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Dream Home

Despite lot of moves around the U.S. and countless home purchases, this cover never created their perfect house from the ground up. Until now.

By Katherine Pettit



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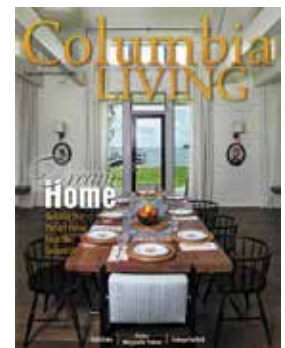
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Customer Service (843) 856-2532

Columbia LIVING (Vol 11, No. 6)
ISSN 2157-9342, is published 6 times
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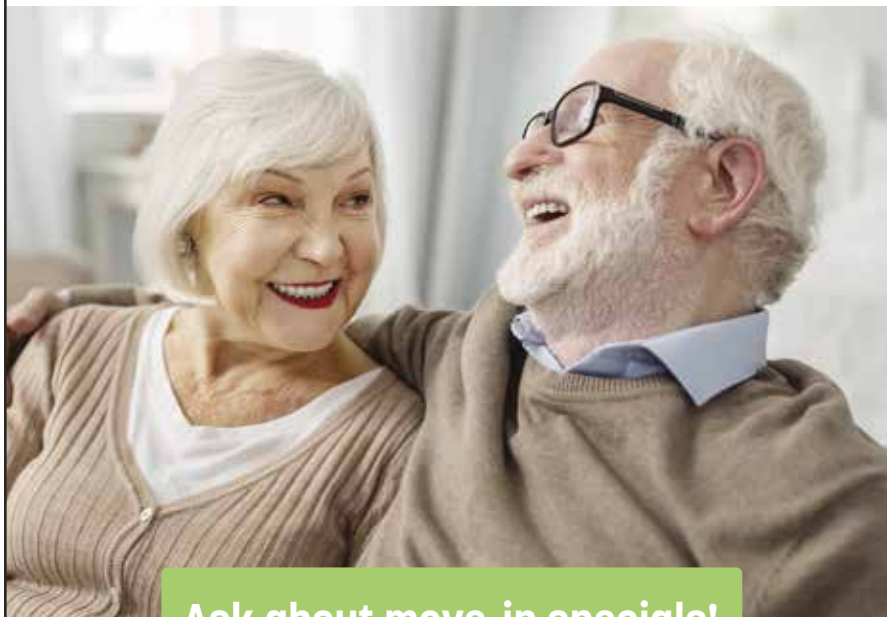
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editor's letter

Hello reader, and welcome to the September/October 2021 issue of Columbia Living Magazine. I've affectionately come to think of it as the fall issue.

Columbia is such a great place to be during these more temperate months. There is so much to look forward to in the way of festivities. It's truly a time of joy and comforting tradition for the young at heart. College football tops the list for many South Carolinians and Columbia residents. Whether you pull for Carolina or Clemson, this season brings much in the way of change and positive anticipation. Clemson has their sights set on the College Football Playoffs after being knocked out of the semifinals by Ohio State last season. Carolina has a new coach in Shane Beamer, former assistant coach, and recruiting coordinator during the Steve Spurrier era. Welcome back to Columbia, Coach Beamer! Make sure to check out our college football preview for more details on both teams on page 46.

My personal favorite, since childhood, is Halloween! Now that I have a small child, the holiday is that much more fun to celebrate again. In fact, my son and I have been planning a Harry Potter-themed Halloween party for our family and friends for months now – hello Pinterest! And hello Kimberly Byer! Check out her recipes and photos in this issue's In the Kitchen. She has expertly come up with some easy-to-execute recipes that will only make it look like you spend hours and hours sweating in the kitchen. I'm especially digging the look of the Rice Krispie Chocolate Cake-in-Disguise on page 59. I can definitely see that concoction gracing the tables of Hogwarts' dining hall.

Our outdoor dining guide seems right on time as COVID-19 cases rise in the capital city. Make sure to check it out for our roundup of some of the area's best spots to grab a meal al fresco. Page 32.

I hope you enjoy reading this issue as much as our team enjoyed creating it!

Sincerely,

A handwritten signature in black ink that reads 'Katie Gantt'.

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Buzz

YOUR LOCAL RUNDOWN ON NEWS AND CULTURE

Pottery Passion

Potter Marguerite Palmer's preferred creations have practical and aesthetic uses.



See page 18



Ghoulish Tales

From heartwarming to spine-tingling, these new reads are just in time for fall

“Fuzz: When Nature Breaks the Law”

by Mary Roach

Expected Publication Date: September 14, 2021

Roach is known for her irreverent, witty, and accessible approach to science, and “Fuzz” is no exception. Her latest endeavor takes you into the world of flora and fauna misbehaving, starting with bears dumpster diving and housebreaking in Aspen. She leads the reader around the globe to pickpocketing monkeys in India and invasive alien species in New Zealand. Roach explores the issues posed by these beings, how they have been dealt with in past, present, and potential future solutions. “Fuzz” is a simultaneously hilarious and sobering look at the difficult choices wildlife and natural resource organizations must make to humanely control out-of-control populations while also appeasing those suffering the nuisance and mollifying defenders of animal rights.

—Megan Mathis, Richland Library Main



“Under the Whispering Door”

by TJ Klune

Expected Publication Date:
September 21, 2021

Wallace Price was not a good man in life. Now that he's dead, can he come to terms with the things he can't change? Will his Reaper and his Ferryman be able to help him to move on to what's next? Will the health inspector shut down the tea shop? The themes are heavy, but the tone is light and gentle – it deals with serious topics, like suicide, in a profoundly kind and loving manner. This heartwarming book is full of tender found-family bonds, bittersweet charm, and love – a perfect cozy fall read.

—Sara Shiver McBride, Richland Library Main



“Horseman”

by Christina Henry

Expected Publication Date: September 28, 2021

Christina Henry's chilling, atmospheric continuation of Washington Irving's classic story “The Legend of Sleepy Hollow” is a perfect read for a fall evening and keeps the pages turning with its tautly paced literary suspense. 14-year-old Ben van Brunt, grandson of the legendary Brom Bones, must solve the mystery of a series of gruesome local killings before he loses more loved ones to the evil lurking in the woods. Could the Headless Horseman be more than just a story? Of particular interest is the unexpected exploration of transgender identity in a time before we had those words for it. The super creepy folkloric horror of “Horseman” is impossible to put down.

—Sarah Cameron, Richland Library Main



“The Ex Hex”

by Erin Sterling

Expected Publication Date:
September 28, 2021

L.R. Dorn's “The Ex Hex” is a thrilling update of Theodore Dreiser's 1925 novel “An American Tragedy.” When her heart gets broken, Vivienne and her cousin Gwyn jokingly curse Rhys Penhallow, but what Vivi doesn't know is that the curse worked! When Rhys returns to recharge the town's ley lines and make an appearance at the annual fall festival, the Ex Hex kicks in. Things take a disastrous turn – Graves Glen, Georgia, a Halloween hotspot, is suddenly under siege by an angry ghost, animated feral wind-up toys, and corrupted magic. Erin Sterling's “The Ex Hex” has a witty tone, banter-filled dialog, and likable characters. This paranormal romantic comedy makes for a fun, and spooky good fall read.

—Chantal Wilson, Richland Library Main



“As the Wicked Watch”

by Tamron Hall

Expected Publication Date: October 26, 2021

“As the Wicked Watch” is a fantastic must-read debut novel by broadcast journalist and daytime talk show host Tamron Hall. It is a chilling mystery about the disturbing disappearance and death of Masey James, a gifted 15-year-old Black girl. Jordan Manning, the very likable main character, is an ingenious Black reporter who gives a voice to the victim and looks for compelling clues to find the killer – all while reporting breaking news live, rain or shine, in designer stilettos! Hall keeps the book intriguing and insightfully portrays the behind-the-scenes politics of how the police, media, and the community intersect to react to such a ghastly crime. This novel serves as a reminder that evil exists among us, and we should be watchful and wary.

—Mona Verma, Richland Library Main





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A Passion for the Arts

Potter Marguerite Palmer seeks to enhance community through the arts

By KATHY PETTIT

It began with the clay. “I love carving into clay,” says Marguerite. “It is exhilarating to see how the glaze melts into the spaces carved and enhances the marks and lines made by my hands and carving tools.”

Her preferred creations have practical and aesthetic uses. “My favorite things to make are bowls, mugs, platters, and – more bowls,” she says. “I like to use my pottery every day, and I love seeing other folks use my pieces to serve food or as a centerpiece.” Her platters serve nicely as art on the walls or on tables filled with flowers or fruit when not in use.

Often, you’ll find the Newberry resident at the Newberry Arts Center, an offering to the town which was years in the making. “We began the NAC in 2014 with summer arts camps and watercolor classes,” Marguerite says. “In less than a year, a strong arts program was created which provides quality arts experiences to all.” As a division of the city’s Parks, Recreation, and Tourism Department, the mission is to find ways to help





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The Newberry Arts Center's mission is to find ways to help create current and future arts patrons.

create current and future arts patrons. It's working.

In 2015, NAC created the South Carolina Clay Conference, held in 2021 on September 17-19 at the NAC.

"The idea came from my good friend and potter Sue Grier," Marguerite said. "I'd attended many conferences and would talk about how I wanted to bring people together to create and explore ideas and have fun!" She wanted participants to open their minds to new ways of creating and to share those ideas with others.

The Duncan native found her pottery passion when she was 15, learning to make pottery at the Greenville Museum of Art. "I'd just gotten my driver's license, and my parents told me to pick out any art class I wanted to take," she said. "I chose pottery." With Sharon Campbell as her first instructor, Marguerite fell in love with the clay, the process, and the way it made her feel. "With clay and working on the potter's wheel, I discovered something that allowed me to feel good about myself,



"People and community are why I do what I do. If there were two of me, I would spend half my life making pottery because of the process and peace that goes with it, and the other half creating events for the community," Marguerite said.

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and over the years, I have found that it's not only calming and therapeutic to me, but to others as well."

She's been a potter for 35 years and has taught art at Newberry College, Newberry Middle School, and Dutch Fork High School. She's also worked in the Newberry community, teaching pottery classes, offering special art programs for at-risk children, and working with schools to provide arts programs.

"I learned early in my career that creating community through arts programs and bringing people together to allow them to become creators was more important to me than making pottery to sell."


Her carving is done by hand without a template or plan. "My pieces are thrown on the wheel, and then I let them tell me where I should carve or enhance the surface," she says. "Sometimes the carving is inspired by nature – the look of plants or the way dirt is shaped by water running in a stream, or perhaps a trip like my visit to the Southwest, which inspired my piece called Landscape Vessel. Sometimes, the carving is a series of

repetitive curves or marks.

Most often, you can find three circles or marks representing the Trinity because I want all that I do and create to be to the glory and honor of Christ."

Most of her time is spent running the arts center, organizing the clay conference, and heading up a nonprofit, CREATE Newberry, Inc., to help support the programming and growth of the center.

Thankfully, she still finds time to create her magical pieces. Her latte cups and coffee mugs are available at Genesis Hub, a fair-trade coffee shop on Main Street in Newberry. And her Facebook page, Marguerite Palmer Pottery, features her work.

"People and community are why I do what I do. If there were two of me, I would spend half my time making pottery because of the process and peace that goes with it, and the other half creating arts events for the community. People's lives can be so enhanced and blessed through the arts." 



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Finding Solutions

Vaughan Dozier receives the 202 South Carolina Outstanding Young Banker award

By CAMDYN BRUCE

Vaughan Dozier was completely blindsided when he received the 2020 S.C. Outstanding Young Banker Award during the South Carolina Banking Association's annual convention. Not only was he surprised to be awarded, but unbeknownst to him, his family had come to the convention to celebrate his achievement. "I was very surprised," said Dozier. "My family, my wife and kids ... they came to the convention, and I had no idea. So, they were able to be there for it, so it was really special." Dozier's success didn't come overnight, however. On the contrary, it would take him over fifteen years to earn the South Carolina Banking Association's highest honor.

Dozier's interest in banking began as a teen, and his grandfather greatly inspired him. "My grandfather was an investment banker in his career, so I used to spend a lot of time with him and just was always around the world of finance," said Dozier. Originally from Alabama, Dozier attended High School at Trinity Presbyterian School in Montgomery, graduating in 1999. He would attend Presbyterian College in Clinton, South Carolina, where he graduated in 2003 with a degree in Business Administration.

Post-graduation in 2004, Dozier was employed as a financial advisor at the investment firm First Allied Securities in Lexington. In that role, he would aid potential clients in rolling over their retirement plans and ensuring that current customers were provided with quality service. However, after two years, he concluded that investment

banking wasn't his passion and decided to try his hand at traditional banking, landing a job at Regions Bank in Lexington in 2006.

At Regions, Dozier started as a Customer Service Representative, primarily doing service work like opening new accounts, changing addresses and phone numbers for customers and handling disputes. After outstanding performance, the following year, Dozier was promoted to a branch manager position at Regions, where he was responsible for managing the customer service representatives and bank tellers at his branch while also handling consumer loans.

In February 2008, Dozier would leave Regions and join First Community Bank, becoming a retail banker for their West Columbia branch. The decision was influenced by his desire to work with a smaller bank. "My personality is not as much the bigger places," said Dozier. "Region's Bank is a really large bank. First Community is obviously a smaller community bank, so that's more my personality."

As a retail banker, Dozier's main responsibilities were working with the bank tellers, aiding customer transactions, working with consumer loans, and aiding

A portrait of Vaughan Dozier, a young man with brown hair and blue eyes, smiling. He is wearing a dark suit, a white shirt, and a blue patterned tie. A small green pin is visible on his lapel.

