

South Carolina Living

FALL & WINTER
TRAVEL
ISSUE

SC RECIPE

Tailgating
MVPs

SC BACKSTORY

Shake and
quake

Game day ritual

Embracing the
tailgating tradition



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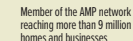
Seventy miles west of Key West, Florida lies one of North America's most inaccessible National Parks—Dry Tortugas. The park is renowned for its marine life, pirate legends, and sheer unspoiled beauty.



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FALL & WINTER TRAVEL ISSUE

21 Open tailgate

Any given Saturday in the fall, thousands of South Carolinians load up and trek to a sacred parking spot outside a stadium, where family, friends and frenemies alike gather for time-honored tailgating traditions.

4 CO-OP NEWS

Updates from your local co-op.

6 AGENDA

Linework legend lands in HOF

South Carolina electric co-op lineworkers are safer today because of Bobby Blume.

7 FESTIVALS

Events across SC

Find your flavor of fall festivities, be it apples, fiddles or Southern gothic literature.

8 ENERGY Q&A

Lifelong habits

Explore fun ways to teach your kids about the smart use of electricity.

10 SC BACKSTORY

The day Charleston shook

An astounding earthquake 140 years ago leaves echoes of "what if?" today.

12 SC STORIES

Raising the glass

A family duo works by feel to turn molten glass into pieces of art.

14 SC RECIPE

Tailgate MVPs

From brisket to hot wings, these recipes promise to be as memorable as the games.

16 SC SCENE

The haunted hotel

Spend a night at Abbeville's Belmont Inn—no one's ever died of fright, right? Right?

18 SC TRAVELS

The little engine that could

Once a railroad town, Spartanburg has evolved into a hub for arts, nature, food and fun.

34 CALENDAR

35 FISH & GAME CHART

36 SC GARDENER

Fall for the blues

This blue beauty contrasts fiery fall hues with a hint of cooler tints in the garden.

38 HUMOR ME

Oh say, can you see?

Despite a reasonable lifelong fear of sharp objects to the eye, Jan A. Igoe succumbs to an ophthalmologist with a scalpel.



The fine line between garnet and orange blurs when everyone comes together at a tailgate. Four-legged fan Mia splits allegiances between frenemies Hannah and Emily. Photo by Crush Rush.

SC linework legend inducted into Hall of Fame

ELECTRIC COOPERATIVE LINeworkERS in South Carolina are better and safer today because of Bobby Blume's four decades of trailblazing service.

Now, Blume's extraordinary career at Edisto Electric Cooperative and the Electric Cooperatives of South Carolina will be properly recognized. Blume was recently inducted into the International Lineman's Hall of Fame. Established in 2006, the organization honors electric lineworkers who have made notable contributions to their field.

There is no question Blume has done that.

He began his career with South Carolina's co-ops in 1966 as a lineman at Edisto Electric. Three years later, when

“So much is taken for granted until you have a disaster.” —BOBBY BLUME

the co-op purchased its first bucket truck, Blume became one of the state's first linemen to perform energized, hands-on glove work from an aerial device.

“I was young and dumb,” Blume, now 81, remembers with a laugh. “Nobody else wanted to get up there in it.”

A decade of experience in the field laid the groundwork for Blume's later

role in developing many of the safe work practices that became standard across the state's cooperatives.

In 1976, he joined the co-ops' statewide association as the director of loss control and training programs for lineworkers. Over the next three decades, Blume trained lineworkers, helped co-ops comply with federal safety standards and coordinated power restoration efforts across the state after major storms.

“So much is taken for granted until you have a disaster,” says Blume, noting the dangers electric lineworkers regularly face that often go unrecognized by all the people who depend on their work.

Mistakes and accidents—his own and others’—have been some of his greatest teachers and turned into lessons that Blume passed down to generations of lineworkers behind him.

“How do you know what someone's ability is? It's not necessarily what they've been exposed to. It's what they have learned from what they've been exposed to,” Blume says. “Most

often, in a linework sense, they learn more from someone else's bad experience than they can on their daily job. And if they can learn how to avoid one accident, they can possibly save somebody's life.”

His work has been recognized beyond the co-op family. The state Department of Labor honored him with the Distinguished Service of Safety Award in 1981.

After his first retirement in 2000, Blume couldn't

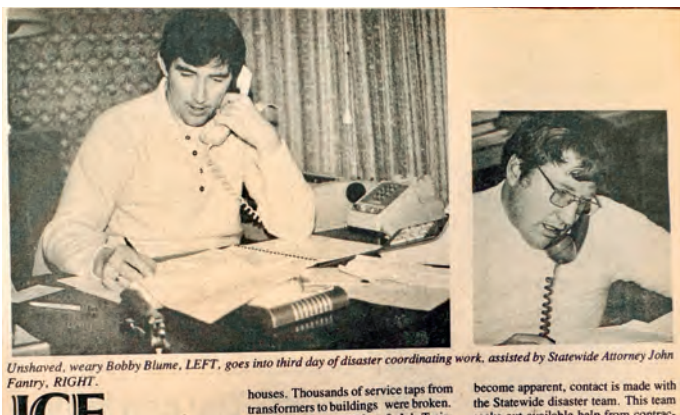


PHOTOS BY SARAH ELLIS OWEN

International Lineman's Hall of Famer Bobby Blume, left, stands with the man who nominated him for the honor, Micah Thompson, who serves as co-ops' statewide director of loss control and safety.



Micah Thompson, left, shows Bobby and Karen Blume a collection of electric linework artifacts, including glove molds and safety manuals Blume himself helped shape.



Unshaven, weary Bobby Blume, LEFT, goes into third day of disaster coordinating work, assisted by Statewide Attorney John Fantry, RIGHT.

houses. Thousands of service taps from transformers to buildings were broken. become apparent, contact is made with the Statewide disaster team. This team

COURTESY OF BOBBY BLUME

An “unshaven, weary” Bobby Blume was captured coordinating disaster recovery efforts after one of countless storms over his more than 40-year career with South Carolina's electric cooperatives.

stay away long. He returned to work part-time for the co-ops' statewide association from 2007-15. Blume still speaks with apprentice lineworker classes several times a year, sharing stories and lessons with the next generation of men and women who work hard to keep the lights on across South Carolina.

“Bobby's passion for doing things the right and safest way possible and investing his time and knowledge in all his students will never be matched,” says Micah Thompson, statewide director of loss control and safety and Blume's protégé, who nominated Blume for the Hall of Fame. “He touched thousands of lives across the state and the country. There will never be another Bobby Blume.”

—SARAH ELLIS OWEN

SOUTH CAROLINA APPLE FESTIVAL

SEPT. 10–12

Home to six orchards, Oconee County produces the most apples of any region in South Carolina. Celebrate the start of harvest season and the 65th anniversary of this annual festival by dusting off your grandmother's apple pie recipe for the baking contest, held alongside a parade, pageants, decorating contest, live music and more.

Downtown Westminster
scapplefestival.com



Fall festivals galore

Find your fall flavor, be it apples or fiddles or Southern Gothic literature, by taking advantage of the wide array of fun, family-friendly festivals across our state this season. Here are a few noteworthy events to plan for. Check the event websites for more details, including information about tickets. For more fall festivities, check out our Calendar on page 34 or visit SCLiving.coop/events.



HAGOOD MILL HISTORIC SITE

OLD TIME FIDDLERS CONVENTION

SEPT. 18–19

Music lovers will be toe-tapping and foot-stomping all weekend as fiddlers, guitarists, banjoists and old-time string bands come together for concerts and competition. Saturday's festivities feature the S.C. State Fiddling Championship. Come just for the concerts or camp overnight.

Hagood Mill Historic Site, 138 Hagood Mill Road, Pickens
visithagoodmill.com



CRAIG MORRISON

AYNOR HOE-DOWN FESTIVAL

SEPT. 19

This annual event invites you to "have a big time in a small town." Going 46 years strong, the Hoe-Down has all the hallmarks of family fun, from arts and crafts to live music to a parade, of course!

Aynor Town Park, 600 South Main St., Aynor
aynorhoedown.com

MOJA ARTS FESTIVAL

SEPT. 24–OCT. 1

African American and Caribbean cultures are in the spotlight during this eight-day multidisciplinary festival. Enjoy visual arts, music, food, dance, poetry, theater, storytelling, crafts and family activities, including a reggae block party and Gullah cookoff. The festival finale at Hampton Park will include a free, family-friendly concert.

Various locations, Charleston

Find **MOJA Arts Festival** on Facebook and Instagram

SOUTHERN GOTHIC FESTIVAL

OCT. 9–10

Fall into folklore during this storytelling weekend that centers around literary readings, author talks and panels on true crime and Southern tales. It's not all literature, though—catch a couple of concerts, tour the Historic Camden Revolutionary War site, shop for books and crafts and nosh on food truck fare.

