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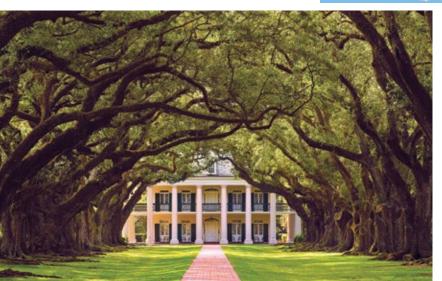
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south Carolina Living is brought to you by your member-owned, taxpaying, not-for-profit electric cooperative to inform you about your cooperative, wise energy use and the faces and places that identify the Palmetto State. Electric cooperatives are South Carolina's —and America's—largest utility network.

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Thwacks. Dinks. Stay out of the kitchen! South Carolina is crazy for pickleball. Meet a beginner, an accomplished amateur and a pro to learn what all the fuss is about.

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Superb glory

This garden beauty has the visual goods to back up its glorious name. Plus, influence the color of your hydrangeas.

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Wait till the pacifist gets home

Your parents' discipline methods might be out of style, but they got the job done for Jan A. Igoe. Enjoy this classic column from September 2017.







Olivia McMillan, a Top-40 Pro Pickleball Association Tour Professional, hits a shot at Wild Dunes Tennis Center on Isle of Palms. Photo by Mic Smith.

sc | co-op news TRI-COUNTY



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"Our wholesale power costs are rising beyond our ability to absorb."

Forces driving up energy costs

LAST MONTH, Tri-County notified you that the cost of electricity is increasing. Your cooperative is implementing a rate adjustment in order to continue delivering the quality electric service you deserve. As your CEO, it is easy to say we need to increase rates, but as a fellow member it is hard to understand why there is an actual need.

Unfortunately, the cost of generating, transmitting and delivering electricity has soared along with the cost of just about everything else in recent years. That has put pressure on our cooperative's balance sheet and forced us to make some tough decisions. I would like to take a minute to try to help answer your questions and concerns.

Why are you raising rates?

Inflation affects Tri-County Electric Cooperative, too. We've seen the cost of critical materials, supplies and equipment rise significantly—doubling in some cases—over the past five years. For example, the price of a single transformer to serve one home has increased by more than 98%.

Our wholesale power costs are rising beyond our ability to absorb. South Carolina's co-ops don't generate their own electricity. We buy wholesale power from several sources, including Duke, Santee Cooper and Southeast Power Administration.

Those sources are raising their wholesale power prices, just as they are raising rates for their direct-serve customers.

Santee Cooper's wholesale power costs are rising 20% (on average) for South Carolina electric cooperatives starting in 2025. By comparison, Duke Energy's wholesale power costs for co-ops have risen about 12% since 2020.

In 2024 Tri-County spent \$25 million in Wholesale Power Cost and in 2025 we expect that to increase to \$29 million, which is a 16% increase.

The current adjustment increases our rates by 9%, which equates to \$19.50 per month for our average residential member.

We are not alone in facing rising costs

The forces driving up energy costs are affecting utilities across South Carolina and the Southeast. Each of South Carolina's major utilities—Dominion, Duke and Santee Cooper—announced rate adjustments in 2024.

South Carolina's major utilities raised their residential electric rates by 11%, on average, in 2024. Most of South Carolina's electric co-ops are implementing or considering rate adjustments in 2024-25.

We pride ourselves on keeping our costs low. As you know, our rates are not designed to turn a profit—only to cover our costs of serving you.

If you have any questions or concerns regarding the rate adjustment, please call our office at (803) 874-1215. Thank you for being a member of Tri-County Electric Cooperative.

Chad T. Lowder

CHAD T. LOWDERChief Executive Officer



Making your voice heard

South Carolina electric cooperatives rally at the State House

THE RELIABILITY of your electricity service is central to Tri-County Electric Cooperative's mission. The cooperative exists to provide all the power members need when they need it. That's why Tri-County Electric works diligently to build and maintain the infrastructure that brings electricity to your homes and businesses.

Of course, not everything is in the co-op's hands. Acts of God such as hurricanes and ice storms can wreak havoc on the system that delivers that power, no matter how much we plan and prepare.

Another important factor is the availability of the electricity we generate as a state. For a long time, South Carolina has had plenty of electricity to meet members' needs. But availability could become a real challenge in the future.

"Our power supply isn't growing fast enough to keep up with



Representative Jerry Govan (right) visits with Tri-County Electric's CEO Chad Lowder and Lineman Wayne Bolin.

our state's rapid growth," says Wilford Thompson, vice president of Member and Energy Services. "South Carolina needs more electricity, especially for frigid winter mornings and sweltering summer afternoons when the power grid strains to meet peak demands."

Government policies and regulations play an important role in deciding whether enough energy is available. They always have, from the legislation that allowed for the creation of electric cooperatives in the 1930s to the government's role in hydroelectric power plant construction to the recent regulations requiring the shutdown of coal-fired power plants.

"As a member-owned co-op, we believe our service to our members includes doing everything in our power to make sure our state and country's energy policies enable us to deliver you all the power you need, when you need it, and at a price you can afford," says Thompson. "That's why Tri-County Electric is fortunate that these elected officials are our friends and neighbors and that they understand the needs of the co-op members and the communities we serve."

That work is critical again this year as the S.C. General Assembly considers energy policies that will determine how we meet your power needs.

On Feb. 13, a day we call Co-op Day at the State House, our board members and employees joined other electric cooperatives in bringing your voice to policy makers. On behalf of the hundreds of thousands of co-op members across our state, we expressed a vision for a future that keeps electricity safe, reliable and affordable.

"It was a great day of collective action by South Carolina's electric co-ops," says Thompson. "But it is far from the end of our efforts to help shape our state's energy policies for the better. As we move forward, rest assured Tri-County Electric is doing everything in our power to safeguard South Carolina's energy future."

sc agenda

Co-ops help SC speed up rural internet

SOUTH CAROLINA HAS REACHED A MILESTONE

no other state has: Residents of rural areas now enjoy faster broadband internet speeds, on average, than those in urban areas of the state, according to a national internet speed-test firm.

It's a feat that might have been unimaginable only a few years ago and in many parts of our nation, where rural infrastructure lags, may still feel light-years away. But it's the payoff of years of plan-

South Carolina far outpaces its Southeast neighbors and most of the nation in closing the digital divide. ning and investment by Palmetto State leaders at the federal, state and local levels—and your electric cooperatives.

Internet speed-test firm Ookla recently reported 56.4% of Ookla Speedtest users in rural South Carolina experienced internet download speeds of 100 megabites per second and 20 megabites per second for uploads, the minimum standard set by the Federal Communications Commission, compared to 55.1% of urban users in the state. It is the only state where rural access outperforms urban.

The COVID-19 pandemic fast-tracked broadband expansion across the state, thanks to an influx of

federal grant dollars, with significant matching funding from internet service providers. Since 2021, more than \$456 million in grant funding has helped construct broadband infrastructure in unserved and underserved locations statewide, according to Jim Stritzinger, director of the South Carolina Broadband Office. It costs between \$50,000 and \$70,000 to deploy just 1 mile of internet fiber.

