instant-read thermometer reads 145 F. (If cooking a regular pork loin, bake for 55–60 minutes.) Transfer pork to a platter and keep warm while finishing the sauce.

Return skillet to stovetop and bring juices to a simmer over medium heat. Using a wooden spoon, scrape any bits from the bottom of the skillet and simmer until juices reduce to about $\frac{1}{2}$ cup. If necessary, add more wine. Stir in brown sugar, cinnamon and peach slices and simmer just until peaches are soft but not mushy. Spoon over the pork and serve.



CHEF'S TIP To learn how to perfectly butterfly a pork loin, head to [SCLiving.coop/food/chefbelinda/butterfly-a-pork-loin/](https://www.scliving.coop/food/chefbelinda/butterfly-a-pork-loin/) or scan the QR code at left to watch Chef Belinda walk you through it.



GINA MOORE

PEACH BOURBON-ROASTED CHICKEN

SERVES 4

SAUCE

- 1 cup peach preserves
- 3 tablespoons bourbon
- 2 tablespoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- $\frac{1}{4}$ teaspoon cayenne pepper
- 4 tablespoons unsalted butter

CHICKEN

- 1 (3–4 pound) chicken
- All-purpose spice blend
- $\frac{1}{2}$ onion, cut in half (two quarter pieces)
- 5–6 garlic cloves, peeled and left whole
- $\frac{1}{2}$ lemon, cut in half (two quarter pieces)
- 6–7 sprigs fresh oregano
- 2–3 large peaches, peeled and quartered

In a medium saucepan, combine preserves, bourbon, Worcestershire sauce, mustard, cayenne and butter over medium heat. Simmer for about 3 minutes, stirring until butter melts. Remove from heat and let cool. Divide bourbon sauce between two small bowls, reserving one bowl to serve with chicken.

Place a cast-iron skillet into the oven and heat oven to 500 F. Rinse and pat dry chicken. Season chicken inside and out with the spice blend. Place onion, garlic, lemon and oregano into the cavity. Truss the legs and fold wings under chicken.

Remove hot skillet from the oven and transfer chicken to skillet. Brush chicken with half the sauce from one bowl. Return skillet to the oven and cook 15 minutes, then lower the temperature to 350 F. Spread peaches around the chicken and cook an additional 40–45 minutes, basting occasionally with remaining sauce, until internal temperature reaches 165 F on an instant-read thermometer. If chicken is getting too brown, cover loosely with foil.

Remove from oven and let rest for 15 minutes before serving. Cut into desired pieces and serve with reserved sauce and cooked peaches. Garnish with additional fresh oregano.



IT'S A MATTER OF TASTE.

SC RECIPE IS SPONSORED BY SC DEPARTMENT OF AGRICULTURE

Hall pass with a lens

When everyone was fleeing Hurricane Helene in 2024, Sean Rayford was heading in.

He picked his way through the devastation in a cargo van tricked out with a bed, survival gear of all types and a solar-powered communications system that would make an astronaut jealous.

Rayford chases storms, but he's not a storm chaser. He chases news, from hurricanes to protests. His photographs frequently appear in international publications from The New York Times to London's The Guardian.

Curiosity drives him. "I just want to see what's around the next corner," Rayford says.

He was working regularly as a professional freelance photographer when, in 2015, he got a call from an editor for Getty Images, a worldwide news syndicate.

They wanted a photograph of the empty, shrouded desk of South Carolina Sen. Clementa Pinckney, pastor of the historic Mother Emanuel AME Church, who was killed by a white supremacist in a mass shooting in the Charleston church's basement. Rayford's somber photo was seen around the nation and beyond, as was another photo he took of the state flag at half-staff over the State House, juxtaposed with the Confederate flag flying over the Monument to Confederate Dead in front of the capitol.

"That photograph went everywhere," he says. "It got me in line to shoot for other organizations. Now, if you Google 'photojournalism SC,' I'll probably be at the top or near the top of the list."

Since then, he's worked for nearly every major print news outlet in the country. He's covered every presidential campaign since 2015 and more than a dozen hurricanes, including hunkering down in a Florida parking garage in the eye of Hurricane Milton. Among his memorable news shots are an empty mall during the COVID pandemic, the removal of the John C. Calhoun statue in downtown Charleston, and a Ku Klux Klan rally at the S.C. State House during the Confederate flag controversy in 2015.