Vaughan Dozier

»**ROOTS:** Native of Montgomery, Alabama, moved to Lexington SC in 2004

»**FAMILY:** Wife, Jennifer Powell; 4 children: Powell Anne 12, Trace 10, Arden 8, and Mary Ellis 6.

»**EDUCATION:** Bachelor's in business administration from Presbyterian College.

»**OCCUPATION:** Regional President of First Community Banks Lexington Market.

»**ACCOLADES:** 2020 S.C. Young Banker of the Year

»**COMMUNITY SERVICE/ ORGANIZATIONS:** Serves on the young banker's board for the South Carolina Bankers Association. Serves as Board Chair for Beginnings SC, which supports families whose children are deaf or hard of hearing. Treasurer of the Cayce West-Columbia Rotary Club. Serves on the board for the Greater Cayce West-Columbia Chamber of Commerce. Serves as chair of the finance committee for Mt. Horeb United Methodist Church.

»**MOTTO:** Follow your dreams and enjoy the trip.



*Dozier and his
four children*

Dozier said what he enjoys most about his job is helping provide business owners with solutions for their financial needs. “It’s so rewarding to work with a customer,” said Dozier. “Let’s say their business is growing, and they need a new building because they’ve outgrown the one they’re in, so to be able to help them provide the financing to go into that new space, I mean that is so rewarding.”

Since the start of the pandemic, First Community Bank has continued to help local businesses navigate challenges. Like many banks during the pandemic, First Community was integral in helping business owners secure PPP loans to cover their payrolls during lockdowns. Additionally, at the beginning of the pandemic, First Community was very flexible with its client’s loans granting modifications to ease their financial hardships.

“If a customer came to us and said I need a 90-day modification on my loan or I need to go to interest-only for 90 days just to help me through this time, we did them, no questions asked,” said Dozier.

Dozier said that in the future, he hopes to see the bank continue to grow. “I love what I do, so I just want to keep working with customers and keep working with my team and others to help grow the bank.”

businesses in transitioning their checking accounts over to First Community Bank. Dozier would be promoted the following year, becoming a commercial banker for First Community Bank’s Lexington branch. As a commercial banker, Dozier’s primary focus was on commercial loans. He performed tasks like working with business owners buying an office and working with commercial real estate investors buying investment properties.

In late 2015 Dozier would be promoted by First Community Bank a second time, earning the position of Regional President of the banks Lexington Market. Since 2015 Dozier has maintained this role and is responsible for the loan and deposit growth of the four branches of First Community Bank in the Lexington region.

“I work with all of the commercial and retail bankers helping them as their meeting with customers, working on loan approvals, things of that nature. Providing them the leadership that they need to help the customers,” said Dozier.



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Cosmetic Skincare

A local plastic surgeon finds fulfillment in helping improve his clients' self-esteem.



See page 31



*The expert team at Carolinas
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An Evolution

Local plastic surgeon weighs in on the popularity of non-invasive procedures in the plastic surgery field

By WARREN M. HUGHES and KRISTIN PRICE

Columbia cosmetic skincare specialists and retailers have done much to stay abreast of industry advancements in an ever-evolving field, adding expert staff and debuting new, state-of-the-art technologies. This availability of expanded services makes Columbia a destination for achieving your personal best. From the tips of your toes to the top of those tresses, from a brow lift to laser therapy to a new skincare regimen, there are bountiful treatments, procedures, and products just outside your doorstep to help you achieve your individual goals.

Carolinas Dermatology and Plastic Surgery have been especially pleased with





the addition of Dr. W. McIver Leppard to their staff, who is double board-certified in plastic surgery and general surgery. With the addition of Dr. Leppard and his skill set, the practice continues its tradition of providing only the highest quality state-of-the-art dermatologic, cosmetic, and reconstructive care.

Since his training at the Medical University of South Carolina (MUSC), Dr. Leppard has garnered a loyal following with his patients. He complements the dermatology practice by providing his expertise in facelifts, brow/forehead lifts, eyelid surgery, ear reconstruction, nose reshaping, neck lifts, breast augmentation, breast lifts, breast reduction, breast reconstruction, arm lifts, tummy tucks, thigh lifts, liposuction, "Mommy Makeovers" and treatment of migraines with Botox as well as nonsurgical contouring of the face with Restylane, Dysport, Juvederm, Kybella and Botox. He also teams with Mohs surgeons in the practice in providing aesthetic reconstruction of Mohs defects.

Dr. Leppard grew up in Columbia and attended Heathwood Hall. He attended undergraduate at Wofford College, where he majored in biology.

"My dad is a cardiothoracic surgeon in town and retired a couple of years ago," Dr. Leppard said. "I always thought I was going to do cardiac surgery, but when I was in my general surgery training, I realized I didn't love heart surgery. My dad absolutely loves what he does, and whatever you do in life, you need to love what you do. After that, I shadowed a plastic surgeon and fell in love with it. There are so many different niches and avenues you can take with plastic surgery. There's reconstructive and cosmetic. The variety and the overall difference that plastic surgery was making in people's lives drew me in. I started working in the plastic surgery

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skin care

department at MUSC, and that reenergized me. I was a late bloomer in terms of finding my niche.”

Dr. Leppard acknowledged the recent advancements in cosmetic procedures.

“Before we had injectables, CoolSculpting, microneedling, etc., the only real solution was to go to the operating room. These treatments have been developed over time and have become mainstream. These kinds of treatments



The non-invasive procedures that are so popular with clients help them “maintain” their look much better, which sometimes helps prevent the need for a surgical procedure down the line.

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help ‘maintain’ much better, which may prevent you from needing a surgical procedure. I call it an evolution, not a revolution. You can add Botox at a certain age when you start getting fine lines and then add filler when you start getting volume loss. Every patient is unique in what they’re looking for and their genetics. The good thing is that these options can delay major procedures like facelifts,” he said.

Dr. Leppard experiences a sense of personal fulfillment when he observes an improvement in his patients’ self-esteem. “It’s very gratifying to see the patient come back afterward and see them happier, smiling. Some say it’s changed their lives. Sometimes people come in, and they’ve got an issue that really both-

ers them and affects how they feel about themselves and how they’re perceived.”

A physician-owned and operated medical practice, Carolinas Dermatology and Plastic Surgery provides only the highest quality and state-of-the-art dermatologic, cosmetic, and reconstructive surgery services. Its full range of services includes CoolSculpting, a revolutionary technology that targets and cools unwanted fat cells in a selected area to induce a noticeable, natural-looking reduction in fat bulges. Unlike most other methods of fat reduction, CoolSculpting® involves no needles, surgery, or downtime. Results look natural and can be seen as early as three weeks following treatment. The Columbia office is also the only cosmetic dermatology provider in the area offering “Dual Sculpting,” a non-invasive procedure that eliminates unwanted fat cells in half the time by providing two machines working together for faster results.

The dermatology location is at 1706 St. Julian Place in Columbia, ph. (803) 771-7506. Dr. Leppard’s office will be in the practice’s newest location at nearby 1701 St. Julian Place, Ste. 101. To contact Dr. Leppard’s office, call (803) 509-5405. Carolinas Dermatology also has an office location in Florence at 1929 Mountain Laurel Ct. Ste. A, ph. (843) 407-2030. Carolinasdermatology.com.

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Michelle Edwards

Legacy Caribbean Bar & Grill & Pon Di River Caribbean Bar & Bistro

803-708-8481

Our Business: We have been in business for over 15 years. We started in a 2,300 sq ft building and are now in a 10,000 sq ft and a 4,000 sq ft building. Our authentic Caribbean food and atmosphere have opened doors for us that I never saw coming.

Best Business Advice I Ever Received: Never stop; Don't stop; Can't stop. The show must go on.

Words of Wisdom to Other Men/Women: To all women, never let people, no matter who they are, tell you what you cannot do or accomplish. Use the fear of the unknown to guide you to what you are destined to achieve. We, as women,

are resilient to a level that no one but us will ever understand!

Why I Chose This Career: This is what I was meant to do. I believe this career path chose me. I have a criminal justice degree, and I wanted to work in investigations. But there was something about the restaurant field that awoke a sense of intensity in me, and once I realized it, there was no turning back.

In what way(s) did the Covid-19 pandemic affect your business? Pon di River's opening was delayed by three months, and Legacy had to go curbside only with delayed hours and less staff.

Joseph Morris

Thompson Funeral Homes, Greenlawn Memorial Park, Woodridge Memorial Park

803-776-1092

Best Business Advice I Ever Received: People connect with people who like them. Find a way to appreciate your clients.

One Thing I've Learned the Hard Way: Stay present – You can't change what has happened, and you can't control what will happen.

You Would Never Guess That: I have a deep love for art.

Why I Love Doing Business in Columbia: This is a very active community with lots of energy and

passion. The people here make life interesting and enjoyable.

In what way(s) did the Covid-19 pandemic affect your business? Having to deal with families that lost a loved one to Covid really hit home. I got a much better understanding of what people had to go through.

A Meaningful Memory from My Career: Helping a family deal with the loss of a nine-year-old. Being around this family and the passion they had for their son was amazing.



Al Fresco

ENJOY OUTDOOR DINING DURING
THE TEMPERATE MONTHS OF FALL.

BY KATIE GANTT

Columbia's restaurant scene has much to offer in the way of fresh air dining options and locals are taking advantage as temperatures drop and COVID-19 cases spike. Read on to discover our roundup of some local spots offering great food, drink, and outdoor seating.





The Gourmet Shop's guests love the sidewalk seating complete with red and white checkered tablecloths. The experience is reminiscent of the sidewalk cafes that line the streets of Paris.

Cantina76

2901 Divine St., Columbia

803-708-6004

Cantina76.com

Cantina76 is a lively, independently owned restaurant and bar that specializes in Mexican-inspired cuisine and hand-crafted margaritas. Full of fresh, unique ingredients and South Carolina produce, the menu at Cantina76 includes a large assortment of imaginative tacos, as well as enchiladas, nachos, salads, quesadillas, chimichangas, soups and sides. Sauces, dressings, and salsas are made in-house daily! The sizable, covered patio makes Cantina76 one of the most popular places for outdoor dining in Columbia. There is even an outdoor fireplace – perfect for the cooler months. Check their website for weekly specials and happy hour prices.

Il Giorgione

2406 Devine St, Columbia

803-521-5063

Ilgiorgione.com

Il Giorgione offers, arguably, the most authentic Italian dining experience in the capital city. Owner, George (Giorgione) Kessler's passion for all things Italian began as a young boy growing up in the home of his Italian grandparents in New Jersey. He went on to study Italian language, history, literature, and film during his time as a student at the University of South Carolina and spent a summer abroad in Urbino, Italy. Since that time, he has traveled extensively through the different regions of Italy and has learned that each culture is unique from the people and culture to the amazing food and wine. He brings that expertise to Columbia through Il Giorgione, which our food writer Anne Wolf Postic described as feeling like a "favorite Italian neighborhood bistro." This vibe is accentuated by their gorgeous brick-lined patio coupled with strings of twinkling lights strung overhead.



Legacy Caribbean Bar & Grill

215 Oneil Ct., Columbia
803-708-8481

Legacycaribbeanbarandgrill.com

Legacy Caribbean Bar & Grill has all the components for a great night out! Their 10,000 sq ft location is host to an ample, covered, outdoor dining space. Indoors, guests will find an impressive 10 ft bar where expertly trained bartenders can make any cocktail that's requested of them. There are four new pool tables, a Juke Box, and many fun events, like Monday night karaoke, Friday nights with DJ B Lord, and Reggae night every Saturday. The menu offers authentic Caribbean favorites and standard American fare too, for the less adventurous. Island inspired dishes include the beef pattie, jerk chicken, coco burger (served on a warm Caribbean coco bread), brown stew fish, and oxtails. Curry chicken, rice and peas, and plantains help round out a diverse menu bursting with flavor.

Market on Main

1320 Main St. #150, Columbia
803-722-4222

Marketonmain.com

With a unique concept and a prime location on the corner of Main and Lady, it's no wonder Market on Main has rapidly become one of the most talked about restaurants and bars downtown. The dynamic patio area will remain in its starring role. The patio area's large stage is mainly purposed for live music but has other creative uses, including occasional yoga instruction. The big screen TV runs major sporting events, and the beer garden is host to cornhole games and beer pong tournaments. Market on Main offers separate lunch, dinner, and brunch menus (brunch is served on Saturday and Sunday only). Brunch is a big hit. Owner, Josh, describes brunch as a "fun, party vibe" complete with crowd favorite mimosa kits. The brunch menu offers steak and eggs, huevos rancheros, a smoked salmon board, and plenty more.

The authentic dining experience of Il Giorgione is accentuated by the gorgeous, brick-lined patio, strung with twinkling overhead lights.



Check out one of the 54 different local and craft beers while relaxing on the huge deck at Publico Kitchen and Tap.



The sizable covered patio makes Cantina76 one of the most popular places for outdoor dining in Columbia.

The Gourmet Shop

724 Saluda Ave, Columbia
803-799-3705

Thegourmetshop.net

A Five Points staple since 1979, The Gourmet Shop is a locally famous purveyor of fine cheese, wine, cookware, glassware, kitchen supplies, coffee, chocolates, caviar, and more! They serve brunch and lunch seven days a week in their café and outdoor seating fills up fast. Guests love the sidewalk seating and red and white checkered tablecloths. The experience is reminiscent of the sidewalk cafes that line the streets of Paris. Choose from house made salads and sandwiches, like their "Famous Chicken Salad," roasted shrimp salad, a variety of pasta salads, pimiento cheese, and more. Their paninis are grilled to order. Wraps, cheese plates, charcuterie boards, and more round out the menu.