Various locations, Camden

southerngothicfestival.com



CITY OF CHARLESTON CULTURAL AFFAIRS



GREY THOMPSON

ALBINO SKUNK MUSIC FESTIVAL

SEPT. 30–OCT. 3

More than two dozen bluegrass, Americana and other acoustic-style artists are slated for this annual four-day get-together in the foothills, where you can camp or just come for a day. And by the way, the festival's unusual name comes from the occasional white skunk spotted on the festival grounds.

The Skunk Farm,
4067 Jordan Road, Greer
albinoskunk.com



SOUTHERN GOTHIC FESTIVAL

From light switches to lifelong habits

BY MIRANDA BOUTELLE

Hey kids! Impress your parents



Turn off lights when leaving the room



Pick a snack quickly and close that fridge door!



Power down the system when done playing

PHOTOS BY MARK GILLILAND, PIONEER UTILITY RESOURCES

Q How can I teach my kids about smart use of energy and electricity?

A Before you worry about teaching your kids energy efficiency, start with electricity safety basics.

Secure cords so appliances, lamps and other plugged-in items can't be pulled down. Use outlet covers and safety plugs to keep little hands from getting injured.

As children get older, teach them not to stick things in outlets. When they are old enough to use outlets, let them know they should never unplug items by pulling the cord. When playing outside, teach them to stay away from downed power lines, keep a safe distance from all electrical equipment and avoid the dangers of electricity near water.

Teaching energy habits

Keeping safety in mind, you can teach age-appropriate energy habits.

Turning off fans and lights when you leave rooms is always a good habit to instill. Fully powering down TVs, computers and gaming systems also reduces energy waste.

A common energy waster for kiddos (and some adults) is holding the refrigerator door open. Show them they can take a quick look inside and scan their options. If they need time to decide what they want, they can close the fridge while making up their minds.

Closing your home's doors is another tip for keeping heated or air-conditioned air inside. I wonder how many kids these days are asked if they were born in a barn, or if they would even know what that means?

Smart use of hot water is another way to teach energy efficiency. In addition to reducing wasted water, using less hot water helps save on your energy bill. Heating water is typically the second-highest energy use in a home, behind heating and air conditioning. Remind kids that turning off the water while hand-washing dishes, taking short showers and not overfilling the bathtub all contribute to lower energy use.

Gamify your bill

Review your electric bill with older children. Focus on energy use, which is shown in kilowatt-hours on your bill.

Make energy savings a game. Consider a family reward for using less energy than the previous month or the same month of the previous year, or an individual reward for the person who guesses how many kilowatt-hours you used that month. Say that the winner gets to pick the movie for family night.

It's also a good opportunity to teach budgeting and household finances. If you save money on the electric bill, you may be able to do something fun with that money instead. Consider a trip to mini golf, getting ice cream or choosing a

longer-term goal to fund a weekend family trip.

Exploring energy safety, efficiency and conservation with your children doesn't have to be a chore. Find fun ways to build lifelong energy habits and save energy around your home. ☺



READY TO GET STARTED?

Scan this QR code to download an "Energy Detective" activity to help kids get excited about identifying ways to save energy at home.

MIRANDA BOUTELLE writes on energy efficiency topics for the National Rural Electric Cooperative Association, the national trade association representing nearly 900 electric co-ops.



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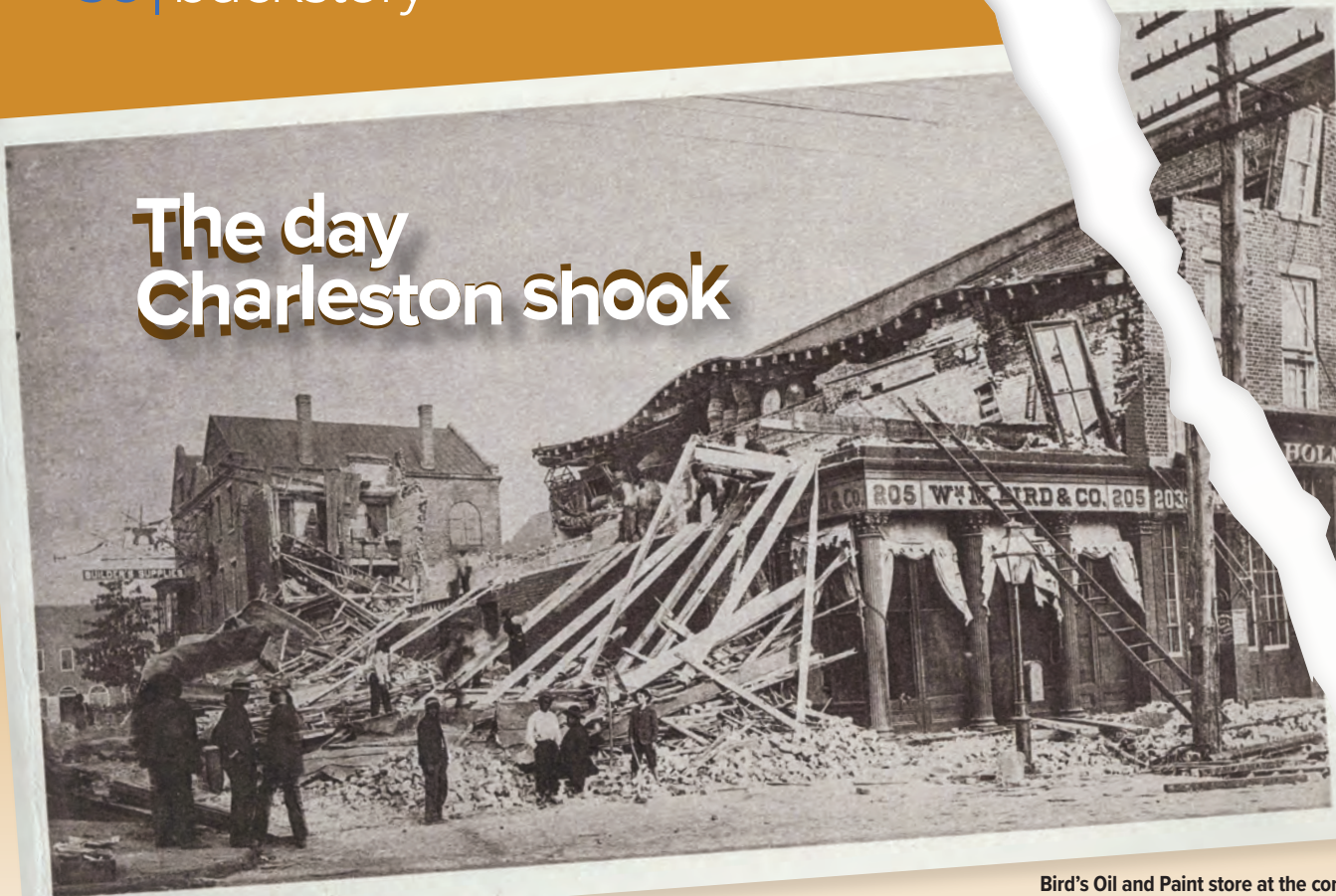


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The day Charleston shook



Bird's Oil and Paint store at the corner of East Bay and Cumberland streets, photographed by William E. Wilson.

BY BENJAMIN CULBRETH

AS CHARLESTONIANS LAY IN THEIR BEDS and the city bid goodnight to a sultry summer day, the ground shook mightily. Fewer than 60 seconds was all it took for the largest earthquake recorded in the Southeast to this day—and one of the largest ever in eastern North America—to rattle Charleston, damage the city and claim 60 lives.

Aug. 31, 1886, was marred by the type of disaster that today, 140 years later, could incapacitate swaths of South Carolina society.

"We believe the Charleston earthquake was magnitude seven," says Steven Jaumé, an associate professor at the College of Charleston who specializes in seismology.

The ripple effects of the shock caused structural damage as far west as central Ohio, according to the South Carolina Department of Natural Resources. Aftershocks continued for years afterward, with noticeable activity until 1888. And for nearly three decades beyond

that quake, the state experienced the most active earthquake period in its history, officials say.

Despite extensive study, the 1886 earthquake remains an enigma in many ways, Jaumé says.

An unsolved mystery

The mystery of the quake is largely due to its occurrence on a blind fault. This means that while damage occurred, there are no visible signs of the earthquake on the surface of the earth.

"The actual fault that moves does not reach the earth's surface," Jaumé explains.

It makes studying and learning from the event difficult because researchers like Jaumé must examine structural damage patterns to understand the earth's behavior during the tremor. It differs from other major events, such as the 1906 San Francisco earthquake, which left clear fault line markings, including cracks in the earth's surface and landscape shifts. As a result, it's hard to pinpoint exactly where the

Charleston earthquake originated.

"We know approximately. It was under Summerville somewhere," Jaumé says.

Seismology equipment was limited in those days, so there's no recording of what happened beneath the earth's surface.

"The data is basically gone now," says Scott Howard, the state geologist for the Department of Natural Resources. "There was no way to record them."

