

Burglar-Proof your Home with

With cutting-edge technology and features, **PRTC** Security & Home Automation keeps your home safe, secure, and connected.



843-538-2020 | prtc.us/residential-security 292 Robertson Boulevard · Walterboro, SC 29488



PLACE YOUR AD TODAY, CALL US! P: 843-549-2586 • F: 843-549-2446 • pressads2@lowcountry.com



Tuesday, October 1, 2019

www.walterborolive.com

Deadline: Oct. 25th PUBLISHES: NOV. 7TH

Tales of Valor shares the real stories of local heroes who have put their lives on the line for our freedom.



TALES OF VALOR SUBMISSIO FORM

To add your honored veteran fill out form below and submit with picture to The Press and Standard.

Veterans' Name: _			
Branch:		Rank:	
Years Served:	Birth:		
Wars Served In: _			
Medals/Awards: _			
_			

To mail/drop off:

The Press and Standard 1025 Bells Hwy. Walterboro, SC 29488 843-549-2586

Pictures Submitted O Yes O No

B





9

NKOR

1323 CLATTY FARM ROAD 3 Acre COUNTRY RETREAT: FLY IN OR DRIVE 10 open pasture which has been used for a private rstrip, merchantable timber, great hunting and bath, wood frame home with a large living, Idlife, 2 Bedroom, 2 bath rustic pine lodde. 2



I OOK AT

 Sato JEFFERIES HIGHWAY
THIS NEW HONE!!!!! Still making final
 Subatroom, and shed/barn. The property is located on Homestead
 House is 1,500 sq ft, with granic counter
 Drive between Cross Swamp Road and Cayce
 kitchen and batrooms. Double vanity in Road, Enjoy the paece and quiet of country living or d ceiling in master bedroom, huge nice open floor plan. A must see!! supplied by the window unit. \$77,500



O Yes I want pictures returned! must pick up from office

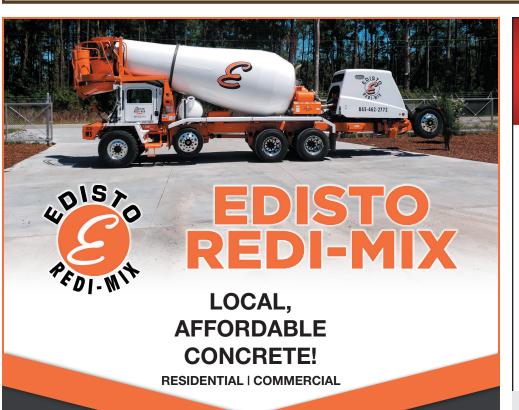
To email:

pressads2@lowcountry.com

Name of person

submitting a veteran: _____

Phone Number:



277 SEVEN MILE ROAD | HARLEYVILLE, SC 843-462-2772 | 803-971-0900

Competitive Rates – **FDIC-Insured***



Kesia L Brown, Agent State Farm Agent 270 Robertson Blvd Walterboro, SC 29488 Bus: 843-549-1880

2.25 % **APY*** 24 - month CD 2.40 % 48 - month CD **APY*** It's a beautiful thing. Let me help you choose an FDIC-insured Certificate of Deposit from State Farm Bank® and watch your money grow. Bank with a good neighbor[®].

CALL ME TODAY FOR MORE INFORMATION.



*Up to FDIC insured limits. Annual Percentage Yields as of 06/26/19. Advertised rates are subject to change at the Bank's discretion. The minimum balance required to earn the stated APY is \$500 (rates apply to deposits less than \$100,000). A penalty may be imposed for withdrawals prior to maturity.



State Farm Bank, F.S.B., Bloomington, IL



PLACE YOUR AD TODAY, CALL US! P: 843-549-2586 • F: 843-549-2446 • pressads2@lowcountry.com

www.walterborolive.com



Personal Items for Sale Under \$500: FREE!

Personal Ads: \$10.00 (25 words or less)

Business Ads: \$25.00 (25 words or less)

Addt'l Words: 20¢ per word

ASK ABOUT OUR HEAVILY DISCOUNTED RATES FOR MULTIPLE RUNS!

The Press & Standard:

The Rockin' Shopper: Wednesday 4:00 p.m.

REACHING MORE THAN 90,000 IN PRINT AND MORE THAN 35,000 ON-LINE VIEWERS WEEKLY.

> P: 843-549-2586 F: 843-549-2446



Human Resource office at (843) 846-3116. EOE

Take I-26 East to Exit 205A (78 West) Then Go 3.2 Miles



Adjustable Shower Seat Asking

Tuesday, October 1, 2019

Tuesday, October 1, 2019

USDA SELECT

LONDON BROIL

ROAST

FAMILY PACK I.Q.F.

CORN DOGS

10 LB. BOX

TILAPIA FILLETS

4 LB. BAG

OUR FAMILY

SUGAR

WOW!

FOR

10 OZ. ASST. VARIETIES

KRAFT MAYONNAISE

16 OZ. ASST. FLAVORS FOOD CLUB SALAD DRESSINGS

IGA STEAK SAUCE

30 OZ.

LB.