The progress of rural internet access also is thanks in no small part to the efforts of South Carolina's electric cooperatives, many of which provide or partner with telephone cooperatives or private companies to offer internet service in their territories.

Co-ops "have changed the game for their rural communities," Stritzinger says. "Telephone and electric co-ops working together, especially on the construction side, has been so powerful, effective and inspiring."

The progress of internet access in South Carolina is astounding, Stritzinger says. In fact, the state far outpaces its Southeast neighbors and most of the nation in closing the digital divide. Strintzinger's office estimates that within the next five years, less than 2% of the state's population will lack broadband access that meets national speed standards.

"I can see the end of the digital divide," Stritzinger says. —SARAH ELLIS OWEN



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Wanda Chapman

BROAD RIVER ELECTRIC MEMBER

MEMBER SINCE: 2020
HOMETOWN: Spartanburg
OCCUPATION: Writer, retired
from work in transportation



A sweet thank you

When Wanda Chapman moved to South Carolina, she looked forward to the personal touch of joining Broad River Electric Cooperative. And her new co-op has lived up to her expectations.

She's lost power only twice in four years, one outage lasting just 30 minutes and the other caused by Hurricane Helene in September 2024. Even then, Chapman says, most neighbors had power restored within the day.

Beyond the co-op's reliability, Chapman appreciates getting a human being on the line whenever she calls.

"They tell you what they're going to do, and they do it."

-WANDA CHAPMAN

"They tell you what they're going to do, and they do it," Chapman says. "You don't get the runaround."

She recently expressed her appreciation for the co-op's employees with three dozen Krispy Kreme doughnuts.

"When I showed up there ... they were doubled over laughing," Chapman says. "They could not believe I actually brought them."

For Chapman, amazing service and kindness have become the standard.

"Broad River is awesome. Every time you have a question, if you get somebody that doesn't know the answer, they will find someone that does," Chapman says. "And you don't have to call them 10 times to get it taken care of. It's taken care of. And the next time you have to deal with them, it may just be you're delivering them doughnuts."



WHAT'S YOUR STORY?

Scan this QR code or visit **SCLiving.coop/stories** to share what you love about your co-op. Entries may be published in future issues of *South Carolina Living*, online and on social media.



One more late night for co-op linemen

Governor honors those who restored power after Helene

IT WAS LATE ONE EVENING in early February before several of the state's electric cooperative linemen returned to their homes and were finally out of their uniforms.

That's not unusual. Late nights are part of the job.

However, on this night, they'd not been working to restore power. Ten linemen, each representing the South Carolina electric cooperatives that were hit hardest by Hurricane Helene, were recognized during Gov. Henry McMaster's annual State of the State address Feb. 3 for the work they did to restore power after the storm.

"It's definitely an honor," says Noah Edmonds, an apprentice lineman at Little River Electric. "Being a co-op lineman, I know the people in my community, and I can see how we've helped people. I appreciate the governor recognizing us for that."

During his speech at the State House, McMaster recounted the devastation South Carolina suffered from one of the deadliest and most destructive storms in state history.

Within the cooperative system alone, Helene snapped more than 5,500 co-op poles and knocked out power for 425,000 meters—almost half of South Carolina's co-op members.

The electric cooperative linemen were joined by lineworkers from Duke Energy, Dominion Energy and Santee Cooper in the gallery of the House of Representatives. Collectively, they received a standing ovation from the S.C. General Assembly and guests in attendance.

Later, the lineworkers joined McMaster for a group photo in his office and then attended a reception at the Governor's Mansion.

"I'm awestruck, very humbled to be here," says Eric Price, a construction crew leader with Mid-Carolina Electric. "It's unheard of for a little old lineman to show up in the State House."

The grandness of the evening came in stark contrast to what the linemen experienced during their grueling restoration efforts after Helene. At the affected



Tyler Pope of Coastal Electric (left) and Chris Glenn of Fairfield Electric meet First Lady Peggy McMaster and Gov. Henry McMaster, who distributed commemorative coins to the linemen.

"I know the people in my community, and I can see how we've helped people."

-NOAH EDMONDS, LITTLE RIVER ELECTRIC APPRENTICE LINEMAN

co-ops, the lineworkers were faced with an extensive rebuilding of their electric delivery system.

"It was hard to deal with at the beginning," says Jason Tumblin, a service technician with Laurens Electric. "It was six days before I could get anybody back on. You go home every night, not having power in your own house, and get back up at 5 a.m. It was definitely a trying time."

However, the appreciation cooperative members showed helped keep the lineworkers going.

"We had multiple consumers with coolers in their driveways with refreshments for us. People came out and stopped us in the road to thank us," says Hunter Black, a journeyman lineman with Newberry Electric. "You were going out personally helping people. It makes you feel good."

For Broad River Electric Lineman First Class Daniel Sams, who had a tree fall on his truck while he was responding to the storm's first outages, the experience of Helene will stay with him for the rest of his career.

"It's something that I'll never forget," says Sams. "It was catastrophic. But years down the road, you can be proud of it because you helped get everything back on." —JOSH P. CROTZER

sc | dialogue



MIKE COUICK
President and CEO,
The Electric
Cooperatives of
South Carolina

The places we treasure

ONE OF MY FAVORITE BOOKS is Paulo Coelho's *The Alchemist*. It's about a young man named Santiago from Andalusia, Spain, who travels to the Egyptian pyramids, searching for treasure. On his journey, he meets incredibly interesting people—a person who believes himself a king, a beautiful woman and an alchemist who, according to lore, could change lead into gold.

Along the way, Santiago discovers himself. He finds he has the power of dreams, and those dreams speak to him. They lead him back home to Andalusia, where he finds a chest of jewels and gold buried under the same tree where his journey began.

Last year, over several months in our "Dialogue," we went on our own journey, discovering places of treasure and meeting incredibly interesting people.

We visited Sam McMillan, a recently retired Blue Ridge Electric Cooperative employee, and his wife, Jody, at their Oconee County homestead by the Tugaloo River. On their little porch off a barn, Sam and Jody relax in metal chairs and enjoy the view of their garden and the rural landscape beyond. It inspired this series of columns about our connection to special places.

Whether they are our homes, favorite recreational spots, locations where we gather or retreats to which we escape, we all have places that connect us to one another. It's that kind of connection that inspires the co-op movement to improve our communities and our neighbors' quality of life.

It's why Carolyn Grant, a Palmetto Electric Cooperative trustee and a Gullah descendent on Hilton Head Island, has worked to preserve and celebrate the island's Gullah roots and historical significance amid her community's explosive growth. She co-authored *Gullah Days: Hilton Head Islanders Before the Bridge*. The book contains one of my favorite co-op stories, detailing the Gullah community's role in bringing electricity from Palmetto Electric to the island.

Of course, you don't have to be born in a place for it to be a treasure. Broad River Electric Cooperative trustee Anita Whitney didn't arrive in Union County until after college, when her soon-to-be husband, Bo, brought her to his homeplace. Whitney became rooted in that community—raising her kids, teaching, coaching and becoming the first woman on her co-op's board of trustees. Whitney became so ingrained in Union County that when I first met her, I assumed she had grown up there.

