

2019 Edition Beaches

The Coastal Observer guide to the season on Waccamaw Neck

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A world to explore



Nature

Sea turtles: After 30 years of monitoring, volunteers find sea turtles coming home to nest.

PAGE 10



Travel

Southbound: Hopsewee plantation is a gateway to the Santee Delta.

PAGE 34

About this issue:

For our annual Beaches edition, the Coastal Observer staff assembles a selection of its reporting on subjects of interest to beachgoers. That includes ongoing activities and places to visit, along with some background about the area known as the Waccamaw Neck. Find more at coastalobserver.com and on Facebook.



History

Woven in time: The rope hammock that grew up at Pawleys Island.

PAGE 17



Food

Hand made: Nothing says summer like ice cream fresh from the churn.

PAGE 24



Fishing

Pawleys Creek: A favorite spot for anglers is hidden in plain sight.

PAGE 39

SAND | Building up the beach



A last look at the groins

BY CHARLES SWENSON
COASTAL OBSERVER

How much! The town plans to place up to 1.2 million cubic yards of sand on the beach from the south end to Third Street. That will cover all the groins.

Beach renourishment was already a goal for the town of Pawleys Island when Hurricane Joaquin arrived in 2015, bringing with it the 1,000 Year Flood. Planning had started by the time Hurricane Matthew arrived in 2016. It continued during Hurricane Irma in 2017 and work would have started right after Hurricane Florence in 2018 but for the last-minute decision by the federal government to help fund the work.

The question for Pawleys Island beach renourishment has always been when rather than if. The answer has now become clear.

The work is on track to be completed before June of 2020. With the delay, the volume of sand in the project has grown. What was proposed initially for 700,000 cubic yards of sand will now involve up to 1.2 million cubic yards. That's the equivalent of 80,000 dump truck loads.

The town had repair work done this year to 22 of the 23 rock and timber groins that trap sand along the beach south of Pawleys Pier. "We're not going to see the groins for at least a year after this," said Ryan Fabbri, the town administrator. They will be covered

by sand.

The project will widen the beach on the narrow south end, where high tides now lap at the pilings of the houses. There will be more than 100 feet of dry sand beach at high tide when the work is completed.

The sand will be dredged from sites between 2 and 4 miles offshore. It will be pumped to the island and then shaped by heavy equipment. "They're going to be working all night," Fabbri said. "It's never going to end."

Residents and visitors who come in the winter and spring will have to get used to the sound of back-up warning signals, he added.

Because the offshore sand doesn't lie in one spot or even in consistent layers in various spots, project engineers will monitor the dredging to make sure the material is "beach quality."

The town will continue to maintain the new beach profile with projects every nine years under an agreement with the Army Corps of Engineers. The life of the project is 30 years.

"We've been hit hard," Mayor Jimmy Braswell said, recalling four years of storms. "It really has taken away what we consider a healthy beach." That's about to change.

How soon! The work can start after Nov. 1 and must be completed by June 1, 2020.

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SAFETY | The beach patrol

Simple steps can help people avoid major problems

BY MARGARET LAMB
FOR THE OBSERVER

Who doesn't love a day at the beach? And while we pack all kinds of toys, amusements and snacks for sun, fun and playing in the ocean, we sometimes forget what we need most – common sense.

"In our field, we tend to take for granted that people know certain things, but they don't," Michael Morris, fire inspector at Midway Fire and Rescue, said. "Bike helmets are a good example."

Morris said the Waccamaw Neck population swells from 25,000 to 50,000 during the summer, and many visitors are unaware of the threat of high temperatures, the basic rules of water safety and just how quickly they can get sunburned. When things go wrong, Midway Fire and Rescue is ready to respond.

Morris said the top five calls answered by Midway from Memorial Day through Labor Day are swimmer-related emergencies, heat exhaustion, dehydration, lost or missing persons and watercraft or boaters in distress.

And for those planning a week or a day at the beach, Morris and the Midway rescue team has some advice:

- Limit your time in the sun. Drink water or Gatorade and avoid alcohol because it dehydrates the body. Never drink alcohol and swim.

- If you strike out on a walk or go for a swim, identify your starting point of reference, such as a house, a walkway or a flag. "Often, people will go for a walk or get washed down the beach while swimming, and when they turn around to come back, they don't know where they were," Morris said. "Take note of your surround-

ings. It'll save a lot of worry and maybe a few extra steps."

- Don't let your children swim without adult supervision. If your children are in the water, you or another adult needs to be in the water with them," Morris said. "And stand between them and the deeper water. Anticipate what can happen."

- If you get caught in a rip current, don't panic. "Float on your back and swim parallel to the shore," Morris said.

And waders take note: A rip current can occur at any depth. Remember standing in ankle-deep water and feeling as if your feet are planted on a tiny island when the water starts to recede, taking the sand with it? "That's a rip current," Morris said. "Rip currents can happen in shallow water too."

- Apply sun block or sun screen 30 minutes before going out in the sun, and reapply often.

- Take items to manage small emergencies, such as a jellyfish stings. "The best way to treat a sting is to pour plain vinegar over the affected area. Then remove the stingers by taking a Popsicle stick or a credit card and scratching it in one direction across the skin. That should dislodge it," Morris said.

- If you're going out on a personal watercraft, in a raft, paddle board or in a boat, wear your life vest and be sure children are wearing theirs. "There's just something about the water," Morris said. "It's very alluring, but you've got to respect it and take safety precautions."

When people do get into trouble, Morris said the team transforms. "When water distress calls come in, they're ready."

Photo 1
Midway's beach patrol. Swimmers in distress top their list of calls.



Tanya Ackerman/Coastal Observer

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BY MARGARET LAMB
FOR THE OBSERVER

Not long ago, a family beach vacation meant sending Fluffy or Fido off to a kennel, booking a pet sitter or depending on the kindness of friends to tend to our best friend's needs and whims in our absence.

But nowadays, as dogs have acquired "human dog" status, they're just as likely to be enjoying some meaningful quality time with the family, lolling in the sand, jumping the waves and dining al fresco with their two-legged pals.

Yep, with all due respect to our significant other, our partner or our spouse, walking the beach at sunrise with our dog or seeing him race after the gulls (before the leashing hour) is well, one of those unforgettable moments.

"It's a different time now," said Dr. Matthew Stone, owner and veterinarian of Animal Hospital of South Carolina in Pawleys Island. "Thirty years ago, we didn't take trips with animals. Now our pets are a big part of our lives. People want to have memories with their dogs and take them on vacation."

And making sure that our beach moments are memorable for all the right reasons requires planning, he said.

First and foremost, pack your pet's medical records. "It's important to take your pet's vaccine and medical records when you travel because you never know what's going to happen," Stone said. "When a vacationing pet comes to my office, I need to have medical and medication history, as well as any medications they're on if they have a chronic illness. It saves a lot of time, and it saves money."

Stone said the overwhelming majority of his "vacation patients" show up with stress and digestive issues with symptoms such as loose stool and vomiting. "Just like us, they might be eating foods or snacks they're not used to, or they may be stressed because they're in a new place," he said.

He encourages vacationers to pack probiotics in powder or pill



PETS | The beach dog
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Tanya Ackerman/Coastal Observer

form or in food to help settle their dog's stomach. A dollop of plain yogurt can also help tame a roiling stomach.

Other culprits in digestive issues include debris, beach critters and even sand. "Don't let your dogs dig in the sand," he says. "You might be surprised by what they'll find, everything from food and garbage to sand crabs."

In the process of digging, a dog can swallow sand and get impacted. When sand gets in their stomach, the moisture and juices absorb it, and it gets hard like cement, Stone said. Symptoms include vomiting, loss of appetite and irregular bowel movements.

"I've had to surgically remove hard sand the size of a baseball from canine stomachs," he said.

And never let your dog drink salt water. "Salt water can be deadly," he warns. "The salinity in the ocean can cause cells to burst, and a dog can get into a real crisis. No amount is good for a dog."

Stone said beach-going dogs are also subject to the same perils as

CONTINUED ON PAGE 7

Photo | Dogs on the county beaches can be under voice control from 7 p.m. to 9 a.m.

Times have changed for leash law

BY CHARLES SWENSON
COASTAL OBSERVER

Dogs that had been kept on a leash by law-abiding owners will have a little more freedom on the beach at Pawleys Island this summer. The town changed its leash law last year to allow dogs to be under voice control of their owners from 8 p.m. to 8 a.m. from May through September.

That brings the town into line with Georgetown County's leash law, which allows dogs on the beach to be off the leash from 7 p.m. to 9 a.m. as long as they are under voice control.

The local laws are at odds with state law that prohibits owners from allowing dogs to run at large when off property they own or rent. The state law doesn't allow for voice control; a dog is "at large" if not physically restrained.

Dogs must be on a leash at all times at Huntington Beach State Park. State law says the leash must be no longer than 6 feet. The conflict with state law led Pawleys

Island to do away with the voice control option in 2009. Town Council restored it after hearing from residents and property owners who said the stricter leash law kept them from playing with their dogs in the surf.

The town had tried to balance tradition with safety concerns and, with the 2009 leash law, allowed dogs to be off the leash in the surf zone. That was abolished because people were just walking their dogs along the water's edge.

In relaxing the leash law, Town Council members acknowledged concerns, such as dogs jumping on or bothering people on the beach and owners who don't clean up pet waste because their dogs are on the move. The council said it would see how the new rules work this year and make changes if needed.

The town ordinance requires owners to clean up any waste. When dogs are on a leash, it must be no longer than 20 feet. There is a \$50 minimum penalty for violations.

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Tanya Ackerman/Coastal Observer

FROM PAGE 6

humans, including sunburn, overheating and riptides, and he urges beachgoers to take precautions.

"White dogs with pink skin are most susceptible to burning, but any dog can get burned where it doesn't have a lot of fur, such as ears, nose and abdomen," he said. "As with us, sunburn will show up within hours."

Don't rub sun block or sun screen on your dog. A dog will lick it off and ingest potentially dangerous chemicals. Instead, keep your dog in the shade or under a tent or umbrella if it is outside for any length of time.

And remember that dogs aren't as tolerant of the heat as people are. "Dogs can't sweat a lot like people do," Stone said. "They pant, but that's not an efficient way to cool down. We've seen heat stroke in dogs on extremely hot days."

He reminds people that dogs, particularly smaller dogs, can get overheated by heat radiating off hot sand or pavement. "Smaller dogs are especially susceptible because they're lower to the surface, and the heat hits their bodies," Stone said.

And who among us hasn't had to race on tiptoes across infernally hot pavement or sand to keep our soles from getting scorched? Our dogs are not immune to a hot surface either.

"Dogs' pads can get burned just like our feet can," said Stone. "If it's too hot for our feet, it'll be too hot for their paws, too. I've seen severe burns with peeling, and burns that require wrapping and ointments."

Stone recommends carrying your

dog over a hot surface or, if that's out of the question, putting booties on its feet. It may draw looks, but your dog will appreciate it.

Stone urges people to limit their dog's time outdoors on hot summer days and to be sure their four-legged friend has lots of fresh water. "Always take a portable water dish," he said.

And on the subject of water, don't force your dog to take a dip with you. "If your dog seems uneasy about the ocean, let him just play on the beach," Stone said. "Waves can scare dogs, even if they're used to lakes or ponds. Dogs can get caught in a rip tide and rolled under the water."

And, just like people, dogs can benefit from a thorough rinsing when they come off the beach. "It's always a good idea," he said. "Sand can get caught or stuck in the fur and cause skin issues."

Stone, who has three dogs of his own and takes them for short visits to the beach, reminds owners to be sure their dogs are socialized before taking them out where they'll be exposed to strangers and other dogs.

"I never discourage anyone from taking a dog on a beach vacation as long as they're prepared," he said. "My best advice is to keep an eye on where they're going and, just as with us, be cognizant of their risk for anything. Dogs don't understand the risk, so we have to make decisions for them to keep risks to minimum."

"And remember - bring a leash and follow the leash laws."

Photo | Just like people, dogs need to rinse off in fresh water after a day on the beach.

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ON THE ROAD | Golf carts

As use grows, state law keeps pace

BY CHARLES SWENSON
COASTAL OBSERVER

There is a state law regulating the use of golf carts on public roads, but until last year there was no penalty for violations. That was a source of frustration for law enforcement, who often receive complaints about golf carts during the summer.

Violations of the law now face a fine of up to \$100.

Golf carts have to be registered with the state Department of Motor Vehicles. That requires proof of ownership and insurance and a \$5 fee. The permit is good for five years, unless the ownership changes.

Only licensed drivers 16 or older can operate golf carts. They need to have their license with them along with proof of

registration and insurance, just like drivers of a motor vehicle.

Golf carts can only be operated on secondary roads where the speed limit is 35 mph or less. They can cross highways or roads with higher speed limits at an intersection. They can only be operated during the daytime.

The law limits golf carts to travel within 4 miles of the registered address. For gated communities, it measures that distance from the main entrance.

The town of Pawleys Island reduced that distance to 2 miles, an option offered by the state law.

In addition, Pawleys Island requires an annual registration. The fee is \$10 and requires proof of state registration and acknowledgment that the owner

understands the state law.

Georgetown County also prohibits driving golf carts on the Bike the Neck path, which includes the bike lanes in Murrells Inlet. (Carts are also banned from Business 17, which is a primary road.) That also includes the sidewalk along Waverly Road which connects the Bike the Neck route with the North Causeway to Pawleys Island.

There is one exception. The bike path along Willbrook Boulevard is open to golf carts. The path was originally built by the Litchfield Co. to provide additional access to Litchfield by the Sea from its nearby developments. It remains open to golf carts even though it connects with the county's Bike the Neck path along Kings River Road and Highway 17.



Photo | On Pawleys Island, a town permit is required to operate golf carts.

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ACCESS | The south end

Scout's project helps people get to the beach

By CHRIS SOKOLOSKI
COASTAL OBSERVER

People who rely on wheelchairs to get around are now able to enjoy the beach on Pawleys Island.

Jake Birchmeier, a Boy Scout with Troop 360 at St. Paul's Waccamaw United Methodist Church, donated a beach accessible wheelchair to the town for his Eagle Scout project last year. He also constructed a shed to house it at the beach access parking lot on the island's south end.

Birchmeier said when he first began to plan his Eagle Scout project, he wanted to do something for the town.

"I started thinking what does Pawleys Island really need," Birchmeier said. He found out Huntington Beach State Park had two beach accessible wheelchairs, but Pawleys didn't have any.

