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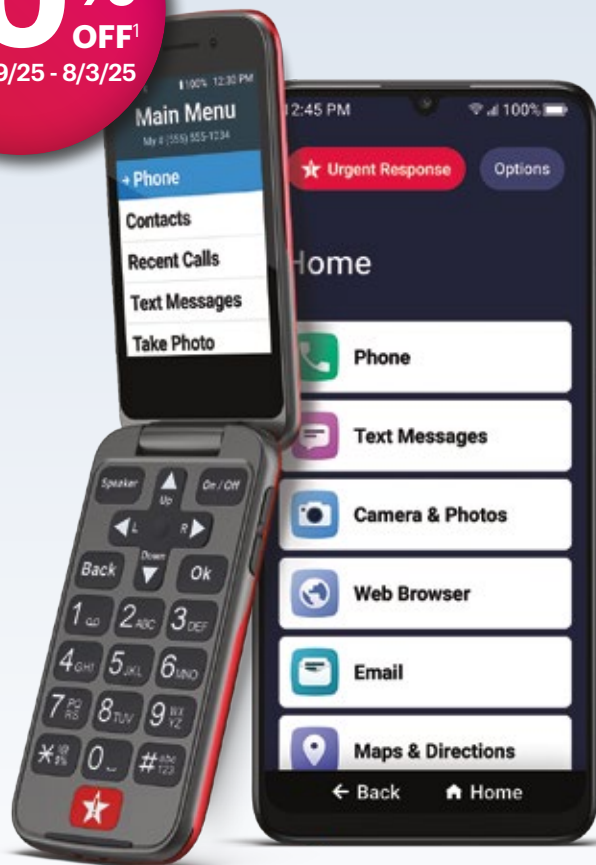
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The Electric Cooperatives of South Carolina, Inc.
808 Knox Abbott Drive
Cayce, SC 29033

(803) 926-3175
FAX: (803) 796-6064
letters@scliving.coop

EDITOR
Sarah Ellis Owen
(803) 739-3040
sarah.owen@ecsc.org

FIELD EDITOR
Josh P. Crotzer

PUBLICATION COORDINATOR
Sierra Hayes

ART DIRECTOR
Sharri Harris Wolfgang

DESIGNER
Rachael Arblaster

PRODUCTION
Andrew Chapman

WEB EDITOR
Chase Toler

COPY EDITORS
Jennifer Jas, Jim Poindexter

CONTRIBUTORS
Miranda Boutelle, Ben Culbreth,
Scott Flood, Jan A. Igoe, L.A. Jackson,
Belinda Smith-Sullivan, Libby Wiersema

PUBLISHER
Avery Wilks

ADVERTISING
Hyatt Drake
(803) 260-3393
ads@scliving.coop

NATIONAL REPRESENTATION
American MainStreet Publications
(512) 441-5200

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2025

july

Quashona “Q” Thomas-Moore serves up a mouthwatering meat-and-three plate at Wade’s Restaurant in Spartanburg.



13 Welcome to the table

Community is the lifeblood of hearty meat-and-three restaurants that stand the test of time—and taste—across South Carolina.

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Backup generators can be a blessing during power outages. Follow key steps to keep your home and family safe when using them.

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It’s tempting to pour cash into fun renovations like a bathroom remodel, but investing in invisible upgrades can help you save for later aesthetic improvements.

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Summer pies

Take advantage of this season of plentiful fresh fruits—because nothing says lovin’ like a warm pie straight from your oven.

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A plate worth the wait

SC’s newest James Beard Award-finalist chef draws lines for his barbecue every weekend.

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Let’s solve the mystery of that yucky stuff in your garden. Plus, the trick to encouraging more blooms on your summer beauties.

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What would Socrates do with a brat?

The age-old struggle between parents and belligerent children does die down ... eventually, Jan A. Igoe writes in a classic column.



Fried chicken and all the fixin’s please the palate at Bennettville’s Genesis Family Restaurant. Photo by John D. Russell.



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MAIN OFFICE

6473 Old State Road
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CO-OP NEWS EDITOR

Sheila D. Rivers



“Tri-County Electric is always prepared to respond swiftly to outages and restore power safely.”

Who owns what?

Understanding electric equipment responsibilities

TRI-COUNTY ELECTRIC is always prepared to respond swiftly to outages and restore power safely. But it is also important for members to understand which parts of the electric system are their responsibility and which are maintained by the co-op. Understanding these key differences can help speed up repairs and ensure everyone stays safe when the weather turns rough.

Tri-County Electric is responsible for maintaining and repairing the equipment and lines that run to your home, including utility poles, distribution power lines, electric meters and padmounted transformers (those green or gray metal boxes that sit on concrete pads).

Tri-County Electric members are responsible for the equipment located between the electric meter and your home or business. Members are also responsible for the weather head and service mast or conduit from an underground line, located outside the home.

If any equipment you are responsible for is damaged, please call a licensed electrician to conduct the repairs. A professional has the experience and know-how to assess and manage these types of repairs.

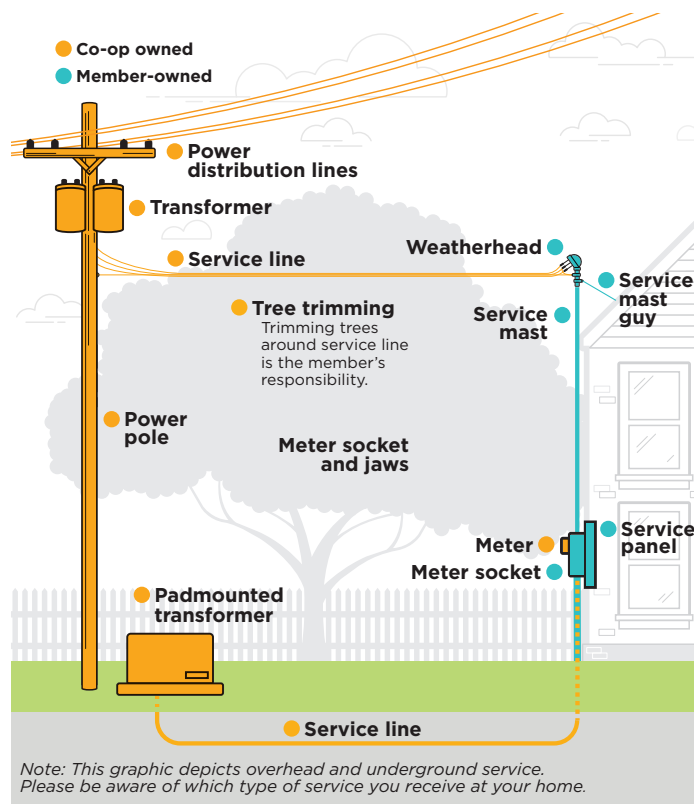
When severe weather damages electrical equipment, it's important to note that any necessary repairs to the homeowner's equipment must be conducted before Tri-County Electric crews can restore power to your home or business. By understanding the equipment you are responsible for, the repair and restoration process will be smoother and faster.

