



#### To reserve your free tickets just call 843-549-2303

#### Thursday, May 6

6pm – Gullah Roots film at Colleton Civic Center Screening of this award-winning SCETV documentary with filmmaker Xavier Blake and Victoria Smalls (Free, ticketed access only, CDC guidelines in effect)

#### Friday, May 7

6pm - Catholic Hill docu-film at Colleton Civic Center With CCHAPS and historian Buddy Wingard (Free, ticketed access only, CDC guidelines in effect)

#### Saturday, May 8

9-1pm – Farmers Market

Featuring live music w/Ryan Frankett (10-12pm), fresh produce, baked goods, artists, crafters, "Community Canvas" Creation Station

10am - Pon Pon Chapel docu-film at Colleton Civic Center

With CCHAPS and historian Buddy Wingard

(Free, ticketed access only, CDC guidelines in effect)

10am – Pound Class at the Waterfall Plaza

With Karon Boatwright in partnership with Colleton County Arts Council

1-2:30pm Beachcombers Guide to Fossils at Colleton Museum

Fascinating talk & book signing with Ashby Gale of Lowcountry Fossil Adventures

(Free, ticketed access only, CDC guidelines in effect)

#### Tuesday, May 10

4-8pm – WHAM! Workshop at Colleton Museum & Farmers Market Bring your instrument and join our regular open mic night, Creation Station for kids, hot food vendor

#### Saturday, May 15

9-1pm – Farmers Market

Featuring live music by Whitt Burn, fresh produce, baked goods, artists, crafters, "Community Canvas" Creation

10-2pm Colleton Museum

Book signing by Ron Baxley Jr.

A published author for over 30 years, Ron is known for Oz-focused fantasy fiction, which has gleaned him guest invitations to Wizard of Oz festivals and cons for over a decade

11am - "A Natural Look into the ACE Basin" at Colleton Museum

Join this informative talk by SC Department of Natural Resources as they lead us through the ACE Basin, its natural history, and conservation efforts. There will be an animal showcase and have resources and swag to give out! Great for kids

#### **ONLINE Every Day**

Don't forget to visit our Facebook "WHAM Festival" page every day for more videos with interviews, history, music, art, workshops, wildlife, cooking, agriculture...and probably more!

Colleton Memorial Library @ YouTube

#### **IN-PERSON CLASSES**

For schedules visit

The Vine Sip 'n' Paint Studio @Facebook

Colleton County Arts Council @Facebook

Artists Hub of the ACE Basin @Facebook



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Tuesday, May 11, 2021





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### Tuesday, May 11, 2021

# Sizzling Meals Made for Summer

#### FAMILY FEATURES

ummertime, for many, represents an opportunity to enjoy freshly cooked meals while enjoying time outdoors. Taking your dishes from ordinary to extraordinary starts with chefinspired recipes that call to mind the flavors of the season.

Whether you're a steak enthusiast who enjoys nothing more than a tender cut or a summer burger connoisseur looking for a fresh twist on tradition, these recipes call for high-quality beef from Omaha Steaks. Created by Omaha Steaks Executive Chef David Rose, the New York Strips Oscar-Style complement the thick, juicy, marbled flavor of the steaks with sauteed asparagus, bearnaise sauce and jumbo lump crab meat. Or turn your attention to Fried Lobster Po Boy Burgers with pimento remoulade sauce for a tempting way to combine two summertime favorites seafood and burgers.

Visit OmahaSteaks.com for more summer meal inspiration.



#### Fried Lobster Po Boy Burgers

Fried Lobster Po Boy Burgers

Recipe courtesy of Omaha Steaks Executive Chef David Rose Prep time: about 20 minutes Cook time: about 20 minutes

1 large egg

tablespoon water 2 dashes hot sauce

1/4 cup potato chips, finely blended in food processor

1/3 cup panko breadcrumbs

Cut lobster tails in half lengthwise, remove meat from shell and season with remaining kosher salt and black pepper.

parsley until well incorporated. Set aside.

Set aside.

#### Servings: 2

#### **Pimento Remoulade:**

#### 1/2 cup mayonnaise

- 1 1/2 tablespoons minced pimentos
- tablespoon Dijon mustard
- tablespoon minced bread and butter pickles
- pepperoncino (seeded and minced)
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon garlic powder
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon freshly squeezed lemon juice
- 3 dashes hot sauce
- kosher salt, to taste
- Fried Lobster Tails:
  - Vegetable oil, for frying
  - 1/2 cup all-purpose flour
  - 1/2 teaspoon kosher salt, divided
  - 1/2 teaspoon freshly ground black pepper, divided
  - 1/4 teaspoon garlic powder
  - 1/4 teaspoon smoked paprika

- tablespoon minced flat leaf Italian parsley
- 2 Omaha Steaks lobster tails (5 ounces each)
- Cheeseburgers:
  - pound Omaha Steaks premium ground beef salt. to taste
  - freshly ground black pepper, to taste
  - 2 tablespoons unsalted butter, at room temperature
  - 2 brioche buns
  - 2 slices vellow cheddar cheese
  - 3 leaves romaine lettuce, shredded

To make pimento remoulade: In small bowl, mix mayonnaise, pimentos, mustard, pickles, pepperoncino, paprika, garlic powder, black pepper, lemon juice and hot sauce until well incorporated. Season with salt, to taste.