More recently, he chronicled this year's crippling winter storm in the Carolinas.

"Photojournalism is like a sport; I love the excitement," he says. "I don't have to read about stuff. I can be there."

You can see Rayford's work on his website, seanrayford.com, and his photo blog, sodacitizen.com.

—JEFF WILKINSON | PHOTOS BY SEAN RAYFORD



Sean Rayford

AGE: 47.

RESIDES IN: West Columbia.

OCCUPATION: Photojournalist.

EARLY BRUSH WITH GREATNESS: Princess Diana read a story to his grade-school class.

CAREER SPARK: He won a photography contest in middle school.

QUOTE: "Photojournalism is like having a permanent hall pass. I have a lot of exploratory freedom."

OUT TO SEA

Head-boat fishing offers an affordable option to catch big fish

BY HASTINGS HENSEL
PHOTOS BY MIC SMITH

As

THE SUN RISES

on a summer Sunday morning over the Murrells Inlet salt marsh, the captain of the *New Inlet Princess* announces over a loud-speaker that it's time, finally, to step aboard. And so we—more than 50 anglers eagerly waiting in line—stream across the gangplank and take up our positions on the ship.

Some of us stretch out on the upper deck, and others sit on benches along the gunwales. A few plop down in the galley, and some stand aft, looking back toward land. Then the diesel engines fire, and the crew unties the heavy dock lines. We're off, steaming out to sea, past the jetties and into the Atlantic Ocean, heading toward the Gulf Stream.

All of us on board—young and old, tourist and local—share a simple goal: We want to catch fish. We want vermillion snapper, amberjack, grouper, porgies, grunts, mahi-mahi, triggerfish and every other bottom-dwelling species swimming in the deep waters far offshore. And we want to do so at a fraction of the price—around one-tenth—of what it would cost to hire a private charter, and an even smaller fraction—around two-thousandths—of what it would cost to buy an offshore boat.

And so we've hopped on a head boat, so named because each angler pays a set price “per head.” After all, head boats offer the most affordable option to experience one of life's rare, great pleasures: catching big fish in the deep blue sea.

FOR THE ROUGHLY three hours and roughly 50 miles it takes us to get out to the roughly 100-foot depths of the Gulf Stream, the seas thankfully aren't very rough at all. The vessel

pitches and rolls only a little. Some folks nap. A few fight seasickness (or maybe a hangover). But most of us snack and joke and make fast friends with strangers. We pay \$5 to enter the big fish contest. We feel the salt spray, and we drink in the view.

A little after 10 a.m., the crew drops anchor in the cobalt blue of the Gulf Stream, under fish-scale clouds that provide welcome cover from the sun, and we start fishing.

The Gulf Stream, one of the most powerful physical forces



FISHY BUSINESS Decades of experience and a family heirloom book of coordinates guide *New Inlet Princess* Captain Robert Strickland to the fish. It's a challenge he welcomes with every trip.
Top: A greater amberjack loses its fight with Johnny McNeill.



“I don’t really care where the Gulf Stream’s at. I just care where the fish are.” —CAPT. ROBERT STRICKLAND



BIG FISH Clockwise from left:

- ▶ Crew member Alex Aull helps Jason Candely, of Heath Springs, bring in a fish.
- ▶ Aaron Rucker, of Lancaster, poses with the greater amberjack he caught and crew member Roger Smith.
- ▶ Fishermen escape the sun on the way to a new fishing spot.
- ▶ Gear is provided if patrons don’t have their own.
- ▶ Johnny McNeill, visiting from Leland, North Carolina, catches the first large fish of the day.



on the planet, is like a river in the ocean. Essentially, it is the western boundary current of a vast clockwise rotation of water. It moderates water temperatures and thus affects where fish feed, and when.

The science is cool and all, but Robert Strickland, captain of the *New Inlet Princess*—and a man who has been running fishing boats for decades, both commercially and recreationally—says the Gulf Stream is just a term most people know.

“I don’t really care where the Gulf Stream’s at,” he says. “I just care where the fish are.”

For that, he relies on decades of experience and insider knowledge, even a family book of coordinates passed down to him, to put us on the fish today. It’s a challenge he welcomes with every trip, whether it’s a full-day trip like this one or a half-day trip for shark or sea bass.