Tri-County Electric also regularly trims trees throughout our service territory to improve service reliability.

If you spot a tree limb that is obstructing a distribution power line outside your home, please call Tri-County Electric so we can trim those limbs.

Any overgrown limbs or vegetation around the service line that runs from the power pole directly to your house is the homeowner's responsibility. Please call a professional tree-trimming service to assist you in these cases.

If you have any questions about your electrical equipment, we're here to help. Please contact Tri-County Electric at (877) 874-1215.



Chad T. Lowder

CHAD T. LOWDER
Chief Executive Officer

Watch out for our work zones

Distracted driving increases hazards for lineworkers

WHEN TRI-COUNTY ELECTRIC lineworkers are servicing power lines, they have to be very careful. They are working with high-voltage wires that can cause serious injuries or fatalities if not handled properly.

However, that's not the only hazard they are dealing with, especially if the work is near a roadway. Then, it's drivers who can pose just as much danger. Distracted or reckless drivers could crash into a work truck, a power pole or even a lineworker.

This is a danger for anyone required to work near passing vehicles. In 2022, almost 900 people died and nearly 38,000 were hurt in crashes in work zones. Most of these accidents happened in places with clear warning signs, such as construction zones.

Line crews, especially those from Tri-County Electric, often work alone on quiet roads, in bad weather or in places where drivers can't see them well. The risk is even higher in rural areas where power lines run along curvy or hilly

roads. It's those areas where drivers tend to speed, not expecting a work zone around a bend.

These crashes don't just put lives in danger. They can also destroy expensive work trucks, slow down power repairs and knock down power poles. In addition, lineworkers need to focus completely when fixing high-voltage lines rather than being distracted by fast-moving vehicles.

Even when in their trucks, lineworkers still face risks. They often drive slowly on the side of the road, looking for broken power lines at night or in bad weather. Drivers who aren't paying attention might not see them until it's too late to slow down or stop.

How to keep lineworkers safe

Keeping lineworkers safe is something everyone can help with. A little extra caution on the road can prevent tragedies, protect workers and keep the power running for everyone. Drivers should always:



RUSTY BAIR

When approaching a work zone, please pay attention to the signs and signals from our lineworkers. Tri-County lineman Evan Williams cautions drivers to slow down and be alert when passing through a work zone.

- ▶ Slow down and move over when passing work zones.
- ▶ Stay alert, especially on curvy or hilly roads.
- ▶ Be cautious in bad weather or low-visibility conditions.

SCAM TIP

Meter cheaters

SOME SCAMMERS will pose as utility workers or contractors affiliated with your electric utility by knocking on your door and claiming to be employed or hired by Tri-County Electric Cooperative.

They may claim they are there to reset, repair, replace or inspect your electric meter or other utility-related device. But you should not allow them access to your home or equipment. If a Tri-County Electric employee or authorized contractor needs access to your home, you will be provided with advance notification.

If you are uncertain about one of these visits, call Tri-County Electric Cooperative at (877) 874-1215. Taking this simple step can help protect you from falling victim to utility scams.

Call Tri-County Electric if you suspect you've been the target of a scam. Member Service Representative Yolanda Scott-Council can assist members with any questions or concerns about their account. ▶



SHEILA RIVERS

Generate safely

THE WIND HOWLS OUTSIDE your windows as a major storm blows through in the night. Your lights flicker before you're plunged into darkness, and the storm shows no sign of letting up.

Fortunately, you had the foresight to buy a backup generator big enough to handle your refrigerator, freezer and other key needs.

Your electric co-op's lineworkers might have to check many miles of power lines to pinpoint problems before they can begin to restore your electric service after a storm. That's why many co-op members buy backup generators to meet their families' needs while waiting for service to resume. But there are key steps to follow to keep your family and home safe when using a generator.

First, know the two types of generators.

Standby generators are permanently wired into a home's electrical system, while portable generators are small enough to move wherever they're needed and generally provide less power than standby models. Most use gasoline or diesel fuel, and when they're operated correctly, both types provide a safe source of backup power.

Don't make the mistake of plugging a backup generator directly into a wall outlet or connecting it to your home's



KNOW YOUR EQUIPMENT If you purchase a portable backup generator, protect your home and family by taking the time to read the manufacturer's instructions.

electrical panel. You'll risk electrocution and fire. Plugging generators directly into outlets can send voltage into the power lines connecting your home to the electric grid, creating a dangerous condition called "backfeed," which can seriously injure lineworkers who are working to restore your electricity and can damage your generator.

The biggest danger associated with backup generators is invisible, odorless and deadly: carbon monoxide.

Nearly 100 Americans die each year because of CO poisoning from backup generators, the Consumer Product Safety Commission reports. That's why generators should only be used in dry, well-ventilated areas away from your home and garage.

CO gas can kill in as little as five minutes, the National Institutes of Health warns. Anyone exposed to CO should be moved to fresh air immediately.

Other generator safety tips include:

- ▶ Don't use a portable generator in rainy or wet conditions unless you keep it shielded from moisture and well-ventilated.
- ▶ Make sure nothing is plugged into a portable generator when you start it. After the generator starts, plug in appliances and turn them on one at a time to make sure you aren't overloading your generator's capacity.
- ▶ Unplug appliances from the generator before turning it off. Unless the manufacturer recommends otherwise, always turn the generator off and allow it to cool before adding fuel.
- ▶ Keep up regular maintenance. When storing a generator, drain the fuel from the tank. Check the oil and fuel levels, filters and other components once a season so you know it will be ready to run safely the next time a big storm blows through. —SCOTT FLOOD

MEMBERS SPEAK ON THE COOPERATIVE DIFFERENCE



Jordan Henry

MID-CAROLINA ELECTRIC MEMBER

HOMETOWN: Irmo

OCCUPATION: School librarian

Making space for innovation

Jordan Henry first learned about Mid-Carolina Electric Cooperative's Bright Ideas program through an email.

The program, similar to ones offered by other co-ops across South Carolina, provides grants to Lexington County teachers to pursue innovative projects in the classroom. Henry, a Mid-Carolina Electric member and librarian at White Knoll Middle School, saw an opportunity to help his students gain new skills and school pride.

He pitched a makerspace where students could design and create everything from hats to T-shirts.

"There's so much community involvement."

—JORDAN HENRY

"We're trying to focus on student belonging and community pride and school ownership," Henry says. "And

focus on building the spirit of entrepreneurship in our students."

Henry received the grant for his school's makerspace in 2023—his second time winning the grant—and later was named White Knoll's 2024-25 Teacher of the Year. He says he is proud of his co-op's involvement in the local community.

"I'm super excited that as a customer and a recipient of the grant, we can see there's so much community involvement in what's going on," Henry says. "Mid-Carolina values education and what is going on in our community and building those stronger partnerships together."

WHAT'S YOUR STORY?



