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July 25 - August 7, 2019

CITY SCAPE WINERY

LOCALLY MADE WINE • PERSONALIZED EXPERIENCES • BEAUTIFUL MEMORIES

inery owners Josh and Deb Jones are not only hosts of their extraordinary vineyard and venue nestled within Dunkin Bridge Road in Pelzer, SC, they are also winemakers and entertainers and the youngest winery owners in the Southeast.

"We were stuck inside on the couch on a cold, rainy day back in 2009. We had nothing interesting to do," says Josh and Deb. "We decided to confront the issue of 'boredom' and start thinking of some creative things to do."

"Our first thought was the creation of beer as many of our friends were in that business," they said. "Even though we do enjoy beer on a hot day, we didn't want to be like everyone else. Then we thought, how about wine? The moment we had the thought we knew it was meant to be."

Being raised near the Finger Lakes wine region in New York, the Jones's passion for wine grew over the years. They turned to YouTube for tutorials on the winemaking process to ensure they were ready to commit. "After doing our research we decided that we were ready to take the plunge," they said. "We were delighted to find that there was a local winery and winemaking supply store near our home in Greenville. We drove up to City



Scape Winery and were greeted by then owners Wayne and Anita Tamme, who were so charming and knowledgeable. Hours later, we walked out with the proper winemaking supplies and our first winemaking kit. Little did we know that this action would change our lives."

Six years later, their small hobby turned into a new lifestyle for them. "We have made dozens of wine varietals in many different styles and methods," they said.

SEE WINERY ON PAGE 2









AND THE WINNERS ARE...

CONGRATULATIONS TO THE THREE WINNERS OF THE BEST FISH PHOTO CONTEST. THANKS TO EVERYONE WHO SENT US THE WONDERFUL PICTURES: WE HOPE OUR READERS ENJOY THE SHOTS AS MUCH AS WE DID, PAGE 14

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Wonder Woman and the SC State Guard

By Kay Willis Burns

Angie Stringer is a survivor. She's jumped out of planes more than once. She rode her bicycle from Greenville, S.C., to Lewiston, Maine, three times.

And when she was diagnosed with breast cancer, she threw a party in the pub at Sullivan's Metropolitan Grill for her family and friends the night before her surgery. The star attraction was an anatomical cake that she ordered so everyone could laugh and have a good time. Three years later, Stringer became the director of the Cancer Association of Anderson,

She also continues to be active with the South Carolina Military Department, as she has for 14 years. Recently, Stringer was awarded with four separate commendations from the South Carolina State Guard.

The SC State Guard has provided protection to the state since 1670 when the colony's first military organization, the Charleston Militia, was formed.



Angie Stringer is a member of the South Carolina State Guard, as well as the director of the Cancer Association of Anderson.

From its earliest days protecting the residents from pirates, foreign invaders, and Native American raids, this militia was the earliest manifestation of the SC State Guard.

Since 2015, the historic State Guard has provided South Carolina in excess of 44,000 hours of professional services when called upon, including deployments for recovery operations after Hurricanes Joaquin, Harvey and Matthew.

From search and rescue

operations and medical teams, legal and engineering expertise, chaplain and counseling services to direct distribution of supplies and providing military funeral honors to veterans, members of the South Carolina State Guard are trained and ready to serve when called upon.

The four awards Stringer received include the South Carolina State Guard Meritorious Service Medal; one Individual Achievement Ribbon for her yearlong work



serving with the Business Development Unit for the 2018 SCSG Change of Command Ceremony at the Capitol in Columbia, SC.; and another Individual Achievement Ribbon for dedication and outstanding performance while working on the planning and execution of the South Carolina State Guard 2018 Hurricane Hike. She was given the South Carolina State Guard Commendation Medal for her meritorious service while supporting the 2019 Cooper River Bridge Run in

Anderson Mall puts a new spin on back-to-school traditions

Anderson Mall will help the community kick off the Back-To- School season with two events on July 27: Healthy Blue's Back to School Party and Stuff the Bus. During Stuff the Bus, from July 27 until August 10, guests will have the opportunity to support local schools by donating supplies and resources for students and teachers in need. As a celebratory kick off for the donation event, Anderson Mall and Healthy Blue will host a Back-to-School Party on Saturday, July 27 from 11 a.m. – 3 p.m.

This family-friendly event aims to celebrate a new academic year for local students of all grade levels, while also showing support for schools in the community. Healthy Blue's Back-toSchool Party will feature a 1,000 Backpack Giveaway, entertaining activities, such as crafts, free health screenings, interactive games and prizes, and a live radio remote with 107.3 JAMZ. Other Back-to-School events will follow, with something new every weekend. Check www.shopandersonmall. com for more details.

"Anderson Mall recognizes the important role our schools play in driving the future of our city, and we wanted to host events that support exactly that," said Chunsta Miller, General Manager. "Stuff the Bus and Healthy Blue's Back-to-School Party truly align with our community values, and we're looking forward to not only celebrating with families through a fun event, but also giving back in a meaningful way."

Stuff the Bus and Healthy Blue's Backto-School Party are the latest examples of Anderson Mall's engaging programs and events for the community. The Yard, a fun play area for all ages near Belk, recently opened on July 5, and The Book Nook, a reading area with a Little Free Library, will be debuting in early fall. These are just a few examples of parent company Washington Prime Group's commitment to creating a community center where guests can not only shop, but also have new experiences and celebrate seasonal traditions, like Backto-School, together.