“I still get just as excited about it as the first day I ever went fishing,” he says.

ON A BOAT, even a 93-foot-long boat like the *New Inlet Princess*, word travels fast. Those of us in the stern quickly hear rumors of a man in the bow who has already fought and caught something big.

It turns out to be Johnny McNeill, who has come all the way down from Leland, North Carolina, and has caught what turns out to be a greater amberjack—a fish that looks like a sleek torpedo. As other anglers ask McNeill about his catch,

he sports the grin of a victorious athlete in a post-game media scrum and says, “I knew they were out there. When it continued to fight, I had a feeling.”

Excited by the news, one angler reaches into his bait bucket and gets out two slimy squid chunks. He puts each one on a circle hook and holds his rod tip, with the heavy sinker dangling, over the rails. He flips the spool lever to let the line drop in the water. He keeps slight pressure on the unspooling line with his thumb. When the line stops singing, he knows he’s hit bottom, and he reels up—ever so slightly—to make the line taut, ready for action.

Suddenly, he feels a tug on his rod. He sets the hook and starts pumping. And pumping. And pumping. All the while, he’s thinking he might have something extra special on the end of his line. Such is the promise of deep-sea fishing. You might come up with a state record, which has happened more than once on the *New Inlet Princess*.

Finally, out of the blue, the reddish-pinkish form of a fish emerges. It is, as a mate informs him, a beeliner, aka a vermilion snapper. And a good one, too. A keeper.

“I hope you got some hot grease waiting for you back home to fry him up,” the mate says, helping the angler unhook the fish. It might be a line the mate has recited a thousand times, but the angler feels good about it. He smiles, tosses his catch in a basket, and rebaits his two hooks.

Indeed, all around the buzzy activity of the head boat, people are laughing and grinning as they are pulling up fish.



SMALLER FISH Clockwise from left: ▶ Measuring to see if this fish is legal to keep; ▶ The back of the boat is often the best place to drop your line. Coolers filled with water and ice keep fish fresh, and yellow lines keep track of which fish belongs to whom; ▶ Bill Fleischmann, from Murrells Inlet, with a trigger fish; ▶ Terry Jackson, of Chester, leads the way off the *New Inlet Princess* at the end of a successful day of fishing.

Or aw-shucking when they miss one. Or oohing and aahing when they see a pod of dolphins swim by. The mood is jovial enough that, even when two (or three, or even four) lines get tangled, no one outwardly expresses frustration or anger. Each angler seems to accept that an occasional tangle is just part of the experience, and a crew member comes over to help unknot the lines or retie the rigs.

The crew functions much like the boat that carries

them—as a well-oiled machine. Their work seems choreographed, the way they go about tying leaders, dehooking fish, identifying species, dispensing advice, selling sodas and hot dogs, cleaning the decks, consulting with the captain, cutting bait, letting out or hauling in the anchor and stringing up fish.

Dion Ferrier, of Greenville, sums up their work nicely: “I’ve been on a lot of head boats, but this crew is the friendliest. They’re helpful to newbies and hands-off to experts.” ▶▶

Before you go head-boat fishing

Do I need to bring my own gear?

No. A head-boat ticket covers everything—rod, reel, bait and terminal tackle. Some anglers prefer to bring their own tackle and bait. However, you can just show up ready to fish.

What will it cost?

Trips start around \$49 for a four-hour shark fishing excursion and run up from there. An 11-hour Gulf Stream deep-sea trip can cost upward of \$169.

What might I catch?

It depends on how far offshore you go and the time of year. Closer in, expect black sea bass, sharks, grunts and flounder. On a trip to the Continental Shelf or Gulf Stream, you’ll find mahi-mahi, wahoo, tuna, amberjack, triggerfish, grouper, vermilion snapper and Spanish mackerel. Red snapper trips run during a limited season when regulations allow.

Is it safe?

Head boats are inspected and certified by the U.S. Coast Guard, with life jackets, life rafts, first-aid kits and CPR-certified crew members on board. “A single mom can bring her two kids and feel safe,” Captain Strickland, of the *New Inlet Princess*, says. “We’re going to take care of them.”

What should I bring?

