

THE BLUE RIDGE BREWING CO.

## NOW OPEN THE SUMMIT DECK

JOIN US ON THE ROOFTOP  
FOR ENTERTAINMENT  
AND ALL YOUR FAVORITE  
FOOD AND BEVERAGES!



308 Trade Street • Greer, South Carolina

864.232.4677

BrewPub@BlueRidgeBrewing.com

Instagram: BlueRidgeBrewingCo

Facebook: The Blue Ridge Brewing Co.



HOURS: Monday - Friday 4 pm to 2 am Weekends - 11 am to 2 am • Sunday Brunch

CRAFT BEERS • BBQ • STEAKS • SEAFOOD • CATERING  
ROOFTOP SEATING "THE SUMMIT DECK"



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

May 2025  
[www.GTmagazineSC.com](http://www.GTmagazineSC.com)

Decorating  
Ideas for Spring  
to Summer  
Appeal

Ladies'  
Fly-Fishing  
Excursion

Triple Berry  
Jam Recipe



Local  
Singer/Songwriter

*Angela Easterling*

Shares the Gift of Family Roots

how did  
*Mothers Day*  
become a holiday

My Nana's  
Famous  
Green Beans



“Quality never loses its sense of style.”



*The Galleries of*  
**Brian Brigham**  
AN ANTIQUE & INTERIORS MARKET  
201 Trade Street • Greer, South Carolina 29651  
864.235.4825 • brian@brianbrighams.com • www.galleriesofbrianbrigham.com  
Hours: Tuesday - Saturday 10 am to 5:30 pm



We are happy  
to announce  
our 2nd year in  
circulation!



#### ARTICLES:

- 4 Triple Berry Jam - Recipe
- 5 Old Fashioned Homemade Jams - Recipes
- 7 How Did Mother's Day Become a Holiday
- 8 The Spring and Summer Garden
- 9 The Spring and Summer Garden . . . continued
- 10 Local Singer/Songwriter Angela Easterling
- 11 Angela Easterling Shares the Gift of Family Roots
- 12 Women in the Field: Ladies' Fly Fishing Excursion
- 13 My Nana's Famous Green Bean - Recipe
- 14 Decorating Ideas for Spring to Summer Appeal
- 19 Skyland Farms – finest pasture raised meats and eggs

#### VISIT OUR ADVERTISERS:

Blue Ridge Brewing Company  
Crazy Quesadilla – Quesadillas • Nachos • Quesos  
Home At Last, Inc. Furniture Consignments  
Palmetto Pawn & Gold  
Pet Wants – Food • Treats • Grooming  
Schaefer Design Studio – Graphic Design & Printing  
The Galleries of Brian Brigham – Antique & Interiors Market



**Published by:**  
**Schaefer Design Studio**  
Taylors, SC 29687

**Sales, Accounts & Photography:**  
**BRUCE SCHAEFER**

**Ads, Graphic Creation and Editing:**  
**SHERRILL "SHEA" SCHAEFER**

GT Magazine is a monthly publication. It is distributed free throughout the Greer and Taylors business and residential communities, as well as surrounding areas in the upstate. It can be viewed online at [www.GTmagazineSC.com](http://www.GTmagazineSC.com) or use the QR Reader app on your phone to scan the QR code and view future issues.

**SPECIAL NOTE:** All articles in GT Magazine are specifically selected for each month. The use of excerpts and photos from online sources are credited to the writer(s) and photographer(s), but the editing and page design of each article is credited entirely to GT Magazine.



All rights reserved. Reproduction of any material, in part or whole, designed by Schaefer Design Studio and appearing within this publication is strictly prohibited. GT Magazine 2025 ©



**Bruce: 843-421-2363 • Shea: 843-421-4602**  
**[schaefergraphics@aol.com](mailto:schaefergraphics@aol.com) • [www.GTmagazineSC.com](http://www.GTmagazineSC.com)**

#### FRONT COVER FEATURE

## The Extraordinary Love of a Mother!

Source of excerpt:  
[www.scangus.org](http://www.scangus.org) (SC Angus Association)  
Written by Sharon Furr

Cover photo:  
A Jersey cow and her baby grazing in a lush field.

Generation after generation, Jersey mothers transmit their outstanding traits. On average, a cow will produce eight calves in her lifetime.

*Sharon Furr writes . . .*

As far as the mama cows go, you know me and the mothers and their babies, they are my life and I love them. I can't think of a greater love than that of a mother cow. I have seen so many mamas' lie down and have their calves, it's a miracle really. I compare the mother cow to us in so many ways. When you get a live calf on the ground it's something, but when you get two live calves on the ground (twins) it is unbelievable and extraordinary. And watching the mama with her baby and or babies, I never tire from watching this. The entire birthing process, it's just awesome to me. I find myself pushing and breathing and coaching her along, and praying for God's hand of mercy, and when the baby gets here I am shouting with joy for mother and baby, and praising God for life and health, and I am congratulating mother on the new arrival, and telling all the other mother's that we have a new addition. It's overwhelming really.