For more information on Stuff the Bus and Healthy Blue's Back-to-School Party, as well as other upcoming events at Anderson Mall, visit www.shopandersonmall.com.

Winery continued from page 1

"In 2012 we made 10 different types of wine for our wedding (125 bottles). It was a huge hit so we decided to make even more. We turned our guest room into a makeshift wine cellar, complete with floor to ceiling wine racks," they said.

Over the years, the two traveled to Napa Valley and Sonoma County in California; Willamette Valley in Oregon; as well as Spain, Portugal and Italy, just to learn more about the craft. "Most people listen to music. We listen to winery podcasts," they joke. "It's clearly an obsession with us."

In 2015, the former owners asked the Joneses to consider taking over the winery. They



knew then it was meant to be their future. "We could pursue our passion for wine on a larger scale and grow an incredible community around it at the same time," they said. "It was a

Among their spectacular wine tastings, they also offer large and small group parties, wine making, custom labels and wine making supplies. It's a place not only known for their handcrafted wines, but a place for community.

City Scape Winery is located at 589 Dunkin Bridge Road in Pelzer. Visit their website at www.cityscapewinery.com.

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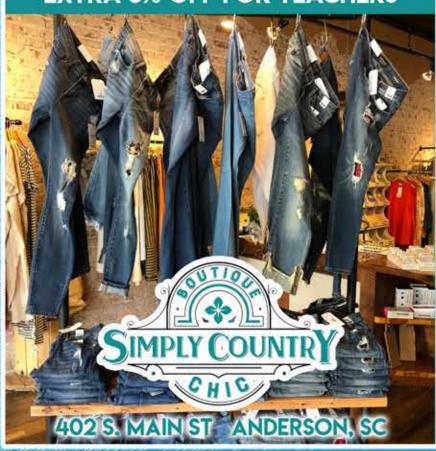
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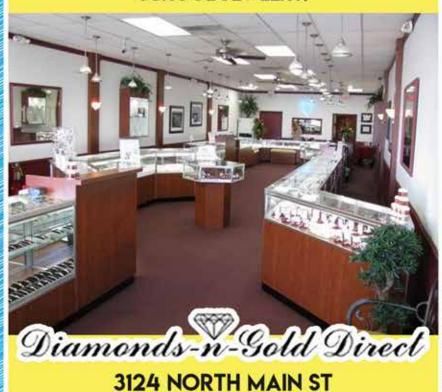
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YOUR DENTIST CAN SAVE YOUR LIFE

Let's eat for the healthy of it: Part II

By Dr. Gabrielle Cannick

Ah, the fresh produce of summer is a true blessing bringing wonderful health benefits. The seasons may change but let's resolve to keep it going.

In our last feature we discussed the benefits of the **Mediterranean Diet** – recognized by nutritional experts as our best option for eating healthy and a proven way to improve our health, vitality, and appearance. And yes, help us maintain a healthy weight!

The true Mediterranean diet means focusing on eating fresh, seasonal, and when possible locally available foods. Emphasizing quality of food over quantity. Steering clear of packaged food. Eating more fresh vegetables, fruits, beans (excellent), and using olive oil for cooking in place of saturated fats.

You may be asking yourself: do I really want to do this?

For you and your family's sake consider the facts.

On-going studies confirm the positive



Dr. Gabrielle F. Cannick

impact of the Mediterranean diet on our health. A Greek study followed 22,000 persons, the first large scale study of its kind, comparing the Mediterranean diet to our American or

"Western diet" that millions of us consume every day. Those adhering closest to the Mediterranean way saw an increased lifespan, with a 25% reduction in heart disease!

Research confirms the Mediterranean diet surpasses the western diet in lowering risk factors for certain diseases that today plague Americans. We're talking about heart health, healthier weight, cholesterol levels, blood pressure, helping to prevent depression, certain types of cancer, and even Alzheimer's.

And of special note, the

Mediterranean diet can help prevent Type 2 diabetes. In case you are not aware, Type 2 is at epidemic levels among our children, due in large measure to obesity. Currently it is estimated that 15–20% of America's teens 12–18 are overweight!

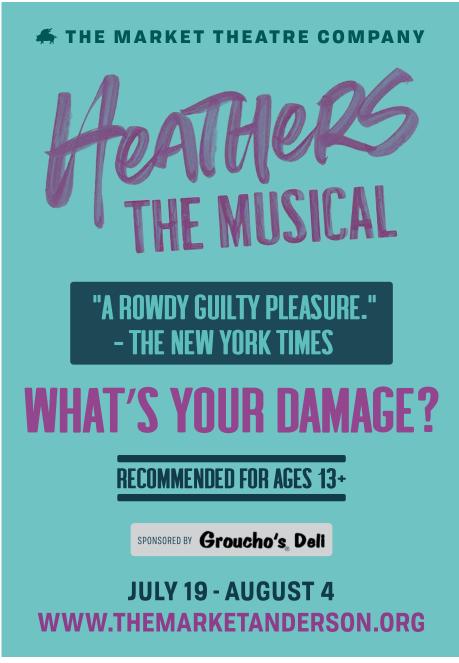
Science is confirming that the Mediterranean diet can slow the aging process and promote longevity.

Transitioning from a western diet of packaged foods and "fast-food" to eating closer to the Mediterranean style is easy. It does not require supplements, nor does it mean you cannot eat specific foods like currently fashionable diet plans and nutrition fads.