Wear flat-soled, closed-toe shoes. Bring a jacket in cooler months, since it’s always a few degrees colder on the water.

Pack sunscreen, sunglasses and a hat. Bring cash for onboard canteen snacks.

What about seasickness?

Take precautions before you board with over-the-counter options such as Dramamine or Bonine, which should be taken the night before or at least an hour prior to departure.

Do I need a fishing license?

No. When you fish on a federally permitted head boat, you’re covered under the vessel’s license.

The first mate, Roger Smith, is glad to hear it. "If you're a first-timer or you've been fishing your whole life," he says, "we're here to take you all out. If you want help, we'll give it to you. If you want to be left alone and just fish your own thing, that is completely fine."

OVER THE COURSE of the day, we try fishing several spots. To most of us onboard, each spot looks like another blue blip in an endless blue sea. But Captain Strickland is up in the wheelhouse, using his experience, reading the bottom and seeing the blips of fish.

At one of the final stops, Terry Jackson, a barber from Chester who has come down on his day off, starts getting lucky. After a slow start, he begins reeling in big fish, one after the other. He holds up four fingers and, like a football player, yells, "Fourth quarter!"

Jim Beauchemin, of Murrells Inlet, who has been fishing on head boats for 16 years, grips his monster scamp grouper by the gills—the biggest fish of the day, so far—and says, "Not a



WHAT'S FOR DINNER He may have lost his \$5 in the big fish contest, but fisher-author Hastings Hensel scores a haul of vermillion snapper for dinner.

bad day for a 75-year-old man!"

And the mood remains jovial up until the last call to reel up. On the way home, we are all a little bedraggled and better for the wear. The mood is decidedly more subdued as folks stretch out on benches, hats over heads, to snooze. Or look at their phones once we get a signal. Or chat with new friends about how they'll cook up their catch.

A party of family, friends and marina staff welcomes us home at the docks for the two most coveted prizes: the photographing and the cleaning of fish. For a dollar a pound, two fish cleaners work their filet knives, flicking the guts into the creek and putting the filets into to-go bags. People hold up their stringers and smile for the cameras.

At home, one angler finds the grease the mate asked him about. He fries up his fresh catch of vermillion snapper and realizes that, as far as getting dinner goes, this beats a trip to the grocery store any old day. For today was a good day. Today he went fishing in the deep blue sea. 🐟

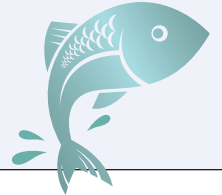
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DISCOVER
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Upstate

AUGUST

15 The Rolling Waterwheel Gospel Revue, Hagood Mill Historic Site, Pickens. (864) 898-2936 or visitthegoodmill.com.

22 Battle of Musgrove Mill Commemoration, Battle of Musgrove Mill State Historic Site, Clinton. (864) 938-0100.

22 Japanese Bon Dance Cultural Festival, McAlister Square, Greenville. jaasc.org.

SEPTEMBER

5–6 Dacusville Farm Show, 3147 Earls Bridge Road, Easley. (864) 351-8520 or dacusvilleheritageassociation.org.

10–12 South Carolina Apple Festival, downtown, Westminster. scapplefestival.com.

11–12 SOOIE. Mauldin's BBQ Cook-off, downtown, Mauldin. mauldinculturalcenter.org.

11–12 Uniquely Union Festival, downtown, Union. (864) 466-6769 or uniquelyunion.com.

11–13 Indie Craft Parade, Judson Mill, Greenville. indiecraftparade.com.

17–20 euphoria food, wine & music festival, various locations, Greenville. (864) 617-0231 or euphoriagreenville.com.

18–19 Old Time Fiddlers Convention, Hagood Mill Historic Site, Pickens. (864) 898-2936 or visitthegoodmill.com.

18–20 Spartanburg Greek Festival, 697 Asheville Highway, Spartanburg. (864) 585-5961 or spartanburggreekfestival.com.

18–20 Upstate Renaissance Faire, Hollywild Animal Preserve, Wellford. upstaterenaissancesfaire.com.

19 McCormick Gold Rush Festival, downtown, McCormick. (864) 852-2835 or mccormickgoldrushfestival.com.

22–26 South Carolina Foothills Heritage Fair, The F.A.R.M. Center, Seneca. farmocnee.org.

