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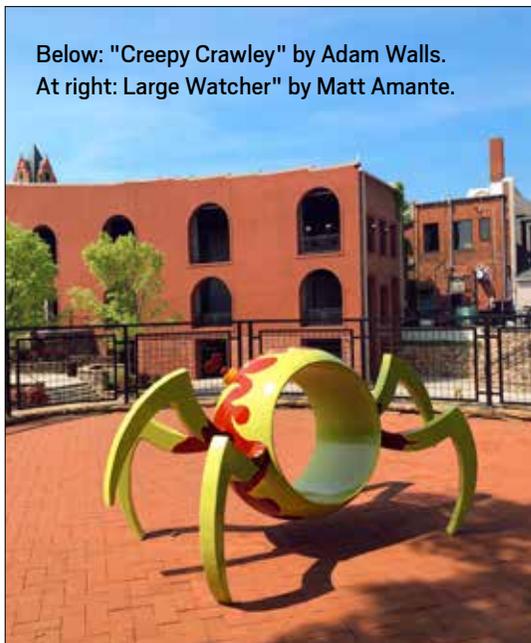
Vibrancy initiatives deliver beauty and entertainment to Downtown Anderson

By GINNY FRETWELL

“We are proud to include these new features that add to the vibrancy of downtown,” Mayor Terence Roberts said. “We talk a lot about some of the big things going on in our city, but it’s the small scale special projects like these that come together to make our downtown a destination.”

The Wren Pavilion, adjacent to the park, is transformed into a pop-up art gallery. The work of artist Ruth Hopkins lines the interior space with graphic reproductions that adhere to the walls. Anderson University officials join the city team in honoring Mrs. Hopkins and her contributions to the community. Mrs. Hopkins served as the university’s first lady during the tenure of her husband, Mark Hopkins, as the school president.

SEE VIBRANCY ON PAGE 2



Below: "Creepy Crawley" by Adam Walls.
At right: Large Watcher" by Matt Amante.



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Vibrancy

continued from page 1

In addition, city officials and representatives from the Anderson Disabilities Board have contributed the Creative Cornhole Project to downtown. Five sets of popular cornhole games were designed by Scott Foster and Lauren James; local artists. The game boards were painted by clients of the Disabilities Board. These games will be placed at the park and at other downtown locations during special events.

New sculptures have been placed in destinations along Main Street as part of the annual SculptTour installation. These three dimensional creations celebrate the work of visual artists and inspire the creative spirit in all of us. In partnership with the Anderson Arts Center, original works of art are also on display in restaurants, businesses, and retail shops.

HYPERBOLIC WAVE

Artist: Bob Doster

Hyperbolic Wave is a stainless steel sculpture that is one in the artist's wind and wave series. "It is reminiscent of the shifting waves and eddies I see when walking on the beach," Doster said.



"Hyperbolic Wave" by Bob Doster.

CREEPY CRAWLEY

Artist: Adam Walls

According to Walls, "This sculpture is part of a series that concerns my escapist thoughts which began in my childhood. Many of these ideas and fantasies sprung forth from the comics, toys, and cartoons I was fond of as a young boy. Admittedly, I am still very fond of them as an adult! Creepy Crawley offers a space inside the sculpture for the viewer to sit and enjoy a moment of escapist fantasy."

BALL AND RED STAIRCASE

Artist: Adam Walls

"The Ball and the Red Staircase depicts the difficult task of taking on a challenge that I can't even imagine taking the first step of, yet I am still able to visualize myself meeting this task. This is represented by the staircase with an impossibly high first step and a mirrored sphere at the top that will allow any viewer to see themselves on top of this sculpture," described Walls of his striking work of art.

ANCESTRAL TRIBUTE

Artist: Aldo Muzzarelli

"I wish to convey optimism through my artwork. Art not only has the function to reveal hidden political or social truths, it is also a means of entertainment, intimate touching and of spiritual growth that helps improve the quality of life of human beings. This particular artwork is a tribute to the human being, to his roots, to all those original and diverse cultures that today coexist in our country."



From left: Ball and Red Staircase" by Adam Walls; "Ancestral Tribute" by Aldo Muzzarelli, and "HotRod" by Matt Amante. Below: Art at an outdoor gallery.

LARGE WATCHER

Artist: Matt Amante

Large Watcher gets the title from the eye-like nature of the upper three forms. Artist Matt Amante said, "I had made these forms and knew I wanted to create an off-balanced composition and use them. As I stacked and played with them, the piece gained an animated feel to me and kind of felt like it was 'watching' or looking at me while I worked on it. I also enjoy the idea of an object that is meant to be looked at having the ability to watch us as well."

HOTROD

Artist: Matt Amante

"HotRod" is an abstract form that pays tribute to a couple of the things the artist



enjoys about old cars and hot rod culture. "One of the design elements that has attracted me to old vehicles are the long curves used in the design and a mixture of curves and angles," said the artist, Matt Amante. "The matte black paint job with gloss red stripe is a tribute to a fairly common color scheme that I always love on old vehicles."

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Carolina Alliance Bank moves to new location

Downtown Anderson spot includes drive-thru, onsite parking

In order to better serve its customers, Carolina Alliance Bank has moved into a new location, in the heart of downtown Anderson, at 304 North Main Street.

The new downtown location is approximately three times the size of the former office, at 2,500 square feet, and includes convenient onsite parking. To provide quick and easy service to customers, the office also has three drive-thru lanes.

“Our goal is to take care of customers only the way a community bank can and what better place than in an office in the heart of our thriving downtown,” said Jack Buice, Carolina Alliance Bank Executive Vice President, Anderson Market Executive. “We are thrilled that we were able to give new life to an old building and at the same time give customers convenient access to the quality services they have come to expect at Carolina Alliance. With the remarkable changes happening, it is a



Pictured above is Carolina Alliance Bank staff. Front Row (left to right): Sheree Moats, Client Services Representative; Diane Watkins, Administrative Assistant; and Gwen Gilliard, Teller. Back Row (left to right): Justine Macbeth, Assistant Vice President, Branch Manager; Lois Philyaw, Vice President, Mortgage Lender; and Jack Buice, Executive Vice President, Anderson Market Executive.

great time to be downtown.”

The Anderson staff includes many veteran bankers, who all understand

the Anderson area market. They include: Buice, Assistant Vice President, Branch Manager Justine

Macbeth, Vice President, Mortgage Lender Lois Philyaw, Administrative Assistant Diane Watkins, Customer Service Representative Sheree Moats and Teller Gwen Gilliard.