In my next feature I will discuss quick and easy strategies to help you eat the Mediterranean way. Let's do this together. Shed weight, look our best, feel a whole lot better and stay healthy! Call us if you would like to discuss this. Our practice is not only

about your oral health but your overall health and well-being. Think of us as your hometown resource for guidance and support.

Dr. Gabrielle F. Cannick is the owner of Grand Oaks Dental, located at 3905 Liberty Highway in Anderson. A strong believer that dental fear and anxiety should not prevent any patient from receiving the highest quality dental care, Dr. Cannick has received extensive training in Sedation Dentistry and is a certified member of the Dental Organization for Conscious Sedation. She is also a member of the South Carolina Dental Association, the American Dental Association, the Academy of General Dentistry, and the American Academy of Dental Sleep Medicine. For more information about Grand Oaks Dental and the services provided, please call 864-224-0809, or click to grandoaksdental.com or visit us on Facebook at https://www.facebook. com/GrandOaksDental.





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Gabrielle F. Cannick, DMD, PhD

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After weight-loss surgery, Steve Smith embraces active lifestyle

By Cindy Landrum

Before he had bariatric surgery at AnMed Health in August 2018, Steve Smith had trouble keeping up with his 6-year-old son.

"He kept losing out because he wanted to play ball and run around, and I just wanted to sit on the couch," Smith said.

Smith always battled weight due to bad eating habits that began in childhood. However, he knew he had to make changes to see his son Mason grow up. Both of his parents died in their early 40s. His brother died at 30.

"The last thing I wanted to do was die and leave my son as a young man without me to guide him through life," the 40-year-old said. "My wife needs me, too."

After attending a seminar to learn about the different types of weight-loss



Peter Bechtel, M.D.

AnMed Health Piedmont Surgical Associates
Suite 2500
2000 East Greenville Street
Anderson, SC 29621
864.224.1111

surgery offered by AnMed Health Piedmont Surgical Associates, Smith decided to have a sleeve gastrectomy in which the surgeon removes about 75 percent of the stomach, leaving a narrow "sleeve." The procedure is done laparoscopically and is not reversible.

Dr. Peter Bechtel, who performed Smith's surgery, called obesity a "whole body disease" that is replacing



These before and after photos show Steve Smith with his wife Brandie and son Mason, and Steve and Brandie's remarkable transformations following weight-loss surgeries.

smoking as this generation's risk to a long life expectancy.

"There's no part of the body that obesity doesn't affect," he said. "It affects the brain, the eyes, the lungs, the heart, the digestive system, the nervous system, emotions. It affects everything."

Portion control, healthy foods and exercise are essential to successful surgery.

"Weight loss surgery is not the easy way out,"

said Joy Vaughn, AnMed Health bariatric program coordinator. "It is not permanent if you don't change your lifestyle. You have to be highly motivated. You have to want to be healthier."

She said she knows somebody will be successful when they've already changed their diet and started exercising, but can't lose the weight they need.

"Steve started long before we got involved. We just helped him get over the hump," she said.

Smith agreed, saying he could not have achieved his weight loss by dieting alone. After his surgery, Smith started walking every day then added biking and running. In the spring, he was working with a triathlon coach and training six days a week. He had multiple triathlons on his calendar

at that time with a singular goal.

"Right now, I pray I finish," he said.

Dr. Bechtel calls Smith an "absolute icon of what we want" because of the lifestyle changes he and his family have made. Smith's wife Brandie had bariatric surgery two months after he did and is also doing well. Dr. Bechtel said there are a lot more "Steves" out there that would benefit from weight loss surgery.

"It has been completely life-changing. I always thought I would be stuck being fat that I'd never be able to do this. But once you get your mind right, there's dang near nothing you can't do," Smith said.

To learn more, please visit AnMedHealth. org/WeightLoss or call 864.512.6255 to register for an upcoming seminar.



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THE GARDEN SHOP

Taking root: Growing from cuttings and seeds

By Susan Temple

To carry over from last
Garden Shop, I've been taking
cuttings from the sweet potato
vine as it gets pruned. Nothing
has ever rooted so fast in water
before. The first batch has
been put in pots and seems to
be doing fine. Another batch is
in water waiting for a bit more
roots before they go in pots.
Literally, roots formed in just
a few days. I've been making
room at the garage windows
to put these, plus maybe some
coleus rootings, this winter.

Is rooting plants something that happens to gardeners are we age? Grandmother Crittendon grew plants from cuttings. A story that will go down in my gardening history is about a friend who ends up with cuttings in her pocketbook. She jokes she can never figure out how these things get there. Most all of her pocketbook plants grow up to



be beauties.

Mother loves to root things, just to see if she can. Most all are successful. Bill Fant, who was an avid gardener, loved to root things. Again, with great success. I was given a trough thing that was his, custom made for cuttings and/or starting seeds. It may not be deep enough for cuttings but will be perfect for seeds.

I've never "officially" started growing plants from seed. My method has always been scatter them where I want them to grow. Maybe rough the ground a little and/or lightly scatter soil on top. But mostly, just toss the seeds. After years of using preemergent to stop chamberbitter



weed, many of my reseeding annuals do not come back anymore. I have a few zinnias reseed. The pre-emergent does not faze cockscombs but this year deer are eating them so very few are going to bloom. I will have to make a concerted effort to collect whatever seeds I can if deer allow any to bloom.

