



GREER & TAYLORS, SOUTH CAROLINA  
*Leaps of Growth in Town and Community*

May 2026  
[www.GTmagazineSC.com](http://www.GTmagazineSC.com)



*May is a  
Magical Month*

*for  
Honeybees*

Old Fashioned Pies  
Baked By Our  
Mothers and  
Grandmothers

*Southern*  
**Tomato Pie**

**An Elegant Blend  
of Vintage  
and Modern Decor**

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7

Greer Cultural Council  
Visual & Performing Arts

8

Old Fashioned Pies  
Baked by Our Mothers  
and Grandmothers

10

Lily of the Valley

12

May is a Magical  
Month for  
the Honeybee

13

Flowers That Attract  
Honeybees

15

Southern Tomato Pie

17

Saluda Lake Landing  
Karaoke Nighs

18 & 19

An Elegant  
Blend of  
Vintage and  
Modern Decor



## It's Our Third Year Anniversary!

To our loyal readers and dedicated advertisers, the month of May is a special month for GT Magazine – it is our Third Year Anniversary of being in publication.

As you can imagine, with any publication, a great deal of work and long hours go into its production and distribution, but even through the challenges, everything always seems to work together just in time before going to press. The people we meet, both business and consumers, one of the greatest rewards is getting to know our community and surrounding areas better. The friendly southern hospitality of it's people, the history, and the uniqueness of our growing town is the best part of doing business in South Carolina.

Thank you for all your support, encouragement, prayers and positive feedback throughout the year. GT Magazine would not have been successful without the sweet blessings from above and you.

With much gratitude and appreciation,  
*Shea & Bruce Schaefer*

*Happy Mother's Day  
to all the mothers,  
grandmothers, and  
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# Old-Fashioned Pies Baked by Our Mothers and Grandmothers

www.stripedspatula.com, (Coconut Custard Pie) By Amanda Biddle • www.allrecipes.com (Lemon Meringue Pie)  
Layout and Design by GT Magazine • Photos by www.stockcake.com

## Coconut Custard Pie

### INGREDIENTS:

1/2 recipe all-butter pie crust  
1-1/2 cups sweetened, flaked coconut  
1-1/2 cups whole milk  
3 large eggs  
1/2 to 1 cup granulated sugar  
1 teaspoon vanilla extract  
1/2 teaspoon coconut extract  
1/4 teaspoon salt  
pinch ground nutmeg (optional)  
1/2 cup heavy cream  
lightly-sweetened whipped cream and extra  
toasted coconut flakes, for garnish

### INSTRUCTIONS:

Preheat oven to 325 degrees F. Spread coconut onto a parchment-lined baking sheet. Toast for 5-8 minutes, stirring once or twice, until the coconut is speckled with golden flakes and fragrant. Set aside.

Raise the oven temperature to 375 degrees F. Follow the instructions in the all-butter pie dough recipe to make a blind baked, single crust pie, in a 9-inch pie plate. After the crust is prepared, place the empty baking sheet back on the rack, and keep oven on at 375 degrees F.

In a large bowl, whisk together milk, eggs, sugar, vanilla, coconut extract, salt, and nutmeg until well combined. Stir in heavy cream and toasted coconut. Pour filling into the blind-baked pie crust. Place a pie crust shield over the crust edges, or cover the edges with foil.

Bake for 45-50 minutes, until a knife inserted into the center of the pie comes out clean. Remove the pie crust shield 10 minutes before the pie is finished baking. Cool to room temperature and then cover and refrigerate until chilled. Slice and serve with whipped cream and a sprinkling of toasted coconut flakes.

## Lemon Meringue Pie

### INGREDIENTS:

#### LEMON FILLING:

1 cup white sugar  
2 tablespoons all-purpose flour  
3 tablespoons cornstarch  
1/4 teaspoon salt  
1 1/2 cups water  
2 medium lemons, juiced and zested  
2 tablespoons butter  
4 egg yolks, beaten  
1 (9-inch) prepared pie crust, baked

#### MERINGUE:

4 egg whites  
1/2 cup white sugar

### INSTRUCTIONS:

Preheat the oven to 325 degrees F (165 degrees C). To make the lemon filling: Whisk 1 cup sugar, flour, cornstarch, and salt together in a medium saucepan; stir in water, lemon juice, and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter.

Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat; pour filling into prepared baked pie crust.

To make the meringue topping: Beat egg whites in a glass, metal, or ceramic bowl with an electric mixer until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Spread meringue over pie filling, sealing the edges at the crust. Use the back of the spoon to create peaks on the top of the meringue if you like. Bake pie in the preheated oven until meringue is golden brown, about 20 to 25 minutes.



# Lily of the Valley



Photo Credit: [www.stockcake.com](http://www.stockcake.com)  
Layout and Design by GT Magazine

# The lovely, fragrant and legendary flower of May

The Lily of the Valley differs from the Easter lily that might be pictured when hearing this flower's name. Lily of the Valley is one of those flowers that could never be mistaken for any other kind of bloom. One of the most notable things about it

is its sweet fragrance. This quality alone makes it the perfect addition to any bride's bouquet.

This flower has a bell-shape with scalloped petals that can be either white or pink. Each flower has five or six tiny reddish-orange berries hidden inside it. One stalk of this lovely May bloom can have twelve or more flowers on it.

The Lily of the Valley droops towards the earth like falling tears. It is thought that this flower has some medicinal benefits like enhancing memory, or improving speech; however, all parts of this flower are poisonous and could create great illness or paralysis when ingested.

Many flowers have interesting legends associated with them, and Lily of the Valley is no exception. One legend is the Lily of the Valley signifies a return to happiness marked by a singing nightingale that will return to the garden in May when the beautiful flowers are in bloom again.

There is also a centuries-old legend featuring Lily of the Valley and St. Leonard. The legend goes that St. Leonard had a great battle with a dragon in a forest near Horsham in England. It's

said that whenever St. Leonard lost a drop of blood

during this furious battle, a Lily of the Valley

would spring up from the earth. St. Leonard

was eventually the victor in his battle with

the dragon. Today, visitors to St.

Leonard's Forest can admire large

gatherings of these fragrant flowers

along with other lush scenery.

Lily of the Valley can be an attrac-

tive addition to any garden and is

very easy to care for. These flow-

ers fare best in a shady environ-

ment with well-drained soil.

Putting these flowers in the full

sun will cause their leaves to turn

brown and shrivel. Keep in mind

that these flowers can spread very

quickly. You may want to plant them

in a place where there is a border

such as a sidewalk that keeps them

from overwhelming the rest of your

garden. Lily of the Valley can grow to be six

to nine inches tall and makes for excellent

ground cover. These flowers are vulnerable to some plant

diseases, including rust and Southern blight. Fortunately, there

are steps you can take to rid your flowers of these diseases.



# May is a Magical Month for the *Honeybee*

Written by Adam Augustyn  
Layout and Design by GT Magazine  
Photos by www.stockcake.com

**In May, honey bee colonies experience rapid population growth and intense foraging due to abundant spring nectar and pollen. This is the peak, or "swarm season," as colonies frequently divide to reproduce.**

Honeybees are social insects and they live together in nests or hives. The honeybee is remarkable for the dancing movements it performs in the hive to communicate information to its fellow bees about the location, distance, size, and quality of a particular food source in the surrounding area.

There are two honeybee sexes, male and female, and two female castes. The two female castes are known as workers, which are females that do not attain sexual maturity, and queens, females that are larger than the workers. The males, or drones, are larger than the workers and are present only in early summer. The workers and queens have stingers, whereas the drones are stingless.

Queen honeybees store sperm in a structure known as the spermatheca, which allows them to control the fertilization of their eggs. Thus queens can lay eggs that are either unfertilized or fertilized. Unfertilized eggs develop into drones, whereas fertilized eggs develop into females, which may be either workers or virgin queens. Eggs destined to become queens are deposited in queen cells, which are vertical cells in the honeycomb that are larger than normal. After hatching, the virgin queens are fed royal jelly, a substance produced by the salivary glands of the workers. When not fed a diet consisting solely of royal jelly, virgin queens will develop into workers. During the swarming season, in the presence of a weak queen or in the absence of a queen, workers may lay unfertilized eggs, which give rise to drones.