Despite the lack of hard data, experts at the time did a good job reporting what happened, Jaumé notes. College of Charleston professors were active in studying damage and recording their insights. Geologist C.E. Dutton created *The Dutton Report* for the U.S. Geological Survey, offering an extensive recap of the earthquake.

"Given the time period, it was really well reported," Jaumé says.

What about recent earthquakes?

Today, a recent series, or "swarm," of earthquakes across South Carolina has

13
St. Michael's Church,
Charleston.
From N.W.



Clockwise from above: A fissure runs through the side of St. Michael's Church in downtown Charleston, photographed by John K. Hillers.

Archdale Hall on Ashley River, photographed by George L. Cook.

The aftermath of a fire caused by the earthquake, seen from near the intersection of King and Broad streets, photographed by William E. Wilson.

some wondering whether more significant seismic activity, maybe akin to the 1886 earthquake, could be on the way. More than 90 small earthquakes have been recorded in the state in the last three years, according to records from the U.S. Geological Survey, with many of them happening in the Elgin area east of Columbia and around Lake Greenwood.

But Howard says the recent tremors are normal and confirm what he and others have studied about the state's faults.

"They seem to be confined to a small area," Howard explains. "Small magnitudes, small movement."

If 1886 happened again

What could an earthquake like the one in 1886 do in Charleston today? Most likely, cause a lot more damage and a lot more injury, given the vast growth in population and property development in the Lowcountry, Jaumé says.

A 2001 study by the State Emergency Management Division estimates a similar

magnitude earthquake in modern-day Charleston would cause nearly 45,000 casualties, including 9,000 major injuries that require hospitalization and roughly 900 deaths. In other words, such a quake today could be 15 times as fatal as it was in 1886.

What could an earthquake like the one in 1886 do in Charleston today? Most likely, cause a lot more damage and a lot more injury.

The report also indicates some 200,000 people would likely be displaced from their homes, and more than 250 fires would ignite. Such a disaster would result in more than \$20 billion in damage, the 2001 report estimated—that's about \$38 billion in today's dollars.

Despite the severity of the historical

event, Jaumé says Charleston responded well in 1886. Firefighters, many of them Civil War veterans, prevented the fires from spreading throughout the city.

Today, the state is relatively well positioned were another major tremor to occur. Jaumé often runs scenarios and trainings with emergency management officials to help them prepare for a major earthquake.

"South Carolina is probably one of the better prepared states," Jaumé says.

Building codes have improved, and while they may not be as stringent as those on the West Coast, where geologic faults are more hazardous, they are an improvement over building standards in 1886.

While earthquakes can't be predicted, Jaumé says, people and societies can prepare for them. For him, the 1886 Charleston earthquake is a reminder to everyone that disastrous earthquakes don't just happen in California or other Western states. They can happen right here at home. ☺

GLASS BLOWING
STUDIOEd Streeter and
James Stevens

AGES: 65 and 31.

HOMETOWN: Conway.

CLAIM TO FAME: Conway Glass artists.

HOT SHOP: The studio building, constructed in 1903, has hand-hewn wooden ceiling trusses fitted like a ship's timbers.

ON THE ROAD: The grandfather-grandson duo travels up to 150 miles to restore stained glass windows in churches. "We can actually make a living just doing that," Streeter says.

Raising the glass

Inside the Conway Glass studio, Ed Streeter watches his grandson James Stevens work the family craft. Wielding a steel rod with a bubble of glass on the end, James thrusts the instrument's tip into the hot kiln and turns it like a rotisserie spit. Two things are taking shape: a Christmas ornament, and their shared artistic vision.

But the piece that started everything didn't survive. At Penland School of Crafts in North Carolina, Streeter once watched two women spend hours blowing a beautiful glass dish, only to see it shatter on the floor. One of them slid the shards aside with her foot and said, "Let's make another."

Streeter recalls telling his wife, Barbara, "We need to be doing this."

That was 1994. Streeter already had nearly two decades in the glass industry behind him. He'd started as a teenager working custom glass and mirrors in 1978, then he and Barbara launched Conway Glass a decade later. He knew commercial work, but those two women had shown him the artistic process mattered as much as the finished piece.

Thirty years later, their grandson Stevens—a PhD in mathematics who traded academia for the glass shop—works alongside Streeter daily, learning to shape molten glass the way his grandfather does: by feel.

"Math is very creative," Stevens says. "The math I did was geometric, so it's a lot of visualizing ... being able to picture things in your head before you try to do it."

Now, in stained glass commissions that hang in Brookgreen Gardens and restaurants, in teaching ornament-making workshops, and in the hours Streeter and Stevens spend together in a century-old building, they work a craft that hasn't changed much since the Romans.

"I call it painting a picture with my glass," Streeter says. "That glass is what's going to make a mermaid's tail move. It could make her hair look like it's blowing. Just from a piece of glass."

—HASTINGS HENSEL | PHOTO BY MILTON MORRIS

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Tailgate MVPs

EASIEST-EVER SMOKED BRISKET HOAGIES

SERVES 12-16

- 1 (6-8 pound) brisket, trimmed
- 1/3 cup SPG (salt, pepper, garlic) seasoning (see recipe in Chef's Tips), or all-purpose seasoning
- 2 tablespoons brown sugar
- 2 tablespoons liquid smoke, optional
- 1/2 cup barbecue sauce
- Hoagie rolls
- Sliced red cabbage or slaw, for garnish
- Sliced pickled peppers (jalapeño, banana or pepperoncini) for garnish

Place brisket on a baking pan lined with heavy-duty foil. In a small bowl, mix seasoning with brown sugar, and spread spice blend generously all over brisket. Sprinkle with liquid smoke. Wrap in foil, fat side up, and seal completely. Place on baking pan. (Juices will leak out of the foil packet during cooking. Lining the baking pan with foil and then using additional foil to form a cooking packet allows for easier cleanup!) If possible, refrigerate overnight to allow seasoning to penetrate meat. Remove from refrigerator at least 1 hour before putting into oven.

Preheat oven to 275 F. Bake brisket for about 6-7 hours (total cooking time will be approximately 1 1/4 hour per pound). Remove foil packet, pour off accumulated juices and reserve them. Increase oven temperature to 425 F. Return brisket, unsealed from the packet, to oven and cook 15-20 minutes to create a crust (called bark) on top.

In a small pan, add reserved meat juices. Cook on medium until liquid reduces and becomes syrupy. Remove from heat and let cool slightly, then stir into barbecue sauce. Remove brisket from oven and tent with foil. Brisket should be tender but not falling apart. Let rest 1 hour before carving, then cut into thin slices across the grain. Build sandwiches with hoagie rolls, red cabbage and sliced pickled peppers. Finish with barbecue sauce.

BY BELINDA SMITH-SULLIVAN

Football tailgating is the ultimate excuse for overindulging in socializing, fun and snacks. These recipes promise to be as memorable as the games!



CHEF'S TIPS SPG—salt, pepper, garlic—the holy trinity of seasoning.

This is a great homemade mix to have on hand for:

- **Speed**—No need to constantly pull out three separate items when cooking.
- **Consistency**—The flavor profile remains the same whenever used.
- **Versatility**—Use it on beef, pork, chicken, eggs, vegetables, potatoes and more.

1/4 cup kosher salt

2 tablespoons coarse ground black pepper

2 tablespoons granulated garlic

Combine in a small jar and store in a cool, dry place. Shake before each use.

What to know about briskets:

- **Flat cut versus point cut:** The flat cut is lean; the point cut is fattier and, therefore, more moist after cooking.
- **A brisket loses half its weight during cooking** thanks to moisture loss and fat rendering. That means an 8-pound raw brisket will yield about 4 pounds of cooked meat.
- **Buying a whole brisket versus a half:** A whole brisket is a better value and allows for leftovers. A whole brisket will also be more moist when cooked due to the fat cap.
- **Storing leftovers:** Cool completely and store in vacuum-sealed bags or airtight containers. Refrigerate cooked meat for up to 4 days or freeze for up to 3 months.



IT'S A MATTER OF TASTE.

SC RECIPE IS SPONSORED BY SC DEPARTMENT OF AGRICULTURE



NASHVILLE HOT WINGS

SERVES 4 AS AN APPETIZER

- | | |
|--|--|
| 1 cup buttermilk | HOT SAUCE |
| ½ cup pickle juice | 2–3 tablespoons cayenne pepper |
| 2 tablespoons Sriracha hot sauce | 2 tablespoons packed brown sugar |
| 2 pounds chicken wings (drumettes and flats) | 1 teaspoon smoked paprika |
| 2 cups self-rising flour | 1 teaspoon kosher salt |
| ¼ cup cornstarch | ½ cup unsalted butter, melted (or hot frying oil from pot) |
| 1 tablespoon fresh ground black pepper | |
| 1 teaspoon garlic powder | Dill pickle chips, for garnish |
| Canola or vegetable oil, for frying | |

In a large bowl, whisk together buttermilk, pickle juice and Sriracha. Add wing parts and toss to coat. Refrigerate for at least 1 hour, preferably up to 4 hours.

