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Our Story . . .

Born in the foothills of the Blue Ridge Mountains, "The Upstate's Brew Pub" continues to pay homage to one simple credo: Provide our customers the very best we can! We're as proud of our house-made menu as we are of our freshly crafted brews!

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— Bob Hiller, Proprietor



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OCTOBER 11, 2025

FOR FUN
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OF
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We are very passionate about our BBQ and we elevate the art of smoking and grilling to a higher level.

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Our menu also offers seafood, steaks, and a nice selection of sandwiches and salads to compliment your choice of beverage.



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

308 Trade Street • Greer, South Carolina
864.232.4677

BrewPub@BlueRidgeBrewing.com
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GREER & TAYLORS, SOUTH CAROLINA
Leaps of Growth in Town and Community

September 2025
www.GTmagazineSC.com

**Apple
Pumpkin
Oatmeal**

**Easy to Make
Fall Wreath**

**Greer
Arts & Eats
Festival**

THORNBLADE
**Caddy Shack
Event**

**Homemade
Apple Cider**

**Lunar Paddle
at the Landing**

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Fall Colors!



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— H O M E —

The Coziness of a Fall Home

Excerpts from article on www.thenester.com
Editing & Design by GT Magazine

You might think that in order for your home to get cozy and ready for fall, you need to run to the local decor store and buy a cartful of pumpkins, pile your mantle with plastic orange leaves and change out every piece of art on your walls. There's nothing wrong with that, but you can add some instant fall without a lot of expense. Here are a few ideas on how to cozy up your home for fall without adding a lot of extra things you'll end up needing to pack away.

The trick to cozying up your home for fall without buying a truckload of plastic fall decor is to start with what you already have in and around your home. Why buy fake leaves when a quick walk around the yard or around the block will provide some beautiful, fall foliage? When you're done, you just throw it into the compost pile or fire pit - no packing needed.

Look for dried or live branches, leaves, pampas grass, flowers and weeds that feel like fall. Grab a vase, crock, planter, or basket and pile it full of free autumn charm. Save some of your outdoor treasures to create a welcoming wreath for your front door.



Gather up random candles, set them together on a platter and actually light and enjoy them. Group a family of white candles together on a dark wood tray, or a bunch of black candles on a white tray or platter. Don't underestimate the power that random things around your house have when they are grouped together with a purpose. First decide what colors feel like fall to you – rusty reds, vivid turquoise, muddy browns, mustard yellows or creamy whites in every texture. Just choose your colors and walk around your house collecting anything in the fall colors you crave.

A throw tossed over the sofa or tucked into the corner of the chair bring a moment of coziness to any room and add form and function to your seating. Search your house for pillows, throws, table runners and rugs that can be used to cozy up your home for fall. What you find might surprise you!

*"Where we love is home,
home that our feet may leave,
but not our hearts."*

~ Oliver Wendell Holmes

*Enjoy creating a fresh new fall look
for the home where your heart is!*

Sherrill "Shea" & Bruce Schaefer
Publishers of GT Magazine

Hey Y'all...

The Season Has Arrived for a Bountiful Harvest of

Apples & Pumpkins



The first day of fall is September 22nd and its around that time when South Carolina kitchens, bakeries and coffee cafes, become filled with the aroma of fresh apple and pumpkin delights!

Fall season is not complete without desserts made from the sweet goodness of these two ingredients.

Apple Pumpkin Baked Oatmeal

by Sarah Schlichter • www.bucketlisttummy.com
Layout and Design by GT Magazine

Apple Pumpkin Baked Oatmeal is an easy, hearty breakfast option for on the go and for a crowd.

Apples caramelize in the preheated oven, and the pumpkin sweetens too, and it's just so magical how well apple and pumpkin go together in these apple baked oats.

Full of fiber, vitamins and spice, this baked oatmeal will have your whole kitchen smelling like fresh fall.

INGREDIENTS

2 eggs

1 15 oz can or homemade pumpkin puree

1/2 teaspoon vanilla extract

1/4 cup maple syrup

1/4 cup brown sugar

1/2 teaspoon ground cinnamon

3/4 teaspoon pumpkin pie spice

1/2 teaspoon salt

3/4 teaspoon baking powder

1 cup vanilla almond milk

2 1/2 cup old-fashioned oats

1 cup apples, chopped

INSTRUCTIONS

Preheat oven to 350 and spray an 8x8 baking dish. In a large bowl, whisk together eggs, pumpkin, vanilla extract, maple syrup, sugar, cinnamon, pumpkin pie spice, salt and baking powder.