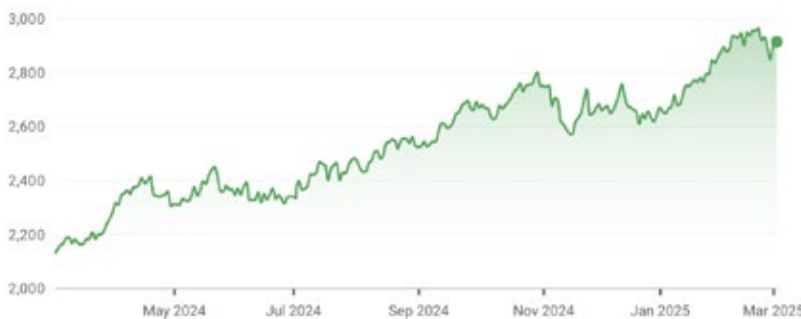
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Efficiency tips for older homes

BY MIRANDA BOUTELLE

Q How do I improve the efficiency of my older home while keeping its charm?

A The features of older homes can make them less efficient than modern construction, but it doesn't have to be that way.

To improve your home's energy efficiency—and comfort—start by prioritizing the invisible upgrades. Sure, most of us don't think, "I can't wait to spend my hard-earned money on insulation." It's not as exciting as new countertops or a remodeled bathroom, but air sealing and insulation can save you money every month. Then you can apply the savings to aesthetic improvements.

Many older homes are not properly insulated. Beyond sealing your home and keeping outdoor air from seeping in, insulation reduces outdoor noise, makes your home quieter and improves your overall comfort.

Always properly air seal before you insulate. Older homes with pocket doors, coved ceilings, dumbwaiters, doors to attic spaces and laundry chutes allow indoor air to escape through the cavities, gaps and cracks around these classic features. Sealing off open cavities around those features often requires plywood, rigid foam or drywall fastened into place and then caulked around the edges.

Keep an eye out for framing features that cause drafts. Balloon framing is a type of construction where wall studs run all the way from the foundation to the roof, allowing air to flow freely through those spaces. Second floors with knee wall attics on both sides are notorious for air leakage. Open cavities allow



BONNEVILLE POWER ADMINISTRATION

air to flow horizontally between the attic spaces, making the home uncomfortable and inefficient. Seal off the open cavities in the floor framing and insulate attic spaces.

Dense-packed cellulose or closed-cell foam insulation can be sprayed into exterior walls. Skilled contractors can remove pieces of siding and drill holes to fill

Sure, most of us don't think, "I can't wait to spend my hard-earned money on insulation."

the wall cavities from the outside of the home. For brick or stone homes, holes can be drilled from the inside and then patched and painted. Insulating walls from the inside of the home requires more time and effort in preparation and cleanup, but having well-insulated walls is worth it.

Knob and tube wiring—commonly used from the early 1880s to the 1930s with no grounding wire—should be replaced for safety purposes prior to insulating walls and attics. Contact between insulation and knob and tube



MARK GILLILAND, PIONEER UTILITY RESOURCES

ALWAYS ROOM FOR IMPROVEMENT

▲ It's entirely possible to keep the charm of an older home and improve its efficiency.

◀ The first steps to improving an older home's efficiency are air sealing and adding insulation to attic spaces.

wiring can create a fire hazard.

People often think new windows are the best way to improve a home's efficiency. But considering the cost of replacing windows, I recommend investing in air sealing and insulation first. Then consider storm windows to keep the charm of the original windows, such as leaded glass and stained glass, in good condition.

Once you've addressed the envelope of your home, consider appliance improvements. Replace your old electric water heater with a heat pump water heater. This upgrade can save a family of four an estimated \$550 per year and more than \$5,600 over the lifetime of the water heater, according to ENERGY STAR.

Also, invest in high-efficiency heating and cooling equipment. A mini-split heat pump, or ductless heat pump, is a more efficient option than electric baseboard heating, and it provides the benefit of air conditioning.

Older homes don't have to be inefficient. Show your home some love and invest in energy-efficient upgrades. ☺

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



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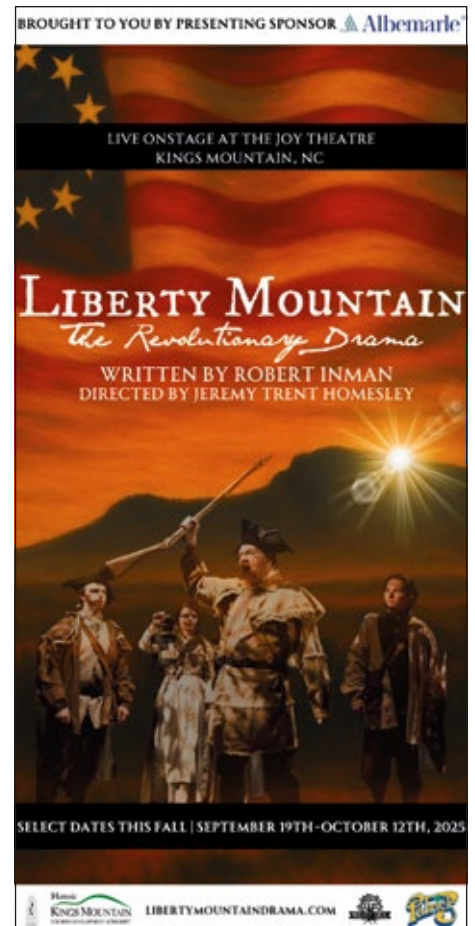
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GWÉNAËL LE VOT

SummerPIES

BY BELINDA SMITH-SULLIVAN

Peaches, berries, citrus—you name the fruit, and it's probably being sold at farmers markets and supermarkets everywhere around you this time of year. You might even have some growing in your home garden. Take advantage of this plentiful time, because nothing says lovin' like a summer fruit pie fresh from your oven.

LEMON BERRY TART

MAKES ONE 9-INCH TART

DOUGH

- 1½ cups all-purpose flour
- 2 tablespoons sugar
- ¼ teaspoon kosher salt
- 1 stick cold unsalted butter, cubed
- 1 large egg yolk
- 2–3 tablespoons ice water

FILLING

- ½ cup lemon juice
- 4 egg yolks
- 1 tablespoon lemon zest
- 1¼ cups sugar
- 6 tablespoons unsalted butter, melted

FINISH/GARNISH

- 1 pint strawberries, hulled and quartered
- 1 pint blackberries
- 1 pint raspberries
- ½ cup apricot preserves
- Small mint leaves, for garnish, optional

In the bowl of a food processor, preferably fitted with dough attachment, combine flour, sugar and salt and pulse a few times. Add chilled butter and pulse several times until mixture is coarse. In a small measuring cup, combine egg yolk with 2 tablespoons water; slowly pour into top of food processor and continue to pulse until dough comes together into one ball. If needed, add additional water ½ tablespoon at a time. (Do not add too much water, or dough will not come together.)

