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November 2025
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Table Top Ideas*

*The Eastern
Wild Turkey*

*Thanksgiving
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*The
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Roasted
Turkey*

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Published by:
Schaefer Design Studio
Taylors, SC 29687

Sales, Accounts & Photography:
BRUCE SCHAEFER

Ads, Design 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 or use the QR Reader app on your phone to scan the QR code and view future issues.

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The Perfect Roasted Turkey

(photo on cover)

Recipe by Karen Hibbard

Ingredients:

- 2 tablespoons dried parsley**
- 2 tablespoons ground dried rosemary**
- 2 tablespoons rubbed dried sage**
- 2 tablespoons dried thyme leaves**
- 1 tablespoon lemon-pepper seasoning**
- 1 tablespoon salt**
- 1 (15 pound) turkey, neck and giblets removed**
- 1 medium orange, cut into 8 wedges**
- 1 medium onion, chopped into large pieces**
- 1 medium carrot, cut into 1/2 inch slices**
- 2 stalks celery, cut into 1/2 inch slices**
- 1 (750 milliliter) bottle champagne**
- 1 (14.5 ounce) can chicken broth**

Directions:

Preheat the oven to 350 degrees F. Line a roaster with sheets of aluminum foil long enough to wrap around turkey.

Stir parsley, rosemary, sage, thyme, lemon-pepper seasoning, and salt together in a small bowl. Rub herb mixture into turkey cavity, then stuff with orange wedges, onion, carrot, and celery. Tie turkey legs together with kitchen string, then tuck the wings under the body.

Place turkey on the foil in the roasting pan. Pour champagne and chicken broth over turkey, making sure to get some liquid in the cavity. Bring aluminum foil up and over the top of turkey and seal; try to keep the foil from touching the turkey.

Roast turkey in the preheated oven until juices run clear, 2 1/2 to 3 hours. Uncover turkey and continue baking until the skin turns golden brown, 30 to 60 more minutes. An instant-read thermometer inserted into the thickest part of thigh, near the bone, should read 180 degrees F.

Remove turkey from the oven, cover with two sheets of aluminum foil, and allow to rest in a warm area before slicing, 10 to 15 minutes. Serve and enjoy!

Enjoy all the Thanksgiving festivities with family and friends,

Shea & Bruce Schaefer
Publishers of GT Magazine

Sweet and Savory Cheesy Bacon Wrapped Puff Pastry Twists

www.halfbakedharvest.com • Recipe and Photos by Tieghan Gerard • Layout and Design by GT Magazine

INGREDIENTS

1/2 cup light or dark brown sugar

1-2 tablespoons chopped fresh rosemary

salt and black pepper (to your preferred taste)

2 sheets (1 box) frozen puff pastry, thawed

1 egg, beaten

1 cup shredded sharp cheddar cheese

1-2 teaspoons cayenne pepper (optional)

**24 strips thin cut bacon, or 12 strips of thicker
bacon halved**

DIRECTIONS

Preheat oven to 375° F. Line 2 baking sheets with foil and place a wire rack on top. Lightly rub each rack with olive oil. In a shallow bowl, combine the brown sugar, rosemary, and a pinch each of salt and pepper.

Place both sheets of pastry on a lightly floured counter. Brush the surface of each with a beaten egg. Evenly sprinkle about 1/2 cup of cheese over each sheet, then sprinkle with cayenne. Dust a rolling pin lightly with flour and roll the rolling pin over the cheese, gently pressing the cheese into the pastry. Fold the pastry in half, then cut each into 12 (1/2 inch) wide strips. Pinch the ends to seal, then gently twist each strip several times to enclose the cheese. It's ok if some of the cheese falls out.

Take a piece of bacon and wrap it around the twisted pastry. Repeat with the remaining twists. Dredge the twist through the brown sugar mix, tossing to coat, placing the twist on the prepared baking sheet as you go.

Bake 30 to 50 minutes, rotating the pans halfway through. The bacon may take 50 minutes to cook, start checking the twists at around 30 minutes. Serve warm or at room temperature.



A holiday appetizer
that all your guests will
ask for year after year.