Add in almond milk and whisk well. Lastly, add in oats and chopped apples, reserving some for the topping. Stir to combine. Pour batter into baking dish, topping with remaining diced apples. Cook for 40-45 minutes, or until a toothpick comes out clean.



• **Apples** – You can use your choice here! I personally love red fresh apples, like gala or honeycrisp. Avoid green apples for this recipe.

• **Pumpkin Puree** – Make sure not to use pumpkin pie mix, they are different. You want canned or homemade pumpkin puree. If you would like to make homemade puree, find out how on page 6.

• **Oats** – You can use rolled oats but quick cooking oats will also work. Use certified gluten-free oats if you need them to be gluten-free. Steel-cut oats will not work the same.

• **Eggs** – Eggs work as a binder, but also add so much nutrition to pumpkin apple baked oatmeal.

• **Maple Syrup** – A great sweetener of choice is pure maple syrup.

• **Milk** – Use 2% or whole milk, but unsweetened almond milk, soy milk, oat milk, coconut milk, will work also!

• **Brown Sugar** – This or coconut sugar is another sweetener option. You can easily cut down on the added sugars by reducing the amount of maple sugar and/or brown sugar, but it provides a nice fall flavor and smell as well as caramelization.

• **Spices** – Use a combination of cozy spices – cinnamon, nutmeg, pumpkin pie spice, vanilla extract.

The Easy Way to Make Pumpkin Puree

by Joanne Gallagher • www.inspiredtaste.net
Layout and Design by GT Magazine

Homemade pumpkin puree from scratch is super simple, it has an incredible taste and you can use it in all of your favorite pumpkin recipes! This easy pumpkin puree recipe requires 2 ingredients, one of which is salt – optional! For the best pumpkin puree, roast your pumpkins (the kitchen will smell incredible).

Homemade pumpkin puree keeps in the fridge for a week and in the freezer for months, making it a perfect make-ahead recipe. You'll have fresh pumpkin puree ready for fall baking and your favorite pumpkin recipes!

When making pumpkin puree, you want to use small baking pumpkins. Look for signs that say "sugar pumpkin" or "pie pumpkin." They taste better than larger varieties. A large Jack-O-Lantern pumpkin is not recommended for this. The smaller pumpkins taste better and have a more silky texture.

INGREDIENTS

1 small baking pumpkin, 4 to 6 pounds

Fine sea salt, optional

INSTRUCTIONS

Preheat the oven to 400°F (204°C). Line a baking sheet with parchment paper.

Rinse and pat dry the pumpkin. Cut one side of the pumpkin from the stem down to the bottom of the pumpkin, but don't try to cut through the stem (it's too hard). Remove the knife, rotate the pumpkin to the opposite side, then do the same. When there is a slit down both halves of the pumpkin, put down the knife and pull the halves apart. They should separate at the stem.

Scoop out the seeds and most of the stringy bits. Lightly season the inside of the pumpkin halves with salt, then place cut side down onto the baking sheet.

Bake until the pumpkin is easily pierced with a knife in several places, and the flesh pulls away from the skin, 45 to 60 minutes. Cool until you can safely handle the halves, then scoop the soft flesh into a food processor. Depending on your pumpkin size, you may need to do this in two batches. Process until very smooth, 3 to 5 minutes.



Step 1 - Cut



Step 2 - Scoop



Step 3 - Roast



Step 4 - Puree

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Homemade Apple Cider

www.delish.com • By Makinze Gore
Layout and design by GT Magazine



Ingredients

10 large apples, quartered

1 orange, halved

4 cinnamon sticks

1 teaspoon whole cloves

1 teaspoon whole allspice

1 whole nutmeg

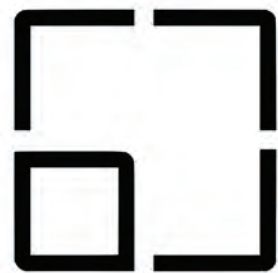
1/2 cup packed brown sugar

Directions

In a large stockpot over medium heat, add apples, oranges, spices, and brown sugar. Cover with water by at least 2". Bring to a boil, then reduce heat and simmer, covered, 2 hours. Remove orange halves, then use a potato masher or wooden spoon to mash apples. Return to a simmer and let simmer uncovered for 1 hour more.

Strain through a fine mesh strainer, pressing on solids with a wooden spoon to squeeze all juices out. Discard solids. After the solids have been discarded, it's time to serve the cider! Serve it warm from the pot, and with a cinnamon stick for garnish if you're feeling fancy.

