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# Wild and Domestic Turkeys. Birds of Different Feathers

Published Date : November 25, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/11/Female_wild_turkeys.jpg)

While sitting down to enjoy turkey during Thanksgiving, remember that although wild and domestic turkeys are genetically the same species, that’s about where the similarity ends.

“The wild turkey in a sprint can outrun a galloping horse,” said Charles Ruth, Deer and Turkey Project supervisor for the S.C. Department of Natural Resources (DNR). “Although it is one of the largest game birds, weighing up to 25 pounds, it can fly distances of more than a mile, sometimes at speeds of 55 miles per hour.”

Don’t ask a barnyard bird to try any of those feats. The domestic turkey lost its ability to fly through selective breeding that created heavier, broad-breasted birds, a feature much desired by chefs and commercial turkey producers. The shorter legs of the domestic turkey also mean it can’t run as well as its wild cousin.

In contrast to the heavier domestic bird, the wild turkey is slim, tall and long-legged. Factor in its keen eyesight and native cunning, and the wild turkey makes a difficult target for human and animal hunters alike.

Reintroduction of the wild turkey in South Carolina is one of the Palmetto State’s most noteworthy conservation success stories. Limited at the turn of the century to small pockets of birds in the Lowcountry’s Francis Marion National Forest and along the Savannah River swamps, the wild turkey is now so widespread throughout South Carolina that a month-long spring hunting season is held in all of the state’s 46 counties (there is no fall season).

The separation of the wild and domestic turkey began hundreds of years ago, according to Ruth. Native Americans had accomplished the domestication of turkeys before Europeans set foot on the continent. Turkey bones have been found in Indian burial mounds in Tennessee, Kentucky and some other parts of the South, and turkeys were being raised in Mexico and Central America for more than 500 years before the Spanish arrived. Turkey relics have been found in Arizona dating as far back as 25 A.D., and turkey-raising may well be one of the oldest forms of organized meat production in the Northern Hemisphere.

Spanish explorers took Mexican wild turkeys domesticated by the Aztecs home to Europe in about 1519. The turkey then spread rapidly through Europe and was introduced in England between 1524 and 1541, where they were highly sought after for gourmet dinners.

After the domestic turkey spread across Europe in the 1500s, colonists who settled the New World brought these tasty birds with them across the Atlantic to the land of their origin. Imagine the pilgrims’ surprise to find the turkey already one of the most plentiful foods of the American Indians.

Domestic stock from Europe was eventually crossbred with the wild turkeys of North America, leading to the six standard domestic varieties in the United States:  Bronze, Black, Narranganset, Bourbon Red, Slate and White Holland.

While the attributes of wild turkeys have been important in enhancing domestic breeds, the flow of genetic material in the other direction is not encouraged. State law prohibits the release of pen-raised turkeys due to the possibility of introducing disease into the wild flocks and because of the danger of contaminating the wild turkey gene pool.

But Ruth said because domestic turkeys lack the “wood smarts” of their wild cousins, they generally fall prey to a host of hungry predators such as bobcats, foxes or coyotes before getting a chance to breed with native birds.

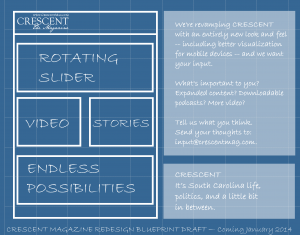
***ED NOTE:*** *Happy Thanksgiving from all of us at CRESCENT.*

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# There's a New CRESCENT Rising in the Distance

Published Date : November 25, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/11/20131120_CrescentRedesignBlueprint.png)

[](http://www.crescentmag.com/wp-content/uploads/2010/09/TaftCaricature.jpg)***By: Taft Matney***

This version of CRESCENT has served us well since October 3, 2011, but it’s time for a little more than a simple refresh.

Sometimes a house needs more than a new coat of paint. Sometimes, you need to update the wiring and add on a few more square feet. That’s where we are now.

We’re in the process of updating and redesigning CRESCENT for early 2014 because, well, it needs to be done.

When we launched CRESCENT, we wanted to take advantage of providing content without the barriers of traditional magazines. We wanted to offer an experience that allowed readers/viewers/listeners to consume content wherever they were and with whatever device they were using. We wanted to be able to publish content when it was ready and not have to wait for the deadlines and timelines of a printing press and delivery of a hardcopy edition to retail outlets. We wanted sponsors to be able to run advertising with minimal lead times, when it was convenient for them, and with the ability to change ads at almost a moment’s notice.

As we near the end of 2013, we realize we’ve outgrown our space. We need something bigger, something that will let us deliver content better, something that’s built more around what YOU want.

We’re revamping the only South Carolina-focused cloud-based magazine with an entirely new look and feel — including better visualization for mobile devices — and we want your input.

What’s important to you? Expanded content? Downloadable podcasts? More video?

Tell us what you think. Send your thoughts to: [input@crescentmag.com](mailto:input@crescentmag.com" \o "I Have an Input for the New CRESCENT Design.).

As we build the new CRESCENT, remember, there are a lot of ways to keep up with CRESCENT. You can:

* Get your FREE email subscription ***[HERE](http://www.crescentmag.com/subscribe" \o "Free subscription to CRESCENT" \t "_blank)***,
* Follow CRESCENT on Twitter ***[HERE](http://twitter.com/CrescentMag" \o "Follow CRESCENT on Twitter" \t "_blank)***,
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* Subscribe to CRESCENT’s YouTube channel ***[HERE](http://www.youtube.com/crescentmag" \o "Subscribe to CRESCENT's YouTube Channel" \t "_blank)***.

As always, thank you for letting us be a regular part of your infotainment options, and if you have any story ideas about South Carolina people, places, things, or issues, feel free to drop us a line at [input@crescentmag.com](mailto:input@crescentmag.com" \o "Story Idea for CRESCENT).

Sincerely,

Taft

*CRESCENT. It’s South Carolina life, politics and a little bit in between.*

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# Who Came to YOUR High School Talent Show?

Published Date : November 22, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/11/FrankieAntonelliDariusRucker.jpg)

Frankie Antonelli with Darius Rucker following their duet at the Wando High School talent show.

Remember your high school talent shows? Not many people do, but one South Carolina High School will remember this year’s for a long time.