Hendrix

1649 Main St., Columbia
803-834-5132

Hendrixsc.com

Hendrix is an industrial-style haunt with a rooftop bar specializing in creative small plates and hearty main courses. Reserva-



Legacy Caribbean Bar & Grill's 10,000 sq ft location is host to ample, covered, outdoor dining space.

tions are for the dining room only; rooftop seating is first come, first served, and be warned – it fills up fast. For full-service dining, plan to utilize a table in the dining room. The rooftop serves a daily selection of small plates only until 9 p.m. Small plate menu items such as beef tartare, baked mussels, Shimeji mushroom toast, and the summer panzanella salad are crowd favorites. Main dishes include a grass-fed NY strip, Carolina Heritage Farms Pork Chop, and roasted root vegetables.

Liberty Tap Room on the Lake

1602 Marina Rd., Irmo
803-667-9715

Libertytaproom.com

Located just 30 minutes from downtown Columbia on the sunny shores of Lake Murray, Liberty Tap Room is an upscale casual dining restaurant serving traditional American cuisine with a twist in a fun, modern atmosphere. Enjoy the elevated outdoor seating for killer views of the lake! There are 48 beers on tap which includes their own line of microbrews. Liberty Tap Room specializes in all-America food made from the freshest ingredients, like their burgers, steaks, and fresh baked pizzas.

Hampton Street Vineyard

1207 Hampton St., Columbia
803-252-0850

Hamptonstreetvineyard.com

Hampton Street Vineyard is a local gem that makes the perfect atmosphere for an intimate gathering. The restaurant has an appealing fine dining menu as well as an award-winning wine list so you can pair your wine to any dish on the menu. The restaurant has been a staple on the Columbia restaurant scene since 1995 and came under new ownership in 2020. Their sidewalk seating area is beautiful and like many of the others on our list – it fills up fast. The outdoor tables are surrounded by beautiful greenery and flowers and offer a view of the attractive restaurant exterior.

Sapori

407 N Lake Dr., Lexington
803-957-3595

Saporilexington.com

Sapori means tastes and the word is closely connected to the Italian expression “da assaporare,” which translated means to savor a dish, or a moment, or to experience something special. That’s what Sapori in Lexington is all about – the special experience,

savoring good fresh food, enjoying company, being in a beautiful space, and getting lost in the moment. The Italian food combined with restaurant’s stunning interior make for a charming evening, but the outdoor dining section (which is also available to rent for special occasion) takes the experience to next level. Tents with chandeliers and firepits dot the restaurant’s immaculately landscaped grounds.

Café Strudel

(locations in Lexington and West Columbia)

Cafestrudel.com

Owners Trip and Marila Turbyfill opened Café Strudel in 1997 in a small, 600 sq ft space with about ten tables. In 2012, they purchased and extensively renovated their current West Columbia location. With the move, they gained an extra 1,400 sq ft of space including a private dining room and covered patio – each of which can be rented for private functions. Their newer, Lexington location also offers ample covered patio space and an indoor-outdoor bar. Both locations offer the savory flavors guests keep coming back for. The “Famous Hangover Hashbrowns” are just that – legendary! With onions, banana peppers, tomatoes, cheddar cheese and 2 eggs your way, the dish received a nod in Southern Living Magazine circa 2006.

Jakes of Columbia

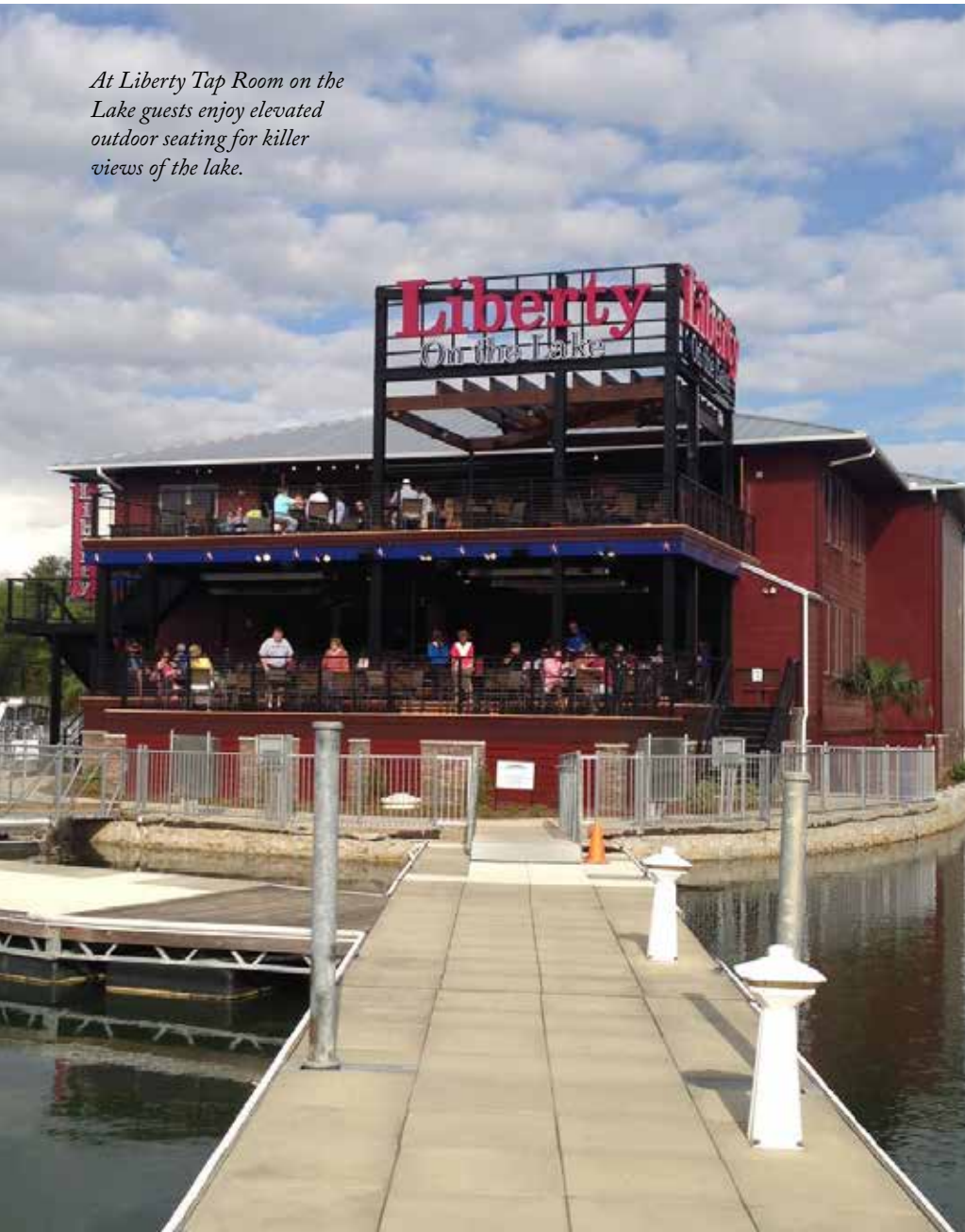
2112 Devine St., Columbia

803-708-4788

Jakesofcolumbia.com

Jakes is considered by many to be the most dog friendly restaurant in Columbia. While they're always pet-friendly, they're extra pet-friendly during Yappy Hour. Yappy Hour is every Tuesday and Thursday from 4 p.m. – 9 p.m. and dogs can run freely on the back deck with access to water stations and tasty treats. The welcoming back deck is complimented by a green space and makes the perfect place to sip on one of the 30 plus craft beer options they offer. They do ask that guests get "Yappy Certified," in an effort to protect guests and their dogs. To get certified, guests register their dog via email and receive a pup Yappy Hour bandana and Jake's collar tag.

At Liberty Tap Room on the Lake guests enjoy elevated outdoor seating for killer views of the lake.



Pawley's Front Porch

827 Harden St. #1001, Columbia

803-771-8001

Pawleysfrontporch.com

"Famous Burgers, Cold Beer, Good Times." That's the slogan at Pawley's Front Porch, where outdoor dining is implied in the name. The spacious, sheltered porch is a great place to enjoy one of Pawley's aforementioned famous burgers. Consider taking their "Low Country Challenge." Should you accept the challenge, you will have thirty minutes to clean your plate. That plate will be filled with a special, huge burger: three 8 oz patties topped with pimento cheese, jalapeno pimento cheese, Applewood bacon, jalapeno bacon, lettuce, tomato, and onion with your choice of side. University of South Carolina get 20% off their meal when they show their Carolina Alumni card.

Publico Kitchen and Tap

2013 Greene St., Columbia

803-661-9043

Publicokitchenandtap.com

Whether you're looking for craft beers, patio dining, or Lat-Asian inspired cuisine, you'll find it here. From tasty tacos to savory salads and so much more, Publico has it all. Check out one of the 54 different local and craft beers on tap while relaxing on their huge deck. You can even dine in an igloo here! Make sure to reserve your igloo in advance via an online registration form.

Saluda's

751 Saluda Ave, Columbia

803-799-9500

Saludas.com

Saluda's is a star on the local restaurant scene and their outdoor dining options play a key role in that reputation. The fine-dining restaurant's upstairs patio seating offers excellent views of Five Points and the Five Points fountain. Their menu is built around mixing locally grown seasonal products with luxurious ingredients from around the world. The main dining room and patio are open for reservations. 🍷

A modern interior space with large floor-to-ceiling windows overlooking a lake and a wooden desk in the foreground. The room features white horizontal siding, a large black metal lantern-style light fixture, and a wooden desk with a glass top. The view outside the windows shows a calm lake, a small dock, and a white building with a dark roof. The text "Dream HOME" is overlaid on the image, with "Dream" in a script font and "HOME" in a bold, sans-serif font.

Dream **HOME**

Despite lots of moves around the U.S. and countless home purchases, this couple never created their perfect house from the ground up. Until now.

By KATHERINE PETTIT » Photos JAY BROWNE



Lynn and Bill plan to split their time between two homes, one on Florida's gulf coast and the other along the shores of Lake Murray. They looked at property and houses for a long time before finding the land and view that called to them. The view was stunning, but the land and existing structure? Not so much.

"There was an older home on the property, but it couldn't be adapted to our vision, and the bushes and trees were overgrown," Lynn said. "Once it was all cleared off, the result was a very happy surprise – it was a beautiful piece of land that was perfect for the house we wanted to build."

Lynn and Bill had been researching and noting what appealed to them for 25 years. Along the way, they raised four children and moved frequently for Bill's work. As they settled on their preferences, it became clear that they needed to be on fresh water in South Carolina – near Columbia. Lake Murray fit the blueprint. With all four children launched, or close, now was the time.

They found Catalyst Architects, and Heather Stallworth, Wayne Rogers, and Brandon Rogers embraced the challenge. "Working with the family was a collaborative process that pushed us to explore a new, more minimalist vocabulary which included cantilevered porches and exposed ductwork," Heather said. "The result is a home that is more modern than many around it, but the simple gable forms and use of traditional materials made it fit nicely within the neighborhood." Indeed, it does. And everything works seamlessly together, so much so that in 2018, the project received a Robert Mills Residential Design Merit Award from the American Institute of Architects South Carolina.



The large dining table was custom made by Josh McClary at Stijl Design, using old heart pine beams from a house in Leesville.



A tour of the home, detached barn, and outdoor space revealed why it was award-worthy.

First, however, the right builder had to be found. “Joe and Tammy Jur at Vesta Builders were wonderful to work with,” Lynn explained. The couple started the business in 1999, and since then, they have built a reputation for excellence. What’s more, they make the process a positive and exciting experience which Lynn and Bill really appreciated. “This was a fun house to build,” Joe said. “The beams running through the main body of the house cantilevered out over the front and rear porches, negating the need for columns and making the roof appear to float.”

Two interior designers assisted the homeowners. Evon Kirkland of Westend Interiors worked with them during the building, and Jenny Keenan Design helped with wallpaper choices and furnishings. The result is extraordinary and yet accessible and very livable. The HardiePlank® Lap Siding has mitered corners, a stone veneer on the foundation wall, and a standing seam galvalume roof.



The functional parts of the kitchen are hidden behind cabinet doors. The only visible acknowledgment that cooking happens here is the sink, and it's positioned along the front cabinetry.





You don't have to step inside to recognize the quality and workmanship, but once you do, you get it.

No wasted space clutters the look. The front door opens onto the family's primary living space.

Straight ahead is the dining area, to the right is the living area, and to the left is the kitchen. There are shiplap walls painted Silver Shadow by Benjamin Moore and a vaulted ceiling with exposed spiral

ducts. Wood beams span the room between floor-to-ceiling glass. The overhead lights were custom made by Coastal Copper and sourced through Evon Kirkland.

The large dining table was custom made by Josh McClary at Stijl Design, using old heart pine beams from a house in Leesville that formerly stood in front of Walmart but was torn down. The couple bartered a tear-drop camper for the custom-made table.

Two framed original pieces of art by Elizabeth Foster are flamingos, created with personal touches meaningful only to Lynn and Bill. It's casual but elegant, modern and minimalist, and very inviting.

The functional parts of the kitchen are hidden behind cabinet doors. The only visible acknowledgment that cooking happens here is the sink, and it's positioned along the front cabinetry. Behind the kitchen, sliding doors reveal a fabulous

pantry (one of Lynn's favorite rooms). Pots and pans hang on the wall – no stacking needed. Every appliance has its place.

At the left end of the house are the laundry room and Lynn's office. A drop-off inset holds paraphernalia. The powder room and garage complete the wing. Wainscoting reaches high to allow wallpaper where desired – but not too much. Nothing looks busy.

