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Support for successful pregnancies

Anderson Pregnancy Care serving local families for more than 30 years

Anderson Pregnancy Care has served families in the Anderson area for over 30 years. As an organization, we focus on partnering alongside women and their families through their pregnancies and through the challenges of parenting. Our goal is to help them see themselves as capable and valuable, but also equip them with tools to be successful.

Anderson Pregnancy Care partners with adoption agencies in the area, and other local support services. By doing so, we hope to provide a great support net-

work for the families we serve. Our fundraising goal this year is to raise funds to expand deeper into the community. Our annual fundraising banquet will be held at The Bleckley Station on September 29th, 2022. Anderson Pregnancy Care is in the beginning stages of

SEE CARE ON PAGE 2

ANDERSON PREGNANCY CARE
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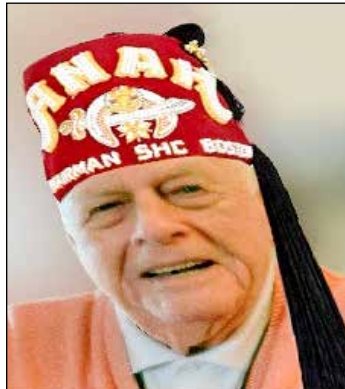
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Senior Solutions celebrates 'Fod' Wright's 99th birthday

On Friday, September 16th the members of Senior Solutions of Anderson celebrated with a "pot luck" lunch/party for LaForest "Fod" Wright, their senior member who became 99 years of age the next day.

Fod served in the US Army and in 1945 was stationed in the Philippine Islands.

He lived in Pittsfield, Maine, during the first part of his life before moving to Florida in retire-



ment, then settling in Anderson approximately 6 years ago. He and his wife Mary were married for 73 years and had 3 children, 10 Grandchildren, 18 Great Grandchildren, and 2 Great Great Grandchildren.

He was a grocer with 2 stores

in Maine. He also became a Shriner some 50 or 60 years ago and played in the Bangor Maine "Anah Shriners" band. He plays 4 different brass instruments as well as piano. During his long tenure with the band he marched with them at a Macy parade and at the 1964 World's Fair in New York.

Fod is a very popular member

of Senior Solutions and during his birthday party, the attendees wore badges with his picture and the words "WE Love You Fod".

He plays cribbage and/or bridge almost every morning at Senior Solutions. Stop by and enjoy a cup of coffee and meet him some morning.

You'll like him immediately.

Care

CONTINUED FROM PAGE 1

launching a mobile service ministry, with the recent purchase of a cargo van!

Services are provided at no cost. Our current services include rapid pregnancy tests, prenatal vitamins and limited ultrasounds. We also have Client Advocates who provide emotional support to both Mom and Dad. Translation services are available to those whose primary language is Spanish.

There are several ways to get involved at Anderson Pregnancy Care. Sign up for our newsletter and follow us on Facebook or Instagram. Both can be found on our website, andersonpregnancycare.org. Or click on the link below to offer a financial donation. We accept used/new baby items, maternity clothing, diapers/wipes, formula and toiletries, for our boutique. Boutique access is offered to clients on an "earn as they learn" basis. We do not accept cribs or used car seats for safety reasons.

Anderson Pregnancy Care wouldn't be where we are today without our donors and volunteers. We are appreciative of all the support we have received in our community and are overwhelmed with gratitude.

At Anderson Pregnancy Care, we believe a better future is possible. Contact us to learn more at info@andersonpregnancycare.org.



<http://ohme.hubpages.com/hub/fall-festival>

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TO SEND INFORMATION

Please make sure photos include the date taken, location and names of people in the photos. If photos are submitted via email, make sure they are a minimum of 300 dpi and saved as a JPEG file. If photos are mailed, we cannot guarantee the photo will be returned. The editor of The Electric City News will make your article/story grammatically correct without altering its content. The publishers of The Electric City News reserve the right to withhold inappropriate content or photos.



ANDERSON

FARM TO TABLE

A local food + wine celebration


JOIN US FOR GOOD FOOD, WINE AND FRIENDS!

Anderson Farm to Table is a community gathering and event that celebrates local farms and restaurants coming together to create spectacular dishes. Eat fresh, local specials from downtown restaurants while sipping on wine and gathering with friends. We can't wait to welcome you to the new Anderson Farm to Table!

TUESDAY, OCTOBER 11TH, 6-9PM

Church Street Heritage Plaza
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PARTICIPATING RESTAURANTS



Carolina Bauernhaus Brewery & Winery
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Earle Street Kitchen & Bar
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Maki Sushi Bar & Bistro
McGee's Scot-Irish Pub
Restaurant 151 at The Bleckley
Shucks Oyster Bar and Restaurant
Sullivan's Metropolitan Grill
Taco Loco
The Fickle Palate at Electric City Brewing Co.
The Local Uptown



TICKET COSTS

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6 Tastings for \$14

WINE

2 oz. Tasting for \$1
Alcohol Wristband \$1



Food tasting tickets can be purchased online at
DowntownAndersonSC.com

Alcohol wristbands and wine tasting tickets
can be purchased at the event upon arrival.

On October 10, Kids Stuff Academy 3 opens its doors

Anderson, SC — Marilyn Nelson, Owner/Founder of Anderson Prep & Kids Stuff Academy, is opening her newest Preschool location in Anderson County.

Marilyn Nelson has resided in the Upstate with her family for almost two decades. After struggling to find a suitable preschool for her daughter in the Anderson area, Marilyn decided to create one herself. She incepted Anderson Prep Preschool in 2011 with the goal of developing a safe, loving, and Christian environment for children to grow and flourish. Proving to be a massive success, Marilyn set her sights on growing her impact with the youth by



purchasing another Upstate preschool with locations in both Anderson and Clemson; the Kids Stuff Academy (KSA).