They're quick, easy, and everyone loves these sweet and savory twists. Flaky puff pastry twisted up with cheese, wrapped in salty bacon, then tossed in a rosemary brown sugar. Bake these twists in the oven until the bacon is crisp and "candied". There never seems to be enough of these addictive, festive treats that are perfect for both Thanksgiving and Christmas entertaining plus a recipe the whole family will enjoy.

*Simply and
easy to make . . .*

Start with a little store-bought puff pastry. Roll it out, top it with cheddar, and a pinch of cayenne pepper. Now fold the pastry in half and cut it into strips.

Twist the strips, then wrap each strip in thin cut bacon. Using thin cut bacon is key here. It will cook more evenly and quicker. If you have thicker pieces of bacon, cut each in half.

*The secret to these
festive twists . . .*

The secret to these twists is the sweet and savory mix of brown sugar and fresh rosemary that coats the bacon. Mix the two together, then roll the bacon twists through the sugar mix. Once baked, you'll have a cheesy pastry, wrapped in sweet candied bacon.

It might seem like a rather odd combination, but it's very delicious. And also what makes these twists addictingly good.

You can assemble these twists ahead of time. They are great for Thanksgiving as well as for upcoming holiday dinners and nights full of decorating!



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Thanksgiving *Table Top Ideas*

Excerpts: www.my100yearoldhome.com
Layout and Design by GT Magazine

Your holiday table doesn't always have to look the same year after year, and the color scheme doesn't have to be limited to only harvest colors. You can make your Thanksgiving table setting look rustic, glamorous, vintage, or crisply elegant. You can even move the whole holiday dinner outside. With the weather we have in the South, chances are you can enjoy your Thanksgiving dinner outside. A porch or deck setting can lean towards rustic, but accents of pewter, seasonal china, and even tortoiseshell flatware will elevate the table.

Liven up the usual brown-and-white (or turkey-themed) plates by mixing in cool colors and warm woven textures. Resist your natural inclination to pair these plates with deep yellow or mustard hues. Instead, take a spin toward the color wheel's shades of blue or purple linens, which will contrast with the earthy tones in patterns.

Your chinaware will feel right at home on a formal table if you pair it with fine silver, sturdy wineglasses, tinted waterglasses, and mercury glass votives. Don't be afraid to accent the brown plates with chargers and Colonial-inspired candleholders that are reimagined with a clean, matte white finish. The napkins may be starched, but choose a color rather than pure white.

Rather than the typical Thanksgiving bouquet of seasonal mums, pick a deep shade of pink. You'll need a dozen large blossoms (such as peonies or garden roses) for volume, a dozen smaller blooms (like carnations) to fill in any holes, and a bunch or two of red-tinged foliage for added texture.

Blue and white truly go with everything, so don't be afraid to add autumnal shades and textures to your table. If you have a long rectangular table, create a sprawling centerpiece to fill the space. Combine fall veggies, fruits, flowers, and foliage to create a twist on a cornucopia. Additional gourds and fruits can be spread down the table, making the space feel full and complete.

The trick to having a fancy Thanksgiving table is to be more creative with the place settings that you have always loved. It will liven up your table and your guests will be impressed with your decor.



Photos by: My 100 Year Old Home

Above: Designer Fran Keenan used orange, blue, and citron in this formal table setting. If you look closely you will see these colors represented in the china. Gold and brass accents finish out this warm table.



*Twas the month
before Christmas when ...
all through the house, decorating was rushed with a mighty rouse
Prancing carousel horses came to a rest while other items were being
placed on the desk. A magical moment did appear
as the final touches were coming near.*



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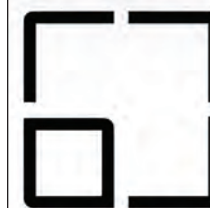
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Granddad's Turkey Pot Pie



An Annual Tradition Using Leftover Turkey

His turkey pot pie is loaded with chunks of leftover holiday turkey mixed with vegetables in a creamy sauce. This recipe makes two 9-inch pies. Using ready-made pastry dough and frozen vegetables cuts down on prep time.

www.allrecipes.com • Submitted by Rob Neil • Layout and Design by GT Magazine



INGREDIENTS

- 2 cups frozen peas and carrots
- 2 cups frozen green beans
- 1 cup sliced celery
- 2/3 cup butter
- 2/3 cup diced onion
- 2/3 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon celery seed
- 1/2 teaspoon onion powder
- 1/2 teaspoon Italian seasoning
- 1 3/4 cups chicken broth
- 1 1/3 cups milk
- 4 cups cubed leftover cooked turkey
- 2 (14.1 ounce) packages pastry for a 9-inch double-crust pie

DIRECTIONS

Preheat the oven to 425 degrees F (220 degrees C).

