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Leaps of Growth in Town and Community

October 2025
www.GTmagazineSC.com

**Richard Pearis
and Jacob Hite**
by Larry M. Voreis

**Pecan Crust
Cheesecake
Recipe**

**Pumpkin Lasagna
Recipe**

**Upcoming
Fall Events**

**Greer Fall Fest
and Chili Cookoff**
Greer's Farmer's Market



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— JACK - O' - LANTERN — Halloween Begins With A Harvest of Pumpkins and Gourds

Editing, Layout & Design by GT Magazine



This Halloween, don't limit yourself to the classic jack-o-lantern display. Ghoulish creepy-faced gourds are also a fun look on the front porch, and there are plenty of easy pumpkin and gourd carving ideas to keep the Halloween tradition alive.

Have you ever wondered how the tradition of the Halloween pumpkin began? The tradition of carving pumpkins for Halloween originated from European (Irish and Scottish) customs of carving spooky faces into turnips or potatoes to ward off spirits, a practice that became linked to the legend of "Stingy Jack". When Irish and Scottish immigrants brought this custom to North America in the 19th century, they switched from turnips to the native and easier-to-carve pumpkins, leading to the iconic pumpkin jack-o'-lantern.

The first mention of pumpkin carving was in 1866 in a children's magazine. This tradition grew more and more popular and by 1920, Halloween was adopted everywhere in the country. As pumpkin carving grew into a lucrative industry, American farmers grew new lines of pumpkins and gourds specifically for carving.

The pumpkin also symbolizes the harvest season, as Halloween marks the end of the growing season and the start of autumn and winter. Its fitting to have a pumpkin or gourd represented in the holiday's imagery. As a late-season crop, pumpkins are plentiful during the fall and many are featured prominently in harvest festivals and feasts. These gatherings, which celebrated the end of the growing season and the abundance of the harvest, laid the groundwork for the pumpkin's annual connection to autumn.

*Enjoy the Autumn harvest of pumpkins and a
Halloween holiday full of ghoulish fun!*

Sherrill "Shea" & Bruce Schaefer
Publishers of GT Magazine



Pumpkin Margarita

This simple sophisticated twist on a classic cocktail is perfect for the season.

www.delish.com • by Cody & Camille Goldstein
Photo by Bryan Gardner
Layout and Design by GT Magazine

INGREDIENTS:

PUMPKIN SPICE SYRUP (OPTIONAL)

2 cups (400 g.) granulated sugar

5 (3") cinnamon sticks

3 tablespoons pumpkin puree

1 tablespoon grated peeled ginger

1/2 teaspoon ground nutmeg

1/4 teaspoon ground cloves

MARGARITA

1/2 teaspoon kosher salt

1/2 teaspoon pumpkin pie spice

1 lime wheel, plus more for serving

2 oz. reposado tequila

3/4 oz. store-bought or homemade pumpkin spice syrup or simple syrup

1/2 oz. Cointreau

1/2 oz. fresh lime juice

1 tablespoon pumpkin puree

Ice

1 lime wedge (optional)

1 (3") cinnamon stick (optional)

DIRECTIONS:

PUMPKIN SPICE SYRUP (OPTIONAL)

In a medium pot over medium heat, cook sugar, cinnamon, pumpkin puree, ginger, nutmeg, cloves, and 2 c. water, stirring frequently, until sugar is dissolved, about 2 minutes. Continue to cook, stirring occasionally, until reduced and slightly thickened, about 6 minutes more.

Strain through a fine-mesh strainer into a small heatproof container. Refrigerate until ready to use. Syrup can be made 3 weeks ahead. Keep refrigerated.

MARGARITA

On a plate, mix salt and pumpkin pie spice. Rub rim of a rocks glass with lime wheel. Roll rim in spice mixture to coat.

In a cocktail shaker, combine tequila, pumpkin spice syrup, Cointreau, lime juice, and pumpkin puree. Fill shaker with ice, cover, and vigorously shake until outside of shaker is very frosty, about 20 seconds.

Fill prepared glass with ice. Strain margarita into glass. Garnish with lime wheel and cinnamon stick (if using).

Smoky Smash is a quick and easy warming autumn bourbon drink. It's frightastically magical. Boiled down cinnamon spiced cider simple syrup, smoked cinnamon, and sage. All smashed together with blackberries, bitters, and warming bourbon.