Marilyn believes her God-given purpose is to continue expanding her mission into other locations within Anderson and Pickens County. Now, on October 10th, Marilyn is continuing her purpose and opening another Kids Stuff Academy in the Anderson area.

Her goal is to fill the need for high-quality, Christian-based preschools in the Anderson community and beyond.

Head over to her website, kidsstuffacademy.us, for information on enrollment, curriculum, and more!

FALL INTO FUN

Believe it or not, the seasons are changing and with that brings new and exciting adventures. Personally, I'm excited about bonfires, roasting marshmallows, carving pumpkins, and being chilly for a change. Below you will find some fun ways to welcome fall with your family:



Katie Laughridge

- Books to read:
- ♦ "There Was An Old Lady Who Swallowed Some Leaves" by Lucille Colandro
 - ♦ "Pumpkin Jack" by Will Hubbell
 - ♦ "The Little Old Lady Who Wasn't Afraid of Anything" by Linda Williams
 - ♦ "We're Going on a

Leaf Hunt" by Steve Metzger

- ♦ "Pete the Cat: Trick or Pete" By James and Kimberly Dean
- ♦ "Room on the Broom" by Julia Donaldson
- ♦ "Peek-a-Flap Boo" by Rosa Von Feder
- ♦ "Touch and Feel Fall" by Scholastic

Places to visit:

- ♦ Sky Top Orchard
- ♦ Justus Orchard
- ♦ Callaham Orchard
- ♦ Denver Downs
- ♦ Trinity United Methodist Church's Pumpkin Patch

Activities to do:

- ♦ Make homemade apple pie and applesauce

- ♦ Build a scarecrow stuffed with newspaper to sit in your front porch rocking chair
- ♦ Make a leaf pile and jump into it
- ♦ Create leaf rubbings (place a leaf under a piece of white paper and color on top of it)
- ♦ Make apple stamps (cut an apple in half, dip it in paint, and stamp it onto a piece of paper)
- ♦ Stuff leaves in bags and decorate them like a pumpkin
- ♦ Play "I spy" during a nature walk
- ♦ Collect and identify leaves; make a leaf collection and press leaves
- ♦ Toast pumpkin seeds from your carved pumpkin
- ♦ Decorate a pumpkin with paint, markers, and/or stickers
- ♦ Carve a pumpkin
- ♦ Collect acorns and make faces on them
- ♦ Coordinate family Halloween costumes
- ♦ Go on a color walk collecting outside treasures that are yellow, orange, red, or brown
- ♦ Dress each other up as toilet paper mummies
- ♦ Play your own game of flag football in the yard
- ♦ Use white tissues, a black marker, and rubber bands to make miniature ghosts

Whatever you choose to do, the fall season is sure to provide fun and adventure for your entire family. Engaging in fun activities together as a family is an excellent way to create traditions, help your child build important background knowledge, and expose them to new vocabulary.

Here's to a brand-new season! -Katie

THE TRICK TO AGING GRACEFULLY IS TO ENJOY IT!



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AnMed earns redesignation of Magnet recognition

Anderson, S.C. – AnMed recently re-attained Magnet recognition, a testament to its continued dedication to high-quality nursing practice. Magnet recognition is determined by the American Nurses Credentialing Center's (ANCC) Magnet Recognition Program, which ensures that rigorous standards for nursing excellence are met. This credential is the highest national honor for professional nursing practice.

Having maintained Magnet recognition since 2012, is a great achievement for AnMed, as it continues to proudly belong to the global community of Magnet-recognized organizations. Just 591 U.S. health care organizations out of more than 6,000 U.S. hospitals have achieved Magnet recognition, and only eight in South Carolina.

Magnet recognition is a tremendous honor and reflects the excellent standard of practice that our nurses exemplify for our patients and our community," said Shaunda Trotter, AnMed's VP, Patient Care Services and Chief Nursing Officer. "Achieving Magnet reinforces the skills, knowledge, innovation and leadership that AnMed nurses demonstrate. It's also the tangible evidence of our nurses'



commitment to providing excellent care to our patients. I am incredibly proud of not only what our nurses do every day, but how we continued to provide the highest standard of excellent care during such a pivotal time."

To achieve Magnet recognition, organizations must pass a rigorous and lengthy process that demands widespread participation from leadership and staff. The process begins with the submission of an electronic application, followed by written documentation

demonstrating qualitative and quantitative evidence regarding patient care and outcomes. If scores from the written documentation fall within a range of excellence, an on-site visit will occur to thoroughly assess the applicant. After this rigorous on-site review process, the Commission on Magnet will review the completed appraisal report and vote to determine whether Magnet recognition will be granted.

In particular, the Magnet model is designed to provide a framework for nursing

practice, research, and measurement of outcomes. Through this framework, ANCC can assess applicants across a number of components and dimensions to gauge an organization's nursing excellence.

The foundation of this model is composed of various elements deemed essential to delivering superior patient care. These include the quality of nursing leadership and coordination and collaboration across specialties, as well as processes for measuring and improving the quality and delivery of care.

AnMed is a 648-bed, not-for-profit health system serving the Upstate and northeast Georgia. The system is anchored by AnMed Health Medical Center, a 461-bed acute care hospital that has earned the prestigious Magnet designation. The four-hospital system includes AnMed Health Women's and Children's Hospital, AnMed Health Rehabilitation Hospital and AnMed Health Cannon in Pickens, S.C. With more than 400 physicians and 3,700 employees, AnMed Health is one of Anderson County's largest employers. Learn more about AnMed at www.AnMed.org.