Remove dough onto lightly floured work surface. Shape dough into a ball, then flatten into a thick disk about 6 inches round. Wrap in plastic and refrigerate for at least two hours or up to three days.

When ready to assemble, flour work surface and roll out dough into a 13-inch circle. Transfer to a 9-inch fluted tart pan and press in gently. Remove overhanging dough by running a rolling pin over

the top, or use a knife to cut it away. Place in freezer while you preheat the oven to 400 F.

Line pastry crust with parchment paper topped with baking weights or dried beans. Bake for 15 minutes until pastry is half-cooked. Remove parchment and weights. Whisk lemon juice, egg yolks, lemon zest and sugar in a medium bowl. Stir in melted butter. Pour filling into the warm crust and bake about 20 minutes, until filling is set and pastry crust is golden brown. Cool completely. Decorate top of tart with berries, and tuck a few small mint leaves between some berries. Heat apricot preserves and 1 tablespoon water in a small pan to make glaze. Carefully brush top of tart with glaze, using a delicate pastry brush. Slice and serve immediately, or refrigerate until chilled.



CHEF'S TIP Tart pan versus pie pan. Tart pans are usually fluted around the sides, whereas pie pans have smooth sides. You can use them interchangeably.

BLUEBERRY CRUMBLE

MAKES ONE 9-INCH PIE

CRUMBLE TOPPING

- ¼ cup granulated sugar
- ¼ cup packed brown sugar
- ¾ cup all-purpose flour
- ½ teaspoon kosher salt
- 1 teaspoon cardamom or cinnamon
- ½ cup (1 stick) cold unsalted butter, diced

FILLING

- 4-5 cups blueberries, washed and de-stemmed
- ½ tablespoon fresh-squeezed lemon juice
- ¼ cup sugar
- 1 tablespoon cornstarch or arrowroot
- ¼ teaspoon kosher salt
- Baking spray or unsalted butter for baking dish

Preheat oven to 350 F. Combine sugars, flour, salt and cardamom in the bowl of a food processor and pulse. Add chilled butter, and continue to pulse until mixture becomes crumbly. Set aside. In a large mixing bowl, combine berries, lemon juice, sugar, arrowroot and salt. Spray a 9-inch round pie dish with baking spray, and fill with berry mixture. Sprinkle crumble evenly on top of berries. Bake in preheated oven 30-40 minutes until bubbly and light brown on top.

KAREN HERMANN



OLD-FASHIONED DEEP-DISH PEACH PIE

MAKES ONE 9-INCH PIE

- 8-9 medium-sized, ripe peaches, peeled and sliced
- 1 tablespoon arrowroot or cornstarch
- 1 cup sugar
- 1½ teaspoons cardamom or cinnamon
- 1 teaspoon fresh-squeezed lemon juice

- 1 teaspoon vanilla
- ¼ teaspoon kosher salt
- 2 9-inch pie crusts, store-bought or homemade
- 2 tablespoons unsalted butter, cut into teaspoon-sized pieces

Preheat oven to 400 F. In a large bowl, combine peaches, cornstarch, sugar, cinnamon, lemon juice, vanilla and salt. Mix thoroughly and set aside.

Take one disk of pie dough out of the refrigerator and let rest for 5-10 minutes, to make dough easier to roll out. On a dry, well-floured surface, roll out dough into 12-inch disk, enough to have some overhang all around the pie dish. Place into a 9-inch round dish, being careful not to tear the dough. Trim off excess dough to about ½-inch overhang all around. Mound the peach mixture into the bottom crust. Dot the top of filling with small pieces of butter.

Roll out the second crust to 12 inches round, and carefully place it on top of filling. Trim top dough to about a ¾-inch overhang. Tuck top dough edges over and under bottom dough edges, and flute the edges all around using your thumb and forefinger, or crimp with a fork. Using a fork or small, sharp knife, make slits in the top crust so steam can escape and not crack the top crust. Bake in preheated oven 45-60 minutes until golden brown and bubbly.

IULIA NEDRYGAILOVA



What's cooking at
SCLiving.coop/food/chefbelinda

FANCY A TASTY, TANGY TREAT? Head online to find the recipe for **Key Lime Pie with Gingersnap Pecan Crust**, Chef Belinda's version of this mouthwatering favorite.

GINA MOORE



A plate worth the wait

The license plate on the truck in the gravel drive reads “BRISKET.” On a Wednesday afternoon, there’s no line outside City Limits Barbeque. But that’ll change come the weekend, when Robbie Robinson’s restaurant will do its week’s worth of business in a whirlwind nine hours.

For an unassuming barbecue joint that’s leapt from local fame into a national spotlight, every minute is precious. Long, eager lines have become as much a part of City Limits’ ethos as its brisket and pulled pork.

“One thing that’s a true blessing is that every Saturday, and I believe every single Sunday that we’ve been here, there’s always been somebody waiting at the door,” Robinson says.

Robinson’s Texas-style barbecue has won the praise of national food writers and critics, being featured in publications from *Texas Monthly* to *The New York Times*. Last month, he stood in a Chicago ballroom for the second-straight year as a finalist for a coveted James Beard Award, often called the Oscars of the food world.

Years ago, Robinson’s first attempt at barbecue was simply an effort to recreate a taste of home while living far away.

“When I was out in Texas, I bought my first pit because I was going to teach myself how to cook Carolina barbecue that I missed,” Robinson recalls.

Robinson didn’t have commercial ambitions. It wasn’t until later, when he was ready to step away from an accounting and finance career, that he considered cooking for a living. His business instinct kicked in, sensing opportunity. At the time, there were no Texas-style barbecue restaurants within 100 miles of the Midlands.

Robinson’s talent for crunching numbers prepped him to run first a food truck and, since 2023, a brick-and-mortar restaurant on West Columbia’s Methodist Park Road. He knows how to run an efficient business.

“All of this funneled into this business that I’m very passionate about, and one of the core rewards of this is that when we do it right, we make people happy.”

The lines are long more often than not, but Robinson often thinks about how to overcome the disadvantages of only opening on Saturdays and Sundays. He’s thinking of ways to get the City Limits brand on store shelves.

While Robinson thinks of the future, customers keep showing up.

“Everything just happens to be working in cosmic rhythm right now (so) that we’re executing at a phenomenal level,” Robinson says. “We know the food is good when we execute.”

—BEN CULBRETH | PHOTO BY THOMAS HAMMOND



Robbie Robinson

AGE: 51.

RESIDES IN: Lexington.

REAL GOOD BARBECUE: For the second-straight year, Robinson was a James Beard Award finalist in the category of “Best Chef: Southeast.” The James Beard Awards are one of the most prestigious distinctions in the food world.

ALL-CONSUMING: Running a restaurant takes up most of Robinson’s time. When he gets a break, he eats, sleeps and drives the back roads of South Carolina to clear his mind.

BEFORE THE SMOKE: A self-described introvert, Robinson was an accountant before he started cooking brisket.

