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Nov. 11-24, 2021

Celebrating the Art of Christmas with Santa's Helper

BY JOY ANDERSON

Scott Foster loves cold weather. And snow. Most of all he loves Christmas. And this year he is bringing us another in his series of limited edition Christmas cards featuring a very special Santa's Helper.

A Michigan native, Scott settled in Anderson about twenty years ago. An artist by profession, he has found Anderson to be a welcome place to ply his craft. He is known locally for his Father's Day Car show poster series, several children's books and public art projects including Church Street Heritage Plaza and Textile Point Park.

As much as he loves Anderson, it's fair to say Scott misses the freezing cold, mounds of snow and winter activities of his Michigan childhood. Maybe that's

what inspired him to write two books about Christmas and to create the Christmas card series.

"I think that Christmas is a magical time," Scott said. "The snow, the cold, Santa, hot chocolate...all of it just sparks joy in me and I wanted to share it through my art. Even though the weather is different here than in Michigan, the feelings are the same. It all conjures love and family to me."

Scott's finely detailed pencil drawings of "Santa's Helpers" graced limited edition Christmas cards each year from 1998 to 2008. They are signed and numbered and have become popular with collectors across the region and beyond. His concept is to make Christmas cards, and

SEE CHRISTMAS ON PAGE 2



This year's Santa's Helper can be seen throughout the year delivering food for United Way's Weekend Snack Pack program for children in need in Anderson County. He often sports an orange hat in tribute to his favorite team. In his previous life, his fingers danced across a keyboard bringing news of touchdowns, home runs and hoops. These days, he enjoys grand adventures at home and abroad with his City girl.



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Christmas

CONTINUED FROM PAGE 1

Christmas, last forever in the form of original art.

"All of the drawings are of real people I know, depicted in portraits as Santa's Helpers," Scott said. "Throughout the year, I watch for a flash of inspiration and when I see that 'certain something' in a person that makes me think of the qualities embodied in Santa, I know that's the one."

This year, our experience with the COVID pandemic and an encounter with a friend inspired him to bring back the project after a hiatus.

Scott tells the story of how this year's card came to be, this way:

"As things began to open up, I visited with a friend for the first time in months. Like many of us, regular haircuts were a casualty of COVID restrictions for him. His gray hair and gray beard had grown out pretty long. That was the only spark I needed. But there was more. He happened to mention his volunteer activity of delivering weekend packs of shelf-stable food to schools for children in need through a United Way program. Long gray hair? Gray beard? Kind eyes? Delivering special gifts to children? Santa's Helper was right in front of me."



Scott did a photo shoot of his friend decked out in full Santa garb in Wren Park in June. From there, he chose just the right pose and started to work on the months-long process of creating and refining a detailed graphite portrait for the 2021 edition. The identity of "Santa's Helper" is always kept a secret, with a few clues printed inside the card.

"That's part of the fun," Scott said. "Trying

to guess who it is. We think this year's portrait is of someone pretty well known in the community, so maybe it's an easy one. But we'll see."

Each card is numbered and signed by Scott, making them special for sending or collecting. They are available this year locally at Kitchen Emporium, Indigo Custom Framing, Merle Norman, The Bee Hive, Tracie Starr

Home, Remnants and The Anderson County Museum.

To honor this year's Santa's Helper, an anonymous donor has made a contribution to provide 100 meals for United Way's Weekend Snack Pack Program.

Maybe Santa's Helpers are everywhere. And we have it on good authority that they are especially plentiful in Anderson.

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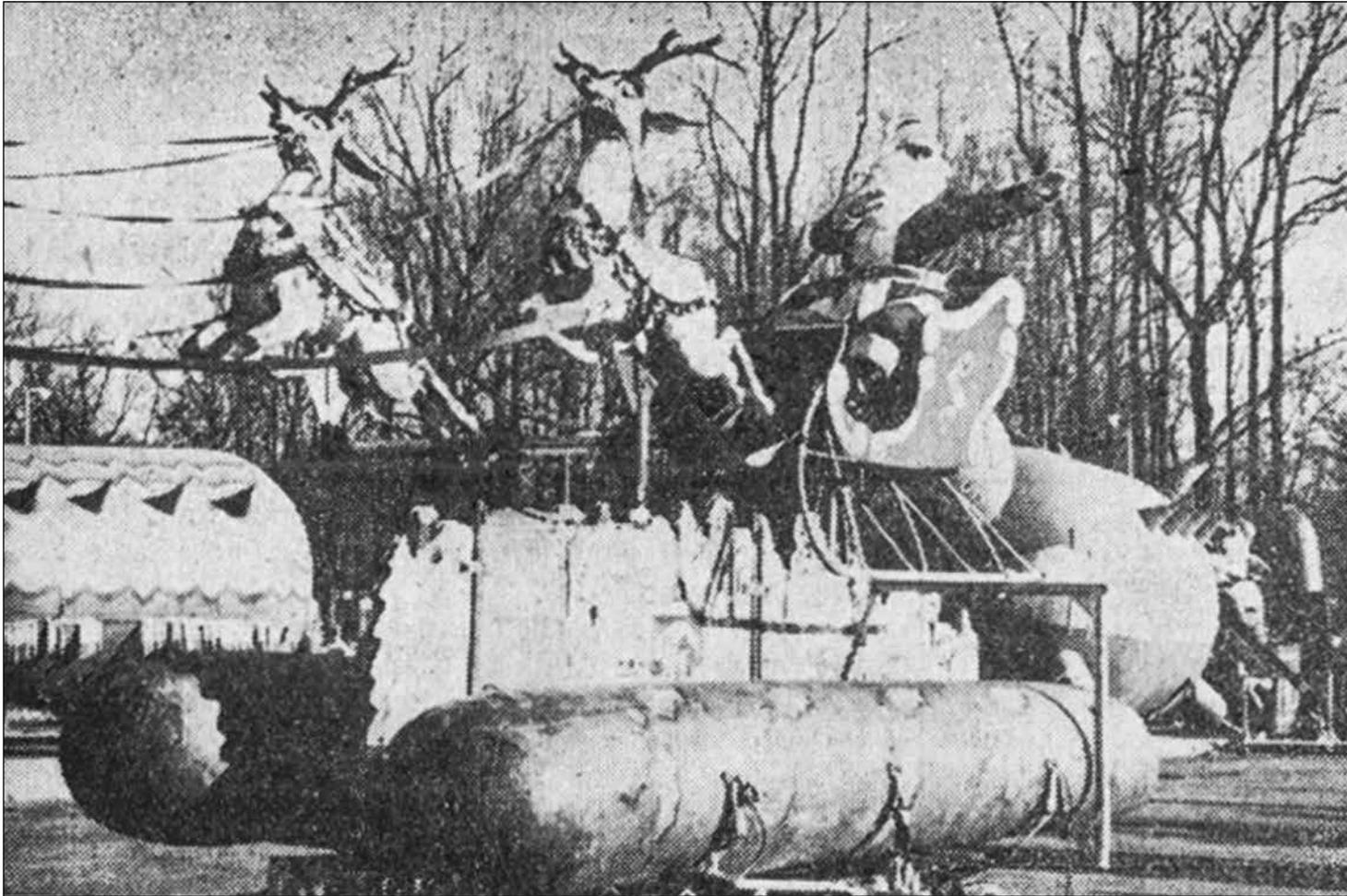


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Santa float, 1953 — Anderson Free Press

The Anderson Christmas Parade

BY RICH OTTER

Rivaled only by the Anderson County Fair, the annual Christmas parade produced a gala in the city that attracted many thousands. Produced by the Anderson Chamber of Commerce, John Gates, Sr. became an early chairman of the Christmas parade.

Gates was a man of many experiences, talents and had proven successful as a promoter. His career spanned military, industrial, wholesale and retail experiences, fairs and minstrel shows. For 13 years he promoted and announced pig, pigmy goat and duck races. He was even sought after to stimulate discussions on a local call-in radio program.

For the Christmas parade he was a natural to generate enthusiasm, build a program and bring in the crowds. He had to raise funds for floats, satisfy merchants, religious leaders and keep parade participants happy.

Gates reported "We jammed packed this town at parade time. We used to come down Main Street, go past the Courthouse, turn left, go around the square past where Sears [then] was, go back out and down South Main." They later just went straight through town as parades got longer.