Finish this smoky smash off with fresh sage and a smoking cinnamon stick for that extra special magic. It's sure to be a smash at your next Halloween party.

INGREDIENTS:

1 cup apple cider

2 or 3 cinnamon sticks plus more for burning

2 or 3 sage leaves plus more for burning

8 fresh blackberries

1 tablespoon lemon juice

2 dashes orange bitters

2 ounces bourbon

DIRECTIONS:

To make the cider syrup. In a small pot, bring the apple cider and cinnamon sticks to a boil over high heat. Boil 8-10 minutes, until reduced by half. Let cool.

Working on a heat-proof tray, use a kitchen torch to burn 1 cinnamon stick with 2 sage leaves, then place a cocktail glass immediately over the cinnamon and sage, trapping in the smoke. Let sit 2-5 minutes. The photo below shows the smoky effect.

In a cocktail shaker, muddle the blackberries and sage, squishing the berries to release the juices. Add 1-2 tablespoons of cider syrup, lemon, bitters, and bourbon. Shake to combine.



Add ice to the glass. Pour the drink over, and gently stir. Garnish with fresh sage and cinnamon.

Note:

To Make a Mocktail: omit the bourbon and use 1 additional tablespoon apple cider or sparkling apple cider with 1/4 teaspoon vanilla extract.



Smoky Smash

A magical Halloween cocktail to celebrate the season.

www.halfbakedharvest.com • by Tieghan Gerard
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Pumpkin Carving Tips

This Halloween, don't limit yourself to the classic jack-o'-lantern to create a ghoulish face for display. Creepy-faced gourds are always a fun look on the front porch.

Choose a simple look if you're a beginner, or challenge yourself with a more complex carve. Start with these step-by-step carving instructions below.

Start with the right pumpkin. Go for one that's fresh, with a sturdy stem, no bruises and a flat bottom so it won't roll while you're trying to carve it. Begin cutting from the bottom, not the top. Cutting your "lid" from the bottom of the pumpkin helps prevent the sides from caving in later. If you do carve from the top, cut out the lid on an angle. This way, it won't drop inside the pumpkin when you put it back on top, like it would with a straight up-and-down cut.

Scoop out all the pulp. You can buy a special "claw" for pumpkin gutting, but an ice cream scoop will do just fine. Thin the inner wall of the "face" area to be 1 1/4-inch thick, so it will be easier to pierce the shell. Then, sketch out your design on paper first. If you draw your jack-o'-lantern face to size, you can use it as a pattern: Just tape it to the front of your pumpkin and use a fork or pencil to poke holes along the lines you want to carve. Or, use a pumpkin carving kit, complete with a marker, scraper, cutting tools and pre-made patterns. Start with simple rough cuts. If you get the big pieces of pumpkin out of the way first, you can go back and clean up the edges of your design later.

Start with simple rough cuts. If you get the big pieces of pumpkin out of the way first, you can go back and clean up the edges of your design later. Use your scraps creatively. Make a tongue, pipe or hair accessories out of a discarded piece of pumpkin shell, for example.

Keep your pumpkin fresh. Spread petroleum jelly on the cut edges to seal in moisture, which helps make your carved pumpkin last. If your pumpkin still shrivels a few days later, you can revive it with a face-down soak in cold water for up to eight hours.

Light it up. Place your candle (or candles) into your pumpkin before lighting. If you don't want to use votives, try Christmas lights, especially those that blink for a spooky appearance. Or, save yourself the stress and go with battery-operated votives instead.

Create a chimney. First, leave the lid on for a few minutes while the candle burns. Then make a small hole where the lid has blackened.

Sprinkle cinnamon inside the lid. That way, when you light the candle, your jack-o'-lantern will smell like a pumpkin pie. Yum!

Have a safe and enjoyable season while limiting your Halloween candy eating!



RECIPE Pumpkin Lasagna

Source: www.foodnetwork.com • Layout and Design by GT Magazine

It's impossible to get enough pumpkin during the fall months. This dish is perfect for a cozy fall night when the comfort food cravings come on strong.



INGREDIENTS:

Kosher salt and freshly ground black pepper

12 lasagna noodles

4 tablespoons unsalted butter

1 small yellow onion, chopped

3 cloves garlic, sliced

10 whole sage leaves and 2 tablespoons chopped sage

3 tablespoons all-purpose flour

2 1/2 cups whole milk

1/2 teaspoon pumpkin pie spice

1 (15-ounce) can pure pumpkin

1 cup grated Parmesan

1 large egg

2 cups whole-milk ricotta

3 cups shredded mozzarella

Pinch crushed red pepper flakes

1 tablespoon olive oil

DIRECTIONS:

Position an oven rack in the center of the oven and preheat to 425 degrees F.