Deli now open!

Find us on Facebook

Search for General IGA

(6-8 CHOPS)

QUARTER SLICED



"Where Saving You Money Is The General Idea" PRICES EFFECTIVE **OCTOBER 2 - OCTOBER 8, 2019** WE RESERVE THE RIGHT TO LIMIT QUANTITIES AND TO CORRECT PRINTER'S ERRORS. FAMILY PACK USDA BONELESS TOP ROUND STEAKSLB. FAMILY PACK USDA THIN SLICED **BREAKFAST STEAK....LB** FAMILY PACK USDA BONELESS TOP SIRLOIN STEAKLB. **FAMILY PACK** CENTER CUT LOIN CHOPSLB FAMILY PACK WAFER THIN CENTER CUT PORK CHOPSLB. 49

L B **FAMILY PACK SLICED** SMOKED PICNICSLB. 3 LB. BAG (51-60 CT.) FAMILY PACK USDA SELECT SEABEST COOKED SHRIMP EA CUBED BEEF FAMILY PACK STEAK FRESH PIG TAILS

EΔ

12 OZ.

LB.

5 LB. BAG PLAIN OR

WHITE LILY

SELF-RISING

FLOUR

95

EA.

269

Deli Specials 4 PACK (14 OZ.) ASSORTED MUFFINSEA. **R**99 20-25 OZ. PECAN RAISIN, CHEESE, FRUIT OR ORIGINAL CINNAMON ROLLSEA **1**99 (SLICED IN DELI) COOKED HAMLB. 799



32 OZ. REG. OR THIN SPAGHETTI OR FOOD CLUB ELBOW MACARONIEA.

12-14 OZ. 4-CHEESE, SHELLS & CHEDDAR OR IGA MAC & CHEESE DINNER

IGA TACO SHELLS.....

49

30 OZ.

50

29

56

EA.

15 PACK/12 OZ.

601 WICHMAN STREET WALTERBORO, SC Check out our ad online at Major Credit Cards, EBT Cards and Debit Cards!

(SLICED FREE) WHOLE

FAMILY PACK 12 OZ. PACK (REG OR THICK) FRESH SPLIT CAROLINA PRIDE FRYER SLICED BREAST BOLOGNA **4**9 LB. 12 OZ. PACK **JAMESTOWN SLICED BACON**

1 LB. ROLL (REG. OR HOT)

IGA ROLL SAUSAGE

CREAN

12-14 LB. BAG ASST. VARIETIES BENEFUL DOG FOOD

14.5-15 OZ. SWEET PEAS, GREEN BEANS OR

IGA

WHOLE KERNEL OR

NATURAL LIGHT BEEREA.

ASST. FLAVORS COKE \$**8**95 **JTES W**

NSFERS &

6 PACK/.5 LITER





www.walterborolive.com

Tuesday, October 1, 2019



PLACE YOUR AD TODAY, CALL US!

P: 843-549-2586 • F: 843-549-2446 • pressads2@lowcountry.com



PLACE YOUR AD TODAY, CALL US! P: 843-549-2586 • F: 843-549-2446 • pressads2@lowcountry.com



_ www.walterborolive.com







HUGE NEW 2019 DOUBLEWIDE Best Price Guarantee

4BR, 2BA, finished sheetrock, glamour bath, vinyl skirting, heat pump, steps, set up, delivery & more!

WHY BUY USED?

Rental-Lake House *New 2019,* 2 bath, steps skirting & more Best Price Guarantee

New 2019, 28x48 3 BR, 2 BA Best Price Guarantee LOADED UNBEATABLE!

New 2019, 28x72 4 BR, 2 BA Best Price Guarantee LOADED UNBEATABLE!

SANGAREE HOMES www.sangareehomes.com

Dealer # 4098

1853 North Main St. Summerville, SC 29486 WE BUY LAND! Call 843-875-5050 2 Beautiful NEW 4 BR Homes in Stock Now!

A must see these wont' last

AFFORDABLE FINANCING! Come See Us!

843-875-5050



October 11th AUCTION

Gates Open at 5pm, starts at 7pm

Household Goods • Equipment • Lawn Tools Camping Equipment • Toys • Bedding & more!

October 12th COMMUNITY YARD SALE Gates Open at 7am, starts at 8am

We would love for you to come out and participate!

Come **sell items** you have laying around the house or **shop** and see what treasures you can find.

> 241 Bedon Road Walterboro, SC 29488 843-538-8988 • macsauctionbarn.com





www.walterborolive.com _

P: 843-549-2586 • F: 843-549-2446 • pressads2@lowcountry.com

Tuesday, October 1, 2019

FAMILY FEATURES

hether you prefer watching your favorite teams in-person or on TV, tailgate season means it's time to break out your party's favorite foods from appetizers and snacks to allout meals.

Go long for a touchdown-worthy tailgate or settle in for game day on the couch with these recipes for a bold burger, sweet-and-spicy wings and creamy coleslaw. For an appetizing pregame warmup, try this assortment of nacho toppings to give your whole party something to cheer about.