25–26 Project Host BBQ Cook-Off, Fluor Field at the West End, Greenville. (864) 235-3403 or projecthostbbq.org.

26 Inman Harvest Day Festival, downtown, Inman. (864) 472-3654 or inmanchamber.com/harvest-day.

26 Rock the Ranch Charity Music Festival, 155 Charlie B Farm Road, Seneca. rocktheranchmusicfest.com.

27 Hampton Heights Porchfest, Historic Hampton Heights neighborhood, Spartanburg. hamptonheights.net/porchfest.

27 Taste of the Carolinas Festival, Drayton Mills, Spartanburg. tasteofthecarolinasfest.com.

SCLiving.coop/calendar

Our mobile-friendly site lists even more festivals, shows and events. You'll also find instructions on submitting your event. Please confirm information with the hosting event before attending.



30–Oct. 3 Albino Skunk Music Festival, The Skunk Farm, Greer. albinoskunk.com.

Midlands

AUGUST

20–30 The Odd Couple Female Version, Sumter Little Theatre, Sumter. (803) 775-2150 or sumterlittletheatre.org.

21–22 Sandy Oaks Pro Rodeo, Lazy J Arena, Edgefield. sandyoaksprodeorodeo.com.

21–23 Freedom Festival International Film Festival, Ambrosia Taverna, Columbia. (803) 361-1692 or filmfreeway.com/freedomfest-1.

22 Main Street Latin Festival, 1300–1400 blocks of Main Street, Columbia. mainstreetlatinfestivalsc.com.

22 York Summerfest, downtown, York. (803) 984-2645 or yorksummerfest.com.

22–23 Soda City Comic Con, Columbia Metropolitan Convention Center, Columbia. sodacitycomiccon.com.

28–30 South Carolina Quarter Horse Association Sandlapper Classic, South Carolina Equine Park, Camden. scquarterhorse.com.

SEPTEMBER

5–7 Chapin Labor Day Weekend "Stars, Stripes and Service", downtown, Chapin. (803) 345-2444 or chapinsc.com.

11–12 Aiken's Makin' Arts & Crafts Show, downtown, Aiken. (803) 641-1111 or aikenchamber.net.

12 Savor Sumter Gourmet Burger Cookoff, Alex Brody Pavilion, Sumter. palmettooptmistclub.com.

17–19 Historic Camden Foundation Pirate Fest, 222 Broad St., Camden. (803) 432-9841 or historiccamden.org.

17–20 Columbia's Greek Festival, Holy Trinity Greek Orthodox Cathedral, Columbia. (803) 461-0248 or columbiagreekfestival.com.

18 Riverbanks ZOOafari, Riverbanks Zoo & Garden, Columbia. (803) 779-8717 or riverbanks.org.

19 Jubilee: Festival of Black History and Culture, Mann-Simons Site, Columbia. (803) 252-7742 or historiccolumbia.org.

19–20 Midlands Fall Arts & Crafts Market, South Carolina State Farmers Market, Columbia. midlandcrafters.wixsite.com/mca-craft-shows/home.

24–26 Raylrode Daze Festival, downtown, Branchville. raylrodedazefestival.com.

25 Therapalooza: The Greatest Show in the Southeast, South Carolina State Fairgrounds, Columbia. (803) 787-3033 or thetherapyplace.org.

25–26 Irmo Okra Strut, Moore Park, Irmo. okrastrut.com.

26 Catawba Fest Arts & Crafts Show, Catawba Park, Tega Cay. (803) 548-3512 or tegacaysc.org.

26 Crowfieldfest, Middleton Park, Goose Creek. (843) 572-4758 or crowfieldhoa.net.

26 Palmetto Peanut Boil, 2900 block of Devine Street, Columbia. animalmission.org/events.

28 10 Minute-ish Play Festival, Chapin Theatre, Chapin. (803) 404-0015 or chapintheatre.org.

Pee Dee & Lowcountry

AUGUST

19 The Art of Jazz: Quiana Parler, Gibbes Museum of Art, Charleston. (843) 722-2706 or gibbesmuseum.org.

21–23 Pee Dee Outdoor Classic, Florence Convention Center, Florence. arena.florencecenter.com.

22–23 Ultimate National Reptile Show, Myrtle Beach Convention Center, Myrtle Beach. (843) 918-1225 or myrtlebeachconventioncenter.com.

