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DRIVE YOUR TRACTOR TO SCHOOL

BY JANA MACKIN

On a cold February morning, Clayton McGee fired up his classic John Deere, burning up Hwy 81 S at a blistering 25 mph. Clayton was headed to Crescent High School's student tractor drive in. For the senior, this was a drive through day of transitions. He had just completed restoring his tractor. He would soon graduate from high school. Finally, he drove his tractor to memorialize Papa, departed grandpa, farmer and mentor.

"I drove it to school to honor

Papa," said Clayton, 17. He and other students participated in the high school's annual Drive Your Tractor to School Day. This celebration of all things tractor ranks high among Iva's pantheon of community events.

"I dedicated it to honor him," Clayton said. His family owns a century farm in Starr. As such, they have witnessed the evolution of farm equipment from mule and plow through hand crank engine to futuristic computerized machines that nearly drive themselves. Clayton bought an



Clayton McGee and his 1968 John Deere 5020

old rust bucket early last year which he completely restored to a cherried-out 1968, John Deere 5020 antique that he drove that day.

"I wanted Papa to see it but he died before I finished," Clayton said. Kenneth 'Papa' McGee died at 83 years old last June, he said. "I finished it

the night before (the event)."

"I felt blessed," said Clayton. "I could see him."

SEE TRACTOR ON PAGE 2

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THE OTHER RED BIRD

Though they don't usually come to feeders, one was perched on the shepherd's hook in our yard. They are not seed eaters, so maybe it



Ann K. Bailes

was getting a drink of water. But there it was last week — a first for us here at home — our area's other red

bird, a beautiful summer tanager.

Most locals think of the cardinal as our flaming red bird around here, since it is easily seen in every local habitat — woods, towns, open fields. And the male cardinal is absolutely a beauty--brilliant red with a flaming crest. The

female cardinal is also lovely in a more understated way: beige with touches of red, and that coral-shaded beak that gives her the label "lady with the lipstick."

But though the summer tanager is far less common than the cardinal, it's still around for the observant person to find. The male is solid rose-red — its shade just a touch more pink than a cardinal's ruby brilliance. An immature male (that's what I saw in the yard) is yellow and blotchy red. The females are completely different: they are olive-yellow with no red at all. In the summer, these tanagers range across the southern half of the United States as far west as Arizona.

The summer tanager from our area is not to be confused with the brilliant scarlet tanager, its

cousin that breeds farther north. The scarlet species looks very similar, but it has black wings and tail. I have yet to ever see a scarlet tanager, so please let me know if you spot one close by!

Both tanager species are migrants. They leave in the autumn to winter from southern Mexico down into South America. But, for the breeding season, they're back in the USA. The summer tanagers are already busily building nests and preparing for the next generation, and the scarlet tanagers have mostly moved through toward their own range farther north.

Summer tanagers are usually found high in the treetops of open wooded areas. To find one: Listen for a lovely melodic song (check it out on YouTube) and then watch



for a flash of red, moving around high in the foliage. They dart out from time to time to feed on flying insects, which is a good way to see one. Study pictures on Google so that when you see one, you'll recognize it.

A summer tanager is less common than a cardinal, and takes a little more work to see — but it's worth the trouble. And when you do spot one, you'll know you've found the beautiful rosy treasure that is our other red bird.

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Tractor

CONTINUED FROM PAGE 1

Drive Your Tractor to School Day is a yearly fixture not just for Iva's farming community but for many rural schools across the nation. Hosted by the Crescent FFA and high school, this student tractor show is held to celebrate National FFA (Future Farmers of America) week started by the organization in 1948 to honor agriculture, the organization's works and contributions, and George Washington, first president, farmer and agriculturist. Each year, the event is staged to include Washington's birthday on Feb. 22.

This year, students drove and parked eight tractors at school in what was the next generation of farmers' homage to their families, school, history and community.

John Deere tractors were showcased although there was a vintage Allis-Chalmers as well.

In short, Drive Your Tractor To School Day boasts community pride in farming, horsepower and hydraulics.

"We're a big agricultural community," said Brantley Caldwell, agricultural education instructor and Crescent FFA advisor. "We do Drive A Tractor To School Day as a way to show the importance of the agricultural industry."

Caldwell said Jay Copelan and John Herron, former school agricultural teachers, started the event around 1988 to 1989. He



said there is "amazing" student participation with 203 members of the school's FFA chapter. The National organization estimates more than 850,823 FFA members in 8,995 chapters in all 50 states, Puerto Rico and the U.S. Virgin Islands.

"The tractor is the work horse since we no longer have the mule and plow," Caldwell said. "The tractor is an enduring symbol used by everyone on the farm."

"Whether row cropping, hauling, or feeding livestock," he said, "it's the farmer's most important piece of equipment."

Since 1857, the McGee's have owned their farm, keeping it in the family. They own 15 tractors dating from a 1938 John Deere antique. Grandpa, father and son continue the traditions of legions of agrarians who have worked the land, and loved tractors. Clayton has driven farm machinery since he was a kid. Last February, Clayton and his dad bought what was

little more than a piece of junk in Georgia, and brought it back for restoration.

"Everything was rusted. There was nothing left," Clayton said. "We built it from the ground up."

Under the guidance of his father and Papa, he completely restored the tractor. However, Papa died last June prior to the project's completion.

"I always wanted to get it running before he died," said Philip, 48. "But we made sure we got it going so Clayton could drive it to school."

Drive Your Tractor To School Day is more than some confectioned event to show off the bells and whistles of high tech heirs to the mule and plow. It illustrates how tractors are a multi-use farming essential: pulling implements to plow, cultivate, fertilize, plant, harvest crops as well as haul and transport.

For rural communities such as Iva, tractors embody farmers' pride, tradition, resilience and grit as they continue to work farms such as the McGee's.

"The tractor honors agriculture," said Philip. "You're not just looking at a machine. You're looking at a way of life."

"When you're on a tractor and use it every day," Philip said, "you think about how many people who rode those tractors have passed on. Yet, the tractors are still running."

"Farming is a lot of work," he said. "You've got to have it in your blood."