In a shallow dish, whisk together flour, cornstarch, black pepper and garlic powder. Remove chicken from refrigerator. Remove wing parts one at a time from marinade and shake off excess liquid. Dredge in flour mixture, pressing firmly to make sure flour adheres to chicken. Place on a rack and let rest for 15 minutes before frying. In a heavy pot, heat 3 inches of oil to 350 F. Fry wings in batches for 8–10 minutes until golden brown and meat reaches an internal temperature of 165 F. Drain on a clean rack placed over a sheet pan or on paper towels.

Meanwhile, in a small, heat-proof bowl, whisk together cayenne, brown sugar, paprika and salt. Carefully ladle the hot butter or oil into the spices. Whisk until smooth and bubbly. Place wings in a large metal bowl and pour the hot sauce mixture over them. Toss until well-coated. Serve immediately with pickles.

CHEESY MEATBALL SLIDERS

MAKES 12

- | | |
|---|---|
| 1 pound ground beef (or ½ beef and ½ pork) | 2 teaspoons Italian seasoning |
| ⅓ cup low-salt giardiniera relish, strained and finely chopped (optional) | 1 egg |
| 2 tablespoons grated Parmesan cheese | 1 15-ounce jar marinara sauce |
| 1½ teaspoons SPG (salt, pepper, garlic) seasoning (see <i>Chef's Tips, opposite</i>) | 12 slider buns, sliced and hollowed out slightly (so meatballs will nest) |
| | Provolone cheese slices, cut into quarters |
| | Fresh basil leaves |

Preheat oven to 425 F. In a mixing bowl, combine ground meat, giardiniera, Parmesan, SPG, Italian seasoning and egg. Mix until well-combined, but do not overmix. Using a cookie scoop or tablespoon, divide mixture into 12 meatballs and place 2 inches apart on a foil-lined baking sheet. Bake for 15–20 minutes until completely cooked. Heat marinara in a small saucepan over medium heat, 5–7 minutes. If desired, spread a small amount of butter on the cut sides of the buns. Place on a grill pan or hot skillet on top of stove, over medium heat, and toast for 1–2 minutes until golden brown.

To assemble sliders, on bottom half of buns, add 1 or 2 pieces of cheese and top each with a meatball, 1 tablespoon of marinara and a basil leaf. Cover with top bun halves.



EASY JALAPEÑO POPPERS

MAKES 24

- | | |
|--|---|
| 8 ounces cream cheese, softened | ¼ cup seasoned breadcrumbs |
| ½ cup sharp cheddar cheese, shredded | 2 teaspoons unsalted butter, melted |
| 2 tablespoons chopped chives | 4 slices bacon, cooked and crumbled into bits |
| 12 jalapeño peppers, halved and seeded | |

Preheat oven to 400 F. In a medium bowl, mix cream cheese, cheddar and chives. Stuff peppers with cheese mixture, even with the sides; do not overfill. Arrange on a foil-lined baking sheet in a single layer.

In another small bowl, mix breadcrumbs and butter until moistened, then add crumbled bacon. Spoon mixture over peppers. Bake for 17–20 minutes until peppers are tender and breading is crispy and browned. Remove from oven and let rest for 10 minutes before serving. Garnish with additional chopped chives, if desired, and serve warm or room temperature.



CHEF'S TIP Handling jalapeño peppers. Always wear food-grade plastic or vinyl gloves when handling jalapeño or any spicy peppers. Avoid touching eyes or sensitive areas. Wash hands thoroughly with soap and water after handling.



The haunted hotel

One night at Abbeville's Belmont Inn

BY HASTINGS HENSEL | PHOTOS BY IAN CURCIO

WHEN I CALLED TO MAKE MY RESERVATION at the Belmont Inn, the legendary Miss Dee said, "All right, sweetie, I'll let the friendly spirits I deal with know you're coming."

I thanked her. Gulped. She'd so casually mentioned "friendly spirits"—did this imply there were, um, "unfriendly spirits"?

I almost called back to cancel. I am, by nature, a scaredy-cat when it comes to paranormal activity, and I had just booked one night alone in Room 12 at the Belmont Inn—the most haunted room in the most haunted hotel in Abbeville, the most haunted town in all of South Carolina.

My brain tried to reason: What's the worst that could happen? A flickering light? A chill in the air? A moan coming from the walls? It's not like I would die of fright, right?

Right?

WHEN I ARRIVED ON A LATE MARCH AFTERNOON, a thunderstorm had just blown through, bringing in a cold front. The dogwoods were in bloom, but other trees were still in their wintry, spidery bare limbs. The day possessed a fitting, haunting quality.

The Belmont Inn stands on the corner of the charming town square. Three stories of dark red brick, with a round-arch entry, cantilevered balconies and a wraparound veranda porch, beside a side street called "Tinker's Alley." The building was straight out of Southern Gothic central casting. Before I arrived, I'd explained to a few friends what I was doing—if not *why* I was doing it—and shown them a photo of the inn.

"Oh yeah," one friend said, glancing at the picture. "You're cooked."

I carried in my suitcase Marjorie Blalock's *The Apparitions of*



ARE LOOKS DECEIVING? The purportedly haunted Belmont Inn certainly looks inviting, but manager Miss Dee won't let on whether unfriendly spirits roam the premises.

Abbeville, and I had pored over Chapter 4, "Ghosts of Belmont Inn." So, I knew of the spirits that supposedly roamed the rooms and halls. The Wandering Widow. Abraham the doorman. Miss May Bell the cook. Charlie the Civil War soldier. The mysterious Business Man. The Bellhop.

I knew, too, a bit of the history. At the turn of the 20th century, a businessman by the name of Mr. P. Rosenberg opened the Eureka Hotel to cater to railroad workers, vaudeville musicians and traveling salesmen called "tinkers." It had changed its name to the Belmont by the 1950s, and it had survived decades of boom and bust ever since.

At check-in, I met Miss Dee, who said she'd done a little spiritual preparation in Room 12. I gulped again. Had she invited the ghosts to my room for a poltergeist party? Or asked them to stay away, like a supernatural Do Not Disturb sign?

Miss Dee answered with only a wry smile, leading me through the Victorian



I had just booked one night alone in the most haunted room in the most haunted hotel in the most haunted town in all of South Carolina.

parlor, up the grand, winding staircase and down a hall of creaking floorboards, until we reached Room 12. (Alas, there is no Room 13!)

The knob rattled and the hinges groaned as I opened the door. Inside, however, I found a lovely room. Apricot walls, antique tables, a wardrobe, a big comfy bed. (I confess I immediately checked the wardrobe—first to see if a



Something woke me up.
I opened my eyes. A ghostly
glow edged the curtains.
I checked the clock—
3:23 a.m. ... on Friday the
13th.

boogeyman might be hiding in there,
then for a portal to Narnia.)

I opened the window to let in the
sunlight and the cool spring breeze, and
a line from an old movie came to me:
“I ain’t afraid of no ghosts!”

**THAT AFTERNOON, I WALKED AROUND
TOWN**, becoming not hexed or cursed
by Abbeville but utterly charmed by it.
Everywhere I went, it seemed, someone
told me a ghost story.

At the famous Abbeville Opera House,
Events Director Sidney Wells told me of
the actress who haunts the third-floor
balcony, and of a sign in the
concession window that one
day went flying across the
lobby on its own.

I walked down the street
to the Roughhouse—billed as
the oldest restaurant in South
Carolina and famous for its
chili mustard dogs—and
asked if any ghosts frequented
the establishment. The wait-
ress, who’d never personally
seen one, told me her man-
ager once saw a mist floating
between the tables on security
footage.

Later, at the Belmont Inn’s cozy, dark
tavern, the bartender Brandy said she’d
had “run-ins” with Miss May Bell.

“She’s touched me on the shoulder.
She’s stolen my knives.”

AS THE EVENING SUN WENT DOWN, bats
flew through the town square, roosting
on the Opera House roof. I kid you not. I
went up to my room and lay in the bed. I
pulled the sheets over my head. I tossed.
I turned. And I must have fallen asleep.



WILL ROOM 12 REVEAL ITS SECRETS?

Writer Hastings Hensel wonders
what he’s gotten himself into after
purposely booking what’s described
as the most haunted room in the hotel.

desk. So, I went over and put
pen to pad. I think I expected
the pen to move of its own
volition, like a Ouija board. I
waited. And waited.

I’m afraid to report that I
came away with an old famil-
iar feeling: writer’s block. A
blank page staring back at me
like the face of a ghost. I got

back in bed and slept not a wink until
the morning, but I rose clear-headed
about one thing.

