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June 2025
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History Alive
*American
Celebrity*
Impersonating Performances

Surf & Turf
A Father's Day Meal
He Will Love

Grandpa's
Turtle Brownies

GOLF HISTORY
Bonnie Brae
GOLF CLUB



Beautiful, Historic Greer Golf
Reopened With Eighteen Newly
Renovated Holes



ALZHEIMER'S ASSOCIATION

DISCOVER
*Saluda Lake
Landing*
Father's Day
FISH-A-THON

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GOLF HISTORY — Bonnie Brae Golf Club

Source of Excerpt: Article in golfclubsc June 2018
Design and Layout by GT Magazine

Bonnie Brae is Scottish Gaelic for "pretty hill"



After 57 years Bonnie Brae Golf Club closed at the end of June, 2018 – seven years ago this month. The decision was made by course owner Sonny Willimon. The course near Donaldson Center was built by Willimon's father who developed the course on family farm land. The first nine holes were built in 1961 and the final nine holes were built in 1964. "My father designed and built the course back when there were not many courses in Greenville," said Willimon.

Sonny, the son of the builder remembers his father gathering up the eggs from the chickens on the farm and selling them to buy pipe and supplies to build the golf course. Being one of the first courses that was not just for members the club enjoyed success. In the early 2000's Bonnie Brae built a new modern clubhouse to replace an old farm building that acted as the center of the course for many years.

"My family lived on the course back when it was a farm. In fact my father grew up in a house that was on the second hole. This place has been special to everyone in our family for a long time," said the owner.

Willimon's hope of revitalizing the course came to an end. Many courses suffered from severe winter kill, but it was particularly hard on the greens at Bonnie Brae. "Our greens would have had to be totally rebuilt and that would mean closing the course for almost a whole season. Economically that would have killed us. I didn't see any way we could get through the year," Willimon said.

At the end of the interview in 2018, Willimon said, "I want all the golfers who played at Bonnie Brae and supported our course to know how much we appreciated them and how much we are going to miss seeing them," concluded Willimon.

Enjoy family time together this Father's Day,
Sherrill "Shea" & Bruce Schaefer
Publishers of GT Magazine



Request More Information:

If you have questions,
we're more than happy to help!

Jerry Chapman, Director
Ride to End ALZ
South Carolina
ridesc@alz.org • 864-305-1080

Ride to End ALZ South Carolina July 11-13, 2025

There's
nothing
like seeing
South Carolina
on two wheels.



Every July, cyclists take a three-day, scenic ride from the South Carolina foothills to the coast, all to raise funds and awareness for the research, care and support efforts of the Alzheimer's Association®. Virtual Challenge participants pedal their miles throughout July wherever and whenever they choose.

NEW FOR 2025, we have two Group Ride options: The Grand Tour (257 miles) and The Half Tour (136 miles). The Half Tour will be the same amazing Ride to End ALZ South Carolina experience with a little less time on the road!

From the time you arrive, we take care of all of the details. All meals are provided, along with daily luggage and bus transportation plus discounted rates on nightly lodging. Rest Stops staffed by our enthusiastic volunteers offer hydration and snacks every 10-15 miles. SAG, mechanical and medical support is always available. Once you've crossed the iconic Ravenel Bridge in Charleston and finished your three-day journey, we'll celebrate in a big way at the finish line!

TAKE NOTE: The Group Ride is an open road cycling event along South Carolina roadways and is intended for avid road cyclists. It can be an intense challenge due to back-to-back days in the saddle as well as the July heat. Adequate training is a must! While we welcome riders of all levels, less experienced cyclists are encouraged to consider the Half Tour route, just one day of the Grand Tour route, or opt for our month-long Virtual Challenge.

VIRTUAL CHALLENGE

The Virtual Challenge is a perfect fit for cyclists of all kinds. Whether you are a road cyclist, a casual cruiser, a spin/Peloton enthusiast, or a mountain biker, the Virtual Challenge is a great way for you to ride anytime, anywhere, and any way while raising funds and supporting the cause to #ENDALZ! Virtual Challenge participants who raise at least \$250 will receive the 2025 t-shirt. Plus, you can earn cool gear as you hit each fundraising milestone!

The Experience • GROUP RIDE

During our 3-day Group Ride across South Carolina, we take care of all of the details. Rest stops every 10-15 miles are stocked with water, electrolyte powders, pickle juice, and an assortment of nutrition. Multiple SAG vehicles cover the routes, including mechanical and medical support, and a sweeper that will never pass the final rider. For safety, we provide police traffic assistance throughout the event as well as a police escort in the high traffic areas entering Charleston.