“Anderson is an important market for Carolina Alliance Bank and this new investment in Anderson will help us to better meet the needs of our growing customer base in this area,” said John Kimberly, Carolina Alliance Bank President and CEO. “Downtown Anderson is growing and we’re excited to be a part of its revitalization process.”

Carolina Alliance Bank, a Division of The Park National Bank, has seven community bank locations in Upstate South Carolina and Western North Carolina. Its primary emphasis is on consumer, private/professional and small to mid-sized business banking.

For additional information about Carolina Alliance please visit www.CarolinaAllianceBank.com.

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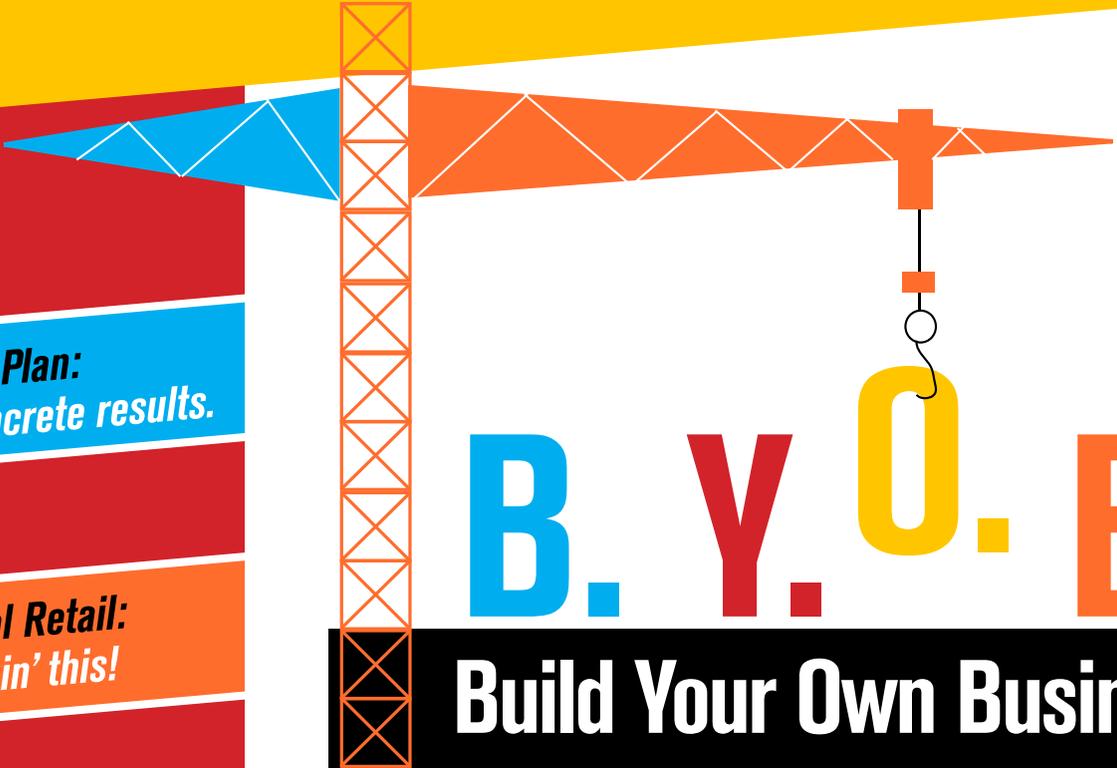
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THE GARDEN SHOP

The cost of care for the million dollar camellia

By Susan Temple

Last winter was a tough year for the camellias. Deer had a feast on them. I know come Labor Day, fence has to go around trees to protect from deer rubbing on them. Quite a few trees have been killed this way. It's small, flexible trees they prefer. Once they get some size, they're generally safe. After several camellias were eaten, leaving only stems, I put fence around them too. It's a laborious process.

Before working at Busby Nursery, I didn't know about the woods in the back. Henry moved tender plants there in winter, stored plants for landscape jobs, and other miscellaneous things. I watched a big balled and burlapped camellia for a long time. I finally asked Henry about it. He said it came from a house that was being torn down on Clemson Boulevard, somewhere along where the Ford place is now, and was going to be planted at his house. I made him aware of how long I had been watching that camellia and that it was declining. I asked him would he sell it to me and he said he would think about. A few months later, the camellia was planted on my land. I didn't even live there yet. The million



SUSAN TEMPLE
master gardener

dollar camellia, as it's known as, took three of us to wrestle it into its new home. It was going to be part of the "entrance to the estate". Yeah right.

I have to admit it's done poorly some years, and in general, has not thrived. It's now being crowded by a dwarf burford holly that's not so dwarf anymore. Million dollar camellia didn't get a fence around it either and the side away from the holly was stripped. I noticed new growth filling the bald side but there was something white hanging from it. It has galls. This is a fungus (*Exobasidium camelliae*) found only on camellias in the Southeast. It makes new growth swell and look weird. The color is very pale yellow but can be pink or sort of red too. It's caused by spores from other plants that spread once the galls bust open. Sasanquas are more prone than japonicas. Sasanquas are across the



Above: Spores from gall fungus.
Right: Camellia leaf gall.



Maybe the holly is part of that problem and it will get pruned back from the camellia. I can't do anything about warm, moist air, which also causes it. It's probably in too much shade too. I didn't know any better back then. I'm also going to rake around it and clean up under it good. While I'm at it, I'm going to cut into the roots of it to see if that won't help it grow better. Maybe the burlap wasn't cut good enough and the roots are girdled. It should be much, much bigger than it is considering it's been about 18 or 19 years. It doesn't bloom much either. I'm going to have to do better for million dollar camellia and get this potential beauty up to par.

Prevention is the best medicine. I've cut all the stems and sealed them in a trash bag. Good air circulation is a big help too.

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

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on the wings of hope

By Kay Willis Burns

Each of us can relate to the life of a butterfly as our life journey takes us through many different changes and challenges. When we embrace those changes, what seemed impossible can be transformed into something beautiful. At The Wings of Hope Butterfly and Dove Release, attendees can embrace those changes and celebrate the lives of family members and friends.

On Sunday, May, 19, at 2 p.m., Hospice of the Upstate will host its 11th annual event with Painted Lady butterflies and white doves in memory of special loved ones who have passed. No prior hospice affiliation is necessary to participate. After a reading and musical selection, attendees will move into the gardens for the release of the birds and butterflies. Smiles, tears, and laughter are likely to fill the gardens as butterflies flutter around and white doves circle over the Rainey Hospice House before heading back home. Sponsored by Anderson Federal Credit Union, Palmetto Insurance, and Piedmont Automotive, The Wings of Hope Butterfly and Dove Release makes for a truly special afternoon.