Sometimes I find myself laughing and saying, "Oh mother, I know I have no idea what you are going through, but I feel like I do". The mama cow will clean her baby ever so gently and coo to them nonstop and then once the baby has gotten up on their feet and nursed, mother will put the baby down to sleep and she will lay right with them, as close as she can get, and continue to lick them and coo to them. Never tiring, never ever tiring. A Mother's love.

A real Mother's Love, well that's protection, that's feeding them when their hungry, that's teaching them how to spread their wings and fly, and even sacrificing themselves for the goal – their baby – that's dragging them from here to there, making sure they get to everywhere their supposed to be and cooing to them, and comforting them, and being with them through thick and thin, yes that's a Mother's Love.

For me I know no different, I know there is no greater love than the love of a Mama. Happy Mother's Day to all mother's out there! My belief is this; Anybody can have a baby – but not everybody can be a MAMA!

*Have a Happy Mother's Day,*  
**Shea & Bruce Schaefer**  
Publishers of GT Magazine





# Triple Berry Jam

## A Diabetes Friendly Recipe

Source: [www.splenda.com](http://www.splenda.com)  
This recipe meets nutrition guidance set by the American Diabetes Association®  
Layout and Design by GT Magazine  
48 servings (3 half-pint jars)

Calories	10	Total Carbs	2g
Total Fat	0g	Dietary Fiber	1g
Saturated Fat	0g	Sugars	1g
Cholesterol	0mg	Added Sugars	0g
Sodium	10mg	Protein	0g

### Ingredients:

- 1 pint crushed ripe strawberries
- 1 pint crushed ripe raspberries
- 1 pint crushed ripe blueberries
- 3/4 cup water
- 1 (1.75-ounce) package pectin for less or no sugar needed recipes
- 1/2 cup Splenda® Granulated Sweetener

### Instructions:

TO PREPARE FOR WATER-BATH CANNING:

Wash jars and lids in hot soapy water; rinse with warm water. Fill canning pot half full of water; add jars and water to cover. Bring water to a boil, reduce heat and simmer.

Place lids in water to cover in a small saucepan; bring water to a simmer. Simmer until ready to use. Remove and drain jars and lids, one at a time, as needed for filling.

### TO MAKE THE JAM:

Use a potato masher to crush strawberries; measure exactly 1 cup strawberries. Crush the raspberries and blueberries; measure exactly 1 cup of each of the berries. In a large, heavy stock pot, combine crushed fruit, water, and pectin; stir until pectin dissolves. Let stand 10 minutes.

Bring mixture to a full rolling boil (a boil that doesn't stop bubbling when stirred) over high heat, stirring constantly. Boil 1 minute, stirring constantly. Remove from heat; add Splenda Sweetener, stirring until sweetener dissolves. Skim off any foam.

### TO CAN THE JAM:

Ladle hot jam immediately into prepared jars, leaving 1/2" of head-space at top of jars. Wipe jar rims and threads. Cover with 2-piece lids; tighten bands.

Place jars on rack in canning pot. (Water must cover jars by at least 1"; add boiling water, if necessary.) Cover; bring water to a gentle boil. Process for 10 minutes. Remove jars and place upright on a towel to cool completely. After jars cool, check seals by pressing center of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)

Store in a cool, dark place for up to 1 year. Once opened, store refrigerated and use within 2 weeks.

# OLD FASHIONED RECIPES FOR Homemade Jams

— Recipes For Sugar-added Jams —



## Strawberry Jam

Credit for recipe: Mrs. Katie Gilbert / [www.almanac.com](http://www.almanac.com)

### Ingredients:

- 5 cups of slightly crushed strawberries (about 5 pounds)
- 6 cups sugar
- 1/2 cup lemon juice
- Optional: If using fruit that is not all ripe, use 6 tablespoons of Ball® Real Fruit Classic Pectin

### Instructions:

Mix strawberries and sugar and cook rapidly for about 20 minutes, stirring to prevent scorching. Add lemon juice and pectin, then cook and continue stirring for about 10 minutes longer or until thick.

Prepare boiling-water canner and heat jars in simmering water until ready to use. Wash lids in warm, soapy water and set aside.

Ladle hot jam into hot jars, leaving a 1/4 inch of headspace. Clean the rims of jars before putting on jar lids. Screw the metal bands on finger tight and place in a boiling-water bath canner. Process for 10 minutes. Turn off the heat and take off the lid (Refer to our Water-Bath Canning Guide for Beginners for more information on this process).

After 10 minutes, remove the jars and place them on a rack or kitchen towel on the counter. Allow jars of jams to cool down without moving. You may hear a ping—the jars have sealed!

After 24 hours, remove the screw bands and test seal by pressing gently on the lid. Store for up to a year in a cool, dry place.