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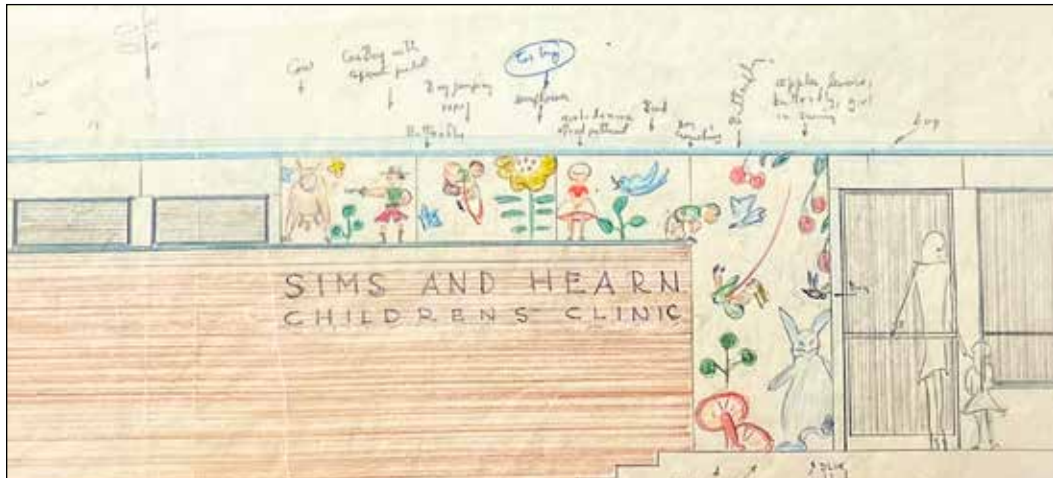
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FINDING LINLEY: THE CHILDREN'S CLINIC

BY AUBREY NEWBY

In 1958, Drs. Henry Hearn III and Colquitt Sims contracted with Linley and Watkins for the design of a new building—the Children's Clinic, a pediatric office located on North Fant Street at Highland Avenue in Anderson. While this was not the first commercial design project for the firm it is one of the most remembered. The commission was a complete design project for Linley and Watkins. The firm was hired to design not only the building, but the landscape plan, and even some of the decorative elements of the space. The building is a modern design with some elements of New Formalism. New Formalism was a style that emerged in the 1950's using classical elements, strict symmetry and proportion but done so with new modern materials often manmade.

The design has a broad roof, side gables, and deep overhanging eaves that extend well beyond the body of the building. Large picture windows, as well as clerestory windows along the side, flood the interior space with light. Inside, the clinical exam rooms lined the perimeter of the building, filled with natural light from the clerestory windows. The center space served as offices and reception areas. The plan incorporated a covered drive as well, using steel and reinforced concrete inverted tapered columns that created almost a colonnade around the building. The design is an outstanding example of an architecturally-designed modern commercial space of the period.

In the Linley files in the University of Georgia Archives, are multiple sheets of drawings for the mural that framed the main stairway leading to the entrance to the clinic. The scene depicted classic children's storybook characters, birds, bunnies, a boy jumping rope, and a girl in a swing. The figures were to be cut out of ¼" plywood and painted by two local artists in Anderson Mrs. Stewart and Mrs. Lyons. Not only did Linley design the figures for the mural, he was exacting in the selection of color swatches, which are still held in the Linley Papers at The University of Georgia.



The juxtaposition of this very pointed and linear design of the building of straight lines and walls of glass and decorative brick were suddenly broken by the colorful entryway, reminding the visitor of the building's purpose and who it was intended to serve. The risers on the stairs were shorter to make it easier for a small child to ascend. The colorful entryway must have served as a distraction for the dreaded trip to the doctor. It is a rare glimpse into an understanding that Linley had for the purpose beyond just the building's design. Even though he never had children of his own, he was surrounded by nieces and nephews, and seemed to inherently understand the importance of the space and the connection it needed to have to children. It is in many ways the same approach Linley took in his design of the entrance to the North Fant School addition in 1956.

The original design for the Children's Clinic was altered over the years, which included the removal of the large overhang that extended over the original drive. Of course, with time the mural was also removed. Today the building serves as the dental office for Anderson Family Dental Care. While the space has been redecorated and altered, it still retains much of its original exterior design and interior configuration. The Children's Clinic building, is an often overlooked but important architectural treasure in Anderson from a period too often neglected in architectural studies. Linley himself considered the modern style of architecture to be "too near and too far away" to be rightly appreciated in his time, thankfully with the passing of time a new appreciation and understanding of this period is growing throughout the country, and in Anderson too.

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THE GARDEN SHOP

New things in the garden



**SUSAN
TEMPLE**
master
gardener

Obviously, there is something new in the garden. I was without a dog from April 2 until May 12. Lots of thought was given to pros of not having a dog. However, obviously I have some sort of co-dependency or something. Or find a house without dog hair objectionable. Maybe I need a session (or 10 or 12) with Mary-Catherine McClain Riner. After three trips to PAWS, this two ish year old fella went on a daycation, passed all the tests, and went back to say a final goodbye to all the nice people who had been taking care of him. He ended up in doggie jail on my birthday so that was a sign too it seems. Other than separation anxiety, he is a great dog so far, and we are working

through his anxiety when left alone. I'm also becoming very aware of every creaky spot in the floors as I try to sneak around and spy on him.

Other new things in this spot of the garden are purple and pink larkspur (*Consolida ajacis*) and white rose champions (*Lychnis coronaria 'Alba'*). Years ago, there was a big patch of larkspur in the garden and they were great for a couple of years then played out. Larkspur are annuals but will re-seed. My guess is using pre-emergent for weeds decreased larkspur reseeding through the years. I've noticed this with other reseeding annuals. I'll try to remember and collect some of these seeds and scatter them next year. This spot of the garden is where layers of cardboard were put down to smother Bermuda grass. No holes have been dug, only seeds scattered. These seeds, Earth Science brand, came from Tractor Supply. I've had more success with them than any. For three years, I've made a trip just to find them. There are several different varieties – perennial wildflower, pollinator mix, butterfly



Learning to pose

& hummingbird, one for shade, one deer & rabbit resistant mix. They give a wonderful surprise each year. If a gardener loves delphiniums but has not had success due to our heat and humidity, larkspur may be a close second. The bloom stalks are not as big as delphinium, but otherwise grow just about the same. There are even blue larkspur, which I would love to have in the garden. Larkspur need about five hours of sun to bloom. Part of this area is under a Japanese flowering almond tree (*Prunus mume*) and larkspur in its full shade are not blooming as much and have flopped some. Those in sun have been blooming for

a few weeks. When reading about different colors of larkspur, I learned leaves, flowers, and seeds are toxic. I'll have to watch my new fella since he seems to be fond of eating grass. There is also a very thick patch of bee balm, from the seed package, in the tree's shade. I'll be curious to see if it blooms. There are various other things coming up too, which at this time, I don't have a clue what they are.