Hospice of the Upstate is a local non-profit organization that serves approximately 1,000 patients each year and averages 100 patients each day. For more information about how to participate, visit www.hospiceoftheupstate.com or call 864-224-3358.



Trauma and the Brain

By Mary-Catherine McClain Riner

Throughout life, approximately 50% of the population experiences trauma—whether personally, vicariously, or via observational learning. Additionally, we can categorize traumas into “small T’s” that add up and accumulate over time and “big Ts.” Reactions and responses to trauma vary widely, with some individuals developing Post-Traumatic Stress Disorder (PTSD). Trauma changes the brain in complex and in a multitude of ways. Increasing awareness and education in general can help someone cope with trauma and also introduce skills for rewiring and healing the brain following trauma.

Individuals who experience trauma are not “damaged,” “bad,” or “broken.” However, the traumatized brain processes information and functions differently than the non-traumatized



MARY-CATHERINE
McCLAIN RINER

brain. The good news is that the brain is plastic and resilient, and therefore the brain can be changed in response to future experiences and events.

There are three main areas of the brain that are highly impacted by trauma:

- Prefrontal Cortex (Thinking Center: problem solving, planning, decisions; general awareness). This center is under-activated following trauma.
- The Anterior Cingulate Cortex (Emotion Regulation: managing thoughts/emotions). The center is also under-activated following trauma.

• The Amygdala (Fear Center: receives information and activates fear, reactivity, and vigilance). This center is over-activated. This results in individuals experiencing chronic stress, hyper-awareness, insomnia, inattention, irritation, fear, nightmares, emotional instability and panic attacks.

In order to change the brain responses and pathways after trauma, it takes effort, time, patience, and repetition. Essentially, the amygdala learns to relax again, the hippocampus focuses on memory consolidation, and the cortex finds a balance between being reactive and restorative. Gradually, the mind learns to reframe, rewrite, and release the trauma as the brain resets and heals itself. Cognitive behavioral therapy, narrative therapy, biofeedback, and EMDR (eye movement desensitization and reprocessing), and

mindfulness practices are several helpful approaches for treating PTSD.

Lastly, Somatic Therapy is valuable in treating trauma by repairing the relationship between the mind and body. In this approach, individuals work on creating safety/security behaviors, exploring the senses to stay present, processing the trauma, re-setting the nervous system, learning how to tolerate discomfort, and ultimately replacing panic and helpless responses with more positive, empowering responses and behaviors. *Waking the Tiger* and *The Body Keeps Score* are two excellent books that discuss somatic therapy and trauma in general.

Mary-Catherine McClain Riner, Ph.D., Ed.S, M.S., Licensed Psychologist, Riner Counseling, LLC; www.rinercounseling.com; 864.608.0446; www.linkedin.com/in/mcmclain.

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CREATING HOME

PILLOW PLAY

By Amie Speer

Pillows are one of the most important finishing elements in most rooms and a great opportunity to add personality and interest. While coming up with the perfect combination may seem intimidating, there is a pretty straightforward formula to getting a mix that works. Listed below are some guidelines for 'pillow play'.

Begin by developing a color scheme. Pull colors from your rug, other prominent textiles in the room like curtains, or art. Your color scheme can incorporate multiple colors if the room is already saturated or be completely neutral. Then, use different size pillows. The size of your pillows will



Amie Speer



depend on the area that you're planning for, sofa or bed, but in any scenario, you should use a couple of different sizes. For a sofa, for example, a couple of 22" squares, one or two 20" squares and a lumbar is a good size variation. Next, when

selecting the patterns, mix it up. Use large scale pattern, small scale pattern, a stripe or a solid. A multicolored pillow with soft lines or block print will add interest and movement, a stripe or geometric print will give structure and balance and

a solid pillow will give a break from the pattern.

Finally, incorporate interesting textures. Good texture is important for all of the pillows, but most important for the solid. A solid pillow can have as much appeal as a

pattern if it's in a great texture like velvet, linen, faux fur, thick woven wool, hide or adorned with fringe or tassel. Put the larger pillows on the end or in the back, fill in with the smaller pillows, put the lumbar in front and, voila!

If you're feeling bored with your bedroom or living room, pillows are a quick and affordable update. Play around with different options and styles. And as always, if it's not quite right, throw in something unexpected! An offbeat color or something vintage is often just what your design needs. After all, these are only guidelines, and design rules are meant to be broken!

For inspiration, I've put together some different pillow combinations. Contact Amie for more information.

Website: amiespeer.com

Contact: amie@amiespeer.com

IG: [amiespeer_interiordesign](https://www.instagram.com/amiespeer_interiordesign)

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THE SECRET'S IN THE SAUCE

By Ginny Fretwell

Since in 1988, Melvin Mattison has since been in the restaurant business.

He returned home to Honea Path after serving in the U.S. Army — when his military service included culinary training — and began his career. He opened pool halls and nightclubs in the area. His cooking skills led to local event catering.

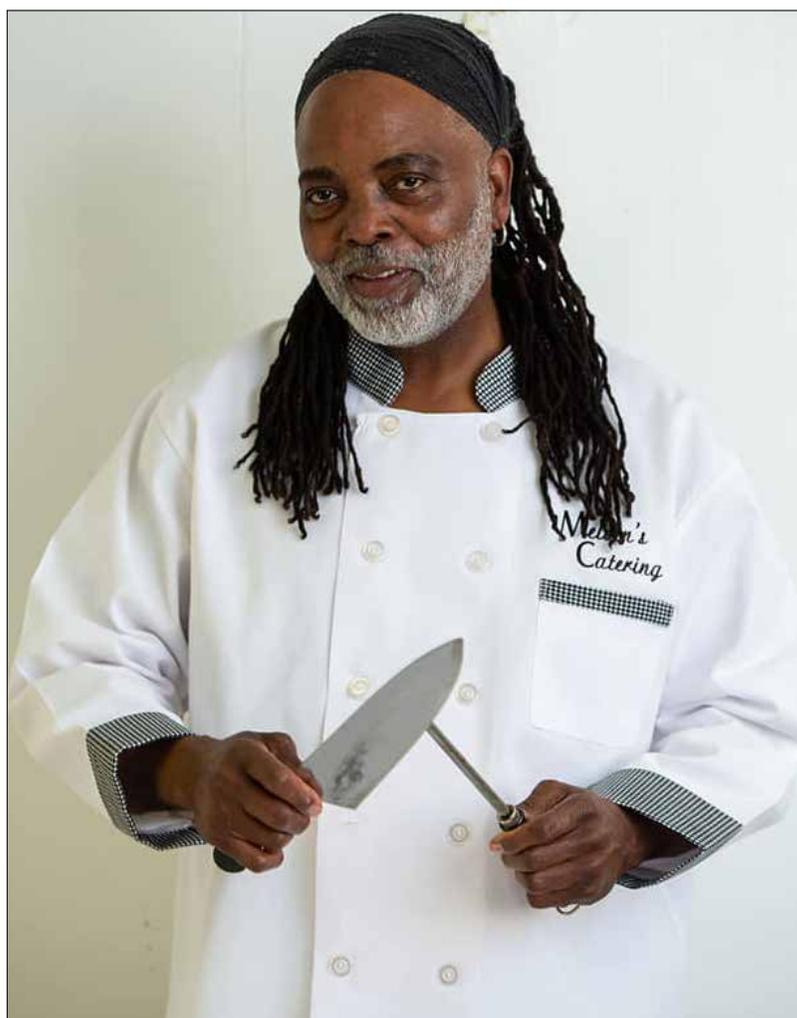
Mattison's mother, Ella Mae Mattison, was a great inspiration to him. She cooked three meals a day, every day, for her family which included 13 children. In her passing, he wanted to memorialize her life by reproducing many of her recipes. The entire family is filled with great cooks.