To the right of the living area is Bill's office space. It's



the connector to the sleeping wing and houses a large television, an amazing wooden table, and a back wall of silver fish sculptures. The table and fish sculptures were purchased from the Phillips Collection, out of High Point, NC. Glass on either side keeps the area very open and filled with light.

The lakeside features the master suite, including a massive ceiling fan undulating quietly. The couple's closet opens from the master bath,





Outside toward the lake is the barn – or combination man cave, party place, and frat house, according to homeowner Lynn. It is large and open, and filled with memorabilia.

and the overhead light creates patterns on the walls. Another happy surprise. Everything in the room, except the overhead fan, was sourced by Jenny Keenan.

Toward the front of the house are two more bedroom suites for family. Their younger daughter's room has tall wainscoting painted in Vert de Terre, by Farrow and Ball. Above it is wallpaper by ZAK+FOX and sourced through Jenny Keenan. Both rooms are lovely and designed to maximize efficiency and comfort. And that's the main house.

Outside toward the lake



"The beams running through the main body of the house cantilevered out over the front and rear porches, negating the need for columns and making the roof appear to float," explained builder Joe Jur.

and beside the deck is Bill's grilling area (with storage for his six grills). A small ramp ensures that Lilly, the Welsh Corgi, can easily maneuver the levels to reach the deck and barn. Now in her golden years, she makes sure she's close to Bill at work or play.

And then there's the barn – or combination man cave, party place, and frat house, according to Lynn.

It is large and open, and filled with memorabilia. Lynn is from Ohio, and the couple met on a blind date in the buckeye state. Originally from Buffalo, Bill has an impressive

collection of Buffalo Bills jerseys, celebrating some of the greats of that franchise. A massive overhead glass door opens the entire room to the outside when the weather is just right. According to Joe, a phantom screen drops down to keep the room clear of nature's flying birds and insects. If a breeze is in order, they crank up their huge overhead fan sourced from the Big Ass Fan Company. Aptly named, for sure. A large oak bar spans one wall, and a complete kitchen is on the other side.

It's Bill's favorite room in the house – a getaway that's only steps away.

The stairs display hundreds of koozies, a collectible favorite of Bill's. At the top of the steps are bunk beds (the source of the frat house analogy) and a private bedroom.

Throughout both buildings, the furniture pieces look as if they were designed with the home in mind.

Instead, they came from upscale shops, online collections, and places like Crate and Barrel and Southeastern Salvage.

Lynn gives lots of credit to the team at Catalyst for working with them on the design. She can't say enough about Joe and Tammy Jur and their part in making the dream home become reality. They were delighted with the subcontractors as well. All skilled professionals. Joe says that the house turned out just great in large part due to Lynn's creativity.

Evon helped in the initial paint and lighting choices, and Jenny assisted in choosing lighting, wallpaper, and lots more to adorn the home. Outside, Brookegreen Landscaping did a super job with plants, trees, and the lawn leading down to the sandy beach on the lake front. That piece of it was a gift from nature.

For Lynn, perhaps the most unexpected surprise



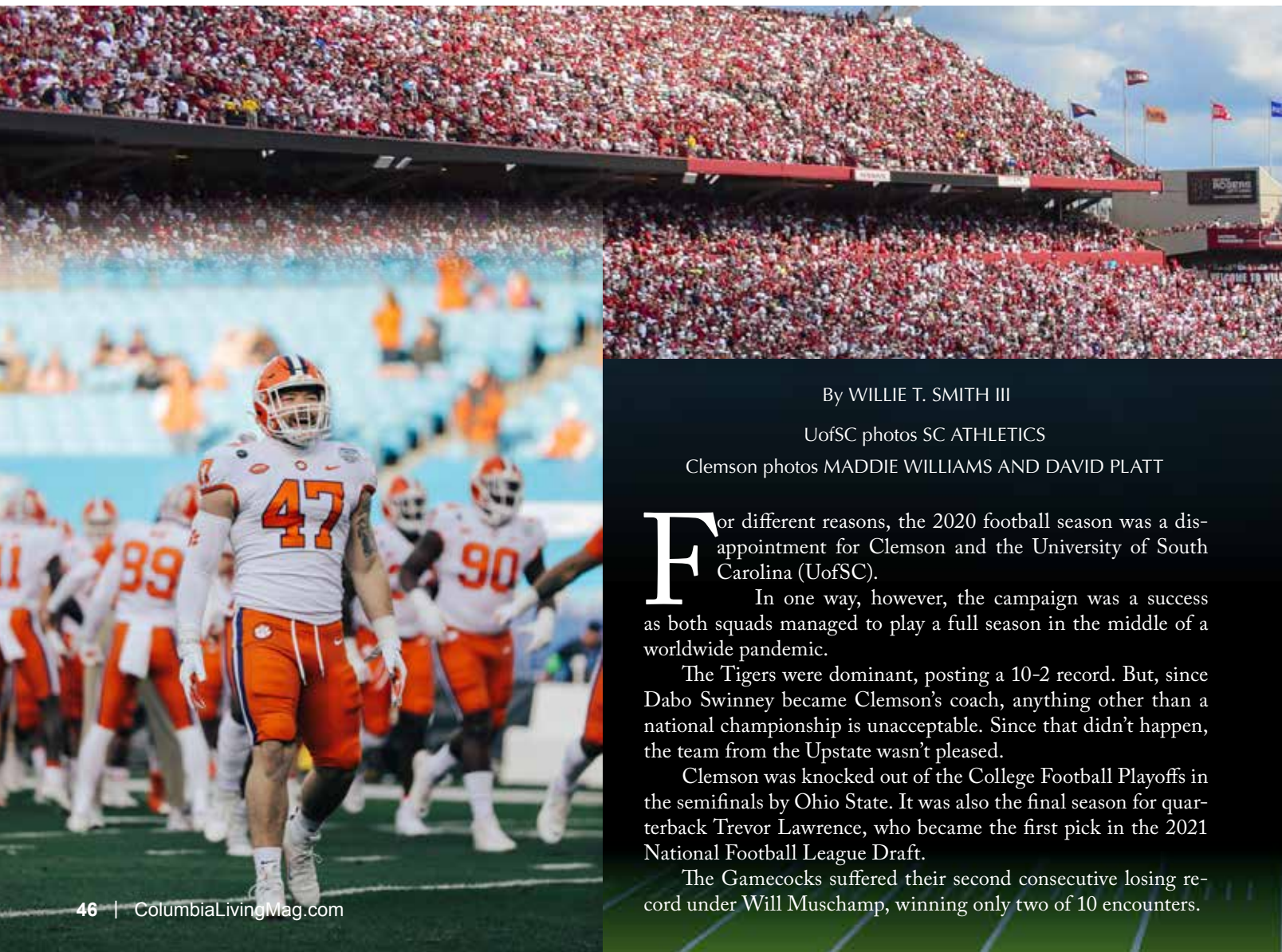
came when she began to observe the wildlife. "I never thought I would become a bird watcher, but I love seeing the birds and all the wildlife out here," she said. "We knew we were water people, and the

lake is our playground, but the abundance of nature all around us is a delight. And with the lake sky at night, we had a front-row seat for the total eclipse. We are very happy with the whole package." 🌿



2021 Fall FOOTBALL PREVIEW

SOUTH CAROLINA AND CLEMSON GEAR UP FOR AN EXCITING 2021 SEASON.



By WILLIE T. SMITH III

UofSC photos SC ATHLETICS

Clemson photos MADDIE WILLIAMS AND DAVID PLATT

For different reasons, the 2020 football season was a disappointment for Clemson and the University of South Carolina (UofSC).

In one way, however, the campaign was a success as both squads managed to play a full season in the middle of a worldwide pandemic.

The Tigers were dominant, posting a 10-2 record. But, since Dabo Swinney became Clemson's coach, anything other than a national championship is unacceptable. Since that didn't happen, the team from the Upstate wasn't pleased.

Clemson was knocked out of the College Football Playoffs in the semifinals by Ohio State. It was also the final season for quarterback Trevor Lawrence, who became the first pick in the 2021 National Football League Draft.

The Gamecocks suffered their second consecutive losing record under Will Muschamp, winning only two of 10 encounters.



After winning only four of 12 games in 2019, the Gamecocks coach was not only shown the door but was terminated prior to the end of the season.

UofSC filled the vacancy with a familiar face. Shane Beamer, who served as an assistant coach and recruiting coordinator under Steve Spurrier in Columbia, got the call after receiving the backing of many influential Gamecock alumni, including some of the school's most successful former athletes.

The 44-year old hit the ground running, determined to make the most of his first head coaching opportunity.

"I have been preparing for this moment my entire life," Beamer said after officially being named the school's coach. "I am ready and excited to be the head football coach at the University of South Carolina. I am thankful to all the head coaches I have worked for and the assistant coaches and student-athletes I have worked with. My family and I are thrilled to be coming back to Columbia and the state of South Carolina."

While the program appears to have



Shane Beamer returns to South Carolina as head coach for the Gamecocks.



some catching up to do if it is to join college football's elite, Beamer and his staff have hit the ground running, having already won recruiting battles against more established programs.

"I love what I'm doing," said Beamer. "There are going to be bumps in the road. There will be tough moments this season, I'm sure. One of the things we talk about all the time is gratitude, positive energy. I have a lot of confidence in what we're trying to accomplish at South Carolina and in what the players in this program are about. I can't wait to get to work. I'm very excited about the position I'm in."

One of the most successful coaches in the country, Swinney hopes to lead the Tigers to another invitation into the College Football Playoffs. Having won two national championships during his tenure, a third this season is a possibility.

"This is my 40th football season," smiled Swinney. "I started playing in the fifth grade, played eight years, then played five years in college. I spent 13 years at Alabama. It's my 19th year at Clemson,

13th as head coach. I can tell you it never gets old. I love it."

For the Tigers to earn its third title under Swinney, they have to find Lawrence's replacement. It's something the coaching staff has experience doing. After Deshaun Watson led the Tigers to a national title with a win over Alabama in 2017, Lawrence took over two seasons later and did the same thing, leading Clemson to a dominating victory over the Crimson Tide in the title game.

Lawrence's successor, D.J. Uiagalelei, has already given fans a glimpse of his ability, completing 78 of 117 passes for 914 yards and five touchdowns while suffering no interceptions in two starts last season.

"I think you draw some confidence knowing he's been tested in that environment," said Clemson offensive coordinator Tony Elliott. "In the back of your mind, you're wondering - how are they going to handle it? Practice is very intense, but there is a different level of intensity when the games come, a different

level of distraction, noise. We anticipate having a comfort level, but we still have to press him, put him in as many uncomfortable situations so when they arise in the games - you still have to pressure him to make sure he's not sitting back resting on his laurels, then we'll see what he can do because he is going to be the guy."

Clemson will also have to replace All-American running back Travis Etienne, who, like Lawrence, was a first-round pick of the Jacksonville Jaguars. Will Shipley, a freshman from Matthews, North Carolina, could swoop in and claim the position. "He's going to be really good," said Clemson running back coach C.J. Spiller. "Will did a great job of just coming in and really wanting to learn. He was very eager to go in and learn the playbook. He's one of those guys that sometimes you might have to pull them back a little bit because they want to learn so much. You just want him to take it one day at a time. He comes from a great foundation in his high school. You see that translating over here to Clemson. I'm



*Dabo and the Tigers
have their sights on
the College Football
Playoffs*



excited about seeing him grow as a player. He's going to hopefully have a special career here at Clemson."

Running back should be a strength at UofSC, where junior Kevin Harris returns after rushing for 1138 yards and 15 touchdowns in only ten games in 2020. He led the Southeastern Conference in rushing yards per game (113.8). He was a first-team All-League selection by the Associated Press. However, he will have to fight to keep his position as redshirt freshman Marshawn Lloyd, one of the most heavily recruited high school players in the nation returns after missing the 2020 season with a torn ACL. He's ready, and I think it shows," said UofSC running back coach Montario Hardesty. "You can see his excitement to be back out there, his competitiveness to get the first reps and doing the one-on-ones to hit the linebackers. I think he's ready. He has great internal motivation. He wants to be one of the top tailbacks in the country. He's doing things off the field that will make him better on the field. He's big, strong,

and fast as all get up."

While Lloyd was a good teammate last season, he can't wait to get back on the field.

"We have one of the best groups in the country," he said. "We want to show the world what we can do. It's all competition in the (running back) room. You don't know who is going to play because it is so competitive. I was frustrated, not being on the sidelines. I'm a competitive guy. I love to play football. I'm 100 percent. My mind is right. Physically, mentally I'm ready to go."

While running back is a strength, the Gamecocks' play at quarterback was inconsistent. Sophomore Luke Doty, who started the last two games of the season, is expected to be under center when USC hosts Eastern Illinois. Although he completed 43 of 71 passes for 405 yards and two touchdowns, Doty was intercepted three times.

For the offense to work, his performance will have to improve.

"UofSC offensive coordinator Mar-

cus Satterfield has done an amazing job," said Doty. "He's going to keep pushing to make me the best I can possibly be. I look forward to him staying on me. I know the deep ball is something I need to get better at. Intermediate throws, short throws - I'm just trying to stay locked in on what I need to do. All that outside noise is just that, noise. Other people's opinions, they're entitled to that. What is important is what the people in this building think, what my teammates think. That's all that matters. It is a fresh start. You can tell there is a new life in the building. Guys are happy to be here. They want to come back and get extra work in, be around the coaches and their teammates. I think that's a testament to Coach Beamer and the staff he has put together. They're just guys that have an unbelievable attitude with what they do, whether it be meetings, walkthrough practice, or just getting to know somebody."