Bring a large pot of salted water to a boil. Cook the lasagna noodles 1 minute longer than the package directions for al dente. The pasta should be tender enough to roll without cracking. Rinse with cold water and drain well. Lay in a single layer on a baking sheet.

Meanwhile, melt the butter in a medium saucepan over medium heat. Add the onion, garlic and whole sage leaves and cook, stirring occasionally, until the onions are softened. Sprinkle the flour over the vegetables and cook, stirring, until sandy in consistency and lightly toasted. Whisk in the milk, pumpkin pie spice, 1/2 cup of the pumpkin, 1 teaspoon salt and a few grinds of black pepper. Cook, stirring frequently, until the sauce is smooth and thickens to the consistency of gravy. Add 2/3 cup of the Parmesan and cook, stirring, until melted. Remove the sage leaves and discard; allow the sauce to cool slightly.

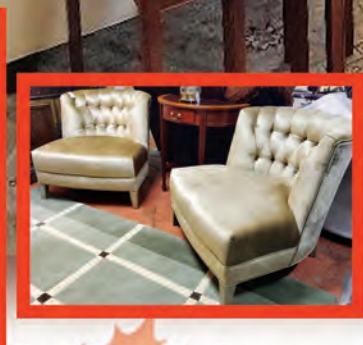
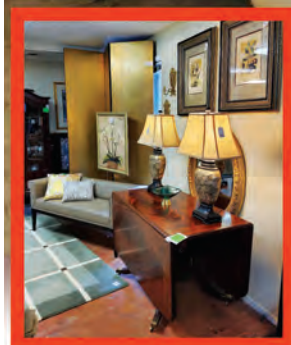
Beat the egg in a large bowl then stir in the ricotta, 2 cups of the mozzarella, the remaining pumpkin, chopped sage, crushed red pepper flakes, 1 teaspoon salt and a few grinds of black pepper. Brush a 13-by-9-inch baking dish with the olive oil. Spread 1 cup of the sauce onto the bottom of the dish.

Lay half of the cooked lasagna noodles on a clean work surface and spread 2 heaping tablespoons of the ricotta mixture evenly over each. Starting with a short end, roll each noodle up and transfer to the prepared baking dish seam-side down. Repeat with the remaining noodles and ricotta mixture. Spoon the remaining sauce over the lasagna rolls and sprinkle with the remaining 1 cup mozzarella and 1/3 cup Parmesan.

Cover with foil and bake until the rolls are heated through and the sauce is bubbling, about 20 minutes. Remove the foil and bake until the cheese is browned on top, 18 to 20 minutes. Garnish with the torn sage leaves, if using.

Invite guests over to sit, sip and enjoy the sensation of comfort, warmth and . . .

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AL COPELAND'S – Pecan-Crust – *Cheesecake*

INGREDIENTS:

- 1/2 cup Bisquick biscuit mix
- 1/2 cup all-purpose flour
- 1/2 cup packed dark brown sugar
- 1 cup pecan pieces
- 1/2 cup (1 stick) unsalted butter, melted
- 2 cups granulated sugar
- 1 1/2 tbsp. pure vanilla extract, preferably Ronald Reginald's Melipone brand
- 5 (8-oz.) packages cream cheese, at room temperature
- 1 lb. non-dairy whipped topping, such as Cool Whip (about 6 cups)

DIRECTIONS:

Preheat the oven to 350°F. In a medium bowl, stir together the Bisquick, flour, and dark brown sugar, breaking up any large chunks of brown sugar. Add the pecan pieces and butter and stir until evenly blended.

Using the pan as a guide, cut a circle of parchment paper to fit inside the bottom of a 9-inch springform pan. Spray the pan with a little cooking spray to help the parchment stay in place, and press the paper onto the bottom. Transfer the crust mixture to the pan and press it into an even layer, about 1/2-inch thick, on the parchment. The smooth bottom of a small water glass or dry measuring cup aids in pressing the crust mixture into the pan.

Place the springform pan on a sheet pan and bake the crust in the oven until browned and cookie-like in appearance, about 13 minutes. Remove the pan from the oven and let the crust cool to room temperature before filling. Turn off the oven.