After at least a year, probably really two years, paw paw seeds finally sprouted. It seems each seed has sprouted more than one plant. I had given up on any growing but had not gotten



Above: Paw paw and loquat growing from seeds. Left: Potato vine cuttings.

around to emptying the pots. This fall, I will try to divide them into individual pots. If each stem is a plant, there are going to dozens for the master gardener plant sale next year.

I spotted a loquat tree in town back in April that was loaded with fruit. I've only had loquat fruit one time before. It's delicious. My tree is not in a warm enough spot and it doesn't set fruit. I went in the business and asked permission to pick the fruit. The young lady at the reception desk surely thought I was a total weirdo. She was not willing to try the fruit either. I saved the seeds and marked each pot as to whether I sliced the seeds, nicked them, or just planted them. The ones nicked sprouted first. If these continue to grow, there will be about 12 of these to offer at the master gardener plant sale next year

This fall I am going to try poppy and larkspur seeds in my handy dandy seed starter thing from Mr. Fant's greenhouse. I've read these need to be planted in the fall.

Contact Master Gardener Susan Temple at gardningirl@ yahoo.com.







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NIBBLE & SIP

First it's an ingredient, then it's a gift

By Kim von Keller

While I love to be surprised, it's also fun to be in on one. And there are a lot of surprises happening this time of year. Many marriage proposals occur between Memorial Day and Labor Day, as couples go on summer vacations. I was lucky enough to be in on a proposal this time last year, when my niece Catherine Ann said "yes" to my future nephew-in-law, Stefan. He wanted the extended family to be there when he popped the question as they strolled along Battery Park in Charleston. To make sure we didn't spoil the surprise, 11 of us hid behind some bushes, which made for some nervous laughter and achy knees. He pulled it off, though, and after Catherine Ann's mascara was fixed and pictures were taken, we celebrated at a roof-top restaurant downtown.

The next night, however, we had a much smaller celebration with a special



Kim von Keller

Nibble and Sip. I wanted to give them something different, so I made a

cocktail I called

the 6-10-18, the date they became engaged. Like a lot of celebration cocktails, it starts with a liqueur and ends with sparkling wine. Any liqueur will do, especially fruitflavored liqueurs. I wanted to use something that I could give them as a gift after the drinks were gone, so I chose Pavan. It's a French liqueur made from Muscat grapes and orange blossoms, but an even better reason to use it is the gorgeous bottle it comes it, gold and cream and sea-blue glass with peacock feathers on the bottom. It was a perfect gift when cocktail time was over.

I needed a savory nibble to complement the sweetness of the sip, so I went with a classic shrimp dip. When in Charleston, what's better than good South Carolina seafood?

- •1 oz. Pavan Liqueur
- + 4 oz. chilled Prosecco or other sparkling wine
- + 1/4 lemon slice, no seeds Pour the Pavan into a champagne flute and top with sparkling wine. Drop the lemon slice in and stir gently.

SC SHRIMP DIP

- + 1 3-oz package cream cheese, softened
 - 1 cup sour cream
 - + 2 t. lemon juice
- 1 0.7-oz package dry Italian salad dressing mix
- + 1 c. cooked shrimp, finely chopped
- Crackers or breadsticks In a small mixing bowl, combine cream cheese and sour cream. Beat until well mixed. Add lemon juice and Italian dressing mix, beat until blended. By hand, stir in the shrimp. Chill for at least an hour, then transfer to a serving dish. Serve with crackers or breadsticks.

WAGNER-WALKER WED

Miss Rachel Camille Walker and Mr. Daniel Richard Wagner were united in marriage on Saturday, June 29, 2019 at six o'clock in the evening at Central Energy in Columbia, South Carolina. The ceremony was officiated by Greg DeMare of NewSpring Church.

The bride is the daughter of Doctors William and Nancy Walker of Anderson and Mrs. Camille Miloff of Cape Coral, FL. She is the granddaughter of Mr. and Mrs. John Cesan of Southwick, MA and the late Mr. and Mrs. Miles Clifton Walker of Anderson, SC. The groom is the son of Mr. and Mrs. Paul Wagner of Anderson, SC. He is the grandson of Mr. and Mrs. Herb Campbell of Starr, SC and the late Mr. and Mrs. Don Wagner of Akron, OH.

Miss Elizabeth Gray Roberts and Mrs. Taylor Marie Smith, both of Anderson, served as Maid and Matron of Honor. Bridesmaids included Miss Morgan Ashlea Tucker of Anderson, Mrs. Callie Ann Banks of Lexington, Miss Jordan Davis Goff of Clemson, Miss Mary Shields Griffin of Boston, MA, and Miss Makenzie Paige Wilburn of Columbia.

Mr. Joseph Collins Lee of Anderson served as Best Man. Groomsmen included Mr. Tanner Duffey of Anderson, Mr. Noah Shelton of Spartanburg, Mr. Robert Hawkins of Anderson,



Mr. Clay Bunton of Anderson, Mr. Matthew Lauster of Columbia, and Mr. Scott Gavlin of Lexington.

After a honeymoon in Mexico, Rachel and Daniel will reside in Columbia, SC.



HAT'S OFF TO YOU

By Kristine March

I'm a hat type of girl. I have loved them since I was a child. The first hat I ever owned had a gigantic sunflower and the center was folded back. Wearing it made me feel so cool.