For all three forms of honeybees, eggs hatch in three days and then develop into larvae that are known as grubs. All grubs are fed royal jelly at first, but only the future queens are continued on the diet. When fully grown, the grubs transform into pupae. Queens emerge in 16 days, workers in about 21 days (on average), and drones in 24 days.

A queen will often mate with many drones, a mating behaviour known as polyandry. Polyandry increases genetic diversity within a colony and thereby improves colony fitness and survival. Genetically diverse

colonies have characteristics—such as increased population size, foraging activity, and food supplies - that favour the production of new queens and the formation of new colonies.

The hive is a series of combs composed of two layers of six-sided cells made of wax produced and secreted by the workers. Food in the form of honey, plant nectar, and so-called bee bread, made from pollen, is stored in the cells. Honey, which the bees produce from the nectar of flowers, was virtually the only form of sugar readily available to humans until modern times. For this reason, honeybees have been domesticated by humans for centuries.

The art of caring for and managing colonies of honeybees is known as beekeeping. Besides producing honey, honeybees play an important role in agriculture as pollinators of a wide variety of domesticated plants.



**Honey is often credited as a multiuse wonder,** known to soothe sore throats, heal burns, and add a little sweetness to drinks and desserts. But if a bottle in the back of your pantry has been collecting dust, you might be wondering if it's safe to eat. Don't worry: As long as it's stored properly, honey will never expire. Honey has an endless shelf life.

Honey's preservative properties have a lot to do with how little water it contains. Some 80% of honey is made up of sugar, with only 18% being water. Having so little moisture makes it difficult for bacteria and microorganisms to survive. Honey is also so thick, little oxygen can penetrate — another barrier to bacteria's growth. Plus, the substance is extremely acidic, thanks to a special enzyme in bee stomachs called glucose oxidase. When mixed with nectar to make honey, the enzyme produces gluconic acid and hydrogen peroxide, byproducts that lower the sweetener's pH level and kill off bacteria.

Despite these built-in natural preservatives, it is possible for honey to spoil if it's improperly stored. In a sealed container, honey is safe from humidity, but when left open it can absorb moisture that makes it possible for bacteria to survive. In most cases, honey can be safely stored for years on end, though the USDA suggests consuming it within 12 months for the best flavor.



# FLOWERS THAT ATTRACT *Honeybees*

www.perfectbee.com • Written by Mark Williams

Layout and Design by GT Magazine • Photo by www.stockcake.com

***If you want to successfully assist your bees in feeding, plant borders or clusters of flowers so that you will attract more pollinators. For both annuals and perennials, you should cut back the flowers after their first bloom to encourage them to continue to bloom during the summer.***

**Crocuses, Snowdrops, and Hyacinths** are early blooming perennial bulbs depending on your local climate zone. These early blooming plants provide forage opportunities on warm days when your bees may break winter cluster due to warming temperatures. Plant them in bulk quantities to give maximal opportunities for honeybees to forage for both nectar and pollen. As perennial bulbs, all of these plants are easy to grow provided you have proper soil and drainage.

**The Bachelor's Button, or Cornflower,** is a hardy annual that self-seeds. The beautiful, intensely blue flowers provide a great source of nectar for your bees. They tend to bloom during the late spring and can continue blooming into November depending on the mildness of your climate. The vivid blue will be a delight in your garden.

**The Primrose** is a hardy perennial that comes in a multitude of colors. The leaves of the primrose are vividly green with bright flowers erupting on stalks from the central crown of the plant. A mass of clustered primroses makes for a striking early season delight with blooms appearing as early as midwinter in some regions and certainly in early spring most everywhere. Primrose likes a cool, well-drained growing area and certainly make a nice addition to a shade garden.

**Common Yarrow** - You have probably seen the common yarrow on any number of occasions but didn't know what it was. This perennial is covered with flat heads of daisy-like flowers that attract many different varieties of pollinators. Yarrow comes in a wide variety of colors ranging from white to vivid yellows, oranges, and reds. Two of the better varieties for honeybees are the rich red 'Strawberry Seduction' and the pink fading to white 'Wonderful Wampee'.

**Sunflowers** - These annuals are absolutely adored by pollinators of all varieties including honeybees. There are many options for sunflowers in your garden. If you don't want the gigantic varieties of sunflowers, you might opt for a couple of the dwarf varieties.