Satterfield is confident Doty will not only play well but stand out.

"The characteristic of leadership - a



While running back is a strength, the Gamecocks' play at quarterback was inconsistent last season.

vocal leader, demanding, confidence,” Satterfield said of Doty. “He hears all the rumors: that we don’t have a quarterback; he can run the ball, but he can’t throw it. Luke Doty can throw it. He has a very natural throwing motion, beautiful. We’re working on some lower body stuff. I think he has a chance to be an upper-echelon player. He and Drew Brees remind me a lot of each other. They’re both 5-11, 6-foot. They play with the same kind of pace and throwing motion. Just look at Luke’s throwing motion. It’s very, very, very good. If we get all the other stuff worked out, I think you’re going to see a guy that continues to grow.”

Satterfield plans to be aggressive offensively and believes Doty can make it happen.

“I’m not drinking and dunking,” he said. “I’m not doing that. We’re Pro Style, not West Coast, which is predicated on five to eight-yard outs – just getting completions. We want to throw the ball beyond 12 yards. In order for people to back up off us, we’ve got to push the ball down-

field. It can’t just be 30 plays of five-yard passes.

“We’re making them throw the ball down the field. That’s something I’m committed to, something our staff is committed to. I think our wide receivers are fired up about it. I know Luke and the quarterbacks are having a lot of fun with it.”

Always a Clemson strength, the defense was up and down under highly regarded coordinator Brent Venables last season.

Their worse performance came against Ohio State when Buckeye quarterback Justin Fields had his way with the Tigers. He completed 22 of 28 passes for 385 yards and rushed eight times for 42 yards. The offense finished with 639 yards as it advanced to the national championship game. Since then, Venables and the defense have done their best to gain from the experience.

“We got better from it in a lot of ways,” said Venables. “Being uncomfortable, having to make a lot of adjustments. How to meet. How to practice. Having to

tweak your schemes. I think we learned a lot. Anytime you have a tremendous failure, I’ve always used failure and had plenty of it. You learn from it. You grow from it. Through the strain and the pain, you get better. It’s very humbling, disappointing. But I definitely feel we have gotten better from it.”

The unit returned to fundamentals in preparing for the upcoming season.

“Physicality and physical concept was something that needed to improve,” said Venables. “We needed to get better in the trenches, first, second and third level. We’ve got to get better and become a more physical defense. It has been a point of emphasis for us since the end of the season.”

Despite the disappointing end to the season, Clemson displayed its loyalty to Venables by making him the highest-paid college assistant coach in the country, making \$2.5 million annually on a contract that lasts through 2026.

“In whatever profession we’re in, it’s nice to feel valued and have some sort



Fan favorite, Cocky

of security,” Venables said. “We’re very, very thankful for the support. It’s been that way since the day I got here. It’s very humbling. I’m very thankful and don’t take it for granted whatsoever.”

The Gamecocks appear to have some depth up front, defensively. Jabari Ellis is the group leader, while Zach Pickens, Rick Sandidge, Devontae Davis, and M.J. Webb will play prominent roles. Tonka Hemingway and Alex Huntley should also play. Kingsley Enagbare and Aaron Sterling will be the starters on the edge, with Jordan Burch also slated to receive time.

The USC coaching staff has had to work quickly in figuring out the secondary.

Wide receiver is also considered a Gamecock problem area. Junior Dakereon Joyner, after beginning his college career at quarterback, hopes to step to the front at the position. The North Charleston native admits to needing time to adjust to the position and being depressed after moving from changing positions.

“Quarterback, that was my dream,”

said Joyner. “Everybody knows that. It is what it is. I trust God. I trust my faith. I leaned on my family. My teammates, family, and loved ones helped me get through those dark moments, the dark times. I give all the glory to God, or I wouldn’t be here right now. How I got to a good place, I don’t know. I feel like everything is a blur. It happened so fast. Every night I prayed and went through the process – just gradually getting better, gradually starting to love the game again. I thought about leaving the game at one time, but my mother and others that truly cared about me continued to show the love.

“I’m ready to roll. I’m definitely ready to go. I’m good. I expect to be the best version of myself every single day and continue to lock in on my preparation. I’m ready to roll. It was definitely challenging. A lot of people don’t think about athletes’ mental health. It is definitely important that I lock-in. I was at my low point, but I’m good now.”

He has become one of the leaders at

the position.

“I think he is in a really good spot,” said wide receiver coach Justin Stepp. “He is the leader of our group. There aren’t too many kids in the country that deserve success more than Dakereon. You’re looking at a kid that played quarterback his entire life. He hasn’t played receiver very long. He’s a smart kid. He’s cerebral. He knows where he struggles, and he is working on it. I think he has a lot to prove. He wants to have success. I want it for him so bad. If I could do it for him, I would, but he’s worked hard. I think he’ll do it.”

While Clemson is expected to again be dominant, little is expected of the Gamecocks as most experts predict the team to win as few as three games.

That doesn’t faze Doty, who, without a smile, had a quick and succinct answer to that prediction.

“I’ll take the over,” he said. “Hammer the over.”

NBSC

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An Intimate Spot

*Your favorite little wine bar is back
and better than ever*



Photo: HEATHER FOWLER





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Restaurant in Reverse

Your favorite little wine bar is back and better than ever

By ANNE WOLF POSTIC



In March of 2020, Tim Gardner had no idea he would close his popular wine bar, Lula Drake on Main Street, for more than a year. No one knew, really. After a short time, he channeled his boundless energy to found Safe Dining SC to educate himself and other foodservice professionals. The group had access to scientists all over the world, some of whom were willing to review uploaded floor plans and assess them for safety. Although his regulars eagerly bought up the wine he had in stock, Gardner determined that opening the restaurant, which is only twelve feet wide, wasn't an option if he wanted to keep his customers and staff safe from COVID 19.

"It was a hard decision. We could stay open a little longer, but we'd risk causing more pain to more people if we couldn't do

it safely," he explains.

Thankfully, after a 16-month shutdown, the wine bar is back and better than ever, according to grateful customers. Gardner is thankful for the effusive praise and for the fact that he's been able to employ many of his former staff people, as well as a few new ones. Rachael Harrison is heading up the team in the kitchen, who previously worked under Lula Drake kitchen managers Pierce Bowers and Rosalind Graverson. While Lula Drake was closed, Harrison went to work in the kitchen at smallSUGAR, another local favorite, so she comes with a wealth of experience and understanding of the bar's culinary needs.

Lula Drake began as a simple, European-style wine bar, a place for Gardner to showcase his favorite wines, many of them organic and biodynamic. For the uninitiated, biodynamic practices go a step beyond organic, which refers to the absence of chemicals. Grapes for biodynamic wine are grown without



Behind the bar, head bartender Jessica Williams offers a few interesting beers and a small but mighty cocktail selection.

chemicals as well, using only local, sustainable, organic materials for fertilizing and soil preparation. Biodynamic farmers may also take lunar cycles into account when planting and harvesting their crops. In short? It's all delicious. Sustainable farming practices mean more wine, something everyone can embrace.

Gardner's interest in wine was sparked at UCLA, where he attended graduate school. He later trained as a certified sommelier and has a diploma from the International Sommelier Guild. He spent several years blending Spanish wines for a US import company. His experience and passion for the grape shines on the menu, which includes wines from all over, including North and South America, Eastern and Western Europe, and, well, everywhere else. This is the perfect place to try something new and learn a little bit in the process. (Or just sip and enjoy. The staff will accommodate whichever you prefer!) The list changes regularly, based on what Gardner discovers and wants to share.

"We're kind of a restaurant in reverse," explains Gardner, in reference to his original plan to open a simple wine bar.

The menu is designed to complement Lula's many grape options so that guests can enjoy the carefully curated wine list to the fullest extent. At the moment, culinary offerings include several Basque-inspired dishes, like the conserva plate, with slow-



The menu is designed to complement Lula's many grape options so that guests can enjoy the carefully curated wine list to the fullest extent.

cooked mushrooms seasoned with paprika, garlic, and other herbs served with tomato conserva and sliced baguette. Another nod to the Basque region is the ever-present Iberico ham, which can be served thinly sliced on its own, or as an addition to other dishes, like handmade ricotta gnudi served cacio e pepe style (that's Parmigiano-Reggiano and fresh cracked black pepper, and it is heavenly).

Behind the bar, head bartender Jessica Williams offers a few interesting beers and a small but mighty cocktail selection. For a summer treat, try a splash of Spanish BCN gin on the rocks with Fevertree tonic garnished with lemon, rosemary, and caperberry. The menu thankfully includes several sparkling sodas and other alcohol-free options, for when you crave something good to eat — how about Yangnyeom KFC (Korean fried chicken? — but prefer an accompaniment "sans risque," as one Parisian café refers to such beverages.

Lula Drake is an intimate spot on Main Street, the perfect place to go after work, before a movie, or really any time whatsoever. The menu never fails to delight, and the knowledgeable and friendly staff will make you feel right at home. They're a great source of information about wine and pairings, so don't hesitate to ask. After all, learning should be fun! 🍷

SMOKE &



Mirror, mirror on the wall, who makes the most delicious peanut butter pie of them all?

"Mwah, haha," spoke the mirror, "that would be Sue Kornegay Junkin." In Tuscaloosa, Alabama, my Aunt Sue was famous for two things: her devilish wit and her peanut butter pies. She would wink and whisper how easy they were to make. Years after she passed, I finally made one for myself. The myth that was her peanut butter pie held—it is not only soft-as-chiffon and delicious, but it is also delightfully simple.

Of course, being the obstinate niece I am, I tried to one-up her legendary pie with a salted peanut and pretzel crust. But do not be fooled; her pie recipe makes a store-bought graham cracker crust shine.

Aunt Sue also knew her way around an oven, so I am sure she'd approve of my tweaks on the celebrated baked feta and tomatoes recipe that flew from Finland around the world last year in a viral sensation. You'll want to try it Southernized with caramelized Vidalia onions.

In this enchanted season of colorful trees, back-to-school mornings (hurrah!), and pumpkin-dotted porches, I hope you'll tie on an apron (my favorite "I'm-sooo-domestic" disguise) and delight your favorite monsters with one of these highly complicated and time-consuming recipes. Wink, wink.

MIRRORS

Deceptively simple seasonal dishes

Photos and Recipes by KIM BYER



GRILLED CHEESE & MANGO CHUTNEY MELTS

with smoked turkey

Makes 4 sandwiches

Mayonnaise (recommend Duke's)
Dijon mustard
Butter
8 (1/4-inch thick) slices of bakery-bought white sandwich loaf
½ cup of mango chutney
Smoked gouda cheese, approximately 2 ounces, grated
4 ounces sharp cheddar, grated
¼ pound deli smoked turkey, sliced for sandwiches

1. Prepare a work surface with parchment paper or foil. Spread 8 slices of bread evenly with mayonnaise (about 1/2 teaspoon each side). Flip mayo-sides-down and spread 1 tablespoon of chutney onto each slice. Spread Dijon mustard on the remaining 4 slices, then divide cheeses and turkey among the bread slices.
2. Assemble sandwich halves with chutney on the inside, mayo on the outside.

3. On a smooth grill or in a large flat-bottomed skillet, melt butter over medium-high heat. Add sandwiches (in batches if using a skillet) and heat until one side is toasted and golden.
4. Carefully flip sandwiches (adding more butter, if needed); turn heat to medium-low and continue to toast while preparing plates. Cut sandwiches diagonally and serve warm.

Tip: If using a panini grill, spread butter (not mayonnaise) on the outside of each slice before assembling and heating/pressing.

AUNT SUE'S PEANUT BUTTER PIE

with a thick salted peanut & pretzel crust

Makes one 8-inch pie

Salted Peanut & Pretzel Crust

1/4 cup lightly salted roasted peanuts, plus more for topping
1 3/4 cups salted pretzels (sticks are easier to measure)
6 tablespoons salted butter, melted (if unsalted, add 1/8 teaspoon coarse salt)
2 tablespoons sugar

Pie Filling

8 ounces cream cheese, softened
1/2 cup extra crunchy peanut butter (recommend Jif brand)
3/4 cup confectioners' sugar, sifted
16 ounces whipped topping, thawed if frozen (divided use)

Toppings

Chopped roasted peanuts and/or Reese's Pieces

1. Preheat oven to 350°F. Coat an 8-inch springform pan or pie pan with baking spray.
2. In a food processor, blend peanuts and pretzels for 10 seconds. Add melted butter and sugar and reduce the mixture to a coarse meal—no more than 15 more seconds.
3. Press into the bottom of the pan and bake for 12-15 minutes. Allow to cool completely.
4. Using a mixer, beat the cream cheese and peanut butter until fluffy. Then, add sifted confectioners' sugar and three-fourths (12 ounces) of the whipped topping into the bowl and beat again.
5. Spoon over cool crust and spread the remaining whipped topping on top. Chill for at least 2 hours.
6. Before serving, top with chopped peanuts, if desired. Pie will last for several days in the refrigerator.

Note: This pie is deeper, and the crust is thicker when using an 8-inch springform pan, but a 9-inch or regular pie pan also works. Aunt Sue recommended store-bought graham cracker crusts for her peanut butter pies.

RICE KRISPIE CHOCOLATE CAKE-IN-DISGUISE

with chocolate frosting and ghastly decorations

Makes one 6-inch, 3-layer cake and 3 cups of frosting

Toppings

Halloween candy, chocolate-dipped pretzels, mini chocolate chips, M & M's or Reese's Pieces, sprinkles, chocolate bar shards, etc.