It’s only natural for a place to become
supernatural when it retains, as Abbeville
does, its sense of history. Or, as my
grandmother used to say: “Any place
with history is a place with ghosts.”

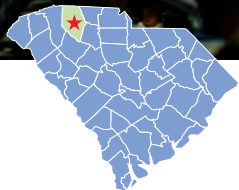
Now, that makes logical sense. But
also, where did I put my coffee mug? No,
seriously. I know I placed it right there
on the bedside table ... ☹

Because something woke me up. I
opened my eyes. A ghostly glow edged
the curtains. A stillness hummed. I
checked the clock—3:23 a.m. The witch-
ing hour. On Friday the 13th. I waited
for the doorknob to rattle and the
Wandering Widow to wander in.

I had read in *The Apparitions of
Abbeville* that “automatic writings” had
been conducted in this very room by
psychics. Now, I’m no psychic, but I *am* a
writer, and there *was* an antique writing



COURTESY OF ONESPARTANBURG, INC.



The little engine that could

BY MICHAEL BANKS
PHOTOS BY IAN CURCIO

Spartanburg evolves into a hub for arts, nature, food and fun

An hour before midnight, fireworks fill the summer sky. Country music plays, and people “ooh” and “ahh” and clap as they beg for more. Not even a pregame rain shower can dampen the experience at the still-smells-new minor league baseball park for the aptly named Hub City Spartanburgers on this sultry evening.

You see, Spartanburg is no longer your grandpa’s sleepy Southern town where the sidewalks roll up at 5 p.m. This new version of Hub City is where folks come in search of entertainment, good food, a vibrant arts community and walks in nature.

Near the ballpark, the AC Hotel, with its modern art-work and rooftop restaurant, is lit up, its green lights giving off an Oz vibe.

And as you walk toward Oz, you experience a moment

of silence, just a few seconds, and then you hear it: the long, lonesome wail of a train from the west. And you remember the past, even in a place where everyone seems intent on moving forward.

Original Hub City

“This town would be nothing without the railroads,” Bruce Gathman says between tours on a Saturday at the Hub City Railroad Museum.

He tells of the 1920s when Spartanburg was dubbed Hub City, the axis where seven railroad lines connected and 30 passenger trains made daily stops at the depot on Magnolia Street, where the museum is now located.

The railroads and textile mills worked hand in hand during the first part of the 20th century. The railroads brought coal to power the mills, machinery to make the textiles and cotton to feed the looms. Finished goods were shipped from 56 mills, with



HUB CITY THEN AND NOW A mural by Spartanburg artist Bailie harkens back to the town’s origins as a major railroad hub.

Spartanburg County at the center of the highest concentration of mills in the South.

And when the cotton market declined, the railcars were filled with peaches. At one point in the 1940s, Spartanburg County was shipping out more than 7,000 peach-loaded cars a season, more than the entire state of Georgia.

But that was then. Today, there are only two passenger trains—the Amtrak northbound that stops at 3:04 a.m. and the southbound at 4:20 a.m.

Gathman hopes that visitors to the museum learn a little about Spartanburg and the importance the railroads played in its growth, how the railroads evolved and how Spartanburg could learn from its past.

“History is still there, and that’s a great thing,” Gathman says. “But if you don’t grow, you’re not going to survive. You can’t sit back and do nothing.”

Growing community

Stan Lawson has lived in Spartanburg County most of his life. “As a kid,” he says, “there really wasn’t much to do in the community. It sort of felt a little detached. You could either go to the skating rink, the movies, or you could hang out in the Petco parking lot.”

Lawson grows native medicinal and edible plants and can usually be found among the more than 30 vendors at the Hub City Farmers



“History is still there, and that’s a great thing. But if you don’t grow, you’re not going to survive. You can’t sit back and do nothing.”

—BRUCE GATHMAN (PICTURED LEFT),
HUB CITY RAILROAD MUSEUM



Market, which features locally raised fruits and vegetables, handmade pottery, honey, crepes, New Orleans-style cuisine, and more.

“It’s been a bit of a melting pot,” says Jenni Callahan, the food systems program manager for PAL (Play. Advocate. Live well.) Spartanburg, which operates the year-round

market. “It’s not just people buying their groceries and hand-made items. They’re here to socialize. All these different types coming together.”

Lawson points to the numerous open spaces available in Spartanburg that drive community and spark volunteer opportunities.

“We’re just trying to become a different place than we used to be,” he says. “We have some of the best native trails around. You can walk around and see greenery you wouldn’t find in other places. We take pride in how we make things look.”

Remaining authentic

The Hatcher Garden and Woodland Preserve is Spartanburg’s botanical garden and is a perfect place to enjoy nature.

Benches are sprinkled throughout the 12-acre park, as are



SLEEPY NO MORE Downtown bustles with activity from the thriving Hub City Farmers Market to the shops and restaurants in Morgan Square.

“We want Spartanburg to maintain that kind of character it’s had the entire time. We seek to remain authentic.” —ZACH FOX, ONESPARTANBURG

plaques honoring beloved fathers, mothers, children, siblings and neighbors. One says, “A garden heals the soul.” Near a clump of oakleaf hydrangeas heavy with white blooms is the blue flash of an indigo bunting.

The pace picks up downtown with a bustle of activity in Morgan Square, which is blocked off to traffic and lined with shops and restaurants.

“Five, six years ago, that’s not how it was,” says Zach Fox, communications director for OneSpartanburg. “You had a lot of people that worked downtown, so lunches would be busy, but after 5 p.m., it kind of went to sleep a little bit.”

Fox has been in Spartanburg since 2013, and he’s seen the town undergo a “dramatic change.”

“We don’t really want Spartanburg to become a Greenville. We want it to maintain that kind of character it’s had the entire time,” Fox says. “We seek to remain authentic.”

Creating something new

Authenticity is on full display at numerous art galleries in Spartanburg, including the Artists Collective, where 60



A SPOT TO UNWIND The Hatcher Garden and Woodland Preserve provides 12 acres of gardens and meandering paths to rest and revitalize.

A SPOT FOR INSPIRATION Alana Hall, operations manager for the Artists Collective, observes that the evolution of clay into ceramics isn’t so different from her city’s transformation.

mostly local artists create and display their pieces.

Alana Hall, operations manager for the collective, has lived in Spartanburg for more than 10 years and seen her city change.

“When it comes to artwork, you’re supposed to learn the rules so you know when to break them,” Hall says. “You learn from all these older artists and the famous artists no longer living. And then you take everything and just break it apart and create something of your own.”

Hall reimagines in a variety of media: watercolor, acrylic, oil, wash, digital painting and murals, and she also works in ceramics and papermaking. The evolution of clay into ceramics isn’t so different from her city’s transformation, she says.

“You fire it multiple times and glaze it with more earth, and you’re creating something new.”

Walking The Dan

A day ends, and can often begin, on one of the walking trails that weave around communities across Spartanburg. Known as “The Dan,” the Daniel Morgan Trail System is a 55-mile network of trails.

Just off downtown is the Mary Black Foundation Rail Trail, a 1.9-mile blacktopped path that runs beneath a shaded grove of maples and oaks, past the Little River Roasting Company where the smell of coffee beckons, and around Pine Street Elementary before connecting with Duncan Park.

Walkers raise their hands and say, “How ya doin?” and bicyclists speed by in a flash of color and click of spokes.

You walk and embrace all that is Spartanburg, your feet keeping a steady pace atop that fresh layer of blacktop that follows the path where the trains once ran. And you remember the past and look forward to what awaits around the next curve. ☺

GET THERE

Hub of activity

From street festivals to holiday celebrations to family-friendly events, Spartanburg hosts a wide array of activities for all ages and interests, including:

The Spartanburg Criterium This closed-circuit, multi-lap bike race twists and turns through the downtown streets each spring.

Sparkle City Rhythm & Ribs Festival Enjoy all the BBQ, brisket and classic summer treats you can eat, then relax with some live music.

Spartanburg Music Trail A 30-minute, self-guided tour through downtown celebrates musicians, singers and songwriters with local ties, including the Marshall Tucker Band, the superstars of Southern rock; Hank Garland, the guitarist who played alongside Elvis Presley; and “Singing Billy” Walker, the singer who put the words and music together to create the hymn “Amazing Grace.”

Find more at experiencespartanburg.com.

Fall Saturdays mean
family, friends, food
and a little football

BY JOSH P. CROTZER

Three generations
of the Sox family set
football allegiances
aside to tailgate
peacefully together
under two tents.

FALL &
WINTER
TRAVEL
ISSUE

OPEN TAILGATE

Any given Saturday in the fall, thousands of South Carolinians wake up early to load their vehicles with coolers, folding chairs and grills. Some drive for hours toward a parking spot they've had for decades. They erect tents and mount televisions. They fry chicken, stir grits, pour drinks and welcome family, friends and frenemies alike.

Eventually, they may make their way into the stadium to watch some football.