Birchmeier started working on the project in late 2017 and met with Town Administrator Ryan Fabbri to get the town's approval.

"He said they were in need of it and I could build," Birchmeier said.

A contractor who is a friend of the family helped design the shed, which is made of treated wood with thin metal for the roof, sides and door.

"Without him we wouldn't have gotten this done," Birchmeier said. "I'm very happy. I didn't realize it would look this good."

The wheelchair, which costs about \$4,000, was donated by the Pawleys Island Masonic Lodge.

After putting the finishing touches on the structure late last summer, Birchmeier handed over the keys to the town. It's had regular use since.

Every member of the town's police force has a key to the shed, Fabbri said. People who want to use the wheelchair can call 843-237-1698 or stop by Town Hall to reserve it. The length of time a person can use the wheelchair will depend on whether other people have reservations. The wheelchair will not be transported by town employees to other parts of the island to be used. People wishing to use the wheelchair, or someone in their party, will have to provide a driver's license to police to have access to the wheelchair. A police officer will inspect the chair before and after each use to check for damage.



Tanya Ackerman/Coastal Observer

Photo 1
Jake Birchmeier puts the beach wheelchair into the shed.

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WILDLIFE | Sea turtles

In nesting season,

traffic slows to a crawl



Tanya Ackerman/Coastal Observer

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

Volunteers with S.C. United Turtle Enthusiasts are expecting more turtle nests this year after a slow year in 2018.

Photo | Hatchlings found during a nest inventory make their way to the ocean. SCUTE posts a schedule of inventories on its Facebook page.

This season got an early start when a Kemp's ridley nested on Kiawah Island on April 26. Kemp's ridley is a rare and endangered species that nests during daylight hours.

Locally SCUTE volunteers began their daily, daylight walks in search of turtle tracks in early May.

"We've gotten off to a great start," said Mary Schneider, who oversees the volunteers on Pawleys Island and in North Litchfield. Last year those two areas only accounted for 16 nests after 32 nests in 2017.

"We did not have a good number of nests," Schneider said. "Last year was a real downer for the whole state."

Betsy Brabson, who oversees the SCUTE volunteers at DeBordieu, Hobcaw Beach and North Island, said last year was discouraging for her group.

"When you have a lot of new volunteers they can't wait to get their hands on a turtle nest," Brabson said.

DeBordieu had 41 loggerhead nests and one green nest in 2017 and only 18 loggerhead nests in 2018. Hobcaw had 34 loggerhead nests in 2017 and only six in 2018. North Island had 238 loggerhead nests and one green turtle nest in 2017 and only 108 loggerhead nests in 2018.

"This year we're really hoping for a better season," Brabson said. "We're fastening our seatbelts for what we hope will be a great season."

There were 5,250 nests on the South Carolina coast in 2017. The first one was April 30 on Isle of Palms. The last one was Aug. 27 at Garden City. The first nest to hatch was July 5 on Bulls Island. The last one was Nov. 13 at Garden City.

Last year, there were only 2,767 nests on the South Carolina coast. The first one was May 8 on Daufuskie Island. The last one was Aug. 29 on Hilton Head. The first nest to hatch was July 8 on Edisto. The last one was Oct. 22 on Hilton Head.

Cape Island in the Cape Romain National Wildlife Refuge is always one of the state's most prolific areas for nesting. In 2017 it had 1,338 nests. In 2018 it only had 518.

Schneider said the drop in nests was due to colder weather in early

CONTINUED ON PAGE 11

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How to help

Only one of every 1,000 sea turtle eggs that hatch will survive into adulthood. Here are some ways to increase the odds:

Flip the switch |

Turn lights off near the beach from May through October, and close blinds and drapes on windows that can be seen from the beach. Hatchlings emerge at night and are attracted to the sea by the moonlight on the water. Studies show artificial light causes them to alter course and can keep them from reaching the water.

Pick up trash |

Plastics have emerged as a new threat in recent years. Turtles mistake bags for the jellyfish that are a part of their diet. A loggerhead that stranded at Pawleys Island a few years ago had "an impressively large amount of plastic" in its system, a biologist said.

Don't leave plastics behind on the beach. Better yet, avoid single-use bags.

Do not disturb |

If you come upon a nesting turtle or a hatching nest, keep your distance. Don't use flashlights to get a better view or take flash photos. The lights disorient the turtles.

It is a violation of federal law to harass or interfere with sea turtles.

Fill in holes |

Even small holes dug on the beach can trap hatchlings, causing them to die in the sun. Some holes could trap an adult turtle.

Don't leave stuff |

Chairs, umbrellas and other items left overnight on the beach can deter adult turtles from nesting and impede hatchlings as they try to reach the sea.



Tanya Ackerman/Coastal Observer

FROM PAGE 10

2018, which kept the ocean water temperature lower for a longer period of time. According to biologists, turtles prefer water that is 75 degrees or above.

"That was a major factor in last year's lack of nesting," Schneider said.

All the area's beaches saw a drop in nesting last year: Huntington Beach State Park, 23 in 2017, 11 in 2018; Litchfield by the Sea, five in 2017, three in 2018; and Litchfield Beach, 25 in 2017, one in 2018.

This year marks the 30th anniversary of the S.C. United Turtle Enthusiasts, which means some of the hatchlings that SCUTE volunteers helped many years ago are now mature enough to be breeding. Female turtles return to the area where they were hatched to lay their eggs.

A decade ago SCUTE teamed up with the state Department of Natural Resources to do DNA testing on every turtle nest that is inventoried. In 2017 testing showed that 1,388 of the turtles that laid eggs had not nested in the state since DNA testing began. In 2018, 786 new nesters were documented. DNR testing also showed in 2017 that mother and daughter turtles nested in Georgia, and the same turtle nested seven times on Litchfield Beach.

"Her site fidelity is very narrow," Schneider said.

The first nest inventory in the Pawleys Island and Litchfield area should be before the end of July.

"It will be a better time to educate people," Schneider said. "More visitors at that time."

Schneider posts inventory dates on Facebook and at the old Pawleys Island Town Hall.

SCUTE volunteers don't "nest sit" as the time for hatching approaches.

"The South Carolina Department of Natural Resources discourages that," Schneider said. "We do not go out in the night to see if it's hatching or is close to hatching."

Volunteers also never post a hatching date on the signs that mark the nests, fearing people will figure out the date and disturb the nest.

Photo |

SCUTE volunteers share information about sea turtles during a nest inventory on Pawleys Island.

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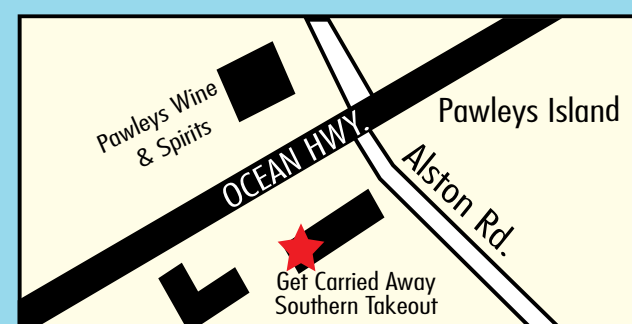
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Frothing at the shore

BY CHARLES SWENSON
COASTAL OBSERVER

A fringe of beige foam is common along the shore in the wake of a storm at sea. Hurricane Florence last year was no ordinary storm.

Florence caused record rainfall in parts of the Carolinas. Some of it made its way to the ocean through Winyah Bay. By the time it arrived, so did Tropical Storm Michael, the remnant of a Category 4 hurricane.

Defying the notion of storm surge, a sea of foam crept over the sand as whisked up the wind and waves. The pace was glacial except when a gust sent a blizzard of bubbles flying across the nearby street.

Stormwatchers who drove to the south end parking lot on Pawleys Island in search of pounding surf stopped on Springs Avenue to watch as the foam rose 4 to 5 feet over a vacant lot. Windows rolled down. Cell-phones recorded the progress.

"It's actually a fascinating phenomenon," said Erik Smith, a research associate professor at the USC Baruch Institute for Coastal and Marine studies and the manager of the North Inlet-Winyah Bay Estuarine Research Reserve. "This was unusual."

Sea foam is common. Like the bubbles at the crest of a breaking wave, it is created by organic matter in the water that traps the air when the water is agitated. Gather sea water in a glass jar and you'll see the particle. Give it a good shake and you'll see small bubbles form. That's sea foam on a small scale.

Flooding sent water high into the flood plain, where the vegetation turned it dark with tannins and humic acids. "Think sweet tea," Smith said. "You steep all that organic matter that is in the tea leaves."

The floodwater that flowed through Winyah Bay carried all that extra organic matter into the ocean. "We saw out into the coastal oceans concentrations that are seldom seen," Smith said. "This was really a dramatic event in terms of the amount of water that came down."

The color was darker than the usual "black water" of the rivers and



Charles Swenson/Coastal Observer

it flowed farther offshore.

Then came Michael. After a few calm days, the sea was stirred up. "When you mix and churn up the water with wind and waves, that water starts to foam," Smith said.

The foam appeared all along the coast, but it collected at the lot on Springs Avenue because the 60-foot-wide lot where a 1950s-era beach house had been torn down had nothing but a few skeletal timbers from an ancient seawall to halt its progress. Winds around 40 mph swirled between the houses on either side catching the foam in the vortex.

The road didn't flood. With the passage of high tide, more drivers ventured out for a look, drifts of beige foam mingling with red brake lights. The foam eventually became a residue with the organic matter breaking down in the sunlight.

"All bubbles will burst," Smith said.

Photo | Sea foam covers a lot on Pawleys Island to a depth of nearly 5 feet.

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MURRELLS INLET | Clearing the waters



Looking out for the resource is a year-round effort

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

A man-made oyster reef in Murrells Inlet grows a little larger each year thanks to the efforts of the Waccamaw chapter of the Coastal Conservation Association, the state Department of Natural Resources, and the Rotary Club.

Approximately 350 30-pound bags of oyster shells were dropped into the inlet across from Crazy Sister Marina last summer. It was the fifth straight year the biodegradable bags were added to the reef at that location.

Photo 1
Michael Hodges, left, leads the volunteers in building the oyster reef.

CCA wants “a tangible project that people in the community can be involved in and see that we’re putting our monies actually into the creek and not just in fisheries and the legislature,” said Chris Hawley of the conservation association. “This is a good project for people to get involved in.”

The local project is part of a wider Natural Resources effort called the South Carolina Oyster Recycling Enhancement Project. Michael Hodges, a biologist with the agency, said SCORE started in 2001, and now there are 98 reefs at 28 sites.

Hawley said he can see how much the Murrells Inlet man-made reef has grown since the first bags were dropped in 2014. “We’re actually creating an oyster reef,” he said. Along

with providing a safe place for small fish, which attract large fish, Hawley said the oysters also clean the water. One adult oyster filters two-and-half gallons of water per hour, according to Natural Resources.

“There’s a lot of fuel and oil in the water and they help to clean the creek and the inlet,” Hawley said. “That’s a lot of filtration. It’s absolutely critical. ... It’s very, very impactful for the creek.”

“All the extra water we get in to here is the runoff from the road and with the growing size of Murrells Inlet, keeping water quality and habitat is important,” said Matt Burroughs, a member of both the conservation association and the Murrells Inlet Rotary Club. “We all came here to be in the inlet so we want to keep it clean and keep it healthy so that our kids can have it and our grandkids can have it.”

Hawley said the man-made reefs also help with erosion. “It keeps that spartina grass from getting hammered by the boat wake,” he added.

Burroughs volunteers every year to help place the bags of shells into the inlet, usually with his two children. This year he was alone because both his kids were at camp.

“I enjoyed getting together and helping out Murrells Inlet and helping out the water quality as well as helping to build a habitat,” Burroughs said. Water quality of the inlet is important, Burroughs added, because it is one of the few saltwater inlets left.

THE BAGS OF SHELLS that were dropped last summer were packed in Charleston and driven up the coast to Murrells Inlet. In recent years, Natural Resources has expanded its collection program into the Upstate, in Greenville and Spartanburg.

Shellfish season closes May 31 and won’t reopen until Oct. 1.

Burroughs said locals or visitors who want to recycle oyster shells can place them in collection bins behind the Murrells Inlet-Garden City Fire Department headquarters and Inlet Affairs. Both are located on Business 17. Shells are also accepted for recycling at Clambake Landing off Highway 17 at the north end of Huntington Beach State Park.

Burroughs said shells that are collected locally are brought to Hobcaw Barony to be dried and bleached in the sun before being bagged.

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FOURTH OF JULY | The parades

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BY CHARLES SWENSON
COASTAL OBSERVER

Red, white and blue will stretch from Murrells Inlet to North Litchfield to Pawleys Island as this year's Fourth of July parades will all be under way at the same time.

The tide dictates a 9 a.m. start for the Murrells Inlet Boat Parade. Boats assemble at Garden City Point and make their way down the main creek to the Marshwalk, then south to Morse Park Landing. The first leg takes about an hour, which means the boats will arrive for most spectators about the same time that the golf carts leave the starting line for the North Litchfield parade and the floats start their trip from the South Causeway for the Pawleys Island parade.

So this year, the participants will have to exercise their freedom of choice.

Pawleys Island, which began holding parades in 1966, always starts at 10 a.m. (except when July 4 falls on a Sunday). The route goes south from the South Causeway, loops through the Bird's Nest section and heads back to the north end. Another loop gets the floats off the island at the North Causeway.

Floats must register, either at Town Hall (\$15) or the starting line (\$20). The cost includes a T-shirt. There are trophies for the best floats, the two best house decorations and \$250 for the best musical entry.



Tanya Ackerman/Coastal Observer

North Litchfield, where parades began 30 years ago, isn't so formal. There is no announcement, no entry fee, no sponsor. People just show up on Hanover Drive in front of Kitty Clay's house at 10 a.m. Last year, 141 golf carts took part along with dozens of cyclists.



Chris Sokoloski/Coastal Observer

The one (unwritten) rule for the parade is no internal combustion engines.

The Murrells Inlet parade first launched in 1983. There is a \$5 entry fee for boats that want to be considered for a trophy. There are also awards for the best dock decorations.

The theme for the boat parade this year is "Liberty, justice and a good time for all!"

Top spots for viewing are along the Marshwalk, the seawall behind Belin Memorial United Methodist Church and the Jetty View Walk near Morse Park Landing. There is usually some water that sprays out of the creek along the way, but organizers frown on water balloons or anything else that creates litter.