As 16 year old Frankie Antonelli, a Wando High School student with Down Syndrome, performed “While I Still Got The Time” as the last act during Wednesday night’s show, his solo suddenly became a duet about halfway through thanks to a surprise appearance from a certain Grammy-winning artist.

The amazing thing isn’t as much about Frankie’s stage partner as it is that he doesn’t skip a beat. Antonelli owns the stage like a true performer.

According to Frankie’s mom Debbie, who arranged the surprise, it was “a simple promise by a good guy to my son.” She said no one will ever know how much Rucker does for kids.

***PHOTO CREDIT:*** *Debbie Antonelli*

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# Vacation. The GO-GOs Had it Right

Published Date : August 28, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/08/original-summer-vacation-book-glasses-bookmark-sand.jpg)

We know it seems like it’s been a couple of weeks, and it has, but Belinda Carlisle and the GO-GOs had a point in 1982.

“Vacation. All I ever wanted. Vacation. Had to get away.”

That was us.

Producing a cloud-based magazine with new content each week takes a lot of effort, and we don’t want our folks to burn out, so with summer winding down, we wanted to give everyone some time to recharge their batteries.

Of course, not EVERYONE around here is getting that vacation. We’re working on some new features to bring you soon.

We know. You’re asking, “Like what?”

Well, we can’t really get in to detail other than giving you a few hints like:

* Football season is about to kickoff in the Palmetto State. Wanna see what you should you wear to that tailgate this fall?
* Greenville’s Edwin McCain has sold more than a few million records. He might tell CRESCENT about his platinum-selling career.

Of course, other than hints, we cant really tell you what’s coming up. You’ll just have to see.

Remember, there are a lot of ways to keep up with CRESCENT. You can:

* Get your FREE email subscription ***[HERE](http://www.crescentmag.com/subscribe" \o "Free subscription to CRESCENT" \t "_blank)***,
* Follow CRESCENT on Twitter ***[HERE](http://twitter.com/CrescentMag" \o "Follow CRESCENT on Twitter" \t "_blank)***,
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* Subscribe to CRESCENT’s YouTube channel ***[HERE](http://www.youtube.com/crescentmag" \o "Subscribe to CRESCENT's YouTube Channel" \t "_blank)***.

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Sincerely,

The CRESCENT Team

*CRESCENT. It’s South Carolina life, politics and a little bit in between.*

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# BMW's X5 Prepares to Take On the World as its 3rd Generation Begins Production Exclusively in SC

Published Date : August 5, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/08/20130801_X5Production.jpg)

Spartanburg Associate, Carolyn Tate, performs a quality inspection of the new X5.

Production of the third-generation BMW X5 officially began last week with the manufacture of dealer vehicles designed to generate excitement and sales in their regions. The first new BMW X5 is a Mineral White M50d (six-cylinder inline diesel engine with M Performance TwinPower Turbo technology) featuring Exclusive Nappa Mocha leather interior and will be exported to a dealer in Eastern Europe.

“Since 1999, the X5 has been a significant contributor to the Spartanburg plant’s global success,” said BMW Manufacturing President, Josef Kerscher. “Our team will continue to build the next-generation X5 with the superior quality that our customers around the world have come to expect from South Carolina.”

The third-generation BMW X5, creator of the Sports Activity Vehicle segment and global market leader in its class, sets new standards in powerful design, luxurious spaciousness, cutting-edge versatility and efficient driving pleasure.

The new BMW X5 offers noticeable advances over its predecessor:

* Three engine variants at launch: BMW X5 xDrive50i with a new generation of the V8 petrol engine (330 kW/450 hp), BMW X5 xDrive30d with revised six-cylinder in-line diesel unit (190 kW/258 hp) and the BMW X5 M50d M Performance Automobile with tri-turbo six-cylinder in-line diesel (280 kW/381 hp). In December 2013, the BMW X5 xDrive40d, BMW X5 xDrive35i, BMW X5 xDrive25d and BMW X5 sDrive25d (with CO2 emissions of just 149 g/km) will be added to the range.
* The design proportions of the third-generation Sports Activity Vehicle are defined by a characteristic, evolutionary development of body design from the predecessor model. The front-end features a powerful, alert look, with twin circular headlight units extending into the BMW kidney grill. The new X5 reveals an elegantly stretched silhouette, eye-catching swag line over the athletically molded wheel arches, horizontal lines and taut surfaces at the rear. The vehicle’s aerodynamic properties integrate harmoniously into its overall design language, including Air Curtains, Air Breathers and Aero Blades for the rear window. Finally, the bumper’s X-shaped contour lines clearly designate it as a member of the BMW X model family.
* The new vehicle is engineered with a commitment to reducing fuel consumption and emissions through weight minimization, optimized air guidance, engine technology and the standard-fitted – and extremely efficient – eight-speed automatic gearbox with additional BMW EfficientDynamics technology. It features Auto Start Stop function, ECO PRO mode including coasting function and Proactive Driving Assistant. All models have the EU6 rating.
* The new X5 is the only vehicle in its segment available with Active Steering, a technology developed by BMW, and AdaptiveDrive, a combination of Active Roll Stabilization and Electronic Damping Control, which offers greater handling capability and ride quality. It is also the first SAV fitted with run-flat tires as standard equipment.

The final second-generation X5 Sports Activity Vehicle was produced at BMW’s South Carolina plant on Friday, June 28. The Titanium Silver Metallic 4.4-liter, 400-hp V8 engine BMW X5 xDrive50i with Sand Beige Perforated Nevada Leather and M Sport Package will become part of the permanent BMW historic car collection. Between September 2006 and June 2013, the plant in Spartanburg produced 728,107 second-generation X5 models, making this model series the best-selling in the history of the plant.

Since 1999, more than 1.3 million X5’s have been produced for global customers. The X5 Sports Activity Vehicle is produced exclusively at BMW Manufacturing Co. for distribution to more than 140 worldwide markets.

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# Education Along the Grand Strand Includes Green Flag Racing

Published Date : August 5, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/08/RMP_7781_PALMRacingTeam.jpg)

Former SC Lt. Governor Andre Bauer with the PALM Racing Team at Myrtle Beach Speedway

Former South Carolina Lieutenant Governor André Bauer has always been known for his creative approaches to issues — whether it was helping seniors or seeing a need to help students looking for something different out of the public school system.

Recently, Bauer stepped into the driver’s seat for the PALM racing team.

What is PALM?  It is the Palmetto Academy for Learning Motorsports; a charter high school in Myrtle Beach that is changing the face of education in South Carolina.