Kristine March

Now, if I'm having a bad a hair day or don't feel like fixing my hair, I put a hat on and out of the door I go. Last fall I had the pleasure of meeting an amazing hat designer. Gladys Tamez. Her hats are hand crafted with vintage details and are named after an appropriate rockstar or celebrity. She's a milliner from Spain. Each hat is a work of art. Every lady

needs at least one of Gladys's hats.

Another designer I love that's more on the affordable side is an Australian company called Lack of Color. Rancher hats, straw ones and boater hats galore. So chic and they make a style for every personality. I especially am loving the Sierra Rose design. So pretty for Summer.

For the men in your life there is a male designer named Nick Fouquet. He's a Los Angeles based designer. His hats are like something out of an old western. So interesting. He adds a match stick on most of the brims. He custom makes each one. Very artsy and funky. He started his craftsmanship in an underground garage on Venice Beach. Now he's on the Forbes list and nicknamed The Mad Hatter. If you get the chance look up these need to know hat makers.

Hats are a statement piece that everyone needs in their wardrobe. Don't be afraid to rock one at your next concert or party you attend. You will look effortlessly posh and they are always a conversation piece. So make the sidewalk your runway and Happy Summer!

COMMUNITY EVENTS

ANDERSON COUNTY MUSEUM

- Muffins & Masterpieces: Saturday, July 27, from 11 a.m. to 1 p.m. Learn how to paint a watercolor at the Anderson County Museum. This event is recommended for adults. Admission is \$20 per person. To register, visit www. andersoncountymuseum.org/events/masterpieces
- Dinosaur Club: Saturday, August 3, from 11 a.m. to noon. This program is for children 6 years old and up with a caregiver. Kids will get to learn about a new dinosaur with games and crafts.

BELTON CENTER FOR THE ARTS

- Wine Down Women's Night: Tuesday, August 6, from 6 -8 p.m. Add a feminine touch to a stemless wine glass with hand-painted flowers. Cost is \$30 for members, \$40 for non-members. Materials and wine are included in the cost. Class space is limited, so call 864-338-8556 to sign up.
- · Art Camp: Arabian Nights: August 6, 7, & 8 from 9:30 a.m. to 12:30 p.m. Let your imagination go on a magic carpet ride as the camp delves into stories involving a genie, forty thieves, and a shipwrecked sailor. For ages 8-12. Cost is \$45; Price includes instruction, materials, and snacks for all three days of class. Visit beltoncenterforthearts.org for more information.

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The history behind Gallant-Belk in Anderson

By Rich Otter

William Erskine Gallant, Sr., known as Erskine, was born in 1889, in Marvin, North Carolina near the South Carolina line. His father, Lafayette Gallant, ran a small country store and had a farm, but times were rough. In 1905 or 1906 the family moved by wagon to Charlotte where they manufactured cheese and peanut butter crackers and other snacks they sold in town. Their primary competitor was a company called Lance.

Erskine Gallant was the second eldest of nine children. At about the age of 16 he took a job at the Belk store in Charlotte. It was the second Belk Store. He went to work as a stock boy carrying bolts of cloth and other goods up to the second, third and fourth floors of the store. As time went on Erskine progressed to selling piece goods, became a buyer of piece goods and domestics and began going to New York as a buyer for other areas in the store.

In 1919 Henry Belk asked Erskine to find a location for a new store in which they would develop a partnership. Erskine traveled by train throughout Virginia and



Gallant-Belk employees dated about 1968. Seated: Bouta Dobbins. Doris Shirley, W. Erskine Gallant, Bessie Anderson. Standing: Eskew Patterson, Harold Wilson, Mary Dobbins, Belle Taylor, Lucile Pruitt, Joe Jackson, Ione Greenway, Helen Turner. Back right is Frank Robinson.

South Carolina without success. On his way back to Charlotte he stopped in Anderson, wandered around the town square and discovered a merchant named Saul Lesser who was ready to retire and agreed to sell. The building was 25 feet wide, 100 feet deep and was two stories high. Henry Belk told him to buy the business and put up 60 percent and Erskine Gallant put up 40 percent for \$5,000. It became store number 19 in the Belk organization. They ended up having 42 stores in Georgia and South Carolina in the Gallant-Belk organization. The Anderson store

opened September 19, 1919.

Over the years the store facility grew from its original 5,000 square feet to 75,000 square feet as adjoining properties were acquired and walls removed. It ultimately consolidated 20 separate structures into the building on the Square.

Beginning when he was about 14 years of age, Erskine's son Robert began working at the store selling in the men's department. It wasn't Robert's first experience in retail sales. One day when they were children, Robert, his brother Erskine, Jr. and his sister Margaret found a trap door that went to a



subbasement of the store. They found cardboard packing cases filled with shoes and clothing that hadn't been sold in much earlier years, probably the 1920s, including what Robert described as pointy women's shoes, buttonup, high top with spikey heels and magnificent women's clothes. They opened up a store in a milking shed and sold them to people on Bradley Avenue for 15 and 20 cents apiece.

Following college and a stint in the military, Robert Gallant returned to the store.

With the development of malls, Robert knew the downtown area needed to compete and worked with other merchants to make the area competitive. He was very active in downtown development activities and was especially sensitive to the needs and wishes of their many black customers. He personally removed signage indicating separate black and white facilities and, when a mother asked for help when her daughter's picture in her wedding dress would not be printed in the newspaper he contacted the paper's publisher and the first picture of a black girl in her wedding dress was printed in the newspaper. It may have been the first such action in the state.