Mattison has worked in many local restaurants including Morrison's Cafeteria, Brick City Grill, J Peters and Earl Street. Melvin's influence can be tasted in some of the authentic recipes at Earl Street. He can still be spotted there from time to time whenever they need his skills.

Some of his own businesses have included the Vintage Room on South Main, the Barbeque Shack, Smoke Shack and Grits and Gravy at Cobbs Glenn.

Mattison continues to provide meals for special occasions. One of his annual catering events is the city of Anderson's MLK Breakfast at the Civic Center.

His most recent business venture is a new restaurant called Wingin' It, located on the Belton Highway, across from the Nutty Sweet shop. The menu includes wings, brisket, fried livers and gizzards, cheeseburgers and Philly cheese steak



— best Philly in the south! The special is the 5 Dollar Holler which includes 6 boneless wings, fries or fried okra, fried corn and canned soda.

In addition to all of these, Mattison has recently bottled his special sauces, known as Uncle Mel's — a term he is affectionately called by family and friends. The sauces can now be purchased at Wingin' It and also ordered on Amazon.

For those who have sampled any of the great food by Mattison, the sauces now give you a chance to season your own recipes. He said, you can "taste the love."

Sauce flavors now available are: Lemon Pepper, Tiger Sauce, Honey Barbeque, Honey Sriracha.

Uncle Mel's sauces will add just the right flavor to all of your outdoor cooking this summer.

NIBBLE & SIP

Memorial Day is coming: There's a drink for that

By Kim von Keller

There's a reason why we set aside higher-proof beverages during the long, hot months of summer. A day spent sipping bourbon or Scotch can lead



Kim von Keller

you to the doctor's office or the sheriff's office, and either will ruin a party. Instead, we often reach for lighter drinks made with more mixer and less alcohol; think the British and their shandy, a blend of beer and lemonade. So, if you'll be spending your Memorial Day weekend lounging by the pool or boating on Lake Hartwell, remember to pace yourself, drink plenty of water, and try the Tinto de Verano.

I first had the Tinto de Verano, or "red wine of summer," in Seville, where it's served around the clock. And while it looks like sangria, it contains no brandy, making it lighter in body, lower in alcohol, and perfect for a day outdoors. I make these all summer long, and my friends love them, but they're always surprised by the secret ingredient: lemon-lime soda. (There is no gourmet version of the Tinto de Verano.) If you buy the soda in 2-liter bottles, your last drinks will be flat, so go with six-packs of smaller bottles or cans. Mix the soda with an affordable red wine, such as a Garnacha, and make sure that both the wine and the soda are chilled before making the drinks.

And you'll need a lot of energy for all that water skiing and tubing and Marco Polo-ing, so I'd suggest a big batch of crunchy, spicy, and sweet Curried Snack Mix. The heat from the cayenne plays well with the wine. Keep the snack mix in a container with an airtight lid, and bring hand towels and 9-ounce plastic cups for serving. Do not ever put wet hands in my snack mix. I will be watching you.

TINTO DE VERANO

- 1 lemon slice
- 1 orange slice
- ½ cup chilled red wine
- ½ cup chilled lemon-lime soda, such as Sprite

In a large wine glass, combine the lemon and orange slices with the red wine. Add the soda, stir, fill the glass with ice, and serve.

CURRIED SNACK MIX

- 6 c. mixed Chex cereal
 - 1 ½ c. sesame sticks
 - 1 ½ c. thin pretzel sticks
 - 1 c. salted peanuts
 - 1 c. salted cashews
 - ½ stick butter
 - 1 T. soy sauce
 - 2 t. curry powder
 - 1 T. sugar
 - ½ - ¾ t. cayenne
 - ¼ t. salt
 - 1 cup golden raisins, optional
- Preheat oven to 250°.

In a large bowl, toss together the first five ingredients; set aside. In a small saucepan over low heat, melt the butter before adding the soy sauce, curry powder, sugar, cayenne to taste, and salt, mixing well. Drizzle over the cereal mixture and use your hands to toss well. Spread the mixture in a large shallow roasting pan, and bake for an hour. When cooled completely, add raisins, if using, and transfer to an airtight container.

GET TO KNOW

Bobby CLINKSCALES

By Rich Otter

Calvin (Bobby) Woodson Clinkscales was born February 4, 1935, the 10th of 12 children.

Historically, the Clinkscales name goes back to slavery times when ancestors were called the Clinkscales men, or the Clinkscales boys, to identify the owner's workers.

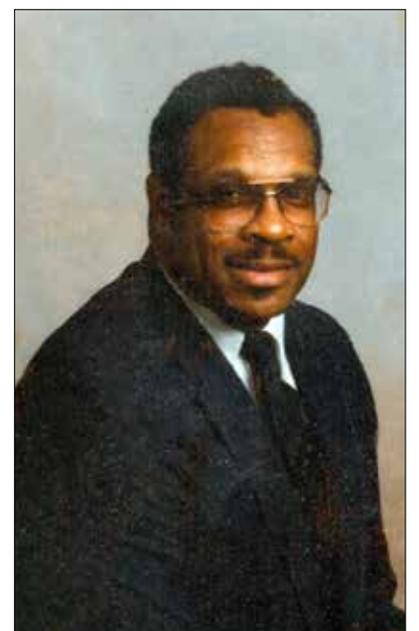
Bobby's father owned his own mules and was a sharecropper but worked as a carpenter's helper while his sons farmed the land. As soon as he was able, Clinkscales was working on the farm with his brothers.