## Blueberry Rhubarb Jam

Credit for recipe: Mrs. Harold Niemath / [www.almanac.com](http://www.almanac.com)

### Ingredients:

- 3-1/4 cups blueberries
- 2-1/4 cups rhubarb, diced into 1/2-inch pieces
- 1/2 cup water
- 1 tablespoon lemon juice
- 1 package (1.75 ounces) fruit pectin
- 5-1/2 cups sugar

### Instructions:

In a large saucepan, crush the blueberries using a potato masher, then add the rhubarb, water, lemon juice, and pectin. Bring the mixture to a rolling boil for 1 minute. Add the sugar, stir well, and return the mixture to a full rolling boil and boil for 1 minute.

Prepare boiling water canner and heat jars in simmering water until ready to use. Wash lids in warm, soapy water and set aside.

Remove jam from heat and skim off any foam. Ladle hot jam into hot jars, leaving a 1/4 inch of headspace. Clean the rims of jars before putting them on jar lids. Screw the metal bands on the finger tight and place them in a boiling-water bath canner. Process for 10 minutes. Read the complete guide to water bath canning for more details.

Turn off the heat and take off the lid. After 10 minutes, remove the jars and place them on a rack or kitchen towel on the counter. Allow jars of jams to cool down without moving. After 24 hours, remove the screw bands and test the seal by pressing gently on the lid. Store for up to a year in a cool, dry place.





*Spring  
into Elegance!*

*...let your passion for decor come alive!*

## HOME AT LAST, INC.

*We are the oldest furniture  
consignment shop in the Upstate.*

102 Sunbelt Court • Greer, SC 29650  
864-848-3737 • [consign@homeatlast.online](mailto:consign@homeatlast.online)  
[www.homeatlast.online](http://www.homeatlast.online) • shop online / pay online

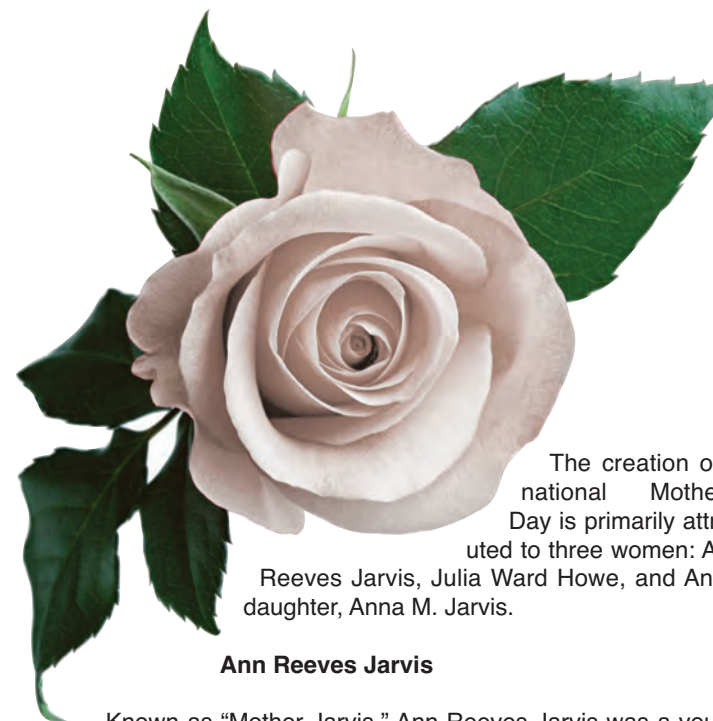
We are open Tuesday through Saturday  
11 am to 4 pm (minimum hours)  
Open Daily before 11 am and after 4 pm  
"by chance" usually until 5:30 or so . . .  
call the store and ask  
"How long will you be there today?"



Instagram: [homeatlastgvl](https://www.instagram.com/homeatlastgvl)



Facebook: Home At Last, Inc.



The creation of a national Mother's Day is primarily attributed to three women: Ann Reeves Jarvis, Julia Ward Howe, and Ann's daughter, Anna M. Jarvis.

### Ann Reeves Jarvis

Known as "Mother Jarvis," Ann Reeves Jarvis was a young Appalachian homemaker who taught Sunday school lessons. She was also a lifelong activist who, in the mid-1800s, organized "Mothers' Day Work Clubs" in West Virginia to combat unsanitary living conditions. Reeves Jarvis was concerned about the high infant mortality rate, especially pervasive in Appalachia, and wanted to educate and help mothers who needed it the most.

During the Civil War, Mother Jarvis had also organized women's brigades, encouraging women to help without regard for which side their men had chosen. After the war, she proposed a Mothers' Friendship Day to promote peace between former Union and Confederate families.

### Julia Ward Howe

Julia Ward Howe was a famous poet and reformer. During the Civil War, she volunteered for the U.S. Sanitary Commission, helping them to provide hygienic environments for hospitals and to ensure sanitary conditions during the care of sick and wounded soldiers. In 1861, she authored the famous Civil War anthem, "The Battle Hymn of the Republic," which was first published in February 1862.