1. To make the tower "cake": In a stock-pot, melt butter over low heat and pour in mini marshmallows. Continue stirring on low until marshmallows melt. Remove from heat. Slowly pour and gently fold cereal into marshmallows until combined.
2. Suggestion: Prepare the 6 x 3-inch cake pans with parchment paper (parchment rounds with lifting tabs are great) and butter or baking spray. Divide the cooling marshmallow mixture into three equal parts. Press one mound of marshmallow mixture into each pan until firm and even. Lift one layer out of the pan and place on a 6" or 8" cardboard circle. Place circle on a revolving cake stand or lazy Susan.
3. To make frosting: Using a mixer, beat melted butter and cocoa powder on medium speed until smooth. Add confectioners' sugar and milk and mix on low until sugar is dissolved. Gradually increase speed to high until frosting is smooth and creamy.
4. Add a layer of chocolate frosting to the top of the first layer. Repeat with two more layers of marshmallow mixture and frosting. Push a dowel or skewer through the center of the three layers to add stability while you frost the sides. Using a small offset spatula or icing spatula, frost the sides, then remove the skewer. Re-frost the top, add chocolate glaze if desired.
5. To make chocolate drip/glaze: In a small bowl, stir melted butter and cocoa powder until smooth. Add confectioners' sugar and stir until sugar is dissolved. Add milk and corn syrup and stir again until smooth. Continue adding single teaspoons of milk and stirring until desired consistency is reached—either for an all-over glaze or for dripping down the sides.

Note: Tightly wrapped or covered cake will stay fresh on the countertop for several days.

Rice Krispie Layers

6 tablespoons butter (high fat is best)
20 ounces mini marshmallows (2 10-ounce bags)
9 cups Rice Krispies or puffed rice cereal

Whipped Chocolate Frosting

½ cup butter, melted
⅔ cup unsweetened cocoa powder
3 cups confectioners' sugar
⅓ cup whole milk

Chocolate Glaze (optional)

3 tablespoons butter, melted
3 tablespoons unsweetened cocoa powder
1/3 cup confectioners' sugar
2 tablespoons whole milk + 3-4 teaspoons
1 teaspoon light corn syrup

CHUNKY SHRIMP SALAD

in buttery brioche rolls

Yields enough salad for 8 buns



For the shrimp:

2 pounds Carolina wild-caught shrimp—
jumbo, shelled, and deveined (about 24
shrimp)
2 teaspoons smoked paprika
2 teaspoons kosher salt
1 teaspoon coarse black pepper
Coconut oil for flash frying

For the salad:

3 stalks celery, minced
1 large ripe tomato, chopped, or 1 dozen
grape tomatoes, sliced
½ cup Duke's mayonnaise
2 tablespoons capers
Juice of 1 lemon
1 heaping tablespoon fresh dill, minced
¼ cup sliced salad olives with pimento

1 package split-top bakery brioche buns
(6-8)
2 tablespoons butter, melted

1. Pat shrimp completely dry. In a large bowl, mix seasonings and toss shrimp until covered.
2. Heat 3 tablespoons of oil in a large skillet until it begins to pop. Place 1/3 of the shrimp into the pan one at a time. Flash fry until pink (about a minute) and then turn over once. Remove to a paper towel and repeat until all shrimp are fried. You may need to add more oil and allow it to reheat between batches.
3. In a large bowl, mix salad ingredients. Chop shrimp into bite-size chunks and add to mixture. Refrigerate salad for at least 2 hours or overnight.
4. Before serving, brush tops of buns with butter and warm, butter-side-down, on a flat grill or in batches in a large skillet. Spoon salad into buns and serve while buns are warm.



ROASTED TOMATOES & SHEEP'S FETA

*Inspired by @liemessa,
with added onions and pine nuts*


Serves 3-4 as a pasta sauce or as a topping for freshly baked bread

1-2 Vidalia onions, quartered
1-2 shallots, sliced into rings
Generous amounts of olive oil for drizzling/tossing/baking
2 pounds tomatoes in various sizes, shapes, and colors, sliced (larger tomatoes) or whole (cherry/grape)
10-ounce block Greek sheep's feta in brine (not cow's milk feta!)
2-3 garlic cloves, sliced
1 tablespoon capers
¼ teaspoon red chili pepper flakes
¼ cup raw pine nuts
Handful fresh basil leaves
Kosher or sea salt and freshly ground pepper

1. Preheat oven to 400°F. Prepare a sheet pan or rimmed baking dish with 1/3 cup of oil. Add onions and shallots, toss with salt and pepper, and bake for 15-20 minutes.
2. If using any tomatoes with stems and/or fresh herbs, place into a shallow dish of water while onions are cooking. If serving with pasta, cook pasta according to directions.
3. Remove pan from oven and add tomatoes, sheep's feta, garlic, capers, and any water-soaked tomatoes on the vine or herbs. Generously drizzle more olive oil. Return pan to oven and bake for 20-30 more minutes or until tomatoes are softened, and feta has started to melt.
4. Increase temperature to 450°F. Roast (or broil) until feta begins to melt and brown (5-15 minutes).
5. Remove charred tomato and herb stems. Add a few fresh basil leaves. If serving over pasta, pour several tablespoons of pasta water onto the sheet pan and toss with feta and tomatoes until you get your preferred sauce consistency. Otherwise, add a few tablespoons of water to the mix depending on how chunky or smooth you prefer the spread.
6. Serve over pasta or as a spoon-able spread with freshly baked bread. 🍴

Restaurant & Guide

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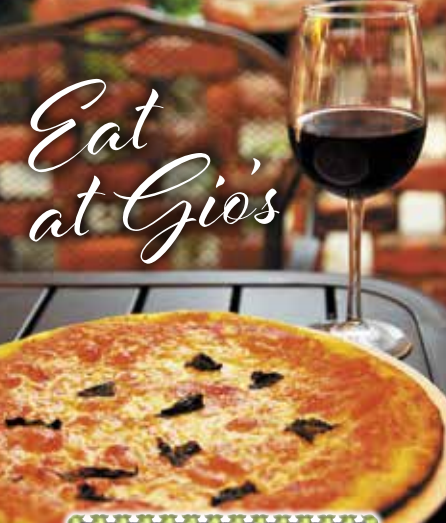
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American

1801 Grille (V) 700 Lincoln St., Suite 200, 219-1119. Imaginative menu built around fresh ingredients and a brick oven. Lunch and dinner, Mon-Thurs 11:30am-10pm; Fri-Sat 11:30am-11pm (or later); Sun 11:30am-9pm.

Café Strudel (L) 309 S Lake Dr., 490-0895 (W) 300 State St., 794-6634. This 20-year mainstay of the local restaurant scene offers great atmosphere and good food at both locations. Local artwork displayed is available for purchase. Open seven days a week. For menu and hours visit cafestrudel.com.

Cola's Restaurant (V) 1215 Assembly St., 451-0051 The menu is eclectic and evolving. Menu items include lamburger, beef short ribs, shrimp succotash. Dinner, Mon-Thu 5:30pm-10:30pm. Fri-Sat 5:30pm-11pm.

Fancy That Bistro & Catering (D) 1825 St Julian Pl., 779-6110 Home-style breakfast and lunch, just like mom used to make. Fancy That! 7 am to 4 pm every day.

Hwy 55 Burgers Shakes & Fries (L) 1792 S. Lake Drive, 359-9090. Retro-style diner serves up classic burgers, fries, decadent custard-based desserts with a side of colorful nostalgia. Hours: Sun-Thurs, 11 am - 9 pm, Fri-Sat 11 am-10 pm.

Liberty Tap Room & Grill (D) 828 Gervais St., 461-4677 and (I) 1602 Marina Rd., 667-9715 American and ethnic steak, chicken and seafood. Downtown offers a handcrafted brew pub. Lake Murray offers shoreline view and is accessible by boat or car. Open at 11 am daily.

Racks (NE) 108 Columbia NE Dr., Suite G, 569-6512. The place for happy hours in the Northeast, with quick service, no loud music, pool tables, and cold beer. Hours: Monday-Friday 2 pm-2am, Saturday-Sunday 12 pm - 2 am.

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Restaurant Guide

Tombo Grille (FA) 4509 Forest Dr., 782-9665. Forest Acres hotspot serving incredible food, wines, and high-gravity beer. Dinner Mon-Thurs 5:30-9:30pm, Fri-Sat 5:30-10:30pm.

Upper Crust (N) 843 Polo Road, Suite 4, 888-6282. Pizza is the specialty here, but they offer a diverse selection of fresh salads, huge sandwiches and funky quesadillas that will please any palate.

Asian

Baan Sawan Thai Bistro (D) 2135 Devine St., 252-8992. Quaint bistro offering traditional Thai seafood, chicken, and beef dishes. Choose from a variety of curry flavors. Dinner Tue-Thu 5:30-9pm, Fri 5:30-10pm, Sat 5:30-9pm.

Basil Thai (D) 702 Cross Hill Rd. Suite 300A, 782-0716. It's been called fresh, sophisticated and creative. Award-winning cuisine with a welcoming feel. Lunch, Mon-Fri 11:30am-2:30pm, Dinner, Fri & Sat 5pm-11pm, Sun, 12noon-9pm.

Duke's Pad Thai & Noodle Bar (W) 904 Knox Abbott Dr., Cayce, 661-6455. Cozy family-friendly restaurant with a bright neighborhood vibe brings fresh Thai flavors and a customizable noodle bar for dine-in or takeout. Hours: Mon-Thurs, 11am-9pm, Fri-Sat, 11am-10pm.

M Café (I) 340 Columbiana Dr., 764-0558. Fresh Asian cuisine and Mandarin tearoom. Lunch and dinner, Mon-Fri 11am-10pm, Sat 5-10pm.

Mai Thai Cuisine (WC) 2249 Sunset Blvd., 939-4795. Traditional Thai dishes and a bubble tea bar make this a hidden gem a local favorite.

Miyo's (D) 922 S Main St., 779-6496; (FA) 3250 Forest Dr., Suite B, 743-9996; (I) 1220 Bower Pkwy., Suite E-2, 781-7788; (N) 715 Fashion Dr., 788-8878; (V) 701 Lady St., 255-8878; (L) 5594 Sunset Blvd., Suite D & E, 957-9888. Unique Asian flared foods, sushi, fine teas, and specialty entrees. Hours vary by location.

SakiTumi Grill & Sushi Bar (V) 807 Gervais St., Suite 103, 931-0700. Serving up award-winning sushi with fresh ahi tuna. Grill menu includes steak, chicken, and beef. Dinner, Mon-Wed 4:30-10pm, Thur-Sat 4:30pm-midnight.

Camon Japanese Restaurant (D) 1332 Assembly St., 254-5400. Hibachi-style cooking with seafood, steak and chicken. Dinner, Mon-Sat 5-9:30pm.

Sato Japanese Steak & Seafood (FA) 1999 Beltline Blvd., 782-1064. Authentic Japanese cuisine prepared at your table by the finest chefs. Dinners include appetizer, soup, and salad. Choose from steak, chicken, or seafood. Lunch Tue-Fri 11am-3pm, Dinner 4:30-10pm.

Bakery

Tiffany's Sweets, Eats & Meeting Place (N) 9704 Two Notch Rd., 736-2253. Full-service delicatessen and custom bakery. Specialty is wedding cakes. Mon-Fri 7am-10pm, Sat 8am-10pm.

BBQ

Hudson's Smokehouse (L) 4952 Sunset Blvd., 356-1070. Voted some of the best BBQ in all of Columbia, offering full menu and Southern buffet with all the sides. Lunch and dinner.

Little Pigs (N) 4927 Alpine Rd., 788-8238. Large buffet with everything BBQ and all the sides. Wed. 11am-2pm; Thur. 11am-8:30pm; Fri and Sat. 11am-9pm; Sun. 11am-3pm.

Shealy's (B-L) 340 East Columbia Ave., Batesburg-Leesville, 532-8135. Full menu, plus buffet for Q tasting. Buy the sauce, too. 11am-9pm, closed Wed and Sun.

Deli/Café

DiPrato's (F) 342 Pickens St., 779-0606. New York-style delicatessen serving Mediterranean and Italian cuisine with signature sandwiches, soups, and salads. Mon-Sat 10am-6pm, Sat brunch 10am-1pm, Sun brunch 10am-4pm.

The Gourmet Shop (F) 724 Saluda Ave., 799-3705. A local favorite, serving homemade sandwiches, soups, salads, and desserts. Menu includes turkey pesto, chicken salad, and smoked salmon. Mon-Fri 9am-3:45pm, Sat 9am-4:45pm, Sun 10am-3:45pm.

Le Peep (N) 110 Forum Dr., Suite 7, 550-9685. Great breakfast, brunch, and lunch food. Open 7am-2pm daily.

Momma Rabbit's (L) 5082 Sunset Boulevard, Lexington. 356-1330. Great food with a Southern flair has made this family enterprise into a dining destination. Great brunch, fresh food, creative cuisine. Tue-

Fri, 11am-3pm, 5:30pm-9pm. Sat, 10am-2pm, 5:30pm-9pm. Sun, 10am-2pm.

Rosewood Market and Deli (R) 2803 Rosewood Dr., 256-6410. Wide variety of menu selections such as coconut shrimp, gumbo, pasta, soups, and salads. Low carb healthy dishes available. Lunch Mon-Sat 11:30am-2:30pm, Sun 10am-2pm, Dinner Mon-Sat 5-7:30pm.

Caribbean

Legacy Caribbean Bar & Grill 215 O'Neil Ct., 708-8481. No-frills Jamaican food serving wings, oxtail, meat curries, and other Caribbean staples in a casual environment.