Welcome to the table



IT'S A QUIET

Sunday morning in the Pee Dee town of Bennettsville. Church services are winding down, as a few hungry strategists wait outside the soon-to-open café. But its locked doors can't stymie the stimulating aromas and their collective promise of a soulful, rib-sticking dinner.

Fried chicken, steak and gravy, chicken and dumplings, stew beef, oxtails, macaroni and cheese, lima beans, stewed okra, collard greens, cabbage, sweet corn, rutabagas, biscuits, cornbread, fatback—a whiff of the riches to come both tantalizes and torments.

For a modest set price, you get creative license to build the lunch plate of your dreams. Choosing might not be easy, but it's part of the fun of eating at a meat-and-three.

In a time when many restaurants are vanishing from the culinary landscape, the staying power of a strong handful of true meat-and-three restaurants across South Carolina, rooted

HOW TO CHOOSE JUST THREE? Connie Ward Covington, the heart and soul of Genesis Family Restaurant, offers diners many tantalizing options. Be sure to leave room for dessert—and time to make a new friend or two.

PHOTO BY JOHN D. RUSSELL

Community is the lifeblood of these family-operated meat-and-threes

BY LIBBY WIERSEMA

in family traditions and timeless recipes, is truly remarkable.

In many ways, the local meat-and-three is more than a restaurant. It's a special "citizen" of the community, a welcoming presence that invites folks of all backgrounds to sit down to a home-cooked meal and find common ground. Here, diners are united in their love for good cookin', a reverence for tradition and a belief that macaroni and cheese counts as a vegetable. If any divisions arise, chances are good they center around the question: Gamecocks or Tigers?

So, pick a meat and three sides and find a seat. But before you dig in, don't forget to bless the cooks and give thanks for the nourishing food before you. For at the heart of every great meat-and-three experience, there's a dedicated family working hard to keep a time-honored Southern tradition alive. ►►



**COME AS A
STRANGER, LEAVE AS A FRIEND**
Connie Ward Covington (back row, second from
left) and her family and staff welcome one
and all with quality food.

GENESIS FAMILY RESTAURANT: Honoring a matriarch

It is baked chicken and dressing day at the Bennettsville café, so lining up early is smart insurance against disappointment should the coffers run low. Not that Connie Ward Covington would condone skipping church to get a leg up on her most famous dish. There's a reason she named her bustling meat-and-three operation Genesis Family Restaurant.

"My mother was a biblical woman," she says, "and it was a rule in our house that we all went to church on Sunday—no excuses."

These days, Covington might not spend her Sunday mornings at a house of worship, but she is in a sacred space, nonetheless. Behind the unassuming facade of the restaurant, she and a team of family members pay homage to her late mother, Annie Mae Ward, the matriarch who influenced today's space where folks can sit down to a home-style meal and find fellowship.

"After church, everyone gathered at my grandmother's home to eat dinner," says Covington's daughter and marketing manager, Rhonda Covington Norman. "The family then began to cater weddings, family reunions and various private events. As the church and family crowd outgrew the home, we had to begin a restaurant. It really started as a mom-and-pop operation and grew along with the 'Ward' name, which now stands for quality food in our community."

Save for the 2020 coronavirus pandemic blip, operations have not deviated in the 16 years since Covington added a restaurant to her catering business. The formula remains unchanged: Pick your meat, favorite sides, choice of bread and drink, then find a seat.

During peak hours, it might be necessary to share a table, but don't be shy. While lots of customers know one another by name, the first time you break bread as a stranger here will be your last. New friends are another perk of the meat-and-three experience.

Genesis Family Restaurant is located at 516 Cheraw St., Bennettsville, and is open Thursday and Friday from 11:30 a.m. to 2 p.m. and on Sunday from 11 a.m. to 4 p.m. (843) 479-3344. Find the restaurant on Facebook online.

HAILE STREET GRILL: Three families, one meat-and-three

As a youngster, Scott Edwards and his pals would pedal their bikes to Camden's Haile Street Grill for cheeseburgers and bottled colas. Three decades later, Edwards would be the one flipping burgers for old-timers as well as a new generation of grill patrons.

When the Camden native returned home with his wife, Michelle, for the 2018 Carolina Cup Steeplechase, Edwards discovered his old haunt was up for sale. With years of joint restaurant management experience between them, the couple took their shot and became the proud owners of one of Camden's oldest restaurants.

But before they signed on the dotted line, there was one condition.

"The only way I would make the purchase was if the former owner, Mr. Jimmy (Garner), agreed to help me get it back to where it was," Edwards says. "I wanted to recreate the homemade dishes and desserts that made everybody—including myself—love Haile Street Grill."

The grill's history goes back to 1928, when the Horton family opened a store that also offered short-order eats. It eventually morphed into Haile Street Grill, a hub of delicious meat-and-three commerce and community chit-chat. Rather infamously, it also became a magnet for school kids who craftily cut classes to snag hot-off-the-grill burgers.

The classic Southern dishes and desserts served there over the decades not only solidified the grill's local appeal but



KEEPING THE SPIRIT ALIVE When Scott Edwards (standing) and his wife purchased the Haile Street Grill, former owner Jimmy Garner was delighted to help them return the grill to its roots, sharing advice and family recipes.

HAILE STREET GRILL PHOTOS, LEFT AND OPPOSITE, BY SAM WOLFE

“The food is home-made, delicious, reasonably priced. The people are always warm and friendly.”

—PATRON DEBBIE RILEY

“And don’t dare miss the meatloaf!” —GREGG RILEY



drew diners from across the region. When Mr. Jimmy and his wife, Margaret, assumed the business, they kept the spirit of the historic café alive into the new millennium. But when Margaret passed away in 2016, Mr. Jimmy took her parting request to heart.

“Close the grill and live your life’—that’s what she told him to do,” Edwards says. “He had devoted so much of himself to the restaurant that it was time to step away.”

For Camden, the closing of the restaurant was simply unthinkable. Another owner came in and revamped the menu, but the new approach never quite took off. It wasn’t long before the grill was back on the market, and just in time to catch Edwards’ eye. Luckily for him, Mr. Jimmy was thrilled to help restore Haile Street Grill to its former glory by sharing advice and family recipes, including those for Margaret’s legendary cakes and other desserts. The community was ecstatic.

Longtime regulars Gregg and Debbie Riley are among the many Haile Street enthusiasts who believe the restaurant is better than ever. You can find them nestled in a booth most Wednesdays, when the wildly popular meatloaf is on the meat-and-three lineup.

“Can I tell you why we love this place?” Debbie asks, then rolls out her reasons. “The food is homemade, delicious, reasonably priced. The people are always warm and friendly. And every time we come in, we run into friends from our church.”

“And don’t dare miss the meatloaf!” Gregg adds.

While great meatloaf can be gratifying, it does not compare

REPEAT BUSINESS

For almost a century, sticking to the basics has kept the Haile Street Grill hale and popular through three sets of family owners.

to the sight of Mr. Jimmy enjoying breakfast in the place where he and Margaret made so many cherished memories.