Fireworks |

When you celebrate the Fourth, remember fireworks are banned on Pawleys Island. County beaches have fireworks-free zones, including Litchfield by the Sea. Watch for signs.



Tanya Ackerman/Coastal Observer



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Charles Swenson/Coastal Observer

HISTORY | Litchfield Beach

When beach lots sold for \$1,200, people said the sellers were crazy

BY MARGARET LAMB
FOR THE OBSERVER

Photo
The sale of Litchfield Plantation in the late 1950s led to the development along the oceanfront at the Litchfield Beaches.

Just north of “arrogantly shabby” Pawleys Island lies its upstart younger sister, Litchfield Beach.

Thoroughly modern, but with a laid-back vibe and three miles of sandy beach stretching from Litchfield Drive to Inlet Point, Litchfield has drawn families to its shores for generations.

If Pawleys Island provided respite for planters escaping the ague and fever from the swamp miasma, the developers of Litchfield Beach in the 1960s advertised “happiness for sale,” a sportsman’s paradise promising aquatic sports, duck hunting and an abundance of deer, quail and turkey.

The strategy paid off for the tight knit foursome of businessmen who ignored skeptics and used their money, their connections and their business savvy to transform woods, mud and shells into a year-round vacation destination.

In 1957, James B. “Jimmy” Moore Sr., partnered with Howard Hinman, manager of International Paper, Craig Wall Sr., president of Canal In-

dustries in Conway, and Bill Miller, owner of Miller Outdoor Advertising Co. in Greenville, to buy Litchfield Plantation from Parker Lumber Co. in Sumter. The property extended from the Waccamaw River to the Atlantic Ocean.

Moore, who hailed from Andrews, practiced law in Georgetown and was counsel for International Paper Co. and other area industries. He also was a staunch advocate for economic development in Georgetown County. “They wanted to develop the beach, and Mr. Moore also wanted to use the plantation for duck hunting and to woo business and industry to Georgetown County,” said E. Stone “Stoney” Miller, whose late father, E. Stone Miller, later joined the business venture.

They formed The Litchfield Co. and opened a business office at what

is now the corner of Litchfield Drive and Highway 17, next to the old Big Top restaurant.

NEVER MIND that they had a few obstacles to overcome. Highway 17 was a lonely, two-lane blacktop traveled by families on their way to the bright lights of Myrtle Beach. And even if they had stopped, they couldn’t have gone to the beach because there was no access from Highway 17. The men’s first choice for a beach name, Brookgreen Beach, had to be scuttled because Brookgreen Gardens objected, said James B. “Jimmy” Moore Jr., a Georgetown attorney and the son of the late Jimmy Moore Sr.

Later, when the office was moved across Highway 17, they didn’t even have to stop traffic to make the move. “That’s how quiet things were,”

said Miller, who followed in his late father’s footsteps and is owner and broker-in-charge of Litchfield Real Estate.

Still, marketing began in earnest. Miller said his father was a born salesman. A brochure from the early 1960s touts “happiness for sale” in the heart of the Palmetto State’s plantation region.

The asking price? \$1,200 apiece. “I remember my Dad repeating they were called ‘those crazy boys who are developing that beach,’” Miller said.

Procrastinators paid a price; lots increased to \$5,000. Make that \$5,000 for two lots – one oceanfront, one on the canal and stock in the company. Later prices increased to \$15,000 for the same deal.

Miller’s father hired retired military colonels to work their connections and bring retiring officers to the area by promoting the proximity to the Myrtle Beach Air Force Base.

Wallace Pate Jr., a Greenville entrepreneur whose father launched Wunda Weve Carpets and was an investor in the Litchfield Inn and later developed

CONTINUED ON PAGE 16

South Litchfield

There is Litchfield Beach and North Litchfield Beach. Though often used for the former, there is no South Litchfield. The name could apply to Pawleys Island, if folks there were interested.

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Coastal Observer photos

FROM PAGE 15

DeBordieu, was brought in to run the company. "The others had full-time jobs," Moore said.

Pate used his Greenville ties to market the lots. His success at luring Upstate residents to the coast has led some to refer to the beach as "Greenville by the sea."

Meanwhile, the four men used their connections to get the causeway built and a canal dug to create more waterfront lots.

"I remember seeing the drag lines and the barges," Moore said. "The material they dredged was used to build up Sportsman Drive because it was just mud and shells."

His father, who had served in the state House of Representatives for three terms beginning in 1948, used his influence to expedite construction.

Saltwater intrusion was affecting the Pee Dee and Black rivers and impacting the water supply for International Paper and for Georgetown. "The legislature allowed the paper mill to build a canal straight from the Pee Dee and pump water under the Black River to supply water, and International Paper later gave Mr. Moore the barges," Miller said. "He sold them to help pay for the construction and dredging."

Miller, whose family first lived on Sundial Drive in one of the few houses at Litchfield Beach, said year-round living was "quiet and slow."

He remembers driving on the beach with his parents. "Our family had moved from Florence for my dad's business. My two sisters were in high school, and they weren't happy to be moving here. I spent a lot of time fishing and boating and couldn't wait until summer when my friends would come to the beach."

Bill Miller's son, also named Bill Miller who is still with The Litchfield Co., remembers riding to Litchfield from Greenville with his father 26 weekends in a row when he was a child.

"It was pretty lonely," said Miller, who moved to Litchfield in 1981 to oversee the development. "Besides Brookgreen and Pawleys, the biggest activity was the children's train ride at Retreat Beach when it was owned by International Paper Company."

But not for long. As lots sold and business grew, so did the ventures, and so did the number of vacationers. The Litchfield Co. brought in new partners and formed a separate entity to build the iconic Litchfield Inn and the nine Litchfield Villas next door.

"The villas were the first and probably the only co-op in South Carolina because South Carolina had not passed a condominium law," Moore said.

Developers and investors looked north and west as the Palmetto State's coast emerged as a tantalizing spot for northern retirees and vacationers.

IN THE 1970s, when International Paper sold its beachfront property, a group of investors, including Moore, Bill Miller and Foster McKisick of Easley, began to develop what is now Litchfield by the Sea. In the early '70s, they also bought North Litchfield Beach from the Boyle family of Sumter. Later, they built Inlet Point, Salt Marsh Cove, Litchfield Country Club and Willbrook.

More than 50 years later, family members of the developers say their fathers' vision was realized.

"All of these men remained friends for the rest of their lives," Bill Miller said. "The results that they achieved and the pride that they took show through to this day."

"I think my father would be very pleased," Moore said. When they laid it out, they provided for unrestricted beach access. If someone in the public could find a parking space, they could use the boardwalks."

Stoney Miller agrees. "The lots are good-sized. They tried their best to put restrictive covenants to protect the sand dunes and required houses to be set back behind the dunes. And for the most part that has worked out well," said Miller.

"Litchfield has been a great family destination," Moore said.

Photos | Foster McKisick, left, became CEO of the Litchfield Co. Jimmy Moore Sr. was one of the original investors.

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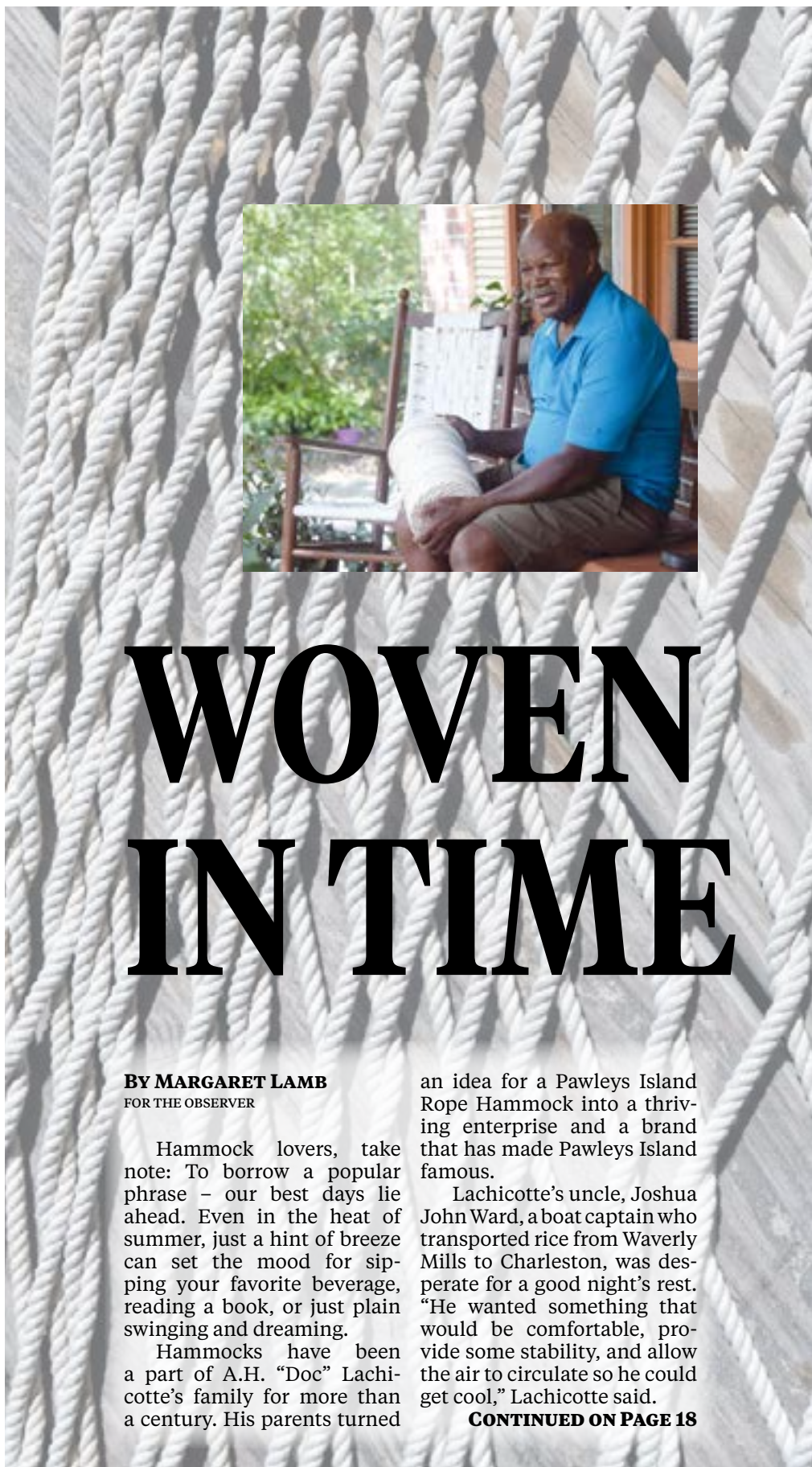
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HISTORY | Pawleys Island rope hammocks



WOVEN IN TIME

BY MARGARET LAMB FOR THE OBSERVER

Hammock lovers, take note: To borrow a popular phrase – our best days lie ahead. Even in the heat of summer, just a hint of breeze can set the mood for sipping your favorite beverage, reading a book, or just plain swinging and dreaming.

Hammocks have been a part of A.H. “Doc” Lachicotte’s family for more than a century. His parents turned

an idea for a Pawleys Island Rope Hammock into a thriving enterprise and a brand that has made Pawleys Island famous.

Lachicotte’s uncle, Joshua John Ward, a boat captain who transported rice from Waverly Mills to Charleston, was desperate for a good night’s rest. “He wanted something that would be comfortable, provide some stability, and allow the air to circulate so he could get cool,” Lachicotte said.

CONTINUED ON PAGE 18

Photo | Marion Grate is one of the few people who still weaves hammocks.

Tanya Ackerman/Coastal Observer

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FROM PAGE 17

That was in the 1890s. Ward's most important contribution to the art of hammock-making was the spreader bar, which kept the hammock bed wide. A history compiled by Pawleys Island Hammocks, explains "Cap'n Josh took staves - that is, slats - from wooden oak storage barrels and sawed them to his selected size, boring holes in them at equal distances apart. He then fed the rope ends from a standard mariner's clew knot through the newly bored holes, tying each threaded rope to a looped end of his woven hammock bed. This way, the only knots were away from the hammock bed itself."

The heavy rope and double-latch weave kept it strong and secure, and the cotton made it soft.

By the time Ward had designed his hammock, his grandfather-in-law, Philip Lachicotte, had a thriving enterprise, including a rice mill, a lumber mill, a shipyard, a barrel and nail factory, and a marine railway at Waverly Plantation.

Entrepreneurship was in the Lachicotte DNA. In the 1930s, Lachicotte's parents, Herbert "Doc" Lachicotte Sr. and his wife, Virginia, began making hammocks at their Pawleys Island house, Tamarisk.

"Our entire family was involved," Lachicotte says. "The rope came from Maryland. My sisters and I helped make hammocks, and my mother sold them at a gift shop next to our beach house on the island."

Lachicotte recalls weaving hammocks and earning \$1 a day from age 12 until he went off to Clemson. "I didn't have a choice, but I enjoyed it," he said. "It gave me a little spending money."

In 1938, when the highway from Georgetown to Myrtle Beach was paved, the family purchased land on Highway 17 and opened The Hammock Shop, where they sold the hammocks. The hammock's reputation was spreading, mainly by word-of-mouth. And as the business grew and the hammock-moving business expanded across Highway 17, so did the family.

Lachicotte married and brought his wife, Martha, a Winnsboro native, to Pawleys Island. "She was creative and good at merchandising, and she was a big part of our success," Lachicotte said.

In 1958, "things began to take off" when the couple demonstrated the hammock at the New York Flower Show. "We signed Hammacher Schlemmer, W.H. Sloan, and Abercrombie and Fitch," Lachicotte said.

As Lachicotte expanded his interests, including a nursery and a real estate business, he sold the hammock-making enterprise in 1983 to Phil Prince of Spartanburg, a close friend and former classmate at Clemson, and Prince's two sons, Kevin and Jim.

"I was interested in other opportuni-



Tanya Ackerman/Coastal Observer

Doc Lachicotte | He expanded the family hammock business in the 1950s.

ties," Lachicotte said.

Jim and Kevin had grown up spending vacations and weekends and many a day in a Pawleys Island hammock at North Litchfield Beach.

"We thought this was a great opportunity, and we were very familiar with the hammock," said Jim, a Myrtle Beach attorney. Although they wanted to take the operation to a new level, they also wanted to preserve the "cottage industry" feel of the business.