Pon Di River Caribbean Bar and Bistro 2344 Broad River Rd., 638-4220. Caribbean comfort foods full of delicious island flavors. Dessert

Crêpes et Croissants (D) 1465 Sumter Street, 462-4779. Breakfast, lunch and more, savory and sweet, plus delectables from France. Mon-Fri, 7am-3pm; Sat, 8am-2pm; Sun, 10am-2pm.

Kaminsky's (D) 930 Gervais Street, 550-9979. A great drop-in spot for anyone who loves sweet things. Adult milkshakes and fresh-made desserts among the goodies. Mon-Fri 5pm-midnight; Sat & Sun Noon-midnight; Happy hour Mon-Fri 5-8pm.

Fine Dining

Al's Upstairs (W) 300 Meeting St., 794-7404. Romantic, elegant Italian restaurant overlooking the Columbia skyline. Entrees include fresh fish, steaks, chops, pasta, and lamb. Dinner Mon-Sat 5-10pm.

Columbo's (D) 2100 Bush River Rd. (in the Radisson Hotel), 744-2200. Unique Italian cuisine, prime steaks and a superior wine list served up in a casual intimate atmosphere. Breakfast daily, 6:30-11am, Lunch and Dinner daily 11am-midnight.

Hampton Street Vineyard (D) 1201 Hampton St., 252-0850. Offering an array of cuisines with seafood, pastas, beef, and chicken. Menu changes quarterly. Lunch Mon-Fri 11:30am-2pm, Dinner Mon-Sat 6-10pm.

Motor Supply Bistro (V) 920 Gervais St., 256.6687. Serving up innovative food with a menu that changes twice daily. Lunch Tue-Sat 11:30am-2:30pm, Sun Brunch 11am-3pm, Dinner Tue-Thurs 5:30-9:30pm, Fri-Sat 5:30-10:30pm, Sun 5:30-9pm.

Ristorante Divino (V) 803 Gervais St., 799-4550. Authentic Northern Italian cuisine, serving homemade pastas, seafood, duck, and beef. Reservations suggested. Dinner, Tues-Sat 5:30-10pm.

Saluda's (F) 751 Saluda Ave., Columbia, 799-9500. Upscale second-story bar and restaurant provides fine dining, fine wine pairings, and a cozy-classy experience overlooking the iconic Five Points fountain. Hours: Sunday-Monday, 5:30-10pm.

Terra (W) 100 State St., 791-3443. Great neighborhood restaurant serving wood-oven pizzas, quail, red drum, steaks, and salads. Dinner, Tue-Sat 5pm-until.

French

Black Rooster (WC) 201 Meeting St., West Columbia, 724-2853. Casual "Frenchish" restaurant with an amazing rooftop bar overlooking the river. Steak Frites, Mussels, and much more. Call ahead seating available for busy nights. Hours: Tues-Sat, 5pm-10pm.

Italian

Alodia's (I) 2736 North Lake Dr., 781-9814. (L) 101 W Main St., 957-1986. Authentic Italian dishes with a romantic flair, including time-honored favorites and updated versions of the classics. Hours: Tues-Thurs, 11am-10pm; Fri & Sat, 11am-11pm; Sun Brunch, 11am-2pm; Sun Dinner, 5-9:30pm.

Il Giоргione Pizzeria & Wine Bar (DS) 2406 Devine St., 521-5063. Experience Italy firsthand at this authentic pizzeria & wine bar. Panini, pizzas, pasta, mozzarella & desserts made in house. Lunch and dinner, Tues-Sat.

Travinia Italian Kitchen (L) 5074 Sunset Blvd., 957-2422; (N) 101 Sparkleberry Crossing Rd., 419-9313. Contemporary Italian cuisine serving fresh pasta, soups, chicken, pizza, veal, and seafood. Lunch and dinner.

The Villa (I) 1704 Bush River Rd., 798-6360. Family-owned and operated since 1977. Traditional favorites, plus salads, pizzas, and paninis. Mon-Thurs 11am-9:30pm; Fri 11am-10:30pm; Sat 4:30-10:30pm.

Villa Tronco (D) 1213 Blanding St., 256-7677. Enjoy casual fine dining in Columbia's oldest Italian restaurant. Old world charm with authentic recipes. Lunch, Mon-Fri 11:00am-3pm, Dinner Mon-Sat 5-10pm.

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Restaurant Guide

Hawaiian

Poke Bros. (F) 2009 Greene Street, Suite 102, 764-5567, (L) 5225 Sunset Blvd., 638-1518, (I) 1230 Bower Pkwy., 722-4295. Fresh Hawaiian style seafood and rice bowls brings a healthy, tropical taste in a customizable bowl with an emphasis on both having whole foods and quick meals. Hours vary by location.

Mediterranean

Grecian Gardens (W) 2312 Sunset Blvd., 794-7552. Authentic Greek cuisine including an excellent wine list. Menu selections include chicken, seafood, steaks, Greek pizza, salads, and sandwiches. Lunch and dinner, Mon-Thurs 11am-9pm, Fri 11am-10pm, Sat-Sun 11am-9pm.

Gervais & Vine (V) 620 Gervais St., 799-8463. Spanish-styled Mediterranean wine and tapas bar offering a wide selection of beers, outside seating and a menu with culinary influences from across the region. Dinner, Mon-Thurs 5-10pm, Fri-Sat 5-11pm.

Mexican

La Fogata (C) 105 Amicks Ferry Rd., 932-2475; (I) 11210 Broad River Rd., 542-7273 (W) 2805 Sunset Blvd., West Columbia, 791-8540. Fresh Mexican food served up by genuinely smiling faces, plus a well-appointed salsa bar keep people coming back. Hours: 11 am - 10 pm.

San Jose Mexicano Restaurantes (BL, C, FA, I, L, NE, R) Locations can be found throughout the Midlands. Fresh, authentic Mexican food with all the flourishes, including lunch specials, combination plates and desserts. Hours vary by location. SanJoseMex.com

Seafood

Blue Fin (N) 461 Town Center Pl, Suite 4, 865-7346. An upscale yet casual atmosphere with a full bar. Dishes include seafood, pasta, chicken, soups, and salads. Lunch daily 11am-2:45pm, Dinner Mon-Thurs 3-10pm, Fri-Sat 3-11pm, Sun 3-9:30pm.

Blue Marlin (V) 1200 Lincoln St., 799-3838. Serving dishes with a Cajun and Creole influence. Menu includes seafood,

steaks, and chicken. Lunch, Mon-Fri 11:30-2:30, Dinner Mon-Fri 5:30-10pm, Sat-Sun 11:30am-11pm.

Bonefish Grill (FA) 4708 Forest Dr., 787-6200; (I) 1260 Bower Pkwy., 407-1599. Great seafood dishes prepared on a wood-burning grill, all within a relaxed casual atmosphere. Dinner Mon-Thurs 4-10:30pm, Fri-Sat 4-11:30pm, Sun 4-10pm.

Pearlz Oyster Bar (V) 936 Gervais St., 661-7741. Fun, eclectic restaurant serving the freshest seafood in a casual dining atmosphere. Daily 4pm-until.

The Oyster Bar (V) 1123 Park St., 799-4484. Columbia's original oyster bar, serving the freshest Gulf oysters, steamed or raw, soups, and shrimp and grits. Mon-Sat 4-until.

Southern

Mr. Friendly's (F) 2001 Greene St., Suite A, 254-7828. Serving new Southern cuisine including seafood, chicken, beef, and wild game. Sophisticated and casual atmosphere, extensive wine list and a wide variety of micro-brew beer. Lunch Mon-Fri 11:30am-2:30pm, Dinner Mon-Thurs 5:30-10pm, Fri-Sat 5:30-10:30pm.

Steaks and Seafood

Halls Chophouse (D) 1221 Main St., Columbia, 563-5066. Family-owned high-end dining with a rich interior setting, offering up steaks cooked to perfection and choice seafood dishes. Dinner nightly.

Cowboy Brazilian Steakhouse (D) 1508 Main St., 728-0887. A unique, all-you-can-eat Churrascaria located in the historic Kress Building. Featuring a full salad bar, Brazilian hot dishes and 16 different types of meats sliced at your table. Full bar and wine cellar. Mon-Fri 5-10pm, Sat 4-10pm, Sun Lunch 10-4pm, Dinner 4-9pm. Reservations suggested.

Rusty Anchor (C) 1925 Johnson Marina, 749-1555. Located on Lake Murray. A picturesque and unique lakeside dining experience, specializing in fresh seafood and steak. Outside dining available, full bar. Thurs 5-9pm, Fri-Sat 5-10pm.

Ruth's Chris Steak House (D) 924-A Senate St. (in the Hilton Hotel), 212-6666. USDA prime beef, chops, chick-

en, and fresh seafood. Reservations recommended. Breakfast, lunch, dinner Sun-Thurs 3-10pm, Fri-Sat 3-11pm. European-style café serving an array of sandwiches, soups, salads, and burgers. Sun 10am-2:30pm.

Saluda's (F) 751 Saluda Ave., 799-9500. Rich mahogany and white linen tables is what you can expect at this fine dining eatery. Located in the heart of Five Points, featuring Southern cuisine with French and Italian influences. Dinner nightly, 5:30-10pm.

Vegetarian

Good Life Café (D) 1614 Main St., Columbia, 726-2310. Raw, vegan, juice drinks. Downtown: Mon-Sat 7am-8pm; Sun 10am-5pm. West Columbia: Mon-Thurs 7am-10pm; Fri-Sat 7am-11pm; Sun 10am-9pm.

Lambs Bread Returns the King (D) 3600 River Dr., Columbia, 373-7491. Vegan fare in a variety of styles and flavors including southern, Caribbean, and African. Raw options, fresh juices, vegan baked goods. Downtown: Tues-Fri 11 am-7 pm.

A Peace of Soul Vegan Kitchen (D) 2338 Main St., 253-7889. Vegan soul-food served in a bright and fresh dining space. Menu options include their famous fried "chicken" sandwich, "meat" and 2 plates, and house-made juices.

Wine & Ale

Lula Drake Wine Parlour (D) 1635 Main Street, 606-1968. Small plates, cheese options, Iberico ham, and natural wines. Mon-Fri 4pm-midnight. Sat, 11am-midnight. Sat, 11am-4pm, Soda City Saturdays.

Hunter-Gatherer Brewery & Ale House (D) 900 Main St., 748-0540. English-style brew pub with a variety of fresh homemade dishes. Continental fare and regional favorites and handcrafted beer made in-house. Lunch, Tue-Fri 11am-2pm, Dinner, Mon-Sat 4-11pm.

River Rat Brewery (D) 1231 Shop Road, 724-5712. Not an eatery, but a great place to relax in the taproom or outside on the deck. You can even bring your leashed dog. Partake in a taste of our newest offerings, get a growler filled, or purchase some River Rat swag. 🍷



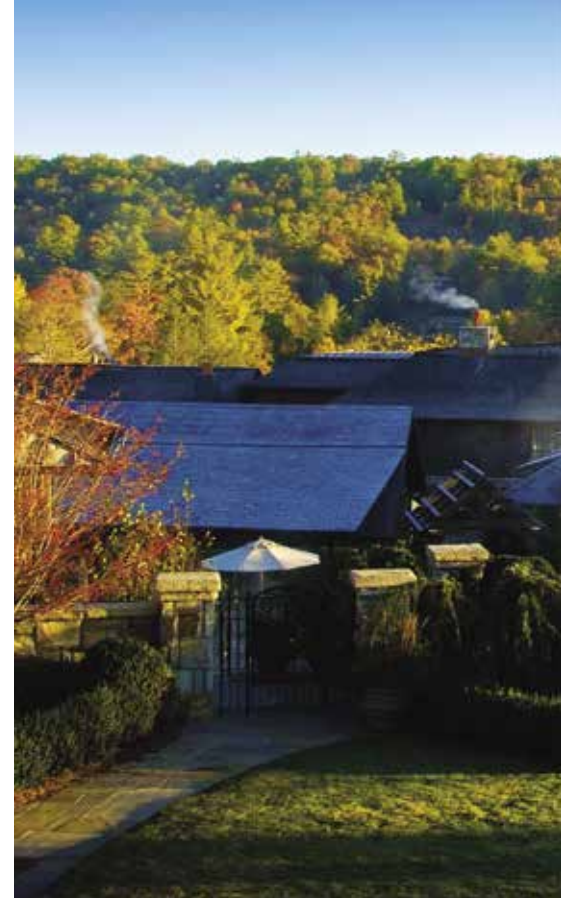
Refined Retreat

Hidden within a labyrinth of seemingly random hallways, hidden staircases, and unexpected balconies – architectural features you'd expect to find in a Victorian manse turned B&B – lies a truly polished and luxurious boutique resort

By KATIE MCELVEEN » Photos by MARY BURKHARDT

Entering the antique-filled lobby of Old Edwards Inn, it's hard to imagine that this refined mountain retreat in Highlands, North Carolina, started life in the 19th century as a boarding house. Though there are now nearly 100 guest rooms spread over the inn's expansive downtown location—up from 11 in 1905—public areas, which are cozy rather than expansive, feel like private havens where you could curl up with a book. No staff members are bustling by, no mood music, and no promotional flyers—but you will find urns of ice water and a freezer filled with Dove ice cream bars that are free for the taking. Even better, some spaces seem to have no purpose other than offering a comfortable place for guests to enjoy a cocktail before dinner—we sipped ours one night on the front porch of the inn—play cards, slurp your ice cream bar or watch shoppers on Main Street dodge raindrops.