Perhaps the most popular attraction, Gates

contended, was "the Brown Williams Platoon. Brown Williams was a beloved Black man, he coached at Reed Street High School, had the football team." Reed Street High School was the first Black High School in Anderson County. Alphonso Norris recalled, "Mr. Brown Williams was my fifth grade teacher. He probably did not have a college degree. A lot of the teachers back then did not have college degrees...he had cadets he would teach to march. We marched in the Christmas parade when we were in the fifth grade. The discipline was a great experience."



John Gates

Gates recalled that Williams "had a bunch of young Black children and they were beautiful. He had them trained to march like the senior platoon at Clemson. They wore white shirts, white pants and a big blue sash. They had a tan hat, boys and girls. They were a good precision drill team and they chanted their own music."

The parade route was originally from the old Coleman Recreation Center down to Franklin Street. Gates said, "That is a long way marching to cadence...I mean they stopped the parade, people loved it. He [Williams] would give a command and they would spread out. It was like the Rockettes."

Lee Roy Best, Jr., recalled being in the first band at Reed Street High School, playing a clarinet and marching in the Christmas parade. "We had on white shirts and blue pants and black shoes. The school didn't have the money to get us uniforms. We played our hearts out and everybody was applauding us. It was the first time Reed Street ever had a band in the Christmas parade."

There were dance school groups, trick vehicles zooming and bucking, dignitaries, school bands and floats representing numerous county organizations.

In the 1960's it was joked that the newspaper reporters would ask the fire chief how many people were at the parade. He would say 10,000. They would ask the police chief and he would say 10,000. Then the mayor and Chamber of Commerce manager each reported 10,000. So it was determined there were 40,000 people seen at the parade. Gates estimated there were 30,000 attending but "When you have a parade you always say 40,000 minimum."

For a city that by the end of the 1960s had a population of about 37,500 estimates of 30,000-40,000 may have included some imagination. But there is no question that the streets were very full with spectators from Greenville Street down to the end of the route at Franklin Street. The crowds were not only several people thick on the street but folks were also hanging out of second-floor windows of the buildings along the way.

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ANDERSON, LLC

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BREAK A LEG!

BY ANN K. BAILES

Next week is play week at my school, and we're doing THE MUSIC MAN this year. (See ad below on this page.) After seven years of regular dramas with our student body, director Kurt Waite and music teacher Hayley Swift have collaborated the past five years to step up to producing musicals. At first the young people didn't believe they could do that caliber of theater, but as their confidence has grown, so has the quality of their productions.



Kurt Waite



Hayley Swift

Before returning to our own auditorium, for five years we

used the old State Theater/ACT Theater (now Grace Church) in downtown Anderson. I helped Kurt by being the backstage manager, which mainly involved keeping the younger participants from moving around or misbehaving. I well remember one young man whom I called "Scurrier" for his ability to always find some way to escape whatever work needed to be done. When asked to place reserved signs on some of the seating, he quickly murmured "I have to do something," and he was gone. And so forth. I just sighed and relied on older, more mature students for help.

During our production of It's a Wonderful Life at the ACT, cast member Kelsey and I had another job — to roll the Christmas tree out for the finale during the brief period of time when the outer curtain was down and the action taking



place out front. The first two nights we got the tree out just fine. But the last night, the support system somehow gave way, and that tree just broke in two. About half of the metallic balls on it bounced off, sounding like gunfire as they hit the floor. People in the audience could



hear the sound, though fortunately the heavy curtain blocked

some of it. Frankly, at that moment the noise was the least of my concerns. We had to get that tree back together!

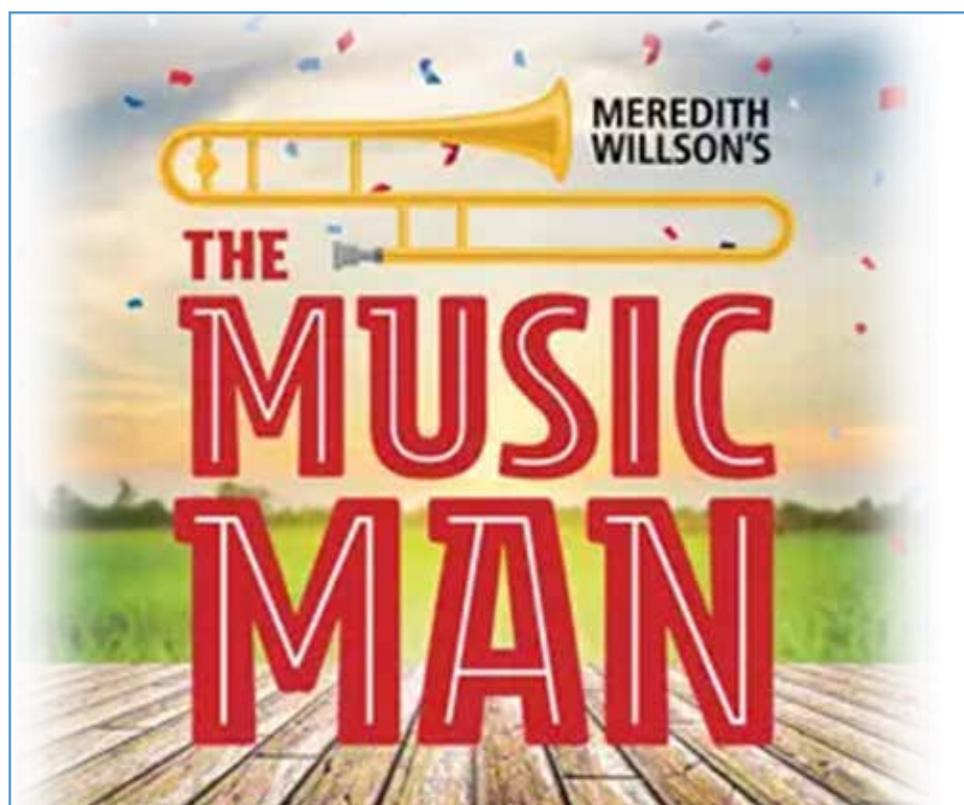
Scurrier was standing close by and I told him rather strongly to get over here and help us. "Well," said Scurrier slowly, "I just don't know if I can do that." "Then get out of our way!" I shot back at him in a tone I didn't usually use with students. His eyes widened, but he got the

message and moved. Out of the way. Fast.

Kelsey and I somehow got that tree back together at least solidly enough to last through the final scene. We barely had time to retrieve most of the metal balls, although a few still dotted the stage. And as the curtain came up for the last scene, Kelsey and I were taking our last steps back into the wing.

Well, Scurrier eventually grew up and became a valued member of our musical casts during his last years of high school. But I will never forget the night the tree broke and we got it repaired - without his help - in the thirty seconds before the curtain came up.

And now I must get back to helping with this year's production of The Music Man. Break a leg! Not a Christmas tree!



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IN THE WORDS OF LYNYRD SKYNYRD



**SUSAN
TEMPLE**
master
gardener

In the words of Lynyrd Skynyrd, oooh that smell. During our recent fall vacation on Edisto Beach, there was a smell of something pleasant in the air. Not salt air. Something pleasant that's awful. Ugly agnes blooming. *Elaeagnus pungens* has earned the common name ugly agnes, I suppose because it is terribly invasive. Another common name, thorny olive, definitely suits it, because the thorns are brutal. I learned of ugly agnes back in my beginner gardening days. The house beside mine in town had ugly agnes planted as foundation shrubs along the side of the house. Since our houses were so close together, it grew into my driveway and I had to keep it pruned. Ugly agnes is a very enthusiastic grower. Pruning was a consistent job and it seeded prolifically in my yard. Birds spread it and it will grow in full sun or full shade. I find it now from time to time in my woods. Left to its own accord, it will grow like a vine and climb any tree nearby. Ugly agnes is a common hedge between houses on Edisto and that pleasant smell is part of our vacation but I positively do not want it growing anywhere on my land.

Another plant in mind during our vacation was pittosporum. A large hedge grew beside our deck. One plant needed pruning because it blocked the view somewhat looking up the beach. I could tell large limbs had been pruned on others. Loppers are usually not packed as part of my beach needs so we just had to wonder why that one was not pruned. We might have lost our deposit too if I had done some pittosporum pruning.

While leaning on the edge of the deck, I noticed seed pods on lower branches. Yes, I picked a hand full of pods. And before I knew it, Nozella was rumbling in the hedge looking for possible plants that had rooted. I figured if so, it would be easy to pull a small one up in the sandy soil, I wouldn't forfeit the deposit, and could possibly have an Edisto pittosporum. This part of the story has been edited to protect the guilty but will leave it at branches

***Elaeagnus pungens* has earned the common name ugly agnes, I suppose because it is terribly invasive. Another common name, thorny olive, definitely suits it, because the thorns are brutal.**



Pittosporum blooms

growing through the deck provided cuttings to try and root.