Combine the sugar and vanilla in the bowl of a stand mixer fitted with the paddle attachment. Mix at high speed until the sugar is evenly



colored, about 1 minute. Add the softened cream cheese and continue mixing until thoroughly blended, about 5 minutes. With a rubber spatula, scrape down the sides, bottom, and paddle. Mix at high speed again for 2 minutes more.

Add the non-dairy whipped topping, adjust the speed to low, and mix for 1 minute. Remove the bowl from the mixer and use the rubber spatula to scrape down the bowl's sides, bottom, and paddle again. Fold the ingredients from the bottom to the top (it is crucial that the sugar is distributed evenly throughout the mixture). Return the bowl to the mixer and mix at low speed for 1 minute more.

Scoop the mixture into the crust and smooth it into a slight dome using an offset or clean rubber spatula. Tightly cover the pan with plastic wrap and freeze overnight, or for at least 8 hours. Let stand at room temperature for 30 minutes before slicing (the knife should be able to penetrate easily). Serve plain or with a fruit sauce topping.

GARDEN & GUN

Source: www.gardenandgun.com • Layout and design by GT Magazine

Richard Pearis and Jacob Hite

The Story of Two of Greenville's Earliest Inhabitants

by Larry M. Voreis

Since the beginning of time Cherokee Indians passed through the uninhabited Carolina upcountry on a path as old as time itself on their way to attack their perpetual enemy, the northern tribes of the Six Nations. The Great Warriors Path that ran from northern Alabama to New York, passed through the of frontier settlements west of the Susquehanna River where George Pearis Sr. settled in the fall of 1736. The Pearis family, consisting of George Sr., his wife Sarah, daughter Christian, and sons George Jr., Richard and Robert, were part the obnoxious, undesirable Scotch-Irish immigrants that landed at Philadelphia and were forced by the governor to settle beyond the provincial boundary west of the Susquehanna River, on the Great Warriors Path. The Pearis brothers grew up exposed to the Indians that traded with their father and were quick to learn their ways. About 1740, the Pearis family moved to Frederick Town (later Winchester), Virginia and settled on land originally owned by the German immigrant, Joost Hite, one of the largest landowners in the history of Virginia and the father of Jacob Hite.



Trading Post Drawing
by CW Jefferys

In the summer of 1751, Richard Pearis and his partner appear in the account book of Thomas Cresap of the Ohio Company. Over the next four years, Pearis made several trading expeditions to the Cherokee country, to the Overhill Cherokee town of Toqua, where, like most traders, he took an Indian wife, the mother of his Cherokee son, George. Back in Virginia, Richard's wife Rhoda was tending to his four children at his plantation near Winchester.

During the French and Indian War, Richard Pearis played a crucial role in escorting Cherokee warriors to fight for Lt. Col. George Washington and on several occasions, he escorted Cherokee war parties to Williamsburg to meet with Gov. Dinwiddie. In the winter of 1756, Pearis led a Cherokee war party on the ill-fated Sandy Creek Expedition against the Shawnee towns on the Ohio River. While the mission was a failure, Pearis and his Cherokees earned the respect of the Virginians and Pearis was awarded a commission as captain in the Virginia Regiment. During the French and Indian War, Pearis led Cherokee war parties against the French led northern tribes under separate commissions from the governors of Virginia, Maryland, and Pennsylvania. He led Indian war parties on the Forbes Expedition to Fort Duquesne and was credited as being the first man to enter the fort in November 1758.