Through this series, I've found people who have traveled the world and enjoyed many experiences. But like Santiago, when they return to their place, they know what treasure truly is. It's not a material thing—it's an enriching of the spirit.

We are blessed to live among so many special people and unique places. I hope you tell your friends and family about the places and people you treasure. I'm willing to bet you'll find shared experiences that deepen your connections to each other and your love for South Carolina.

We are blessed to live among so many special people and unique places.













For more information call 864.682.5251 or SouthCarolinaGourd.wixsite.com/SCGourdSociety







ZITI ALLA VODKA (with vodka sauce and tomato)

SERVES 4-6

- 1 16-ounce box ziti pasta Kosher salt
- 3 tablespoons unsalted butter
- 1 large (or 2 small) shallots, finely chopped
- 3 large garlic cloves, minced
- 1 4.5-ounce tube tomato paste
- 1/2 teaspoon crushed red pepper
- 2 ounces vodka
- ½ cup heavy cream
- 1/2 cup Parmesan cheese Small basil leaves or rough-chopped basil, for garnish

Additional Parmesan, for garnish Extra virgin olive oil, for drizzling (optional)

Cook pasta in liberally salted water according to package instructions. In a large skillet or Dutch oven, over medium heat, melt butter. Add shallots and cook until softened, 4-5 minutes. Add garlic and cook for an additional minute. Add tomato paste and pepper flakes and cook, stirring, until garlic begins to darken, 4-5 minutes. Add vodka and stir to combine, scraping up any browned bits from bottom of pot.

Strain pasta, reserving 1 cup of pasta water. Add 1/4 cup of warm pasta water to cream and add the mixture to the sauce, stirring to combine. Add in half of Parmesan and stir until melted. Remove from heat and stir in pasta. Fold in remaining Parmesan and enough pasta water to thin the sauce, if needed.

Divide among serving bowls and serve with basil and additional Parmesan. Drizzle with a small amount of olive oil if desired.

CHEF'S TIP Is pasta containing vodka safe for children to eat? Yes. The amount of alcohol is negligible per serving, and as the sauce simmers, most of the alcohol will cook off. Pasta with vodka sauce is considered safe for children to eat.

TREAT YOUR GUESTS IN STYLE Chef Belinda Smith-Sullivan is releasing her newest book of recipes, Cocktails, Southern Style: Pours, Drinks, Sips, and Bites. With about 90 recipes, the book covers her favorite classic cocktails and innovative drinks, served up with food pairings—"because no gracious Southerner would invite you to their home for a drink without offering you the perfect little nibble to go along



with it," Smith-Sullivan says. "This book really is about Southern hospitality."

Her previous cookbooks include Southern Sugar, Let's Brunch and Just Peachy.

Cocktails, Southern Style goes on sale March 18. You can get your copy online at Amazon.com and in select stores. Find out about upcoming book signing events at chefbelindaspices.com.



RIGATONI ALLA NORMA (with eggplant, tomato and chilies)

SERVES 4-6

- 1 16-ounce box rigatoni pasta Kosher salt, divided
- 2 large eggplants, peeled and cut into 1-inch cubes
- 4 tablespoons olive oil, divided
- 6 garlic cloves, minced
- 1 tablespoon tomato paste

- 1 28-ounce can fire-roasted diced tomatoes, undrained
- 1/2 teaspoon crushed red pepper
- 2 teaspoons dried oregano
- 1/4 cup fresh chopped basil, for garnish
- 1/2 cup grated or crumbled ricotta salata

Preheat oven to 375 F. Cook pasta according to package instructions in liberally salted water. On a large, rimmed baking sheet lined with parchment paper, combine eggplant with 3 tablespoons olive oil and spread evenly onto baking sheet. (This may require two baking sheets, depending on their size.) Bake until eggplant is golden brown and tender, 35–40 minutes. Stir and rotate the pan(s) halfway through cooking.

In a large skillet or Dutch oven, over medium heat, heat the remaining 1 tablespoon of oil. Add garlic and cook, stirring often, for about 1 minute. Stir in tomato paste and cook, stirring, for an additional minute. Stir in tomatoes, salt, crushed pepper and oregano. Bring to a boil and reduce heat. Simmer, uncovered, until the mixture is thickened, about 30 minutes.

Strain pasta, reserving 1 cup of pasta water. Stir the baked eggplant into the sauce. Add the pasta and a little of the pasta water and toss until completely coated. Pour into a serving dish and garnish with basil and cheese.



PENNE WITH SPINACH AND ROASTED BELL PEPPERS

SERVES 4-6

- 1 16-ounce box penne pasta Kosher salt, divided
- 1/4 cup olive oil
- 1 small onion, diced
- 1 16-ounce jar roasted red peppers, drained and chopped
- 3 garlic cloves, sliced
- 1/4 teaspoon crushed red pepper
- 4 cups fresh baby spinach Fresh ground black pepper
- ²/₃ cup crumbled feta cheese

Cook pasta according to package instructions in liberally salted water. In a large skillet or Dutch oven, over medium heat, add oil, onions and roasted red peppers, and cook until onions are translucent. Add garlic and cook for an additional minute. Add crushed pepper and spinach. Cook until spinach is wilted.

Strain pasta, reserving 1 cup of pasta water, and add pasta to skillet. Toss pasta in the sauce along with salt and pepper until pasta is completely coated, adding some of the pasta water as needed to give pasta a shine and create a creamy texture. Toss with feta cheese just before serving.



SPAGHETTI AGLIO E OLIO (garlic and olive oil) WITH GRAPE TOMATOES

SERVES 4-6

- box dried spaghettini or thin spaghetti Kosher salt, divided
- 1/₃ cup olive oil
- 6 garlic cloves, thinly sliced
- 1 pint grape or cherry tomatoes, halved
- 1/2 teaspoon crushed red pepper Chopped fresh basil or parsley Fresh ground black pepper, optional Shaved Pecorino Romano or Parmesan Lemon wedges, optional

Cook pasta in liberally salted water according to package instructions. In a large skillet or Dutch oven, over medium heat, add oil and garlic and cook just until garlic starts to brown—do not burn. Add tomatoes and crushed red pepper. Cook until tomatoes start to lose their juice, about 5 minutes.

Strain pasta, reserving 1 cup of pasta water, and add pasta to skillet. Toss with basil, salt and pepper until pasta is completely coated, adding some of the pasta water as needed to give pasta a shine and create a creamy texture. Garnish with shaved cheese and lemon wedges.

CHEF'S TIPS

When to peel eggplants. Large eggplants will need to be peeled. Smaller Japanese eggplants do not require peeling.

Ricotta salata versus ricotta. Salata is fresh ricotta that has been salted, aged and pressed. Fresh ricotta is creamier and less salty in flavor.

Why reserve some of the pasta water? The starch released from the pasta while cooking acts as a natural thickener, helps sauces cling to the pasta and creates a smoother, more cohesive sauce texture.

sc | stories

The Cowboy way

With his signature black hat and a toothpick lodged in the corner of his mouth, Harold Miller has straddled bulls and broncs and most anything considered "crazy, unbroke or having bad habits" on the professional rodeo circuit for 50 years.