Around 1870, Julia Ward Howe called for a "Mother's Day for Peace" dedicated to the celebration of peace and the eradication of war. As expressed in what is called her "Mother's Day Proclamation" from 1870, Howe felt that mothers should gather to prevent the cruelty of war and the waste of life since mothers of mankind alone bear and know the cost.

Howe's version of Mother's Day was held in Boston and other locations for about 30 years, but died a quick death in the years preceding World War I. Nothing new happened in this department until 1907, when Miss Anna M. Jarvis of Philadelphia took up the banner.

### Anna M. Jarvis

After her mother, Ann Reeves Jarvis, died in 1905, Miss Anna Jarvis from Philadelphia wished to memorialize her mother's life and started campaigning for a national day to honor all mothers. "I hope and pray that someone, sometime, will found a memorial mother's day commemorating her for the matchless service she renders to humanity in every field of life," Ann Jarvis once said. "She is entitled to it."

# how did Mother's Day become a holiday

Researched and Written by Heidi Stonehill / [www.almanac.com](http://www.almanac.com)  
Layout and Design by GT Magazine

Anna's ideas were less about public service and more about simply honoring the role of motherhood and the sacrifices made in the home. She bombarded public figures and various civic organizations with telegrams, letters, and in-person discussions. She addressed groups large and small. At her own expense, she wrote, printed, and distributed booklets extolling her idea.

### Why Mother's Day in the U.S. is in May

In May of 1907, Anna memorialized her mother's lifelong activism with a memorial service held at the Methodist Church in Grafton, West Virginia, where Anna's mother had taught. The following year, on May 10, a Mother's Day service was held at that same church to acknowledge all mothers. Thus was born the idea that the second Sunday in May, be set aside to honor every mother, whether living or deceased.

Her efforts came to the attention of the mayor of Philadelphia, who proclaimed a local Mother's Day. From the local level, she went on to Washington, D.C. The politicians there knew a good thing when they saw it and were quick to lend verbal support.

While West Virginia was the first state to officially adopt the holiday, others followed suit. Proclamation of the day by the various states led Representative J. Thomas Heflin of Alabama and Senator Morris Sheppard of Texas to present a joint resolution to Congress that Mother's Day be observed nationwide. The resolution was passed by both houses.

In 1914, President Woodrow Wilson signed a bill designating the second Sunday in May as a legal holiday to be called "Mother's Day"—dedicated "to the best mother in the world, your mother." For the first few years, the day was observed as a legal holiday, but in absolute simplicity and reverence—church services were held in honor of all mothers, living and dead.

### The Bittersweet Legacy of Mother's Day

According to many sources, Anna simply wanted to honor her mother, claiming that her mother was the originator of the real Mother's Day. As the holiday went mainstream, she was dismayed to see it become more commercialized with the sending of greeting cards and flowers; she also didn't even want the holiday promoted by women's organizations, charitable foundations, or public health reformers to raise money—somewhat ironic considering her mother's public health mission. In 1948, Anna Jarvis died in a sanitarium in a state of dementia.

### Mother's Day Today

Mother's Day endures and evolves. Just as Mother's Day was the creation of multiple women, the modern Mother's Day celebrates the varied roles of mothers today. We commemorate the many ways mothers have fought to better the lives of their children and the way they have raised and nurtured their children with love and courage.



# The Spring and Summer Garden

It's an exciting time to explore your creativity with garden fresh vegetables!



Photo by Alex Lau

# Best Vegetables to Plant in a Spring and Summer Garden in South Carolina

By Patrick Byrne, [www.tegacaysun.com](http://www.tegacaysun.com) / Layout and Design by GT Magazine

As spring arrives and temperatures begin to rise, it's the perfect time for gardeners across South Carolina to start planning and planting their spring and summer vegetable gardens. Thanks to the Palmetto State's long growing season and warm climate, gardeners can enjoy a wide variety of fresh, homegrown produce from late spring through early fall.

Whether you're a first-time gardener or a seasoned green thumb, here are some of the best vegetables to plant in a South Carolina garden during the spring and summer months:

**TOMATOES** – A Southern garden staple, tomatoes thrive in South Carolina's warm, sunny weather. Start seeds indoors in late winter or purchase young plants for transplanting in early spring after the last frost. Popular varieties for South Carolina include 'Better Boy,' 'Celebrity,' and 'Roma.'

**PEPPERS** – From sweet bell peppers to hot jalapeños, peppers love heat and sunshine. They're easy to grow in containers or raised beds and do well when planted in late spring. Make sure to provide plenty of space between plants for airflow.

**CUCUMBERS** – Fast-growing and productive, cucumbers do especially well in South Carolina's summer heat. Trellising helps keep fruits off the ground and reduces disease risk. Plant them after the soil warms up in late spring.

**SQUASH AND ZUCCHINI** – Both summer squash and zucchini are high-yield vegetables perfect for beginners. They grow best when planted directly in the ground in mid to late spring. Watch out for squash bugs and treat early if needed.