From the oak-shaded lots around Clemson's Memorial Stadium to the fairgrounds flanking Williams-Brice Stadium in Columbia, tailgating has evolved over generations into a community ritual more elaborate and more meaningful than a simple pregame meetup. It is a weekly homecoming event, where showing up and showing out often matters more than the final score. ►►

CRUSH RUSH



FOOD Chuck Cook flips burgers for a crowd. Feeding family and friends is one of the most important aspects of tailgating.



FANS Chris Fulmer engages in good-natured trash talking when Clemson fans walk past his tent.

FUN Tailgaters take a break from eating to play a game of cornhole before the main event.



Leaning against the stadium

Chris Fulmer's first University of South Carolina football game was in 1968, when the stadium was known as the Carolina Bowl. Unsurprisingly, the 49-28 loss to the University of Virginia that day is not the memory Fulmer has held onto.

"We parked right against the stadium," says Fulmer, an insurance agent and member of Aiken Electric Cooperative. "I remember getting out of my dad's station wagon and literally leaning up against the wall as a little kid."

In those days, tailgating generally meant opening the trunk of the car and pulling out whatever his mom had packed. Over the years, the setup expanded, but the aim of the experience was always the same.

"Saturdays, that was our time together," says Fulmer, noting his father's long days at the Aiken grocery store he ran. "So going to the Carolina football game, that was family time."

The ingrained bond between football and family could be the reason Fulmer, 65, never misses an opportunity to create a place to gather whenever and wherever the Gamecocks are playing. He's missed just one home game since 1970 and none, home or away, since South Carolina's celebrated 1984 season. That consecutive game streak, which will hit 500 when Mississippi State visits on Sept. 19, has required some heroics. When a flight to Nashville was canceled on the day of a Vanderbilt game, he immediately hit the road and drove eight hours to make kickoff.

"I guess I've gotten this far," says Fulmer, who currently serves as chairman of the statewide Gamecock Club board. "I'm not gonna let something get in the way just to screw it up. I'll stop going to games when the man upstairs calls me home."

Fulmer leaned even heavier into the tailgating experience at the 1994 Carquest Bowl in Miami. He and his wife, Kathy, joined forces with fellow Gamecock fans Woody Chavis, Ray Schooler and Ronnie Greer. The group was the last to leave the parking lot that night, celebrating the Gamecocks' first-ever bowl victory, cooking steaks and feeding the stadium workers.

"We thought we were the ultimate in tailgating," Fulmer says. So that's what they became: "The Ultimate Tailgaters."

Fulmer's crew had generators, satellite dishes and "Ultimate Tailgaters"-branded shirts, hats and pullovers. They also had a motto: "First to arrive, last to leave." They'd show up two to three hours before the gates even opened, befriending the security guards and sharing food while they waited.

"We were doing stuff that nobody else was doing," says Fulmer. "I thought we were kind of ahead of the curve back then."

His love of cooking at tailgates eventually led Fulmer and Kathy to start a competition barbecue team and catering business. Gamecock athletic teams, as well as local high school teams, frequently reach out to him to cater their events and team meals.

PHOTOS TOP & BOTTOM BY CRUSH RUSH; CENTER BY JOSH P. CROTZER

Four generations in Lot 6

The Weeks family measures their tailgating history in generations. Warren Weeks and Shannon Weeks Taylor's grandfather enrolled at what was then Clemson A&M in 1926. Their father graduated in 1964. Taylor was in the class of 1990, and Weeks finished two years after that.

"Dad said, 'You can go anywhere, but I'll pay for you to go to Clemson,'" says Weeks, who now lives in Greenville and is a member of Laurens Electric.

Tailgating before Clemson home games is a part of that legacy. For the past 45 years, the family has been parking in Lot 6, about a football field's distance from the cemetery that provides the pretext for Memorial Stadium's well-known moniker, Death Valley.

When Weeks and Taylor were growing up, their pre-game routine was simple. Since most home games kicked off at 1 p.m., they would leave their home in Barnwell early enough to arrive at least three hours before kickoff.

"My mom got up, fried chicken, made pimento cheese and tuna fish sandwiches, and we drove up," says Taylor, a Berkeley Electric Cooperative member who lives on Johns Island. "So, it was a lot smaller then."

Today, the family tailgates out of the ROY Bus—inspired by one of Clemson Head Coach Dabo Swinney's motivational quips, "the Rest of Y'all"—a tricked-out, cutaway Ford van that has its own social media accounts and is an annual part of Clemson's First Friday parade that kicks off each college football season. The ROY Bus is outfitted with tiger-striped granite countertops, running water and autographs from Clemson legends. Each year, Weeks adds something new with the help of his eldest daughter, Emily (Clemson class of 2023), who designs the custom graphics.

With two daughters attending Clemson for the past several years, Weeks makes sure he is ready when their friends might show up.

"We call it 'the locusts' when the college kids come by," says Weeks. "So, you always keep a 36-pack of hot dogs. You never know."

His youngest daughter, Anna, graduated from Clemson last December and is fully prepared to carry on the family legacy, especially with her degree in event planning.

"This is what led me to love event planning," she says. "It's an event every weekend. I'm excited to take over."

Brian's rules

Just down the hill from the Weeks family, behind Memorial Stadium's west endzone, is the Mueller-Mettlen Tailgate. For more than 20 years, Brian Mueller of Clemson has created a fun and welcoming space for anyone to gather.

"I've got a friends, family and frenemies tailgate," Mueller says.

It, too, had humble beginnings. Early on, Mueller and his friends just dropped the tailgate on his 1994 GMC Jimmy.



THE FAMILY TRADITION CONTINUES Siblings Warren Weeks and Shannon Weeks Taylor are the third generation of Weekses to attend Clemson. Warren Weeks's daughter Anna, who graduated last December, is excited to carry on the family's tailgating legacy.

"Dad said, 'You can go anywhere, but I'll pay for you to go to Clemson.'"

—WARREN WEEKS

A SEA OF ORANGE AND PURPLE Strangers become friends before the game outside Clemson's Memorial Stadium.



PHOTOS BY JOSH P. CROTZER



RULE #0 Brian Mueller (top center) says, “I’ve got a friends, family and frenemies tailgate.” Introduce yourself and you’ll be welcome, too.



THE MANY COLORS OF SOX Pirate, Clemson and Gamecock flags fly above the divided Sox family tailgate on game day.

“We had a 12-pack of beer and a bucket of Kentucky Fried Chicken,” Mueller says. “We didn’t even have a cooler. We just put ice in the 12-pack.”

The celebration is a little more sophisticated now. Mueller converted a U-Haul truck into the ultimate tailgating vehicle—part food truck, part sports bar. It features a TV that swivels out for optimal viewing, bars and coolers on tracks so they are easy to get to and put away, a Starlink satellite for Wi-Fi connectivity and a variety of cooking equipment—a Blackstone griddle, a pizza oven and an air fryer, to name a few.

The tailgate even has a sponsor: Joe’s New York Pizza, a local chain that is also Memorial Stadium’s official pizza vendor. Early arrivers can get a special treat courtesy of restaurant owner Jeff Roberts.

“The only place you can get one of his breakfast pizzas is at our tailgate,” says Mueller.

To partake in all this gameday gluttony, there are some rules, beginning with “Introduce yourself to Brian.” There is also: “Brian is always right” (this rule is repeated twice), “Anything worth doing is worth overdoing,” “No whining or grumpiness” and “Always have fun.”

“Brian’s Rules” are posted within a tented lounge area thanks to Mueller’s fiancée, Angie Mettlen.

“If it were up to Brian, it would just be a table and throwing some stuff out,” says Mettlen.

But the hoopla is a treasured tradition, and the results speak for themselves.

“We have people from multiple generations coming in from multiple locations, as far away as Germany and as nearby as Pendleton,” says Mueller. “They show up, some stay out here (during the games) and hopefully have a good time.”

Together in a divided house

In South Carolina, the line between orange and garnet often runs right through the middle of a family. Nobody knows this better than the Sox family of Lexington.

Marvin Sox, who serves on Mid-Carolina Electric Cooperative’s Board of Trustees, and his wife, Renee, both went to the University of South Carolina. With their four sons, they were

PHOTOS BY JOSH R. CROTZER

a garnet and black family, holding season tickets and tailgating since the late 1970s.

Then one son became the orange sheep.

Like his brothers, Kevin Sox loved the Gamecocks. Then, he fell in love with agriculture through a program at Lexington Technology Center. When it came time for college, Clemson University's agriculture education program was the clear choice. He met his wife, Stephanie, there and gradually made the conversion to Tiger fan.

"It was not the easiest thing for my father," says Kevin, who now teaches agricultural sciences at the Center for Advanced Technical Studies in Chapin. "In fact, he might have worn some University of South Carolina undergarments at my graduation."