I was excited to find the tag with the name, Glen St. Mary, stating fast grower six to eight feet tall and wide, full sun to full shade, and well-drained soil. The hedge was much taller than that. I would say closer to 10 – 12 feet tall. When reading about this particular variety, several dwarf types were named. There are also variegated ones. NC State's website also said pittosporum is frequently damaged by deer. Durn, something else to have to put a fence around.

Supposedly it is easy to root from cuttings in a mix of peat and perlite. My rooting recipe though comes from Mama. Half sand, half potting soil. I learned by mistake not to use potting soil that has the soil moist stuff in it. I used that last year for several different plants and they all rotted. One site also said cuttings would root in water. I'm trying both ways. Maybe in a few years I can say oooh that smell when pittosporum's orange scented blossoms are perfuming the air and get a sigh of relief by remembering wonderful days on Edisto.



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Why sleep is so important to your health!

Have you ever been asked, "Are you a morning person or a night person?" Actually, there is scientific evidence to support this. And the implications can be significant. Our practice is a member of American Academy of Dental Sleep Medicine. We strive to help patients with sleep issues. Sleep deficiency can affect more than your mood, having been linked to chronic health problems including heart disease, high blood pressure, obesity, and depression.

Sleep has been described as one of the most enduring mysteries in science. We spend a third of our lives asleep. And we don't fully understand the function of sleep or its importance. What science can tell us is that we each have our own circadian rhythm, the 24-hour human clock based on earth's 24-hour light-dark cycle. In turns out some people have a slightly longer natural cycle, others slightly shorter. Those with a longer circadian rhythm tend to be night owls. People with shorter circadian rhythms are early risers. However, your cir-

cadian rhythm is not necessarily set for life. Children tend to rise early; teenagers favor the night, but as adults often transition into morning people.



Dr. Gabrielle F. Cannick

Scientists believe the answers to the mysteries of sleep may lie in our DNA. Studies have identified genes linked to early or late risers, which could ultimately lead to help for those with sleep disorders. In fact, some genes are also involved in our sensing light, perhaps telling us when to be awake. Other interesting findings: more women than men identify as morning people. Night owls are more likely to suffer from insomnia. Morning people are less likely to need 8 hours sleep and tend to have a lower body mass index. Night owls on the other hand may possess the "FTO gene" linked to obesity — and — are more likely

to suffer from depression. We know sleep deficiency can cause serious health problems. If you or your loved ones are having problems sleeping, these foods may help:

- Pumpkin seeds. Contains tryptophan, an essential amino acid necessary to help make serotonin, which is thought to support healthy sleep. NOTE: The hormone melatonin also plays a role in our natural sleep-wake cycle. Melatonin supplements are safe for short-term use. However, it can have a diminished response with repeated use. Side effects may include headaches, dizziness, and drowsiness.
- Turkey. Also, a great source of tryptophan. Just in time for Thanksgiving!
- Salmon. Baked, poached, grilled, it's also a tasty source of tryptophan.
- Peanut butter. Rich in tryptophan. Try it with a nice juicy apple for extra benefit.

Just like there are foods that help you sleep better, there are also foods that can disrupt your sleep. High fat foods and large meals tend to take longer to digest and there-

fore may prevent you from sleeping well. And avoid caffeine at night! With our practice's sleep emphasis, we are here to help. Call with any questions. Think of us as your hometown resource for guidance and support.

Dr. Gabrielle F. Cannick is the owner of Grand Oaks Dental, located at 3905 Liberty Highway in Anderson. A strong believer that dental fear and anxiety should not prevent any patient from receiving the highest quality dental care, Dr. Cannick has received extensive training in Sedation Dentistry and is a certified member of the Dental Organization for Conscious Sedation. She is also a member of the South Carolina Dental Association, the American Dental Association, the Academy of General Dentistry, and the American Academy of Dental Sleep Medicine.

For more information about Grand Oaks Dental and the services provided, please call 864-224-0809 or visit grandoaksdental.com or [facebook.com/GrandOaksDental](https://www.facebook.com/GrandOaksDental).

We are having our annual Christmas Bazaar and Open House on November 19th & 20th from 9:00 AM until 5:00 PM both days. The house will be beautifully decorated for Christmas. There will be an array of beautifully designed gift baskets with a wide variety of themes. There will be something for everyone on your list! Seasonal refreshment will be served and guests may tour this historical home.

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From our tables to yours

Favorite holiday recipes from the staff of The Electric City News

CHOCOLATE CHEESECAKE

BY AMIE BUICE

- + 1/4 c. water
- + 8 oz. semi sweet chocolate
- + 20 chocolate wafers, crushed to make 1 c.
- + 1/2 stick butter melted
- + 3 (8 oz.) packages cream cheese
- + 1 c. sugar
- + 2 eggs
- + 1 c. sour cream
- + 1 tsp. vanilla extract



Garnish:

- + Chocolate holly leaves and frosted cranberries

Chocolate Holly Leaves:

- + 1/2 c. semi sweet chocolate chips
- + 2 tsp. shortening
- + 4 or more small lemon leaves or other non toxic leaves

Preheat oven to 350.

Heat water and chocolate over low heat. Stir until chocolate is melted. Cool.

In a small bowl, combine crushed wafers and butter. Press into 9 inch springform pan.

In a large bowl, with an electric mixer or food processor, beat cream cheese until light. Add sugar and eggs. Beat in sour cream and vanilla. Add melted chocolate. Mix thoroughly and pour into the pan.

Bake for 55 to 60 minutes or until firm.

Chocolate Leaves Preparation: In a heavy saucepan over low heat, mix together chocolate and shortening until chocolate is melted and smooth, about 5 minutes. Stir occasionally. Spread a layer of chocolate mixture on the underside of leaves. Place coated leaves on wax paper. Add to the cake.

ROASTED PURPLE SWEET POTATO

BY MARY CATHERINE RINER

- + 2 large Stokes purple sweet potatoes
- + 2 tbsp. ghee (or butter), melted
- + 1 sprig fresh rosemary, minced



- + 2 cloves garlic, minced
- + Sea salt and freshly ground black pepper to taste

Preheat oven to high broil.

Bring a large pot of salted water to a boil. Trim ends of sweet

potatoes then cut into 3/4" - 1" thick slices.

Gently lower potato slices into boiling water and boil, covered for 15-20 minutes until potatoes are tender but not mushy.

Remove to a paper towel and drain.

Stir the melted ghee, rosemary and garlic together in a small bowl.

Place the potato slices onto a large baking sheet. Gently press down on each slice using the back of a fork until slightly smashed.

Spoon the ghee and herb mixture over each smashed potato slice. Transfer to the oven.

Broil for 10-12 minutes until edges and tops of the potatoes are crispy.

Season each smashed potato with salt and pepper. Serve hot.

SWEET POTATO SOUFFLE

BY NATE THOMASON

Sweet potatoes:

- + 4 medium sized sweet potatoes
- + 1/4 c. granulated sugar
- + 1/4 c. light brown sugar, packed
- + 2 large eggs
- + 1/2 c. cream, half and half, or whole milk
- + 4 tbsp. unsalted butter, melted
- + 1 1/2 tsp. pure vanilla extract
- + 1/2 tsp. salt



Topping:

- + 1 c. light brown sugar, packed
- + 1/2 c. all purpose flour
- + 1/2 tsp. ground cinnamon
- + couple pinches salt
- + 1/2 c. finely chopped pecans, optional, but highly recommended (My wife is allergic to pecans, so we use cashews, which add some extra butteriness)
- + 4 tbsp. unsalted butter, softened

Sweet potatoes: The base of this recipe is mashed sweet potatoes. The potatoes are sweetened and combined with eggs, milk, butter, and a touch of vanilla. Mixing the sweet potatoes with a hand mixer or food processor creates a light and fluffy texture that is incredible.

Brown sugar topping: This quick and easy topping is a combination of brown sugar, flour, pecans (or cashews) cinnamon, and butter. It bakes up crunchy and sweet, adding texture to every bite of this souffle.

Bake: This souffle bakes for about 35 minutes. Once the potatoes are warm and the topping is golden brown, you can dig in.