**Anise Hyssop, or Giant Hyssop** - Numerous varieties of the Hyssop will provide your garden with interesting and beautiful spires of blooms. Place in multiple locations in your garden.

**Horsemint** is a long-blooming efficient bee magnet. It produces tiers of unique pink to white bracted flowers through much of the summer and even into the fall. Horsemint likes well-drained soil. You will enjoy its long-lasting, fragrant blooms. So plant it near where you can sit and enjoy its scent.

**Purple Coneflower** - No flower garden is complete without at least one purple coneflower in it. This hardy perennial produces beautiful large purple blooms. It will begin blooming in summer and continue blooming into the late summer and sometimes even into the fall. All varieties of coneflowers are favorites of bees. Plant them in bunches in different varieties throughout your garden. If you leave the last blooms of the season, they will form seed that will attract birds looking for food during the winter months.

**Black-eyed Susan** - There are probably just as many varieties of the Black-eyed susan as there are of coneflowers. These flowers are another favorite with their bright yellow flowers and dark brown or black centers. Planted in a cluster, they make a strikingly bright centerpiece in the garden.

**Milkweed** - These plants are critical because of the diversity and abundance of pollinators that they support. In fact, they are the caterpillar host plant for monarch butterflies, queen butterflies, and soldier butterflies. There are many varieties of milkweed to choose from when planting these bright blooming flowers in your garden. Butterfly weed produces bright orange blooms which your honeybees will gravitate to while swamp milkweed produces a light pink bloom and also likes to be planted in a damper environment. The honey of milkweeds is almost white with a very mild flavor and reported yields of 50 to 100 pounds per colony are possible if enough of the plant is present.

**Asters** are very simple perennials. These small daisy-like flowers come in a multitude of colorful varieties. There are dark purples, pinks, blues, pinks, and whites to name a few. These little flowers form the backbone of forage for the late summer and deep into fall. They are wonderful late bloomers with lavender-blue flowers with orange centers.

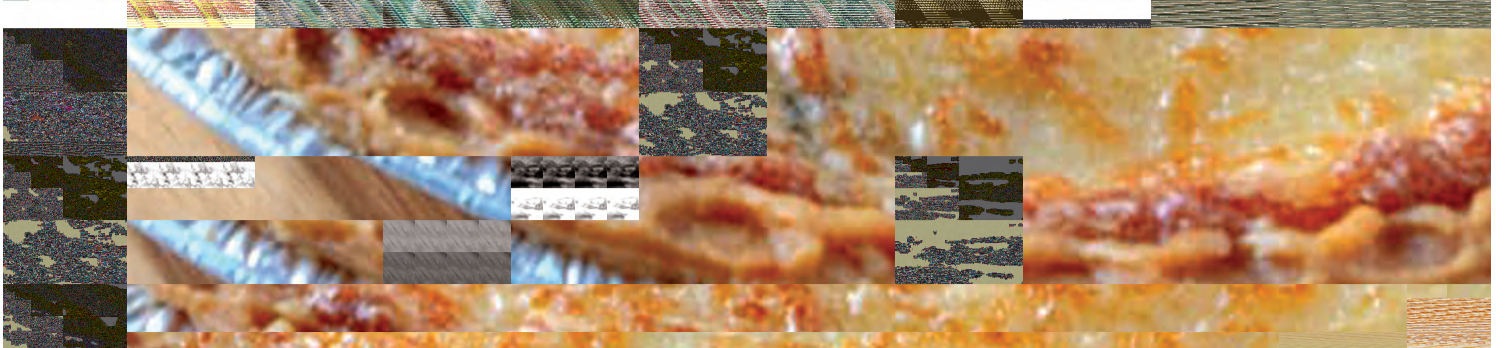
**Goldenrods** is a valuable late-season nectar source for bees. Although many people associate goldenrod with fall allergies, recent studies suggest that ragweed — which blooms around the same time is the more likely culprit. Goldenrod is considered one of the best bee plants for late summer and fall, producing a dark, flavorful honey with a distinctive bite that many beekeepers consider a delicacy.