Today, Brad—the oldest Sox brother—holds down the South Carolina side, while Kevin and Stephanie anchor the Clemson camp at the family tailgates. When the Palmetto Bowl rolls around each November, they bring both sides together under two tents, a divided Clemson-Carolina flag and a pirate flag. (Why a pirate flag? It's sort of the family crest, no other reason.)

"We keep football out of it," says Kevin. "It's more about being together and less about the rivalry."

"It just gives us another thing to do as a family," says Brad. "We enjoy being together."

Bragging rights might be ignored, but the food is not. Kevin's signature dish for early games is "funky grits"—cheese grits loaded with sausage, onions and peppers. For afternoon or evening kickoffs, a "touchdown taco dip" is offered. After the game, there is a chicken bog inspired by Marvin's recipe from his Scoutmaster days.

And even when the Tigers win, Brad can still claim a victory.

"In (Kevin's) tailgate area, they have a competition with the other nearby tailgaters," says Brad. "Not to brag, but we've had people say the bog is the best."

Living the dash

At last year's Palmetto Bowl, Fulmer's tailgate wasn't in full "ultimate" mode at his spot across from J's Corner Restaurant & Bar near Williams-Brice Stadium. However, he did have a microphone and speaker set up to amplify a little friendly trash talking toward anyone wearing orange who happened to be traveling up Bluff Road toward the stadium.

Still, he claims he doesn't get quite as worked up over wins and losses as he once did.

"I've got a lot more important things in life," Fulmer says. "But I still love it. You get to watch college football, hang out with family. What can be better than that?"

Fulmer references a poem former Gamecock coach Lou Holtz used to recite, "The Dash," about how what matters in life isn't the dates on your tombstone, but everything represented by the dash in between.

"That's kind of me when I think about tailgating," he says. "I'm living my dash." 🐾



HERE'S TO FAMILY AND FRIENDS Outside the stadium is a safe place for alliances to mingle, with bonds that go beyond orange and garnet.

"I still love it. You get to watch college football, hang out with family. What can be better than that?" —CHRIS FULMER



ON BUNS AND IN JERSEYS A good tailgate can include dogs of all kinds, from the ones slathered in condiments to the ones dressed in their best fan gear.

PHOTOS BY CRUSH RUSH

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TRAVELER'S FLIGHT IS
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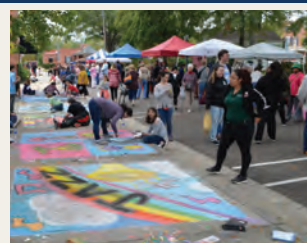


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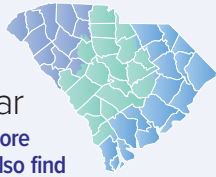
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Upstate

SEPTEMBER

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

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

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

OCTOBER

1 Boots, Brews and BBQ, The Patricks' Barn, Anderson. (864) 226-3438 or unitedwayofanderson.org.

3 Greer Arts & Eats Festival, downtown, Greer. (864) 877-3131 or greerartsandates.com.

3 GVL Fit Fest, Fluor Field at the West End, Greenville. gvlfitfest.com.

3 Spartanburg International Festival, downtown, Spartanburg. (864) 596-2000 or cityofspartanburg.org.

9–11 Fall for Greenville, various locations, Greenville. (864) 467-2697 or fallforgreenville.net.

13–18 Piedmont Interstate Fair, Piedmont Interstate Fairgrounds, Spartanburg. piedmontinterstatefair.com.

16–17 Storytelling Festival & Liar's Competition, Hagood Mill Historic Site, Pickens. (864) 898-2936 or visitahagoodmill.com.

16–18 Walhalla Oktoberfest, Sertoma Field, Walhalla. thewalhallaoktoberfest.com.

20–24 Union County Agricultural Fair, 120 Kirby St., Union. (864) 424-8272 or itsmyfair.com.

Midlands

SEPTEMBER

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

OCTOBER

1–3 Gopher Hill Festival, downtown, Ridgeland. gopherhillfestival.org.

2–3 Newberry Oktoberfest, downtown, Newberry. newberryoktoberfest.com.

2–3 NOMA Square Oktoberfest, 220 N. Main St., Greenville. (864) 235-1234 or nomasquare.com.

3 Cayce Fall Fest, Granby Gardens Park, Cayce. (803) 550-9522 or cityofcayce.sc.gov.

3 Rock Hill Oktoberfest, Fountain Park, Rock Hill. visitrockhillsc.com.

6–11 Orangeburg County Fair, Orangeburg County Fairgrounds, Orangeburg. orangeburgfair.com.

9–10 Southern Gothic Festival, various venues, Camden. southerngothicfestival.com.

9–11 Oktoberfest Columbia, Incarnation Lutheran Church, Columbia. oktoberfestcolumbia.com.

10 Italian Festival, Finlay Park, Columbia. italianfestivalcolumbia.weebly.com.

15–18 South Carolina Jazz Festival, various venues, Cheraw. scjazzfestival.com.

15–25 South Carolina State Fair, South Carolina State Fairgrounds, Columbia. scstatefair.org.

16–25 Western Carolina State Fair, Aiken Fairgrounds, Aiken. letsrideaiken.com.

17 Biscuits & Bluegrass, Hunter-Gatherer Brewery at The Hangar, Columbia. (803) 252-7734 or seniorresourcesinc.org.

17 Pumpkin Run and Fall Festival, Northwest Family YMCA, Columbia. columbiaymca.org.

23–24 Blythewood Fall Championship Rodeo, Prisma Health Arena, Blythewood. blythewoodrodeo.com.



23–24 Jack-O-Lantern Jubilee, downtown, North Augusta. (803) 441-4310 or explorenorthaugusta.com.

25 Three Rivers Bridge Dinner, Gervais Street Bridge, Columbia. threeriversbridgedinner.com.

31 Aiken Fall Steeplechase, Aiken Steeplechase Racecourse, Aiken. (803) 648-9641 or aikensteeplechase.com.

31 Columbia Korean Festival, Korean Community Presbyterian Church, Columbia. facebook.com/sckoreanfestival.

Pee Dee & Lowcountry

SEPTEMBER

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

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. bearfootports.com/blufftember-fest.

OCTOBER

1–17 Pawleys Island Festival of Music & Art, The Reserve Golf Club of Pawleys Island, Pawleys Island. pawleysmusic.com.

1–31 The Fall Tours, historic downtown neighborhoods, Charleston. (843) 722-4630 or preservationociety.org.

2–3 Beaufort Shrimp Festival, Henry C. Chambers Waterfront Park, Beaufort. beaufortshrimpfestival.com.

3 Mermaids & Mateys Festival, Center Street, Folly Beach. (843) 588-2447 or visitfolly.com.

3 Myrtle Beach BRITFEST British Car Show, downtown, Myrtle Beach. grandstrandbritishcarclub.com.

4 Latin American Festival, North Charleston Wannamaker County Park, North Charleston. charlestoncvb.com.

8–10 AfroSouth Film Festival, various locations, Charleston. afrosouth.com.

9–10 Kingstree Pig Pickin' Festival, downtown, Kingstree. (843) 355-7484 or kingstree.org.

9–10 Riverfront Revival, Riverfront Park, North Charleston. riverfrontrevival.com.

9–18 Historic Bluffton Arts & Seafood Festival, historic district, Bluffton. blufftonartsandseafoodfestival.org.

10 South Carolina Sweet Potato Festival, downtown, Darlington. scsweetpotatofestival.com.

10–11 Little River ShrimpFest, Historic Waterfront, Little River. (843) 249-6604 or littlerivershrimpfest.org.

14–16 Conway Ghost Walk, Historic District, Conway. (843) 248-6260 or conwayalive.com.

16–18 Myrtle Beach Jazz Festival, 2501 N. Kings Highway, Myrtle Beach. myrtlebeachjazzfest.com.

GET YOUR GROOVE ON The Myrtle Beach Jazz Festival takes place Oct. 16–18.

17 Italian Heritage Festival, The Coastal Discovery Museum, Hilton Head Island. (401) 524-1416 or iachh.org.

17 Loris Bog-Off Festival, downtown, Loris. (843) 756-6030 or lorischamber.com.

17 Night on the Sound, Port Royal Sound Foundation Weezie Educational Pavilion, Okatie. portroyalsoundfoundation.org.

17–18 Georgetown Wooden Boat Show, historic downtown, Georgetown. (843) 520-0111 or woodenboatshow.com.

18 Children's Day Festival, Park West Recreation Complex, Mount Pleasant. (843) 884-8517 or experiencemountpleasant.com.

22–Nov. 1 Eastern Carolina Agricultural Fair, Eastern Carolina Agricultural Fairgrounds, Florence. (843) 665-5173 or ecafair.com.

23–25 Pat Conroy Literary Festival, various locations, Beaufort. patconroyliterarycenter.org.

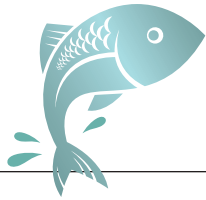
24 Barks & BOOze, Moore Farms Botanical Gardens, (843) 210-7582 or moorefarmsbg.org.