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THE LION NECKLACE

BY JULIE WILSON MCCLELLAN

Recently I had the joy of meeting up with an angel on earth for the second time.

Let me start at the beginning. Almost 20 years ago, my family lost our home in the mountains of North Carolina to fire. All we had were the clothes on our backs and the shoes on our feet. Needless to say, we were devastated.

We stayed in a hotel until we could re-group and figure out our next steps, and deal with the fire insurance company, etc.

Being a person that has always loved jewelry, it was especially hard to have lost my college ring, my mother's rings, necklaces that I treasured and an assortment of earrings, and bracelets. Most of these pieces had some kind of story behind them.

About two days after the fire which was in October of 2003, I had come down the mountain to a local store in Anderson to get some basic things such as sheets, towels,

and other household necessities.

As I was in line, checking out, I noticed a beautiful lady in front of me. I thought I recognized her but wasn't sure.

I remember thinking that looks like Gloria Edwards but I only knew that - from seeing her at the theatre and going in Belk Department Store. We had never met but I thought I recognized her.

She and I began to chat as she was ahead of me in the checkout line in the store.

I could not help but notice her beautiful lion's head necklace she was wearing. She and the necklace were both stunning. I told her how beautiful the necklace was. She thanked me and went on out.

As I was paying, she reappeared and said, "I feel like you are supposed to have this necklace."

She had no clue what I had been through, so the joy and tears flowed when I explained our circumstances. I told her how I had lost all my jewelry in the fire, and that she would never know what that necklace

would mean to me or how it would be treasured.

Throughout the years, anytime I see that necklace or wear it, I have always blinked back a tear, remembering that day. That act of kindness touched me deeply. It made me so much more aware of how we so often don't have a clue what the person right behind us might be going through. It also made me want to do more for others.

A few weeks ago, I had the joy of re-connecting with my lovely friend, Ginny Bailes Fretwell.

Somehow, the story of that day came up and I shared with Ginny all about the beautiful necklace. I told her I was pretty sure it was Gloria Edwards who had given it to me. Ginny has been a lifelong friend with Gloria and her family. She promised to take me to see Gloria. And so, we did.

The smile on Gloria's face as we recently went to visit her at The Garden House was almost as dazzling as the necklace itself. She clapped and squealed and we



Julie Wilson McClellan and Gloria Edwards

hugged and hugged. I told her once again "my story."

It was a day I will never forget. Almost 20 years later, that necklace is more priceless to me than ever.

In a day and time when there is so much focus on negativity, may this be a loving reminder that acts of kindness always, always are treasured.




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Yoga in the Park



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Everybody's favorite vegetable is always in season

One of my favorite websites to visit is certifiedsc.com. Sponsored by the South Carolina Department of Agriculture, Certified South Carolina can help you find the farmers market nearest you, identify its member producers and retailers, and even let you know what kinds of products are made in our state, from bread and butter to beer and peanuts.



Kim von Keller

My favorite part of the site is called What's In Season. You can filter your search by the month so that you know what is fresh at different times during the year. In April, for example, we can look forward to asparagus, strawberries, and sugar

snap peas. As we move into October, we'll find things like apples, okra, kale, and kohlrabi. I've looked at the pages for every month, though, and there's one thing I can't find:

Macaroni and cheese.

When I was growing up, macaroni and cheese was my mother's family's favorite food, and they called it a vegetable. (This was long before it started appearing on menus as a side dish, which, along with foam, sous vide, and a la minute, is restaurant language for "over-priced.") Whether the entree was beef, ham, or turkey, macaroni and cheese was served with other things they called vegetables, like dressing with gravy and rice with gravy. Collectively, I think my maternal line skipped whatever science class included the study of botany.

While the meal I describe is common in the South, I was 15 before I realized that

not everyone in America eats like this. I was invited to have Sunday lunch at the home of a friend who was from north of Anderson. I can't say "The North" because her family was from Maryland, which is technically a Mid-Atlantic state. Accompanying the roast was fresh broccoli, which had been steamed and buttered and sprinkled with Old Bay Seasoning because they were from Maryland, where everything is sprinkled with Old Bay Seasoning. When I went home and told my mom how much I had enjoyed it, she looked at me as if her baby had been replaced with one of those pod people look-alikes from the sci-fi movies.

As an adult, I expanded my dietary horizons when my waistline began to expand. When Weight Watchers said I could eat as many Brussels sprouts as I wanted, they became a dinner staple, along with things like spaghetti squash, cauliflower, snow peas, arugula, and celeriac. Are any of them as tasty

as a bubbling 13x9 casserole full of noodles and cheddar? No, but they're delicious in their own ways, I don't need chewable vitamins, and I can wear pants with zippers.

Lest I get hate emails from lovers of comfort food, grandmas, and The South, I'm not complaining about those meals from long ago. My family's Sunday lunches and holiday dinners were fabulous, and my sister and I loved those occasions when the whole family got together. Down to the iced tea and the biscuits, everything was homemade by my grandmother and her sisters, and that is something that I definitely replicate today. On those occasions that I make macaroni and cheese, I still use their recipe. I even have the Pyrex casserole dish my grandmother used, and I pile the top high with sharp cheddar cheese. I still don't consider it a vegetable, but if I'm wrong and you happen to see a seed packet at a garden store, pick one up for me. I'll get my tiller ready.

NIBBLE & SIP

How to 'produce' a delicious drink

BY KIM VON KELLER

As much as I like fresh produce, I have to admit that it usually finds its way into my cocktails in the form of fruit. Fresh berries and citrus are mainstays at our house; brunch's favorite drink, the Bloody Mary, is based on tomato, which is considered a fruit, not a vegetable. Even the olives in a martini are classified as fruit. So I turned to the juice section of my grocery store to make a truly veg-based cocktail.