## **Southern Living's Top Twelve Flowers for Honeybees:**

- Lilacs
- Black-eyed Susan
- Sunflowers
- Lavendar
- Honeysuckle
- Poppies
- Wisteria
- Lantana
- Sedums
- Mint
- Snapdragons
- Purple Conflowers

## **Herbs that Honeybees Love:**

- Basil
- Oregano
- Coriander
- Borage
- Rosemary
- Thyme
- Catnip



# Southern Tomato Pie With Delicious Bacon

This pie is inspired by the tomato-filled market stands of South Carolina's Low Country. Charleston was among the first places in the United States to cultivate tomatoes (herbalist William Salmon noted seeing them in 1710), and South Carolinians still grow them in abundance for use in this regional staple. Tomato pie is traditionally made with mayo, cheese, onions, and homegrown heirlooms, and ours adds a salty kick with bacon. It may not be a fast recipe, but the results are well worth it.



[www.countryliving.com/](http://www.countryliving.com/) • by Christopher Michel • Layout and Design by GT Magazine

## INGREDIENTS

**1/2 recipe Basic Pie Dough**

**All-purpose flour, for work surface**

**1 Tbsp. unsalted butter**

**1/2 large sweet onion, sliced**

**1/4 tsp. baking soda**

**1 1/2 lb. assorted ripe tomatoes, divided**

**1/2 tsp. sugar**

**Kosher salt and freshly ground black pepper**

**1 tsp. fresh thyme**

**1 tsp. olive oil**

**2 1/2 Tbsp. fresh basil, chopped**

**8 slices cooked bacon, roughly chopped**

**1/2 cup mayonnaise**

**1 1/2 oz. grated Parmesan (about 1/3 cup)**

**1 1/2 oz. grated Asiago (about 1/3 cup)**

## DIRECTIONS

Preheat oven to 400°F. On a lightly floured work surface roll pie dough to a 12-inch round. Gently fit dough in a 9-inch pie pan. Trim edges to 1 inch; turn overhang under and crimp. Line dough with a large piece of parchment paper and fill with pie weights, dried beans, or rice. Bake until edges are set, about 30 minutes. Carefully remove pie weights and cool completely on a wire rack.

Reduce oven to 375°F. Melt butter in a medium saucepan over medium-low heat. Add onion and baking soda. Cook, stirring occasionally, until golden brown, 14 to 16 minutes.

Meanwhile, chop half the tomatoes into 1/2-inch pieces. Toss together chopped tomatoes, sugar, and salt in a colander and let drain, about 30 minutes. Thinly slice the remaining tomatoes (1/8- to 1/4-inch-thick) and place in a single layer on a rimmed baking sheet. Sprinkle with thyme, oil, and salt. Roast until slightly dried and starting to wrinkle, 25 to 30 minutes.

Reserve 3 to 4 sliced roasted tomatoes. Combine onions, both batches of tomatoes, basil, and bacon in a bowl. Stir together mayonnaise, Parmesan, and Asiago in a second bowl. Spoon tomato mixture into parbaked crust. Top with mayonnaise mixture and reserved tomatoes. Season with pepper.

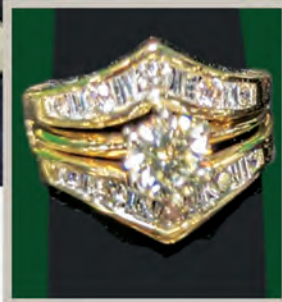
Bake until cooked through and golden brown in center, 25 to 30 minutes, shielding edges halfway through if necessary. Serve warm or at room temperature.

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# An Elegant Blend!

## Mixing Vintage and Modern Decor Together

Excerpts from articles written by Yvonne Pratt, [www.stonegableblog.com](http://www.stonegableblog.com) and by Shelby Deering, [www.goodhousekeeping.com](http://www.goodhousekeeping.com)  
Layout and Design by GT Magazine



According to designers, there is a right way to mix vintage and modern decor. Modern pieces support function and the way you actually live, while vintage brings character and a sense of one-of-a-kind. There's no feeling quite like the thrill of scoring the perfect vintage find. But sometimes you might wonder how well that set of antique wooden chairs or that heirloom-quality rug will fit in with your modern space. If you're not quite sure how to mix vintage and modern elements correctly, designers have plenty of tips to help you achieve the perfect balance.