It was only a torn-up shoulder and a chance of paralysis that finally forced him to retire in March 2024. Even now, Miller admits to thinking about going back.

"It's a bad addiction," he says of the eightsecond shot of adrenaline on the back of a twister of hide and hooves. "Those bucking horses, they just draw you to them."

He can count six broken bones, and there was that Saturday night in Blacksburg when Miller was upside down, hanging beneath an ill-tempered bronc named Ironside.

"I thought, 'This was it.' But it was like Jesus put a shield around me. It was just bruises and a sore shoulder. It was amazing I could get on one the next day, but I did. You going to be a rodeo rider, you're going to have to take some pain."

He's known on the circuit as "Cowboy"—a name he earned as a kid breaking ponies down around West Union.

"I told them I wanted to be a cowboy, they'd laugh," he says. "There weren't many Black cowboys, especially in the Southeast, back then."

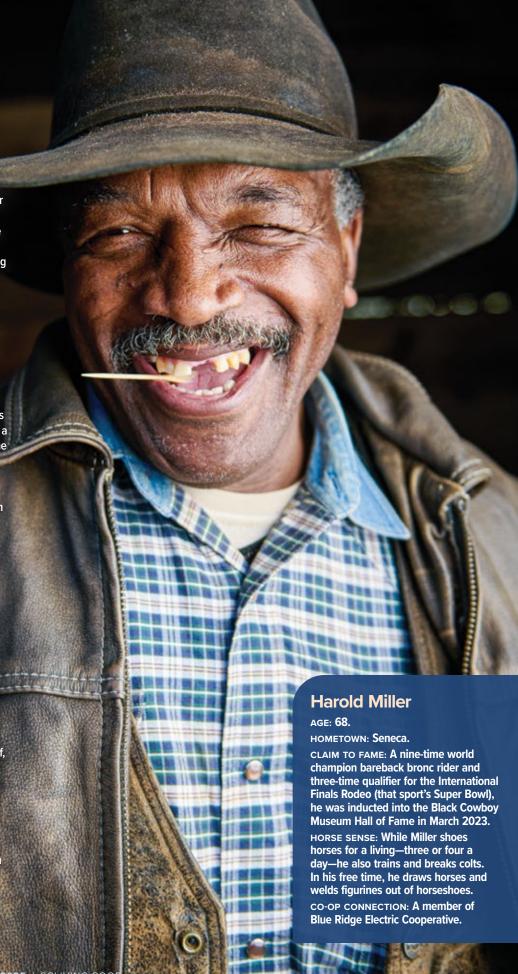
In those early years, rodeos were segregated. He'd take home a sportsmanship award, while a white rider would be named champion. For Miller, it wasn't about race. It was about the horses and being a cowboy.

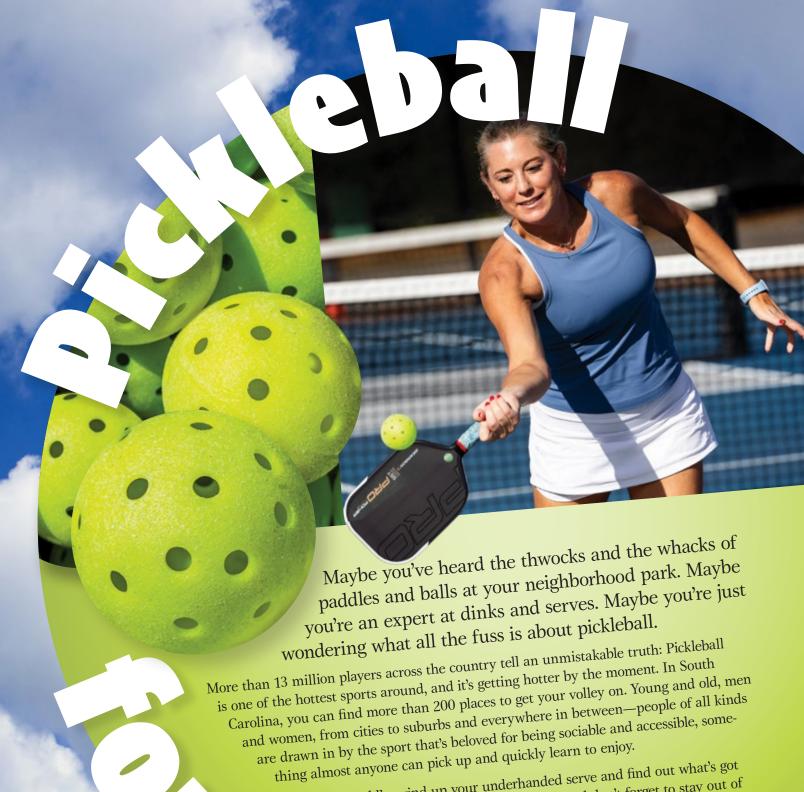
His wife, Mary Beth, thinks it relates to how her husband and horses have been misunderstood.

"A horse has been told it's this and it's that and can't nobody do anything with it. And you got Harold, who grew up with all the racial stuff, and he's been told he couldn't do things and he's this and that. It's like they're on the same level. He can feel what they're feeling."

Miller remembers a gray bucking horse he once owned. Nobody gave Flying Gray much of a chance. But Miller rode him, and they won first prize. He'd like the horse to be included on his headstone.

"I was wanting to be a cowboy, and he was wanting to be a bucking horse. We just kind of got along." —MICHAEL BANKS I PHOTO BY MATTHEW FRANKLIN CARTER





Grab a paddle, wind up your underhanded serve and find out what's got so many people in a pickle these days. And don't forget to stay out of the kitchen! (Don't worry, you'll understand that soon.)

PHOTOGRAPHY BY MIC SMITH

NET ASSET Pickleball pro Courtney Zalinski, above right, makes a play at Wild Dunes Tennis Center on Isle of Palms.





Dr. Fred Jahad, 74

PICKLEBALL CLAIM TO FAME: 2024 South Carolina State Champion in Senior Singles and Senior Mixed Doubles

It's fair to say that when Dr. Fred Jahad decides to do something, he's all in. As a teacher, he never missed a day of school in 37 years. As a wrestler, he was set to represent Team USA in the 1980 Olympics until Jimmy Carter boycotted those games. And when he got serious about pickleball at age 70?

"I was playing six, seven hours a day," he says. "At James Island High School, I was running the steps up and down, trying to stay in good shape for the competition. And because of my background in wrestling, mentality is really, really important."

Jahad and his wife, Cindy, began playing pickleball regularly on public courts. He'd played squash and a little tennis before, but he soon discovered pickleball was his new calling. He liked that, compared to tennis, the courts were smaller, you didn't get as tired or as injured, and you could play anytime.

"And the good thing about pickleball is that the people are so nice," he says. "And everybody is there to help you. It's a socializing, friendly atmosphere."

Not long after picking up pickleball, Jahad began playing in amateur tournaments, and not long after that, he began winning them. He plays singles, doubles and mixed doubles, and he's racked up an entire trophy case full of gold medals from tournaments all over the nation and world.