The Princes expanded the facility, developed a national marketing strategy and hired national marketing representatives. At its the peak, the business was making and shipping nearly 100,000 hammocks annually. Through all of the expansion, preserving the local culture was important to the Princes.

"Even though from the road we looked like a manufacturing plant, we tried to keep a family atmosphere inside," Jim said. "We had 75 employees locally, and 97 percent were from four or five local families."

In 1997, the Princes sold the business to Hatteras Hammocks of Greenville, N.C.

Local residents continued to make the rope hammock. Brothers Lewis and Marion Grate repaired hammocks and wove them for many years with rope provided by Lachicotte.

"People heard about Lewis by word of mouth," said Patricia Grate, Lewis' wife. "Sometimes people would just come to our door needing a hammock repaired or made."

CONTINUED ON PAGE 19

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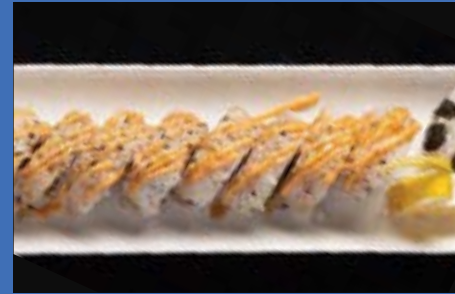
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Tanya Ackerman/Coastal Observer

“You’ve got to be sure your knots are strong.”

Marvin Grant | Hammock weaver

FROM PAGE 18

Lewis Grate said he learned the craft as a teenager from Lachicotte.

“He’d come home from Clemson and teach me. Later, I worked for him and then the Princes. What Doc Lachicotte taught me made me a living. He is like a brother to me.”

Marion still makes the hammocks on request and repairs chairs with rope, as well. “If I can get the right kind of rope and the wood, I’ll make a hammock,” he said. “I’m a craftsman, and I want to do it right.”

IN THE ORIGINAL Hammock Shop on Highway 17, Harry Woodbury and Marvin Grant, who learned the craft from his aunt Evelyn Nolan in Plantersville, weave hammocks and spin yarns – the story kind – at the weavers shop.

Grant, a native of the Bronx, shares his knowledge and his stories with equal doses of enthusiasm. Part teacher-part entertainer, Grant was honored in 2012 with the Jean Laney Harris Folk Heritage Award, presented by the General Assembly to practitioners and advocates of arts significant to communities throughout the state.

On a summer morning, Grant showed Russell Davis, a firefighter from Greenville, how to make a hammock.

“First, you take the rope, and then you tie it around this peg here,” he said as he demonstrated the technique. “And you’ve got to be sure

your knots are strong.” About 30 minutes later, Davis left, proudly carrying a foot of woven rope, the top end of the hammock.

Then Grant began to explain some of the nuances about materials. DuraCord, a synthetic fiber, is used more widely than rope. “DuraCord, can’t take extreme heat,” he said. “It’s waterproof, but it wouldn’t last in the tropics or in Texas. Cotton will last, but you’ve got to keep it dry.”

Hammocks also come in various sizes, ranging from the 65-inch-wide presidential hammock to the 48-inch width.

A few minutes later, a trio of young children showed up to watch Grant.

“Come on around here.” He nodded with a smile. “I’m not opposed to using child labor.” Then he began to show them the intricacies of making a hammock.

Grant wants to teach a younger generation and is encouraged by their enthusiasm. “It’s not hard to make a hammock, but it’s not for everybody,” he said. “If you’ve got patience, you can do this; if you ain’t got no patience, you can’t make a hammock.”

They’re comfortable too. “Once you get in one, it can be hard to get out, especially if you’re older,” he said. “And when you get real comfortable, it can be real hard. If your cook is in the hammock, your dinner gonna be late.”

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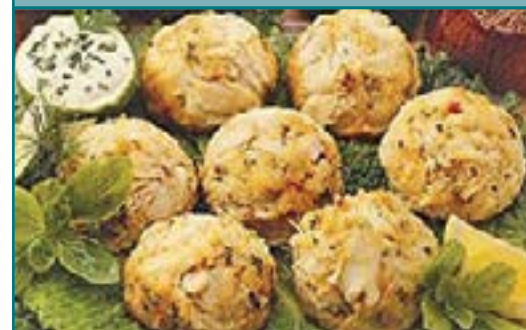
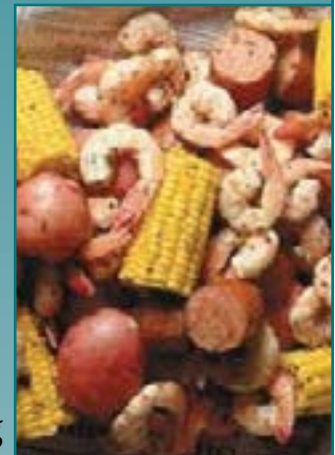


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Beaches

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INSIDE THIS SECTION

Books: Pawleys history is like a family album Page 26

Traditions: Sweetgrass baskets go from craft to art Page 30

Southbound: Coastal village with simple charm Page 35



The simple art of doing nothing

BY MARGARET LAMB
FOR THE OBSERVER

The art of doing nothing is really something. ¶ Ah, the beach vacation. That all-important getaway when we can renew, recharge and return to the real world ready to rejoin the rat race. ¶ But some of us never leave the go-go world we dream of leaving behind. We're thinking of work, worrying about what we've left behind or the projects awaiting our return. ¶ And with multiple devices – a cell phone in the pocket, an iPad on the bedside table and even a laptop on the kitchen table – staying connected is merely one irresistible click or keystroke away. ¶ Is there really is such a thing as a true getaway anymore?

CONTINUED ON PAGE 22

The simple art of doing nothing

FROM SECOND FRONT

"Yes," Dr. Amy Webb said unequivocally. "You have to accept the invitation."

Webb, a local psychologist and executive coach, said a vacation is an invitation to choose.

"It comes down to whether you want more of the same or whether you intend to take full advantage of everything there is to do – or not to do," Webb said. "Your vacation is an invitation to shift into 'be' mode instead of 'do' mode."

Webb said the brain never quits, and we all need to give ourselves permission to lay down our agenda and change our pace.

"Otherwise, we're living on fumes and adrenalin," she said.

Webb, who took her first two-week vacation, coincidentally to Pawleys Island, 20 years ago, said

And how do you disengage?

For starters, Webb said, you have to set your intention. "Ask yourself, 'What do I want to be true for me at the end of this vacation?' Visualize this as already true. Write it down. And think about what relaxes you. When I go somewhere, I think about how I want to be when I'm there."

She offers the following advice. "Practice slowing down. Savor everything. Unplug as much as possible. Turn off your devices and disengage from anything that links you back to the life you were living. Otherwise, you've just changed chairs."

Wherever you are, pay attention. Notice your surroundings, and practice being present. "Be mindful of your setting, psychologically and socially," she said.

Dru Michael Wendt, a yoga teacher at Island Wave Yoga in Pawleys Island, echoes Webb's advice. "We have to get better at relaxing," Wendt said. "It usually takes a couple of days to relax and begin doing nothing. A relaxed body is more sensitive and records what you're seeing, hearing and feeling. There's no code red."

Wendt encourages people to be aware of, and immerse themselves in, sensory experiences. "Ask yourself, 'What am I smelling? What am I seeing? What am I hearing?' Listen to the birds and the ocean and just watch the waves. Feel the sunlight, the breeze and the sand beneath your feet. Inhale the salt air deeply. It all feels like love."

Even though most beach vacations are typically family time, Wendt tells people to carve out time just for themselves.

"Solitude can be restorative," he said. "Try to find some time to be alone. Focus on nature. Our area is blessed with natural beauty and is truly a paradise in summer. Huntington Beach State Park, Brookgreen Gardens and the public paths and trails are ideal places for connecting with nature and with oneself."

Webb said by disengaging for a week – two if you're lucky – you'll return home with more than memories.

"You might be surprised by your own capacity to relax, and by how it benefits your overall energy. You might just learn how to bring a bit of vacation mindfulness and ease into your everyday life," she said.



Tanya Ackerman/Coastal Observer

Photo | It was easier to disengage before the era of smart phones.

disengaging from her workaday life in Greensboro, N.C., changed the way she took vacations.

"It was magical," she said. "I read, I slept, I walked on the beach, looked at shells and sat on the beach. I didn't think about my job and all I had left behind at home. And when I returned, I was recharged and ready to work. That refresh fortified me for months."

She admits that disengaging was easier then because it predated the ubiquitous cell phone, but she and her husband still practice digital minimalism when they're on vacation.

So if your email is open and you're itching to hit "reply" to your cousin's query about the family reunion menu next month as soon as you check Twitter and Facebook and just before you sneak a peek at your company's intranet news page, you might want to ask yourself, "Why do I resist slowing down and relaxing?"

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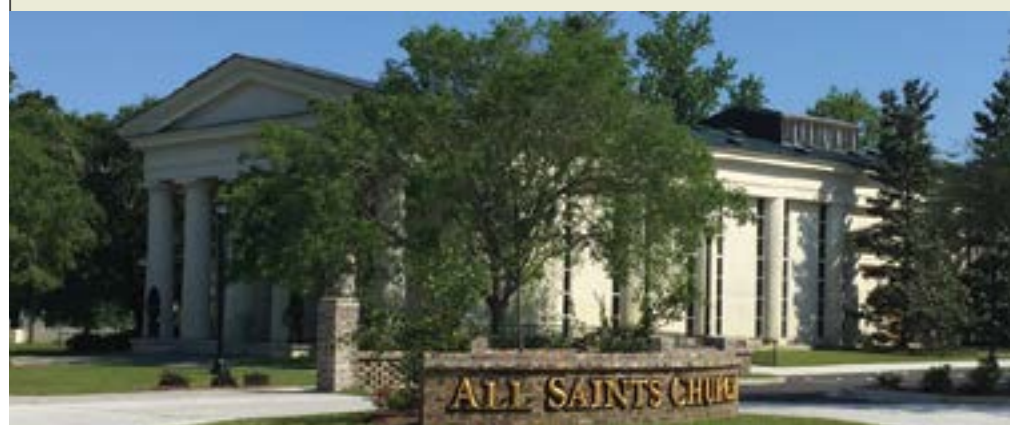
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Good to the last drop



BY CHRIS SOKOLOSKI
COASTAL OBSERVER

Nothing is more cooling on a hot summer day than ice cream. It's also a tasty treat on a cold winter's night.

Nowadays you can usually find some sort of ice cream product at most gas stations, dollar stores, souvenir shops and convenience stores, and of course ice cream shops.

What's harder to find is ice cream made in the same place where it is served.

Adam Kirby, chef and co-owner of Bistro 217 and Rustic Table, grew up making homemade ice cream with his grandparents.

"If you can make it why buy it?" Kirby said. "You can just tell the difference between homemade and one that's just full of corn syrup and fake milk. People are putting so much other things in the ice cream that don't need to be in the ice cream."

Kirby's staff uses an old-fashioned, electric churn complete with rock salt on top to make ice cream. The only ingredients are cream, eggs, sugar and any additional flavor, like chocolate. Preparation takes about 15 minutes and churning takes 30.

The machines are so loud, Kirby said, that everybody in the restaurant knows when they finished in the afternoon.



Photos | Ford Bryant, top, raises a cone of vanilla ice cream at Gilbert's during a visit last summer. Above left, Pierce Culliton measures ingredients in the kitchen at Franks. At right, ice cream served up in chilled cups at Bistro 217.

Kirby "keeps it simple" at Rustic Table: vanilla, chocolate and strawberry. He said they go through two or three gallons a day.

Bistro serves about 10 to 12 flavors including key lime pie, chocolate cayenne, mint chocolate chip - using mint grown by Kirby - roasted banana, salted caramel and cinnamon pecan.

"We make a lot of ice cream there. [The churns] are always running," Kirby said. "Bistro sells tons of ice cream."

An old-fashioned churn with rock salt is also used at Frank's and Frank's Outback. Chef Pierce Culliton said it is "very important"



Photos by Tanya Ackerman/Coastal Observer

for them to make the ice cream in-house.

"We get to control what's in it, what it tastes like," Culliton said. "It just feels better making it ourselves. We know the exact ingredients and we know everything that's in it if anybody has any questions."

Culliton starts with a custard made with eggs, cream and sugar and chills it overnight to become the base of the ice cream. He then adds an extra flavoring and into the churn it goes. Culliton also has a simpler recipe that uses sweetened condensed milk instead of the custard base and can be made and ready to eat in about 45 minutes.

Oreo cookie is the most popular flavor at both restaurants, Culliton said. Frank's used to have a Milky Way ice cream on the menu but the recipe was lost and attempts to recreate it were unsuccessful.

"It was really, really good," Culliton said.

On average Frank's and Frank's Outback go through a couple of gallons of ice cream a week, more in the summer.

Culliton said occasionally they will buy some vanilla ice cream just to keep up with the demand.

Debbie Gilbert and her daughter Angela, Maryland natives, opened

CONTINUED ON PAGE 25

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Tanya Ackerman/Coastal Observer

FROM PAGE 24

Gilbert's Ice Cream in May of 2017.

"It's something that we always wanted to do," Angela said. "We always wanted a small, little seasonal business."

Photo 1
Angela Gilbert combines cream and vanilla before pouring the mix into a churn.

Their ice cream starts with 14 percent fat cream poured into an oversized plastic measuring cup, stirred and then poured into a commercial ice cream churn that is about the size of a small washing machine.

After 16 minutes in the churn the ice cream is poured into reusable plastic containers, which are less susceptible to freezer burn, Debbie said, and then put into the freezer for a minimum of two days, although Angela said two weeks is "ideal."

"The more sugar it has the longer

peanut butter.

There are also seasonal flavors like pumpkin, peppermint, apple pie, maple walnut and egg nog.

"We'll sit in here and try different flavors and it's fun," Angela said.

But not always successful. Candy corn "was not good," Debbie said. "But the kids liked it."

Butter pecan was also a struggle. Their first batch was so bad they changed the recipe. "Now we sell it like crazy," Debbie said.

Debbie said ice cream is so popular because it invokes memories of childhood. People come into the shop and tell them stories all the time.

"This is a good memory," she added. "It's a happy place."

A recipe to try in your own kitchen

Here is the basic recipe for ice cream used at Frank's and Frank's Outback. Mix all the ingredients together and place inside an ice cream churn.