Place frozen peas, carrots, and beans in a saucepan with celery; add enough water to cover and bring to a boil. Reduce heat to medium-low and simmer until celery is tender, about 8 minutes. Drain.

While vegetables are simmering, melt butter in a saucepan over medium heat. Add onion and cook until translucent, about 5 minutes. Add flour, salt, pepper, celery seed, onion powder, and Italian seasoning and whisk until a paste forms, about 1 minute. Slowly whisk in chicken broth and then milk until incorporated; bring to a simmer and cook, whisking constantly, until sauce thickens, 3 to 5 minutes. Remove thickened sauce from the heat; add cooked, drained vegetables and cubed turkey and stir until filling is well combined.

Set out two 9-inch pie dishes. Fit one pie pastry into the bottom of each dish. Spoon 1/2 of the pot pie filling into each dish, then lay remaining pie pastries over top. Pinch and roll the top and bottom pastries together at the edges to seal. Use a sharp knife to cut several small slits in each top pastry to allow steam to escape while cooking. Place pies on baking sheets. Bake in the preheated oven for 15 minutes. Check the top crusts for browning; if they are browning too quickly, cover with aluminum foil. Continue to bake until the crusts are golden brown and the filling is bubbly, 15 to 20 more minutes.





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THANKSGIVING And Your Dog

November starts off the winter holiday season with Thanksgiving - a special day giving you the opportunity to spend time with family and friends. This joyful time of year can extend to the pets in your life as well. Following are some ways you can help your pet adapt easier to the season and healthy menu choices.

NO BONES • Never, ever feed your pet bones from your table. These bones, especially if they are chicken or turkey bones, can splinter and break while your dog is swallowing them, necessitating an emergency visit to the vet. Additionally, salmonella is occasionally found in the center of the bones of poultry, even when the meat is well-cooked. Keeping these bones away from your pet is an easy way of lessening his/her chances of becoming sick.

SAFETY ZONE • The presence of family and friends in your home may cause your pet to experience insecurity. He or she probably will not appreciate the chaos and noise as much as you do. Try to make a safe haven for your pet somewhere in the house, away from all the traffic and noise. Allow your pet to spend time in the safety zone prior to the event so that he or she can become accustomed to it. If you wait until the day the festivities begin to confine your pet, you may experience some unexpected anger issues and a rearrangement of items that are in the safety zone.



Eight Thanksgiving Foods Your Dog Can Eat

TURKEY - Boneless and skinless white meat turkey is a dog-safe Thanksgiving food option. As a lean protein source with a low-fat content, it's great for muscle development, repair, and overall health in canines. Make sure it's free from any seasoning and is fully cooked.

SWEET POTATOES - Sweet potatoes are a great option. They're an excellent source of fiber, vitamins, and minerals. Steamed or boiled sweet potatoes can boost digestive health and provide dogs with essential nutrients. However, be cautious about excluding dairy or spices before serving your pup.

CARROTS - When steamed or served raw, carrots pack a punch of beta-carotene, promoting good vision and contributing to a robust immune system. They're a nutritious, crunchy treat that many dogs adore!

GREEN BEANS - If you're looking for a low-calorie snack to add to your dog's Thanksgiving meal, green beans are ideal. Packed with essential vitamins and minerals, these veggies can be a delightful, dog-safe food when served plain — either cooked or raw.

PUMPKIN - Although it's very beneficial for a dog's digestive system, you should still ensure you're offering plain pumpkin and not the sugary pie mix. It's full of fiber and beta-carotene, in addition to being seasonal, festive, and healthy!