Yet for all the whirlwind of practice and travel, he has no intention of slowing down. He wants to become a professional in Super Seniors and begin competing for prize money. So, now he's playing every day at Pickle Bar in Summerville, a complex that includes nine outdoor courts and a restaurant, where everybody knows Dr. Fred.

"If you want to be really good like I want to be, and compete, then you find the best people and practice with them," he says. —HASTINGS HENSEL

Tennis vs. pickleball

The transition from tennis to pickleball might seem natural, and in many ways, it is. But the rules and character of the sports vary a good bit. Here's a quick primer on some of their differences.

TENNIS

PICKLEBALL

HISTORY

Believed to have begun as a ball game played between monks in 12th century France. The French word "tenez" means "there you are" and is thought to have been a heads-up call before serving. The first "pickleball game" was played between friends on Bainbridge Island, outside Seattle, in 1965 with pingpong paddles and Wiffle balls. The origins of the terms are semicontroversial—it was either named after a "pickle boat," the vessel in which B-team crew racers would assemble, or after one of the sport's founding family dogs, Pickles.

EQUIPMENT

27-inch-long stringed racket; rubber tennis balls

15- to 16-inch-long solid-surface paddle; plastic Wiffle-like pickleballs

COURT + NET

2,808 square feet; 42-inch-high net 880 square feet; 36-inch-high net

THE SERVE

Serve must be *overhand*, diagonal to opposite side of court.

Serve must be *underhand*, diagonal to opposite side of court.

SCORING

Ladder scoring—15, 30, 40, game. First to six games wins a set.

Rally scoring—points scored on every serve. First to 11 wins game.



LET THE GAMES
BEGIN Exercise,
camaraderie
and fun are
key attractions
of pickleball.
Beth Lesher is
set to return a
volley at Wild
Dunes Tennis
Center on Isle
of Palms.

BY HASTINGS HENSEL

I won't lie. When I arrive at Wild Dunes Tennis Center on Isle of Palms for my first foray into the booming sports phenomenon of pickleball, I believe the game will come naturally to me.

After all, I'd grown up playing intense pingpong every summer at Lake Murray in my family's July Fourth tournaments. And I'd played in my fair share of Junior Tennis League tournaments, until the day I got so angry at an errant shot that I mimicked John McEnroe and smashed my racket, thus ending my tennis career.

A first lesson in the country's fastest-growing

sport

Perhaps it would make for a better story if my first private lesson in pickleball *did* prove humbling. If, that is, I had my ego checked and was forced to practice more, to overcome the challenges and thus enjoy the sport.

But that's not how pickleball works. Its soaring popularity—it is the fastest-growing sport in the U.S.—comes from its accessibility. Almost anyone can pick it up, and almost anyone can play and have fun, almost immediately.

"The barrier to entry is much lower than tennis," says my coach, Josh Smith, the club's pickleball director and a tennis player himself. "I can typically get people going and playing pickleball within an hour. And from there, it's much easier to become, I would say, an intermediate player than it is with tennis."

Smith and I begin on either side of a repurposed tennis court, just outside the no-volley zone near the net called "the kitchen." We warm up by hitting forehand "dinks"—short shots off-the-bounce. As someone who holds a pen more than a racket these days, I'm getting caught up in the lingo of this newfound sport, but Smith tells me to concentrate. To show him the logo on my paddle. To swing from my knees to my waist. To finish my swing nice and flat, what he calls a "tabletop finish."

"I can see your tennis background there," he says, trying to erase my old habits and help me establish new, repeatable motions. "It's not that big of a backswing."

Like many pickleball pros, Smith also came to the sport by way of tennis and was initially skeptical. After playing club tennis at Penn State, he started teaching at a tennis academy on Hilton Head Island, where a friend encouraged him to give pickleball a trv.

"I had a good time with it," he says, "but nothing too serious."

FIRST TIMER Hastings Hensel, left, receives instruction from Josh Smith, the pickleball director at Wild Dunes.

Eventually, though, he couldn't ignore it.
Pickleball may have been the new kid on the block, but it was here to stay. He got certified as an instructor and started the pickleball program at Wild Dunes, a resort famed for its tennis.

"There's a lot of demand for this now," he says, chalking up the sport's boom to a post-pandemic desire to be outside with

people. "Tennis is super social, but there's something about pickleball where, since the court is smaller, you're closer to people and the games don't take as long, so it's easier to get a group of people together, rotate around and play."

After working on forehand and backhand dinks, we move onto the volley, those back-and-forth shots that don't let the ball bounce and, in pickleball, must be

Perhaps it would make for a better story if my first private lesson in pickleball did prove humbling. ... But that's not how pickleball works.

played outside the kitchen. He coaches me to keep the paddle close to my center, in the "ready position," so I don't stretch too wide. A pickleball gets returned quickly, so you need a compact swing that's more of a "push."

In a beginner's lesson, Smith typically focuses on volleys and dinks, but we have time to work on serves and returns, too. Thus, we cover, as he says, "everything you need to know so you can just go play."

Smith coaches me in a way that assumes I'll play the game competitively in the future, and I know I will. In the weeks that follow, I buy my own pickleball racket and discover that new pickleball courts have been built minutes from my house. And so, I join the estimated 30 million-plus pickleball players worldwide, and I find the sport to be just as everyone tells me it is—what you might call the Goldilocks of racket sports, somewhere between tennis and pingpong, just right.

More pickleball on page 16

Olivia McMillan, 33

PICKLEBALL CLAIM TO FAME: Top-40 Pro Pickleball Association (PPA) Tour Professional

PROFILE

On an unseasonably hot December afternoon, full-

time pickleball pro and Charleston native Olivia McMillan is working up a sweat. The match itself—a mixed-doubles practice session-starts off friendly enough, with relaxed banter and self-reported violations for volleying inside the kitchen. Then competition takes over.

It's McMillan and Josh Smith, the Wild Dunes pro, against Max Wild and Courtney Zalinski, another pair of accomplished tennis players turned hardcore pickleballers. The score is tied 9-9, and whichever team reaches 11 wins the game and bragging rights.

But there's more on the line for McMillan. She's coming off knee surgery, and in a few weeks, she'll return to professional singles play in the PPA's first tournament of the season in Palm Springs, California. She's trying to hone her game to meet her goal—to finish in the top 10 this year.

"When someone told me you could go pro in pickleball," she recalls, "I thought, 'There's no way that's a thing. There's no way that's real."

She had, admittedly, "knocked" the sport when she first heard about it while playing tennis. But then she tried it. And then she got hooked. And then she started training. And then she went to the U.S. Open and won a gold medal. And then she quit her corporate job and turned pro.

"And now I travel all over the U.S. and get to play pickleball full time, which is the most amazing thing," she says.

Standing at the baseline, now at match point, McMillan serves—a graceful, looping, lefthanded swing that sends the ball whizzing. Wild's return hits the net, and the winning team highfives their paddles. For all the ramped-up intensity, though, the friendliness instantly reappears.

"That's the biggest thing," McMillan says about the sport's appeal. "It's just fun, and it's good



FRIENDLY COMPETITION Pickleball pros Josh Smith, Olivia McMillan, Courtney Zalinski and Max Wild congratulate one another on a game well played after a practice session at Wild Dunes Tennis Center.