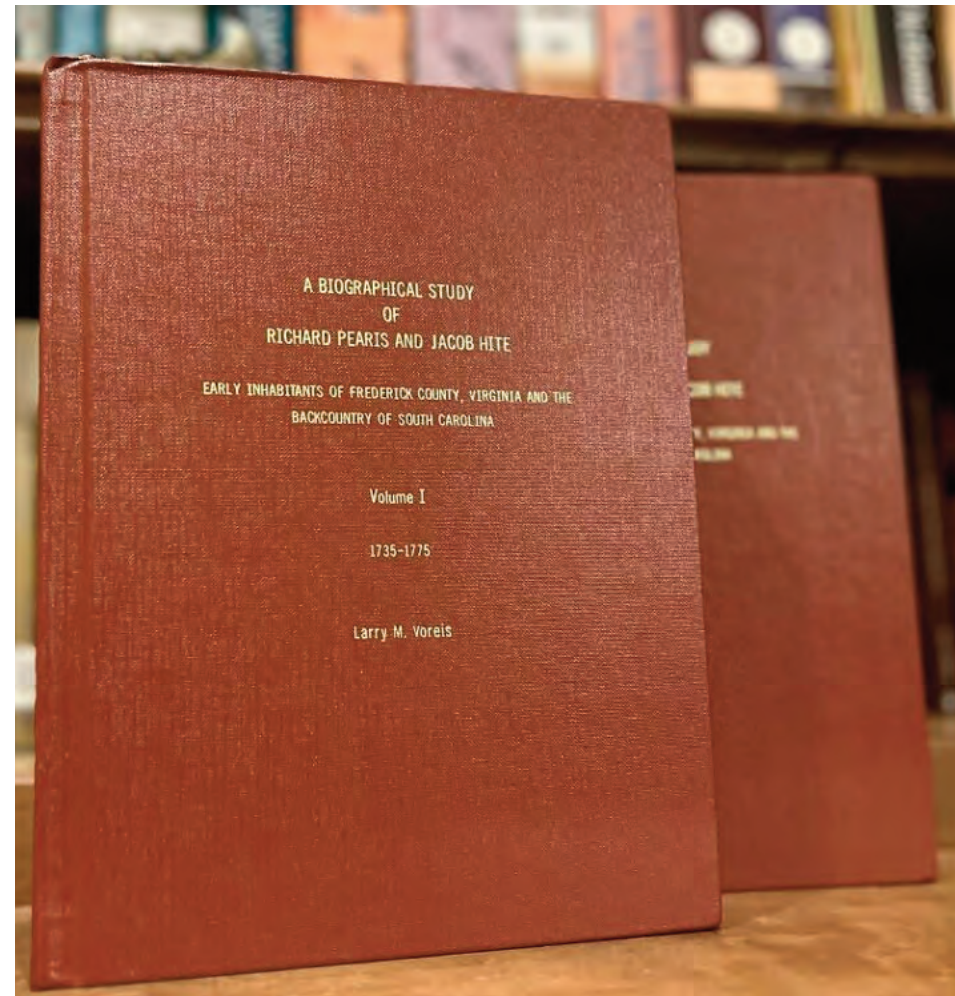
For ten years following the French and Indian War, Richard engaged in submitting compensation claims to Virginia and Maryland and accumulating land. During this time, he associated with Jacob Hite, Thomas Walker and his former commander, Col. Andrew Lewis, all wealthy, politically connected land speculators. Together they devised a scheme to illegally acquire Cherokee land in the South Carolina backcountry, which today comprehends Greenville County.

The key to their conspiracy was Pearis and Hite's ability to recruit Cherokee chiefs to support their scheme. This they accomplished using deception, bribes, forged letters, and rum. The result was a Cherokee deed to Richard Pearis for 92,160 acres (12 miles square) in what later became Greenville County and a small portion of Pickens County.

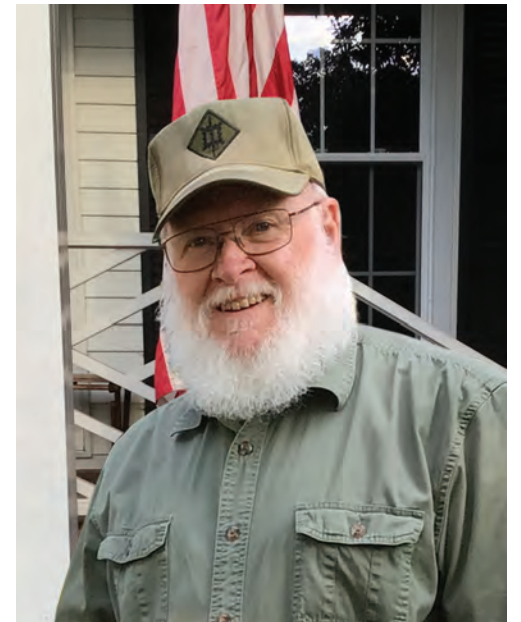
The acquisition of Cherokee land was outlawed by Royal Proclamation in 1763. As a result, Richard Pearis was tried and convicted by the Circuit Court at Ninety Six, which fined him £400 and required him to surrender his Cherokee deed and renounce all claims to Cherokee land. Jacob Hite by this time had probably returned to Virginia.