Apple cider will stay good in your refrigerator for 2 weeks. Be sure to let it cool down completely before storing in an airtight container and popping it in the refrigerator.



**WESTSIDE
MARKET**

3510 Augusta Rd Greenville, SC 29605

www.westsidemarket.com

864-900-2394

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Westside Market is home to an ever-evolving collection of 1,000+ carefully curated vendors. Our showrooms are designed to be more than just retail spaces — they are immersive experiences where customers can browse, explore and discover an endless variety of styles and designs.

We look forward to your visit!

Easy to Make *Fall Wreath* FOR THE FRONT DOOR

This wreath can be made in a few hours or less! It will take you longer to buy the materials than actually making this front door wreath.

Article and Photos: www.theaspiringhome.com / Layout, Design and Editing by GT Magazine

The wreath pictured on the front cover of GT Magazine looks so good in its simplicity. It's also pretty gentle on the wallet because the supply list is really short and inexpensive. Just another reason you have to make this easy fall front door wreath!

SUPPLIES:

- Grapevine wreath medium size
- 2 bunches of fall grass/flowers
- Flower wire
- Ribbon — your choice of color and size



SECURE FLORALS TO YOUR WREATH:

Tuck the fall grass/flowers into the grapevine wreath and secure with floral wire. Slightly bend a few branches to mimic the curve of the wreath.

ADD A BOW TO YOUR WREATH:

Make a bow to cover the intersection fall floral stems. This bow can be loopy or simple & classic. The designer of the featured wreath chose a birch bark print ribbon and a velvet ribbon for the wreath. If you need a quick tutorial on pretty bows, check out www.theaspiringhome.com/how-to-wrap-gifts-beautifully/. Bows are really easier to make than you think. While you're on that site, take a look to see how easy it is to properly wrap a gift as well.

**All that's left now is to
hang your pretty fall wreath!**



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September 29, 2025 @ 8:00 am
The course is open to the public for this event.

Kids' Chance of South Carolina is dedicated to making a difference in the lives of the children of South Carolina workers who have faced the adversity of serious injury or loss of a parent due to a workplace accident.

We are thrilled to announce our upcoming event at the exclusive Thornblade Club, a meticulously designed 18-hole golf course by the renowned architect Tom Fazio. This gathering is not just an ordinary event; it is a gathering with a purpose and presents a unique chance for you to experience the splendor of playing at this elite course. The course promises a blend of challenge and beauty, designed to delight golfers of all skill levels.

Participating in this event is a chance to directly contribute to a noble cause. It's an invitation to be part of a community that invests in its future by supporting the education of children who have suffered from the consequences of work-related accidents. By choosing to play at Thornblade Club, you not only enjoy the prestige and beauty of this exceptional golf course but also play a significant role in changing lives.

We hope you will seize this opportunity to make a difference, enjoying a day of outstanding golf while supporting Kids' Chance of South Carolina in its mission to provide hope and opportunity to deserving young individuals.



Founded by Jay Haas and Champ Covington in 1988, Thornblade Club is now widely regarded as the premier golf and country club in South Carolina's Upstate. Spanning more than 130 acres, amenities include a master-planned 18-hole golf course designed by Tom Fazio, nine tennis courts, six pickleball courts, a competition size swimming pool, casual and elegant restaurant dining, social events, meeting facilities, and full-service banquet and event facilities.

1275 Thornblade Blvd. • Greer, South Carolina
864.234.5100 • info@thornbladeclub.com • www.thornbladeclub.com

Our Community Outreach Programs

At Thornblade Club, our community outreach programs are designed to make a positive impact through charitable events and local partnerships. From fundraising for local causes to hosting community events, we are committed to fostering a sense of togetherness and support. We're proud to make a difference and strengthen our community ties.

THORNBLADE HELPING HAND FOUNDATION

The Thornblade Helping Hand Foundation is a 501(c)(3) nonprofit that provides financial support to Thornblade employees facing catastrophic life events. Our mission is to offer timely assistance and relief during difficult times, helping our team when they need it most.