## Designers Tips

Adding antiques to a space can instantly make it feel more charming. But your modern pieces have their place, too. "Blending the two gives you the greatest opportunity to create a space that feels uniquely yours," says interior designer Jeremiah Brent. "Both modern and vintage brings character to a space.' It's all about personalization."

Designer Leanne Ford agrees. "Here's the secret: new pieces actually look better when they're next to something old," she explains. "The patina, the wear, the little quirks—all of that brings a space together and wraps it up in a hug. It softens that 'fresh out of the box' feeling that can make a room look pretty but not quite lived-in."

### Reupholster Vintage Furniture

Brad Thornton, creative lead and founder of Thornton Projects, says that to give throwback furniture more of a fresh, modern look, simply reupholster it, whether you go the DIY route or hire a pro. "This is how heirlooms work, passing down a quality piece and adapting it to modern needs," he says.

### Limit the Styles

Courtney Batten, interior designer of Paige Studio, advises sticking to just a couple design styles throughout your home, to prevent the visuals from getting cluttered. For instance, you might combine modern pieces that lean mid-century and Victorian finds.

Opt for a neutral backdrop. Mixing styles is so much easier when you start with a neutral background for displaying both vintage and modern decor. Work within a "clean, monastic backdrop" and "give each piece room to breathe."

### Don't Go Too New

While bringing brand-new items into a space certainly levels up the functionality and contemporary aesthetics. In fact, it's better to have a majority of vintage finds placed along minimal new pieces, saying, "When everything in a space is brand-new, you might not be able to explain what's missing—but you'll feel it. There's no history, no warmth, no sense of time. Mixing in old pieces brings in that missing dimension."

### Choose a Statement Piece

That item can be either modern or vintage. Also, modern and vintage is a study in contrasts, but contrasting can go beyond that. Don't be afraid of contrast. Some of the most interesting spaces are those that use contrast intentionally. For example, you might pair an ornate vintage Victorian Chesterfield sofa with a contemporary, fabric pattern for the throw pillows or a nearby chair.

Vintage, or sometimes referred to as classic decor, is something that stood the test of good taste and time and is always in style. And it even transcends trendiness most of the time. Vintage pieces often float in and out as the latest trend before they settle on their high pedestal as the best decor!

### Natural Wood

Beautiful, soft natural wood is a classic that really never goes out of style. The colors are warm and often light with a lovely, honeyed color palette. The beauty of wood is always in style. Move more towards warm toned woods. Their richness adds depth and a cozy feel to a room. The choice to move towards natural woods brings together the beautiful mixing of vintage with modern items in our homes.

### Traditional and Nostalgic Styling

Traditional styling is another classic that has stood the test of time. It stems from a yearning to revisit the past. Mid-Century Modern is a big part of that trend. The mixing of old and new is eclectic yet curated and put together in creative and comfortable ways.

Nostalgic styling piggybacks so well with modern styling. We bring back the past because it is familiar and comfortable. When our world is so unpredictable, clinging to familiar things is comfortable and safe.

The colors of the 60s to 80s still have an influence in big ways, such as colors avocado and burnt orange, and fabrics like velvet and anything with texture. Avocado can be a gorgeous color to incorporate into decor. Velvet sofas reupholstered in a sleekish style or a bathroom re-done in a boldly printed wallpaper are good choices.

### Black Accents

Every room can use a bit of this magical color. Black is considered a classic in your decor. You can't ever go wrong with a bit of black! Even if you like a neutral airy look. Black makes a room a bit more grown up. It all adds contrasts and that's a beautiful thing!

### Wallpapered Powder Rooms

Wallpaper, no matter the pattern or texture, is still very popular especially in powder rooms. This is one place you can add big, bold patterns. If you love patterns then you probably will love wallpaper too! Just stay away from those dated looking borders!

### Things That Stay in Style

Buying furnishings that are better quality and timeless is a great choice to make. Many are tired of the big box store's home furnishings that look good but might not be the best quality.

Opt for well made generational items that have a price tag that reflects their craftsmanship. Look for timeless and curated furnishings that are very well made and more expensive. You can buy gorgeous, well made and lovingly cared for furniture second hand.

*Mixing vintage and modern  
decor together is an  
interior designer's dream come true!*



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