The warm fuzzies don’t get much warmer than this.

Haile Street Grill is located at 1350 Haile St., Camden. Hours are Tuesday–Saturday 7 a.m. to 2 p.m. (803) 432-7182. hailestreetgrill.com

WADE’S RESTAURANT: A family heirloom

Ask anyone in the Upstate for directions to the best Southern cooking, and they likely will point you toward Spartanburg. The Hub City is home to one of the most dynamic meat-and-threes in the state: Wade’s Restaurant.

The one-time grocery store, established by Wade and Betty Lindsey in 1947, catered to the needs of local mill workers. But when Betty began working her meat-and-three magic at the lunch counter in the back, those mill workers let their priorities be known. It wasn’t long before the entrepreneurs shut down the store and channeled their energies into a full-service restaurant.

“My grandparents obviously laid the foundation for our success,” says Anna Lindsey Liles, who manages marketing for the restaurant. “My grandmother Betty is responsible for the amazing Southern recipes our customers know and love, while my grandfather’s sharp business sense paved the way for our focus on excellence in customer service.”

When Wade and Betty moved on to their heavenly rewards, their children and grandchildren carried on the family business. But future growth depended on an honest assessment of the restaurant’s direction and a willingness to make changes.

By the late 1970s, the business had lost its way for a bit, Liles explains.

“It was time to get back to our roots,” she says.

Her father, Hamp, and her Aunt Carole made a bold decision around that time to transition from a restaurant that did most of its business on alcohol, burgers and fries to a “family-focused meat-and-three restaurant,” Liles says. ►►



WADE'S RESTAURANT PHOTOS BY MATTHEW FRANKLIN CARTER



◀ **AN AMERICAN CLASSIC** Wade Lindsey, Anna Lindsey Liles and their dad, Hamp Lindsey, are proud that Wade's was recognized by the James Beard Foundation in 2024 for quality food that captures the character of the community. They credit staff, both past and present, for the restaurant's success.

"I have always felt that every staff member who worked with us along the way contributed in some way to our success," Hamp Lindsey says.

Wade's Restaurant is located at 1000 N. Pine St., Spartanburg, and is open Monday–Friday 11 a.m. to 8 p.m. and Sunday 11 a.m. to 3 p.m. (864) 582-3800. eatatwades.com.

By making Betty's recipes the core of their business model, Hamp and Carole restored Wade's winning dynamic. They've been rewarded with rousing accolades from the growing number of faithful who come again and again to fill up on turkey and dressing, fried chicken, hamburger steak, mac and cheese, creamed corn, sweet potato soufflé—and those highly addictive yeast rolls, hand-mixed multiple times a day by the restaurant's legendary lead cook, Sonya Hunter.

It is estimated that over 30 years, legendary lead cook Sonya Hunter has baked more than 2 million of Wade's addictive yeast rolls.

Liles estimates that over 30 years, Hunter has baked more than 2 million rolls. *Million.*

In 2024, the decision to embrace Wade's meat-and-three roots brought home the gold when the establishment became the first Upstate recipient of the James Beard Foundation's America's Classics Award. The honor recognizes locally owned restaurants for quality food that captures the character of the communities they serve.

Those who kept the faith in Wade's and invested decades of sweat equity earned a right to take a bow.

The common thread

From rural Bennettsville to the equestrian town of Camden to the quickly rising city of Spartanburg, the environments in which these restaurants operate are distinct. Perhaps the key to their longevity and appeal lies more in commonalities than differences. And when it comes down to it, besides their menus, community is what's common.

When Edwards described the pandemic's effects on Haile Street Grill, there was a hint of revelation in his words.

"Our business blew up in a big way," he says. "It was amazing how the community showed up for us."

Considering the many ways these restaurant owners give back—by donating food, participating in charitable events, sponsoring kids' sports or offering space for special events—it's no wonder people stepped up to reciprocate.

"Being a part of the Spartanburg community as long as we have is quite special," Liles says of her family's Wade's Restaurant. "As our city grows, things change, and new people move here. We are proud to be a constant fixture in the community as a restaurant and business that our town can count on." ☺

Upstate

JULY

18–28 Duke's Hot Tomato Summer, various restaurants, Greenville. hottomatosummer.com.

19 Banjo Extravaganza, Hagood Mill Historic Site, Pickens. (864) 898-2936 or visithagoodmill.com.

24–Aug. 10 Million Dollar Quartet, Centre Stage Theatre, Greenville. (864) 233-6733 or centrestage.org.

26 Liberation Day at Fort Thicketty, Fort Thicketty Historic Site, Gaffney. (864) 489-3988 or ccmuseumsc.org.

26–Aug. 2 Senior League Baseball World Series, J.B. "Red" Owens Sports Complex, Easley. littleleague.org/world-series/2025/slbws.

AUGUST

2 Flight of the Dove Cycling & Fundraising Event, Bayle Memorial Stadium, Clinton. viagiving.org/flight-of-the-dove.

2–3 Anderson Home & Garden Show, Anderson Sports & Entertainment Center, Anderson. (864) 260-4800 or andersonevents.com.

7–10 South Carolina New Play Festival, various locations, Greenville. southcarolinanewplayfestival.org.

9 The Mad Hatters: Tom Petty Tribute, Abbeville Opera House, Abbeville. (864) 366-9673.

9 Music on the Mountain, Table Rock State Park, Pickens. (864) 878-9813.

16 Rolling Waterwheel Gospel Revue, Hagood Mill Historic Site, Pickens. (864) 898-2936 or visithagoodmill.com.

16 Summer's End Cruise In, The Market at the Mill, Pickens. (864) 506-2982 or themarketatthemill.com.

19 Anniversary of the Battle of Musgrove Mill Hike, Battle of Musgrove Mill State Historic Site, Clinton. (864) 938-0100.

21–23 Shakesbeer in the Park: The Comedy of Errors, Magnetic South Brewery, Anderson. (864) 729-2999 or markettheatre.org.

23 Japanese Bon Dance Cultural Festival, McAlister Square, Greenville. jaasc.org/events/bon-dance-festival.

25–26 Rock the Country Festival, Anderson Sports & Entertainment Center, Anderson. (864) 260-4800 or andersonevents.com.

SCLiving.coop/calendar

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

30 Olde South Timeline Ball, Embassy Suites & Golf Resort, Greenville. oldesouthball.blogspot.com.

30 Upstate Food Truck Festival, Reedy Fork Fairgrounds, Simpsonville. scupstatefoodtruckfestival.com.

30–31 Dacusville Farm Show, 3147 Earls Bridge Road, Easley. (864) 855-9944 or dacusvilleheritageassociation.org.