He became the first member of his family to graduate from high school. He couldn't participate in sports until he was in the 11th grade and was making enough money to pay his way in the family. When he made the basketball team, he was able to get tennis shoes and eat a free lunch. He made the football, basketball and baseball teams.

After high school he got a job stocking at Kress' 5 & 10 and then with the Ziegler and Taylor real estate firm doing janitorial work at the Wil-Mary Apartments. He went into the military ahead of being drafted and started playing baseball during basic training. He ended up playing, baseball, football and basketball with service teams, including in Italy and France and even played basketball on a French team with the approval of his commander.

After service, he played baseball in the Western Carolina league. He was the first black player in the league. He received an offer to go on tour with Satchel Page but he had married and his wife was in a family way. He turned it down.

When Mayor Pete Glenn was in office, the city was looking for



black police officers. Calvin (Bobby) Clinkscales became the first black police officer to be hired by the city since Reconstruction. He was joined by Randolph Morris. When interviewed he was asked if he was allowed to arrest white people. He told them he would not have taken the job if he couldn't arrest anyone who had broken the law.

They worked Church Street establishments and when that would quiet down they patrolled throughout the city. He said a fight would break out every 15 minutes on Church Street but they would

try to reason with the combatants and send them home rather than arrest them.

He left the police department when he had an opportunity to be an instructor at the new Wamsutta Plant. He was the first black hired as an instructor.

A city administration in the late 1960s had tried to hire black officers without success. There had been no black officers in the department since Clinkscales and Randolph Morris left. He was finally convinced to return. Ernest Scotland joined him.

The periods when he served on the police department were times of transition. Both the black and white communities had to be met with diplomacy and strength. He bridged the gap by simply doing what was right — calmly, equally and fairly.

He was appointed the city's representative to the Appalachian Council of Governments. The organization approved applications for government funds. He continued representing the City of Anderson with the Council of Governments even after he retired as a police officer.

Clinkscales learned of a possible sales position at Sears Roebuck. He became the only black sales representative on the Sears floor at that time.

After retiring from Sears, Boston Red Sox star Jim Ed Rice told him: "Bobby, you are getting old, you should be playing golf."

Clinkscales said: "Me? I'm not going to hit that little ball." Well, he did — very well, in the same way Bobby Clinkscales did everything else.

Hilarious chapter books focus on a pig named Mercy

By Katie Laughridge

“Mercy” is not just a pig, she’s a porcine wonder! Whether she’s fighting the crimes of Leroy Ninker or trying to drive Mr. Watson’s pink convertible, she’s always getting into some sort of mischief. The adventures of Mercy the Pig are hilarious, exciting, and full of creative drama; and as you’ll soon discover, Mercy will do just about anything for a piece of toast (with a “great deal of butter on it,” of course!).

“Mercy” is a fictional character from the New York Times best-selling book series, “Mercy Watson” by Kate DiCamillo.

There are currently six books in



Katie Laughridge

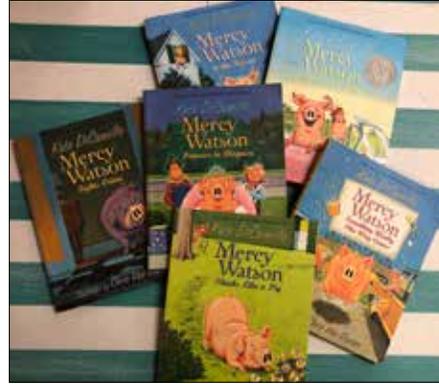
DiCamillo’s “Mercy Watson” series collection, including:

- Mercy Watson to the Rescue
- Mercy Watson Goes for a Ride
- Mercy Watson Fights Crime
- Mercy Watson:

Princess in Disguise

- Mercy Watson Thinks Like a Pig
- Mercy Watson: Something Wonky This Way Comes

Each of these chapter books are



brilliantly adorned with colorful and creative illustrations, and are formatted with larger, easy-to-read print- - making these

stories a perfect choice for preschoolers and beginning readers alike. The adventures of Mercy, Mr. and Mrs. Watson, Eugenia, and Baby Lincoln are sure to keep your family laughing and anticipating the next escapade in DiCamillo’s series!

These award-winning “Mercy Watson” books can be found at the Anderson County Library or at your local bookstore for around twenty dollars per set. I hope you will enjoy reading, listening, and sharing the adventures of Mercy Watson with your own children. Either way, I’m positive you will fall in love with Mercy’s antics — just as we have!



Tiny Tot Triathlon

Anderson Area YMCA

Saturday, June 1, 2019



Bring your ‘tiny tot’ for a morning of kid-friendly triathlon activities. Preschoolers will run 600 feet, bike 1200 feet, and get “wet” in a water feature as they make their way to the finish line where everyone receives a medal.

This unique event is recreational (not competitive) and encourages young kids to get active. Bring a bicycle, tricycle or scooter (with helmet) and wear tennis shoes and comfortable athletic clothing that can get wet at the end. A family member is encouraged to assist their child as they make their way through the course.

Youth Ages 3-6

Check in Time 9:00 a.m.- 10:00 a.m.

Event Time: 9:30 a.m. – 11:00 a.m.

(Groups start every five minutes)

Pre-registration cost (by May 24th): \$15.00 for first child, \$10 for each additional sibling

Late/Day-of Registration: \$20.00 for first child, \$10 for each additional sibling

Cost includes: a t-shirt and medal. *T-shirt guaranteed for pre-registration



BOSCH



Participant’s Name: _____ T-shirt size: YXS YS YM

DOB: _____ Age: _____

Address: _____ City/State/Zip: _____

E-Mail: _____ Phone: _____

Parent’s Name: _____

Parent Signature: _____

Dear Kay, the Genealogist

Dear Kay,

Can you give me some tips for birth-parent searchers? I am adopted and have decided to try and find my mother.

Thank you,
Anonymous

Dear Anonymous,

The following might be a good start for you on this journey:

- Ask any known biological relative(s) to test with the same company you do. Their shared matches can help you connect other matches to the biological parent that you are seeking.

- Expand your search for DNA matches by testing with multiple companies and sharing your raw DNA with every possible database. The book, ‘The Adoptees Guide to DNA Testing’ by Tamar Weinberg could help you use genetic genealogy in your search.

- Follow every research lead. Be patient. Waiting for DNA matches to appear may be your most reliable path to identifying the parent you are searching for.

- Study the trees of your matches for common people and places. While waiting for additional matches, build a tree for your shared matches.

- Wait to reach out to potential birth parents or siblings until you’ve confirmed the relationship as confidently as possible.