“Given the fact that we are working with below average equipment and a team that is learning, including myself as the driver, speaks volumes,” Bauer says.  “It’s a real team effort. We are overcoming insurmountable odds, and everyone is excited each week.  In the last eight races, our team (PALM) has had five top-5 finishes and two 3rd place finishes.”

Bauer believes that PALM offers an amazing opportunity for students to connect to something they love, like motorsports, during high school while they learn a skill that will prepare them to be gainfully employed immediately after graduation.

“South Carolina is going to have to get more creative in its approach to education to combat an embarrassing dropout rate.” When he was a member of the SC Senate, Bauer spent 4 years rotating through the schools in Lexington, Union, Saluda, and Newberry counties as a substitute teacher in an effort to better understand the state’s education issues. “There are many facets to education today,” Bauer said. “Teachers have to be disciplinarians, moderators, parents, mediators, and politicians in addition to teaching the classroom material. We have a lot of obstacles to overcome, but if the young adults are excited about coming to school, it makes teachers’ jobs easier.”

Bauer outlines three key factors to improving education in South Carolina: 1) creative ways to educate our children, 2) motivating our students to want to come to school, and 3) not throwing money at the problem. Bauer points out that PALM operates with a much smaller budget than traditional high schools and does so successfully.

Students at PALM must have good attendance, complete assignments, and do well academically to be selected for the racing crew. They learn critical thinking in a fast-paced environment at the track. The skills they learn are not just bodywork and painting, but focus heavily on science and math such as geometry and physics.

Two of the crewmembers, Blaise Bryant and Jack Deese, have been racing since they were about 5 years old. They started with go-carts and have moved up through the ranks. Bryant has racing in his blood with both his father and grandfather participating in the sport. His grandfather insisted he learn everything about the cars and how they worked before allowing him to race.  “He didn’t want to spoil me by just putting me behind the wheel,” Bryant, who is currently the PALM crew chief, says.

***PHOTO CREDIT:*** *Lee Rivers/Right Move Photography*

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# Who Needs "Baywatch" When Charleston's Lifeguards are Around?

Published Date : August 5, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/08/CharlestonLifeguardTeam.jpg)

Lifeguards from Charleston County beaches placed third overall in the “A” division of the South Atlantic Lifeguard Championships, held last month in Nags Head, NC. The competition brought lifeguards throughout the South Atlantic region — from Virginia Beach southward to Northern Florida — together to compete in a variety of beach-based lifesaving scenarios.

The A division of the South Atlantic Lifeguard Association (SALA) encompasses the Southeast’s large beach areas.

A team composed of eighteen ocean rescue lifeguards from the Charleston County Park and Recreation Commission (CCPRC) placed third overall in their division, earning the highest rank the team has ever placed in the competition. A number of Charleston County team members also won individual awards.

[](http://www.crescentmag.com/wp-content/uploads/2013/08/CharlestonLifeguard01.jpg)Charleston County also earned the distinction of having two SALA individual champions in the competition’s “Open” division. Ocean lifeguard Hannah Craig won first place in the female Open Surf-Swim Race as well as the female Open Run-Swim-Run Race. Brennan Gedney won first place in the male Surf-Swim Race. Gedney and Anthony Tipton competed as a team in the men’s Open Board Rescue Race, winning second place in that event.

Several team members also ranked in the top three of their age groups for various events.

In his age group, Stephen Fernandez placed first in the men’s Run-Swim-Run, first in the men’s Surf Race, third in the men’s 2K Beach Run, and third in the International Ironman event. Brian Mack placed third in the men’s Surf Race, Board Race, Run-Swim-Run, the International Ironman and Surfski Race within his age group.

Take that, David Hasselhoff.

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# YOUR TURN: “Goodbye Melet” By John Malik

Published Date : July 17, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2012/02/JohnMalikWriting.jpg)

***EDITOR’S NOTE:*** *Recently, Upstate South Carolina was rocked by the tragic deaths of nine members of two very close families vacationing together in Alaska. People in and around the Greenville area are still mourning the loss of Chris, Stacey, Meghan, and Conner McManus as well as Melet, Kim, Mills, Ana, and Olivia Antonakos. Whether you knew them or not is irrelevant. If you have friends in the Upstate, chances are you know someone who not only knew them but knew them well.*

*While their plane crash happened on July 7, this tragedy is still fresh as the Antonakos family was laid to rest today and the McManus family will be on Saturday. Our friend Chef John Malik is one of many touched by these families being ripped away from their community, and we wanted to share his thoughts as so many continue trying to make sense of this. Although CRESCENT doesn’t exist to debate theology, I’d be a liar if I said I didn’t have my own feelings about this. Personally, my hope and genuine prayer is that God reaches out to comfort everybody who has been affected and that the faith of a community and the love and support of family and friends helps provide peace. — Taft*

**————————————–**

I’ve done plenty of tough things in my life, and being a Dad is definitely the hardest. The job description changes almost daily.  As both parents and children grow and evolve, so do the challenges of parenting.   Yet I’ve known folks that have made it look easy and Melet Antonakos was one of those guys.  Melet was easy going, always smiling and whenever one talked to him, he treated you like you were the most important person in his life.  He gave you his attention, gripped your hand mightily, patted you on the back, and never missed an opportunity to smile.  I never caught Melet disciplining, correcting, or counseling his children yet he and his wife Kim raised three great kids.

Olivia, Mills and Ana were kind, diligent, athletic, smart, polite, and reverent.  They weren’t coerced into good behavior. They just lived it.  I often looked at Melet’s kids and wondered what he was feeding them — what was he doing that I wasn’t because he made it look so easy.  Some kids behave a certain way out of fear while others are constantly testing their limits.  I’ve heard kids say something to the effect of, “If I don’t do this then Mom and Dad will hear about it, and I’ll get in trouble.”  Well that may be accurate, but if I’ve been an effective father, my kids will do what’s right because they want to and not out of fear.

[](http://www.crescentmag.com/wp-content/uploads/2013/07/Melet.jpg)

Melet and Kim Antonakos with Mills, Olivia (in purple), and Ana

My son said it best.  “I never heard Olivia say one mean thing…ever.”  In this day and age of a 24/7 media bombarding our children with repugnant stereotypes and glorifying the concept of foolish, bumbling parents, how is it possible to raise kids that were as grounded as Melet’s and Kim’s?  Amy and I have two great teenagers, yet we’ve done this by the skin of our teeth. We’ve lost sleep, prayed, struggled, worried, fretted, and coerced them into responsible teenagers while Melet and Kim made it look so easy.  And now they’re all gone.