- 1 14-ounce can sweetened condensed milk
- 1 pint half and half
- 1 pint heavy whipping cream
- 1 quart milk
- 4 pounds rock salt (sold in boxes as ice cream salt)
- 1 bag crushed ice
- Plus flavoring of your choice

In the container of an ice cream maker, add half and half, heavy whipping cream and sweetened condensed milk. You can include the flavoring of your choice.

(Frank's adds Oreo cookies.) Stir to combine.

Add enough regular milk to the line on the ice cream container.

Cover the ice cream maker lid and place in the other container that holds the metal container of liquid. Secure and lock in place.

Add a layer of rock salt (about 2 cups around container) and a layer of ice and repeat layers of salt and ice until you cover the top of the machine.

Note: Be sure to keep watching the churn and adding rock salt and ice until the ice cream is made.

Plug in and let the machine run for 30 minutes or until it stops.

Cover the machine with a towel for 10 minutes. Serve.



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A Sample of our Lunch Menu

Fried Seafood Sampler

flounder, shrimp, scallops, oysters, fried okra, yellow stone ground grits, drunken cocktail, dill tartar

Crustless Crab Quiche

roasted red peppers, baby swiss, petite garden salad

Fried Green Tomato Napoleon

housemade red pepper jelly, pimento cheese

Pennini with Shrimp

country ham, Cremini mushrooms, spinach chiffonade, Asiago cream

Local Ahi Tuna Salad

artichokes, sundried tomatoes, kalamata olives, capers, lemon, olive oil, tomato basil aioli, fresh herbs, ciabatta bread, petite salad

Angus Burger

apple smoked bacon, caramelized onions, housemade pimento cheese hand cut fries

A Sample of our Dinner Menu

Cornmeal Fried Oysters

summer corn salad, tomato basil aioli

Charred Octopus

preserved lemon skordalia, fried capers, harissa oil

Stir-Fried Garlic Lamb (G)

grilled baby heirloom tomatoes, mint, goat cheese, balsamic drizzle, baby arugula

Mango Gazpacho

avocado, shrimp, crab, lobster

Jumbo Lump Crab Cakes

lobster and corn smashed potatoes, grilled asparagus, dill cream

Local Grouper

warm dill potato salad, lobster, corn, asparagus

Southern Bouillabaisse

flounder, clams, shrimp, scallops, silverqueen corn, local butter beans, grape tomatoes, okra, white wine saffron broth

Crab Slaw

avocado, artichokes, jumbo lump crab, spinach chiffonade, vine-ripened tomatoes, capers, lemon olive oil, fresh herbs

Watermelon Salad (G)

english cucumber, red onion, mint, buttermilk blue cheese, candied pecans, baby arugula, red pepper jelly vinaigrette

Grilled Tuna

wasabi slaw, crispy noodles, mustard soy vinaigrette

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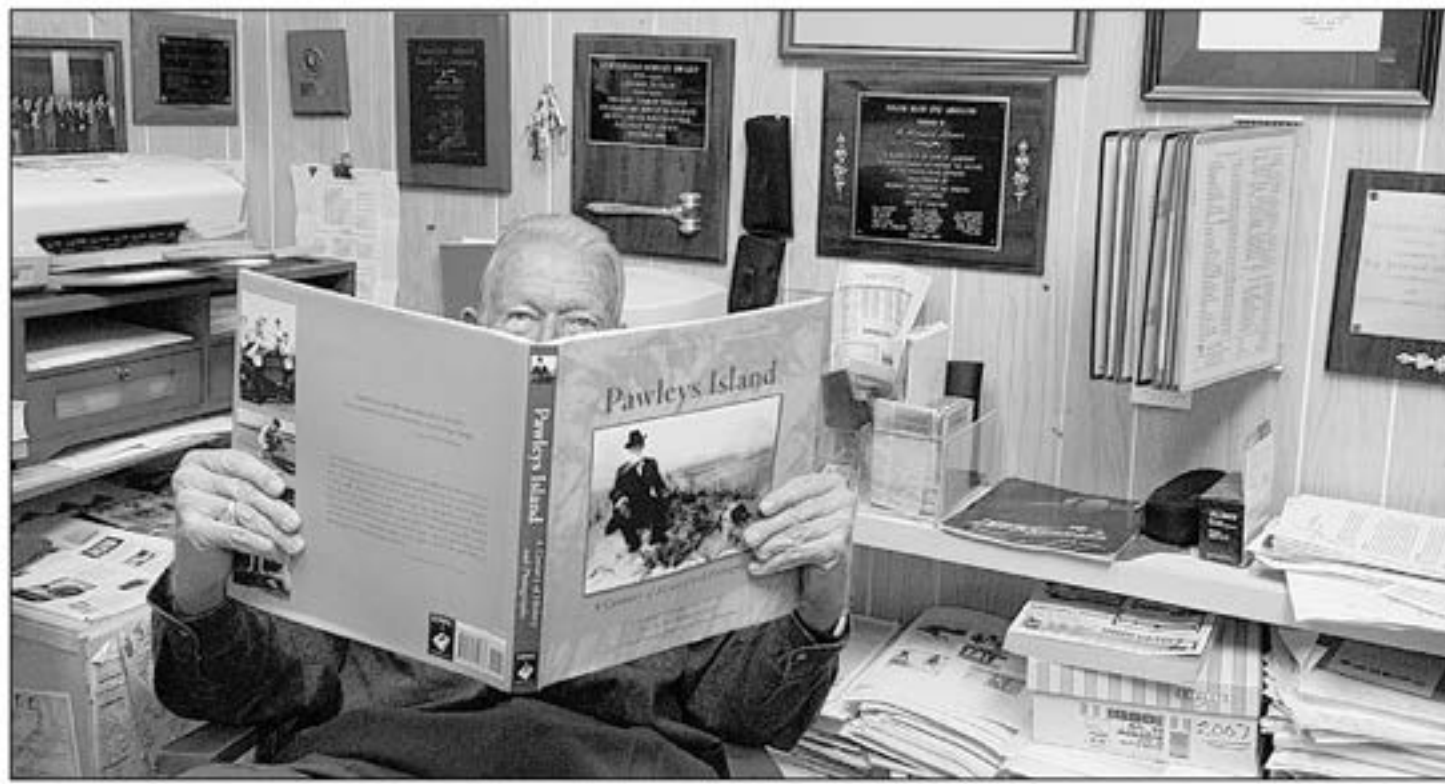


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Family album



BY CHARLES SWENSON
COASTAL OBSERVER

The faces change. The fashions change. But Pawleys Island never goes out of style.

The Pawleys Island Civic Association book, "Pawleys Island: A Century of History and Photographs," shows why.

In several hundred photos across 287 pages, you have to look very hard to find anyone who isn't having a good time. It isn't that nothing bad ever happened. There were storms, floods, blizzards, the Great Depression, World War II, and even political upheaval of the strictly local variety.

But what people chose to remember, and photograph, were their families and friends, the surf and the dunes, and the hammocks and joggling boards set up on shady porches. This book captures it all, and its celebration of Pawleys Island makes it the logical and worthy successor to the civic association's previous books.

"Pawleys Island: Historically Speaking" began the series with documented research into the homes that qualified for historical markers from the state.

"Pawleys Island: Stories from

A look back | This article was published in the 2009 edition of *Beaches*. Linwood Altman died in 2018.

Photo | Linwood Altman with the first edition of the book, a project he initiated as president of the Pawleys Island Civic Association.

the Porch" captured generations of oral history.

The new volume combines features of those books, and wraps them around a collection of documentary photos, family snapshots and more formal portraits. Organized by decade, the book provides ample evidence of the changes that took place over 100 years.

But as Steve and Cokie Roberts point out in their forward, "The breathing, beating heart of this place has not changed at all."

The ultimate success of a book such as this is that it has something to offer people who have never heard of Pawleys Island. In that respect, "Pawleys Island: A Century of History and Photographs" works on several levels. It is very much a social history, and you can follow the trends in everything from clothes and cars to infrastructure.

It's particularly interesting to see how the relationship between the camera and its subject evolved. Most of the early photos are staged. By the 1940s, the staging borrows heavily from images in popular magazines. In the second half of the century, the cameras capture more candid moments.

This is also the story of how a community grows.

Already established as a retreat from the rice plantations since the early 19th century, Pawleys Island was opened to a wider audience with a paddle-wheel ferry from Georgetown and a train from Hagley Landing early in the 20th century. Improved transportation brought people from farther afield and there were endless calls for more commercial development of this resort.

There was a thriving commercial district on the north end of the island by the 1950s, in addition to the various guest houses, inns, tea rooms and pavilions that had evolved over the years.

The word "joint" isn't used, but there is a clear sense that this wasn't all positive development.

When zoning was adopted by Georgetown County in the 1970s, Pawleys Island began moving back toward a strictly residential community.

This is a book that should be essential reading for anyone interested in how the island and its surroundings will develop in the future.

"Pawleys Island: A Century of History and Photographs" was produced by committee, but it doesn't read that way.

Lee Brockington, senior interpreter at Hobcaw Barony, was commissioned to research and write the captions, and the text that introduces each section.

A committee of civic association members provided photos, research and fact-checking.

Linwood Altman, the association president at that time, originated the project, collected photos and oversaw the entire production.

A project like this has its risks. There was already a list of corrections being compiled before the book was delivered. There are likely to be more, all saved up for the second edition. That's a testimony to the huge amount of information that the book contains.

Almost every person is named and every building identified. The captions also provide valuable context for many of the photos.

For many people, the fun of this book will be identifying people they know and seeing how they looked once upon a time.

A few people are first seen in these pages as children, then teens, adults, parents and grandparents. It's a family album for them, but one that welcomes guests to sit on the porch, flip through the pages and share their stories.

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BOOKS | 'Pawleys Island'



Tanya Ackerman/Coastal Observer

Collection of images takes a new look at a historic place

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

A book that chronicles how Pawleys Island has changed, also pays tribute to the ways it has not changed.

Photo | Steve Roberts and Lee Brockington found their biggest challenge was choosing from the large amount of material.

"Pawleys Island" was compiled by local historian Lee Brockington and journalist Steve Roberts, with a lot of help from Julie Warren of the Georgetown County Library System. It was published last year as part of the Images of America series.

"I loved delving into the history here and partnering with Lee and Julie on this book," Roberts said.

"A great deal of my work was to find people and possessions that we could bring to the project that would be new and fresh and different," said Brockington, who spent hours interviewing people and collecting pictures that Warren would scan to be used.

The project started several years ago when Arcadia Publishing contacted former Mayor Bill Otis about a Pawleys Island book and he suggested they speak with Brockington, senior interpreter at Hobcaw Bar-

ony, who has worked on other books about the island.

She said the timing wasn't right at that time.

A few years later, Roberts had finished a book for Arcadia about Bethesda and Chevy Chase in Maryland. He invited Brockington to collaborate on the Pawleys book. The whole process began in August 2017.

Brockington said Warren helped find a lot of the photographs, maps, advertisements, and documents that are in the book, including a map of the Fraser plat, which is an early map of Pawleys. Brockington believes the plat has never been published before.

The hardest part of the project, Brockington said, was narrowing down all the material they had.

"The biggest problem in putting the book together was selecting from such a rich trove of photographs," Roberts said.

When they turned it in to Arcadia, the editors then narrowed it down even more. Brockington called that a "heartbreaking moment."

Brockington and Roberts strove

CONTINUED ON PAGE 28

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Tanya Ackerman/Coastal Observer

Summer reading | The place to stock up on beach reads (and winter reads, too) is the Friends of the Waccamaw Library's annual sale. This year's sale opens July 3 with Friends Night (membership is available at the door). It resumes July 5 and 6. The library is on St. Paul's Place off Willbrook Boulevard.

Taking a new look with old images

FROM PAGE 27

to have a lot of "diversity" in the book.

"We did not want to limit it to women in bathing suits on the beach," Brockington said. "So we looked for a diversity of people on the mainland, black and white, young and old, natives and newcomers. Commercial and residential. We wanted to tell the story from the river to the sea."

Roberts discovered Pawleys Island more than 40 years ago. He said his first impressions were decompression and freedom.

"I still feel that way when I walk the beach and the breeze comes in," Roberts said.

"Life is reduced to such simple things as opposed to complex things. What are we having for dinner? When are we going to go fishing? And that's why it was attractive to us."

Roberts and his wife, Cokie, a commentator for NPR and ABC News, decided to buy a house on Pawleys Island the way many people do: after vacationing on the island for many years.

"We rented a house for one week for one year," Roberts said. "Then we came back and came back. We went from one week to two weeks. Then we went from a block off the beach to a beach front house."

After paying off the mortgage on their

home in Maryland, which Roberts joked "nobody ever does in modern America," they bought a house on the island.

ROBERTS RECALLED writing a piece about the area for the New York Times.

"Half the people in Pawleys said 'oh that's great, it's good publicity,' and half the people were furious. 'You are telling our secret?' Obviously the people who run businesses here were pleased, but everybody else thought it was a terrible idea," Roberts said.

Brockington said no matter how much the area has changed, many of the photographs in the book show people at houses that are still standing.

Despite "the great number of houses we've lost to hurricanes or to rebuilding, we still have a great number of houses from the 19th century and the early 20th century that were captured in photographs and are still in use today by owners and renters," Brockington said. "People that come, and for one week, feel a part of this community."

"One of the great lures of Pawleys has always been that it's a family beach, and it's a beach that cares," Roberts said. "One of the things we've done in selecting these photographs is trying to reflect that family life."

The Rice Museum

Video of the History of the Rice Culture
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Welcome to the Waccamaw Neck Arts Alliance

The Waccamaw Neck Arts Alliance is a new non-profit dedicated to supporting our unique artists and community. We are your friends and neighbors. We are artists, performers, creators and business owners. We are home to a thriving community of people who like to make, invent and improve the present with their work - whether it is creating or working in the arts.

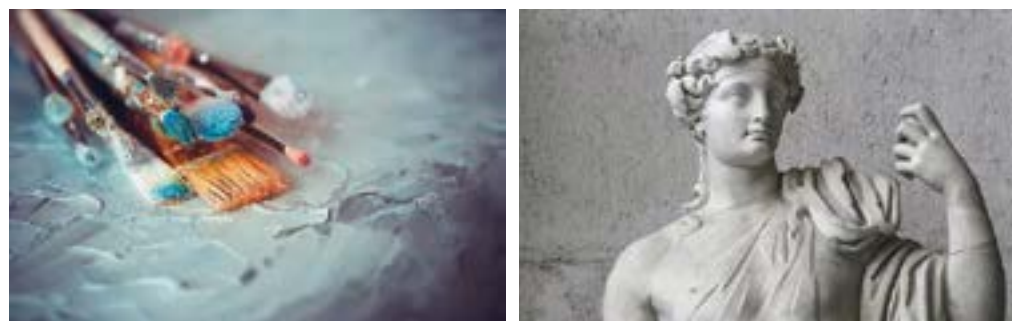
That is why we started this non-profit. We wanted an organization dedicated to speaking-up and speaking-out for our community. One that is dedicated to raising awareness about the great things that we are doing and making sure our art community is recognized and promoted.