There are now two ways to participate in the Group Ride: The Grand Tour (257 miles) or The Half Tour (136 miles). The new Half Tour allows riders to experience every aspect of Ride to End ALZ South Carolina while cycling a shorter segment of the Grand Tour route each day. Half Tour participants will be shuttled to an advance starting position on the Grand Tour route each day and then pedal their way to the daily finish line. See the Routes page for more details about this exciting new opportunity to be a part of Ride!

Lunch and celebratory beverages are provided at the finish line each day. Dinners Friday and Saturday evenings (including the famous smoked chicken in Orangeburg) are provided, as well as daily luggage transport. Lodging is the responsibility of each rider with discounted rates available. Motorcoach and bike transportation (no charge for registered riders) is available throughout the event, as well as pre-ride (Thursday at 2:00 pm) and post-ride (Sunday at 5:30 pm or Monday at 9:00 am) from Mount Pleasant to Simpsonville. *Bus reservations can be made during the event registration process.

NEW FOR 2025! The Ride route and weekend ends on Sunday at the beautiful Mount Pleasant Memorial Waterfront Park. A catered lunch and celebratory beverages will be provided. Family and friends are invited to cheer riders into the new finish area and may purchase tickets for lunch (available two months prior to the event). At 4:30 pm, we will celebrate your amazing accomplishments. Ride weekend will conclude by 5:00 pm. *Shuttle service to the Shem Creek restaurant district will be available Sunday evening for those taking the bus back to Simpsonville on Monday morning.



Ride to End ALZ South Carolina
4600 Park Rd., Suite 250. Charlotte, NC 28209
www.act.alz.org

If you or someone you love needs Alzheimer's information or support, the Alzheimer's Association® is here to help with:
Our free 24/7 Helpline (800.272.3900) • Information and resources (alz.org)

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Life By The Sea *Sophie's Journal*



Sherrill Wade Schaefer

*Truth
like
love.*

Life by the Sea *Sophie's Journal*

This novel is a work of historical fiction.
The story depicts life and events that
occurred between the years 1910 and 1967
along the coast of South Carolina from
Myrtle Beach to Charleston.

It is a romantic message of endearing love
and devotion between a couple,
Sophie and her husband, William Schroder.

Their one desire after marriage was to live
along the coast and someday raise their
children there. Many of their family members
advised them not to make the move
because of severe storms and devastating
hurricanes, but they were determined to
begin their new life by the sea.

With its awesome wonders, mysterious
behavior and strong lure of passion, the sea
is enticing to all who visit.

Those who once lived by the sea, or who
currently reside there now, will tell you that
once the sea has won your heart there are
very few places more enchanting.

Lady Fleur

Secrets of a Noble Ancestry

An obscure, one-time love affair at Fleur Castle
causes young, Ellery Kate Sitton, to make a
difficult, life altering decision to flee her
beloved homeland in order to protect her
parents from embarrassment and shame,
as well as, protect the reputation of a
handsome, wealthy Ainsworth descendant.

Highly notable, fashion entrepreneur,
Alexander Carlton Ainsworth, desperately
searches to find his true love even if it
means he must travel across the globe.
During his search he uncovers a secret
and becomes even more determined to
be part of two lives; his two dearest loves.

Seventeen years later, a plan comes together
to reunite and reveal secrets of the past as
Ellery's true love anxiously awaits
her return to England.

Lady Fleur, an ancestral apparition still
roams the castle and is often seen strolling
through the lavish gardens. Her demeanor
is non-threatening, however, she demands
that the Ainsworth bloodline remains of
noble character and she is known to show
disapproval if her wishes are not honored!

Sherrill Wade Schaefer

Great
Adventures
For
Summer
Reads



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Babe Ruth - performed by Kevin Treu

Josephine Baker - performed by Becky Stone

Lucille Ball - performed by Leslie Goddard

Erma Bombeck - performed by Susan Marie Frontczak



Give the gift
of history:
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a show. Tell others
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social media posts.



What to expect at a Chautauqua show

One character — minimal set — and the audience is the supporting cast! First, a nationally acclaimed historical interpreter transports you back in time to tell a famous person's stories. Then, the audience gets to join in to quiz the historical figure. Finally, the performer steps out of character and answers audience questions the subject couldn't answer — or wouldn't answer truthfully.