Many of my friends have struggled with, “Why?”  It’s in our nature to look for an answer, a sense of understanding as we come to terms with such a monumental tragedy, and as Christians there’s always that element of “God’s plan.”  Well forgive me but I can’t buy that.  I can’t see our creator planning so much heartbreak as this. And I’m struggling with images of a faltering engine, the unmistakable shudder of a wing as it loses lift, Melet reaching out for his kids, and the ground rushing up to meet them.  And I see not the hand of God but rather a technical issue with a turbine engine at the worst possible moment, on takeoff.  When airplanes encounter problems, altitude and airspeed can give a pilot options.  Airplanes are most vulnerable at takeoff and landing — when airspeed is just above the minimum needed to fly and even a small problem can leave a pilot with little recourse. Was it contaminated fuel, a broken fuel line, or a failed bearing?  In time the NTSB will find out, and issue a directive which may prevent a future crash.

Yet that will be little comfort for the friends and family left hurting by the loss of these two families and the wife and children of the pilot, [Walter Rediske](http://bit.ly/14LH2zi" \t "_blank).  Our community is in shock, yet in death, Melet has once again set an example for parents everywhere.  We’re hurting because Melet and Kim, as well as the McManuses, were such good people.  They were actively involved in many aspects of our community; made friends easily and led by example.  Yes. Melet was successful, but you wouldn’t have been able to tell when you met him.  They didn’t live extravagantly, and he never bragged about anything.  I occasionally kidded Melet (who was just a few years older than me) by telling him that, “I want to be just like you when I grow up.”

Not that long ago I had a brush with death that earned me four days in ICU.  When I left, I made amends with God and have tried my best to be a better person, better father, and a better husband, yet I haven’t even come close to the example that Melet Antonakos set and to make matters worse, he never divulged his secrets of being a great father.  He claimed it was a daily struggle that kept him up at night, that he and Kim worried, struggled, and fretted and that the stress of parenting was so great that he’d pulled all his hair out.  Yet he made it all look so easy.

There are no guarantees in this life.  Tomorrow is a whispered promise as fragile as a dandelion blossom in a summer’s breeze.  When our time comes, we will be measured not by our conquests, bank accounts or possessions, but rather by our friends, our relationships, and our children.  And when we depart this earth, whether in a timely fashion or through an unexpected tragedy, it would be the greatest testament to our lives that an entire community would be in anguish.

Melet, I still want to be like you when I grow up.

*John Malik is an award winning chef in Greenville, SC. Along with his wife Amy, they owned and operated 33 Liberty Restaurant from 2001 until 2008. Following that he was Excecutive Chef at two upscale retirement communities in the Greenville area. John has a BA in English from Southeastern Louisiana University and has written for* Smithsonian Air & Space*,* Saveur*,* The Greenville News*,* Greenville Journal*,* e-Gullet *and has been featured in* Southern Living*,* Bon Appetit *and* Chile Pepper *magazines. John holds the whimsical title of* Kingsford Charcoal Flame Master *and was named* Who’s Who in America Barbecue *for his sophisticated take on traditional smoking. While 33 Liberty was open John hosted the entire team of Michelin’s* “Red Guide” *inspectors for a private meal and lived to talk about it.*

*John has made numerous guest chef appearances including the Food Network, Fox & Friends, the International Food & Wine festival at Disney World, Great Chefs of the South (Beaufort, SC) “Fixin to Eat” a Salute to Southern Chefs (Paso Robles, CA), the Epicurean Evening (Los Angeles, CA) Charlotte Shout! (Charlotte, NC), Drager’s (San Mateo, CA) and Greenville’s own Euphoria.*

*John and Amy celebrated 26 years of marriage in May 2013.*

*DISCLAIMER: The opinions, beliefs, and viewpoints expressed by the author are those of the author and do not necessarily reflect those of* CRESCENT: The Magazine*.*

*To submit an op-ed for CRESCENT’s “Your Turn” section, please email it to [input@crescentmag.com](mailto:input@crescentmag.com).*

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# Do Unto Others

Published Date : July 15, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/07/YearOfAltruismLogo.jpg)

…just because it’s the right thing to to.

That’s the idea behind “The Year of Altruism” — an Upstate South Carolina-based non-profit established to promote the unselfish regard for or devotion to the welfare of others.

“The mission of the Year of Altruism is to encourage and celebrate altruism in thought, speech and deed, focusing the community on fostering acts of kindness in its organizations and individuals, thus creating a better future, one life at a time,” according to Rabbi Marc Wilson and Robert St. Claire.

Beginning this August and extending through June 2014, more than 60 organizations across the Upstate will take on the challenge of the Year of Altruism. From community-wide events to volunteer work on community projects, the Upstate will come together to celebrate the greatness in humanity.

“The response of the community has been nothing less than stupendous, beyond our wildest imagination,” says Rabbi Marc Wilson. “Greenville has again proved that it is not a ‘sleepy little town’.  No, it is has proved to be a profoundly accepting and progressive place.  Its greatness has found expression through acts of loving-kindness, compassion, and idealism.”

Wilson added, “The Year of Altruism does not exist in a vacuum.  We live in a world that is witnessing the proverbial ‘best of times and worst of times’.  Through the practice of altruism in everyday deeds, we in Greenville are kindling a spark that witnesses to humanity’s innate desire to foster self-sacrificial goodness and celebrate the dignity of all Creation.”

***Born from an Unusual Historical Perspective***

The genesis of the Year of Altruism began in the spring of 2011 as Wilson and St. Claire started discussing how to commemorate the 75th Anniversary of Kristallnacht.

*Kristallnacht*, or “the Night of Broken Glass”, is considered, by all estimations, to mark the beginning of the Holocaust – the fateful first evening on which Jewish synagogues, businesses, and homes were destroyed, more than 90 Jews were killed, and 30,000 more were transported to Adolf Hitler’s concentration camps.