24–25 Gullah/Geechee Famlee Weekend, Penn Center, St. Helena Island. (843) 838-2432 or gullahgeecheenation.com.

26–Sept. 27 The Wizard of Oz, Dock Street Theatre, Charleston. (843) 577-5967 or charlestonstage.com.

28–29 Black Jacket Symphony presents AC/DC's Back in Black, Arts Center of Coastal Carolina, Hilton Head Island. (843) 842-2787 or artshhi.com.

29 Pee Dee Doll Club Doll & Toy Show and Sale, 1951 Pisgah Road, Florence. (842) 731-2107 or facebook.com/peedee.dollclub.

29–30 Lowcountry Rodeo, 6505 Carolina Highway, Denmark. lowcountryrodeo.com.

29–31 Atlantic Beach Gullah Geechee Festival, 30th Ave. South, Atlantic Beach. (843) 663-2284 or townofatlanticbeachsc.com.

SEPTEMBER

3–5 Myrtle Beach Waves of Praise Gospel Fest, Burroughs & Chapin Pavilion Place, Myrtle Beach. mbwavesofpraise.com.

4–5 Edisto Beach Shag Festival, Bay Creek Park, Edisto Beach. (843) 869-3867 or edistochoamber.com/edisto-beach-shag-festival.

4–6 Lowcountry Jazz Festival, Charleston Gaillard Center, Charleston. (843) 242-3099 or lowcountryjazzfest.com.

11 Taste of Bluffton: Food Truck Edition, New Riverside Barn Park, Bluffton. (843) 757-1010 or blufftonchamberofcommerce.org.

12 Beer Fest—Western Theme, Moore Farms Botanical Garden, Lake City. (843) 210-7582 moorefarmsbg.org.

12 Celebrate Surfside Beach Festival, 3rd Ave. South, Surfside Beach. celebratessb.com.

12 Roots & Rivers Festival, Oyster Factory Park, Bluffton. (843) 829-8269 or rootsandriversfestival.com.

12–13 Art in Common, Valor Park in Market Common, Myrtle Beach. (631) 434-5884.

13 Hallie Hill Animal Sanctuary Animals, Art & Automobiles, Charles Towne Landing, Charleston. halliehill.com.

17 Constitution Day, Brookgreen Gardens, Murrells Inlet. (843) 235-6000 or brookgreen.org.

17–19 Yemassee Shrimp Festival, Yemassee Community Center, Yemassee. (843) 589-2565 or townofyemassee.org.

19 Aynor Hoe-Down Festival, Aynor Town Park, Aynor. (843) 358-1074 or aynorhoe-down.com.

19 Crossroads Music & Market, downtown, Lake City. visitlakecitysc.com.

19 East Cooper Community Outreach hosts The Big Dill Pickleball Tournament, Pickleball Kingdom, Mount Pleasant. (843) 849-9220 or eccocharleston.org.

19 Hilton Head Island Shrimp Festival, Harbour Town, Hilton Head Island. (843) 561-3333 or seapines.com.

19 Sweet Tea Festival, Hutchinson Square, Summerville. (843) 821-7260 or summervilledream.org.

24–Oct. 4 MOJA Arts Festival, multiple venues, Charleston. mojafestival.com.

25–27 Atalaya Arts and Crafts Festival, Huntington Beach State Park, Murrells Inlet. (843) 235-8755 or southcarolinaparks.com.

26 BlufftemberFest, Oyster Factory Park, Bluffton. bearfootssports.com/blufftember-fest.

FISH & GAME CHART

The Solunar forecast provides feeding and migration times. Major periods can bracket the peak by more than an hour, minor periods by a half-hour before and after.