The store had grown over the years but the parking in downtown Anderson had not. A 99 year lease at \$1 per year for the air rights over the railroad behind the store was negotiated and they constructed a parking lot. It held 150 cars. During Christmas time it would turn over 1,500 cars a day.

A number of years later it became obvious it would become necessary to locate a store in a mall and an agreement was made to do so at Anderson Mall. Robert was reluctant to close the downtown store but the two stores would have been competing against each other. The inevitable occurred and the city inherited a parking facility developed through the farsighted efforts of the Gallants and the

Robert retired from Gallant-Belk in 1989 after 70 years of Gallant stewardship in the City of

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CREATING HOME

Before and after

By Amie Buice Speer

While the progress of any design job is fun and exciting, there is not anything more gratifying than seeing



Amie Speer

it's before and after.
Seeing a photo of
what was existing
in a space next to
a photo of how
it evolved into a
client's dream is so
rewarding.

This before and after was a favorite of last year. What was once an enclosed eat-in kitchen became an expansive kitchen, mud room and desk area that opened into a warm den with fireplace seating. In this project the clients were open to adding windows, removing walls and redesigning the interior architecture which gave room for multiple space plan options. One of the most enjoyable parts of a renovation project for me is designing layouts for kitchens. There are often several ways to design a floor plan that is functional, interesting and beautiful. I love being able to present clients with multiple options so that they can choose what design suits them best. In this case the clients chose a plan with cabinets that wrapped the perimeter of the kitchen, came out into a peninsula with seating and had an additional island workspace. The cabinets continued along the back wall in the den to create a built-in desk. We were also able to incorporate a separate mud room off of the back





Above: The enclosed kitchen before. Below: The new kitchen after renovation.

door with laundry and a closet pantry. We selected warm neutral colors throughout, allowing for a bright and airy space. We brought color in with great vintage inspired rugs, wooden cutting boards, kantha quilts and pottery vases and bowls.

In the end the kitchen and den spaces were a complete transformation. During a fun collaboration with the clients we were able to update areas in a house that they loved in a fresh and purposeful way. To view the entire project, visit the portfolio on my website, amiespeer.com.

To contact the author, visit amiespeer. com, email amie@amiespeer.com, or on Instagram at amiespeer_interiordesign.

HOT HITS

Where is Rihanna's album?

By Justin Tyme

Here's what we know so far based on interviews and Rihanna's Instagram account: There is no release date for the singer's ninth studio album. There are no

known collaborations.

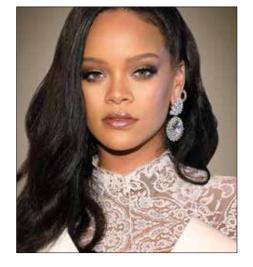


Justin Tyme

We do know that she thinks the best name (thanks to her fans) is "R9." It's been three years since she blessed us with new music. A recent interview with

Billboard Magazine revealed her next project is going to be a reggae album.

Let's just talk about that for a moment. I feel like she needs to do better. A reggae album is fun but you made your fans wait for three years. There is no way any Top 40 radio station waiting my own will bang songs off a reggae album. If that happens, it could be up to five years before Rihanna has another Top 40 hit. There's even talk of Lady Gaga working with Rihanna on her upcoming R9 discs



but she says no collaborations, as we previously discussed.

She promised her fans new music in 2019, but the clock is ticking. For now I will continue listening to my favorite Rihanna songs over and over again including the best one, in my opinion, of all time, "Breakin' Dishes."

Justin Tyme can be heard on HOT 98-1 Saturdays and Sundays at 3 p.m.

VIEW FROM THE STANDS

By Dan Lacobie

July 4th has come and gone and we are now halfway through the year already. What does this mean for the sports world? For starters, for the world of baseball it means it's time for the all star games.

In the past, the all star games were just a chance for the players that were not selected to get a bit of a break for about a week. In recent past, MLB tried to put in a more meaningful reason to play the game. For a few years, winning the all star classic meant giving the winning team home field advantage in the World Series played in October.

Major League Baseball has now reverted back to the old days. Then the win just meant "we won", giving bragging rights to either the National or American leagues and just being a game of fun for the players and fans as well.

This years contest was at the home of the Cleveland Indians and was won by the American League by a score of 4-3. The Atlanta Braves sent three players to the game in the form of first baseman Freddie Freeman, outfielder Ronald Acuna, who also showed his skills in the Homerun Derby and pitcher Mike Soroka.

The dog days of summer also signals the beginning of football season. Yes, it's still the middle of the summer but all of us football fans know this is the beginning of the painstaking events of summer which include camps, summer



Dan Lacobie

practice and more practice. While most of us are enjoying times at the lake with our families or vacationing one more time before

school starts, football players across the country are gearing up for what lies ahead. With just five weeks to go before the cleats are laced and helmets are on, players are conditioning themselves for the 2019 season ahead.

High school and college football kick off their seasons at the end of August with the first games slated for the 30th. Colleges will begin with the kickoff classic with a bang. The Florida Gators will class with the University of Miami Hurricanes. The game is set for August 24th at 7:30 PM in Orlando, Florida. The Gators finished last season with 10-3 while the Hurricanes finished with 7-6.

After the Florida - Miami game, Arizona and the Rainbow Warriors of Hawaii will face off for the late game. This will surely incite football parties and get togethers nationwide for several months.

I suggest everyone get their colors ready, their game faces on and be prepared to do battle against rival football fans of all types. The season is upon us, y'all. Here's hoping your team has a great year!