Make ahead instructions:

Prepare the sweet potatoes and place in the baking dish. Cover tightly and refrigerate for up to 24 hours.

Prepare the topping (do not add it to the sweet potatoes). Cover tightly and refrigerate for up to 24 hours.

Bake: Cover the sweet potatoes with foil (no topping yet) and heat in a 350°F oven for about 25 minutes, until warmed all the way through. Remove the foil and sprinkle the topping over the sweet potatoes. Bake for 20-30 more minutes (uncovered), until the topping is golden brown.



PEANUT BUTTER & JELLY

BY RICH OTTER

I'm not picky. I gobble up whatever is given to me.

CAVIAR BLINI WITH CRÈME FRAÎCHE

BY KRISTINE MARCH

- + 2 1/4 tsp. active dry yeast
- + 1 c. warm water



- + 2 tsp. sugar
- + 2 c. of warm milk
- + 8 tbsp. of unsalted butter, melted
- + Three eggs separated
- + 2 c. of flour sifted
- + 1/4 c. of whole wheat flour

- + Sturgeon caviar

Stir all ingredients in a bowl and cover with plastic wrap for 1 1/2 hour. You can then out the batter in a homemade piping bag for the perfect little pancake. It's much easier to buy the store bought version of the frozen pancake Blini but Google the exact steps if you want to make them homemade style. Make sure to serve the caviar cold and display the tins of the caviar over ice for a lovely set out. Add a small dollop of the Crème Fraîche and bon appetit.

POUND CAKE

BY FRED A BRYANT

Pound cake: All ingredients at room temperature.



- + 5 eggs
- + 2 sticks of unsalted butter
- + 3 c. sugar
- + 1 (8 oz.) cream cheese
- + 1/2 c. sour cream
- + 1 tsp. vanilla extract

- + 1 tsp. lemon extract
- + 3 c. cake flour

- + 1/4 tsp. baking soda
- + 1/4 tsp. salt

Preheat oven to 325.

Stir butter, cream cheese, add sour cream, sugar, eggs and extracts. Mix flour, baking soda and salt. Add slowly to the wet mixture. Blend until smooth. Oil a bundt or fluted cake pan with a tablespoon of Crisco, then evenly flour the pan. Pour batter into the pan. Bake an hour and a half or until a toothpick comes out of the cake clean.

Cool for at least 30 minutes before transferring to a plate.

Cake glaze:

- + 1 c. powdered sugar
- + 3 tsp. milk
- + 1 tsp. clear vanilla extract

Stir all three ingredients until smooth, add more or less milk if needed. Pour onto cake. Enjoy!

MAMA'S RED VELVET CAKE

BY KIM VON KELLER

Note: Believe it or not, there was a time when Red Velvet Cake was not finished with cream cheese frosting. The Red Velvet Cake of my childhood was covered with a delicious vanilla buttercream, made easy by starting with a cornstarch slurry.

- + Softened butter, for preparing pans
- + 2 9-inch wax paper circles
- + 4 tbsp. flour, plus extra, if needed, for preparing pans



- + 2 (1 oz.) bottles red food coloring
- + 1 tsp. unsweetened cocoa powder
- + 1 c. vegetable shortening, such as Crisco
- + 1 1/2 c. sugar
- + 1 tsp. salt

- + 2 eggs, beaten
- + 2 1/2 c. cake flour, sifted
- + 1 c. buttermilk, room temperature
- + 1 tsp. vanilla
- + 1 tsp. baking soda
- + 1 tbsp. white vinegar

Preheat oven to 350. Grease the bottom and sides of two 9-inch cake pans with butter before lining the buttered pans with the wax paper circles. Grease the wax paper with butter and sprinkle 2 tablespoons of flour into each pan, rotating and shaking the pans until they are fully floured. Place a paper towel onto the counter, and discard any excess flour by tapping the rim of each pan

onto the paper towel.

In a small bowl, combine the food coloring and unsweetened cocoa powder. Stir with a fork until smooth. Set aside.

Using an electric mixer, cream the shortening, sugar, and salt in a medium bowl until light and fluffy. Add the eggs, a little at a time, mixing well. GENTLY add the food coloring-cocoa mixture, mixing on low until well combined.

Starting and ending with the flour, alternately add the flour and buttermilk to the creamed mixture, mixing well after each addition. Mix in vanilla. AND NOW, THE UNUSUAL PART: Sprinkle the baking soda over the batter, then pour the vinegar over the baking soda. Using a rubber spatula, gently stir the bubbling mixture into the batter until well combined.

Pour the batter into the prepared pans and bake for 30-35 minutes, or until a toothpick inserted into the layers comes out clean. Cool the pans on racks for 10 minutes, and then turn the layers out of the pans and onto the racks to cool completely before frosting.

Vanilla Buttercream Frosting

- + 1/4 c. cornstarch
- + 2 c. water
- + 2 c. sugar
- + 1 lb. (four sticks) butter, softened
- + 2 tsp. vanilla

Combine the cornstarch and water in a small saucepan, stirring well to remove lumps. Over low to medium heat, cook the mixture, stirring constantly, until thick, clear, and glossy. Cool cornstarch slurry completely.

In a mixing bowl, cream the butter and sugar VERY WELL until very light and fluffy. Gradually beat in the cornstarch slurry and then mix in the vanilla. Fill and frost the red velvet layers with the vanilla buttercream.

PUMPKIN ROLL

BY BRU NIMMONS

When I was kid, my grandmother always made pumpkin rolls once summer turned



into fall. Every holiday and event from Thanksgiving to Christmas saw her making a pumpkin roll. She has passed the recipe on to all the grandchildren and since then my sister, Katie, has become a whiz at making them.

Cake:

- + Cooking spray
- + 1 c. granulated sugar
- + 3/4 c. all-purpose flour
- + 1/2 tsp. kosher salt
- + 1 tsp. baking soda
- + 1/2 tsp. pumpkin spice
- + 3 large eggs
- + 2/3 c. pumpkin puree
- + Powdered sugar, for rolling

Filling:

- + 12 oz. cream cheese, softened
- + 1 tbsp. butter, melted

- + 1 tsp. pure vanilla extract
- + 1 1/4 c. powdered sugar
- + 1/2 tsp. kosher salt

Preheat oven to 350°. Line a 15" x 10" jelly roll pan with parchment and grease with cooking spray. In a large bowl, combine sugar, flour, salt, baking soda, pumpkin spice, eggs, and pumpkin puree until just combined. Spread into prepared pan and bake until a toothpick inserted in center of cake comes out clean, 15 minutes.

Meanwhile, lay out a large kitchen towel on your counter (try to use one with little to no texture) and dust with powdered sugar. When cake is done baking, flip onto kitchen towel and gently peel off parchment paper.

Starting at a short end, gently but tightly roll cake into a log. Let cool completely.

Meanwhile, make filling: In a large bowl, combine cream cheese, melted butter, vanilla, powdered sugar, and salt. Using a hand mixer, whip until smooth.

When cake is cooled, gently unroll (it's ok if it remains slightly curled) and spread with cream cheese filling. Roll back up and dust with more powdered sugar. Slice and serve.

CHOCOLATE BUNDT CAKE

BY KATIE LAUGHRIDGE

- + 1 box yellow cake mix
- + 1 small box of chocolate instant pudding



- + 4 eggs
- + 3/4 c. water
- + 3/4 c. oil
- + 1 c. sour cream
- + 1 small package of semi-sweet chocolate morsels

Mix ingredients together. Pour into a bundt pan. Bake on 350 for 50 min.

CHEESY BROCCOLI CORNBREAD

BY ZACK MAULDIN

- + 2 boxes (8.5 oz. each) corn muffin mix
- + 1/2 c. milk
- + 3 cloves garlic, minced
- + 8 oz. cottage cheese



- + 4 large eggs
- + 1 tbsp. salt
- + 1 c. plus 3 tbsp. cheddar cheese
- + 1 stick unsalted butter
- + 1 medium onion, chopped
- + 10 oz. frozen

chopped broccoli florets, thawed but not drained

Preheat oven to 375 degrees.

Add all ingredients except three tablespoons cheddar in a large bowl and mix until well combined.

Melt butter in a large cast iron skillet (10-inch).

Stir in onions and broccoli, and cook until soft, three to five minutes.

Pour batter evenly over vegetable mixture in cast iron pan and sprinkle remaining cheese

on top. Ingredients can also be combined in an 11x17-inch baking dish.