Whether you have lived here all of your life or just visit the area occasionally, we hope you will join us in our venture to enrich our community through the humanities.

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CULTURE | Sweetgrass baskets

From CRAFT to ART

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

Corey Alston was a reluctant sweetgrass artist. The Lowcountry tradition goes back hundreds of years, but was maintained by women.

Alston is a fifth generation sweetgrass basket artist from Mount Pleasant. His grandmother, Mary Jane Manigault, was awarded a National Endowment for the Arts National Heritage Fellowship in 1984. One of her creations was the first sweetgrass basket to be displayed in a Smithsonian museum.

"I'm proud to be under her," Alston said.

Sweetgrass basket weaving dates back to the late 1600s when slaves needed to separate the husk from the rice so they would use a woven "fanner" to throw the rice in air so the husk would blow away.

Fanners are the oldest type of Gullah tool connected to the rice culture.

"We do not put a handle on it," Alston said. "If we put a handle on it it's a magazine tray."

There is, however, types of traditional sweetgrass baskets with handles to harvest or carry items.

One of the most decorative sweetgrass pieces are "elephant ears." Most artist will try to make them to be fancy, but not all succeed, Alston said.

"We're trying to see what we can do," Alston said. "Every artist will try it. Some of us will conquer it. Some of us will never do it again because it looks so bad."

Alston does not buy supplies to weave his baskets.

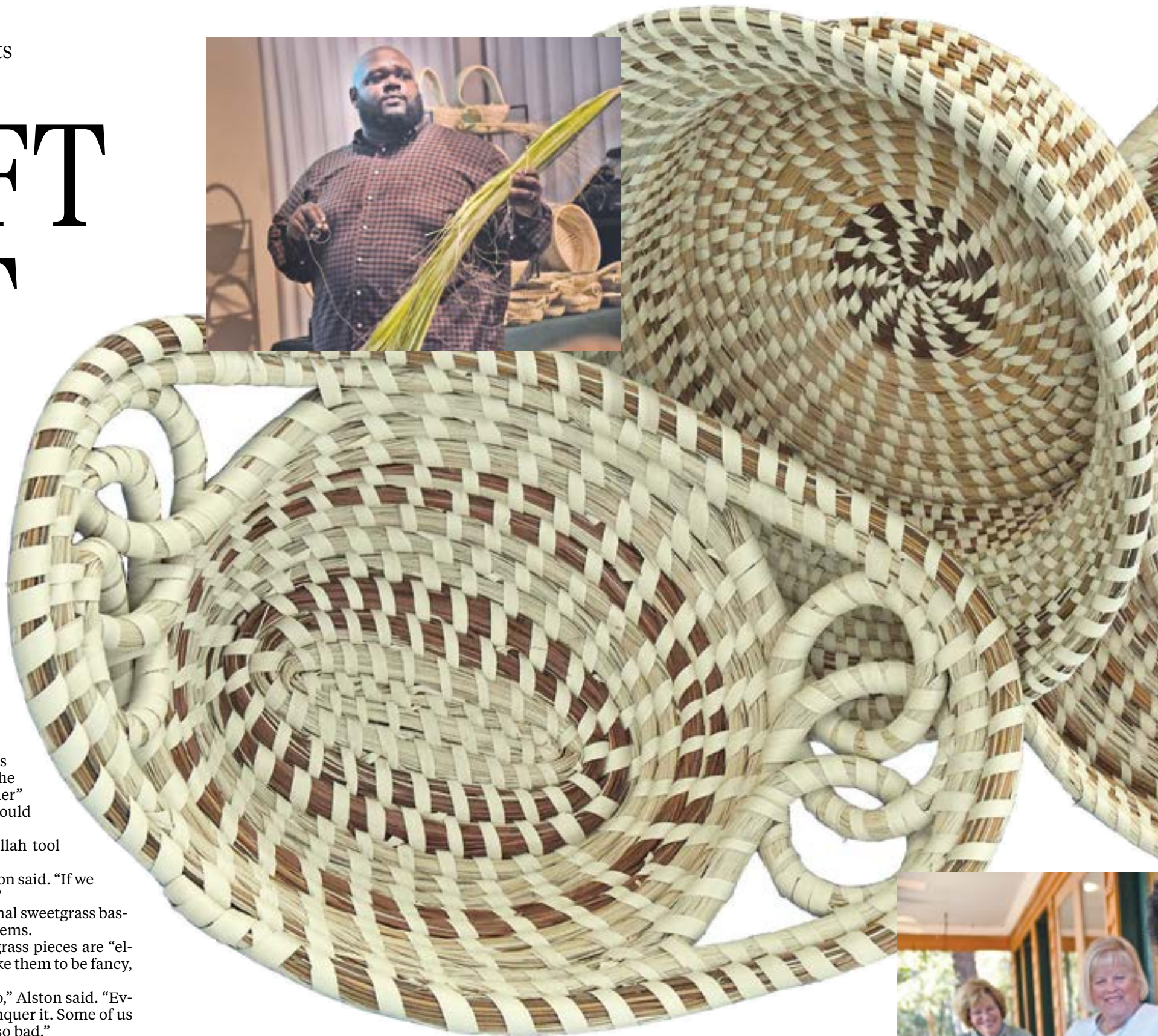
"We don't have a depot where I can go to buy a pound of sweetgrass," he said. "It doesn't work that way." He and his nephew harvest pine needles, longleaf pine and bull-rush from Francis Marion National Forest.

"I'm not too good at getting palm fronds from the top stalk," Alston said. "Gravity pulls me down. And it hurts."

One of the most difficult sweetgrass basket ingredients are palmetto, or "metta," leaves, Alston said, because they use them green and before the tree opens.

"Once [the tree] fans, we don't use them," he added.

Sweetgrass grows along the salt marshes. It prefers



Photos by Tanya Ackerman/Coastal Observer

Photos | Corey Alston, at top, gives a talk on sweetgrass baskets at Brookgreen Gardens. At right, Vera Manigault teaches a class in basket making at Hopsewee Plantation. Above, sweetgrass baskets made by Paulette Geathers of McClellanville.

Discover Peace in Pawleys Island





said there is a shortage of sweetgrass due to the explosion of development.

“Mount Pleasant is one of the most growing areas on the East Coast more than any other town,” he said.

Alston now sometimes has to travel to Bluffton to get materials. He trades completed sweetgrass pieces for more sweetgrass. “I harvest for my whole family,” Alston said.

GENERATIONS

ago sweetgrass basket weavers would use a cow bone as a tool to coil the materials. That practice has evolved into using flattened nails. Alston created the nail he uses when he was in high school in 1998.

“It’s more precious to me than my home,” he said. “Any artist has a favorite tool. [It] is my favorite tool.”

The tightness of the weave and the closeness of the stitching are very important, Alston said. His grandmother taught him that the hard way: she would take apart anything he made that wasn’t up to her standard.

She “would come home and see what we did over the day and if I made spaces and wraps trying to speed it up, she would take it down and start it all over,” Alston said. “That would really make you learn what not to do. You would put nine hours in a piece and grandma would just unravel it all because you cheated on it.”

There is no measuring in sweetgrass basket weaving, everything is done freehand, and there are no synthetic materials.

Some sweetgrass artists will dye their materials “to stand out,” Alston said. His family does not because he encourages people who buy their products to wipe the baskets down with tap water once or twice a year.

“That dye would bleed,” he said. “So then your basket then becomes art. It sits on a wall and you never touch it

you never clean it because it has dye in it. My family, we do it the old way because it’s a functional tool you’re supposed to use.”

Alston dispelled the notion that the very popular sweetgrass roses, which are sold around Charleston, are a Gullah tradition. The palmetto roses made of sweetgrass were created during the Civil War by women to give to their husbands or sons who were going off to fight for the Confederacy.

“He wore it [in his] lapel for a safe return,” Alston said. “He gave it to her as a love token.”

Alston said women have kept the tradition of sweetgrass basket weaving alive for hundreds of years.

“Women have taught from mother to daughter generation after generation after generation,” he said.

Alston didn’t want to follow in his family’s footsteps until he found out that prior to enslavement, men were the weavers. He has seen a decrease in the number of sweetgrass artists because his generation wants instant gratification and no one wants to work on a piece for several weeks anymore.

Alston said Mount Pleasant has kept the sweetgrass basket industry alive. He called the stands along Highway 17 “historical landmarks.”

“As bad as they look at some times ... [they] are the original businesses of Mount Pleasant,” Alston added. “As soon as you leave Charleston you don’t see us. You can go to North Charleston and you won’t see us.”

Alston said the sweetgrass weaving community in Mount Pleasant is a tight-knit group. “If you only have a 15-mile area of weavers, if you go back far enough, we [are] kinfolk,” he added.

Alston’s aunt has a sweetgrass basket that is 119 years old. “They last a lifetime if you care from them properly,” he said.

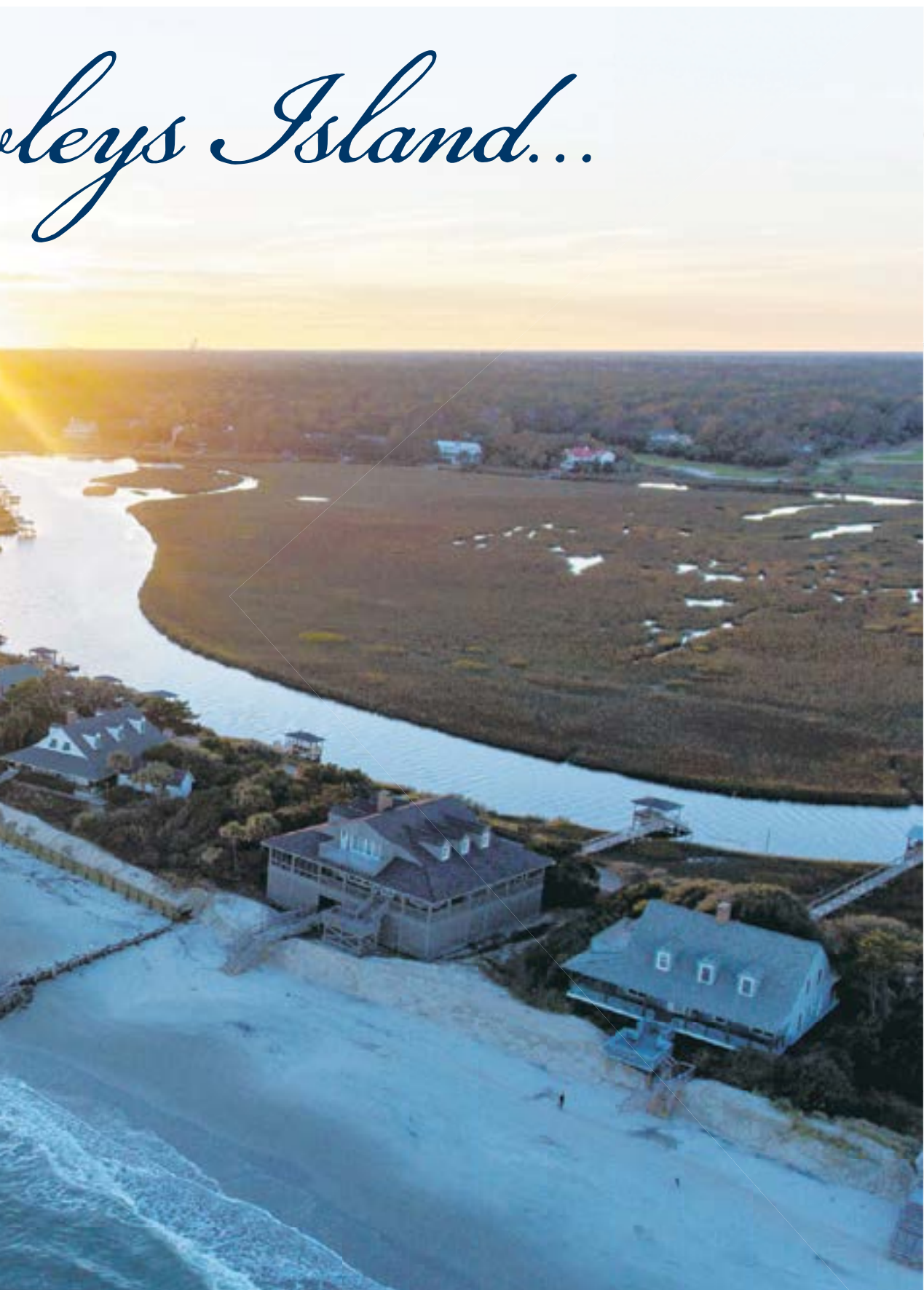
One sure way of shortening the lifespan of a sweetgrass basket is to use it as a flower pot. “Watering that baby, twice a day, two years in a row [or] three years in row, it rots out,” Alston said.

Sweetgrass artists can repair most damaged pieces. Alston repaired two fanner baskets from the 1600s that were damaged during Hurricane Hugo for the Confederate Museum in Charleston.

“The baskets were torn completely in half because the building fell in,” Alston said. “I was able to mend those baskets back to the original look. If you visit the museum today they now have them in glass cases.”

Alston, his wife, daughter, mother and sister create and sell sweetgrass pieces at the bottom of the museum’s steps. For him, it’s not all about making money.

“This is an art of proud heritage,” Alston said. “If you’re proud of what you do, you love what you do, then your dollar amount may not always be as important.”



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History goes on display

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

Georgetown, the third oldest city in South Carolina, has the area's history on display at five downtown museums.

Three of the museums are located in a five-block area along Front Street. Two are located one block off Front Street.

THE RICE MUSEUM occupies the Old Market and Kaminski Hardware buildings beneath the Town Clock, at left. The Old Market Building was the first building in the city to be added to the National Register of Historic Places.



Visitors can take a guided tour or explore the museum on their own to learn about the history of rice cultivation in Georgetown County. There is also one floor of maritime artifacts.