24 Charleston Beer Fest, Riverfront Park, North Charleston. chsbeerfest.org.

29–Nov. 1 Hilton Head Island Concours d'Elegance & Motoring Festival, 10 Club Drive, Hilton Head Island. hhiconcours.com.

29–Nov. 8 Coastal Carolina Fair, Exchange Park, Ladson. coastalcarolinafair.org.

31 Andrews Heritage Festival, downtown, Andrews. (843) 264-8666 or townofandrews.sc.gov.



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

AUGUST

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

SEPTEMBER

01	9:17	3:05	9:43	3:30
02	10:15	4:01	10:43	4:29
03	11:15	5:01	11:45	5:30
04	—	6:01	12:16	6:32
05	12:46	7:01	1:17	7:32
06	1:44	7:59	2:14	8:30
07	2:39	8:54	3:08	9:23
08	3:31	9:44	3:58	10:12
09	4:20	10:32	4:45	10:58
10	5:06	11:18	5:30	11:42
11	5:53	—	6:16	12:27
12	6:40	12:29	7:03	12:52
13	7:30	1:18	7:53	1:41
14	8:21	2:10	8:45	2:33
15	9:14	3:02	9:38	3:26
16	10:08	3:55	10:33	4:20
17	11:01	4:49	11:26	5:14
18	11:54	5:41	—	6:06
19	12:20	6:31	12:44	6:57
20	1:07	7:19	1:32	7:44
21	1:53	8:05	2:17	8:29
22	2:36	8:48	2:59	9:11
23	3:17	9:29	3:40	9:51
24	3:57	10:08	4:19	10:30
25	4:38	10:49	5:00	11:11
26	5:20	11:31	5:43	11:54
27	6:06	—	6:30	12:18
28	6:58	12:45	7:23	1:11
29	7:55	1:42	8:23	2:09
30	8:58	2:43	9:27	3:13

DATA BY SOLUNAR SERVICES

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Molly Tuttle	October 16
Tanya Tucker	October 17

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September 17th - 19th

Gene Watson Rhonda Vincent
Doyle Lawson & Quicksilver Wyatt Ellis
The Kody Norris Show Seldom Scene
Lonesome River Band Ricky Skaggs

Dailey & Vincent

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SEPTEMBER IN THE GARDEN

■ Summer is over—and so is the veggie patch, right? Certainly not! As a matter of fact, this month is a good time to plant such cool-season favorites as collards, broccoli, carrots, radishes, kale, mustard greens, garden peas, English peas, edible-pod peas, rutabaga, spinach, turnips and Brussels sprouts.

■ Extend the pleasure of the summer culinary seasonings garden by potting and bringing in divisions of herbs such as lemon balm, thyme, oregano, mint, chives and parsley that are easy to care for over the coldest months if placed in windows well visited by the low winter sun.



THE TREAT CONTINUES After the last blueberry has been eaten, the bushes' flaming fall colors are still a treat for the eyes.

TIP OF THE MONTH If you want to add even more “fire” to the flaming fall colors in your landscape, here’s a deciduous woody ornamental to consider that might surprise you: blueberry. Many blueberry bush cultivars, besides being sources of tasty, nutritious treats in the summer, become quite the showoffs in the autumn garden. Their foliage brightens to sizzling reds, smoldering yellows, intense oranges and glorious burgundies. Blueberry bushes sold in containers can be added to the garden now, while bare-root specimens should be bought and planted in late winter. Good drainage and full sun will help keep blueberry bushes happy.



BEE-U-TIFUL
Caryopteris is a bee-friendly beauty in blue.

FALL IS WHEN MANY TREES AND SHRUBS adorn themselves in bright colors to celebrate the changing of the seasons. But while I do enjoy the visual intensity they bring to the garden, I also like to playfully contrast them with cooler tints. In particular, blue is my favorite hue because, well, blue in the autumn garden—who knew?

One of my go-to pretties that waits until summer’s end to show off its “blueness” is caryopteris (*Caryopteris* sp.). Also known as “bluebeard” or “blue mist,” this perennial parades long-lasting blueish/purplish flower puffs that lingering bees, butterflies and hummingbirds appreciate late in the growing season. Some cultivars also display white or pink blooms, but I prefer the bluer end of the spectrum.

Caryopteris is an autumnal head-turner. But when not in bloom, popular cultivars such as ‘Longwood Blue’ and ‘Dark Knight’ are just green blobs in spring and summer landscapes. However, if you prefer foliage with more visual pop, hunt for snappy cultivars such as ‘Snow Fairy,’ ‘Summer Sorbet’ or ‘White Surprise’ that sport fancy variegated leaves. How about flashy chartreuse foliage instead? Check out ‘Worcester Gold’ or ‘Gold Crest.’ You

might run across any of these selections now at local nurseries, and they are not hard to find online.

An Eastern Asia import, caryopteris is reliably hardy in South Carolina gardens. It thrives in sunny locations, but take care to plant it in decent growing grounds because dense soil can encourage root rot. Well-draining locations such as raised gardens, rock gardens and large containers will work just dandy.

Caryopteris is drought-tolerant (once established) and deer-resistant. It is also maintenance-light, meaning it doesn’t demand a lot of attention every time you step into the garden. As far as nutritional needs, a dusting of time-release, low-nitrogen fertilizer or a heaping helping of compost in the spring will do just fine, thank you.

After growth begins in the spring, you can leave your caryopteris alone, and it will typically top out at about 3 feet high and wide. However, tip pruning will make the plant bushier. Since flowers form on new growth in the spring and summer, pruning will help encourage even more blooms. ☺

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

Oh say, can you see?

BY JAN A. IGOE

BY THE TIME WE'RE 80, half of us will have cataracts. That means your vision will get cloudy, and driving at night will be frightening. Maybe not for you, but for the other drivers. It's also nature's merciful way of protecting the wrinkled from magnifying mirrors.

My eye doctor recently whispered those dreaded two words: "It's time." Time for a kid like me to schedule cataract surgery? Impossible. I'm not 80. I don't even play bingo.

For me, denial started at the gym years ago. Standing in line behind a Greek god waiting to register, my eyes wandered across his massive shoulders and rippling biceps. (It's OK to look.) Then I heard him give his birthdate, which was a few years after I graduated college. That's when reality hit me like a brick: I was old enough to be a full-grown stud muffin's mother.

Then there was the open house at my daughter's school. Her teacher shared some photos of my adorable kid, but who was that frumpy woman with the enormous glasses and ghastly perm standing behind her? When I asked, the teacher's brow furrowed as she replied, "That's you." (There was no screaming like last time, just a brief tantrum, new contacts and a next-day overhaul at the salon.)

And now, cataracts. The idea of anyone coming near my eye with a sharp object has been a lifelong fear, dutifully instilled by my mother. She had a long list of ways one could "put your eye out" that went way beyond running with scissors. Ophthalmologists with scalpels were no exception.



Time for a kid like me to schedule cataract surgery? Impossible. I'm not 80. I don't even play bingo.

I don't remember much about the surgery. One minute I was begging the doctor to start the joy juice. The next, my friend Julie was driving me home. There must have been a conveyer belt running from the operating room to the parking lot that skipped recovery altogether. They were herding us out like groggy cattle.

But that afternoon, I landed in Oz. Like magic, colors became bright and clear with delicious purples and shimmering greens, luminous yellows and mellow blues. Munchkins were dancing, and the wicked witch was dead. That must be how Dorothy felt.

The following morning, the eye doctor's waiting room looked like it had been seized by pirates. Everyone had an eye patch and satchel of priceless booty—several bottles of exorbitantly expensive eye-drops. Some of my fellow buccaneers brought parrots.

Three weeks later, it was time to fix the other eye. After the IV went in, my blood pressure dropped and I turned green, according to Mary, my designated accomplice. She took off down the hall, screaming for a crash cart. I didn't want to fuss, but Mary reminded me we weren't requesting extra butter at the Waffle House. "You're

paying a fortune for this," she scoffed. "Don't be a wuss."

When it was over, Mary didn't like the post-surgery express to the parking lot, either. "Oh no. She's not getting in my car like that. Charge the paddles and wake her up." Mary can be pretty intense, so the nurses brought refreshments. "Take a sip, sweetie," one said as she put a straw in my mouth. It didn't compute, so I blew as hard as I could and drenched us in ginger ale.

After a platter of fresh fruit and cheese, Mary agreed to take me home. "Can I trust you to rest?" she asked.

Maybe. Assuming the munchkins will keep it down. ☺

EDITOR'S NOTE: South Carolina Living is reprinting some of Jan A. Igoe's previous columns. This "Humor Me" originally appeared in the October 2019 issue. Visit [SCLiving.coop/news/in-memory-of-jan-igoe](https://www.scliving.coop/news/in-memory-of-jan-igoe).



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