**OKRA** – A true heat-loving Southern favorite, okra thrives in full sun and tolerates drought well. Sow seeds directly into warm soil after the danger of frost has passed. 'Clemson Spineless' is a popular variety for home gardens.

**GREEN BEANS** – Both bush and pole beans grow well in South Carolina. Plant seeds directly into the garden in mid-spring. Bush varieties mature faster, while pole beans require trellising but produce longer.

**CORN** – Sweet corn is a rewarding crop for larger gardens with plenty of sun. Plant corn in blocks rather than rows to improve pollination. It's best planted in late April to early May.

**EGGPLANT** – Eggplant loves warm weather and rich soil. Transplant seedlings into the garden once nighttime temperatures consistently stay above 60°F. 'Black Beauty' and 'Ichiban' are commonly grown in the South.

**SWEET POTATOES** – These root vegetables are planted from slips (sprouted tubers) in late spring. They need a long, hot growing season, making them a perfect fit for South Carolina's climate.





Local Singer/Songwriter

# Angela Easterling

## Shares the Gift of Family Roots

Source: Excerpts for historic information taken from the original article titled: **This Land: Greer's Hammett Farm**  
Written by Ashley Warlick, originally published June 07, 2017

Additional Source: [www.angelaeeasterling.com](http://www.angelaeeasterling.com)

Layout and design by GT Magazine, and mention of Harold Hammett's recipe in the cookbook titled: Brushy Creek Baptist Church Family Favorites 1794 - 1983

The original article about Angela Easterling and her family was published in 2017, almost eight years ago, so time has changed things a little along the way. But, the rich history and stories shared about the Hammett family and their farm-life is a treasure that has been passed down for generations. I'm sure many more ancestral stories will develop as the years pass.

Reading Ms. Warlick's story about Angela brought back many of my own wonderful childhood memories. I am Sherrill Schaefer and along with my husband, Bruce, we are the publishers of GT Magazine. My maiden name is Sherrill Ann Wade. Many call me by my nickname, Shea, which was derived from a name my dear mother, who is now a heavenly angel, used to call me. I was raised on the corner of Hammett and Brushy Creek roads in Greer, South Carolina, so like Angela, I too have deep family roots in the area. I was one of five children, and along with one set of grandparents, who lived down the road, were other family members along the stretch of Brushy Creek and Hammett roads.

My grandparents were the late Ross Lee & Bessie (Phillips) Wade. Their home, which still stands today, was among others who had farms in the area. They worked hard and managed several acres of land that produced just about every vegetable one can imagine a farm producing. They had a couple of barns; one for tools, supplies and wood-working, and one barn that housed cows, one of Mr. Bill Collin's horses at one point, and a section of the barn that was dedicated to egg laying hens. A short distance away from the barn was a large pigpen. Even at a distance, if the wind blew just right, there would be a noticeable aroma coming from the pigpen that was unforgettable!

But, this story is not about my life, it's about a gifted singer/songwriter, by the name, Angela Easterling. Continue reading . . .

---

**Excerpts from the article written by Ashley Warlick were edited to feature past farm/family history. In addition, other information was taken from Angela's website, along with short excerpts from an interview by Dean Nardi.**

---

When local singer-songwriter Angela Easterling isn't touring, she returns home to her family's Greer farm. Her first son, Harrison Hammett Turner is the tenth generation to live on Hammett Farm, some 80 acres of pasture, pond and greenhouses off Hammett Bridge Road in Greer. Angela and her partner, guitarist Brandon Turner, now have three young sons, but they moved back to the farm when she was pregnant with Harrison.

Actually, all the Hammetts on the farm had been women for a while. Harrison was the first boy born to the family since Uncle Gene in 1923. Gene and his wife Dorothy cared for the farm while Harold was away at war.

Standing in the kitchen, watching the afternoon traffic whip past the picture window, it's not an easy thing to imagine ten generations. Go back before the sprawl and strip malls, back to when this road was dirt, when there was farm after farm in this part of the Upstate, fields of cotton and crops and livestock. Go back, really, to the beginning. This land has been in the Hammett family since 1791; before that, it belonged to the Cherokee.

With the traffic behind us, we take a gravel path between hay barns and garages built generations before by Angela's grandfather, aunt Ruthie, aunt Sarah and mother Mary's father, Harold Hammett. "He wasn't just a farmer," Angela says, with a twist to the word "just," but a man who wrote poetry and spoke French, studied history as well as planting practices, graduating from Furman with a degree in chemistry before fighting overseas in World War II. It's a legacy Angela identifies with this place. "Over two hundred years ago, people with the same blood as me were out here working," she says. "It's hard to be lazy when you think about that."

Nine to five, her grandfather was a chemist at Texize, a Greenville company that sold industrial cleaners to textile mills. The rest of the time, he grew cotton and sweet potatoes, raised chickens and pigs. (Angela was often told as a child she should be glad she didn't have to pick cotton.) She's read letters her

grandmother Helen wrote home to Virginia, about rising at four in the morning to collect eggs for market, raising three young daughters while teaching grade school herself. For Angela, there's something in that ability to balance such a full life that feels seated here as well. She's certainly anything but lazy.