	AM		PM	
	Minor	Major	Minor	Major
JULY				
16	7:56	1:42	8:22	2:09
17	8:53	2:41	9:17	3:05
18	9:46	3:35	10:09	3:57
19	10:36	4:25	10:58	4:47
20	11:23	5:12	11:45	5:34
21	—	5:57	12:08	6:19
22	12:29	6:40	12:52	7:03
23	1:12	7:24	1:36	7:47
24	1:55	8:07	2:20	8:32
25	2:39	8:52	3:05	9:17
26	3:25	9:38	3:50	10:03
27	4:11	10:24	4:37	10:49
28	4:59	11:11	5:23	11:36
29	5:46	11:58	6:10	—
30	6:34	12:23	6:57	12:46
31	7:22	1:11	7:44	1:33
AUGUST				
01	8:10	1:59	8:31	2:21
02	8:58	2:47	9:20	3:09
03	9:47	3:36	10:09	3:58
04	10:38	4:26	11:01	4:49
05	11:30	5:17	11:56	5:43
06	12:00	6:10	12:24	6:38
07	12:50	7:05	1:20	7:35
08	1:46	8:02	2:18	8:34
09	2:43	8:59	3:15	9:32
10	3:41	9:57	4:12	10:28
11	4:38	10:53	5:08	11:22
12	5:34	11:47	6:01	12:15
13	6:28	12:15	6:53	12:40
14	7:21	1:09	7:44	1:32
15	8:12	2:01	8:35	2:24
16	9:03	2:52	9:26	3:14
17	9:54	3:42	10:16	4:05
18	10:44	4:32	11:07	4:55
19	11:33	5:21	11:57	5:45
20	—	6:09	12:22	6:34
21	12:45	6:57	1:10	7:22
22	1:31	7:44	1:57	8:09
23	2:17	8:30	2:43	8:55
24	3:03	9:15	3:28	9:40
25	3:47	9:59	4:11	10:23
26	4:31	10:43	4:54	11:06
27	5:15	11:26	5:37	11:48
28	5:59	—	6:20	12:10
29	6:44	12:33	7:06	12:55
30	7:32	1:21	7:54	1:43
31	8:23	2:11	8:46	2:35

DATA BY SOLUNAR SERVICES

93% Agree *South Carolina Living* is a “must read.”

86% Agree that “When I find a vacation spot, festival or event that I like, I try to visit again.”

91% Agree that advertisements in *South Carolina Living* are useful and informative.

Source: MRI-Simmons 2025 Reader Survey

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AUGUST IN THE GARDEN

■ Snip rather than rip weeds from annual ornamental and vegetable beds now because deep cultivation to remove unwanted plants could damage established roots and exacerbate soil moisture loss.

■ Have a fish aquarium? You also have an all-natural source of rich plant nutrients. So, whenever you change part of the water in the tank, pour the excess around some of your favorite plants.



CULTIVATE VOLUNTEERS Let a few of your herb plants, like this purple basil, go to seed to propagate next year's crop.

TIP OF THE MONTH Popular herbs such as chives, dill, fennel, lemon balm and basil like to stick around in the garden by developing and dropping seeds that can readily sprout next spring as volunteers (meaning free plants). So, let one or two plants of each freely spread their pelleted progenies. Or, for better placement, simply shake the dried seedheads in the areas where you want the plants to grow later. Next spring, the herb patch might become a bit crowded with new plants, but this overabundance can be easily addressed by using a pair of scissors to trim the population for proper spacing.

Growing spiders

BY L.A. JACKSON

LET'S GROW SOME

SPIDERS. No, not the creepy, crawly, eight-legged kind, but rather bulbs of the red spider lily (*Lycoris radiata*), a deer-resistant beauty that, late in the growing season, can delightfully light up a fading flower border that has been weathered by the incessant summer sun.

For gardeners unfamiliar with red spider lily, I need to mention its weird growing habit. Strap-like leaves emerge in the fall and persist through the winter, but then they wilt away in late spring, leaving nothing to see for a while. However, in the heat of the waning summer, 12- to 18-inch spikes bearing clusters of dazzling red, spider-like blooms magically arise from the baked earth. After the flowers put on their snazzy show, they die down, and the leaves sprout again in autumn to restart this odd cycle.

A good time to plant red spider lilies is late summer to early autumn. Check first with your local, friendly nurseries for bulbs, but if this search comes up with zilch, they are easy to find online.

In a sunny to lightly shaded area, space bulbs about 6 to 8 inches apart. The base of the bulbs should be planted about 3 to 4 inches deep. Although they can survive in tough growing grounds, tucking them away in well-drained, loamy soil will encourage better bloom production. Also, adding a dusting of time-release bulb fertilizer at planting time will give your new "spiders" a jump-start into next year.