COURT GESTURES Pickleball devotees Dan Slotchiver and Catherine Nadeau are regulars on the Wild Dunes courts, shown below.



Quick pickleball glossary

THE KITCHEN—The "non-volley" zone of the court, delineated by a box drawn just outside the net on both sides of the court (gray areas in photo above). You cannot volley a ball while standing inside this zone.

DINK-A soft shot that's intended to bounce inside your opponent's non-volley zone, or kitchen.

VOLLEY—Hitting the ball in the air before it has a chance to bounce.



Upstate

MARCH

21–23 Southern Home & Garden Show, Greenville Convention Center, Greenville. (864) 254-0133 or southernhomeandgardenshow.com.

21–23, 28–30 *Mean Girls JR.*, Mauldin Cultural Center, Mauldin. (864) 335-4862 or mauldinculturalcenter.org.

28 Della Mae in concert, Chapman Cultural Center, Spartanburg. spartanburgphilharmonic.org.

28–30 Reedy Reels Film Festival, South Carolina Children's Theatre, Greenville. reedyreels.com.

ΔPRII

3–6 *Moana Jr.*, Greenwood Community Theatre, Greenwood. (864) 229-5704 or greenwoodcommunitytheatre.com.

5 Cheraw Spring Festival, downtown, Cheraw. (843) 537-8400.

5 Imagine Upstate STEAM Festival, downtown, Greenville. imaginesteamsc.org.

5–6 Historic Pendleton Spring Jubilee, 125 E. Queen St., Pendleton. (864) 646-3782 or pendletonspringjubilee.com.

12 Southern Roots, A BBQ Reunion, Trailblazer Park, Travelers
Rest, southernrootsreunion com

24 Blue Wall Birding Festival, Table Rock State Park, Pickens. (864) 8787-9813.

25–26 Pickens Azalea Festival, downtown, Pickens. (864) 301-1798 or pickensazaleafestival.com.

26–27 Annual Revolutionary War Encampment, Battle of Musgrove Mill State Historic Site, Clinton. (864) 938-0100.

Midlands

MARCH

21 Aiken Civic Orchestra presents Rising Stars Concert, The Etherredge Center, Aiken. aikencivicorchestra.org.

22 Soiree on State, State Street, Cayce. soireeonstate.com.

22 Sumter Springfest, downtown, Sumter. (803) 418-8271 or sumterspringfest.com.

27 A Taste of Lake Murray, DoubleTree by Hilton, Columbia. (803) 781-5940 or lakemurraycountry.com.

28–30 Palmetto Sportsmen's Classic, South Carolina State Fairgrounds, Columbia. psclassic.com.

29 Carolina Cup, Springdale Race Course, Camden. (803) 432-6513 or carolinacup.org.

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.



AYE, A BONNY DAY Don your kilt and practice your Scottish accent at the Tartan Day South Highland Games and Celtic Festival in Cayce on April 6.

29 Midlands Heart Walk, Segra Park, Columbia. (678) 853-8639 or www2.heart.org.

29 South Carolina Pimento Cheese Festival, Saluda Shoals Park,
Columbia. scpimentocheesefest.com.

29–30 Read Freely Fest, Richland Library Main, Columbia. (803) 799-9084 or readfreelyfest.com.

APRIL

3–12 Come See Me Festival, various locations, Rock Hill. (803) 329-7625 or comeseeme.org.

5–6 Columbia International Festival, South Carolina State Fairgrounds, Columbia. (803) 799-3452 or cifonline.org.

6 Tartan Day South Highland Games and Celtic Festival, Historic Columbia Speedway, Cayce. tartandaysouth.com.

11–13 Artista Vista, Vista district, Columbia. (803) 269-5946 or vistacolumbia.com.

11–19 *These Shining Lives*, Aiken Community Theatre, Aiken. (803) 648-1438 or aikencommunitytheatre.org.

12 Rise & Run Easter 5K Run/ Walk, Saluda Shoals Park,
Columbia. (518) 744-5309 or
christiantestimonies.org.

12, 19 Bunny Eggspress Train Ride, The South Carolina Railroad Museum, Winnsboro. (803) 635-9893 or scrm.org.

18—May 3 *Clyde's*, Trustus Theatre, Columbia. (803) 254-9732 or trustus.org.

19 Earth Day Aiken, Newberry Street Festival Center, Aiken. earthdayaiken.org.

22–27 Columbia Food & Wine Festival, various locations, Columbia. columbiafoodandwinefestival.com.

25 Wine Tasting at Riverbanks Botanical Garden, Riverbanks Zoo & Garden, Columbia. (803) 779-8717 or riverbanks.org.

25–26 Newberry Pork in the Park, Memorial Park, Newberry. newberryporkinthepark.com.

26 Kid's Day of Lexington, Lexington Municipal Complex and Icehouse Amphitheater, Lexington. (803) 356-8554 or lexingtonkidsday.com.

26 Kinetic Derby Day, Meeting and State streets, West Columbia. kineticderbyday.com.

Pee Dee & Lowcountry

MARCH

20–22 South Carolina BBO Shag Festival, 298 S. Mcalister St., Hemingway. scbbqshagfestival.com.

21 Living History: The Heyward Family and Eliza Lucas Pinckney, Morris Center for Lowcountry Heritage, Ridgeland. (843) 284-9227 or morrisheritagecenter.org. **21–23 The Charleston Antiques Show,** Charleston Festival Hall, Charleston. thecharlestonshow.com.

22 Carolina Forest Crafters, Vendors & Artisans Spring Fair, Carolina Forest Recreation Center, Myrtle Beach. (843) 915-5332.

22 Hilton Head WingFest,Lowcountry Celebration Park, Hilton
Head Island. hiltonheadwingfest.com.

22 Mount Pleasant ArtFest, Towne Center, Mount Pleasant. (843) 884-8517 or experiencemountpleasant.com.

22 Watercolor Workshop, Morris Center for Lowcountry Heritage, Ridgeland. (843) 284-9227 or morrisheritagecenter.org.

23–29 Hilton Head Island Wine & Food Festival, various locations, Hilton Head Island. hiltonheadwineandfood.com.

25–27 Black Food Truck Festival, Exchange Park Fairgrounds, Ladson. blackfoodtruckfestival.com.

27–29 The Garden Club of Charleston House and Garden Tours, downtown, Charleston. thegardenclubofcharleston.org.

28–29 Charleston Bluegrass Festival, The Woodlands Nature Preserve, Charleston. charlestonbluegrassfestival.com.

28–29 Waccamaw Sportsmen's Expo, downtown, Conway. (843) 248-6260 or conwayalive.com.

29 Birds of a Feather ... Toast Together, Caw Caw Interpretive Center, Ravenel. (843) 795-4386.

29 Catawba Pottery Demonstration, Morris Center for Lowcountry Heritage, Ridgeland. (843) 284-9227 or morrisheritagecenter.org.

APRIL

1–13 The Charleston Festival, downtown, Charleston. thecharlestonfestivalsc.org.

4 Sun City club members present Rainbow of Rhythm/Music from the Silver Screen, Magnolia Hall, Sun City Hilton Head. (843) 705-4027.