- Before contacting these relatives, define what you are looking for. Family health history? Information about the circumstances of your birth? A relationship? Understand that your hopes might not be realized.

- Be sensitive to the feelings and concerns of your existing relatives as you explore new connections with existing ones.

Best of luck to you,
Kay

No matter what they tell you, grad, you're gonna be OK

By Kim von Keller

The month of May is a big deal for two reasons. One, it contains Memorial Day, the unofficial start of summer, and two, it's college graduation season. College graduations are always full of drinking and hugging and more drinking and tears of joys and screams of, "We did it! We did it!" And that's just the parents, although the graduates are usually pretty excited too.

My own graduation was in 19-A-Very-Long-Time-Ago, and the University of South Carolina had scored a major commencement speaker: Walter Cronkite. Cronkite was the anchor of the CBS Evening News for almost 20 years and was often called "The Most Trusted Man in America." (That's a lot to wrap your head around at present, when journalists are being blamed for everything from the Kentucky Derby DQ to the measles epidemic.) As I sat in that huge coliseum, taking in the pomp and pageantry of it all, I was



Kim von Keller

practically giddy as I waited for what I thought would be the most inspirational words I would ever hear, but this is what Cronkite said:

"Members of this graduating class, the United States of America is suffering under difficult economic times, few of you will find jobs, and we're all going to hell in a hand basket." He ended it with his CBS catchphrase, "And that's the way it is."

I paraphrase, obviously, but that was the theme of his address. Talk about letting the air out of your balloon. I would have preferred it if this giant of journalism had just shut up and handed us ACTUAL BALLOONS. So believe me, graduate, I understand the trepidation you feel as you exit that stage and enter the real world. And I want you to know that you're

gonna be okay.

First, if you don't already have a job, you're gonna find one. The daughter of a friend sent out 100 resumes before finding her first job, which turned out to be her dream job. Just don't give up, and if you've moved back home during your job search, remember that it won't kill you to do your own laundry and put a meal on the table before your parents get home.

Next, if you're unsure about what you want to do with your life, that's okay too. Few people retire from their first job. If it doesn't suit your needs, stick it out for a while and then look for a job that will. Over the years, I've known teachers who became business owners, real estate agents who became clergymen, and salespeople who became woodworkers. Heck, if Kim Kardashian can go from whatever she does now to the practice of law, there's a chance that one of you reading this will one day become the President of Everything.

And finally, people have been talking about that hell-filled hand basket since Adam and the incident with the apple. You don't have to be paralyzed by the problems of the whole world. Establish yourself in just a small piece of it, and find people who have your same dreams for the future. It's a lot easier to change things as a group.

So congratulations, graduate. You've got your whole life ahead of you to mess up, make up, and make your mark. So instead of leaving you with more from my commencement speaker, I'll leave you with a few lines from my husband's law school commencement speaker, Fred Rogers:

"It's such a good feeling,
To know you're alive.
It's such a happy feeling;
You're growing inside.
And when you wake up ready to say,
'I think I'll start a snappy new day,'
It's such a good feeling,
A very good feeling."
And that's the way it is.



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COMMUNITY SUPERSTARS

I'd like to give a Gold Star to Brian and Roberta Cothran for providing me first aid following a nasty spill in a parking lot on Friday.

As I was limping to my car to search for something to stop my knee from bleeding, Brian and Roberta pulled up beside me. Brian asked if I was OK, so I told him what happened and he saw my wound.

The two promptly recovered a first aid kit from their vehicle. Roberta cleaned my wound and applied bandages to stop the bleeding.

It sure is nice to have such kind and prepared citizens as Brian and Roberta in our community!

Thanks again, guys!

Bill Thompson



MUSINGS OF AN OLE BALL COACH

A tale of two reunions

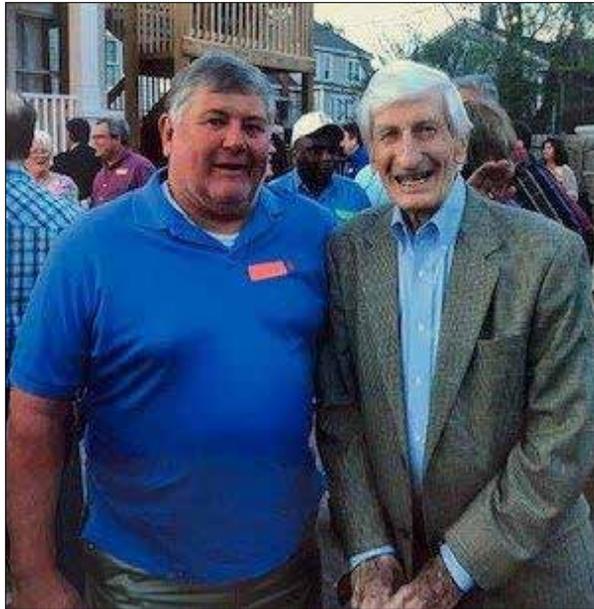


JIM FRASER

It has been my good fortune to have lived long enough and lobbied hard enough to get invited to many high school class reunions. I was at a Hanna 40th recently having finagled an invitation from my publisher, Julie B. Johnson. It was a splendid, well attended affair that was held at the Beehive on North Main. The organizers had the outside courtyard set up with the usual staples of a successful reunion: food, drinks, a D.J. and a dance floor. I was impressed with some of the dance moves of some of the "youngsters" who had not let four decades curb their exuberance for music and dance. Particularly impressive was Dr. Bill Hinnant and his bride of 20 years who were smoothness personified. John Gambrell, Brad Nix and Ralph Little were intent on quenching their thirst and reminiscing in their usual jocular way. The class of 1979 had

its usual share of successes and ultra successes. No failures were present and I always got my share of put downs like, "You taught me something and you did something else like coaching, but what did you say your name was?"

My Hanna reunion classes have run from 1969 thru 1985 and all had the usual distribution of doctors, lawyers, entrepreneurs, etc. What is remarkable about those classes is the inordinate number of educators it produced, especially public school superintendents. Three played football, Tom Wilson of Anderson School District Five, Richard Rosenberger of the Belton-Honea Path area, and Kyle Radford of Boiling Springs in Spartanburg. Burke Royster, of the state's



Coach Jim Fraser, right, is with Brad Nix during a 40th high school class reunion.

largest school district, would have played, but I was able to persuade him that he and Jeff Hazle's job of filming our games was as important as playing. I wish I could have persuaded his dad, who was my leader, to give me a raise. Lee D'Andrea gave us five grads out of those 17 classes who would go on to become school superintendents. Three weeks after

T.L.'s 40th, the L.W. and I attended Aiken High's 55th. Their reunion was a little more formal, more staid than Hanna's. After all, these "youngsters" were born only a year or so after WWII. They were the original baby boomers, their dads having just returned from the sands of Iwo Jima and the Cliffs of Normandy to replenish the earth and begin the Great American Dream.