The Rice Museum is also home to the Prevost Art Gallery, where visitors can see the works of local artists.

The museum, located at 633 Front St. at the beginning of the city's Harborwalk, is open Mondays through Saturdays.

For more information go to rice-museum.org.

THE S.C. MARITIME MUSEUM celebrates the maritime history of Georgetown County and the state.

Visitors will find the Fresnel lens from the Georgetown lighthouse, a 22,000-pound propeller and models of old sailing ships, above, along with photographs, documents, artifacts and interactive exhibits.

During the summer the museum hosts youth sailing camps for kids ages 8-17. Students get classroom instruction and hands-on experience



in small boats in Winyah Bay right behind the museum.

The museum, located at 729 Front St., is open Mondays through Saturdays.

For more information go to sc-maritimemuseum.org.

THE GEORGETOWN COUNTY MUSEUM is located in the History Center, which is filled with artifacts, displays and exhibits.

Visitors can take a guided tour or explore the museum on their own to learn about the history of the city, the county, the people, the industries, and area's ups and downs. The museum often hosts lectures and traveling exhibits.

The Georgetown County Museum, located at 120 Broad St., is open Tuesdays through Saturdays.

For more information go to georgetowncountymuseum.org.

THE GULLAH MUSEUM explores the role the Gullah-Geechee people and African Americans played in the development of Georgetown County, the Lowcountry and public education in South Carolina.

The museum, located at 123-7 King St. behind Wells Fargo, is open Mondays through Saturdays.


THE KAMINSKI HOUSE was built in the mid-1700s by Paul Trapier, one of South Carolina's leading merchants and is listed on the National Register of Historic Places.



The house, left, sits on Winyah Bay and is full of furniture, household goods, clothing, antiques and furnishings from the last 300 years.

The museum, located at 1003 Front St., is open Mondays through Saturdays. Visitors must purchase a ticket for a guided tour to be admitted.


For more information go to kaminskimuseum.org.



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SOUTHBOUND | Hopsewee Plantation

Gateway to the Santee Delta

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

When you visit the Lowcountry and tour a historic plantation, you usually hear about families who lived there 100, or even 200, years ago.

Hopsewee Plantation, just south of Georgetown, is a little different.

Frank and Raejean Beattie own the property and live in the old plantation house.

Visitors “don’t feel like they have a museum experience,” Frank said. “They don’t have to peep through the glass. They don’t have to talk in hushed tones.”

“We do have some 18th century antiques, but we do use the house,” Raejean said.

Hopsewee consists of 70 acres and features the old plantation house and extensive grounds that evoke images of the antebellum South. Visitors can tour the house from attic to cellar, learn about the property’s Gullah history or take a sweetgrass basket weaving class. Hopsewee is also the site of numerous weddings and parties throughout the year.

This year the Beatties expect to welcome 12,000 visitors during the 10 months the plantation is open to the public. Tuesdays and Thursdays are the busiest days at Hopsewee.

“People come down looking for culture, and we try to give it to them,” Frank said. “We try to give them an honest experience.”

Hopsewee was built in the 1730s on the North Santee River and was the birthplace of Thomas Lynch Jr., the 52nd signer of the Declaration of Independence. In 1762, Lynch sold the plantation to Robert Hume, who died four years later. Hume’s family continued to live in the house for generations, running a very successful rice plantation until the Civil War when the family lost all its possessions in a raid by Union troops. After the war the property was never again used for crops and became a vacation home for Hume’s descendants.

When the house was the centerpiece of a working plantation, the road from Georgetown to Charleston crossed the river at a ferry upstream. In the 1930s, a bridge crossing High-



Tanya Ackerman/Coastal Observer

Photos | Hopsewee Plantation was the birthplace of Thomas Lynch Jr., a signer of the Declaration of Independence. Below, Frank and Raejean Beattie, the owners, play host to 12,000 visitors a year.



way 17 was built over the Santee Delta at Hopsewee.

International Paper Co. bought the property in 1945 and later sold it to Reading Wilkinson, who expanded and updated the house. In 1969, Wilkinson’s widow traded the property for a house in Georgetown owned by Jim and Helen Maynard. After the plantation was awarded National Historic Landmark status in 1972, the Maynards turned the house into a museum open to the public.

In 2000, the Maynards were going to sell the property to someone who planned to turn it into a housing development. At the last minute they decided they did not want more than 200 years of history to be destroyed.

Frank Beattie, a lawyer, stepped in.

“I clearly heard from God and he said ‘tell them you will buy it,’” Frank said.

CONTINUED ON PAGE 38



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SOUTHBOUND | McClellanville

SUMMER RETREAT

Coastal village still maintains its sleepy charm

By **CHRIS SOKOLOSKI**
COASTAL OBSERVER

The village of McClellanville could very well adopt the theme song from the TV show "Cheers," as its own: "Where Everybody Knows Your Name." "Our little community is so close knit, we all know each other, we laugh at each other, we cry with each other [and] we come to each other's aid. But we also encourage each other," said Selden "Bud" Hill, a historian and photographer. "There's a closeness and there's a feeling of community, unlike a lot of big towns. In a big town you can live next to your neighbor for 20 years and never know his last name."

One thing that sets the village apart is that it's not a place where people are forced to live because of a job, Hill added.

"We're a village that we choose to live in and be neighbors," Hill said. "There's not a lot of employment there but we choose to be there because of the setting."

French and English families started living in the area around McClellanville in the late 1600s. In 1706 it was in-

corporated into the Church of England as St. James-Santee Parish.

McClellanville was created as a summer retreat, just like Pawleys Island, Hill said.

"The planters of those regions came together to have some social life without having to pack everything up and go to Charleston," he added.

Some of the residents that live in the town today trace their families back to the original settlers.

McClellanville was officially incorporated in 1929. Around that time the area was the largest supplier of terrapin in the world.

"On the menu for the first Academy Awards [in 1929] was terrapin soup, and it came from McClellanville," Hill said.

In 1989, McClellanville was devastated by Hurricane Hugo. The eye of the storm passed over the village, bringing with it a 20-foot storm surge that left destruction in its wake. After Hugo, Hill said residents were worried that too much of their history was being lost so they started making preservation plans.

The Village Museum



Photos | Bud Hill, far left, and Billy Baldwin in the village. Below left, the docks on Jeremy Creek. At right, live oaks line Pinckney Street.

Photos by Tanya Ackerman/Coastal Observer



opened in April 1999. Hill was the founding director of the museum, and although he has since retired, he holds the title of director emeritus.

The building that houses the museum was built in 1935, along with two towers, by the U.S. Biological Survey Group to study the migration of waterfowl. Eventually the area was converted into the Cape Romain National Wildlife Refuge. The village's town hall and a public boat ramp are next to the museum, and there is a

Lost at Sea memorial near the ramp.

Several movies have been filmed in and around McClellanville. The most recent, "Sophie and the Rising Sun," was in theaters in 2017 and featured many of the village residents as extras.

"It's a pretty little movie and our village looks like, if Mark Twain came back he'd have to live here," Hill said. "It was pretty darn good for the town. It gave us something to do beside talk about each oth-

er."

People have discovered the sleepy Lowcountry village and new faces have started moving in, Hill said. Young parents who want their children to grow up in a village setting are arriving, as are retirees who are tired of the hustle and bustle of a big city.

"We all think that each day we grow a little but too much," Hill said. "We don't want to grow by leaps and bounds. We like what we are. We like

CONTINUED ON PAGE 36

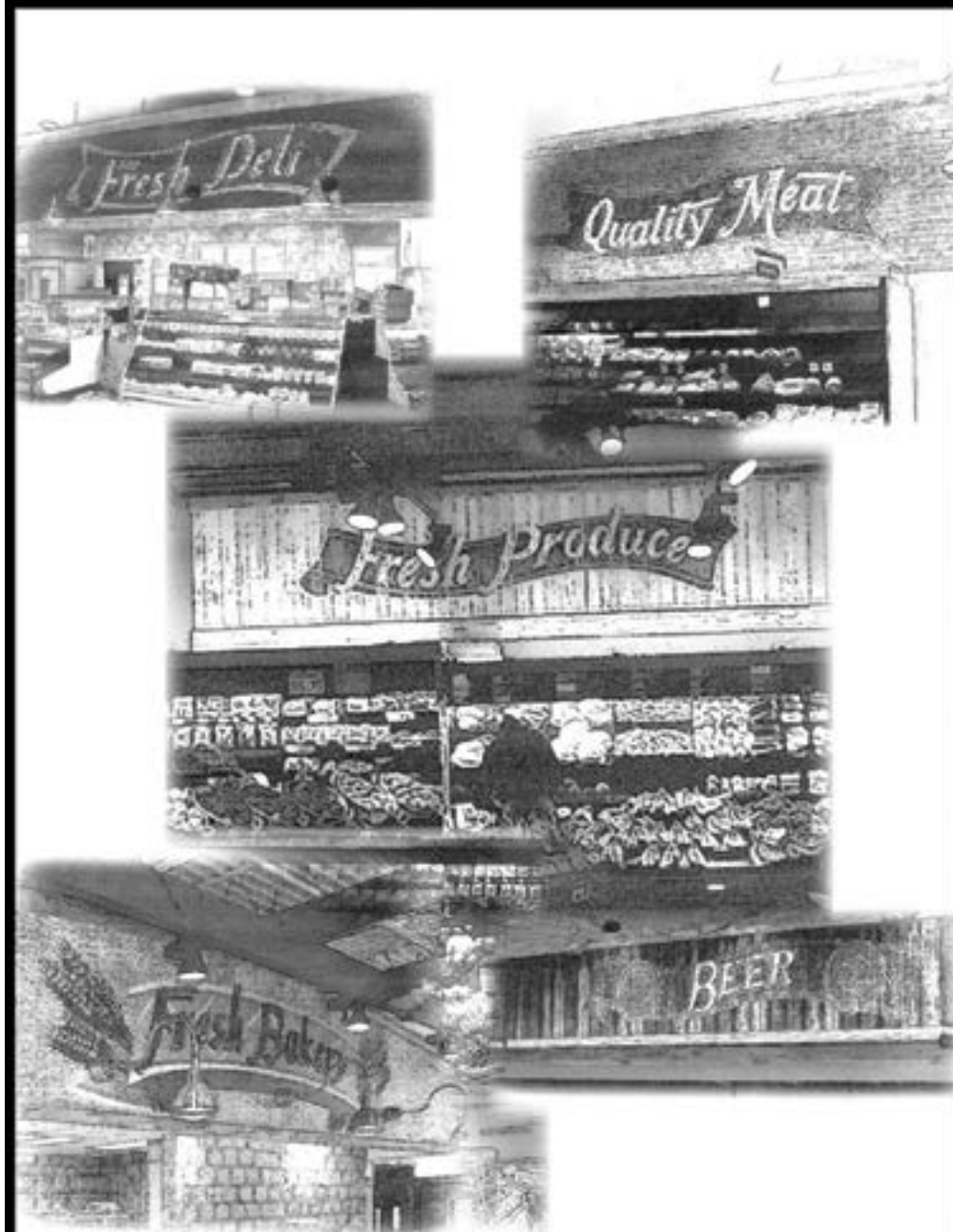


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Fishing village maintains its charm

FROM PAGE 35
keeping it small but don't know how to do that."

Living in McClellanville inspires all of the poetry of Billy Baldwin, who was born in the building that now houses the museum.

"Southern literature has got to be local," Baldwin said. "What else can it be?"

"It's a place that makes you want to create something because it's a beautiful setting," Hill said. "It's quiet, easy and as laid back as any community you'll ever see."

"We just have so much," Baldwin said. "I was very lucky because I wasn't going anywhere. That's for sure."

The residents of McClellanville have always encouraged people from an early age to explore their creative side, Hill added.

"If you like to write, write something," Hill said. "Don't be afraid. Don't be ashamed. Don't be embarrassed. Write. If you're a painter, paint. If you want to sing, sing."

Hill and Baldwin teamed up last year on "Carolina Ramblings: A Visual and Poetical Tour," a book of Hill's photos and Baldwin's poetry.

Hill said the inspiration for the book was Sunday drives his father, Henry Baker Hill, used to take the family on when he was a child.

"We didn't have a lot of money to go to places and pay for entertainment," Hill said. "He would pick a direction and ride and see what was

there. ... That's how I got interested in seeing what was on the back roads of South Carolina."

Hill now does the same thing as an adult, always with a camera by his side, and sometimes accompanied by Baldwin. Hill said the best places the duo have found have been by accident.

"We would just go and get so lost, and get so turned around," Hill said. "Every time we got lost and turned around was to our benefit because that's when we discovered something we weren't intending to find."

"Carolina Ramblings" is the third book for the duo. "The Unpainted South: Carolina's Vanishing World" was published in 2011 and "These Our Offerings: A Place & Time of Southern Magic" was published in 2012. Both books won a Benjamin Franklin Award, which is given by the Independent Book Publishers Association and considered the highest honor for small and independent publishers.

Hill said the books are accomplishments that both he and Baldwin can be proud of.

"When you finally put your name on it it's something that you can hold up and say 'hey, this is mine,'" Hill said.

MCCLELLANVILLE is about 35 miles south of Pawleys Island on Highway 17. To learn more about the village go to townofmcclellanville-sc.net or villagemuseum.com.