Bake until golden, 30-35 minutes.

Cool on a wire rack for about 10 minutes.

Serve warm or at room temperature.

CRITTENDON TRADITIONAL CHRISTMAS WEENIE THINGS

BY SUSAN TEMPLE

Slice favorite brand of hot dog weenies down the middle, being sure not to slice all the way through. Cut weenie into three pieces.



Dab a small squirt of mustard in the weenie. Cut hamburger dill pickle chips in half. Stuff into the weenies. Heat and serve in a chafing dish.

Amounts depend on how many people and size of the chafing dish. Three packs of weenies is a nice place to start for about 10 people and a small chafing dish.

CORNBREAD DRESSING

BY JIM HARRIS

+ One 10-inch cast iron skillet of cornbread, not sweet

+ 12 homemade biscuits



- + 3 tbsp. sage, rubbed
- + 1 1/2 tbsp. salt
- + 1 tbsp. black pepper
- + 3 qt. turkey or chicken broth

Crumble cornbread and biscuits in a large bowl. Stir in all seasonings and broth.

Preheat oven to 450 degrees. Cook for 30 minutes in a cast iron skillet.

APPLE MAPLE HOT TODDY DRINK

BY SARA LEADY

1 bag black tea (We like Earl Grey. Even better is Hearney & Sons Paris Tea, like what the Bagel Shop has!)

2 c. water

1/2 sliced apple (I prefer a sweeter or a tart apple, so look to greens or things like gala/fuji.)

1/2 tsp. cinnamon (can swap for cinnamon sticks for more bite)

2 tbsp. maple syrup
3 oz. bourbon (I actually use a maple bourbon specifically.)



Boil apples, cinnamon, and maple syrup in water.

Once boiling, add

tea bag and let tea steep.

Add in bourbon. (Can do without the bourbon and it's still a great warm fall flavored tea.)

CHEESY SAUSAGE BALLS

BY NEAL PARNELL

+ 1 lb. Jimmy Dean sausage

- + 1 package Bisquick
- + 2 c. shredded cheddar cheese



Thoroughly mix all ingredients in a 1-gallon ziplock bag. Roll into 1 1/2-inch balls.

Bake at 325 for 20

minutes.

PECAN PIE

BY ANN BAILES

- + 1/4 c. melted butter
- + 3 eggs



- + 1/2 c. sugar
- + 1/4 tsp. salt
- + 1 c. light corn syrup (dark is fine)
- + 1/2 tsp. vanilla
- + 1 c. pecan pieces
- + Unbaked pie shell

Beat first seven

ingredients together well and pour into the pie shell. Bake at 350 for an hour and ten minutes. Place foil strips around the edge if it is browning too fast.





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My favorite recipe

My favorite recipe was and still is anything homemade and southern. My sweet Nana made the best dishes on the planet. Macaroni pie, as we called it growing up, was a super delicious staple



Kristine March

on turkey day. And a rich old timey gravy recipe passed down from

generations of my family members on her side that should have somehow been bottled and sold in major grocery stores. It's that good, and she had countless other recipes that I want to hold sacred. So this year I'm sharing a new favorite. I'm changing the narrative and bringing something unusual to the table. Caviar



was popular at my aunt's events and parties she hosted at her home, so I thought I'd share my favorite recipe that I had at a Thanksgiving get together a couple years back that is absolutely superb. You may think caviar is pretentious and quite frankly, not that tasty. Most people either love it or hate it, but I personally love this specific appetizer called a blini. They're

little delicious Russian style pancakes topped with anything sweet or savory. Adding caviar to these will make your gathering a bit more glitzy and glamorous. Especially with champagne. My selection on the staff feature on the previous page is the perfect recipe. After all, food is a bond that ties us all together, so enjoy and most importantly, Happy Thanksgiving.



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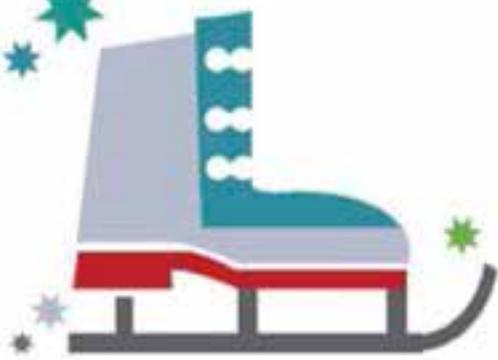


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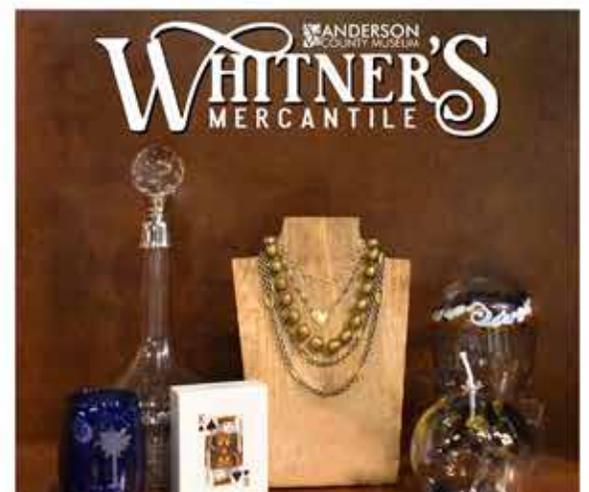
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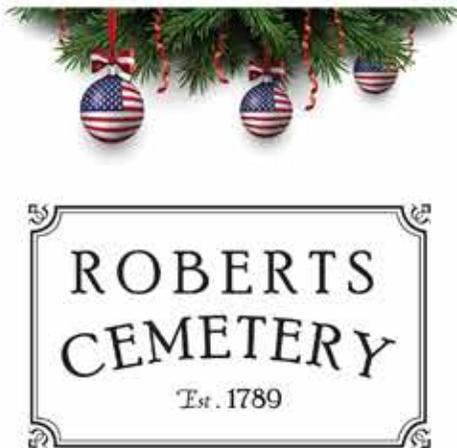
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 WHERE ANDERSON EATS

'Tis the season

With the spooky fun and merriments of Halloween night now behind us, many have already begun preparing for the approaching festivities of Thanksgiving, Christmas, Hanukkah and the advent of 2022. While the



Katie Laughridge

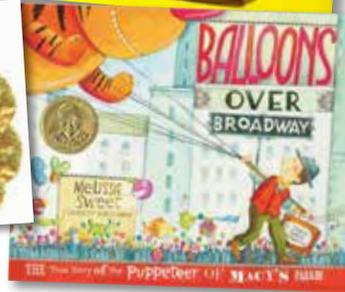
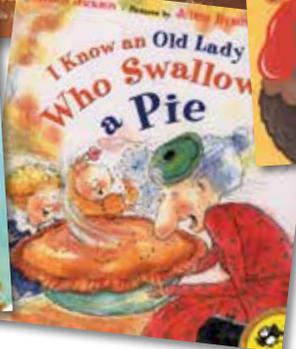
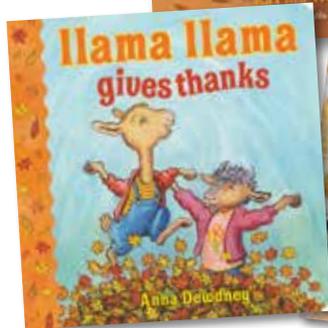
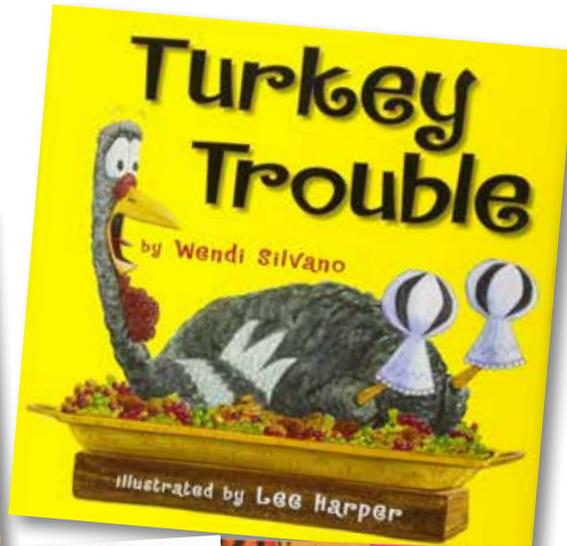
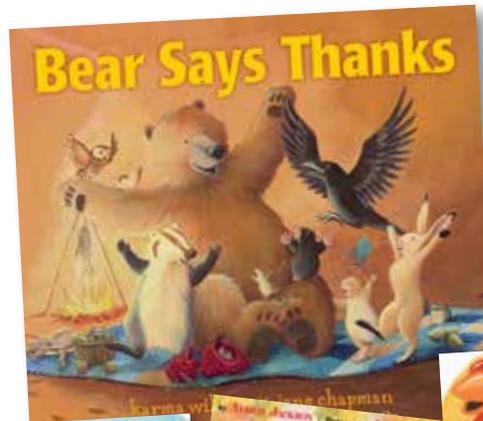
holiday season holds a special and unique meaning for each one of us, it is commonly a time set aside for embracing and celebrating long-held traditions with family and friends.