The cows were once the primary job of Bill Collins, a Korean War vet, now deceased, who apprenticed on the farm with Harold Hammett, taking over herd management in 1997 when Harold passed away. Angela called Mr. Collins a dying breed himself, a man who did things the old-school way. She says, "He would be out here in the middle of the summer, when it's just as hot as it can be, and he'll sit in the barn and eat his lunch that his wife packed him from home." And then go on back to work.

Angela says, "When you live on a suburban cattle farm, you get the strangest visitors." She tells me about people walking up to the house, wanting to milk the cows, hunt the land, as though the farm's proximity entitles neighbors to a share in it. It works the other way as well, cows doing like cows do, getting into the road, and into people's yards.

Back at the house, Angela made supper from her great aunt Frances's recipe for chicken curry. In the 1940s through the 1970s, Frances Hammett lived in Nigeria, then Tanzania, as a missionary nurse for the Southern Baptist Convention. She would spend three years abroad, then one year of furlough back home on the farm. "She was the first person who ever told us about a pizza," Ruthie says. She never married herself, but she had nine nieces. For dessert, there was Harold Hammett's recipe for Limemade Pie.

The publishers of GT Magazine own a cookbook that was published in 1983 by Brushy Creek Baptist Church, titled 1794 - 1983 Family Favorites. Harold Hammett's recipe for Homemade Ice Cream is in the cookbook along with recipes from Shea's grandmother and aunt.



**Brandon and Angela met playing music, and play together still. "If you have musical chemistry," she says, "you might have other kinds of chemistry too."**

Photo from [www.angelaeeasterling.com](http://www.angelaeeasterling.com)

### Questions from an interview with Dean Nardi

**So, you were self-taught on the guitar, but Brandon is a pretty mean guitarist. What came first with you two: in a relationship or in the band?**

I saw him playing music and thought he was great. He sounds like three people in one, like you've got a bass player and a lead guitar player and someone singing harmonies. I just invited him to come play some shows with me. It took a couple of years before he was able to because he was a busy guy. He still plays with several other folks as well. We just realized we got along and got to be good friends, and next thing you know, these little baby boys started showing up.

**So, three boys. What are their ages?**

Four, eight and eleven. My oldest plays baseball, our middle son is a very talented visual artist, and our 4-year-old, if we wind up with one into music, it's going to be him. He's definitely got the performing bug. I mean, we can't get him to even eat dinner because he's always trying to put on a show for his brothers. All three are smart and funny and get on our nerves sometimes, but they're great boys.

Angela copied some of the family recipes for me, complete with Frances Hammett's notations about the relative heat of different curry powders and how expensive and tough to get mango chutney can be here in the United States. I think again about the connection to this land Angela spoke of, tying people back across continents and generations, literally through time and space. It does seem suddenly extraordinary: this meal, this kitchen, today.

In the living room lined with banjos and guitars, there's a portrait of Helen and Harold Hammett on their wedding day. There's an old fashioned globe, set atop a turntable, a schoolhouse-style pencil sharpener, mounted to the wall. The room is dominated by a fireplace and hearth. The mantel is from the original Hammett cabin, circa 1791. It's not hard to imagine that mantel will still be here when the boys are grown, when they've taken their own spin around that globe, and then followed the undeniable pull back home.

Angela has worked hard to make a name as a singer-songwriter, as a strong female voice from the storied South, and this family landscape sustaining its float in a sea of suburbia is home in more ways than one. You can see Hammett Farm as a recurring character on her albums Black Top Road and Common Law Wife, the kind of themes and concerns it inspires, in turn, inspiring her.

Angela has toured the U.S., both solo and duo with Brandon, as well as with her crowd-pleasing band, The Beguilers. She has played numerous concert series and music festivals, including Six String Concerts (Columbus, OH), Shakori Hills, Fall for Greenville, NC Apple Festival, Strawberry Festival, Albino Skunkfest and more. She has opened for or appeared with The Carolina

Chocolate Drops, Jim Lauderdale, Scott Miller, The Steel Wheels, Sarah Jarosz, Elizabeth Cook, Lucinda Williams, Charlie Louvin, Robbie Fuls, Tracy Grammer, Mary Gauthier, Ray Price (at the Birchmere), Suzy Bogguss, Ellis Paul, Tom Brosseau, Eilen Jewell, Radney Foster, Will Kimbrough, The Oak Ridge Boys, and Lori McKenna.

**For more information about Angela, and to view upcoming music events, go to: [www.angelaeeasterling.com](http://www.angelaeeasterling.com)**





# Women in the Field: Ladies' Fly-Fishing Excursion

Annual fly-fishing weekend  
in Cashiers, North Carolina

Women in the Field is a Garden & Gun event series that invites females of all ages and abilities to come together to experience the outdoors—from sporting clays to fly-fishing.