The 20/20 is a Sip based on carrot juice. Luckily, you don't need a juicer, as carrot juice is now regularly available in most grocery stores. The sweetness of the carrot is balanced with the ginger beer and lime, and its low alcohol content will leave your vision intact. Look for carrot juice in your supermarket near the refrigerated orange juice.

And what Nibble is better with carrots than Homemade Ranch Dip? This is my adaptation of a recipe by Ree Drummond, aka The Pioneer Woman. Technically a salad dressing, by using less buttermilk, you'll find it's perfect with a thick-cut potato chip.

The 20/20

1 oz. vodka
2 oz. carrot juice
2 oz. orange juice, fresh or not from concentrate
¼ oz. fresh lime juice
¾ oz. ginger beer

In a cocktail shaker, combine the vodka, carrot juice, orange juice, and lime juice. Fill the shaker with ice and shake vigorously until thoroughly chilled. Strain into a rocks glass, top with ginger beer, stir gently, and fill with fresh ice. Serves 1.

Homemade Ranch Dip

2 cloves garlic, chopped
¼ t. salt
1 c. mayonnaise (I like Duke's.)
½ c. sour cream
1 ½ t. Worcestershire sauce
1 ½ t. hot sauce (I like Tabasco.)
½ t. white vinegar
¼ c. fresh parsley, finely chopped
¼ c. fresh dill, finely chopped
3 T. fresh chives, thinly sliced
¼ c. full-fat buttermilk (I like Marburger.)
additional salt, to taste
sturdy potato chips (I like Kettle Brand Krinkle-Cut Salt and Fresh Ground Pepper flavor.)

Place the garlic and salt in a mortar. Using a pestle, grind the garlic and salt to a paste, then scrape the mixture into a medium mixing bowl. Add the mayonnaise, sour cream, Worcestershire sauce, hot sauce, vinegar, parsley, dill, and chives, and whisk until the mixture is smooth. Slowly whisk in the buttermilk, cover the bowl, and refrigerate until chilled. Before serving, season to taste and serve with chips. Serves 8.

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THE GARDEN SHOP

Life interrupted and enjoying the views



**SUSAN
TEMPLE**
master
gardener

It turned out to be a jinx in issue before last when hophornbeam copperleaf was mentioned as being used for wounds. My ability to break things in the most inopportune ways happened to myself this time. Just in time for wonderful fall weather, my first time volunteering for SC Botanical Garden's plant sale, and many other things planned, I sit with 10 stitches in my fractured big toe with a toenail that had to be reset and sewn back into place. Beware where your feet are when opening a door, particularly a heavy metal commercial door with only raw metal edges. And no, I did not treat myself with weeds. A trip to the emergency department, trips to orthopedic, and medicines from a pharmacy have been the method of care.

Therefore, garden life these days is appreciating views from the house and



A lot of front porch sittin'

porches. Such is taken into a bit of consideration when planting. Thought has been given to putting a few things close to the house, supposedly for when I'm an old woman and can't access all parts of my place. At least I can pick beauty berries to bring from the bush planted right next to the front porch. Assorted perennials and annuals along the sidewalks make for easy access. The house was built with old age in mind, before zero entry houses of today. Builder was told preferably no step, absolutely no more than one. I have one. Who knew this would be important so soon.

However, always trying to stay on the sunny side of the street, these

days have given me a chance to sit and enjoy the views. Paul James "The Gardener Guy," who used to be on HGTV (back when they had true gardening shows) said take time to enjoy your garden, it's not always about working in it. While sitting on the front porch, it's rewarding what I've seen. Hummingbirds have literally flown right up to me. I see and hear them when working in the yard but seldom have they looked me right in eye. Birds are everywhere. This would be a good time to learn what more of them are. Grandmother Cooley would've certainly told me I should know all their names. She would have. It's nice to be able to see the

whole front garden from one spot. Glad I never planted in garden rooms. Cockscomb (*Celosia*) seeds have washed down close to the sidewalks. Each year as they go to seed, I take them to the upper edge of the garden to start them over. Watermelon salvia is in full bloom again. Bright red blooms are a favorite of hummingbirds and the blooms show up from a distance. Fireworks golden rod has planted itself throughout the garden. It mixes well with red salvia and deer leave both alone. Birds seem to enjoy the golden rod seeds. Hardy ageratum (*Conoclinium coelestinum*) is beginning to bloom. The purple flowers make a nice show mixed in with other

fall colors. It can be a garden floozy though. I never know where it will come up. Deer pass it by too so it's left to pretty much do its thing. Spider lilies (*Lycoris radiata*) are in full bloom. These are a fall favorite and their unique red blooms stand out. A love/hate relationship may be worse next year — morning glories are blooming and will go to seed before I'm back to pulling weeds. But the blue flowers are pretty and hummingbirds seem to like them too. The pasture is beginning to turn amber and golden. I love the watch it, and other ornamental grasses, sway in the breeze. The sun shining on my poor ol' propped up too feels good too.

Views from the screen porch are much more subdued. Nothing much is blooming now. It's mostly shades of green from evergreen shrubs. A big patch of ageratum blooming has broken growth records. It planted itself among azaleas and is about four feet tall. This view lets me enjoy my comfy ol' couch, listen to the wind blow through the woods, anticipate when camellias start blooming and when I can walk up to them to enjoy their blooms.

Time to pull out the fall fashion



Fall is officially here and so are all the parties and events. Summer was a time of reflection and a time to be a little bit more relaxed and laid back. Now the party seasons are in full swing. I don't know about you, but my calendar has already been full.