PLAY TRIVIA AND SUPPORT FRIENDS OF THE ANDERSON COUNTY LIBRARY

The Friends of the Anderson County Library will be hosting Trivia Night: Library After Hours on Saturday, August 3 at 7 p.m. Anyone ages 21 and up can form a team of up to 5 people to play trivia, enjoy drinks and tacos, and support the Friends of the Library.

Tickets are \$25 per person and include one free drink and tacos provided by Growler Haus as well as one year's Friends of the Library membership. Additional beer, wine, and nonalcoholic drinks will be available for purchase from Growler Haus. Tickets are available now and can be purchased online through Eventbrite or at the Anderson Main Library on 300 N. McDuffie St. A link for the tickets can be found at www.AndersonLibrary.org.

Questions will test people's knowledge from a variety of categories and will naturally include a literature category. The winning team will receive a grand prize. "Having a trivia night at the library seems like a perfect fit, and sharing what the Friends of the Library do to support the library is an added bonus," says Jan Osburn, Friends of the Library Board Chairperson.

Proceeds from the event support the Friends of the Anderson County Library, a nonprofit dedicated to supporting the literary, cultural, and educational activities of the Anderson County Library System,

For tickets or more information about this event, visit www.AndersonLibrary.org or contact Brianna at (864) 260-4500, ext. 107.

MUSINGS OF AN OLE BALL COACH

What moron called that play?

By Jim Fraser

As I muse on my porch on this suffocating hot July day it occurs to me that we are only like six Fridays until KICK OFF. A time when our local Hanna team will try to assuage their frustration of losing the State Championship game by bombarding hapless Emerald. The Alabama fans will try to forget the actions of their clueless State Legislature and hope the Tide can exact some revenge against Clemson. Westside, with a bon fire star transfer at quarterback looks as if they might return to respectability.

A supercalifragilisticexpialidocious part of this and any other season will

be the scrutinizing of the play callers. Every fan is an expertise on this most visible part of our game. Football is not that complex, the offensive play caller must matriculate the ball down the field and the defense most halt that matriculation.

Gone are the days when one coach called offense and one the defense. It's now a gaggle of coaches sitting high above the field with headsets, charts, and computers relaying their inside scoop to a cadre of coaches on the field. The primary play caller on the sideline will have a huge laminated play card about the size of the Wall Street Journal, from which he will signal in the play and several backup players will signal dummy (is that



word politically correct) plays. The chicanery goes even further as GA's (graduate assistants) frantically raise placards depicting all sorts of code words, people, events.... almost like a political campaign that took the wrong street.

The Defensive coordinator prowls the side line like a raging bull. He is prone to have a burley as-

sistant making \$325,000 a year whose primary duty is to keep him from charging on the field, resulting in a 15 yard penalty.

Two of the most proficient play callers I've observed from about 75 years of watching and calling a few plays myself would be Tom Harper (def) and Mooney Player (ofc).

I first observed Tom calling the defense for North Carolina. He later had a great run with Danny Ford's record setting teams. Tom casually strolled the sidelines without any of the accoutrements of today's coordinators. No headsets, charts or someone trying to restrain him. When Danny launched a

for a bad call, he simply strode away for a better vantage point to call another defensive scheme. Tom's theory of putting your best players in the best positions and letting them play was his simple ingredient for success.

Mooney Player was a high school coach who was light years ahead of his counterparts. He was videotaping practices and drills, plotting a team's tendencies, strength and weaknesses before anybody else. He had a system of setting goals, not only wins and losses but also individual goals such as nutritional, academic and yes, moral and spiritual. He was setting precedents at places such as Saluda and Lower

were practiced at better known football capitals, such as South Bend and Tallahassee. His reputation of "He'll take his (team) and beat yours, or take yours and beat his," was well deserved.

These two gentlemen, who never met, helped forge the philosophy of this ole ball coach. Like I say folks football's not space age medicine. Take a bunch of kids, give them some plays and goals and let them have fun playing; and we have fun watching, I can't wait!

Jim Fraser was the athletic director and head football coach at T.L. Hanna High School from 1968-1985. He was also a full time member of the faculty who taught U.S. History.

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Bullying: An American tragedy

By Katie Laughridge

Bullying has been around for as long as anyone can remember, and yet it remains the most prevalent form of abuse and violence found in our schools today. Technically, bullying is defined as a person who seeks to harm, intimidate, or coerce someone perceived as vulnerable. The act of bullying often includes teasing, taunting, belittling, namecalling, destruction of property or theft, insulting or making fun of other people (usually in the presence of peers), using intimidation tactics to make an individual feel inferior or substandard, threatening to hurt another person, spreading hurtful rumors, alienating another individual on purpose, or physically attacking an individual using verbal or physical assault. Bullying also includes sexual harassment, ostracism (based on perceived sexual orientation), and the use of hazing rituals. In recent years the problem of bullying in schools has become the subject of additional study and research-primarily due to



Katie Laughridge

convincing evidence that bullying is directly linked to the increased prevalence of school violence and physical and psychological harm to their victims.

What then can be done to solve, or at least mitigate the escalating problem of bullying in our schools? Because the root causes of bullying are psychologically complex and unique for each child, no "cookie-cutter" solution exists that can be used to effectively stop bullying behavior in every situation. Parents have an excellent opportunity to prevent bullying behavior by teaching their child how to act appropriately. Specifically,

parents can encourage their children to:

- · Be caring and respectful to other individuals. Try being a friend to someone who needs
- + Consider the age-old adage: "do unto others as you would have them do unto you".
- Make the effort to get along with everyone, even if they look, speak and act differently than
- + Learn to deal with anger and frustrated feelings, without using bullying and aggressive behavior against others.
- Be assertive without being aggressive, when standing up for themselves.
- Stand up for other children when you see unkind and inappropriate behavior being used against them.