This spring, G&G hosts its annual weekend of fly-fishing in Highlands and Cashiers, North Carolina. The interactive sporting weekend kicks off on Thursday evening as guests gather for a multicourse welcome dinner, featuring local ingredients and wine pairings at Old Edwards Inn & Spa. Early Friday morning, guests embark on a half-day of guided fly-fishing followed by an awards reception with hors d'oeuvres and cocktails at Brookings Anglers.

**Thursday, May 8, 2025 - Friday, May 9, 2025**  
**Highlands and Cashiers, North Carolina**  
**Price: \$785**



Old Edwards Inn Spa



Lady Fly-Fishing



Welcome Dinner



## My Nana's Famous Green Beans

Source: [www.momontimeout.com](http://www.momontimeout.com), by Trish  
Layout and Design by GT Magazine

Growing up, my Nana was my biggest supporter of my efforts in the kitchen. Almost every day after school I would go to her house and we would make something. Usually involving chocolate. My Nana had a sweet tooth just like me.

So much of my time is spent developing new recipes that I often forget to share family recipes that totally rock my world. I've shared my Nana's To-Die-For Carrot Cake, her Chocolate Covered Peanut Butter Crunch Balls and her Sausage Gravy and I just couldn't wait to share this one with you all.

One of my Nana's recipes that is near and dear to my heart is Nana's famous green beans. My Nana would serve up these mouth-watering green beans for all sorts of special occasions.

What my Nana never realized was how much more special each of those occasions became with the addition of her famous green beans to the menu.



### Ingredients:

**6 slices of bacon**

**2 lbs. of rinsed and trimmed fresh green beans**

**1/2 cup diced yellow onion**

**1 1/2 cups chicken broth or water**

**Salt and pepper to taste**

**I usually don't add salt – the bacon is plenty salty**

### Instructions:

Cut the bacon into small pieces and cook over medium heat in a heavy 3 qt saucepan until the bacon is fully rendered.

DO NOT remove any of the bacon grease - it's what makes these green beans so amazing!

Add the onions and saute with bacon until transparent. Add green beans and pepper and stir making sure the bacon drippings are getting mixed in well.

Add chicken broth and reduce heat to low. Cover and continue cooking the green beans for 30 minutes up to two hours, stirring occasionally. Make sure there is liquid in the bottom of your pot so that the beans don't get scorched. Check for seasoning levels and add salt and pepper if necessary.



# Decorating Ideas for the Spring to Summer Appeal

Source of Excerpts: [www.brocantemajolie.com](http://www.brocantemajolie.com) / Layout and Design GT Magazine

## THE PERFECT COLOR PALETTE

Creating the perfect spring to summer color palette might seem tricky, but it's easier than you think! The secret lies in choosing colors that can naturally evolve as the seasons change.

Think of your home as a canvas that's ready to embrace both late spring charm and early summer vibrancy. Start with a foundation of warm, inviting neutrals. These will be your best friends throughout this transition.

### Try these ideas:

- Begin with soft, creamy whites and warm beiges as your base
- Add in gentle sage green (which can easily transition to deeper emerald tones)
- Incorporate blush pinks (that will look amazing as they evolve into coral)
- Sprinkle in butter yellow accents (ready to brighten into golden summer hues)

What's so wonderful about this spring to summer decorating approach is how adaptable it is. Look for spring home decor ideas that won't feel outdated by June. The goal isn't to completely redecorate. It's about making smart choices that allow your space to evolve naturally with the changing seasons to create that perfect flow.

## LIVING ROOM: COFFEE TABLE STYLING

Starting with the basics, create a space that can easily transition as the weather warms up. When it comes to spring summer coffee table decor, think light, fresh, and adaptable.

### Try these ideas:

- A mix of natural and polished elements (beautiful coffee table books paired with fresh or faux botanicals)
- Layered heights and textures (ceramic vases, woven coasters, natural stone objects)
- Small bowls or trays that can hold seasonal elements
- Light-catching elements like glass or crystal that add sparkle

For spring to summer farmhouse decor, incorporate vintage pieces that tell a story. Maybe an antique brass tray or a collection of vintage pottery. These pieces add character while keeping things fresh and seasonal.

## FRESH KITCHEN DECOR IDEAS

Let's talk about bringing that gorgeous spring to summer vibe into the heart of your home! Your kitchen deserves some seasonal love. Here are some practical and pretty spring to summer kitchen decor ideas.

### Try these ideas:

- Swap out small towels for those with lighter patterns and textures
- Add several (beautiful and useful) potted herbs by the window
- Style your countertops with fresh fruit in transitional-colored bowls
- Include some vintage elements like an old-school scale or ceramic pitcher filled with seasonal blooms

## SERENE BEDROOM UPDATES

When it comes to bedroom decor, it's all about creating a space that feels light, airy, and perfectly suited for those warmer nights ahead.