31 Celebrate Anderson, William A. Floyd Amphitheater, Anderson. (864) 260-4800 or andersonevents.com/celebrateanderson.

16 JailBreak Escape Urban Challenge Run, 541 Gibson Road, Lexington. (803) 785-5646 or adventuresignup.com.

18 Aiken Master Gardener Lunchbox Lecture Series: "The Four 'Bs' of Gardening with Native Plants," Millbrook Baptist Church, Aiken. (803) 508-7739 or aikenmastergardeners.org.

22–23 Eutaw Village Festival, 220 Porcher Ave., Eutawville. (803) 492-3374.

22–24 Freedom Festival International, Senate's End, Columbia. (803) 234-0546 or filmfreeway.com/freedomfest-1.

23 Main Street Latin Festival, Main Street, Columbia. mainstreetlatinfestivalsc.com.

23 York Summer Fest, downtown, York. (803) 984-2645 or yorkscsummerfest.com.

23–24 Sandy Oaks Pro Rodeo, Lazy J Arena, Edgefield. (803) 637-5369 or sandyoaksporodeo.com.

26 Midlands Women's Day, Columbia Metropolitan Convention Center, Columbia. (803) 545-0181 or columbiacventioncenter.com.

29–30 244th Anniversary Commemoration of the Battle of Eutaw Springs, downtown, Eutawville. (803) 898-3378 or southcarolina250.com/upcoming-events.

29–31 South Carolina Quarter Horse Association Sandler Classic, South Carolina Equine Park, Camden. scquarterhorse.com.

30–Sept. 1 Chapin Labor Day Festival & Parade, downtown, Chapin. (803) 345-2444 or facebook.com/chapinlaborday.

Pee Dee & Lowcountry

JULY

18–28 Duke's Hot Tomato Summer, various restaurants, Charleston. hottomatosummer.com.

19 Caribbean Jerk Festival, Navy Yard Charleston, North Charleston. chsjerkfest.com.

19 Isle of Palms Beach Run, The Windjammer, Isle of Palms. (843) 990-7076 or iop.net.



SWEET STUFF "Sweetgrass basket" is almost synonymous with "South Carolina." Celebrate them both at the Sweetgrass Festival in Mount Pleasant on July 26.

20 Reggae Nights Summer Concert: Well Charged, James Island County Park, Charleston. (843) 795-4356 or ccprc.com.

21 Paul Reiser, Arts Center of Coastal Carolina, Hilton Head Island. artshhi.com.

23 Back to School Bash, Lincoln Regional Center, McClellanville. (843) 795-4386 or ccprc.com.

23 Art of Jazz: Iliana Rose, Gibbes Museum of Art, Charleston. (864) 641-0011 or charlestonjazz.com.

23 McElveen Race for The ARK, St. Luke's Lutheran Church, Summerville. (843) 471-1360 or thearkofsc.org.

24–25 May River Shrimp Festival, Bluffton Oyster Factory Park, Bluffton. bluffton.com.

25–27 Lowcountry Summer Coin Show, Exchange Park Fairgrounds, Ladson. lowcountrycoinclub.com.

26 St. Helena Gullah Geechee Famlee Day, Penn Center, St. Helena Island. (843) 838-2432 or penncenter.com.

26 Sweetgrass Festival, Memorial Waterfront Park, Mount Pleasant. (843) 884-8517 or experiencemountpleasant.com.

26–27 Folly Beach Wahine Classic, The Washout, Folly Beach. follywahine.com.

AUGUST

1–3 Craftsmen's Summer Classic, Myrtle Beach Convention Center, Myrtle Beach. gilmoreshows.com/myrtle-beach-summer-classic.

9 Dog Day Afternoon, Charleston County Waterparks, Charleston. (843) 795-4386 or ccprc.com.

9 Half Rubber Tournament, Isle of Palms Recreation Department, Isle of Palms. (843) 886-8294 or iop.net.

16 Fort Motte Exhibition Tour, Morris Center for Lowcountry Heritage, Ridgeland. (843) 284-9227 or morrisheritagecenter.org.

16 Pee Dee Doll Club Doll & Toy Show and Sale, 1951 Pisgah Road, Florence. (843) 731-2107 or facebook.com/peedeedollclub.

23 Art of Jazz: Bob Lanzetti, Gibbes Museum of Art, Charleston. (864) 641-0011 or charlestonjazz.com.

29–30 Earth, Wind & Fire Tribute, Arts Center of Coastal Carolina, Hilton Head Island. (843) 686-3945 or artshhi.com.

29–30 Edisto Beach Music & Shag Fest, Bay Creek Park, Edisto Island. facebook.com/edistobeachmusicshagfestival.

29–30 Waves of Praise Gospel Fest, Burroughs & Chapin Pavilion Place, Myrtle Beach. mbwavesofpraise.com.

29–31 Lowcountry Jazz Festival, Charleston Gaillard Center, Charleston. (843) 242-3099 or lowcountryjazzfest.com.

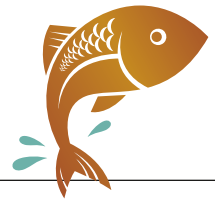
ONGOING

Fridays through Aug. 31 Atalaya Ghost Tour, Huntington Beach State Park, Murrells Inlet. (843) 235-8755.

Through Aug. 30 Gardens of Glass: The Art of Craig Mitchell, Brookgreen Gardens, Murrells Inlet. (843) 235-6000 or brookgreen.org.

Through Sept. 5 "Carolina Mountains to the Shore" by Upcountry Fiber Artists, Black Creek Arts Council Fort Gallery, Hartsville. blackcreekarts.org.

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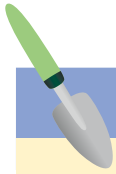
FISH & GAME CHART

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

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

AUGUST				
1	—	5:52	12:03	6:14
2	12:24	6:35	12:47	6:59
3	1:08	7:20	1:32	7:44
4	1:53	8:06	2:18	8:31
5	2:39	8:53	3:06	9:19
6	3:28	9:41	3:55	10:08
7	4:17	10:31	4:44	10:58
8	5:08	11:21	5:34	11:47
9	5:59	—	6:24	12:12
10	6:51	12:38	7:15	1:03
11	7:43	1:31	8:06	1:55
12	8:36	2:24	8:59	2:48
13	9:30	3:18	9:54	3:42
14	10:25	4:12	10:51	4:38
15	11:22	5:08	11:49	5:35
16	—	6:04	12:19	6:34
17	12:46	7:01	1:16	7:32
18	1:42	7:58	2:13	8:28
19	2:38	8:53	3:07	9:22
20	3:31	9:45	3:59	10:14
21	4:22	10:35	4:49	11:02
22	5:11	11:24	5:36	11:48
23	5:59	—	6:21	12:33
24	6:45	12:34	7:06	12:55
25	7:30	1:20	7:51	1:41
26	8:16	2:06	8:37	2:27
27	9:03	2:52	9:24	3:13
28	9:50	3:39	10:12	4:01
29	10:38	4:27	11:01	4:50
30	11:27	5:15	11:51	5:39
31	—	6:04	12:17	6:29

DATA BY SOLUNAR SERVICES



JULY IN THE GARDEN

■ Garden visits from cats, dogs, squirrels, rabbits and raccoons often spell trouble. One possible way to “unwelcome” them is to sprinkle fine-ground black pepper or cayenne powder around your plants. These critters have sensitive noses, and a snoot full of either (which will have to be reapplied after it rains) is often enough to encourage them to romp elsewhere.