Kristine March

Just this week I have had an event to go to almost every day and night and it can become exhausting. Then there's always that question, what am I going to wear? Sometimes I'm a repeat offender, but I switch it with different jewelry and style it with a blazer. Oftentimes I go to anything black in my closet because I can pair it with random things in my wardrobe and different accessories. And hey, let's be real, black is always flattering and easy to wear. But then there are those events where you need to have a certain dress or a certain look. That's when it certainly becomes more complicated and stressful. I get flustered and that's when

you should just go completely into an effortless mode. Just pick all one color and pop it with something bold. Or just do a lot of gold jewelry and a plain button-down shirt with a cute pair of jeans and a red pair of heels or booties. Save yourself from a fashion meltdown and go cool, calm and collected.

I also like to have a few outfits that are hung up in my closet that I know I can just pull and pop on in a matter of minutes that are readily available. And like I always say you can mix a little bit of summer with a little bit of fall and make it look really fresh because in all honestly it doesn't get really cold until November in the south. So never be afraid to mix and match fabrics. For example, if you have a really beautiful breezy skirt, you can always put a sweater on top of it. Maybe add a tan or jade colored sweater or something on the neutral side. If the sweater is too bulky, rubber band each side into a small knot and tuck it under. If the skirt has slits at the side, pair it with a really beautiful pair of boots. Voila, you're good to go. I'm always guilty of thinking I need something new for an event

when I have so many things that I can pull from my closet. It's fun and rewarding when you've become really creative with an outfit. Especially if someone compliments your uniqueness and the best thing is you save money. So don't be afraid to get funky and create something that you normally wouldn't put together. You could probably pull five new outfits from your closet that you didn't even know you had just by getting a little bit more comfortable with your artsy side.

If you think about it, fashion is like walking art. All you need to go with it, is some confidence and then you own the room. Always remember to bring a beautiful bottle of bubbly or wine to a dinner party as well. Instead of going out and buying packaging or gift bags and bows, all you need to do is get a really cool oversized vintage scarf and tie the wine like you were wrapping a gift. Then the hostess gets to keep the beautiful vintage scarf too. Now you also have a hostess gift to boot. These are just some fun ideas to save you time during these busy seasons. Remember to make the sidewalk your runway, and kindness always matters. Cheers!



— Presents —



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A soda can tab for a bill

BY ANN BAILES
annbailes@bellsouth.net

Okay, y'all, you'd better hang on for this one. This bird looks like a chicken, swims like a duck, and walks on top of floating vegetation. It is solid black (except for a white "racing stripe" down its side) and has huge chicken-like feet with very long yellow toes. Oh, and it has a bill that looks like a bright red pull-tab from off of a soda can. No joke. It's called a common gallinule, and in appearance it's anything but common.

When I first saw this unusual specimen, it was swimming away from me, and I didn't really notice it because it was solid black. And then it turned around and faced me. Wow - that fire-truck red bill was like a blinding beacon.

What appears to be a bill that

extends up the head is actually a bright red shield above a yellow bill. That shield is part of the anatomy of several bird species which helps the gallinule in protection and, somehow, mate identification. (That explanation is above my pay grade.) It extends partway up the gallinule's forehead, which is how it is obvious that it is more than just a bill. And it really does look like a pull tab.

Common gallinules are rarely seen in the upstate; however, they are easily found in marshes on and near the coast. We've observed the common gallinule (previously called the common moorhen) several times at Huntington Beach State Park in Murrells Inlet. It's seen in marshes all along the southeast, as well as further north and south (all the way to South America) and though it

migrates slightly away from colder regions in the north, it is found year-round on the Carolina coast.

The gallinule makes noises similar to the birds we call marsh hens, because both are in the class of birds called rails. It makes squawking sounds as it peeks in and out of vegetation in the marsh. It swims well even though those long chicken-like toes don't have webbing. And it can easily walk in the mud or any vegetation on or near the surface, always staying near water.

Hawaiian mythology says that a subspecies of the common gallinule brought fire to humans, and its forehead was scorched in the process. That's a good story, even if it doesn't explain the pull tab connection. But we'll stick with that colorful explanation of this unique bird!

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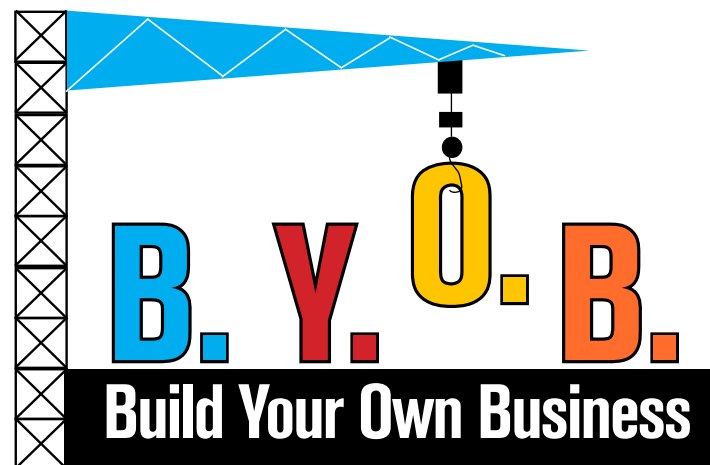
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The spark of Anderson County's journalism tradition

BY RICH OTTER

Although a tea party was held in his honor in Boston in 1773, English King George III was not exactly a favorite of most residents of the American Colonies in the late 1700s. But, thanks in part to George, we acquired the first journalist to find a home in the upstate South Carolina backcountry that was later to become Anderson County.

John Miller began his career in London as a printer but became involved in a bit of a scrape through the London Evening Post, in which he had a partial ownership, when it printed a number of epistles known as the "Janius Letters" attacking corruption in the English government. The letters were reasonably well received by the English populous but not by George III and his associates.