One fun tradition enjoyed by my children is to

welcome each holiday by reading books themed around the season we are preparing to celebrate. The Little Old Lady Who Wasn't Afraid of Anything, for example, is one of the many Halloween-themed books we enjoyed reading together this year. A book frequently requested for Thanksgiving is Turkey Trouble, and Christmas just wouldn't be the same without the story of the forgetful "mus-tached moose" in Mosseltoe by Margie Palatini.

If you are interested in trying out this fun holiday tradition with your family, following is a list of several great book ideas, available at your local library or bookstore, that are sure to help you and your family ring in the Thanksgiving season!

"Balloons Over Broadway" by Melissa Sweet
 "Turkey Trouble" by Wendi J Silvano
 "Llama Llama Gives Thanks" by Anna Dewdney
 "The Berenstain Bears Give Thanks" by



book this Thanksgiving! But above all, I hope this Thanksgiving will be a time of joy and celebration for the many things that bring love and happiness to your life.

Happy Thanksgiving and Happy Reading!
 "Children are made readers in the laps of their parents."
 Emilie Buchwald

- Stan and Jan Berenstain
 "Bear Says Thanks" by Karma Wilson
 "Five Silly Turkeys" by Salina Yoon
 "Pete the Cat: The First Thanksgiving" by James Dean
 "'Twas the Night Before Thanksgiving" by Dav Pilkey
 "I Know an Old Lady Who Swallowed a Pie" by Alison Jackson
 "10 Fat Turkeys" by Tony Johnston
 "1621: A New Look at Thanksgiving" by Catherine Grace and Margaret M. Bruchac
 "Squanto's Journey: The Story of the First Thanksgiving" by Joseph Bruchac
 I hope you and your children will enjoy curling up together with a fun "read-aloud"

AnMed offering pediatric COVID-19 vaccine

AnMed Health is now offering the pediatric COVID-19 vaccine for ages 5 to 11 in its vaccine clinic in the Healthy Futures Room located at the North Campus at 200 E. Greenville St.

AnMed Health practices are not offering the pediatric vaccine at this time. The vaccine clinic hours are Thursday and Friday from 2-6 p.m., and Saturday from 10 a.m.-2 p.m.

Appointments are required for the pediatric COVID vaccine. Appointments should be scheduled through MyChart or by calling (864) 512-2897.

first flight's
ELECTRIC CITY GOBBLER 5K

Anderson Mall Front Entrance
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 Packet Pick-Up: Wednesday | 11.24.21 | 12pm - 6pm
 (Anderson Area Mall)

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ELECTRIC CITY GOBBLER 5K AND 1 MILE FUN RUN CONTINUES WITH TRADITION

It's a Thanksgiving Day Tradition! If you think the only race that happens on Thanksgiving Day is seeing who gets a second helping of pumpkin pie first, guess again! Before lifting a fork, watching football, and taking a post-turkey snooze, hundreds of Andersonians start their holiday by giving thanks with the famous Electric City Gobbler 5K and 1 MILE FUN RUN!

We welcome the tail feathers of elite runners, weekend warriors, mammas with strollers and kids alike along our fast 3.1 mile run course! Or, our NEW tradition, the 1 Mile FUN RUN

Proceeds go to scholarship kids in the community to be active through our Operation Active Kids Program, OAK.

"We are so excited about the Electric City Gobbler 5K this year", says Alison Youngblood, co-founder of First Flight Alliance. "We have so much to be thankful for and to be able to come together and celebrate the health, strength and blessings of our community is the perfect way to start Thanksgiving morning. This is the 18th year



of our Thanksgiving Day tradition and we can't wait to see all of the familiar faces and new ones alike. It's going to be such a fun day". #GoGobbleGo

So, if you have a flair for costumed fun, and enjoy fun prizes and looking for a reason to feel guilt free about gobbling down all day, then lucky for you (and your love of green bean casserole) we are here, so get signed up your turkeys!

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1 Mile FUN Run: Course is enclosed around Mall

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Age Groups - 10 and under, 11-14, 15-19, 20-24, 25-29, 30-34, 35-39, 40-44, 45-49, 50-54, 55-59, 60-64, 65-70, 70-80, 80 and over - Male and Female

\$30.00 Registration - Race Day - Add Race Shirt for \$10.00

Strollers are welcome - costumes are encouraged!

Directions: From I-85, take Exit 19A to Anderson, Anderson Mall is five miles on your right.

Contact: Alison Youngblood Alison@yourfirstflight.org

PLACE

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Anderson Mall

Anderson, SC US 29621

Date: Thanksgiving Day, November 25, 2021

Time: 1 Mile Fun Run at 8 AM

Time: 5K at 8:30 AM

Location: Anderson Mall Main Entrance, Clemson Blvd, Anderson, SC

Packet Pick Up: Wednesday, day before race at the Mall Noon until 6PM. There is no race day packet pickup.

5K Course: Certified course on city streets surrounding the Anderson Mall - FAST and

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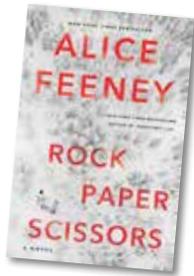
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FROM THE SHELF

'Rock Paper Scissors' by Alice Feeney



There's a lot of things wrong with Mr. and Mrs. Wright...

I've previously mentioned an unhealthy love of 'unreliable narrators,' and in my personal (overly infatuated) opinion, Alice Feeney is easily the reigning champ of the 'mess with the reader as much as possible' genre.



Sara Leady

If you're not sure what I mean by 'unreliable narrator,' another great author example would be Gillian Flynn (specifically Gone Girl). 'Unreliable narrators' basically lie to you the whole time, hence

them being unreliable. As young readers we're taught to take the protagonist, or narrator's take on events as truthful. Writers who use 'unreliable narrators' are basically intentionally messing with the way we've been programmed to read, by giv-

ing us a narrative that we can't trust.

Alice Feeney's debut novel, Sometimes I Lie, literally tells you with the title that you can't trust anything the story teller is telling you, since guess what, sometimes she lies. Feeney plays with this concept in all her novels, but in different ways so there's an added extra level of distrust since you assume she's lying to you as a reader, you just never know how exactly. Rock Paper Scissors specifically might be my favorite twist of unreliability, not just for Feeney's personal catalog, but also quite honestly for all the unreliable narratives, like ever written.

Rock Paper Scissors follows Mr. and Mrs. Wright as they make a last ditch effort to save their marriage by going on a random weekend getaway to a Bed & Breakfast in Scotland that Mrs. Wright won in her company's holiday drawing. The relationship is naturally tanking at

the most opportune time to vacation, the winter, so the Wrights (of course) get snowed in and things turn, well, sinister.

Told from the perspectives of Amelia and Adam (the Wrights) the reader gets both party's insights into why the relationship is failing and how those two perspectives aren't necessarily congruous. Sprinkled throughout their narratives are annual letters that Amelia has written to Adam for each anniversary, each tying back to the traditional gift for that anniversary in their theme (i.e. linen, tin, paper, etc.). While Amelia has written these letters every year, she has never actually given them to Adam to read, the letters operating as more of a diary. The letters don't come in chronological order, but the mix of timeline slowly spells out the various obstacles of the marriage and how everything has led to their last ditch effort to save the marriage on this random (and freezing) weekend away.

I'd love to tell you everything is peachy and wraps up with a big sparkly bow like a Hallmark movie, but I myself, try to not be that unreliable of a narrator (or reviewer). Things work out in a way, but the Wrights maybe don't end up all that right...

Books with unreliable narrators seem to either be loved or hated by readers, and there's really not a lukewarm response to the genre.