Most men would consider this verdict a serious legal defeat, but Pearis simply went back to the Cherokees and had them make a new deed transferring to him the original 92,160 acres plus an additional 57,840 acres. This time the deed was made in the name of Richard's Indian son George. Now Richard Pearis had to figure out a way to transfer the land from his son to himself. He accomplished this by taking advantage of the English law that permitted a natural son of an Englishman to become a British citizen. Richard then took his son to Charlestown and, with the help of an attorney, had George naturalized as an English citizen, thereby giving him the rights and privileges of a natural born subject. Finally, in a deed dated 27 April 1774, George Pearis transferred to his father Richard 150,000 acres.

There is more. The Cherokee chief that testified against Pearis at his trial—the Great Warrior, Oconostota, Pearis's lifelong friend—afterwards went to Charlestown where he was lavishly entertained by John Stuart, the British Superintendent of Indian Affairs and inducted into the St. Andrew's Society!



Larry Voreis is the author of
A Biographical Study of
Richard Pearis and Jacob Hite:
Early Inhabitants of Frederick County,
Virginia and the Backcountry of
South Carolina, 2 vols.
(Taylors, SC: Burr Oak Publications, 2024).



Contact the author:
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Book Review by Brandon Pettit, The Pettit Research Project.

For anyone interested in colonial American history, the French and Indian War, or the American Revolution and its aftermath, these two volumes of enthralling history by Larry Voreis will pull you in and not let you go until you have read your way through to the end.

Richard Pearis and Jacob Hite, the principal subjects, have their life stories made manifest like never before through the exhaustive research and story telling ability of the author. Speaking as someone who has also studied these men and who was familiar with Beverly Whitmere's research, I can say with no reservations that Voreis' work is unquestionably the most comprehensive and accurate telling of these characters' lives ever to be penned.

Voreis is a top-notch historian. Though he is more than qualified to give his opinion, he scarcely has the need because the enumerable sources compiled and organized tell the intriguing yet unembellished story. Being personally familiar with a few obscure facts regarding Pearis and Hite, I read these books with careful scrutiny but found no inaccuracies. To the contrary, little tidbits of well hidden history were exposed and expounded upon with great care.

Readers will appreciate the author's style. Voreis tells the story of these men following a chronological path while interlacing pertinent information about period history for context. Personal facts about their lives are rolled out alongside helpful reminders of what was

going on in the world around them. These include interactions with other historical figures such as George Washington, various military leaders and government officials and numerous Cherokee tribal leaders. In supreme academic fashion, each fact statement is meticulously footnoted for easy source referencing and a full bibliography is given at the end of each volume. Furthermore, there are hundreds of direct quotes from letters, deeds, court documents, etc. Often the principal subjects' own words are used to narrate their own life story.

Voreis is a masterful researcher, historian and writer. He has a unique gift for unearthing never-before seen source documents, making sense of them, and organizing them into a narrative that is gripping, captivating and at times, exhilarating.

Expect to walk away from this read with a deeper understanding of not only Richard Pearis and Jacob Hite, but also the entire misunderstood and oft forgotten world in which they lived. If you are interested in Virginia or South Carolina colonial or Revolutionary period history, the fine details of Indian trade and traders, and the dark and dirty deeds of Loyalists and Patriots in the struggle for independence, I strongly recommend these books.

For those interested in obtaining a copy of A Biographical Study Of Richard Pearis And Jacob Hite by Larry Voreis it can be purchased directly from the author.



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Pumpkin CHILI

www.budgetbytes.com
By Beth Moncel
Layout and Design
by GT Magazine



INGREDIENTS:

CHILI . . .

- 2 cloves garlic
- 1 yellow onion
- 2 tablespoons olive oil
- 1 pound ground beef
- 1 15 oz. can kidney beans, drained
- 1 15 oz. can black beans, drained
- 1 15 oz. can petite diced tomatoes
- 1 15 oz. can pumpkin purée
- 1/2 6 oz. can tomato paste (5 tablespoons)
- 2 cups water

CHILI SEASONING . . .

- 1 tablespoons chili powder
- 1/2 teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1/4 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon freshly cracked black pepper
- 1 teaspoon salt

DIRECTIONS:

Mince the garlic and dice the onion. Add the garlic, onion, and olive oil to a large pot. Sauté the onion and garlic over medium heat until the onions are tender (about 5 minutes). Add the ground beef and continue to cook until the beef is browned and cooked through.