It's been my experience that red spider lilies don't yield quick results. I added three groupings at different times in my garden, and in each case,



SHOWSTOPPERS
Weird, beautiful
red spider lilies.

PHOTOS BY L.A. JACKSON

In the heat of the waning summer, spikes bearing clusters of dazzling red, spider-like blooms magically arise from the baked earth.

the plants sputtered with unimpressive flower shows the year after being planted. But by the second growing season, they started maturing into full show-off mode.

In a planting site to their liking, red spider lilies can naturalize—sometimes to the point of becoming overcrowded, which could lead to diminished blossom displays. To prevent this, they should be divided every few years in the early summer.

When you do divide your pretties, don't worry about having any leftover bulbs, because red spider lilies have been a favorite pass-along plant in the South since the 1800s. Any that you give away will only perpetuate this friendly tradition. ☺

L.A. JACKSON is the former editor of Carolina Gardener magazine. Contact him at la.jackson1@gmail.com.

Just call me Joe

BY JAN A. IGOE

IT WAS SUNDAY, which is not a day of rest if you're self-employed. But it was a good day. I was on track to meet every deadline, only taking an occasional break to release the hounds, as they say. That's when it happened.

One of my beloved mutts broke loose and was nowhere to be found. I scoured the neighborhood, shouting her name. "Molly, come. Molly, Come. Molly, COME." Finally, the ungrateful mutt hurtled through a hedge to tackle me the way Lawrence Taylor sacked Joe Theismann in 1985, except Lawrence didn't lick his face.

I never heard her coming until my nose hit the pavement. Splat. Game over.

When the stars and rings of Saturn finally faded, I lifted my loopy head to take inventory. Arms? Still attached. Nose? Bloody and smooshed. Glasses? Totally mangled. Teeth, present and protruding through lower lip. So far, so good. Considering.

When I tried to get up, the drama unfolded. Between skiing, taming feisty dogs and an uncanny ability to find holes awaiting someone to trip, I've shown my knees little mercy. But, until today, they both could bend. Now, not so much.

The emergency room crew was delightful, especially the doctor who shot me so full of numbing juice that a broken kneecap sounded like a problem any Band-Aid could fix. But, I hadn't met Lucy-the-Crutch-Nurse yet.

Nurse Lucy was wearing a surgical mask and having a coughing fit. Green germs were flying out the sides of her mask, where she schmeared her gloved hand every few seconds before wiping it



The ungrateful mutt tackled me the way Lawrence Taylor sacked Joe Theismann in 1985, except Lawrence didn't lick his face.

on my crutch. Lucy had the demeanor of a vulture at a car wreck. The woman wanted to kill something.

"On a scale of one to 10, what's your pain level?" she hacked. I'd answered this question a half-dozen times, but every hospital person is supposed to repeat stuff so they don't amputate your foot when you come in with an earache.

"Two, if I stay still," I said. "Twelve, if I move."

She picked up my limp leg and dropped it in an ankle-to-thigh splint, batted down the Velcro and asked how I felt. She and her germs were about

3 inches from my face, so I felt like I could hop to Ohio if it meant getting away from her.

"Um, crooked," I ventured meekly, noting that my kneecap was poking out at a 45-degree angle.

"Well, you obviously moved," she coughed, rearranging my disobedient leg and strapping the brace tighter. "Have you used crutches before?"

She then proceeded to tell me how. In theory, you place the crutches at hip width. Lift your bad leg in front. Balance on your good leg. Move the crutches 12 inches forward. Shift your weight to your arms. Don't lean on your armpits. Look where you're going. Stop

looking down. Do a cartwheel. Dance a jig. Fly to the moon. ... Easy, right?

Nurse Lucy barked displeasure at my progress, while I contemplated beating her with my crutch for extra points. She was called away to infect some other patient in the nick of time.

This whole adventure has made me even madder at healthy people who park in handicap spaces. Like the champion singles player I met while walking my dogs, for instance. He parks his Benz in those spots during his private tennis lesson. What he really needs is a lesson in empathy. I could teach him with two words:

"Molly. Come." ☹

EDITOR'S NOTE: South Carolina Living is reprinting some of Jan A. Igoe's previous columns. This "Humor Me" originally appeared in the January 2018 issue. Visit SCLiving.coop/news/in-memory-of-jan-igoe.



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