Soon after the planning for anniversary commemoration, discussions centered around humanity as a whole instead of focusing solely on the atrocities of the Holocaust – at the root, the thousands of  “Righteous Gentiles” who risked their lives to rescue, conceal and protect victimized Jews. This conversation led to the idea of going *beyond* the anniversary of Kristallnacht to bring greater light to and encourage humanity’s immeasurable capacity for compassion, mercy, self-sacrifice, and idealism as a universal story – “*not one of a particular place, time, or people, but of the eternal human capacity to live nobly*,” according to organizers.

“The magnitude of the response to the Year of Altruism was unexpected, even to the most optimistic among us.  Unprecedented support, partnership and commitment has flowed forth from all dimensions of the community – religious, educational, organizational.  Civic leadership has been entirely enthusiastic.  It is all a sign that the time and place for YOA have come.  We are now receiving calls and emails from national and international organizations, who want to know what’s happening and how they can get involved,” Wilson said.

***YOA’s Event Series Offers Something for Everyone***

From the performing and visual arts to educational lecture series to multicultural and inter-faith initiatives, the Year of Altruism will encompass numerous opportunities that give chances to learn, participate, and support. Many events are free. All events are open to the public but require advance registration.

In total, more than 60 organizations are currently committed to engaging in the Year of Altruism. A full events calendar, with details on each event, can be accessed through [www.yearofaltruism.org](http://www.yearofaltruism.org), and additional events will be added as confirmed.

“Beginning two months from now, the Year of Altruism will blanket our community with opportunities to learn, engage, and support,” stated Dr. Courtney Tollison Hartness, Programming Director for the Year of Altruism. “Already, these inspiring events represent dozens of local philanthropic, cultural, and educational institutions, and over the next few months, dates for lectures by Furman University faculty, a film series based on altruism at the Upcountry History Museum, and so much more will be added to the Year of Altruism calendar.  This is a significant, innovative endeavor, and we hope everyone will join us in celebrating Greenville’s Year of Altruism.”

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# New York Kissed Our Grits

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Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/07/CarolinaCreoleGold.jpg)

[](http://www.crescentmag.com/wp-content/uploads/2013/07/CarolinaCreoleWagon.jpg)South Carolina made grits took top honors at this year’s Summer Fancy Food Show in New York City.

Luquire Family Foods’ Carolina Creole Stone Ground Grits won a National Association of Specialty Food Trade Gold sofi™ award during the show.

“sofi” stands for Specialty Outstanding Food Innovation, and this win comes only a year after another Luquire Family Foods product earned a Silver sofi.

Carolina Creole Stone Ground Grits was one of 2,573 specialty food products competing for top prizes in 32 categories. Carolina Creole Stone Ground Grits won in the Pasta, Rice or Grain category.  As Gold sofi award winners, Jason and Micki Luquire, owners of the Pawleys Island based specialty food company, will benefit from national publicity and promotion of their product.[](http://www.crescentmag.com/wp-content/uploads/2013/07/CarolinaCreoleGrits.jpg)

The Luquire’s started Carolina Creole in 2011 and are already selling their products in stores like Piggly Wiggly, Fresh Market, Whole Foods, and gourmet shops around the country. They are also part of the South Carolina Specialty Food Association (SCSFA), which has more than 150 members across the state.

* Carolina Creole on the [Web](http://www.carolinacreole.com" \o "Carolina Creole on the Web" \t "_blank).
* Carolina Creole on [Facebook](http://www.facebook.com/CarolinaCreole" \o "Carolina Creole on Facebook" \t "_blank).
* Carolina Creole on [Twitter](http://twitter.com/carolinacreole" \o "Carolina Creole on Twitter" \t "_blank).

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# Night Owl Chocolate -- from Her Kitchen to Your Store

Published Date : July 15, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/07/NightOwlChocolate.jpg)

The US chocolate market is about a $20 billion per year industry, with markets of organic and boutique chocolates now growing roughly 20% annually.

Americans love chocolate, and an Upstate entrepreneur is working to capitalize on that love.

Building a small commercial kitchen in her home, Makesha Duncan and her husband have worked late in to the night for the past two years creating South Carolina’s only bean-to-bar chocolate – appropriately named Night Owl.

Recently, Duncan launched a *[Kickstarter](http://www.kickstarter.com/projects/470926310/night-owl-chocolate-bean-to-bar" \o "Night Owl Chocolate's Kickstarter Campaign" \t "_blank)* crowdsourcing campaign to help her purchase new equipment, and while she fell short of her goal, Duncan says she’ll continue working to expand Night Owl Chocolate not just in how much chocolate she can make, but the kinds of chocolate she can make.

We’ll let her tell you about it.

Night Owl Chocolate on [Facebook](http://www.facebook.com/nightowlchocolate" \o "Night Owl Chocolate on Facebook" \t "_blank)

Night Owl Chocolate on the [Web](http://www.nightowlchocolate.com" \o "Night Owl Chocolate on the Web" \t "_blank)

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# CRESCENT's Editor is a Big Loser

Published Date : July 1, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/20130620TaftScreencapWYFF.jpg)

***[](http://www.crescentmag.com/wp-content/uploads/2010/09/TaftCaricature.jpg)By: Taft Matney***

If you’ve spent almost any time reading CRESCENT, you know that as we discuss “South Carolina life, politics, and a little bit in between,” we talk about food. We talk about food A LOT. Why? South Carolina has some amazing food…and almost every kind you can imagine…and some of it is REALLY good.

I’m glad we can bring those things to you, but my own personal love of food is a double-edged sword. On the up side, I get to enjoy some of the amazing epicurean creations offered from the Upstate to the Lowcountry. On the down side, I get to enjoy some of the amazing epicurean creations offered from the Upstate to the Lowcountry.

That love of food had me tipping the scales at a festively plump 280 lbs this time last year. With a body mass index (BMI) of 41.1 and being more than 100 pounds overweight, I was, by definition, morbidly obese.

In July of last year, the wife, the 9 year old and I were at a family wedding. Because the happy couple wanted everybody wearing the same general look for the family picture at the rehearsal party, I had a pair of pants shipped to my in-laws. Taking the pants out of the packaging and putting them on for the first time, I realized that if I sucked every bit of air out of the room, I MIGHT have been able to secure them long enough for the button to turn in to a deadly projectile.

For me, that was my breaking point. I wasn’t going up another waist size.

Fortunately or unfortunately, depending on your point of view, there is no halfway effort for me, so when we got back home, I started my road to weight loss.