Rose champions can be one of those love or hate plants. If happy, they can really seed around. Magenta color is generally seen more than white. Foliage is silver gray and fuzzy, like that of lambs ears plants. Rose champions are biennial, meaning the plant comes up first year, second year blooms, re-seeds and original plant dies. They might be a short lived perennial too but I wouldn't plant them as perennials. While visiting with a gardening friend, she gave me some of her white ones. White variety and magenta variety are planted at opposite ends of the garden. Time will tell if they cross, turn pink, or end up bi-color. I hope the magenta does not overpower the white. Deer also pass these by. Leaves were supposedly used as lamp wicks and to make garlands for athletic champions. Leaves can also stay pretty much evergreen.

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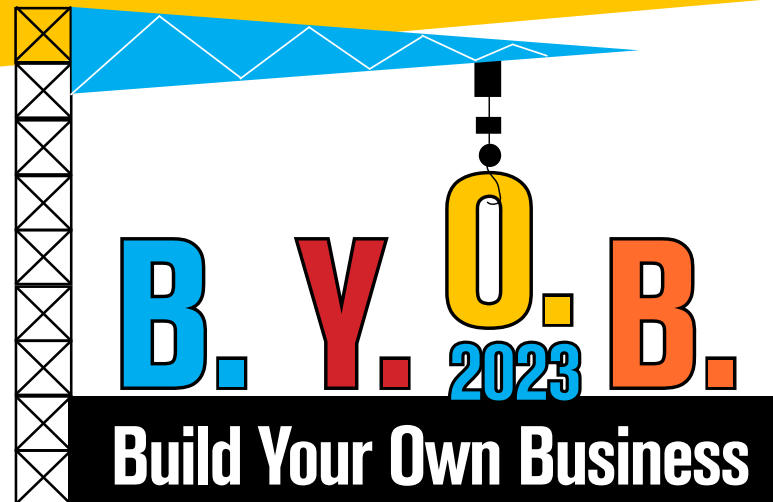
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WORRIED ABOUT INTEREST RATES? DON'T BE

As the real estate market starts to heat up, many prospective homebuyers may be feeling anxious about how rising interest rates affect their purchasing power. However, the truth is that there are many reasons why buyers shouldn't worry too much about interest rates when looking for their dream home.

It's important to understand that interest rates are just one factor that affects the affordability of a home. While rising rates can certainly increase the cost

of borrowing money, they are only one of many factors that determine the overall price of a home. Factors such as location, size, and condition of the property will also impact the price, and these factors are unlikely to change significantly as interest rates fluctuate.



Tina Brown

It's also important to remember that interest rates are still historically below average. While they may have risen in recent months, rates hit their highest point in October of 1981 at 18.45% according to Freddie Mac and actually reached their lowest point in December 2020 at 2.68%. This means that even if rates continue to rise, they are likely to remain relatively affordable compared to historical averages.

Another important consideration is that interest rates are often influenced by broader economic factors, such as inflation and the strength of the economy. In many cases, rising interest rates may actually be a sign of a healthy and growing economy, which can create more job opportunities and overall stability in the real estate market.

Finally, it's important to remember that interest rates are not set in stone. While they may rise or fall in the short term, they can also be refinanced over time. This means that even if you initially secure a mortgage at a higher interest rate, you may be able to refinance down the line to take advantage of lower rates.

Overall, while rising interest rates may cause some anxiety among homebuyers, it's important to remember that they are just one of many factors that determine the overall affordability of a home. By focusing on factors such as location, size, and condition of the property, buyers can find a home that fits their needs and budget regardless of current interest rates. Additionally, with interest rates still historically low and the broader economy showing signs of growth, there's plenty of reason for optimism in the real estate market.

Rebecca Lawson Carruth, Bay 3 Artisan Partner

One of the easiest things to romanticize is art and I pull my inspiration from that romanticism.

When listening to all genres of music I envision paintings and titles from lyrics. At the age of thirteen, I saw a painting and said to myself "I can do that". The rest is history.

I work in three mediums, but recently, I have been using acrylic pouring. I pull my ideas from nature, plants, birds, etc. I want my pouring to be intentional and incorporate that into my

paintings. I look for eye catching things and color. In the past I relied on realism, but with an

abstract pour, it helps me step away from realistic perfection.

I have worked with many talented artists such as Russell Jewell, Linda Daily Baker, Dale Cochran and Ruth Hopkins. My awards include: SCWS-Traveling Show, Belton Center

for the Arts, Gateway-Second place, Hartwell Art Center-Merit and Honorable Mention, and AAG Merit Award.



Rebecca Lawson Carruth



Rebecca Lawson Carruth's Lipstick Sunset Acrylic

Automotive history in Anderson

BY RICH OTTER

Adopted Andersonian Colonel John V. Stribling received a patent in 1882, for what constitutes the differential gear that became essential for the automotive industry. It then worked in his steam machine. Unfortunately, in those days the patent ran out in 17 years and the auto industry was not then ready for it. Stribling was not financially or physically able at the expiration date to renew it.

An Oconee native, Stribling had moved to Anderson. Copying the iron horse, his invention was powered by steam as were many other horseless carriage experiments. One of the early problems with a steam vehicle was that it could take 30 minutes to start – the driver could get to the boiling point well before the machine did.

But a steam vehicle could be built from miscellaneous collected materials as demonstrated by a Black gentleman, Sylvester Williams, who drove into Anderson one Saturday morning, May 16, 1916, from Sandy Springs to the astonishment of local residents. It had a salvaged boiler, heated by coal, and a 10 gallon water container. He claimed to have built it in two weeks.

The future lay with the gasoline engine. Louise Vandiver reported the first automobile owned in Anderson belonged to Claude Townsend about 1889 or 1890. It appears he may have been ahead of his time but not ahead of his horse-drawn friends who frequently laughingly passed him, stalled on the road.

James Hardin mentioned that few



George V. Connor Street Cleaner

people had cars but he recalled that "Dr. Breeden and the Parks did. We did not." He said: "A lot of people had horses." Obviously covering contingencies, "Dr. Breeden [also] had a horse." In 1927 or 1928, Gates said his parents got a car but seldom traveled out of town. "If you did [go out of town], you rode the P&N Railway.