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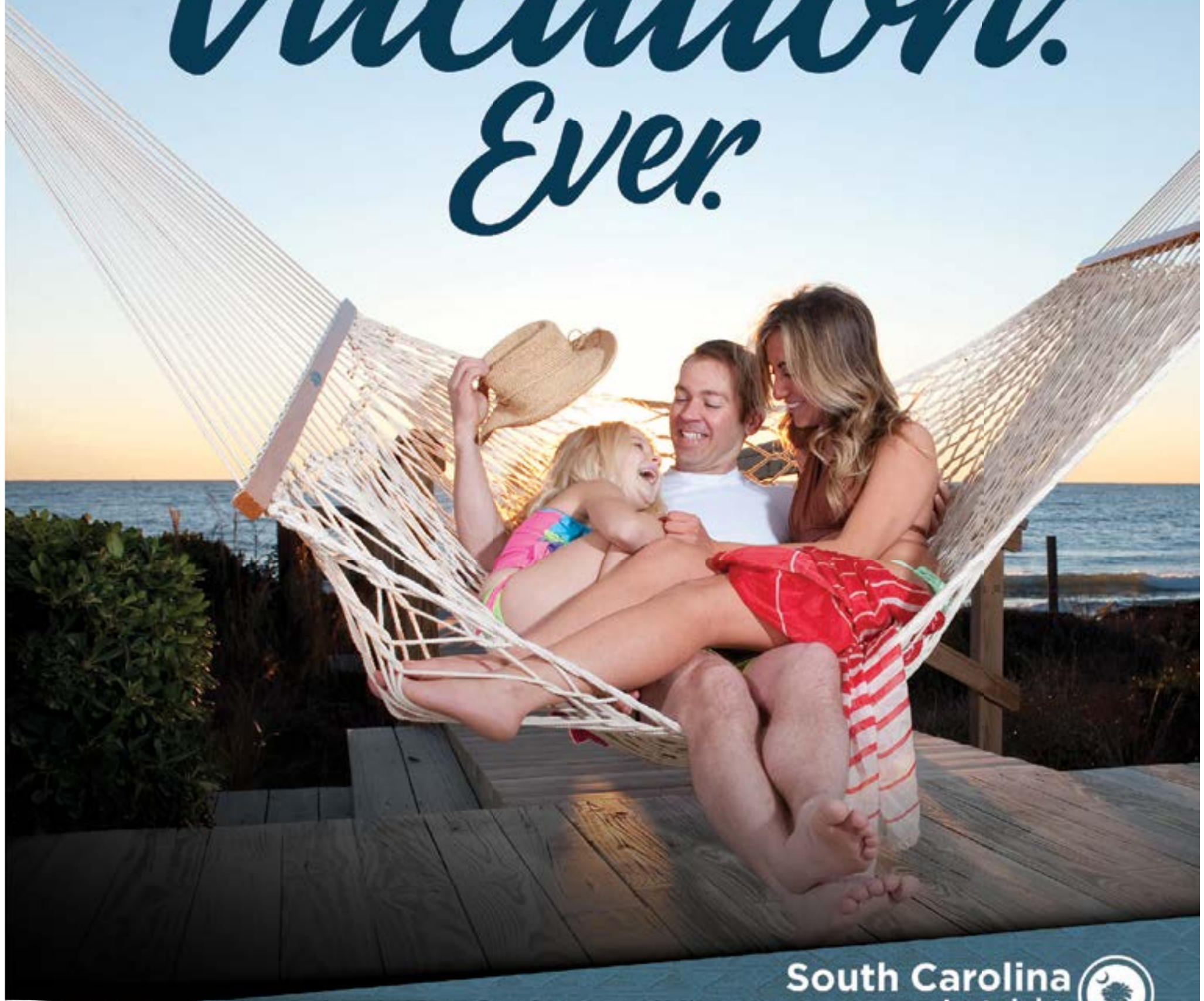
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Tanya Ackerman/Coastal Observer

At home in an 18th century plantation

FROM PAGE 34

Frank didn't have the money to buy Hopsesee but a short time later he received a \$50,000 settlement from a lawsuit that he immediately turned over to the Maynards.

The Beatties had been married about eight years when Frank got it in his head to buy Hopsesee.

Photo 1
A tea room added for lunches became so popular it was enlarged to seat 60.

"I said, 'how do you think we're going to do that?'" said Raejean, who was totally disabled at the time. "He didn't have a price, he didn't have a contract."

Three months later the Beatties sold everything they had and moved to Hopsesee.

"It was a great leap of faith," Raejean said. "God provided for us and made it all work."

"When you spend all your money getting something, you don't have a lot of money to work with," Frank said. "I knew a tremendous amount had to be done and I knew we needed to raise the bottom line. Nobody would come unless it was brought back."

At the time, the plantation would get about 10 visitors on a good day.

"When we bought the place the house was intact, but nobody came to see it," Frank said.

The Beatties improved the grounds, built a dock and some out-buildings, and became tour guides.

In 2008, Frank built River Oak Cottage Tea Room, with a few tables

to serve lunch cooked by Raejean, to make some money.

"It was very, very casual and I did the whole thing," Raejean said. "It was a one-person show."

"People came because they liked the food and they liked the atmosphere," Frank said.

It became so popular the Beatties doubled the size of the building and upgraded the kitchen. The facility can now seat about 60 people inside and a handful outside, Raejean said.

The Beatties do not take salaries. "Everything that we make goes back into making Hopsesee work," Raejean said.

Neither of the Beatties can believe they've been running the plantation for nearly two decades.

"It seems like a blur because running this place and bringing it back has been a monumental, demanding, daily challenge," Frank said.

"It seems like it was yesterday," Raejean said.

Frank believes people are drawn to the normality of the place.

"This place has a serenity and a peace about it," Frank said. "It is spiritual."

Hopsesee Plantation is located about 22 miles south of Pawleys Island on Highway 17. Tours are available Tuesdays through Saturdays. For more information, or to book a tour in advance, go to hopsesee.com.

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FISHING | On Pawleys Creek

A day on the water, minus a boat

BY MARGARET LAMB
FOR THE OBSERVER

Debbie Singleton was wrestling with her fishing line. "I think I've got something," she called out to her friend. "Hurry!" As she tugged, her companion ran up, grabbed it and peered into the waters. "Nah, it's just some debris," he said.

Singleton gave a rueful smile, but she wasn't discouraged. "I've only been here a short while; I might catch something yet," she said on an afternoon last summer.

And so it goes, or rather flows – just like the waters under the North Causeway Bridge, where a disparate cadre of men, women and children, bait and empty pails in hand, return from sunup to sundown in hopes of leaving with a cooler full of fish or at least a fish tale.

Some bring chairs, but most simply stand, wielding rod and reel over the side of the bridge, north or south, depending on the current and the tide. Some cast nets.

A self-described "newbie," Singleton said she makes the drive from Georgetown several times a week to fish because – well – she likes to eat fish. On a good day, she's caught flounder and spot-tail bass. Her favorite is whiting, but she hadn't landed one yet. Still she's hopeful.

Across the road, Margarie Jarmon, a retired teacher from Augusta, Ga., had caught at least four fish. "I don't really know what to call them," she said, peering in her pail. "Some call them pinfish, and I've also heard



Tanya Ackerman/Coastal Observer

Before you go! You must have a saltwater fishing license. South Carolina residents can buy a one-year license for \$10, a three-year license for \$30 or a 14-day license for \$5. Non-residents can buy a one-year license for \$35, a three-year license for \$105 or a 14-day license for \$11. For information on where to buy one, go to dnr.sc.gov.

butterfish, but whatever they are – they're good."

A few steps away, her husband, Willie, a retired principal, was not coming up with anything, but he was philosophical. "Sometimes I'll catch something, but I just enjoy the peace and the tranquility," Jarmon said. He pointed out some ripples nearby and said, "Look over yonder. That means fish are there, but by the time I got there, they'd be gone." He smiled and shook his head. "But I don't have to catch one to enjoy myself."

The couple fishes every year at Pawleys when vacationing here. This was their last night before returning home. Willie Jarmon said they'll return with their

grandchildren later in the summer, but they wouldn't be fishing. "They're more interested in the amusements," he explained. "This is our week to rest up."

Across the causeway, Johnny Ford, a Pawleys Island native, hadn't caught anything, but he was happy nonetheless.

"Just being out here looking out over the water and feeling the breeze is good," said Ford, who enjoys "just getting out of the house." He added, "I come when I get bored. I watch for the best time, when the tide is falling, and I fish for anything that bites."

David Altman, who works at Pawleys Island Supplies at the corner of the North Causeway and Highway 17, said the bridge is the most popular among fishermen because of its depth, which is 8 to 10 feet at high tide. "It's a lot deeper, so the fishing is better," he said. "It's where all the locals go."

The crowd on the North Causeway had prompted Joshua Feagen of Georgetown to try his luck on the South Causeway early one evening. "I usually fish there, but it was packed tonight, so I just figured I'd see what was biting down this way," Feagen said.

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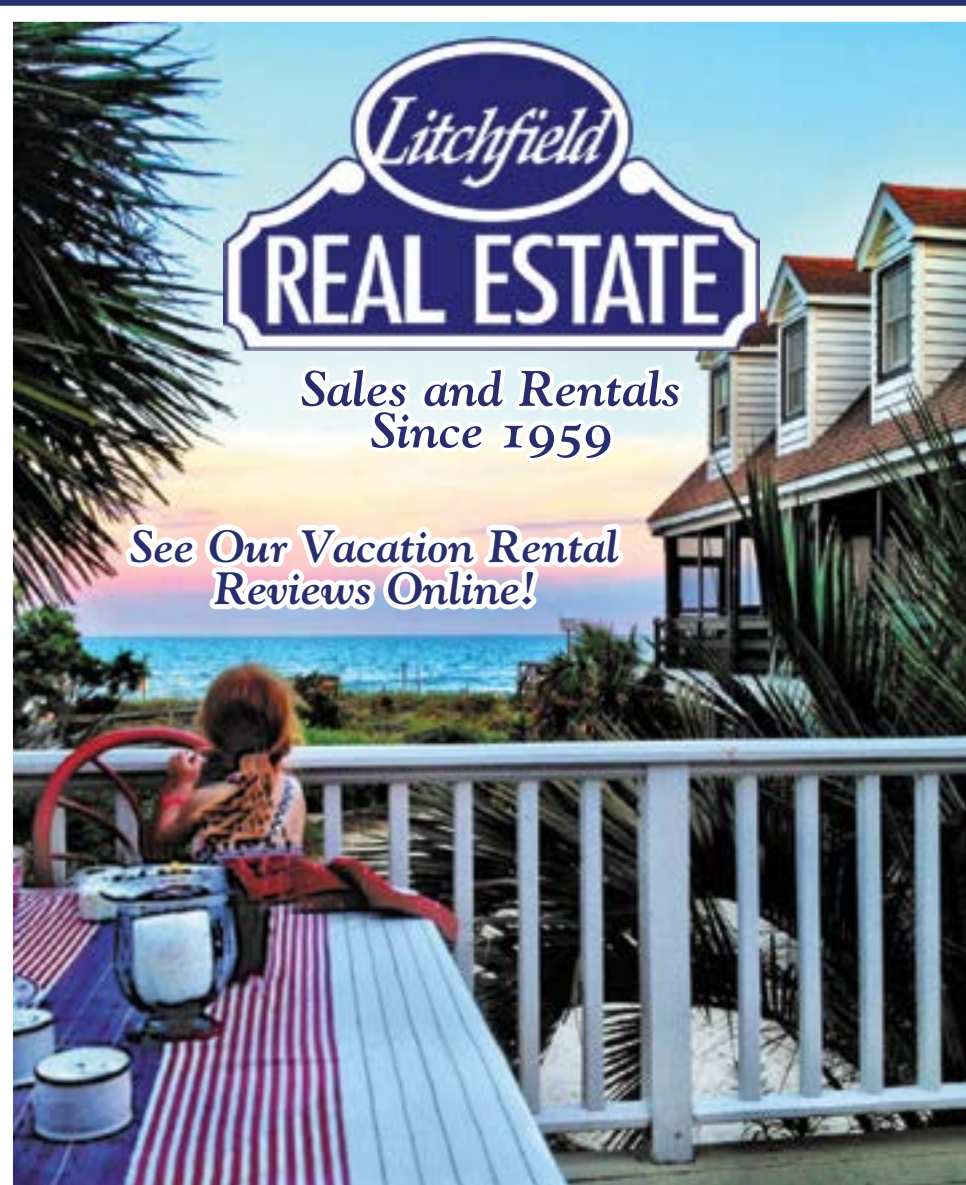
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OUTDOORS | Pawleys Island kayak races



Charles Swenson/Coastal Observer

Different strokes

BY CHRIS SOKOLOSKI
COASTAL OBSERVER

It was a successful day on the water for the Batsie family from Kalamazoo, Mich. Their annual vacation on Pawleys Island coincided with the annual kayak races.

Race day!
This year's Pawleys Island kayak races are scheduled for July 25 starting at noon. To register or get more information, go to surf-the-earth.com.

Michael Batsie and his son, Caden, 5, won the men's tandem race, and Michael's daughter Brook, 9, and her cousin Anna Norris, 12, won the girls tandem race.

Michael called the conditions "a little breezy," but said he had fun. "It's always a hoot going into the tide," he added. "You look at the shoreline and you're not really going anywhere. It was wonderful once we turned around. That was a little bit more enjoyable."

This year's race, which includes paddleboards, is scheduled for July 25 from noon to 4 p.m. (Weather conditions have caused changes in past schedules and led to one cancellation.)

The tide will be rising, so paddlers will have to pull against it on the outbound leg that heads north in Pawleys Creek from the North Causeway bridge. They will get a boost on the sprint to the finish line.

What they won't know until race day is how the wind will come into play.

Last year, strong northeast winds delayed the start of the first race and raised concerns about whether it was safe for kids to compete.

In the end, 28 racers competed. Rich Lovering of Ohio pulled the upset of the day, beating Sam Harrelson, an island resident and perennial champion, in the men's masters race. Harrelson has only lost a handful of times since the event started more than two decades ago.

Lovering, who owns a vacation home on Pawleys Island, said he chatted with Harrelson while waiting for their race to start. "He was a terribly nice guy."

Lovering made his kayak from a kit he bought from Pygmy Boats. It was the first time he had raced it.

"When you paddled something you made you have a special sense of accomplishment," Lovering said. "It's kind of a fishing kayak but it's good for touring."

Lovering planned to return this year to compete. "It was an awful lot of fun," he said.

The Pence brothers of Virginia, who have vacationed at Pawleys for more than a decade, tipped over in the middle of the race.

Will, who was in the stern, jokingly blamed "pilot error." Jay, who was in the front, said Will "wasn't doing much. He wasn't pulling his weight."

"We got a little loose coming into that last turn and just couldn't hold it," Jay said.

Will described the conditions as "brutal." He said he never kayaks, but entering the race "seemed like a good idea at the time. We tried to give the cop 20 bucks and a beer for a tow but he wouldn't take it."

Despite the soggy finish, both brothers said they had a great time, although Jay suggested they try the "kids course" next time.

Micha Buller and Clay Blackwell, friends from Virginia, don't do a lot of kayaking. They still came in second in the men's tandem race.

"We've turned this race into a little tradition," Buller said. "This is the extent of our kayaking."

"We had a blast," Blackwell said. "We look forward to it every year."

"We were going against the wind," he added. "On the way back down it was smooth sailing, had the wind against our backs. It makes for a good race."

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