4–5 Tour of Historic Plantations & Homes, various locations, Georgetown. (843) 633-1502 or princegeorgeplantationtours.com.

4–6 Summerville Family YMCA Flowertown Festival,200 S. Main St., Summerville.
summervilleymca.org/flowertown.

5 Cooper River Bridge Run, downtown, Charleston. bridgerun.com.

5–6 Cheraw Spring Festival, downtown, Cheraw. (843) 537-8400.

9–May 4 *Legally Blonde*, Dock Street Theatre, Charleston. (843) 577-7183 or charlestonstage.com. **11 Kiawah Art & House Tour,** various locations, Kiawah Island. kiawahartsetc.org.

11–12 Rotary Shag Festival, SC Maritime Museum, Georgetown. (843) 520-0111 or scmaritimepark.com.

11–13 Puddin' Swamp Festival, Turbeville Town Square, Turbeville. (803) 435-4405 or clarendoncounty.com.

11–13 World Grits Festival, 110 South Parler Ave., St. George. worldgritsfestival.com.

12 Founders' Day Festival, Charles Towne Landing State Historic Site, Charleston. (843) 852-4200.

12 Lowcountry Cajun Festival, James Island County Park, Charleston. (843) 795-4386 or ccprc.com.

12 Ride the Lowcountry cycling event Day 1, Awendaw Municipal Park, Awendaw. ridethelowcountry.com.

12–13 Art in the Park, Valor Park—Market Common, Myrtle Beach. (843) 443-7314 or wacg.org.

12–13 MCAS Beaufort Airshow, Marine Corps Air Station, Beaufort. beaufortairshow.com.

13 Ride the Lowcountry cycling event Day 2, downtown, Charleston. ridethelowcountry.com.

21–29 Charleston Jazz Festival, multiple venues, Charleston. (843) 641-0011 or charlestonjazz.com.

22–26 Myrtle Beach International Film Festival, The Grand 14—The Market Common, Myrtle Beach. myrtlebeachfilmfestival.com.

23–27 Art Charleston, The Gibbes Museum of Art, Charleston. (843) 722-2706 or gibbesmuseum.org.

25–26 Colleton County Rice Festival, downtown, Walterboro. (843) 549-1079 or facebook.com/walterboro.ricefestival.

25–May 4 *Jersey Boys*, Florence Little Theatre, Florence. (843) 662-3731 or florencelittletheatre.org.

26 Celtic Festival–Shadow Bay, 3833 Socastee Blvd., Myrtle Beach. mythicalmedievalfest.com.

26 Gator Gauntlet 5K, Huntington Beach State Park, Murrells Inlet. (843) 237-4440.

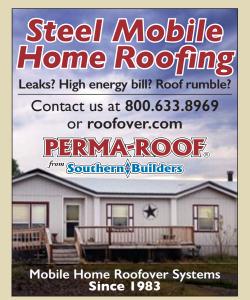
27 Blessing of the Fleet & Seafood Festival, Memorial Waterfront Park, Mount Pleasant. (803) 884-8517 or experiencemountpleasant.com.

30—May 4 North Charleston Arts Fest, various
venues, North Charleston.
northcharlestonartsfest.com.

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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

	AM Minor Major		PM Minor Major	
М	ARCH			
16	7:27	1:17	7:48	1:38
17	8:13	2:02	8:34	2:23
18	9:01	2:50	9:23	3:12
19	9:52	3:40	10:15	4:04
20	10:44	4:32	11:09	4:57
21	11:38	5:25	_	5:51
22	12:09	6:19	12:33	6:46
23	12:58	7:12	1:26	7:40
24	1:50	8:04	2:18	8:31
25	2:40	8:53	3:07	9:20
26	3:28	9:41	3:54	10:07
27	4:14	10:26	4:39	10:52
28	5:00	11:12	5:25	11:38
29	5:49	_	6:14	12:27
30	6:42	12:29	7:09	12:56
31	7:42	1:27	8:10	1:56
ΑF	PRIL			
1	8:46	2:31	9:16	3:01
2	9:53	3:38	10:24	4:09
3	11:00	4:45	11:31	5:15
4	_	5:49	12:03	6:18
5	12:33	6:47	1:01	7:15
6	1:26	7:39	1:52	8:05
7	2:13	8:25	2:37	8:49
8	2:55	9:06	3:17	9:28
9	3:33	9:43	3:53	10:03
10	4:09	10:18	4:28	10:38
11	4:44	10:54	5:04	11:14
12	5:22	11:32	5:42	11:52
13	6:02	_	6:23	12:13
14	6:46	12:35	7:09	12:58
15	7:35	1:23	7:58	1:47
16	8:27	2:15	8:52	2:40
17	9:22	3:10	9:48	3:35
18	10:19	4:06	10:46	4:32
19	11:16	5:03	11:43	5:30
20	_	5:59	12:12	6:25
21	12:39	6:52	1:05	7:18
22	1:29	7:42	1:54	8:07
23	2:16	8:28	2:40	8:53
24	2:59	9:12	3:24	9:36
25	3:42	9:55		10:20
26	4:28	10:41	4:54	11:07
27	5:18	11:32	5:46	12:00
28	6:16	12:01	6:46	12:31
20		4.0=	7.50	4.26
29	7:21	1:05	7:52	1:36
	7:21 8:30	1:05 2:14	9:02	2:46

sc gardener

MARCH IN THE GARDEN

- Early-bird veggie gardeners can jump into the new growing season this month by planting cabbage, kale, carrots, turnips, lettuce, mustard, beets, broccoli, leeks, collards, onions, potatoes, spinach and/or radishes.
- If you are preparing garden trellises for annual ornamental or vegetable plants, why not add a more vibrant zing to the structures? While common white string will work as supports for vines, so will any of the many colorful yarns that can be found at local craft stores.



pHLOWER POWER Acidic soil will turn a French hydrangea's hue blue.

TIP OF THE MONTH What color would you like your hydrangea's flowers to be? Many cultivars of the common French hydrangea (Hydrangea macrophylla) are sensitive to soil pH, so in beds limed to the point of becoming alkaline (pH 7 or more), their blossoms turn deep pink. In acidic soils (pH 6 or less) or areas treated with sulfur or an aluminum sulfate solution, the flowers trend toward sky blue hues. In neutral soil (pH 6 to 7), they can even settle into shades of purple. Such color shifting will be faster if your French hydrangea is grown in the confines of a planter or large pot.

Superb glory

BY L.A. JACKSON

Gloriosa superba
"Rothschildiana"—
when it comes to botanical names, that's about as pompous as it gets.
But this beauty has the visual goods to back up such an ostentatious tag.

Commonly called gloriosa lily, flame lily or (my preference) glory lily, this dazzler is an

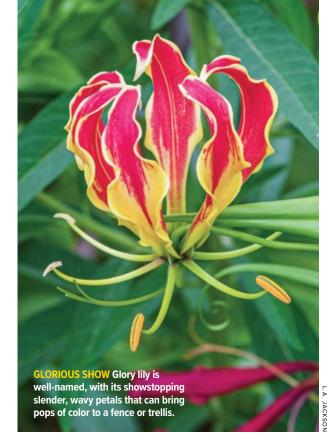
herbaceous perennial vine grown from tubers planted in the spring. It matures rapidly in the summer heat and—aided by slender, 3-inch-long leaves that taper into coiling, grasping tendrils—can fan out to about 6 feet high and 3 feet wide on supports such as a fence or trellis.