The South Carolina Encyclopedia rather tersely reports that "Miller was charged with libel several times and imprisoned for six months," and that he "immigrated to Philadelphia where he was invited to Charleston to become South Carolina's state printer."

That concise history gave as a reference Anderson author Beth Ann Klosky's publication *The Pendleton Legacy* but failed to explain, as was done in some detail by Klosky, that after the first libel charge determined a party guilty of printing such letters, the jury made no finding with regard to actual libel. Virginia Suzanne Slater in a thesis for Texas Tech University summed it up as the offense was found to be "guilty of printing and publishing only."

Klosky reported, however, Miller was later imprisoned by George III for a paragraph the King claimed untrue about a Russian ambassador. These days one can hardly imagine any allegation against a Russian official as being considered untrue, but it then resulted in Miller being sentenced to a year in prison.

After an English ministry adversarial to Miller was ousted, Miller, having then served only six months in the calaboose, was released. Beth Ann Klosky further reported that Miller was not "banished from England or had come to America as a refugee to escape persecution for publication of the Janius Letters. He actually remained in England for eleven more years after the famous libel trial." She said he was "disgusted over the tyranny and corruption encountered in his homeland" and came to America "considering going into agriculture."

In Philadelphia he was invited to come to Charleston by representatives to the Continental Congress he encountered.

After arriving in Charleston and following the evacuation of British forces, Miller founded a newspaper, the South-Carolina Gazette and General Advertiser, that was first published two to four times a week and then became the state's first daily in 1785. Following his desire to get into agriculture, however, about a year later he headed to the upstate South Carolina wilderness that later

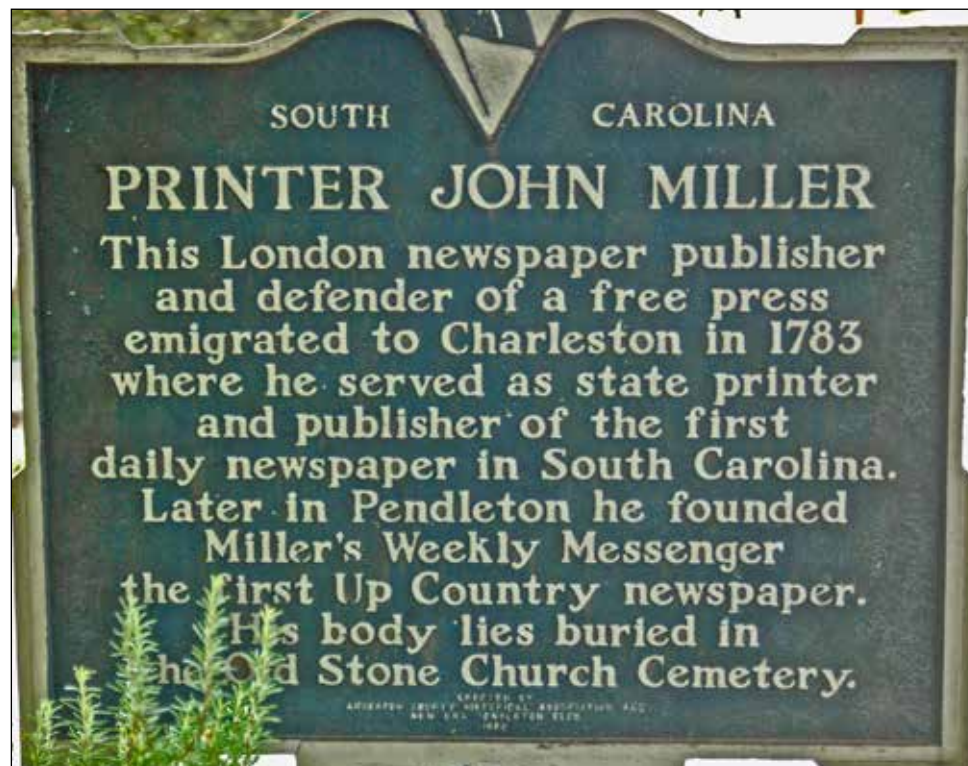


King George III

became the Pendleton District (from which Anderson County subsequently sprouted) where he was granted 640 acres. He had then been joined by his wife and seven children. In 1790, John Miller became Pendleton's Clerk of Court.

Presumably he satisfied his agricultural ambitions (or had found a use for his seven children on the farm) as in 1795 he began publishing Miller's Weekly Messenger, then the westernmost newspaper in the state. It would satisfy the needs of folks who were establishing retreats in the village of Pendleton away from the torrid and malarial summer lowlands. During the same year he passed away.

John Miller, Jr., whom the South Carolina Encyclopedia reports became known as John Miller, Sr., continued the publication. The paper's name was changed in 1812 to the Pendleton Messenger. In 1826 John Miller, Sr. (a/k/a Jr.) passed away and Dr. Frederick Symmes, a Pendleton physician and writer, took over as publisher. He ran the paper for some 20 years followed by Burt & Thompson and thereafter the paper was moved to Hartwell and published as the



A historical marker commemorates printer John Miller's connections to the Anderson area

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FROM THE SHELF

Just Like Home

by Sarah Gailey

Alright y'all. Batten down your brooms and secure your hats because it's spooky season and I'm coming in hot with what I think is my first true 'horror' review for the year.



Sara Leady

I'm trying to even think about what drew me to reading *Just Like Home* by Sarah Gailey as I've never read their work before, and I had no clue what the book was even about. My best guess is my habit to judge a book by its cover, which considering the cover maybe I should call my therapist... The house dripping in blood should be a pretty good indicator as to the content of the book, but the pink offsets it enough that I wasn't thinking it would be actual horror. Gailey eases you into the story and gradually builds the tension, letting the horror slowly sink its teeth into you until it's too late to turn

away. You're just stuck there, paralyzed until the finish. It's SO good.