BMW CHARITY PRO-AM PRESENTED BY TD SYNnex

Thornblade Club is proud to be home of the Korn Ferry Tour's BMW Charity Pro-Am. A nationally televised event, the BMW Charity Pro-Am is the only tournament on the Korn Ferry Tour where amateurs and celebrities are grouped with Korn Ferry Tour professionals in a three-day better ball competition. The tournament continues to grow in popularity drawing an estimated 50,000 spectators annually and since 2001, has distributed over \$13.7 million to charities in South Carolina's Upstate region. These charities include:

- Gibbs Cancer Center & Research Institute
- Roper Mountain Science Center
- Mobile Meals of Spartanburg
- Meyer Center for Special Children
- Cancer Society of Greenville County

THE BLADE JUNIOR GOLF CLASSIC

For over 25 years, Thornblade Club has also been home to The Blade Junior Golf Classic, the South Carolina Junior Golf Association's premier junior event. In 1999, The Blade was founded by a group of Thornblade Club members that had a passion for junior golf and a vision of creating the best junior golf experience in South Carolina. Over the tournament's lifetime, The Blade has hosted over 2,800 junior golfers, founded the Dick and Lucille Hendley Scholarship Foundation, and has surpassed an impressive \$1.6 million in donations to local charities. These charities include:

- Pediatric Center Research at Greenville Children's Hospital
- Camp Courage
- The Frazee Center
- The Kellie Ryan Academy
- First Tee of the Upstate
- SC Junior Golf Foundation
- Tennis

THORNBLADE ADULT CHARITY TENNIS CLASSIC

Since 1998, Thornblade has hosted the Adult Charity Tennis Classic, a sought-after tennis tournament sanctioned under the United States Tennis Association. This tournament draws hundreds of players competing in various different divisions. Throughout its tenure at Thornblade, the tournament has benefitted a variety of charities and foundations.





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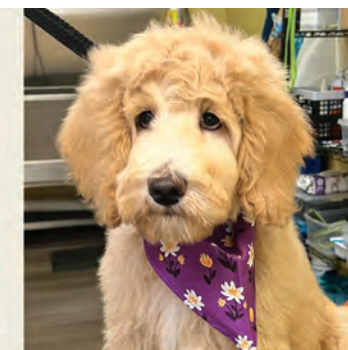
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The Night Affair Band

September 20, 2025
6:00 pm to 9:00 pm



301 E Poinsett Street • Greer, South Carolina
864.848.5383
artscouncil@cityofgreer.org
Greerculturalarts.com



Saturday
October 4, 2025
10:00 am to 8:00 pm
Downtown Greer

The Greer Arts and Eats Festival is a one-day, family-friendly festival put on by the Greater Greer Chamber of Commerce that aims to highlight the beauty of Downtown Greer while celebrating and supporting local businesses. The Greer Arts and Eats event is presented by City of Greer and Pelham Medical Center in downtown Greer.

ARTIST ALLEY • 10:00 am - 8:00 pm
Over 80 local artisan vendors will have their handmade goods on display for sale.

LIVE MUSIC • 11:00 am - 7:00 pm
Grab a bite, bring your lawn chairs and have a great time while listening to talented live bands on Trade Street!

FOOD COURT • 10:00 am - 8:00 pm
Enjoy some of the best foods found in Upstate South Carolina!

BEER GARDEN • 10:00 am - 8:00 pm
Drink locally brewed and other well known beers. You must be twenty one and older to enjoy.

KIDS CREATION STATION • 11:00 am - 3:00 pm
Free crafts and interactive activities for children of all ages!



The Seventh Annual Greenville Blues Festival

Saturday, October 4, 2025 @ 7:00 pm
Bon Secours Wellness Arena • Greenville, South Carolina

TUCKA

Equally influenced by R. Kelly and Barry White, Louisiana's Tucka James is an R&B singer who can deliver "pillow talk" songs that recall the grooves of the 70's, 80's, and 2010's. He kicked off his career in 2007, singing lead vocals with Keith Frank & the Soileau Zydeco Band. He introduced his solo career in 2008, along with his nickname "the King of Swing." He soon became a regional Louisiana favorite, and opened gigs for Mystikal and Lenny Williams.

KING GEORGE

Bursting onto the Southern Soul scene with his signature party-centric sound filled with R&B flair, King George has quickly become a fan-favorite. Based out of Hopkins, SC, King George exploded on the Southern Soul scene and rose quickly to headliner status on The Blues Is Alright Tour Spring of 2023. His highly anticipated album, Juke Joint Music was released in 2022 after launching onto the music scene via YouTube in 2020. For old-school music lovers, King George's music is the perfect combination of R&B, soul, and funk that is sure to get anyone to do a little two-step.