The cultivar "Rothschildiana" is a real showstopper with its flowers' slender, wavy, 3-inch petals sassily showing off streaks of bright crimson edged in sharp yellow, daring passersby not to notice. To add even more interest to such simmering colors, its reflexed petals look like they are being fluttered backward by a breeze.

During the spring, it is not uncommon to find this diva-in-the-dirt in the bulb sections at local garden centers. Online ordering is obviously another option, with e-nurseries such as Ty Ty (tytyga.com) and Terra Ceia (terraceiafarms.com) being two good regional sources.

If, in your searching, you come across a cultivar named "Lutea," it is another glory lily selection also worth considering. Rather than being bedecked in bicolor bling, its flowers shine in a singular, sizzling yellow.

Naturally, the more blooms a glory lily produces, the greater the glory. This is best done by planting it in



Deer will stay away—glory lily is on their "icky" list—and it's rarely pounced upon by diseases or bad bugs.

well-drained, organically enriched soil in a sunny location that fades into the shade on hot summer afternoons. Including monthly feedings of a diluted, low-nitrogen fertilizer will also increase its flower power.

And while fellow gardeners will be attracted to your glory lily in full bloom, deer will stay away because it is on their "icky" list. Also, it's rarely pounced upon by diseases or bad bugs.

This fancy vine from the African tropics is rated hardy up to USDA Zone 8, which includes most of South Carolina. However, if you live in the Upstate and worry the region's coldest nights might bite your beauty, glory lily will also grow well in a large container, which, of course, can be brought inside for the winter after its spent foliage has been cut back in late autumn. \mathfrak{D}

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

Wait till the pacifist gets home

BY JAN A. IGOE

AS A SURVIVOR of post-WWII parents, I will always remember the feel of hairbrush bristles stinging my bottom and the thrill of dodging incoming projectiles whenever Mom exceeded her brat quota for the day. My own kids, especially the feral one, had it much easier.

Armed only with wussy timeouts—the next generation's idea of parental waterboarding-I was left to battle my tempestuous second-born, who could outsmart most adults by the time she was 2. Her older sister was more like a collectible doll than a human

infant. She was the perfect baby who cried rarely, smiled all the time and was so Zen-like, she practically pooped sunshine.

That's the way nature tricks you into keeping the species going. When your first kid is a saint, you go back for seconds.

But next time, you might get a firebreathing Tasmanian devil who was born to defy your toothless timeouts. That's when you start wishing your parents' antiquated methods were still legal. Most of my mom's specialties have gone out of style, but they were certainly classics:

'I'm going to count to three.'

This threat probably explains my generation's high incidence of math anxiety. The subliminal message was that we wouldn't live long enough to hear "four" unless we stopped whatever felony was in progress. Perhaps that was the highest Mom could count, but I'll never know, what with running for my life at two-and-a-half.



"Yell louder," he'd urge behind the bedroom door. "Make your mother happy, so I can eat dinner."

'Stop crying, or I'll give you something to cry about.'

When a child cries, tantrums notwithstanding, it's safe to assume she's upset about something that's as real as a root canal in her tiny world. But rather than consider the trigger—be it the tragic demise of a gerbil, a national cupcake shortage or a big brother who kidnapped Elsa and Anna for target practice, mothers would instinctively respond with an ambiguous threat that meant nuclear war to a toddler.

Of course, the thinking was flawed. Why not let a child who is already crying just keep going, if that's the goal? Not a chance. The prevailing parenting advice was to disrupt the cry in progress and threaten to initiate a new one, which

only increased the volume, ferocity and duration of the wailing. Go figure.

'You'll be dining in the laundry room.'

If you made Mom's persona non grata list, your dinner would be served on the washing machine beside piles of dirty clothes. She wouldn't deny us food, but we'd have to eat it standing up at Café Whirlpool.

'Just wait till your father aets home.'

This was my personal favorite, since Mom did all the roof-raising and

Dad did what he was told. We all knew he was a plant-eating pacifist, but Mom would banish us to our rooms to wait for this fearsome alpha predator to dole out

After a long day at work, the only thing my father wanted to hit was a bottle of Miller High Life, but she'd sic him on us the moment he trudged through the door. So we'd all go through the motions for Mom's sake. "Yell louder," he'd urge behind the bedroom door. "Make your mother happy, so I can eat dinner." Apparently, she never heard us giggling.

My kids probably don't remember timeouts, but I can still hear my mom bellowing ultimatums. Even now, decades later, I only buy hairbrushes with soft bristles. 👁

EDITOR'S NOTE: South Carolina Living is reprinting some of Jan A. Igoe's previous columns. This "Humor Me" originally appeared in the September 2017 issue. Visit SCLiving.coop/news/ in-memory-of-jan-igoe.



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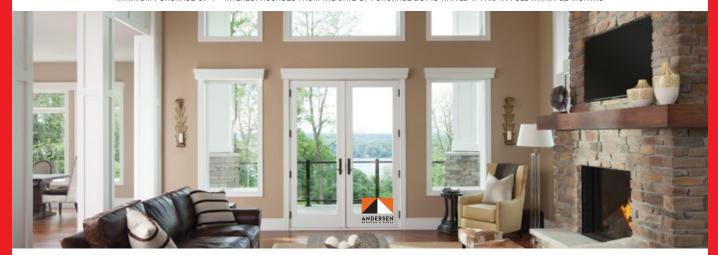
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¹DETAILS OF OFFER: Offer expires 4/30/2025. Not valid with other offers or prior purchases. Get \$379 off per window, get \$779 off per entry/patio door and 12 months no money down, no monthly payments, no interest when you purchase four (4) or more windows or entry/patio doors between 3/13/2025 and 4/30/2025. Subject to credit approval. 12-month Promo Period: while no payments are due, interest accrues but is waived if the loan is paid in full before the Promo Period expires. Any unpaid balance owed after the Promo Period, plus accrued interest, will be paid in installments based on the terms disclosed in the customer's loan agreement. Financing is provided by various financial institutions without regard to age, race, color, religion, national origin, gender, or familial status. Savings comparison based on price. Available at participating locations and offer applies throughout the service area. See your local Renewal by Andersen location for details. License numbers available at renewalbyandersen.com/license. Some Renewal by Andersen locations are independently owned and operated. ²Based on testing of 10 double-hung units per ASTM E2068 20 years after installation. It is the only warranty among top selling window companies that meets all of the following requirements: easy to understand terms, unrestricted transferability, installation coverage, labor coverage, geographically unrestricted, coverage for exterior color, insect screens and hardware, and no maintenance requirement. Visit renewalbyandersen.com/nationsbest for details. 'Review aggregator survey of 5-star reviews among leading national full-service window replacement companies. January 2024 Reputation. All rights reserved. RBA14201

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