APPLES - Apples are a crunchy, sweet treat that many dogs can't resist. They're a rich source of vitamins A and C. However, always ensure the seeds and core are removed, they can be harmful to dogs.

CRANBERRIES - Cranberries can be hit or miss — some pups love the strong flavors while others are less enthusiastic. So, it might be best to try a small portion first. If you happen to have a cranberry-loving pup, just make sure they're consumed in moderation. Remember to avoid commercial cranberry sauce because it usually contains too much sugar for dogs.

RICE OR PLAIN PASTA. If you're wondering what seasonings can dogs eat, it's best to keep things plain. While us humans may not get that excited about plain grains like rice or pasta, your pup will enjoy them. Both serve as an excellent source of energy.

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Fee For Feline Care Includes:

- Replenish Food - Fresh food will be placed or added to the bowl per owners request.
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- Maintain Litter Box - The litter box will be properly scooped and maintained.
- Playtime Companion - Quality time is spent with your feline to develop a bond.
- Well Check Photos - Photos of your feline are sent (via text) to your cell phone.

Fee For Guinea Pig or Rabbit Care Includes:

- Replenish Food - Fresh food will be placed or added per owners request.
- Provide Fresh Water - Fresh water will replace the previous days water.
- Maintain Cage - The cage will be properly cleaned of waste and maintained.
- Well Check Photos - Photos of your guinea or rabbit are sent to your cell phone.

Fee For Koi Fish or Aquarium Fish Includes:

- Replenish Food - Proper food choice will be given according to owners instructions.
- Well Check Photos - Photos of your fish are sent (via text) to your cell phone.



Feline Rate (2-day minimum)
\$20 - One Hour
Add \$10 For Extra Half Hour

The above fees cover adequate time for provided care. If additional time is needed, or if there are special dietary needs, the owner is responsible for providing this information.



Guinea/Rabbit Rate (2-day minimum)
\$15 - Half Hour
Add \$5 For Extra Half Hour

The above fees cover adequate time for provided care. If additional time is needed, or if there are special dietary needs, the owner is responsible for providing this information.



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The Benefits of Hiring a *Pet Sitter*

Cats who get to stay home while their owner is away get to enjoy several key benefits, including:

Feel more comfortable and relaxed in their own home.

Your absence will already cause your cat a bit of anxiety, but he or she will cope more easily when allowed to relax in their own home, eat from their own dish, sleep in their own bed, and use their own litter box.

Your cat will get some personalized attention every day.

Unfortunately, the boarding staff and many cat hotels are incredibly busy and overworked. But a dedicated cat sitter will have plenty of time to give your cat the kind of extra attention they deserve.

Your cat won't worry about other cats stressing them out.

Your cat will enjoy the solitude they are used to when staying home with a pet sitter. Or, if you have more than one cat or other pets, your cat will be able to enjoy the same company he or she does on a daily basis.

Your cat will be able to stretch out and enjoy the entire house.

While cats being boarded are often confined to small crates, your cat will get to enjoy all of the space he normally does when allowed to stay home with a pet sitter. This will not only be more comfortable for your feline, but it'll ensure they get the kind of exercise they need.

Benefits of an introductory meeting.

Scheduling an introductory meeting is beneficial for both the owner and the sitter. When you schedule a one-on-one meeting with a pet sitter, you (and your cat) this will give you a chance to discuss any special needs for your pet before you leave town. This not only helps soothe some of those stranger-in-my-house jitters some owners have, but it also gives you the chance to see how your pet sitter interacts with your cat.

As for pricing.

It's true that some budget-priced pet facilities are quite cheap, but the level of care they provide is also cheap. Cat boarding facilities that offer these kinds of super-low prices have to cut corners in other places, such as crate space or human-cat interaction time. If you opt for a more luxurious pet boarding facility that provides the kind of care you'd want for your cat, the ultimate price tag will likely exceed what you'd pay for cat-sitting services.

One the flip side, boarding a cat is always a better option than leaving your pet home alone and unattended. While it's true that cats don't require constant supervision, they should never be left alone for long periods – and definitely not left unattended for several days!