"The only gas station, the Motor Inn, was at the corner of North Main Street and Greenville Street... There was a pump in front of a store at Main and Earle between the sidewalk and the street. There was a little ball thing you pulled down and the gallons would come out."

Anderson inventor George W. Connor demonstrated his novel street sweeper built with a truck engine. It is not revealed how that functioned with Anderson's predominantly dirt streets but it was said it helped with regard to horse droppings.

Experiments were made with electricity but the batteries did not have lasting capacity and there were no charging stations away

from home base.

When Earle Rice was a youngster he remembered the city fire department had one fire truck parked at the fire department. It had solid rubber tires. When there was a fire, a bell would sound tolling the Ward location, four times for Ward 4 where he lived. The police department had one police car – an open touring car.

Roads were a challenge, finding fuel was a challenge, the \$350 car cost was a challenge, and running a T-model Ford was a challenge.

Jack Glenn described the operation in a two-seater touring car. "You shifted the gears in a T-model with your feet. There were three pedals. The left pedal was the clutch, the right pedal was the brake and the middle pedal was reverse. If you wanted to start off you would push the left pedal all the way down and be in low gear and then you would let it out and be in high gear. If you pushed it half way in you would be in neutral. The gas level was on the right side of the steering column and was manipulated by hand. On the left side was the spark level where you could change the firing of the engine. You would have to pull the gas lever down to accelerate."

For good measure, "you would crank the engine with a hand crank that was in front of the engine. A few people broke their arms when cranking the engine because sometimes the engine would backfire and when it did the crank might snap in reverse."

It's a wonder we didn't just stay with the horse.

ON THE ROAD WITH ANDERSON-AREA FOOD TRUCKS

What is it that excites us about street food? Maybe it's the surprise of finding something unexpected in a truck, cart, or tent where you weren't expecting it. Maybe it's the thrill of



Kim von Keller

the chase as you follow your favorite vendors on social media. Maybe it's just the chance to get something delicious and inexpensive while on the run. In the last decade, mobile food vendors have become so popular that they're often found at birthday parties,

school functions, and even wedding receptions.

Working out of a food truck may look easy from the customer side of the window, but behind the glass, it takes a lot to prepare the burgers, bowls, and beverages we crave at parks, festivals, and right outside our office doors. *The Electric City News* talked with the owners of several local mobile food businesses to find out what got them started, what keeps them going, and what they love most about feeding the public.

NO SEEDS

No Seeds is a specialty food truck offering vegan organic products such as smoothies, acai bowls, and handheld bites. As they hit their two-year anniversary, owners Desmond Brown and Kobe Middleton will tell you that COVID made their start more difficult.

"The first year of business for No Seeds was 2021," they say. "It was a weird time because people were looking to social distance; however, a lot of folks were adamant to not leave their houses. It led to our events being very inconsistent."

Maintaining just the right inventory of fresh fruit and vegetables is always a challenge, but one that's worth it to Brown and Middleton.

"Having to minimize excess produce requires a magic lamp and three wishes. But getting out into the community and meeting people from around the world is the best part. Doing it in a healthy way adds a cherry on top!"

KODESH BBQ AND BOWLS

Yachiyd and Tsaphah Yahu are also newcomers to the food truck business, celebrating their first anniversary offering barbecue and jerk chicken, salmon, wings, and bowls. Like all mobile food businesses, preparing for the unknown is the biggest challenge.

"You have to prep as much food as you

think you may need, but then, you may run out, so you have to prep more food with no time to fit in an already extremely busy schedule."

Despite the challenges, the Yahus are already thinking ahead to a second food truck with a different concept or a brick-and-mortar restaurant.

"The best part of operating a food truck is being able to move around and serve different people and just traveling around and seeing the joy it brings people to eat food they enjoy. It really makes the challenges and struggles worth it!"

JADED SKYES LEMON SHAKE UPS

Owner Jill Santaniello operates Jaded Skyes as a food tent, offering fresh lemonade.

"We've been in business since 2019, and when we say our lemonade is fresh, it really is. Our smasher machine allows us to juice every lemon down to the zest of the peel. We have six additional flavors and a sugar-free option too. When you talk about a homemade lemonade, that's what we are. Our sweet tea and Arnold Palmers are just as good."

Festivals are fun for the customers, but for vendors like Santaniello, there's a lot of stress.

"It can be hard staying hopeful when one event can put you three steps back. We worry about missing application deadlines, being selected, placement, our competition, the weather, the turn out, the marketing, setting up, tearing down, and having help. It is anything but easy. It is very mentally and physically demanding. But I love that my husband supported my dream. It's allowed us to take this business on together full time and raise our five kids. We are able

to spend more time with them and make our own schedules. We've built our own name, reputation, and a product we are very proud to call our own. We're now expanding into a second company, The Ice Man – Divine Dips."

MATTY'S PATTYS

Matt and Sarah Bradford have offered thin, crispy smash burgers using Certified Angus

Beef for almost two years. Preparing hot food to order is always difficult, but more so when operating from a food truck.

"Working in tight, confined spaces can be a challenge," they say. "Due to our small kitchen size, we're unable to offer all the options we would like to offer our customers."

They find advantages, though, in the face-to-face contact they have with their patrons.

"We enjoy meeting new customers and creating relationships with our regulars. Our goal is to be an institution in downtown Anderson, a place where all are welcome to sit, enjoy a burger, and take in our beautiful city."

THE POUND CAKE MAN

Four the last seven years, Jeff Bennett has specialized in that Southern staple, pound cake, in flavors such as caramel, key lime, and red velvet. Because he operates across the Upstate, the biggest challenges he faces are not only scheduling, but the different mobile food regulations that exist from one town to the next. But Bennett doesn't let red tape dampen his spirit for the food truck business.

"The best thing about operating a food truck is interacting with all the customers. My main goal is to keep spreading the pound cake gospel!"

HOW TO FIND THEM

Want to find your favorite food trucks? You'll often find their menus and schedules on social media sites such as Facebook and Instagram. To find the vendors mentioned in this article, see below.

No Seeds

Facebook: NoSeedsFoodTruck
Instagram: NoSeeds_FT

Kodesh BBQ and Bowls

Facebook: KodeshBBQ
Instagram: Kodesh_bbq-bowls

Jaded Skyes Lemon Shake Ups

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Green's Lobster Roll

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GREEN'S LOBSTER ROLL

Green's Lobster Roll is owned and operated by Maine native Josh Green and his wife, Connecticut native Rina Green. Their specialties include lobster rolls, crab rolls, and jumbo shrimp rolls.