Research has shown that it is very important that children believe that their home is a safe haven for talking about school-related problems. Since many children are reluctant to report bullying behavior because they fear their problem will be worsened, it is important that parents reiterate that bullying

is a personal violation that is always wrong and should never be tolerated by anyone.

Children should be encouraged to report bullying behavior when they witness it. Parents should also reassure their child that their identity will always be protected, and therefore they should never fear retaliation or have any safety concerns.

What if you suspect that your child is a bully? Following are a few guidelines to consider:

- 1. First, and foremost, it is important to remain calm. Nothing good will result from an emotionally charged attack against your child.
- 2. Contact the school and try to find out why your child is bullying others. There is always a reason, and it is impossible to provide your child with appropriate help until you understand what the reason is. Remember, it is not your child who is unacceptable; it is their
- 3. If possible, work with your child to find ways to make amends to the victim. It is important that your child takes

full responsibility for his actions, and then takes appropriate steps to correct his behavior.

4. Work with the school guidance counselor or psychologist to help your child understand the reasons for his behavior. With appropriate intervention, there is an excellent chance that the undesirable behavior can be quickly corrected.

Bullying is an ongoing problem in our culture, and is responsible for serious problems including depression, anxiety, high school drop outs, suicides, school shootings and a multitude of other life-altering problems among our youth. Although there are no easy fixes or protocols to completely stop it, bullying can be greatly mitigated when responsible adults take the initiative to respond quickly and consistently to bullying behavior when it is recognized.

Parents, school staff, and other adults in the community can help kids prevent bullying by talking about it, building a safe school environment, and creating a community-wide bullying prevention strategy.

It's wedding season. Surprise!

By Kim von Keller

We mark our lives in seasons. There's the holiday season, Thanksgiving through New Year's Day. There's college football season, August through December (or January, if you're a Tigers fan). There are seasons for fruits, vegetables, graduations, and taxes. Right now, I find myself in the middle of wedding season.

It started last October with a wedding in Los Angeles. After that, there was a March wedding in Buffalo. Between now and the end of the year, we have six more to attend. That's 15 months of weddings. Some marriages don't last that long.

But don't get me wrong; I'm not complaining. I love a good wedding. I love the parties before the big day. I love watching the bride as she walks down the aisle. I love dancing at a reception to a band or a DJ, and I love wedding cake AND wedding pie, which is the new



Kim von Keller

wedding cake. I've had pies at three different weddings, and they were heavenly. (I've also heard of couples substituting doughnuts for cake, but if I ever attend that kind

of reception, I'm taking back the gift and having the marriage annulled.)

The thing I like best about weddings, though, is not knowing what's going to happen. It's like when you go to the circus and there's a tiny, tiny car, but all of sudden, a gazillion clowns spill out. These are some of the best surprises I've experienced at weddings past.

• Immediately upon saying "I do," the bride passed out and the guests were all rushed from the church. She was fine,

just a little nervous, a little overheated, and a little hung over.

- At a swanky big-city reception, there were live goats with elaborately painted horns for the guests to mingle and take selfies with.
- + As the marrying couple knelt in prayer, the bored flower girl grabbed the bride's veil and jerked it like she was starting a lawn mower, pulling the bride off the altar.
- At the wedding of an omnivorous bride to a vegetarian groom, his vows were to love her, honor her, and accompany her to Chick-fil-A at least once a week.
- + During a toast to the couple, the maid of honor said of the groom, "You _ and I have never really liked each other."
- At a reception, a guest took the groom outside and handcuffed him to a

porch railing. The guest also lost the key.

· In a recreational marijuana state, some Millennials retired to a courtyard to legally partake. When a 12-foot-long candy buffet was set up at the end of the reception, those pot smokers hit it like it was a Wal-Mart on Black Friday.

Sometimes, these columns almost write themselves.

I don't really know what to expect at my six remaining weddings of 2019. They are in six different cities. One will have 300 guests. One will have 20 guests. Two are in churches, three are at event venues, and one is on a mountaintop. I do know this. Weddings lead to crazy, wonderful stories that the couples can someday tell their grandchildren.

And that I can tell The Electric City News.

What's your favorite wedding story? Share it with me at editkim50@gmail.com.

HERE FISHY FISHY AND THE WINNERS ARE...

Congratulations to our Best Fish Photo Contest winners. Each winner will receive a Quantum Octane Graphite rod and reel. Thanks so much to Neil Paul and Anderson Convention and Visitors Bureau for donating the rods and reels.

Thanks to everyone who entered our contest. They were all wonderful pictures and we enjoyed seeing each and every one.





Abbey tells us that feeding fish off her dock is one of her favorite things to do. She uses leftovers and pretzels but tortilla chips seem to be their favorite. *No Brim were

JOE MCELWEE

Joe is shown with an "ugly cut throat trout" on the

Snake River while fishing in Idaho.

ANDERS EPPS, AGE 8

This little fisherman was determined to catch something on a recent family day birthday celebration on Lake Hartwell. Oscar Meyer wieners finally did the trick!



ABBEY SHEPPARD

harmed while entering the contest.*





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