For me however, as a very seasoned reader, I love when an author can continue to surprise me throughout the story. While I love a jarring (great) plot twist, the act of reading something, and never being able to trust its accuracy, is just a different level of exhilarating.

Since her debut in 2017, Feeney has been managing to release a book a year, and her books just seem to get better and more all consuming with each release. All four titles are definitely not to be trusted. Her third novel, His & Hers, might be the least reliable of narratives, and that's saying something when one is called Sometimes I Lie. If you asked for a favorite or hers, I'd say Rock Paper Scissors (currently), but it's honestly a reeally hard pick. The first, Sometimes I Lie was just so brilliantly done. His & Hers and Rock Paper Scissors both pack a punch at the end that you absolutely don't see coming. I Know Who You Are was good, but she's set such a high bar that I'd rank it last of her four. If you enjoy an author messing with your head a bit, there really isn't a better one than Alice Feeney. The only warning I'd give is that you're likely to lose sleep, since all four are impossible to put down.

Sara Leady is Head of Reader Services & Creative Programming for the Anderson County Library.



Reindeer Run

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NIBBLE & SIP

MAKE IT EASY ON YOURSELF

There is no standard Thanksgiving Dinner time. Some families sit down for a late lunch, and others, for an early dinner. No matter when you carve the turkey, though, your guests may want a little something to celebrate the day AND to tide them over until the big meal. So if a Nibble and Sip is on your menu, make it easy on yourself with a Sparkling Shrub and Hot Artichoke-Spinach Dip.

A Sparkling Shrub doesn't involve a trip to the garden department at Lowe's. For drinking purposes, a shrub is a mixture of fruit, sugar, and vinegar, cooked and strained to make a delicious, slightly tart syrup. Pair it with a sparkling wine and you've got a beautiful cocktail that is sure to impress your guests.

Making my own shrub is on my to-do list, but until I actually do it, I buy my shrubs from two excellent online sources. 18.21 Bitters is a

company in Atlanta which makes small-batch bitters, tinctures, syrups, and shrubs to help you up your cocktail game. You can order their delicious shrubs, featuring flavor combinations such as Blood Orange +



Kim von Keller

Ginger, Watermelon Mint, and Apple Cardamom, at 1821bitters.com.

I also love the shrubs I discovered on a recent trip to Orcas Island, Washington. Girl Meets Dirt is owned by Audra Lawlor, a former Wall Street professional who longed for a life a little more connected to the earth. From her production facility in Eastsound on Orcas Island, she creates Island Plum (my favorite), Ruby Spiced Apple, Island



Pear, Rhubarb, Peach, Quince, and Lemon Lavender shrubs, as well as bitters, spoon preserves, and cutting preserves to serve with cheeses. You'll find all of Audra's offerings at girlmeetsdirt.com.

To make a Sparkling Shrub, use an inexpensive sparkling wine in a ratio of 3 parts wine to 1 part shrub. You can adjust the ratio to suit your own taste. And even though there's a big meal on its way, never, ever serve your guests alcohol with

offering some food to accompany it. I would suggest Hot Artichoke Dip, the holiday workhorse that's always super easy to put together. To make things even easier, the dip may be prepared up to two days in advance and refrigerated before baking.

Hot Artichoke-Spinach Dip

2 14-oz cans artichoke hearts, drained

1 10-oz package frozen chopped spinach, thawed

1 ½ c. mayonnaise
1 c. freshly grated Parmesan cheese
1 small onion, finely chopped
½ t. salt
¼ t. pepper
1 t. freshly squeezed lemon juice
sturdy crackers, such as Triscuits
Preheat the oven to 350°. Spray a 1 ½ quart casserole dish with quick release spray such as Pam.

Using paper towels, squeeze the artichoke hearts to remove excess moisture before roughly chopping. Squeeze the spinach in your hands to remove excess moisture, then blot with paper towels before roughly chopping. Combine the chopped artichokes, chopped spinach, mayonnaise, Parmesan, onion, salt, pepper, and lemon juice in a mixing bowl, stirring until well combined. Transfer mixture to the prepared casserole dish and bake until bubbly, about 35 minutes. Serve hot with crackers.

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CREATING HOME

A THANKSGIVING TABLE

I don't know about you, but it seems to me that we have officially entered into the Holiday season! As we move into the end of the year and the festivities that this time brings, the thing that I most look forward to is sitting around a table with my family and friends and enjoying each other's company. And this year especially, that is truly a thing to celebrate.



Amie Buice

As we prepare for Thanksgiving, we think about the many things that we have to be grateful for and also... the food! While the family recipes and company may be at the forefront of our minds, it is also so much fun to plan a pretty table to gather around. To help you create an ambiance fit for the occasion, I have listed out some things to remember.

• Prep your linens! There is something so special about a pretty tablecloth and real cot-



ton or linen napkins. This seems like a simple thing, but it instantly elevates your table.

• Pull out your nice dishes and glasses. You may have to wash them by hand, but this is why we have them! To enjoy on nice occasions, remember the sentiment behind them, and share them with your nearest and dearest.

• Incorporate something from outside. Whether it be fresh flowers or dried twigs and berries picked from your yard, something natural adds an approachability and lightness to your table.

• Light some candles. What makes you feel more relaxed and at home than a lit candle? And this is how we want our guests to feel! Set the mood for comfort and conversation with dimmer lighting and pretty candlelight.

In case you're missing some of these components, I have collected some pretty options for your holiday table. Visit my website for links. Happy Holiday season!

Website: amiebuice.com Contact: amie@amiebuice.com

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The little things are actually a big deal

As we approach Thanksgiving Day, we'll all be thinking a lot about those things for which we are most grateful.



Kim von Keller

Often, our lists are similar: friends, family, employment, good health, food, and shelter. But in my house, 2021 has been a "Hold my beer, 2020" kind of year. Rather than dwelling on the rough patches, though, this year has

made me even more aware of the many little things I have to be thankful for. And what I've learned is that the little things are actually a big deal.

CASSEROLES

Since the beginning of the year, my husband and I have logged four trips to the hospital, with so many parts examined or replaced or repaired that we now qualify as consultants for Grey's Anatomy. This unusual number of procedures meant that occasionally, there was no time for cooking, but our friends and family stepped in and showed us with casseroles EVERY TIME! Baked ziti. Potatoes au gratin. Chicken tetrazzini. Lobster mac and cheese (!) twice! We also received a ham,



In my house, 2021 has been a "Hold my beer, 2020" kind of year. Rather than dwelling on the rough patches, though, this year has made me even more aware of the many little things I have to be thankful for.

a tray of meatballs, several quarts of soup, a blackberry cobbler, a Mediterranean lamb dish, a batch of non-alcoholic cocktails, and takeout from a terrific Thai restaurant. If you had asked me if we needed help during all of this, I would have said no, but I would have been wrong about that. It was a real luxury to skip the shopping, prepping, cooking, and cleaning to concentrate on caring for each other. And because of the generosity of people who love us, I'm also thankful for my deep freezer and my treadmill.

ZOOM

After living a virtual life since early in 2020, many people refer to the ubiquitous video and teleconferencing platform with language that can't be used in a family newspaper. But during 2021, Zoom has been a window into the worlds of our two new grandnieces, Penelope and Georgia Grace. G.G., as we often call her, lives in Atlanta, and we don't get to see her as often as we'd like. We won't even meet Penelope for the first time until November 24th, as she and her parents live in Los Angeles. But thanks to Zoom, we've been able to get to know both of them just a little bit. Given that they're both still babies, we've mainly used Zoom to watch them sleep. It's kind of like going to see the koalas at Riverbanks Zoo, but with more crying and less eucalyptus.

GOOD MANNERS

Years ago, my husband and I flew into Boston from Atlanta. We were the last flight allowed in due to a blizzard of unexpected proportions, which caused great turbulence en route, knocking out both the heat and the lights in the cabin. We bounced along the runway and bumped to a stop, though, and ever since we staggered off the plane, I've been a bit uneasy about flying. That's why I am thankful for the truly good and patient people who did everything in their power to ensure an easy flight on our recent trip from Charlotte to Seattle. People maintained appropriate distance in the terminals. No one complained about having to wear a mask. No one drank to excess and assaulted a flight attendant. We didn't need to make an emergency stop in Kansas for the service of an arrest warrant. When I had a sneezing fit during boarding, no fewer than 20 people said "Bless you" as they

walked by. It was really nice to be traveling with a couple hundred strangers who realized that contemporary life is hard enough without making it harder.