POKEY BEAR

Wardell "Pokey Bear" Brown was born in Baton Rouge, Louisiana. He is known for his soulful sound of music in the Blues/Southern Soul genre; however, he did not start out that way. Pokey Bear began his career as a rap music artist, but after doing it for a while decided to try other styles. His venture off into other styles of music would lead him to be the soulful singer that he is today. He was first recognized in music for his first two projects produced by Beat Flippa. He has worked with artists such as Tyree Neal, Adrian Bagher, Ms. Pat, Veronica Raelle, and Cupid.

WEST LOVE

West Love, born Kelsie Davis, is a Southern soul and R&B artist from Valdosta, Georgia. She began her music career after meeting singer-songwriter Stan Butler in 2018. West Love is known for her powerful vocals and engaging stage presence, and has gained popularity on the Southern soul circuit, including opening for artists like Pokey Bear, Tucka, and Bobby Rush. West Love's music blends Southern soul with R&B, and she has gained recognition for her powerful vocals and stage presence.

J-WONN

Jawonn Smith, better known by his stage name J-Wonn, is a soul singer that hails from Jackson, MS and has built a name for himself following the release of his hit single "I Got This Record". His love of Blues came from growing up around his mother and grandmother, who would often sing around the house. At the age of 13, J-Wonn began writing music of his own and went on to write for many Blues and Soul singers. One of his proudest writing credits came from penning a track for the legendary soul artist Lenny Williams.

LENNY WILLIAMS

The ultimate soul crooner, Oakland, California native Lenny Williams possesses one of the most distinctive voices in contemporary music. With his rich, passionate vocal style, he is regarded as one of R & B's most influential soul men. Williams began his musical career making records that have subsequently become R&B and Pop classics. His style has influenced many of today's newest vocalists. Lenny and Kanye West were recipients of the BMI Songwriter's Award for the song "Over Night Celebrity," recorded by rapper, Twista.

THEODIS EALEY

Theodis Ealey is a blues guitarist, vocalist, songwriter, producer and entertainer. This Mississippi native first picked up an instrument when his older brother first taught him how to play at the age of 4. Ichiban Records, a respected blues label in Atlanta, recognized Theodis' multiple talents and immediately signed him to a deal in 1991. Over the next 6 years, Theodis and Ichiban Records enjoyed 4 successful albums. The "Bluesman Lover" made lemonade out of lemons when Ichiban Records eventually closed its doors, Ealey used this opportunity to create his new label home, IFGAM Records.

803 FRESH

803 Fresh is the stage name of Douglas Furtick, a South Carolina-based singer known for his Southern R&B, often referred to as "Carolina soul". He was born in Augusta, Georgia and grew up in Hollow Creek, a place in the Wagener-Salley area of South Carolina. At 8 years old, Furtick started singing publicly at the Union Hill Baptist church and later joined a youth choir, touring the East Coast. He draws inspiration from soul music and incorporates it into his own style of rhythm and blues.



Bon Secours Wellness Arena • 650 North Academy Street, Greenville, South Carolina
864-241-3800 • www.bonsecoursarena.com



Turkish Food Festival

Saturday, September 27, 2025
11:00 am - 5:00 pm
Peace Center
300 Main Street, Greenville
Event by Palmetto Care & Share Institute

Experience the Flavors of Turkey at the Turkish Food Festival

Join us for a vibrant celebration of Turkey's rich culinary heritage and culture at the Turkish Food Festival in Greenville, South Carolina! This family-friendly event invites you on a delicious journey through authentic Turkish cuisine, featuring mouthwatering favorites like Turkish Döner, Baklava, homemade pastries, and more.

More than just a food festival, this event brings people from all walks of life together, creating a warm and welcoming community atmosphere.

Whether you're a food lover, culture enthusiast, or simply looking for a fun-filled day with family and friends, the Turkish Food Festival has something for everyone. Come savor the flavors, enjoy the lively ambiance, and immerse yourself in the spirit of Turkey!

palmettocareandshare.org
864.606.4655
palmettocareandshare@gmail.com



Easy Baklava

This baklava recipe is simple and easy.

www.allrecipes.com

INGREDIENTS

- 1 pound chopped nuts**
- 1 teaspoon ground cinnamon**
- 1 (16 ounce) package phyllo dough**
- 1 cup butter, melted**
- 1 cup white sugar**
- 1 cup water**
- 1/2 cup honey**
- 1 teaspoon vanilla extract**
- 1 teaspoon grated lemon zest**

DIRECTIONS

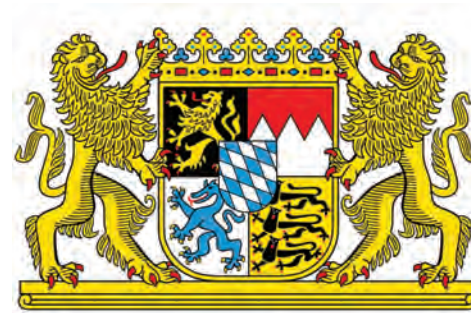
Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.