As a matter of record, one third of this 1964 class had sweat bullets in the jungles of Vietnam.

The Aiken affair was held in Newberry Hall just off the main drag. They, as their Hanna counterparts, had adult beverages rather than hors d'oeuvres and a sit down meal. Speeches rather than dancing, and a 12 till 3:30 luncheon rather than a 7:30 to midnight and beyond affair. The '64 class had more memorabilia and scrapbooks and took less pictures. This class remembered Principal J. O. Willis interrupting a school day to tell them their young President had been murdered. Don't forget the invasion of Elvis and the Beatles.

Back to the speeches. Nick Jeancake, class president, gave the usual greetings and salutations. Rob Johnston spoke on some athletic success we had, and Johnny Gregory, as Student President, recalled some memories.

I waxed a little nostalgic and sentimental.

The classes of '64 and '79. Both dear to my heart, both a part of me it makes you realize how alike we all are. You see them first as fresh-faced 18 year olds and later as 58 and 73 years. They all had their quixotic dreams, their aspirations and goals. Some of them hit their marks and some didn't. To meander around one of these reunions you realize how precious life is and how important relationships are. How vital to our well being and friendships are, and those missed and made dreams. So long live the Class of '64 and '79 and all our classes. They make us realize that the more things change the more they remain the same.

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.

High School ALL-STAR



NORTH SOUTH

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GIRLS 10:30_{AM} • BOYS 12:30_{PM}
June 22 @ T.L. Hanna High School
Kids under 12 in a soccer jersey get in FREE

Funding provided by A-TAX.

\$10
ADMISSION

AU completes humanitarian logistics project

College of Business students at Anderson University recently completed a package race, a humanitarian logistics project that challenged them to find the quickest and most cost-effective way to send supplies to a missionary family in Zambia.

The project is part of a senior-level logistics class, which serves as the capstone course for the Supply Chain Management program. Through approximating costs, facing customs restrictions and budgeting, students gained valuable professional experience while serving missionaries.

"We can do business with a Christian worldview and still be great business people," said Dr. Kimberly Whitehead, a professor of management who created and led the package race.

Dr. Whitehead tasked students with organizing the package race from start to finish. Her fall semester project management class developed the package race, and her spring semester logistics class carried out the plans. In March, the logistics students mailed three boxes of goods including snacks and school supplies to the missionary family, the

McDaniels. The packages were shipped through different carriers and had vastly different routes; the McDaniels family received two packages on March 26 and one on April 2.

Each package cost more than \$500 to ship to Zambia. Dr. Whitehead secured the resources required for the package race through fundraising. Regional businesses graciously funded the package race: Kip and Kim Miller of Eastern Industrial Supplies donated \$1000; ScanSource in Greenville donated \$500; Southeastern Freight Lines

promised \$500; and various individuals donated the balance. With these donations, students completed the package race, which provided a hands-on lesson in logistics.

"It is an opportunity for our students to find out that the world is not always this nice, neat package and how to deal with ambiguity or deal with situations where things don't work out quite as you thought," Dr. Whitehead said. "If they're able to do that here in this low-stakes environment in college and learn some of those coping skills, they will be really good at that when

they go out into the real world."

Anderson University is a selective comprehensive university offering bachelor's, master's and doctoral degrees on campus and online. Anderson is ranked in the top tier of US News and World Report's "Best Regional Universities South," and is on the publication's "Most Innovative;" "Best Value" and "Best Online Programs" lists. Anderson also is ranked a "Best College" among institutions of higher learning in the southeast by The Princeton Review and is a three-time Apple Distinguished School.

VIEW FROM THE STANDS

By Dan Lacobie

Well, here it is already the middle of May and summer time is knocking on the door. This time of year also signals the end of the high school year and the end of senior years.

Around here, high school sports carry a lot of weight and championship teams are not a rarity. For example, the Crescent Tigers varsity boys baseball team from Iva, SC, who deserve the spotlight because they represent the very epitome of what a championship team should be.

"It's been so exciting to see our school and community get behind the success of our student athletes this spring. Seeing the crowds come out and the kids so excited about our success and pulling for one another



Dan Lacobie

is truly what it is all about," says Coach Craft. "We are so thankful for the outstanding coaches and teachers who work to make a difference in the lives of our young people, and greatly appreciate the fans and businesses who have supported our Tigers throughout the year."

The Crescent High baseball team for the first time in school history, after winning their first region championship since 2006, won both district and upper state championships to advance to the state championship. (At press time the team was in competition with Bishop England High for

the title.) Seniors on the team include: Derek Drummond, Jake Lewis, Dawson Merk, Eythan Nubern, Jarrett Oakes and Drew Parnell.

Now not only the guys have a great team, the Crescent Lady Tigers softball team has had many years of success on the diamond and this season was no exception. For the 33rd consecutive year, the girls varsity team has won the region championship. After winning the district title versus Chesnee, it was another advance to the upper state for the Tigers. Traditionally, the ladies in the past have won more than 1,000 games and 19 championships under former coach Gary Adams. But this was the first time in school history that both boys and girls

diamond Tigers have won region and district championships in the same year.

And not to be out done by any means, the school has a very talented boys soccer team as well. The team topped off their season with a trip to Camden High School in the first round of the playoffs and pulled the upset. Then in the second round they came very close to pulling another upset versus highly ranked Emerald High School.

The girls track team's Karra Gurley finished 5th in the AAA state meet in the high jump. Crescent golf team senior member Jaden Carver has qualified for the AAA State Golf Tournament as well.

Congratulations to all of the champions at Crescent High School. Very well done!

HOT HITS

Cardi B comes to town

By Justin Tyme

This isn't the article I thought I would be writing this time. I had planned to be telling you all about the Cardi B concert I had just seen at Williams-Brice Stadium in Columbia. I don't think I need to tell you again how much I adore her.

The show sold out quickly and before I could process that she was coming to the area, the tickets were gone. People think that radio DJs have unlimited access to shows. This is not the way it works. Getting tickets to concerts to give away to radio listeners is hard, but getting tickets for staff is next to impossible.

You can imagine my joy when I got the phone call from my boss that he did in fact secure me a pair of tickets to

her show. I was beyond ecstatic Finding someone to go on such short notice was a problem, especially since the show was on Mother's Day. The first person I asked had family obligations he had to attend. My friends Alicia and Zach both canceled on me just hours after accepting my invitation. Whatever, it didn't matter to me though. I have no problem going to a show by myself.