As you've figured out by now, my list of little things is really all about the people I've encountered so far in 2021. As hard as this year may have been, there have been friends,

family, and even total strangers who have stepped up to soften the blows. As you contemplate the good things in your life, I hope you take time to consider all the people you've encountered who have gotten you to this point in 2021. Happy Thanksgiving, and may your skies be friendly, your babies be happy, and all your casseroles be made with lobster.



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RETIREMENT, REALLY?

I was told by people that were about to retire that they were just going to sit on the porch and rock, or that every day would be like Saturday. Some said they would travel, or finally have the time to drive real slow during rush hour, just for the fun of it. I believed them, and was looking forward to the day when I could allow someone that looked to be in a frantic rush to move ahead of me in line because I wasn't in a hurry at all.



Neal Parnell

The day came, and what's written above is the biggest pile of malarkey ever typed. What you're about to read below is the truth of what it's like to be retired while your spouse works.

After serving my wife breakfast in bed, and carrying all of her many bags of who knows what to the car, I'm free to do whatever I like, just as soon as I finish a couple of little chores. Vacuuming, dusting, mopping, washing and folding the laundry, cutting the grass, feeding the cats, and taking a break to do the grocery shopping. If I'm lucky I'll have time to cook the evening meal and don my Haz-Mat suit



for some much-needed litter box maintenance. I'm there to greet my wife in the driveway when she arrives from work, and can hardly wait to lug in more bags than she left with, only to then serve her every whim as if I'm Alfred and she's Bruce Wayne. (I Love You, Sweetie). I'm throwing in that last bit that will go toward "honey-points" that I'll be able to

redeem for valuable recliner time during this Football season.

Now don't get me wrong, there are some perks I've discovered during my retirement. I now know the placement of every item, and which aisle to find it, in every grocery store within a ten-mile radius of my home. I have gained wisdom from mistakes I've made that include never trying to bathe a cat without a first-aid kit and an extra set of curtains and rods. And never use Dawn detergent in the dishwasher unless you need to thoroughly clean the kitchen and a cat with mounds of foam. I've learned that tossing a Tide-Pod in the washer is not the same as Pod-Casting, and that anyone that you allow to move ahead of you in line will have the one item that causes a computer malfunction and takes two managers and 20 minutes to ring up.



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Yellow Jackets win overtime thriller to open postseason

Hanna Yellow Jackets

Aug. 20	Laurens	W, 23-17
Aug. 27	Wren	W, 27-16
Sept. 10	BHP	W, 43-10
Sept. 17	Easley	W, 62-14
Sept. 24	Westside	W, 45-14
Oct. 1	Woodmont	W, 37-14
Oct. 8	Mauldin	W, 43-22
Oct. 15	J.L. Mann	W, 50-7
Oct. 22	Byrnes	W, 28-22
Oct. 29	Hillcrest	L, 44-28
Nov. 5	Dorman	W, 41-35
Nov. 12	Gaffney	Away

BY BRU NIMMONS

ANDERSON — After a disappointing 44-28 loss to Hillcrest to close the regular season, the T.L. Hanna Yellow Jackets began their playoff run on Friday against Dorman with a heart-stopping 41-35 win in overtime.

The Jackets got on the board first against the Cavaliers, with running back Jaylon Thompson bringing home a one-yard touchdown run early in the first quarter.

Hanna held the 7-0 lead going into the second quarter, but Dorman answered back quickly in the period on a 41-yard touchdown from Hudson Talley to Kendall Norman to tie the game at 7-7.

Facing an early third and long after the Jackets recovered a fumble at their own 11-yard line, Hanna quarterback Jay Dillard found Kam Johnson on a play-action pass that the back took 75 yards down to the 2-yard line. After a false start, Kabrail Morrison scored on a six-yard run to give Hanna a 14-7 lead with 2:46 left in the quarter.

With just minutes left to halftime, Dorman stormed down the field before running back Demarius Foster scored on a one-yard run to tie the game going into the half.

Hanna received the ball to start the second half and powered 80 yards down the field behind its strong stable of backs, including a 13-yard touchdown run by Morrison for a 21-14 lead.

Dorman turned to its own strong rushing attack on its next two possessions as Foster pounded the Jackets on the ground, picking up two scores to give the Cavs a 28-21 lead with three

minutes left in the third quarter.

A 68-yard kick return by Morrison swung the momentum back to the Jackets, and four plays later, Morrison came up big again on a three-yard touchdown run. Dorman blocked the Hanna extra point to make the score 28-27 heading to the fourth.

After driving at the end of the third, Dorman scored just one play into the fourth as quarterback ChaMarryus Bomar hit DJ Porter on a 27-yard touchdown to go ahead 35-27.

Starting its next drive at the Dorman 20, Hanna whittled the clock down as the Jackets moved down the field. Facing a fourth and three at the Dorman 33, Johnson picked up a massive first down to keep Hanna alive. Then two consecutive Walt Smith carries took the Jackets into the end zone.

Needing two to tie it, Dillard hit Chap Pendergrass in the end zone to knot the score at 35-35 with 4:44 left.

The Cavaliers quickly drove into Hanna territory and with two minutes left they attempted a 32-yard field goal that was blocked. After a failed Hanna possession, Dorman made it back into Hanna territory for a 36-yard field goal attempt with under 20 seconds to play. The Cavs once again missed, and the teams headed to overtime tied at 35-35.

The Jackets struck first in overtime on a five-yard run by Fletcher Cothran, and the Hanna defense held Dorman off the board once again for a 41-35 win.

Hanna is set to travel to Gaffney for the second round of the playoffs.



WESTSIDE RAMS

Westside survives against Greer in Round 1

BY BRU NIMMONS

ANDERSON — After losing to the Greer Yellow Jackets earlier in the season, the Westside Rams were looking for redemption in the first round of the playoffs.

They got exactly what they were looking for, defeating the Jackets 24-21 to advance to the second round.

The Rams received the opening kickoff and moved down the field in short order behind a long run from tailback Hunter Puckett. Puckett continued to carry the Rams once they were in the red zone, scoring on a 17-yard run to give Westside a 7-0 lead with 9:58 left in the first quarter.

Greer tried to answer back and made it into Westside territory, but a fourth-down sack by AJ Williams gave the ball back to the Rams.

The Rams resorted to a little trickery on their next possession, with receiver Cameron Spadafina completing a pass to quarterback Peter Zamora to get deep into Greer territory, but a Zamora interception in the end zone killed the Westside drive.

The Rams got the ball back heading into the second quarter and got all the way down to the Jacket 2-yard line before a fumble gave the ball back to Greer.

The Yellow Jackets took advantage of the turnover almost immediately, as Israel Rhodes broke free on a 90-yard touchdown run to tie the game at 7-7 with eight minutes left in the first half.

Westside running back Amir Dendy took the reins on the next possession, getting the Rams deep into Greer territory before Bola Gil drilled a 29-yard field goal for a 10-7 lead heading to halftime.

On the opening kick of the second half, Greer took its first lead of the game as Malakhi Saunders took the ball 90 yards for a touchdown.

Both offenses were on the cusp of scoring, turning it over on downs in enemy territory throughout the third and early fourth quarters before Westside took over midway through the fourth.

The Rams drove 68 yards, with Puckett finishing off the drive with a three-yard touchdown run to retake a 17-14 lead with 4:55 left in the game.

Less than two minutes later, the Yellow Jackets had answered right back, moving down the field on a long pass to Saunders before Rhodes scored on a 16-yard run to give Greer a 21-17 lead with a little more than three minutes left.

Not to be outdone, Dendy broke free on a 62-yard touchdown run 17 seconds into the ensuing drive to put Westside back up 24-21 with 2:52 left in the game.

After forcing a turnover on downs on the final Jacket possession, the Rams ran the clock out and took home a 24-21 round one win.

With the win, the Rams will now host Irmo in the second round of the playoffs.



Westside Rams

Aug. 20	BHP	L, 23-20
Aug. 27	Summerville	Canceled
Sept. 3	Greer	L, 28-25
Sept. 10	Byrnes	W, 64-62
Sept. 17	Hartwell Co.	L, 63-28
Sept. 24	Hanna	L, 45-14
Oct. 1	Easley	W, 58-20
Oct. 11	Trav. Rest	W, 48-20
Oct. 22	Walhalla	W, 56-24
Oct. 29	Pickens	W, 48-7
Nov. 5	Greer	W, 24-21
Nov. 12	Irmo	Home