Toss together nuts and cinnamon. Unroll phyllo and cut the whole stack in half to fit the dish. Cover phyllo with a damp cloth while assembling the baklava, to keep it from drying out.

Place 2 sheets of phyllo in the bottom of the prepared dish. Brush generously with some of the melted butter. Sprinkle 2 to 3 tablespoons of the nut mixture on top. Repeat layers until all ingredients are used, ending with about 6 sheets of phyllo.

Using a sharp knife, cut baklava into 4 long rows, then diagonally 9 times to make 36 diamond shapes. Be sure to cut all the way through to the bottom of the layers.

Bake in the preheated oven until golden brown and crisp, about 50 minutes. While baklava is baking, combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, vanilla, and lemon zest; reduce heat and simmer 20 minutes. Remove baklava from the oven and immediately spoon syrup over it. Let cool completely before serving. Store uncovered.



How Oktoberfest Began

Excerpts: Article By Claire Nowak

Oktoberfest is a German tradition known around the world for its beer, delicious food, and celebration of German culture. It's a chance to put aside differences, raise a glass, and shout, "Prost!" Prost means "Cheers!" in German.

Given the name, Oktoberfest, one would think that it is a celebration during the month of October. What's shocking is that this festival's namesake month barely gets to take part in the festivities. The majority of Oktoberfest takes place in September and runs 16-18 days, depending on the year.

When Oktoberfest began in 1810, it took place entirely in October, from the 12th to the 17th. The first Oktoberfest was a celebration of the marriage between Bavarian Crown Prince Ludwig and Princess Therese von Sachsen-Hildburghausen. It lasted five days, during which the citizens of Munich were invited to eat and drink to their hearts' content while listening to live music and watching parades. The party ended with a horse race at the edge of town.

It was such a success that this celebration grew to become an annual festival, complete with every attraction that made the first so enjoyable. As the festival got longer, the starting dates were moved into September because the days were longer and the weather was warmer. Visitors could stay out later to enjoy the gardens and the famous fields that make up the festival grounds without getting chilly.

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Join us at the Helen Festhalle for the OFFICIAL Helen Oktoberfest celebration! The Helen Oktoberfest is the longest running Oktoberfest in the United States. The 2025 Helen Oktoberfest starts on September 4.

HOW A CELEBRATION OF MARRIAGE
GREW INTO AN ANNUAL FESTIVAL

Oktoberfest

King Ludwig I of Bavaria was Europe's greatest patron of the arts during the first half of the 19th century. He transformed Munich from a provincial backwater into one of the artistic capitals of Europe. Ludwig invested his personal funds and those of the Kingdom of Bavaria on works of art and architectural projects.



The celebration of Ludwig's marriage on October 12, 1810 to Therese Charlotte Luise of Saxony-Hildburghausen was the first Oktoberfest. This is probably Ludwig's greatest claim to fame, as well as his scandalous affair at the age of 60 with Lola Montez, which ended in his abdication in 1848.

There is no denying that beer has played an important role in the development of Munich. And juicy gossip about the sexual peccadillos of the rich and famous attracts more readers than more erudite subjects. But focusing on these two aspects of his life alone to the neglect of his considerable accomplishments do King Ludwig I an injustice.

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Therese Charlotte Luise von Sachsen-Hildburghausen was the sixth daughter of Frederick, Duke of Saxe-Hildburghausen, and his wife, Charlotte, a cultured pair who hosted poets and artists and turned their little duchy into "a little Weimar", despite a lack of financial resources.



She was educated in both Classical German and French. Raised as a Lutheran, she kept her Protestant faith in Catholic Bavaria throughout her life.

Ludwig was fearful that Napoleon would force him to marry a French princess and so moved swiftly to marry a German. He visited Hildburghausen December 21-24, 1809 and chose Therese over her younger sister, Luise, who was considered more beautiful.

Although Ludwig was frequently absent on his many journeys or involved in "friendships" when at home, she suffered his dalliances according to the norms for women of her time and class and bore him nine children.

Source for Information and Photos: www.ludwigthefirst.weebly.com

Plan an overnight stay in the Alpine Village in Helen, Georgia where you can experience an authentic Oktoberfest celebration.



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