"Our Green's Lobster Roll is the Connecticut style, where the lobster is sautéed in butter, served warm in a grilled roll, and drizzled with more butter," Rina says. "We enjoy making delicious food, seeing the customers have a good time and getting good feedback. I cook with love, and that is my passion."

Even passion requires a little planning. Over their almost six months in business, the Greens have learned that not knowing how many people you might be feeding is the hardest part.

"It is challenging to have the right amount of fresh, quality ingredients," Rina says. "Anything that is not of good quality gets thrown away. Calculating how many people you might feed and supplying for that number is hard."

Still, they are enjoying their success and planning for new food items.

"Josh and I are both Asian Americans," Rina says. "Going forward, we want to bring the flavors of his South Korean background and my Cambodian background to Green's Lobster Roll."

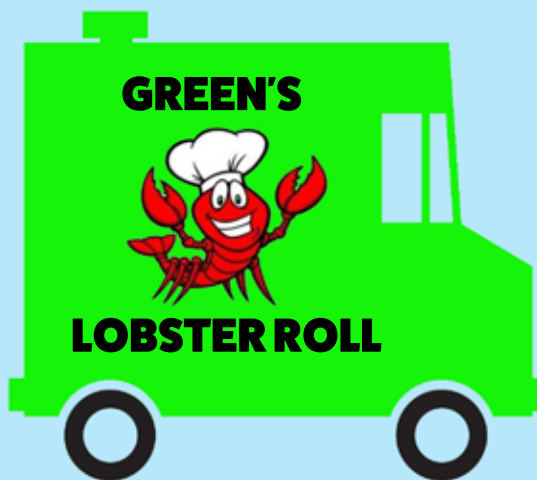
TITO'S RICOS TACOS

Rigo and Jearim Vargas have been serving authentic Mexican tacos for more than a year. Their goal is to introduce more and more people to their style of tacos.

"The weather can sometimes be a challenge," they say, "but we love serving and meeting new people."



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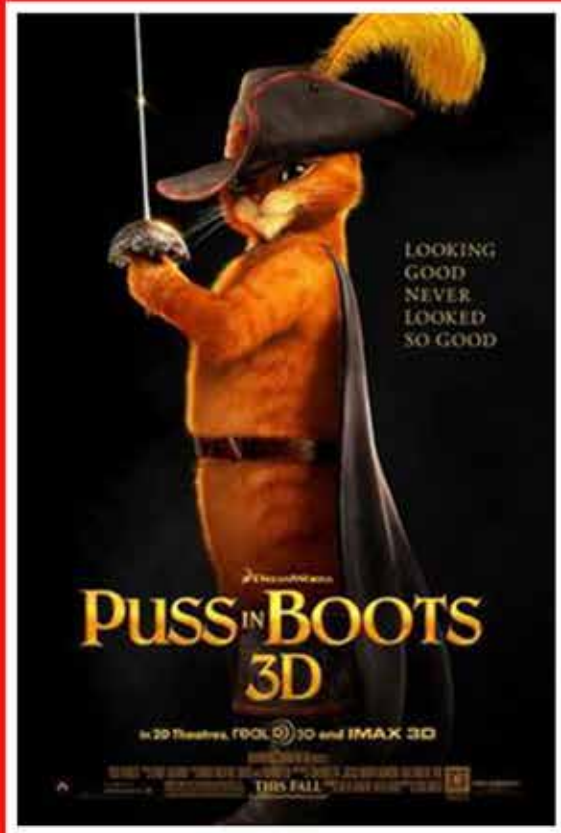
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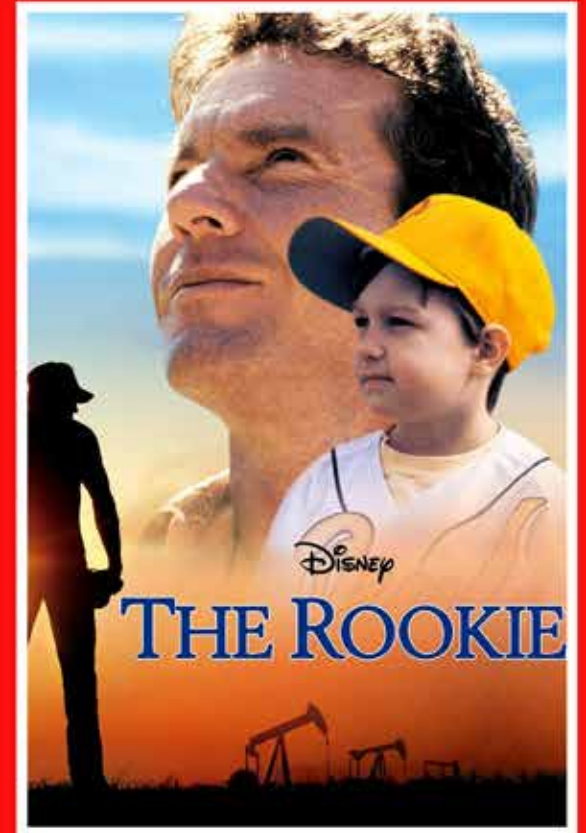
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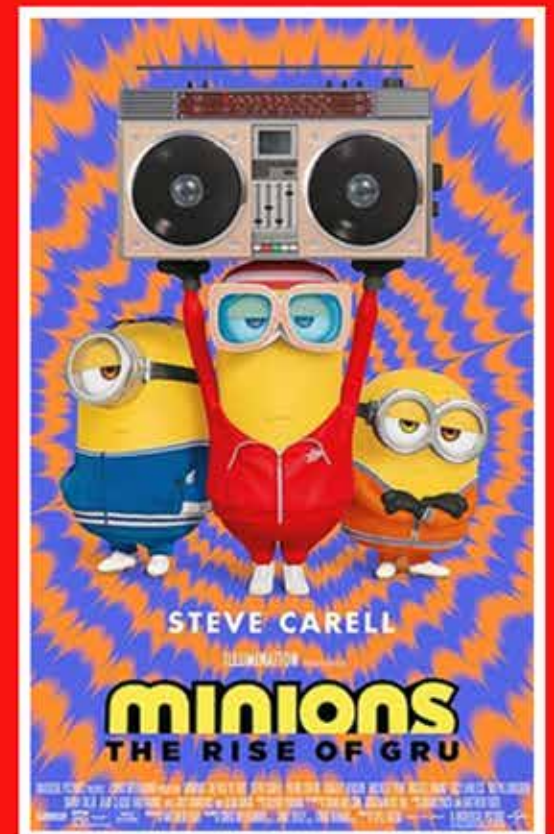
The Rookie

Friday, June 23 @ 8:55pm



Addams Family 2

Friday, July 14 @ 8:50pm



Minions : The Rise of Gru
Friday, August 11 @ 8:30pm

FROM THE SHELF

'Looking for Alaska' by John Green

May is "Mental Health Awareness" month. Those of you who have been reading along with me, will note that 'mental health' is a common thing I reference, and read on. Recently, I was discussing different books that have had a lasting impact on me, that also tie to (my)



Sara Leady

mental health, and one that always comes to mind for me is *Looking for Alaska* by John Green.