Just Like Home starts with Vera Crowder (of the infamous Crowder family) coming home for the first time since her mom kicked her out when she was eighteen. Vera receives a phone call from her mother, where Daphne (mother), tells her that she's dying, and Vera needs to come home and sort out the details. Vera comes home to find that her mother has not only been selling admittance to the house of horrors for the walk through experience, but has gone so far as to rent out the garden shed (now a basic studio apartment) to James Duvall, an artist claiming to work with the "spirit" of the home to paint the true story of Vera's father, an incredibly famous serial killer.

Sounds intense? It gets better. The narrative swaps between flashbacks to Vera's childhood leading up to her father's arrest, and the present day as Vera cleans out the house, unearthing even more secrets. As Vera cleans more of the story for why Vera and her mother are so estranged slowly unravels. Part of this unraveling comes from slips of her father's journal, which Vera swears she hid years ago, start to pop up in



unexpected places. Between the hidden journal excerpts and odd noises in the night, Vera begins to wonder if the house might be haunted, or if James, the painter, knows more of the history of what happened in the house than he's letting on. Or is James intentionally terrorizing Vera by moving furniture and leaving specific journal excerpts that could infer Vera knew about the murders all along? The questions are endless,

and the answers are far from comforting.

One of the things that makes this novel so good is the way that Gailey builds tension. If you look at the classification you see 'horror' listed, but you don't actually start to feel like you're reading anything more than an intense thriller 'till you're too far into it to let it go. They do this through giving you just enough information between the flashbacks and discoveries in the house, that you gradually realize you have even less information than you started with. This allows for the horror elements to sort of slip in unnoticed. Gailey also brings in what feels like an unreliable narrator, but Vera isn't actually that unreliable, she's just careful with her thoughts and words. Vera never tells you her father being a serial killer was a surprise, so as you learn how much she knows, it's not unreliable, rather just vague. Vera's vagueness in all her narrative, both present and past, just adds to the building tension.

I don't often wish for screen adaptations of books, but IF they did, I'd actually watch this one and I absolutely refuse horror movies (despite my proclivity for reading it). I imagine it'd be a touch of *Stranger Things* (that style of growing insidious creepiness), with a smattering of *The Haunting of Hill House* (at least from what I know of the movie since I'm too chicken to watch it). *Just Like Home* is definitely one to pick up this October if you're looking to lean into the chilly eerie fall vibes.



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MY WIFE CAN'T COOK

I love to cook, I always have. I guess I learned from watching my mother and grandmother make a kitchen come alive with the smells and taste of home-cooked goodies made from scratch.

I can bake loaves of bread and cookies, and perfect biscuits that make the butter jealous. Bojangles, Popeyes, Zaxbys, and the Colonel can't get close to my fried chicken, there's just too much love and attention in my recipe for them to compete. I once opened my freezer and saw my homemade vegetable soup fighting my homemade chili over which would be picked for the cornbread I'd just baked.

Now we get to my dear wife and the reason for the title above. Bless her heart, when we were first married thirty-six years ago, she tried to please me with her kitchen skills. I really tried to strangle my taste buds and smile. This worked a few times until the meal made it to my stomach and the smile went away. There was the time I came home to a wonderful fried chicken dinner. The chicken was a beautiful golden brown, looked delicious, and I told her so. It was the part where I tried to eat the chicken that was not so wonderful. That chicken was so dry that

I had to eat it in the shower. When I stuck my fork into the green beans the whole pile lifted off the plate, and when I accidentally dropped a biscuit, it broke a floor tile. I ended up using that biscuit to prop up a table that had a short leg. You'd think my wife would get a little discouraged but she doesn't give up, unfortunately.

There are few things that beat a tall glass of ice-cold sweet tea on a hot southern day. It takes some trial and error and lots of practice to make a perfect pitcher of tea. My mom says that tea is a curious drink; you boil it to get it hot, put ice in it to get it cold, put sugar in it to make it sweet, and put lemon in it to make it sour. My precious wife had a tall glass of tea waiting for me after work one day. Just like her chicken, it looked inviting and I was ready for it. I picked up that cold glass and gave it a little jiggle, but the ice didn't move. I tried again waiting for those little clink sounds that get your throat ready for an icy wash, but nothing made a sound. I walked to the sink and tipped the glass on its side and watched as the golden liquid and the ice cubes oozed slowly into the sink with no sound at all. I swear I could have let go of that glass and it would have stayed there suspended over the icy goo. Her recipe was a quart of boiling water, five family-size tea bags, and five cups of sugar, steeped for five hours.

Here are just a few of the menu items



Neal Parnell



that made it to the table in those early years.

Crunchy Spaghetti with Blackened Meatballs, Crispy Mac and Cheese, Brown Cream Corn with the lid of the can underneath, an Apple Pie with no apples, Corn on the cob that would bounce higher than a Superball, If Goodyear had her pancake recipe their tires would never wear out.

Sometimes I think she uses the smoke alarm for a kitchen timer. I actually saw a completely melted aluminum pot, the stainless steel handle was lying on the stovetop and the burner had blown out. She said, "I was waiting on the pot to get hot before I put in the beans".

I love my wife. She is amazing and can do amazing things with numbers. I wouldn't know where to start when it comes to paying a bill. I can't fill out a deposit slip without her help. I'm not sure if not being able to cook is part of her master plan, but I don't mind doing all the cooking and look forward to teaching her one kitchen skill....Loading the Dishwasher.