The first piece of my puzzle was pushing away from the table, and for someone who loves food as much as I do, that wasn’t an appetizing proposition (pardon the pun). I knew I had to start cutting back and changing how and what I ate. Did that mean I was going to vow to go vegan or vegetarian? No. Would I give up pizza or cheeseburgers? No. Would I give up sweets? No.

Why?

I knew if I did I would only set myself up to fail, so I had to build in a system that would let me cheat without feeling guilty. I’m pretty good during the week, and then on the weekends, I eat the foods I really like – of course a healthy dose of moderation is important during those times.

The second piece of my puzzle was exercise. That concept was almost as hard for me to think about because unless we’re letting a golf swing, the cast of a fishing rod, or skeet shooting hip rotation count as exercise, my physical activity had been pretty limited for more than a decade.

I had to do something, though, and what better time to implement a new exercise program than the middle of summer in South Carolina? Sure. July’s a great time to start getting in shape.

I started out walking my neighborhood — well, maybe it wasn’t so much “walking” as it was “waddling.” At 280 lbs and completely out of shape, that was the best I could do. To loop my neighborhood, it’s about 2.75 miles. It took me 55 minutes to do it the first time, and while I was ashamed at how out of shape I was, I still felt a sense of accomplishment  and gave myself a goal. I told myself, “I’m going to get this down to 45 minutes.” I did.

Over time, my pace got faster. Was it because I was losing weight? Was it because I was getting back in shape? Was it a combination? I didn’t care. All I knew was I was actually seeing changes in myself. My physical appearance was shrinking, and people were beginning to notice.

I kept exercising. My waddle turned in to an ugly walk which morphed in to a combination walk/run, and is now almost all run. I’ve moved from my original 2.75 mi loop to a little over 4 miles a day. I still don’t say, “Yippie! I get to exercise today!” It’s more about the guilt I feel if I don’t get out there and do it. I’ve put too much effort in to this journey to throw it away, so I know I can’t quit exercising.

Why am I talking about this?

I was talking with a friend of mine who saw me at an event — a restaurant preview, ironically enough — and didn’t realize it was me until he was in his car and halfway out of the parking lot.

A television anchor and reporter, he told me, “We need to tell your story. What you’ve done is amazing.” I told him, “Bud, nobody cares that I’m a fat guy who lost weight.” He told me it was more than that. He said there are a lot of other people who are in the same boat I was in a year ago and asked, “If your story could help somebody, shouldn’t you tell it?” As I thought about his question and was about to answer with, “Maybe you’re right,” he added, “Besides, I’ve already talked with the powers that be, and they’ve signed off on it. We just need to figure out the right vehicle for it.”

I told him that it would be fine and laughed about it as we got off the phone.

Fast forward a couple of weeks and my phone rang about 10:30 in the morning with my friend asking, “Hey, dude. You in town today?”

“Yeah. I don’t have to go back to Columbia until next week. Why? What’s up?”

“Can you meet me this morning? We’re ready to do that story on your weight loss.”

I laughed and asked him, “Oh. You were serious about that?”

We talked through the logistics of it, why the story was being timed the way it was, and I got ready to meet him and a photojournalist to shoot my part of his story.

That’s what you get to see here.

With all of that said, there are two things I need to point out.

First, despite my weight loss, South Carolina still has an unbelievable culinary scene. I will continue enjoying it (in fewer quantities), and CRESCENT will continue talking about it.

Second, there are people out there who are where I was a year ago. Some are ready to make the change, and some are not. To those who are, I give this advice:

* Remember that you won’t see results overnight and it’s not going to be an easy journey.
* Take it step-by-step.
* Make your goals reasonable, and adjust them as you go.
* Don’t give up when you slip up.
* Don’t worry about looking silly when you start exercising. You’re going to (worry about it and look it), but you’ll get over it if you establish and keep up a routine.
* When you burn more calories than you take in, you will lose weight.
* Ask for support when you need it. You can’t and shouldn’t have to do it alone.

Hopefully, my story will speak to a few people. That’s my hope, at least. Sure. I like being known for other things other than being a fat guy who lost weight, but if that helps some people start down their own paths, I’m OK with that being on the list.

By the way, if you have a men’s clothing line or menswear store, I’m more than happy to talk about being your next spokesman. Losing 115 lbs so far — going from a 44/46 waist to a 32/34 and a size 48 suit jacket to a 41 — there’s only so much fabric even the best tailor can take in, so I’m gonna need a new wardrobe.

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# Jocassee Gorges is a Prime Destination for Trout Enthusiasts

Published Date : July 1, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/20130630_FlyFish.jpg)

The state’s prized 50 square miles of mountain habitat known as the Jocassee Gorges contains some of the highest quality water resources anywhere…and things are getting even better, according to the wildlife biologist and forester who manages the Jocassee project in northern Pickens and Oconee counties.

“We have some excellent trout fishing opportunities in the Jocassee Gorges,” said Mark Hall of the S.C. Department of Natural Resources (DNR), an avid fly fisherman who relishes opportunities to enhance water quality, trout streams, and the quarry he likes to find at the end of his flyline-the brook, brown, or rainbow trout.

The Eastatoee River and its headwaters support an incredible diversity of aquatic life in terms of invertebrates, salamanders, snakes, frogs and trout, according to Hall. “Just turn over any rock in the stream and you’ll find stoneflies, caddisflies, mayflies, and their allies,” Hall said.

Popular Jocassee trout streams include the Eastatoee, Whitewater, and Thompson Rivers, as well as the Howard, Limberpole, Wright, Reedy Cove, Laurel Fork, Cane, Abner, Rocky Bottom, Willis, and Emory Creeks.

Some larger Jocassee streams support both stocked and wild rainbow and brown trout.

The best larger wild trout streams in the Jocassee Gorges include: Howard Creek, Eastatoee Creek (from the heritage preserve upstream), Whitewater, and Thompson Rivers. Portions of all of these streams boast populations of self-sustaining wild trout. In general, the streams that can be easily accessed by vehicle support plenty of stocked trout during the spring and summer months.

DNR also manages sections of most of the streams as hatchery-supported trout streams during the cooler seasons of the year. Some streams receive weekly stockings of catchable sized trout during late-winter, spring, and early summer months, and bi-monthly stockings during the fall, according to Dan Rankin, DNR regional fisheries coordinator and trout biologist.