And finally, while it is true that boarding facilities are easier to find than a professional cat sitter, you don't have to worry about that – you have already found the best sitter – **Critters, Swimmers and Cat Sitter @ 843.421.4602!** We will be happy to meet and discuss your pet care needs!

The Eastern Wild Turkey

Eastern wild turkeys are found throughout South Carolina, including the ACE Basin. They occur in a variety of habitat types, preferring mixed pine/hardwood stands interspersed with fields and/or wildlife openings.

Research source: www.dnr.sc.gov • Layout and Design by GT Magazine

Like other birds of the family Phasianidae, eastern wild turkeys are equipped with long, thick legs, large toes for walking and scratching, and a relatively short bill. Wild turkeys are unmistakable in their appearance. Males have dark iridescent plumage, bare heads and necks with blue and pink streaks, fan-shaped tails tipped with chestnut, and black-barred flight feathers. Male turkeys (gobblers) also have spurs and a "beard," a tuft of thick, hair-like feathers that protrude out of the animal's breast. Female turkeys look much like their counterparts but lack the spurs, and most do not have a "beard." The eastern wild turkey is North America's largest gamebird. Adults weigh between 12-25 pounds and can reach a length of 36 inches for females to 48 inches for males. Wild turkeys differ from domestic turkeys - they are less stocky and the head is more tinged with blue.

Eastern wild turkeys are throughout the eastern United States. They inhabit mature deciduous forests and open woodlands as far north as New England. Eastern wild turkeys are found throughout South Carolina, including the ACE Basin. They occur in a variety of habitat types, preferring mixed pine/hardwood stands interspersed with fields and/or wildlife openings (clearings maintained to attract wildlife).

Habitats of adult turkeys are chosen from their dependence upon plant material, primarily acorns, for food and their need to avoid predators. Turkeys are opportunistic feeders with diet varying by season. Seeds, grain, acorns, and insects constitute a large portion of the diet, although fiddler crabs and frogs are important food items in coastal areas. Mast-producing hardwoods are prime turkey habitat, but a mixture of understory plants is also important for food and cover. Through fall and winter, wild turkeys are generally found in hardwood stands where mast such as acorns and dogwood berries are available as forage. Turkeys feed heavily in late winter to accumulate reserves for the spring breeding season. In spring, turkeys seek out new leaves of grasses and sedges, with acorns and other hard mast also comprising much of the diet.

Turkeys roost in trees at night and begin foraging at daylight. As spring approaches and daylight hours increase, the gobblers separate from the flock to set up mating territories. Courting begins in March and usually peaks in April, with completion of courting and mating by early July. During this time, the males consume little food and mainly devote time to gathering hens and mating. Turkeys are ground nesting birds. Hens that are mated set up nests that are usually placed at the foot of a tree or by a log. On barrier islands, the sides of grass-grown banks may be used for nesting. The number of eggs varies from 8-15 with an incubation period of 28 days. Young turkeys (poults) require little parental care after hatching. They are able to fly in 12-14 days and remain with the female 6-8 months.

Young turkeys feed largely on insects early in life. A high protein diet is essential for their first few months of life. Vegetation, fruits, seeds, and mushrooms are also favored foods of young turkeys. Water is a daily requirement, necessitating that poults be located within 0.25 mile of a water source. At 12-14 days of age, the brood and hen begin roosting in small trees. Other broods may join in to form a flock that forages along edge habitats of fields, logging roads, and regenerated areas. These summer flocks remain together into fall.

Wild turkeys are widely hunted for both food and sport. In South Carolina, the hunting season is from March 15 or April 1, depending on location, to May 1 in all counties. The species was almost extinct throughout its range around 1900 due primarily to hunting and habitat loss. From 1951 to 1958, the South Carolina Department of Natural Resources carried out a live-trapping and transplanting program in an effort to replenish turkey populations in the piedmont and mountain portions of the state. In 1975, a program to restore turkey populations in the coastal plain was initiated. Thanks to the establishment of such re-stocking programs and habitat improvement, turkeys are now common in most areas where they were once absent. Wild turkeys now occupy all 46 counties in South Carolina, and populations are healthy.