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Jackets take down Greenwood, Laurens

BY BRU NIMMONS

ANDERSON — Taking their first loss earlier this month to rival Westside, the T. L. Hanna Yellow Jackets hoped to bounce back in a big way as they finished their non-conference slate and have so far winning three straight.

The Yellow Jackets opened their recent slate of games on the road against Greenwood. Despite being projected to be among the best teams in 4A at the start of the year, the Eagles had struggled out of the gate and those struggles continued as Hanna took them down in a 31-14 win.

Neither team was able to gain much traction early in the contest before Hanna's Wils Epps blocked an Eagle punt setting the Jackets up with great field position.

After a big run by quarterback Kenny Fretwell got Hanna inside the five, the senior signal caller found paydirt on a two yard run to give the Jackets a 7-0 lead through one quarter.

The Jacket rushing attack continued to make traction in the second quarter driv-

ing 69 yards before Jaylon Boles scored from 1 yard out to boost the lead to 14-0 with 7:32 left in the half.

Greenwood wasn't prepared to go down easy responding with a touchdown of their own on the next drive as quarterback Kaleb Burton found J.B. Simmons for a 23 yard score to cut the lead to 14-7 heading into the half.

Out of the break, Greenwood continued to give the Jackets trouble. A long kick return by Eagle Jaylen Robinson gave Greenwood great field position and Burton added a score on a 1 yard run to tie the game at 14-14 with 8:25 left in the third.

After trading punts, the Jackets finally righted the ship to end the third with

a drive going into Greenwood territory. Then, Sasheen Latimer broke free on a 12 yard run just a minute into the fourth to regain the lead.

Hanna kept the momentum going on defense forcing a punt leading to Yellow Jacket defender John Wood bringing down the Eagle's punter and giving Hanna great field position leading to a Walker Broome field goal.

The Jackets were able to add one final touchdown on a 2 yard run by Eddie Pino in the final minutes for a 31-14 win.

After the win, Hanna stayed on the road traveling to Laurens to face off against the Raiders. The Jackets proved to be too strong for Laurens in a 38-7 win.

After forcing a punt on the first Raider possession, Hanna went right to work with Que Alexander picking up a huge 43 yard gain to set up another field goal that Broome was unable to convert. On the next Jacket possession, Latimer busted through on a 24 yard gain, this time setting up a successful Broome field goal.

Neither team was able to break through on offense the rest of the quarter with Hanna taking a 3-0 lead to the second quarter.

Both teams traded scores early in the second quarter before Hanna's offense came alive with Latimer and Fretwell adding touchdowns to give the Jackets a 24-7 lead at the half.

Hanna continued to control the game in the second half with Boles and Fretwell adding scores as the Jackets came away with the win.

T.L. Hanna will move into region play the next two weeks with matchups at Mauldin and at home against J.L. Mann.



WESTSIDE RAMS

Westside still hot heading into region play

BY BRU NIMMONS

ANDERSON — Coming off two huge wins over rival T.L. Hanna and 2A power Abbeville, the Westside Rams hoped to keep their momentum going in their final two non-conference games against Mauldin and Greer.

The Rams did just that, dropping both teams to move to 4-1 on the season.

Opening up their most recent slate with Mauldin, Westside easily took down their 5A for in a 34-7 win.

The Rams kicked off to open the game and forced a quick punt to gain possession. From there, the Rams drove 35 yards before Nehemiah Smith scored from 8 yards out to put them ahead 7-0 early.

The Ram defense continued to look strong the rest of the quarter, but a costly Ram fumble kept them ahead by just a touchdown heading to the second quarter.

Just one play into the second quarter, disaster struck for Westside as quarterback Cutter Woods was picked off by Mauldin's Josh Page. Page took the interception 8 yards for a score and tied the game at 7-7

just seven seconds into the quarter.

Bouncing back, the Rams turned to senior running back Hunter Puckett and the tough runner powered the offense down the field leading to a 2 yard score to put Westside back ahead 14-7 with seven minutes left in the half.

Puckett continued to pound the Mavericks after the Westside defense forced a punt scoring again on a 4 yard run to give Westside a 21-7 lead at the half.

Coming out of the break, Woods got in on the action passing to KD McGowan for a big gain before taking in a 1 yard run to boost the Ram lead to 28-7.

From there, the Ram defense took care of business with Jameson Wilson returning an interception 88 yards for the score

as Westside cruised the rest of the way in a 34-7 win.

Taking on Greer the next week, the Rams continued to look like a top team in 4A in a 38-13 win.

One week after giving up no touchdowns, the Rams defense faltered on the first possession allowing Greer to drive 85 yards and score on a 5 yard run by Josh Runion.

Westside didn't take long to answer, as Jimmar Boston returned the ensuing kickoff 90 yards for a touchdown. The Rams were successful on a two point conversion and took an 8-7 lead with 6 minutes left in the first quarter.

After a stop on defense, Westside ate up clock on their next possession driving 84 yards over six minutes before Dee Robertson

found the end zone on a 9 yard run, but a failed point after put the lead to 14-7.

The Ram onslaught continued on their next possession with Woods finding Smith streaking down the field for a 73 yard score. Smith added an interception on the ensuing Greer possession and just before the half kicker Bola Gil nailed a 42 yard kick to give the Rams a 24-7 halftime lead.

In the second half, Westside got off to hot start moving down the field before Woods found Josh Williams on a nearly 40 yard pass to boost the lead to 31-7.

The Rams put the cherry on top of their lead once they got the ball back with offensive lineman Dylon Gray adding 7 more to the board after recovering a goal line fumble to give Westside a 38-7 lead with 16 minutes left in the game.

With the big lead, Westside cruised the rest of the night allowing just one more touchdown with under two minutes left to pull out a 38-13 win.

The Rams will now begin region play with matchups at home against Greenville and Pickens.