“The DNR stocks more than 80,000 catchable-size trout in the Jocassee Gorges area each year,” Rankin said. Backcountry streams that do not currently support viable wild trout populations, such as Laurel Fork and Cane Creeks, are also stocked seasonally with trout to provide good backcountry fishing opportunities. In addition, two new “delayed harvest” stream segments were recently added on lower Eastatoee River and Howard Creek. These delayed harvest areas are stocked heavily by DNR and managed as catch-and-release during the cooler months, which optimizes the chances that trout anglers will have a great fishing experience.

To access weekly trout stocking updates anglers can visit the DNR stocking report at  <http://www.dnr.sc.gov/fish/stocking/results.html>. The DNR’s Trout Fishing Guide also provides valuable information on access and management of Jocassee area trout streams and can be accessed through DNR’s website (<http://www.dnr.sc.gov/fish/stocking/results.html>).

Some creeks that require long hikes and foot trail access do support wild, reproducing populations of trout. Examples of good “blue line” wild trout fishing streams include Limberpole, Wright, Emory, and upper Howard creeks.

However, a recent study by DNR Freshwater Fisheries Section staff revealed that numerous high-elevation, headwater Jocassee streams are devoid of trout. The study identified limited pool habitat and cover for trout as the primary deficiency in these streams. DNR staff are already working to restore these headwater habitats in two streams on Jocassee with a goal of introducing native brook trout to these fishless stream reaches in coming months. DNR staff recently felled and downed numerous trees in upper Laurel Fork and Emory Creeks. Studies have found that large trees in such streams facilitated the transport of sediments downstream, and provided crucial cover for trout and the food they require.

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# Folly Beach. Don't Call it a Comeback

Published Date : July 1, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/FollyBeachCountyPark_836.jpg)

Folly Beach County Park officially reopens its gates for visitors on Wednesday, July 3 — opening for normal operations at 9:00 a.m. and a public grand opening ceremony at 10:00 a.m.

Folly Beach County Park (FBCP) has been closed for public access since August 2011 when the park, owned by the Charleston County Park and Recreation Commission (CCPRC), suffered heavy erosion from Hurricane Irene.  The storm rendered a number of facilities inaccessible — forcing closure of the property and eliminating public access and parking for over 400 cars on the west end of Folly Island. The park had served as a public beach access area for thousands of area residents since its opening in 1982.

The initial beach renourishment phase began in 2012 with a comprehensive study that led to the stabilization project beginning on May 5, 2013 with the construction of a 745-foot-long low-profile steel structure located at the southernmost end of the property designed to trap and hold southerly flowing sand in place. Excess sand is expected to flow over and around the groin to rebuild the end of the spit.

Dr. Tim Kana, President of Coastal Science & Engineering (CSE), the firm that designed the beach restoration project, said he was pleased to see the outcome after years of planning. “Visitors will find a much larger expanse of beach than normal until some dunes develop and vegetation starts to grow.”

The restoration will provide a beach and dune area that will facilitate sea turtle nesting and shorebird habitat. Steven Traynum, CSE’s project manager, said construction was completed in record time — in less than two months — without environmental incident.  Traynum said, “We even had our first turtle nest on the new beach this week.”

“We all know that beach access is important to our area, but what is more important to an agency that promotes safety as one of its core values is the opportunity to have 1400 additional feet of lifeguarded beach,” said CCPRC Executive Director Tom O’Rourke.

“Our beach safety record has won national awards and we are happy that the community will have this option, and we are even more excited to be able to open our beach by the July 4 holiday,” said O’Rourke.

Future plans for FBCP may also provide for concessions and other amenities, according to officials.

Currently, the park remains closed to the public while final preparations are put into place. Folly Beach County Park will resume its former hours of operation (9:00 a.m. – 7:00 p.m. daily through Labor Day) beginning July 3, offering over over 200 beach-side parking spaces, lifeguarded shores, and portable restrooms. Admission to the park is $8 per vehicle or free for CCPRC Gold Pass holders.

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# Nik Wallenda's Grand Canyon Walk Happened Because of SC

Published Date : July 1, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/Nik-Walenda-Grand-Canyon-Crossing-AFL-dampers.jpg)

In this photo released by the Discovery Channel, Nik Wallenda walks across the Grand Canyon on a 2-inch wire, as AFL’s stockbridge vibration dampers help dissipate vibration caused by steady crosswinds blowing on the aerial cable. The stockbridge dampers are attached to the full length of the tightrope.

When Nik Wallenda made his historic cross over the Grand Canyon, he did it with South Carolina engineering beneath his feet.

In fact, twice in the past two years Wallenda completed high-wire walks on two-inch-thick metal cables stabilized with dampers made by Spartanburg-based AFL.

For his most recent feat at the Grand Canyon, 20 dampers were attached to Wallenda’s cable as he tiptoed from one side of the Little Colorado River Gorge to the other.

AFL’s Stockbridge Dampers are used to eliminate cable vibrations, and for Wallenda, the dampers offered a steady cable during his quarter mile trek across the gorge. They also kept his cable from vibrating when he crossed over Niagara Falls in 2012.

***PHOTO COURTESY:*** *AFL with Credit to AP Photos/Discovery Channel, Tiffany Brown*

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# Thanks, Dads

Published Date : June 16, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/20130616_FathersDay2013.png)

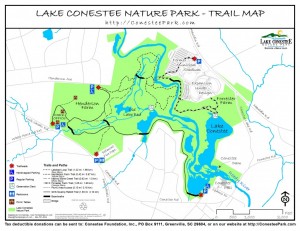
There’s a time for work and a time for family, and this is one of those family times as we take a quick break to honor the fathers and father figures in our lives — both those who are still with us and those we wish were still here. From everyone at CRESCENT, Happy Fathers’ Day.

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# Greenville Businessman Named Winner of 2012 Environmental Awareness Award

Published Date : June 10, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/KioskTrailHandoutMapwBlazeColors_v12_200dpi_100-100-1024x791.jpg)

Tom Kester, a retired partner from the global auditing firm of KPMG LLP, has been named winner of the 2012 South Carolina Environmental Awareness Award.

[](http://www.crescentmag.com/wp-content/uploads/2013/06/board_kester.jpg)Kester, who serves as chairman and treasurer of the not-for-profit Conestee Foundation, was recognized at a ceremony at the S.C. Forestry Commission’s Environmental Education Center at Harbison State Forest in Columbia for his volunteer efforts as part of the Foundation to acquire an old mill lakebed and turn it into a public use wildlife refuge and nature park.