Albert Einstein (1879-1955) was told by Charlie Chaplin that he was famous "because no one understands you." Einstein's image established the icon of the lovable, thoughtful, wise and cerebral modern scientist. He made us think.

Babe Ruth (1895-1948), the major league baseball star pitcher and record-setting batter, was acclaimed as the Sultan of Swat and the Great Bambino. A true baseball superstar, he gave us a goal to aspire to achieve.

Josephine Baker (1906-1975) was born in St. Louis but she did not achieve her celebrity status until she made her mark internationally by acting, singing and dancing on stage and screen and by becoming a hero of WWII. She proved that prejudice could not beat talent and drive.

Lucille Ball (1911-1989) rose from chorus girl to film star to television superstar both in front of and behind the camera. We all loved Lucy!

Erma Bombeck (1927-1996) wrote one of the nation's most successful humor columns by finding the funny in everyday life. She, like Einstein, made us think.

Check our website for the
complete schedule.

*"Everybody is a genius.
But if you judge a fish by its
ability to climb a tree, it will
live its whole life
believing it is stupid."*

— Albert Einstein

*"Never let the fear of striking out
keep you from playing the game."*

— Babe Ruth

*"I shall dance all my life . . .
I would like to die breathless,
spent, at the end of a dance."*

— Josephine Baker

*"People always expect me to be funny.
I was never funny; the writers
were funny. What I am is brave."*

— Lucille Ball

*"Never lend your car to anyone to
whom you have given birth."*

— Erma Bombeck



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Sunday 11 am - 7:30 pm

INGREDIENTS:

- 1 cup butter, softened
- 2 cups sugar
- 2 teaspoons vanilla extract
- 4 large eggs, room temperature
- 1 cup baking cocoa
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

TOPPING:

- 3 cups confectioners' sugar
- 3/4 cup baking cocoa
- 1/2 cup butter, melted
- 1/3 cup 2% milk
- 3/4 teaspoon vanilla extract
- 1 cup chopped pecans, toasted
- 12 caramels
- 1 tablespoon heavy whipping cream

Grandpa's Turtle Brownies

Recipe: www.tasteofhome.com
Layout: GT Magazine

DIRECTIONS

In a large bowl, cream butter and sugar until light and fluffy. Add vanilla. Add eggs, 1 at a time, beating well after each addition. Combine the cocoa, flour, baking powder and salt; gradually add to butter mixture.

Spread into a greased 13x9-in. baking pan. Bake at 350° for 23-28 minutes or until a toothpick inserted in center comes out clean. Cool on a wire rack.

In a large bowl, beat the confectioners' sugar, cocoa, butter, milk and vanilla until fluffy. Frost brownies. Sprinkle with pecans. Refrigerate at least 1 hour. In a microwave, melt caramels with cream; stir until smooth. Drizzle over brownies.



This Father's Day

treat Dad to a little “Surf and Turf”

This classic combination of steak and seafood is perfect for a father's day meal. Little does he know how easy it is to make!



Why do they call it surf and turf?

The earliest known published use of this name was in a 1967 advertisement in the Yellow Pages of Buffalo, New York, for a restaurant called Michael's House of Steaks. This cleverly rhymed menu item usually has some form of seafood (surf) and a succulent cut of red meat (turf).

The seafood component is frequently a rich shellfish such as shrimp, lobster, scallops, or crab. Its distinct, robust, and briny flavor beautifully complements, as well as holds its own against, the hearty meat, making for a dreamy combination.

What's more extravagant and luxurious than a really good surf and turf meal? This delightful pairing of land and sea features a perfectly seared filet mignon alongside succulent shrimp swimming in a creamy, lemony sauce. It's a picture perfect meal that is sure to delight your Dad, your children's Dad, Grand Dad, or Dad-to-be on Father's Day!