That's the thing about Old Edwards Inn. Hidden within a labyrinth of seemingly random hallways, hidden staircases, and unexpected balconies – architectural features you'd expect to find in a Victorian manse turned B&B – lies a truly polished and luxurious boutique resort. Grounds, gorgeously landscaped with lush greenery, blooming shrubs, and bright annuals, are neat as a pin, with spent flowers removed, mulch swept, and pathways free of lit-



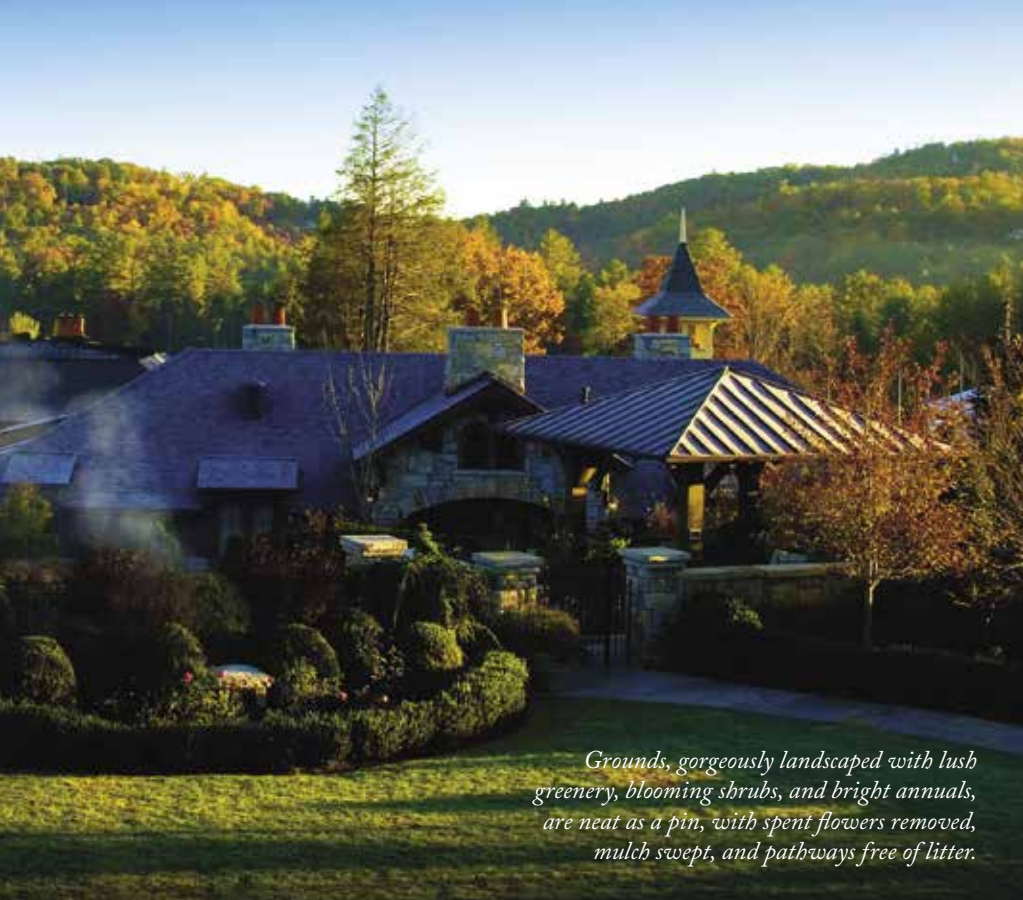
The inn's surprisingly vast array of lodging options were also designed with a variety of guests in mind. The main inn, which occupies both the original structure and several connected additions, offers both rooms and suites.

ter. Inside, mahogany staircase newels, many of which were carved by local artisans, gleam with years of elbow grease; half-finished glasses are whisked away the moment the guest has left. It's the kind of low-key elegance that makes a place feel special but incredibly welcoming as well.

Though Old Edwards could have wedged a spa into its existing footprint, the owners instead chose to create an immersive oasis of sound and light surrounded by porches crafted from native stone. Therapies, which range from European-style massages and facials to those based on ancient Asian rituals and practices, take place in state-of-the-art treatment rooms that are both soothing and comfortable. It could easily stand on its own as a destination spa.

The team behind Madison's, the inn's fine dining establishment, have also created an experience that quietly impressed us from the moment we arrived. Poised, confident, and knowledgeable, our waiter was also fun and funny, laughing with us as we requested second helpings of bread, but still able to guide us to wines by the glass from the restaurant's unexpectedly well-curated list.

The food at Madison's was another delightful surprise. Hotel dining rooms have a challenge to create menus offering



Grounds, gorgeously landscaped with lush greenery, blooming shrubs, and bright annuals, are neat as a pin, with spent flowers removed, mulch swept, and pathways free of litter.


a range of dishes that can satisfy diners of every ilk. At Madison's, each dish is simple enough to showcase the quality of the ingredients, but, thanks to spot-on technique and sophisticated seasonings, a soul-satisfying example of what farm-to-table can—and should—be.

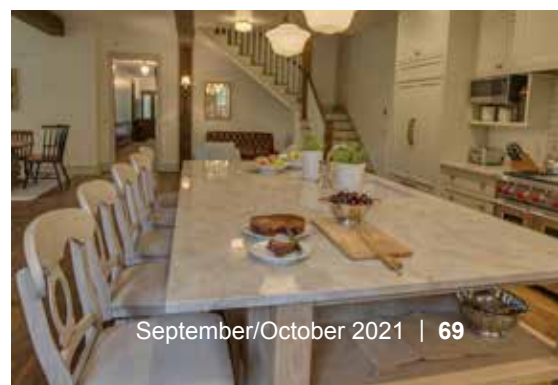
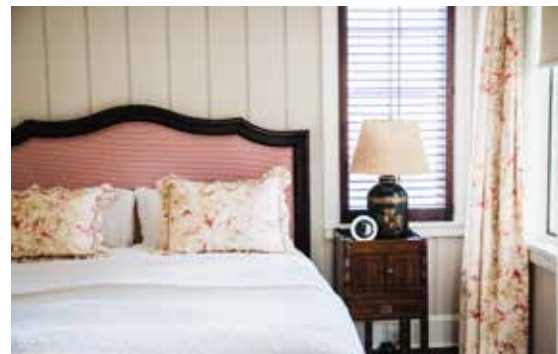
The Inn's surprisingly vast array of lodging options were also designed with a variety of guests in mind. The main inn, which occupies both the original structure and several connected additions, offers both rooms and suites. Our spa suite wasn't just outfitted with classic Old Edwards luxuries like a super-comfy bed and a Nespresso machine, but with an eight-jet shower, a marble vanity as long as a runway, a spacious outdoor patio and deliciously heated floors. Set atop a wide staircase in a building we shared with just one other suite, our space was as private as it was expansive.

Located behind the inn and on the other side of Church Street, a collection of rooms, suites, cottages and residences, all separated by winding pathways dotted with pools and bright green lawns—occupies a parklike city block. Offering lots of outdoor space and some kitchen facilities, but with easy walking access to town, it's a great option for families. There's also Half-Mile Farm, a 38-room adults-only retreat set on a pond a short drive from

the Inn. Acquired by Old Edwards Hospitality Group in 2015, the resort, with its elegant gardens and open meadows, feels like a bit of Europe that's been transported to North Carolina.

As mountain towns go, Highlands checks all the boxes. Shops, cafes, restaurants, and coffee bars line the Main Street area, which is also home to parks and even a small lake. Tucked into a shopping center at the corner of Fifth and Main, Mountain Fresh Grocery is a one-stop-shop for cheese, charcuterie, wine, baked goods, and other essentials. It also serves a fabulous breakfast—think corned beef hash, fried eggs, grits, and pillowy biscuits—to be eaten outside on picnic tables or, as we did, on the terrace of our room.

Beyond the Inn, Highlands and the mountains that surround it are filled with adventures. Hiking trails wind through the Highlands Plateau and offer stunning views of the deep valleys, waterfalls and dramatic rock faces that dot the region. Some, like the 2-mile-long Whiteside Mountain trail, require a car to reach the trailhead; others, such as the easy path that loops through the Highlands Botanical Garden, are just a stroll away. However you choose to spend your time, though, give yourself at least one more day than you think you'll need. You'll be glad you did. 





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Aging However You Like

By ANNE WOLF POSTIC

The other day, I found myself searching for a turtleneck dickie on the internet. A dickie, for those of you who are too young to know, is a collar, for when you want the look of a shirt under another item of clothing, but you don't want to wear a whole shirt. For example, you have a cashmere turtleneck dress you love because, to quote the late, great Nora Ephron, you feel bad about your neck, but you also hate it a little because it makes your neck itchy. Ironically, in your effort to cover your neck, you end up with an angry rash from the knitwear. The solution, obviously, is a cotton turtleneck dickey.

When summer rolls around, exposing your neck, which you still feel bad about, you explore solutions, like a chemical peel, which makes your neck red and flaky before it looks better. At this point, you may be thinking of the classic childhood book, "If You Give a Mouse a Cookie," in which a demanding little mouse finds that every time he gets what he wants, he needs something else to go with it. But back to the dickey.

Now that your neck is red and rashy again, you need to protect it from the sun, which will definitely make things worse. Chemical peels are expensive, so protecting the results is key. You pull out the basket of scarves, a treasure trove of brightly colored silk and cotton you inherited from your mother and grandmother, who probably felt bad about their necks. Tying the scarves jauntily around your neck makes you feel chic and vaguely French. They feel smooth against your rashy, crepey neck and hide a multitude of sins. But who wears a scarf while playing golf or taking a power walk? If it's wrapped well enough to cover your neck, it will slip and bunch, which makes you want to abandon exercise altogether, which is far too easy for those of us who hate exercise.

Why wear a scarf when you can pop one of those all-cotton turtleneck dickies under your golf polo? Problem solved. The dickie provides cover, doesn't slip, and is cooler than a scarf. And by cooler, I'm definitely referring to temperature, not fashion cred.

Because who needs fashion cred when you feel happy and comfortable while protecting your neck?

Aging is different for everyone, but as they say (or print on a tea towel or needlepoint onto a throw pillow), it's better than the alternative! (Yes, in my old age, I've not only embraced the turtleneck dickey but the needlepoint pithy comment. Also, words like "pithy.") Although I'm not above putting in a little effort (see previous reference to chemical peels), I'm old enough to prioritize having fun over looking perfect. There's only so much one can do about a waggly neck, and I refuse to give up golf, so turtleneck dickey it is.

I often joke that when I had the body to be an exotic dancer, I was too timid and full of self-loathing to take advantage of it. After three children and multiple hospital stays, enough people have seen me in various stages of nudity that I just don't care. Is there a market for a middle-aged mother of three with droopy bits and a well-worn c-section scar on the gentleman's club circuit? Probably, because if the internet has taught us anything, it's that everyone is a little weird. Did I threaten to start a webcam business catering to men with a cranky mommy complex during the pandemic when I was afraid my fully clothed freelance writing business would suffer? Yes. Did I mean it? Probably not, but my kids haven't been asking for much in the way of material goods, likely from sheer terror that I would do it.

I'm rarely asked my age because people know it's rude to ask when the person may not want to answer. When my age does come up, the response is often, "Oh! But you don't look that age!" But I look about like everyone else my age. And I also think I'm pretty enough, and I also don't really care. No one's paying me to look good, so it's no one's business but my own how I age. Look at me or don't. It's your choice.

And you better believe that if I do start that webcam account? I'll take everything off but the turtleneck dickey, which I'll sport proudly as I do the electric slide around my messy closet for all my fans. Because there has to be a market for that, right? 🍷

Abacus Shareholder Alex Chastain

tips for hosting a healthy family meeting

A family meeting is simply a gathering of family members who are all impacted by or involved with an issue.

You might have a family meeting to review mom's estate plan, to craft a plan for your aging parents' health care, to stage an intervention for a family member struggling with addiction, or to discuss family business planning.

As you can imagine, the agenda and planning for each of these different types of meetings looks different, but there are some steps you can take to support success for any type of meeting.

What makes a family meeting successful?

Do your homework before the meeting. The host should take time with individual family members prior to the meeting to understand their goals and priorities, share necessary planning information, and address "hot buttons" that could derail success.

Create an agenda. Set realistic time frames for each topic. Ask different family members to lead portions of the meeting to increase participation and energy for the discussion.

Share the meeting goals with attendees so everyone has a clear vision of the meeting purpose.

Be thoughtful in scheduling the meeting time and location. Christmas morning probably isn't the right time. Find a neutral location where all attendees will feel comfortable and welcome.

How would a family use the family meeting ground rules?

Families can use the ground rules as is or as a starting place for creating their own rules of engagement. Share the ground rules with the family before the meeting so everyone understands expectations. Some families find it helpful to assign different family members the role of "policing" certain rules. For example, maybe one family member can help others to be mindful of frequently checking their phone or email during the conversation. Another family member might listen for people making "we" statements when an "I" statement would be more honest and direct.

The ground rules aren't necessarily everyone's natural tendencies, expect that it might take a little practice to make these ground rules part of standard family interaction.



image | Roger Ball Photography

X. Alexandra Chastain CFP® | Columbia, SC

What else might families consider when thinking about family meetings?

What else might families consider when thinking about family meetings?

Families, especially those with a family business or shared assets, may find it helpful to spend the time to craft a family mission statement. A family mission statement allows the family to articulate shared goals and values and can serve as a guiding point for structuring governance or a decision-making policy.

Families who learn to communicate and make decisions together build the trust which is necessary for family unity and long-term success.

Ground rules:

- 1 be present***
- 2 be respectful in words, body language, and action***
- 3 listen***
- 4 be patient***
- 5 own your views as your own***
- 6 be willing to edit what you say so it comes across better***
- 7 tolerate tension in yourself and in the group***
- 8 avoid indirect communication***

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