Lake Conestee Nature Park (LCNP) in Greenville consists of over 400 acres of the original mill lakebed and three historic farm properties adjacent to it. With over 10 miles of trails built within the park and two outdoor learning centers, the creation of LCNP spurred the local governments to cooperate and restore the former home to the Atlanta Braves AA Affiliate to Little League standards and build four new Little League baseball fields to create a first class tournament site.

There have been over 15 Master’s and PhD studies done at LCNP, and it currently has grants from 3M and Michelin to design and install four instructional loops within the park.

The S.C. General Assembly established the S.C. Environmental Awareness Award in 1992. It’s now in its 20th year recognizing outstanding contributions made toward the protection, conservation, and improvement of South Carolina’s natural resources.

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# Know What Restaurants are Keeping it Local? There's an App for That

Published Date : June 10, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/FOTM_WebHome01.png)

In homes across the state, it’s not uncommon to hear:

*“Hey, Honey. Where do you want to go for supper tonight?”*

*“I don’t know. Where do you want to go?”*

*“I don’t know. Where do you want to go?”*

*“I don’t care. Just pick something.”*

That discussion may have just gotten shorter thanks to the South Carolina Department of Agriculture’s “Fresh on the Menu” mobile app — especially if the argument is about finding restaurants that serve fresh, locally-grown produce, poultry, dairy, and meat.[](http://www.crescentmag.com/wp-content/uploads/2013/06/FOTM_HomeScreen.png)

With unveilings last week in Charleston, Columbia, and Greenville, Commissioner of Agriculture Hugh Weathers touted the new app profiling “Fresh on the Menu” restaurants that include at least 25% *Certified South Carolina* grown produce and products on their menus when in season.

Featuring four tabs (Restaurants, Chefs, Recipes, and Roots), the “Fresh on the Menu” app allows users to:

* Choose from any of the more than 300 participating restaurants across the state,
* Learn about the state’s award-winning and award-nominated chefs who are transforming South Carolina’s restaurants in to culinary destinations,
* Collect recipes from these restaurants and chefs to take a taste of South Carolina in their home kitchens, and
* Discover farms, produce companies, and breweries supplying South Carolina restaurants with their “Fresh on the Menu” ingredients.

[](http://www.crescentmag.com/wp-content/uploads/2013/06/FOTM_WebFeatures01.png)“Fresh on the Menu” is a free web-based app available to iPad, iPhone, and Android users by simply visiting *[www.freshonthemenuapp.com](http://www.freshonthemenuapp.com" \o ""Fresh on the Menu" Mobile App" \t "_blank)* mobile devices, and saving the address to the device’s home screen.

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# SC Wins the Belmont and Stuns the Thoroughbred World

Published Date : June 9, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2013/06/CotCampbell.jpg)

South Carolina’s thoroughbred country won bragging rights when the dust settled following the running of the 145th Belmont Stakes on Saturday.

Finishing the mile-and-a-half in less than a tick above 2:30, Aiken’s Palace Malice crossed the line first and won lucky gamblers $29.60 on a $2 bet to win.

Out of Cot Campbell’s Dogwood Stable in Aiken, Palace Malice came up alongside Oxbow and surged to the front for a 3 1/4 length victory.

When asked if Palace Malice’s Belmont win was Dogwood Stable’s finest hour, Campbell responded, “I don’t know what would beat it. It comes at, you know, what is certainly the twilight of my career, to put it euphemistically. So I wouldn’t be surprised. It’s a race that means a lot to me. I like the tradition of it, and I’ve come to the Belmont many years, and yeah, it’s hot stuff.”

Campbell even hinted that after the Belmont win there might even be another book in his future. “If there’s another book in me this will push it on a little bit.”

Campbell’s previous books include: *LIGHTNING IN A JAR: CATCHING RACING FEVER: A THOROUGHBRED OWNER’S GUIDE*, *RASCALS AND RACEHORSES: A SPORTING MAN’S LIFE*, and *MEMOIRS OF A LONGSHOT…A RIPROARIOUS LIFE*.

Hall of Fame rider Mike Smith, who was atop the pride of Aiken for the race, had nothing but praise for his horse and predicted a successful future. “If he could come back and keep this performance a time or two, he’s going to rank way up there. Some big races left for him.”

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# Ready for Some SC Shrimp with Your Grits?

Published Date : June 3, 2013  
Author : admin

[](http://www.crescentmag.com/wp-content/uploads/2012/07/McclellanvilleClamsLocalShrimpGrouperPimentoCheeseGritCake.jpg)

If you are, then you’re in luck. The commercial shrimp trawling season opened in South Carolina state waters within the General Trawl Zone (GTZ) on Thursday, May 30.

The shrimp season normally opens in mid- to late-May after the peak spawning period of white shrimp has occurred.

This year’s unusually cool spring resulted in slower growth than normal, resulting in slightly smaller shrimp, but shrimp are mature and spawning on schedule according to Mel Bell, S.C. Department of Natural Resources (DNR) Director of Office of Fisheries Management.

“Although coastal water temperatures, which influence shrimp growth and maturation, have fluctuated through several swings above and below average since January, they finally became more conducive for promoting a good spawn in our near shore waters in mid-May. This is certainly different from last year when unusually warm winter and spring water temperatures resulted in an early spawn of our white shrimp and an opening of state waters to trawling by mid-April,” Bell said.

While white shrimp stocks for the year were about average in 2012, catches by commercial boats dropped off significantly in November and December. The relatively dry weather last year may have contributed to the poor catches late in the year. Increased rainfall so far in 2013 is expected to be good for white shrimp.

Total landings for shrimp during the 2012 season, measured heads-off, was just over 3.3 million pounds, which was about 13 percent above the catch of 2011. The numbers of licensed shrimp trawlers to-date as the season opens is 434.

Three seasons define the state’s commercial shrimp fishery calendar. The first, white roe shrimp season, opened at 8:00 a.m. on May 30th in all state waters where trawling is permitted. The white roe shrimp season generates the most value for fishing effort with early season prices for larger roe shrimp being relatively high. The brown shrimp season typically occurs during the summer months, and the larger fall white shrimp season, composed of offspring from the spring roe crop, carries out the remainder of the three seasons in the late summer and ends in winter.

Check out local shrimp retailers with the South Carolina Seafood Alliance: [www.scseafood.org/search.php](http://www.scseafood.org/search.php).

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