Recipe by Leah Perez / Photo by Clare Greco
Layout and Design by GT Magazine

INGREDIENTS:

FOR THE TURF:

- 4 (4- to 6-oz.) filet mignon steaks (1 1/2 to 2 inches thick)
- 2 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 tablespoon olive oil
- 2 tablespoons unsalted butter, cut into 4 pieces
- 4 sprigs thyme
- 2 cloves garlic, crushed and cut in half

FOR THE SURF:

- 1 lb. jumbo shrimp, peeled, deveined, and tails off
- 2 tablespoons olive oil, divided
- 1/2 teaspoon paprika
- 1/2 teaspoon kosher salt, plus more to taste
- 1/4 cup unsalted butter, divided
- 4 cloves garlic, finely chopped
- 1 teaspoon finely chopped fresh thyme
- 1 teaspoon lemon zest
- 1/4 teaspoon ground black pepper
- 1/2 cup dry white wine
- 1 cup heavy whipping cream
- 1/2 cup grated parmesan cheese
- 2 tablespoons fresh lemon juice, plus more to taste
- 2 tablespoons chopped fresh parsley

DIRECTIONS:

FOR THE TURF:

Preheat the oven to 400°F. About 30 minutes before cooking, remove the steaks from the refrigerator. Pat the steaks dry with paper towels and sprinkle all sides with the salt and pepper.

Heat a large cast-iron skillet over high heat. Add the oil and heat until it shimmers. Add the steaks to the hot pan and sear until a dark crust forms, about 2 minutes per side. Top each steak with 1 piece of butter, 1 sprig of thyme, and 1 piece of garlic. Transfer the skillet to the oven and cook 4 to 10 minutes more, depending on desired doneness (about 5 to 6 minutes for medium rare).

Remove the filets to a warm plate and tent with aluminum foil for 5 to 7 minutes before serving.

FOR THE SURF:

In a medium bowl, toss the shrimp with 1 tablespoon of oil, paprika, and salt. In a large skillet, heat the remaining 1 tablespoon of oil over medium heat. Add the shrimp in a single layer and cook until pink and curled on both sides, about 3 minutes. Remove the shrimp to a plate. Wipe out the pan.

Add 2 tablespoons of butter to the skillet and melt over medium heat. Stir in the garlic, thyme, lemon zest, and pepper, cooking until fragrant, 1 minute. Pour in the wine and let simmer for 2 minutes.

Reduce the heat to medium-low and add the cream. Bring the mixture to a simmer, stirring occasionally. Allow the cream to reduce until a spatula dragged through the center leaves a trail, 4 to 6 minutes. Add the parmesan and stir until melted. Stir in the lemon juice and remaining 2 tablespoons of butter. Stir occasionally, until the butter is melted. Sprinkle with parsley. Season with salt and more lemon juice to taste.

To serve, place the steaks in the center of your plates, then surround each rested steak with the creamy sauce. Randomly top the steaks and surrounding sauce with the shrimp.

Tip: If filet mignon is not your favorite, feel free to use any tender cut of meat such as ribeye, New York strip, or even flank steak!



FREEDOM Blast

SATURDAY, JUNE 28, 2025
6:00 PM - 10:30 PM • GREER CITY PARK



ACTIVITIES

Kids Zone 6:00 pm - 10:00 pm
 Amusement Rides - \$5 wristband**

Blood Drive 6:00 pm - 10:00 pm

*Wristband sales will end at 9:00 pm.
 Lines will be cut off at 9:30 pm.

NO REFUNDS

ENTERTAINMENT

Opening Ceremonies 6:00 pm
 Team Fastrax Skydiving 6:15 pm
 Military Tribute 6:30 pm
 Texas Roadhouse
 Rib Eating Contest 7:15 pm
 Back 9 Band 7:30 pm
 Fireworks 10:00 pm

New this year, the fireworks display will be
 shot off the top of the Jason St. Parking Garage.

CONCESSIONS

Food Vendors 6:00 pm - 10:00 pm
 Beer Sales 6:00 pm - 10:00 pm
 Last call for beer is at 9:30 pm

FOOD VENDORS

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ENTERTAINMENT

Bring your lawn chair and get ready
 for a full evening of entertainment.

TEAM FASTRAX Skydiving Show 6:15 pm City Park

Team Fastrax™ made Freedom Blast's 10th anniversary an event to remember. The team returns for 2019 with a special Flag Show to honor veterans. The skydive team consists of many Armed Forces veterans and has performed over the Pentagon in Washington and Independence Hall in Philadelphia. It remains the only civilian parachute demonstration team to have performed over Ground Zero in New York City.

Military Tribute 6:30 pm Main Stage

The City of Greer takes a few minutes during Freedom Blast to remind everyone why "Freedom" is in the name of the event. This is our way of honoring our Armed Forces and Veterans. Come thank our heroes for their service.

Texas Roadhouse Rib Eating Contest 7:15 pm Main Stage

There may be no better way to spend Freedom Blast than chowing down on Texas Roadhouse ribs. Gaining fame as the Rib Eating Contest champion is just another perk. Who will be crowned as the Freedom Blast champion this year?