### Try these ideas:

- Switch out heavy bedding for lighter layers in our transitional colors
- Add some botanical prints to your bedside setup
- Incorporate natural textures through baskets or woven elements
- Place a vase of seasonal (or faux) flowers on your dresser

## WALL DECOR TRANSITION

Give those walls some attention! Spring and summer wall decor is all about bringing fresh energy to your space without overwhelming it. It's such a high-impact way to transform a room!

### Try these ideas:

- Group botanical prints in various sizes (a mix of vintage and modern)
- Hang a collection of woven baskets or plates in natural tones
- Add a large mirror to reflect light and make your space feel bigger
- Consider a gallery wall with light, bright seasonal artwork

The main key to transforming your space is maintaining balance while keeping things fresh and uncluttered. To create the perfect spring to summer decor, it's about making thoughtful choices that allow your home to evolve naturally with the seasons.







## PET NUTRITION STARTS HERE

**BUY 5, GET 1 FREE**

ANY NATURAL CHEWS OR TREATS

IN-STORE  
OR ONLINE  
WITH CODE:  
BOGOCHW

Coupon expires 06/30/2025

**20% OFF**

YOUR FIRST GROOMING  
APPOINTMENT

IN-STORE  
WITH CODE:  
20GROOM

Applies to first appointment only.  
Coupon expires 06/30/2025

**25% OFF**

YOUR FIRST PURCHASE

IN-STORE  
OR ONLINE  
WITH CODE:  
25FIRST

Applies to first order only.  
Coupon expires 06/30/2025



**FRESH FOOD • HEALTHY TREATS  
GROOMING & MORE • FREE DELIVERY**

**PET WANTS GREENVILLE NORTH • 2854 Wade Hampton Blvd.  
Suite C • Taylors, SC 29687 • 864.558.0028**



## PALMETTO PAWN & GOLD

*We are a locally, family owned business!*

14173A E. Wade Hampton Blvd  
Greer, SC 29651  
palmettopawnandgold.com  
864-469-9440



**"WE WILL LOAN YOU MORE!"**

**We Buy Gold, Silver  
and Diamonds**

**WE OFFER . . . OVER 1,000 Pieces of Jewelry  
OVER 400 Guns in Stock • OVER 500 Knives in Stock  
Silver and Gold Coins • Fishing Gear & Tackle  
Bow and Crossbows • Assorted Hand & Power Tools  
New and Used Electronics • Gaming Consoles and Games  
Antiques and Collectibles**

**In House Jewelry Repair • Watch Battery Replacement**





**CRAZY QUESADILLA**

2113 Old Spartanburg Rd • Greer, SC  
864-203-7107 • crazyqdilla@gmail.com

We are a fast-casual restaurant serving different kinds of quesadillas, nachos, fries, and queso.

Hours:  
Monday - Saturday 11 am - 8:30 pm  
Sunday 11 am - 7:30 pm

Logo Design • Brochures  
Business Cards • Vinyl Banners  
A Frame Signs • Yard Signs  
Magnetic Signs • Aluminum Signs  
Floor Decals • Window Clings  
Canvas Prints • Posters  
Door Hangers • Roll Labels • Mailers  
Rack Cards • Post Cards • Menus

**Bruce Schaefer**  
Sales & Accounts  
843-421-2363  
schaefergraphics@aol.com

**Schaefer**  
DESIGN STUDIO  
Thought • Design • Print  
Established 1996

Custom Designed *your way!*  
**Quality Signage**



OCEAN VISTA GOLF CLUB  
18-HOLE CHAMPIONSHIP COURSE  
NOW ACCEPTING MEMBER APPLICATIONS!  
315-420-5484



**Skyland Farms** is a small family farm that focuses on providing the finest pasture raised meats and eggs. The farm is located in the foothills of the beautiful Blue Ridge Mountains in the Upstate of South Carolina.

The beef, pork and chicken produced on the farms program allows for 100 % certainty that NO animal harvested has ever received growth hormones, antibiotics or vaccines. No herbicides, pesticides or chemical fertilizers are used on the pastures. The pastures are drilled each spring and fall with seasonal grains, brassicas and legumes.

**Skyland Farms Store**  
Joel and Tammy opened the store in 2019 wanting to give the consumer good quality meats raised on pasture. In the store you can find their Grain free Beef, Non-GMO, Soy & Corn free fed Pork and Non-GMO, Soy free fed Chicken and Eggs. Visit their website to see products from 25 local vendors in the store.



**Visits Welcomed**  
Joel and Tammy welcome all visitors to the farm and encourage folks to take a genuine interest in where their food is raised and grown, and also cared for. Stop in to see all the items in the store and visit the farm too! Learn how good CLEAN food is closer than you think.

[www.skylandfarms.com](http://www.skylandfarms.com)

Our Promise To You!



**Non-GMO • Soy-Free Fed  
Antibiotic & Hormone Free**

4124 N. Highway 14 • Greer, SC 29651  
864-616-0050 • 864-616-3486 • [www.skylandfarms.com](http://www.skylandfarms.com)  
Tuesday - Friday 10:00 am to 6:00 pm • Saturday - 9:00 am to 1:00 pm