Add the kidney beans (drained), black beans (drained), diced tomatoes (with juices), puréed pumpkin, tomato paste, water, chili powder, smoked paprika, cumin, garlic powder, onion powder, pepper, and salt to the pot. Stir to combine. Place a lid on top of the pot and allow the chili to come up to a simmer, stirring occasionally. Allow the chili to simmer for 30 minutes. After simmering, give the chili a taste and add salt if needed. Serve hot with your favorite toppings.





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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.	Fish Rate (2-day minimum) \$10 - Half Hour Add \$5 For Extra Half Hour The above fees cover adequate time for provided care. If additional time is needed, the owner is responsible for providing this information.
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Call **843.421.4602** or
Email SherrillASchaefer@gmail.com
Currently covering the Taylors and Greer areas.



• • Animal Kingdom • •
Multi-Care Package

For multiple critters, swimmers and cats, we can put together a package price to cover your whole animal kingdom while you're away!

Upcoming Fall Festivals

Fall festival season is upon us, bringing crafts, activities, great food, adult beverages, and plenty of live music almost every weekend in October. There's fun to be had for the whole family throughout the Upstate. If you see an event you would like to attend, mark your calendar because the dates fly by quickly!

THE ANNUAL AUNT HET FALL FESTIVAL

Downtown Fountain Inn October 4, 2015 from 9:00 - 5:00 pm
The festival includes a craft fair, live music, food trucks, and a classic car show.

THE SIMPSONVILLE ART FOUNDATION'S OKTOBERFEST

October 17, 2025 at Burdette Central (102 E. Curtis St.) at 5:00 pm
Festivities will include an arts and crafts fair, live music from The Foothills Oompah Band and plenty of brats cold beer.



Come and celebrate the autumn season at the Bank of America Fall for Greenville, presented by Pepsi. This family-friendly three-day smorgasbord of food and entertainment showcases 50+ local restaurants serving some 250-plus dishes with more than 50 beers on tap, wine vendors, and over 80 musical acts on six stages—it is an absolute must-do for food and music lovers alike.

Sample wines, and learn about local beers. Top-name acts shine a spotlight on Greenville's robust music scene with free entertainment on stages along downtown Greenville's charming Main Street.

Friday, October 10, 2025
Saturday, October 11, 2025
Sunday, October 12, 2025

Main Street
Downtown Greenville, SC

Free Admission;
\$5 for a Sheet of 5 Taste Tickets

Ticket sales close 45 minutes before the end of the day; alcohol sales end 30 minutes before the end of the day.

Saturday
October 4, 2025
Downtown Greer
6:00 pm

DIRTY GRASS SOUL

GREER ARTS & EATS Festival
Presented by PELHAM MEDICAL CENTER

MEMPHIS FRESH PRESENTS

Fall
HARVEST
Festival
2025

SATURDAY, OCTOBER 18TH 2025
12:00 to 5:00 pm

Barefoot Acres
181 Barefoot Acres Way • Fountain Inn

BEETLEJUICE JR.

OCTOBER 17-19 & 24-26, 2025

Greer Cultural Arts Council
Edward R. Driggers City of Greer
804 Trade Street, Greer, SC • 864.848.5383

Fall Book Festival
presented by *Creative Slingers of Ink*

Saturday, October 18, 2025
11 am to 5 pm
Historic Greer Depot
300 Randall St., Suite D
Greer, SC 29651
creativeslingersofink.com

HISTORIC GREER DEPOT
EST. 1912

GREER RELIEF
A HAND IN CHANGE

SECOND ANNUAL
TRUNK OR TREAT!

Bring the whole family for a safe, fun evening of candy, costumes, and decorated trunks!

Free to attend Open to the community
Costumes encouraged Candy until supplies last!

Thursday, October 23, 2025,
from 5:00 PM to 7:00 PM

BELLAMORE
552 Memorial Drive Ext.
Greer, SC 29651

DAY OF THE DEAD
Festival and Artist Market

1:00 - 9:00 • ENTERTAINMENT
1:00 - 7:00 • ARTISTS MARKET
1:00 • FOOD TRUCKS
2:00 - 5:00 • CRAFTS
5:00 • SCREENING OF "COCO"

Saturday
NOVEMBER 1
1:00 to 9:00 PM

Edward R. Driggers City of Greer
CENTER FOR THE ARTS
804 Trade St. Greer, SC 29651