Back 9 Band 7:30 pm Main Stage

Back 9 is making its return to Freedom Blast, bringing their signature blend of Motown, Beach, Pop, Funk, Southern R, and today's hits to the stage!

This Spartanburg-based band is back for the second time in four years, ready to deliver an electrifying performance that will have the crowd dancing and singing along. Their high-energy sound and wide variety of fan-favorite songs make them a must-see act.

Fireworks • 10:00 pm

As Freedom Blast draws to a close, it's time for one last hurrah. The City of Greer does not disappoint—hosting one of the largest fireworks displays in South Carolina. This year, the fireworks will launch from the Jason Street Parking Garage, offering great viewing throughout the festival grounds. Get ready for a pyrotechnic display worthy of our Armed Forces and veterans!

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Father's Day Fish-A-Thon

June 14 & 15, 2025

**Celebrate Dad with a
weekend full of lakeside fun!**

Dads fish for free all weekend long and get a complimentary donut to sweeten the deal.

Enjoy live music by Cody Blackwell on Saturday and Carolina Hwy Band on Sunday.

Both will be playing from 5:00 pm to 8:00 pm. Plus all Dads get BOGO 1/2 Off drink specials while they relax by the water during the live music. Whether you're casting a line, jamming to live tunes, or just soaking in the view, there's no better way to spend Father's Day than lakeside.

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Greer Golf
City of Greer, SC



**A Beautiful,
Historic Golf
Course With
Eighteen
Newly
Renovated
Holes.**



Greer Golf offers a premier golfing experience with a well-maintained course designed to accommodate players of all skill levels. The course features Tahoma 31 hybrid Bermuda grass on the fairways and tee boxes, ensuring smooth play and consistent conditions. Players can warm up at the spacious driving range located near the 9th hole, where they can fine-tune their long and medium game.

For those focusing on short game improvement, the 6,000-square-foot practice green behind the clubhouse is ideal. The course also offers a full range of services, including private and group lessons with skilled professionals to help players enhance their skills. A new state-of-the-art golf cart fleet and modern software for managing course operations and reservations ensure a smooth, convenient experience for all visitors.

OUR HISTORY

1954 . . . Greer Golf has a rich history, which started over 65 years ago in 1954. The property that our beautiful course rests on was originally a peach orchard which was owned by Harold McFeely, James Hayes and James Hughes. On October 20, 1954, the trio sold the property to “Greer Golf and Country Club, Incorporated” for a sum of \$9,000.00.

1955 . . . In 1955, Greer Country Club was constructed in order to meet the needs of a growing community. It opened with nine holes and was the sole alternative to the only other local club at the time, another nine-hole course, located off of Jones Avenue in Greer Mill.

1965 . . . A decade after it was opened, the popularity of the Club allowed for expansion, and in 1965, the golf course was expanded to 18 holes. A swimming pool and tennis courts were also constructed with this expansion and added to the country club’s amenities.

1995 . . . In order to help the course maintain its excellent condition, a complete irrigation system was installed in 1995.

2007 . . . Things were moving along smoothly for Greer Country Club, until 2007, when the golf cart storage facility suffered substantial damage after it was struck by lightning. A new cart storage facility was then constructed on the site of the tennis courts, which had been removed in the mid-1990s due to a lack of use.

2009 . . . Two years later, in 2009, Greer Country Club invested in a major renovation project which included the construction of a 10,000-square-foot clubhouse, a new swimming pool and a new putting green.

2015 . . . In 2015, all of the greens on the entire golf course were changed from Bent Grass to Diamond Zoysia, giving the course nearly 30% more surface area for putting.

2020 . . . The City of Greer purchased the Club in February of 2020 and made renovations to the clubhouse, leased a new state-of-the-art golf cart fleet, sprigged a new hybrid Bermuda Grass (Tahoma 31) on the Back Nine fairways and tee boxes, repaired and replaced components of the pump station, which drives the irrigation, and installed new software to manage course operations, point of sale transactions and online reservations.

2021 . . . In 2021, the remaining tee boxes and holes were sprigged with Tahoma 31 grass. Future plans include renovations to the maintenance facility and golf cart storage facility, investing in new equipment for the ground’s maintenance division and improvements to the driving range.

2025 . . . April 5, 2025 was the Grand Reopening for Greer Golf, with live music, food, drinks, raffles, games, giveaways and golf tips for kids and adults.