I imagine all of you recognize the name John Green, most famously known for his book *The Fault in Our Stars*.

Looking for Alaska was his debut novel and easily my favorite of his. Throughout all his writing, Green explores the human experience, especially in tandem with how various mental health conditions or diagnosis might affect the day-to-day experiences of his characters. I have found Green to be one of my most quoted and relatable story tellers. *Looking for Alaska* happens to have been my introduction to one of my favorite quotes, the (alleged) famous last words of François

Rabelais, "I go to seek a Great Perhaps."

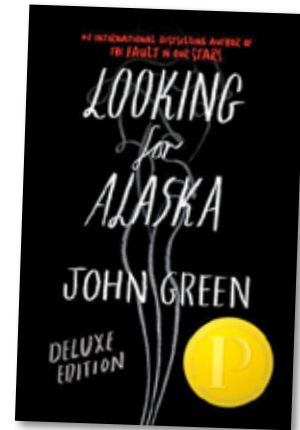
Stemming from my recent discussion, I reread *Looking for Alaska* (as I have several times) and as always, I found new things to sort through and ruminate on. The novel is truly remarkable. It's a story that every time you read it; you gain something new. Green explores several different themes including; grief, loss, hope, the meaning of life, and the impact of deep and lasting relationships.

The story follows Miles, a high school junior obsessed with "last words," as he goes to seek his "great perhaps" by starting at a boarding school in Birmingham, Alabama. There he meets his roommate The Colonel (Chip), Takumi (friend and shenanigans buddy), and most importantly, Alaska Young. The novel is split into the "before," and the "after," which are tied to the death of Alaska. The looming question from the "after," is whether the accident that Alaska died in has more to it (a matter of which I have many feelings so feel free to discuss with me after you read it).

Miles, or "Pudge" as his boarding school friends call him (because he's a beanpole), has never really had friends, nor has he really expe-

rienced much of life. Hence his choice to attend a boarding school and seek a "great perhaps." Alaska is a young, vivacious, slightly moody girl that is absolutely nothing like Miles has ever seen or experienced. Where he collects the last words of famous people, Alaska collects poetry about the human experience. This creates a juxtaposition, as Alaska, moody and often dark, sees the beauty of their words and the lives that led to them. Miles doesn't care about their lives or writings, only their last words...until he meets Alaska.

One of the central quotes in the novel (aside from the 'great perhaps') is Simón Bolívar's last words, "Damn it. How will I ever get out of this labyrinth!" Alaska introduces Miles to the poet's last words, and then uses them as part of her religious philosophy essay final, where she says that the most important question facing people is, "How will we ever get out of this labyrinth of suffering?" Through last words, poetry, first experiences, and hilarious pranks, the conversations about life around them, both before and



after Alaska's death, are nothing short of profound.

In all his novels, but especially *Looking for Alaska*, Green never shies away from the messy dirty details of life, especially pertaining to our brains and how we emotionally

and psychologically interact with the world. He tackles the deep and hard stuff in life we like to avoid, like mental health, grief, depression, and life in general in such raw and beautiful ways you can't help but be moved by, in all his novels, but especially for me in *Looking for Alaska*. For example, despite all her troubles and questions, a favorite Alaska moment of mine is her statement, "the labyrinth blows, but I choose it." And isn't that the crux of life, sometimes things "blow," but we actively continue to choose it, and ultimately, I think we all are seeking our various "Great Perhaps" as we make our way through the labyrinths that we all live in.

WHAT'S NEXT ON THE LIST: PART 2

A couple of weeks ago, I wrote an article highlighting book series recommendations for first graders. I wrote about how one way to increase reading time for kids is to get them to read a book in a series. Books in a series



Katie Laughridge

keeps kids reading more books without taking too much time wondering what to read next. With summer coming right around the corner, now is the perfect time to start looking for books for summer reading! Check out the books below for your second grader:

Cat Kid Comic Club: A Graphic Novel by Dav Pilkey

The Bad Guys by Aaron Blabey
The Critter Club by Callie Barkley
Meet Yasmin by Saadia Faruqi

Sofia Martinez by Jacqueline Jules
Amelia Bedelia Means Business by Herman Parish

Stink: The Super-Incredible Collection by Megan McDonald

Dragon Masters: Rise of the Earth Dragon by Tracey West

Bird and Squirrel by James Burks
Mercy Watson to the Rescue by Kate DiCamillo

Ruby: The Red Fairy by Daisy Meadows
Judy Moody and Friends: Jessica Finch in Pig Trouble by Megan McDonald

Mac Undercover by Mac Barnett
The Secret of Shadow Lake (Creature Campers Book 1) by Joe McGee

Detective Camp (A to Z Mysteries Super Edition) by Ron Roy

Magic Tree House by Mary Pope Osborne
"So please, oh please, we beg, we pray, go throw your TV set away, and in its place you can install a lovely bookshelf on the wall." - Roald Dahl



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NIBBLE & SIP

RAISE A GLASS ON MEMORIAL DAY

BY KIM VON KELLER

I love an Old-Fashioned... but not during the summer. When the weather warms and the days lengthen, I gravitate toward something lighter and juicier, a drink that would be appropriate whether you're picnicking at the lake or just sitting on your own back deck. And in South Carolina, that drink has got to include strawberries.

The Strawberry Fields stars some of our state's best fresh berries. The remaining ingredients add tart, floral, and bitter notes with a bubbly finish. Make sure to muddle the

berries to get as much strawberry flavor as possible.

Prosciutto Crostini come together in minutes when you use packaged crostini, and balsamic vinegar has always been the strawberry's best friend. In this case, I'm using balsamic glaze as it is thicker and with a more intense flavor.