After a very pleasant brunch at The Galley with my mom and my step father, I changed my outfit and headed towards the venue two hours away. I had made it to Spartanburg when I saw that my gas gauge was very low. As I pulled into the QT, I reached for my wallet but it wasn't in its usual spot. Panic began to set in: When I can't find



Justin Tyme

something important, I become hysterical, often dumping out everything everywhere and searching through the rubble. I knew where my wallet was.

It was home in the pocket of the pants I wore to brunch earlier in the day. I had no ID, no money, and was almost out of fuel. I turned around and drove back to Anderson.

The gas light came on somewhere between Greenville and Spartanburg. How I made it 40 plus miles is beyond me. By the time I got home, got gas and got back on the road, the show had begun. I never made it. Instead, I cried

a little, and then my Google assistant and I had a Cardi B dance party at home in my living room.

My boss is probably going to kill me after all the nagging and texts I sent to him almost daily begging him to try harder to get me tickets. All was not lost though and the tickets did not go to waste thanks to my co-worker Barbie T.

If you're like me, you keep a little cash set aside for an emergency such as not having any gas. I ended up learning a valuable lesson from my traumatic experience here. The emergency cash should be kept in your car, not in your wallet. Emergency cash in your wallet is just cash.

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

Old Historic Mule Barn to get new life

By Kay Willis Burns

A beloved, historic building will receive a new life in the near future. The old Mule Barn in Starr, in the heart of Anderson County, will be rebuilt on the property next to The Bart Garrison Agricultural Museum of South Carolina. This is an exciting project that has been several months in the making.

The Mule Barn Project is a concerted effort by Lake Hartwell Country and The Bart Garrison Agricultural Museum of South Carolina to preserve and protect the historic McGee Mule Barn from Starr, SC.

"One of our missions at Lake Hartwell Country is preserving the past for future generations to enjoy," says



Les McCall, the Executive Director of Lake Hartwell Country. "We are looking forward to showcasing the mastery of this structure

to educate the public on a part of South Carolina's agricultural history."

The barn, built around the turn of the century, is

significant historically and architecturally. Historically, the barn represents the peak of a thriving mule trade that impacted a

great portion of Anderson County until the advent of tractors in post-world War II America. Architecturally, the post-and-beam structure represents a pinnacle of American barn building craftsmanship, with beautiful heart pine beams raised in a towering center aisle. The raised center aisle allowed the body heat from hundreds of mules to rise and escape in the summer months, a technology that makes the barn tolerable, humane, and aesthetically pleasing.

This project is possible due to the generosity of donors. To continue making this a reality for generations to enjoy, please contact Nikki Saylor at: 864-646-3782 or nikki@crownoftthecarolinas.org.

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STOP BY 1638 NORTH MAIN ST., ANDERSON, SC 29621 TO BUY TICKETS OR VISIT KAROLINASBBQANDMARKET.COM

CELEBRATING 90 YEARS OF JAMES "FRANK" REYNOLDS

By Glenda Reynolds

The public is invited to a birthday drop in honoring Frank Reynolds on Saturday June 15th from 2:00 PM til 4:00 PM at Concord Baptist Church gym in Anderson. No gifts please - just hugs and handshakes and maybe a card.

Frank was born in Abbeville in June 1929 to James Daniel Reynolds and Thelma Barton Reynolds. His siblings are his sister Mrs. Mary Ellen Pruitt and the late J.B. Reynolds.

Relatively speaking, Frank was spoiled at an early age because his father had eight sisters and he was the first Reynolds boy.

After graduating from Boys High, Frank was asked to play baseball for Owens Corning Fiberglass and went to work in the Twist & Ply department there. What he thought would be a season turned into a 32 year career and eventually ending up in the Safety and Personnel Department at Owens Corning.

Needless to say, Frank was continuously spoiled as he married the late Miss Kitty Gibbs Reynolds. They raised two beautiful and happy independent children and Frank's pride for them continues to this day. His children, Roger and Kathy, are now married with children and grandchildren of their own. Kitty and Frank attended Southside Baptist Church where they were very active.

Keeping on, which is how some describe Frank.. After his retirement from Owens Corning, Papa Frank served as a bailiff at the Anderson County Courthouse for 15 years. As time passed and Frank and Kitty prepared to celebrate 50 years of marriage, Kitty passed away.

Frank and I married after five years and celebrated our 16th year anniversary in April 2019. Among Frank's children, grandchildren and great grandchildren are also my children Donna, Bill and Karen as well as grandchildren and great grandchildren. They enjoy spending time with Papa Frank.

Frank has a consistent response when asking how he's doing. "Better than I deserve", he says.

We are all so blessed to have him in our lives. But Frank says he's the one who's blessed.

Please RSVP by mail to: Glenda Reynolds, 3300 North Main Street, Suite D, #248, Anderson, SC. 29621. By phone to: (864) 526-8460



Frank Reynolds

The beauty of Do It Yourself products

By Kristine March

The skin is the largest organ on the human body. It's super important to make sure that we're using a good skin regimen every day. What better way than to make our products at home by using easy ingredients that you may



Kristine March

already have in your kitchen. I have a list of amazing little DIY ideas for you to do for skin and hair. These are fun to make and you can whip up some beautiful potions in

no time. It's also a great gift giving idea for friends and family.

The first DIY on my list is rose water. I recently made a batch from the rose bush in my yard. The benefits are incredible. It makes for a great toner, keeps dark circles at bay, moisturizes and is so refreshing. It's especially beneficial for the warmer months. Take the petals from the stem and place



them in lukewarm water. Then make a simmer on the stove, place the petals in the pot for 20 -30 minutes or until the color is gone from them. Strain the

water from the petals in a colander, let it cool, and put the rose water in a jar or small spray bottle. Pop it in the fridge. You can thank me later.

Another simple and cost effective treatment is an at home facial. What I like to use is a lemon honey facemask. Put equal parts lemon and honey in a small bowl. Apply to the face. Let it sit for twenty minutes. Rinse with cold water. You will immediately have an instant glow.

I also love a good hair mask. Coconut oil and olive oil are game changers, if your hair gets dry and you have split ends. I mix two to three tablespoons of both of the oils in a bowl. Apply to my ends and all over my hair. I put my hair in a bun and I leave it in for 20 to 30 minutes. I then rinse it out and shampoo and condition as normal.

If you want to give any of these as presents, buy some fancy little jars and pretty ribbon. Write the ingredients and the way to use it on a card. It's homemade and healthy. I like to try to use all things organic and be more mindful as to what I'm putting on my body. I hope you enjoy these restorative remedies as much as I do. Have a happy and healthy summer.

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