■ The vegetable garden is shifting into full production mode now, so harvest squash, cucumbers, okra, green beans and indeterminate tomatoes at least once a week to stimulate even more production of these homegrown veggies well into the growing season.



L.A. JACKSON

OFF WITH ITS HEAD! For more blooms from dazzling dahlias, such as ‘XXL Tabasco,’ deadhead fading flowers.

TIP OF THE MONTH Summer-blooming bulbs/rhizomes/tubers such as crocosmias, lilies, daylilies, crinum, eucomis, dahlias and glory lilies should be as advertised by now, showing off fancy displays of colorful flowers. Enjoy all of them at their peaks of prettiness, but also watch for signs of fading and cut off any blooms that begin to wilt. Deadheading these flowers will prevent energy that can be stored for next year’s dazzling show from going into seed formation instead and, in many cases, will actually encourage another round of blooms. However, do not cut back healthy foliage until the first chilly days of autumn.



L.A. JACKSON

LIKE A GOOD GARDEN MYSTERY? OK, Sherlock, examine the image on this page. Is it (A) an animal, (B) a plant, (C) a fungus or (D) the outline of Australia if it were drawn in the dark?

The answer is none of the above, so the mystery deepens. Actually, the strange blob pictured is slime mold, an icky amoeba-ish garden oddball that, depending on the species (and there are more than 900 of them), can come in many other forms as well, including fan-shaped or a crisscrossing network of veins. While the slime mold pictured here is yellow, other common colors include grungy whites, grungier browns, oranges and reds.

But wait, there’s more ... weirdness. Watch a glob of slime mold over the course of a day, and you will discover this goo can move, too! (Kids: science project alert!)

Because slime mold shows up unexpectedly in the garden—usually in shady spots—it easily starts a conversation among gardeners, beginning with, of course, “What is it?” followed by two more necessary questions: (1) “Is it harmful?” And (2) “What is the best way to get rid of such yuck?”

Despite its creepy appearance and the eerie fact it can crawl, calamity is not eminent. Slime mold won’t absorb the family cat, and if your dog licks it, don’t expect an immediate transformation into Cujo. But what if you touch it? Well, you will not be seized by the

What if you touch it? Well, you will not be seized by the uncontrollable urge to howl at the moon.

uncontrollable urge to howl at the moon, nor feel cursed to play Lynyrd Skynyrd songs backward after midnight on the roof in a blue tutu.

In short, it is harmless.

And since slime mold gets its nutrients from decaying matter such as lawn thatch, leaf debris, rotting wood and organic mulch, it is not particularly harmful to healthy plants in your garden, either. Just think of slime mold as simply another quirk Mother Nature occasionally throws at you to make gardening more interesting—even if in a strange way.

Slime mold typically comes out to play during times of heat and high moisture—in other words, normal steamy South Carolina summers. But with dampness being the key to its survival, slime mold will simply wither away in extended periods of rain-free weather. If you don’t want to wait for a long stretch of dry days, just wipe, scoop or rake it up in a bag for a one-way ride to the dump. ☹️

L.A. JACKSON is the former editor of Carolina Gardener magazine. Contact him at lajackson1@gmail.com.

What would Socrates do with a brat?

BY JAN A. IGOE

YOU CAN ALWAYS TELL when parents doing battle with a feral child are about to lose it.

That little vein in their foreheads pops up, and they're engulfed by private tsunami winds that swirl up through some invisible vent. An electrical charge sizzles through their hair as they strain to keep nonchurch words from escaping through curled teeth. Frantically, they search for Walmart-friendly threats to tame their kicking, growling, back-talking kids, whose anti-social antics are now amusing a large audience of delusional shoppers, happily pretending that their own personal monsters (presently terrorizing other departments) are better behaved.

This is not new. According to experts who run around claiming dead people said stuff, Socrates posted those immortal words on Facebook around 399 B.C., back when he had brats: "Children today are tyrants. They contradict their parents, gobble their food and tyrannize their teachers." Just because Socs fathered Western philosophy doesn't mean his kids thought he was Dr. Phil.

I admit to getting a cruel thrill out of watching these shrew-taming rituals, since I've had sufficient time to forget how dreadful my own kids were—until I found a letter I'd written to my folks when my youngest was at her most monstrous. It read:

"Chelsea had what can only be described as the worst tantrum of her young life last week. She's still breathing; therefore, I am a good mother. A good mother who left the house before my urge to unscrew her head to see what's wrong in there got the best of me. That's



She's still breathing;
therefore, I am a good
mother. A good mother
who left the house before
my urge to unscrew her
head to see what's wrong
in there got the best of me.

the best part about having three dogs. One of them always needs a walk more than a kid needs brain surgery.

"What was the tantrum about? Well, it started with waste removal. The monster put her bike helmet on, ready for a fast exit. But I pointed to the chest-deep compost pile in her room and told her that trash hauling would have to come first. 'I'll do it later,' she pleaded. But she said

that when the pile was only 2 feet high. No deal. Instead of the usual grumbling and hurling objects in the general direction of the closet, Chelsea hurled herself on the pile, kicking and punching, foaming at the mouth and screaming at the top of her enviable lungs. After that, she got ugly.

"Now if I had mouthed off to Mom that way, she would still be playing a drum solo on my head, with or without the helmet. But my generation is only armed with wimpy timeouts. And every time I issue one, Chelsea threatens to call her lawyers. She's got them on speed dial.

"Since your grandchild is also hypersensitive to sugar, we suspect she got into a candy stash. A single jellybean can propel her through multiple debates with her father, whose eyes now blink independently, much like an old-world chameleon's.

"By the time he pulls up to the nightly Chelsea battle, the parrot is screeching, the dogs are howling, and I'm exploring new, higher octaves that make the house vibrate. Walking past the daily circus to the Excedrin cabinet, he always swears he didn't have a headache when he pulled in the driveway."

The next time I see some parents waging war with a belligerent child, I'm going to reassure them that things will eventually get better—about 29,600 Excedrin from now. When the kids leave for college, the tantrums become their roommates' problems. ☺

EDITOR'S NOTE: South Carolina Living is reprinting some of Jan A. Igoe's previous columns. This "Humor Me" originally appeared in the July 2012 issue. Visit SCLiving.coop/news/in-memory-of-jan-igoe.



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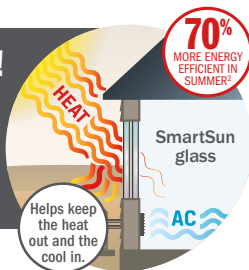
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