And while you're enjoying your fun outdoor time this Memorial Day, don't forget to raise a glass to those men and women who died while serving in the U.S. military. Say their names, and tell their stories.

Strawberry Fields

6 medium-size strawberries, sliced
3/4-ounce elderflower liqueur
3/4-ounce lemon juice
2 dashes Angostura bitters
3 ounces sparkling rosé wine, chilled, to top

In the bottom of a cocktail shaker, muddle the strawberry slices with the elderflower liqueur, lemon juice, and bitters. Add ice, and shake until the mixture is chilled. Strain into a wine glass filled with fresh ice, top with the sparkling rosé, and stir gently. Makes one.

Prosciutto Crostini

12 slices of prosciutto
24 fresh basil leaves
8 oz. goat cheese
Packaged crostini, such as John Wm. Macy
¼ c. balsamic glaze

Cut each slice of prosciutto in half, and roll each half into a log. Wrap a basil leaf around each log; set aside. Spread approximately 1 tablespoon of goat cheese on each of 24 crostini. Top each crostini with a prosciutto/basil log and drizzle with the balsamic glaze. Serve immediately. Serves 12.

T.L. HANNA YELLOW JACKETS

Jackets' season ends at Upper State

BY BRU NIMMONS

ANDERSON — After clinching a district championship win over Dutch Fork, the T.L. Hanna baseball team moved on to the Class 5A Upper State Championships.

The Yellow Jackets put together a solid showing, before ultimately falling on May 15 ending their season.

Hanna opened the upper state playoffs against the Lexington Wildcats on May 11. After trailing for almost the entire contest, the Wildcats came back to tie things in the sixth inning only for Hanna's McKane Cantrell to pull out the walk-off win with an RBI single in the seventh.

Jackson Robinson got the win on the mound for Hanna, giving up five hits and fanning three Blythwood batters in the complete game win. In the batter's box, Kenny Fretwell had a strong day driving in two on a double.

The Yellow Jackets looked to keep their hot streak going two days later as they traveled to play the

Blythwood Bengals. Despite just giving up one hit, the Jackets were unable to pick up the win as they fell 1-0 with just one hit of their own.

Seth Manning gave the Yellow Jackets a great day on the mound striking out five and giving up just a lone hit in a six inning effort. Hanna's Owen Alexander had the only hit for the Jackets with a second inning double.

Trying to stay alive, Hanna traveled to Boiling Springs on May 15 to take on the Bulldogs. Despite taking a 1-0 lead in the sixth inning, the Jackets saw their season slip away as the Bulldogs tied things up in the seventh before a Hudson Wilson walk-off stunned Hanna with a 2-1 loss.

Easton Thomas got the start for Hanna giving up one run through six innings, while Cam Townsend took the loss in relief. Tyler Ethington drove in the lone run for Hanna with a sixth inning single.

The Yellow Jackets finished the year with a 17-11 record.

WESTSIDE RAMS

Westside softball comes up short at district tournament

BY BRU NIMMONS

ANDERSON — After falling to the losers bracket, the Westside Ram softball team hosted York on May 11 hoping to survive and play in the district championship.

Instead, the Rams couldn't find the runs to match the Cougars in a 4-1 season ending loss.

After slow starts from both sides, the Cougars opened the scoring up with a big fourth inning. A leadoff single from Layla Clayton and walk from Giovanna McDowell got York the runners they needed to get to work. Izzy Ramsey and Kallie McNeeley brought each brought home runners and the Cougars were able to add one more before Elissa Rich managed to escape the inning in the circle.

Down 3-0, the Rams were in desperate need of some offense. After a lead-off walk for Samantha Haney, two quick outs put the

Rams in trouble. However, an error allowed Amelia Wilson to reach base and Gracie Dyches cut the lead to 3-1 with an RBI single before York stopped the rally.

Rich found trouble again in the fifth, but escaped stranding runners at second and third base. The Rams still struggled to string hits together though, and the Cougars broke through again in the sixth adding one more run to boost the lead to 4-1.

Rich added a single for Westside in the sixth inning, but she only reached second before York got out of the inning.

With one last chance in the seventh inning, Mavckinzie Jefferson and Cadence Cribb were both able to reach base but Westside couldn't bring them home as they fell 4-1.

The Rams finished their season with a record of 12-10 and were the Region 1-4A champions.

What does it mean to memorialize?

This is a story about my uncle, Joel M. Acker Jr. He was my dad's oldest brother, their mother's darling first-born of three sons, and a military veteran who died in World War II. His wife was left a widow. He never had children. His parents never got over his death. His brothers carried his memory until they died.

This is also the story of strangers, 4,349 miles away from his hometown of Belton, who make sure his sacrifice is not forgotten.

Joel was born on his parents' farm in 1915. His younger brother, Gaston Filmer, whom we called "Red," was born soon after. My dad, Kip, was the much younger brother, born in 1929. Joel was married to Mathilda, a name much too serious for a young bride, so she was called "Mattie."

In 1942, Joel joined the Army

Air Corps as an aviation cadet. Following his training, he was awarded his wings in December of that year.



Kim von Keller

In May of 1943, 2nd Lieutenant Joel M. Acker Jr. was stationed at Grafton Underwood in England as part of the Eighth Air Force piloting B-17 Flying Fortresses.

The Flying Fortress was a behemoth of a plane. According to the National World War II Museum website, the B-17 could carry "6,000 pounds of bombs at 300 miles per hour for a range of 2,000 miles. It carried 13 .50 caliber M2 Browning

machine guns for protection, and had a legendary toughness for carrying its crew home on one engine or even with the tail shot away."

I'm sure that Joel would have written to my grandmother about the size of the plane and how protected he felt in its cockpit. He probably wrote about his fellow crew members: One was named Louis. One was Ernest; did they call him Ernie? There were two Melvins, a Van, a Harry, a George, and an Allan. There was even a Spiridon. I'm sure Joel wrote to her to tell her how he survived his first six missions over France, Norway, and Germany, bombing enemy airfields, an aircraft engine plant, an aluminum plant, and a naval base.

There wouldn't be a seventh letter of victory.

On August 12, 1943, the plane he

copiloted, the "Merrie Hell," was damaged by flak on a mission to bomb a military installation and crashed near Gelsenkirchen, Germany. Ernest was listed as missing. Harry and Louis survived and were taken as prisoners of war. Joel and the remaining crew members were listed as killed in action, but my uncle's body was never found. My grandmother went to her grave thinking that he might still be alive. He is memorialized at the Netherlands American Cemetery in Margraten, the Netherlands, at Plot N, on Row 18, at Grave 14.