Find more recipes to amp up your tailgate atmosphere at Culinary.net.

Homemade Nachos Worth the Hype

Perfect for pairing with game day dishes of nearly any variety, nachos allow a special amount of personalization for guests of all ages and taste preferences. Along with tortilla chips, of course, try nibbling on these topping options throughout your party:

- Shredded cheese
- Melted nacho cheese
- Sour cream
- Guacamole Salsa
- Black olives
- Shredded meat
- Sliced peppers
- Diced tomatoes
- Corn
- Beans



Take Down a Tantalizing Tailgate



Crunch into Coleslaw

Appetizers, main courses and snacks may dominate many tailgate parties, whether at home or the stadium, but don't forget to incorporate sides that can accompany all the flavors of your festivities.

This Honey-Dill Coleslaw, for example, makes for a complementary dish to just about any protein from burgers to wings and beyond. Plus, with only a few simple ingredients, it's an easy side to whip up yourself or enlist help from an eager guest.

Find more sweet side

Honey-Dill Coleslaw

Recipe courtesy of the National Honey Board Servings: 4

- 1/4 cup honey 1/2 cup sour cream
- 1/2 teaspoon dried
 - dill weed 1 package
 - (16 ounces)
- coleslaw mix
- 1/4 cup thinly sliced

onion salt, to taste pepper, to taste In small bowl, combine honey, sour cream and dill.

In large bowl, toss coleslaw mix with onion and honey-sour cream mixture. Season with salt and pepper,

recipes at honey.com.

to taste. Serve immediately.

A Flavorful, Exotic Spin

No tailgate is complete without a game day staple: burgers. For a twist on tradition, try serving a different style of beef to give guests a new take on an all-time favorite.

This Grass-Fed Wagyu Burger with Red Radish Chili Pickles uses First Light 100% grass-fed Wagyu beef from New Zealand, home to some of the world's most natural tasting beef and lamb. With cattle allowed to roam and graze freely over lush green hills and pastures all day, every day, the result is a tender, flavorful meat that tastes as nature intended.

Remember to cook the patties quickly over high heat to help retain juiciness, tenderness and flavor. With a touch of chili pepper in the pickles, you can add just enough spice with a sweet kick.

Find more recipes for game day gatherings at beefandlambnz.com.

Grass-Fed Wagyu Burger with Red Radish Chili Pickles

Red Radish Chili Pickles:

- 2 tablespoons white wine vinegar
- 2 tablespoons water
- 1/2 teaspoon sugar
- tablespoons sliced fresh red chili peppers
- 1/2 cup sliced red radish

Wagyu Burgers:

- 1 1/3 pounds First Light New Zealand Grass-Fed Wagyu Grind salt, to taste
 - pepper, to taste
 - teaspoon grainy mustard (optional)
 - 2 tablespoons rice bran oil
 - hamburger buns 4
 - 2 tablespoons mayonnaise
- 4 lettuce leaves
- vine-ripened tomatoes, sliced 2
- 2 tablespoons onion jam

To make Red Radish Chili Pickles: In small saucepan, heat vinegar, water and sugar. Add chili and radish; remove from heat.

To make Wagyu Burgers: Season Wagyu grind with salt and pepper, to taste. Mix in mustard, if desired. Form into four patties.

Lightly brush both sides of burgers with oil. In frying pan, sear burgers over high heat then reduce heat to medium and cook until well caramelized. Flip and repeat process on other side.

- In frying pan, lightly toast burger buns.
- Spread mayonnaise on buns; top with lettuce, tomato and burger. Spread spoonful onion jam on each burger then finish with Red Radish Chili Pickles.



Photo courtesy of Getty Images



A Sweet-Hot Handheld

Ditch the plates and dive right into a sweet and spicy snack perfect for the whole party with these Honey-Sriracha Grilled Wings. To help simplify prep, try grilling ahead of time and keep in the oven until guests arrive. Or, if you're tailgating in style at the stadium, toss into a pan and cover with foil to keep them warm until it's time for a bite.

Visit honey.com to find more tailgating recipes.

Honey Sriracha Grilled Wings

Recipe courtesy of the National Honey Board Servings: 8

- 4 pounds fresh chicken wings water
- 3 cups rice wine vinegar 1/4 cup Sriracha sauce 2 tablespoons salt

- 2 cups honey, divided

Heat grill to 225-240 F.

In large bowl, rinse wings with cool water. Add rice wine vinegar, Sriracha,

salt and 1 cup honey. Fold to incorporate all ingredients and coat wings evenly. Place wings on grill, cover with lid and cook 12-14 minutes before turning once and cooking additional 15-18 minutes.

Open lid and turn wings. Brush remaining honey on wings. Cook 5-8 minutes, remove from heat and serve.

Photo courtesy of Getty Images



P: 843-549-2586 • F: 843-549-2446 • pressads2@lowcountry.com



Tuesday, October 1, 2019



www.walterborolive.com