That might have been the end of the story, but for a letter sent to Mattie when the war was over. The townspeople of Margraten, in gratitude to their American liberators following Nazi occupation, had started a program to "adopt" the graves of those who had fallen so far

from home. A young woman wrote that she was visiting Joel's grave and bringing flowers when she could. She wanted Mattie to know that he was being cared for in death, and she asked for absolutely nothing in return. She continued to write over the years, reminding Mattie that her late husband was not forgotten. The Margraten adoption project continues to this day, and there is a waiting list to care for the American servicemen who lie there.

So what does it mean to memorialize? It doesn't require a ceremony or a statue. It only requires that we keep a memory alive. The citizens of Margraten do that by tending to the graves of their heroes. We can do it by sharing stories of ours. This one is mine. Who's the hero of yours? Share your story with me at edit-kim50@gmail.com.

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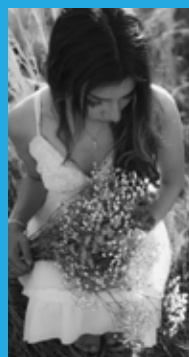
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The Hotel Saint Vincent

I recently went to New Orleans on an anniversary trip. The city was glorious as per usual, but where we stayed was unbelievably fascinating. It's called Hotel Saint Vincent in the lower garden district. It's oozing with style, glamorous fashion, a stunning salt water pool and superb fine dining, but the history of its foundation is what's



Kristine March

most intriguing. It dates back to the 1800's. A lady that went by the name of Margret Haughery Gaffney from Ireland was an orphan. She made her way to New Orleans and opened a successful bakery there in 1861. She used all of her money to open up The Saint Vincent orphanage to support thousands of children that had nowhere to



for southern Italian dining and exquisite room service. Elizabeth Street Cafe for French Vietnamese. And a boutique in the lobby called By George that is everything and more. From beautiful perfumes, skin care,

sunglasses and vintage watches to feather silk robes and clothes to purchase. You can't go wrong. There's night life there too and you don't even need to leave the grounds. The Chapel club for late night music hosts Grammy award winning artists on a random weekday and even an over-the-top burlesque show. Free Yoga on the weekends too. The hotel comes with stunning amenities that make it hard to head back to reality.

I highly suggest booking a few days to explore the city and be treated like the king or queen that you are. So, get your bags packed and head on down to New Orleans to the Hotel Saint Vincent. As Bob Dylan has famously been quoted for saying, "There are a lot of places I like, but I like New Orleans better." I personally couldn't agree more. Remember to make the sidewalk your runway and kindness always matters. Happy travels y'all!

INVENTIVE FIRST

I suppose that Adam and Eve started innovation when they designed the first fashion-forward fig leaf ensemble. The next significant invention was by a Neanderthal who went by the name of Zippo. He just happened to see a bolt of lightning strike a tree and set it ablaze. He grabbed a flaming branch, took it to his cave, thus inventing the first portable lighter.



Neal Parnell

A few thousand years later, a King with only one eyebrow

witnessed a large boulder roll over one of his subjects. This tragedy inspired him to construct the Wheel, and over the centuries grew into what is now called a Uni-royal.

In Rome, the emperor Julius Caesar had a girlfriend named Cleopatra. Most don't know that they bore a son, but kept him hidden because they were embarrassed that he could only speak two words. They called him Little Caesar and all he ever said was, PIZZA, PIZZA.

Some of the greatest inventions occurred by accident and one of those happened right here in America in the early 1900s. John Borden had already made a name for himself with his Borden's Dairy products and his famous milk cow named Elsie.

One day, as he had just finished milking Elsie, his prize-winning bull ambled into the barn and let out a mighty sneeze, right into the milk bucket. John angrily led the beastly bovine back out of the barn. When he returned he found that his cat had spilled the bucket and was stuck in a milky white puddle. John's bull was named Elmer and his likeness is still on every container of Elmer's Glue.

Joseph Flowers was just starting out in the bakery business and surmised that he needed a new product to boost his sales, but he was stumped for an idea. One day, as he was kneading dough, his little daughter walked in holding her new pet rabbit. Just as he was telling her to take her pet out of the bakery, it hopped out of her arms, into the dough, and Bunny Bread was born.

Otto Moyst was ferociously eating barbecue pork ribs at the Lard Butt Diner in Overall, Alabama when he finally realized that his hands and beard were saturated with BBQ sauce. The three-toothed pulp wood hauler then made one of the most revolutionary discoveries in restaurant history when he grabbed the lemon

wedge from the rim of his iced tea glass and squeezed it into his napkin, inventing the now trademarked name of Moist Towelette.

William Seymore and Connor Sawyer were childhood friends. Their discovery was once a part of every kid's playground in America. As they were tromping through the woods near their homes

they came upon two logs crossed over one another. William sat on one end, and as Connor jumped on the other end, William catapulted upwards. They called their discovery the See-Saw.

I accidentally discovered an invention as a kid. I'd received a chemistry set for Christmas, and

after following the instructions for a few harmless experiments, I had the bright idea of pouring some random chemicals into a beaker to see what would happen. The contents started bubbling and smoking and the liquid went through the beaker, the floor, and is probably still dissolving the earth. I had discovered an acid that would eat through anything. Unfortunately, I couldn't find a container to keep it in, and the world would never know.



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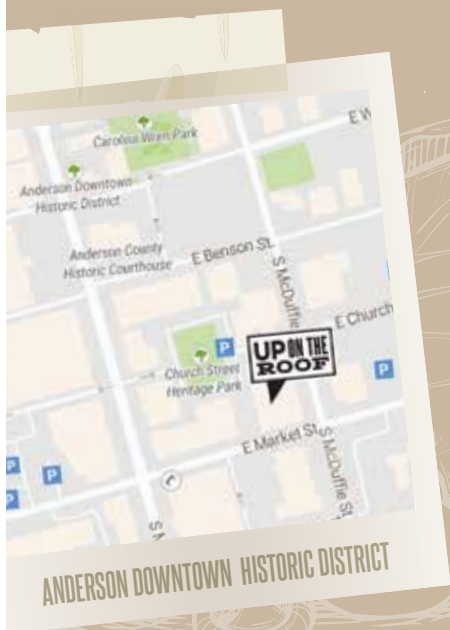
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