To make fried lobster tails: Preheat grill to 400 F and add oil to 10-inch cast-iron pan about 1/2-inch deep.

In medium bowl, whisk flour, 1/4 teaspoon salt, 1/4 teaspoon pepper, garlic powder and smoked paprika until well incorporated. Set aside.

Toss halved lobster tails in flour mixture first, egg mixture second then potato chip mixture third, coating thoroughly.

In separate medium bowl, whisk egg, water and hot sauce.

In third medium bowl, whisk potato chips, panko breadcrumbs and

Fry lobster tails 3-4 minutes on each side until golden brown and cooked through. Close grill lid between flipping.

To make cheeseburgers: Preheat grill to 450 F using direct heat. Form ground beef into two 1/2 pound patties, each about 1/2-inch thick.

Using thumb, make dimple in center of each patty to help cook evenly.

Season both sides of burger with salt and pepper, to taste. Spread butter on each cut side of buns.

Grill burgers 4-5 minutes per side for medium doneness. Add one slice cheddar cheese on each burger, close lid and grill about 30 seconds to melt cheese. Remove patties from grill to clean plate. Place buns cut sides down on grill grates and toast 20-30 seconds, or until well toasted, being careful to avoid burning.

To assemble: Place desired remoulade on buns. Place cheeseburgers on bottom buns. Top each with two fried lobster tail halves. Place handful shredded lettuce on lobster tails. Top with buns.

#### New York Strips Oscar-Style New York Strip Steaks:

Recipe courtesy of Omaha Steaks Executive Chef David Rose Prep time: about 30 minutes Cook time: about 3 1/2 hours Servings: 4

#### **Sauteed Asparagus:**

- 1/2 pound jumbo asparagus
- (about 1 bunch), blanched
- in salted boiling water
- 3 tablespoons olive oil
- 2 garlic cloves, minced
- 2 tablespoons minced shallots salt, to taste freshly ground black pepper, to taste

#### **Bearnaise Sauce:**

- 1/4 cup white wine vinegar
- 2 tablespoons minced shallots
- tablespoon chopped tarragon
- 3 egg yolks
- 2 tablespoons water, plus additional for boiling. divided
- 2 dashes hot sauce
- 12 tablespoons unsalted butter, melted salt, to taste freshly ground black pepper, to taste

Jumbo Lump Crab Meat: 1 pound jumbo lump crab meat 2 tablespoons kosher salt 4 Omaha Steaks Private **Reserve or Butcher's Cut New York Strips** (10 ounces each) salt, to taste freshly ground black pepper, to taste water 4 tablespoons grapeseed oil 4 tablespoons unsalted butter

**3** garlic cloves 2 fresh thyme sprigs

To make asparagus: Cut asparagus stalks into 1/4-inch pieces. Heat large pan over medium-high heat and add olive oil.

Add garlic and shallots to pan; lightly saute about 20 seconds, or until fragrant.

Add asparagus to pan; saute about 2 minutes until lightly browned. Add salt and pepper, to taste.

To make bearnaise sauce: In small saucepan, bring vinegar, shallots and tarragon to boil then reduce to simmer 3-4 minutes until reduced by about half. Cool to room temperature.

Bring medium pot half full of water to slow boil.

In small bowl, whisk egg yolks, vinegar reduction, water and hot sauce until well incorporated. Place bowl over pot of boiling water

and continue whisking ingredients until it starts to emulsify and becomes

sauce-like. Alternate whisking on and off heat every 30 seconds to prevent Gradually add melted butter, continuously whisking until sauce becomes rich with ribbony consistency and sets up. Season with salt and pepper, to taste. If too thick, add 1 tablespoon water at a time and whisk to desired consistency.

bowl, lightly toss crab meat with salt until well coated.

To make steaks: Pat steaks dry with paper towels and season heavily with salt and pepper, to taste. Bring steaks to room temperature.

Place sous vide immersion circulator in pot of water and set to 5 F below target doneness.

Place seasoned steaks in sous vide bag or zip-top bag and cook 2 hours.

Remove bag and remove steaks from bag. Pat steaks dry with paper towels.

Warm large cast-iron pan over high heat and add oil. Add steaks, butter, garlic cloves and thyme leaves. After about 1 minute, steaks should start to brown.

Flip steaks and baste with butter until caramelized. Remove steaks from pan and rest 7-8 minutes.

To assemble: Place asparagus on bottom of plate. Top with steaks (whole or sliced), crab meat and bearnaise sauce.



New York Strips Oscar-Style

- - eggs from scrambling.

To make crab meat: In medium



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## EVERYTHING IN ONE PLACE....

FROM NEWS TO HELP WANTED TO **GARAGE &** YARD SALES TN

#### An open letter to the people of Colleton County.

The following article is directed to those who possess sufficient insight to realize that we are fast approaching some perilous times ahead. It contains excerpts from a book titled: Exposing Deceptive teaching in our Churches!

Jesus explained exactly what is required of us to receive salvation saying, "He who has my commandments and keeps them, he it is that loves me, and he that loves me, shall be loved by my Father, and I too will love him, and will manifest [reveal] myself to him." (John 14:21). The Greek text states, "Manifest myself to him." The NIV states, "And I will Show myself to him." The Amplified Bible states, "I will make myself real to him."

Jesus prayed for all mankind saving, "This is eternal life that they might "KNOW" you, the only true God, and Jesus Christ whom you have sent," (John 17:3).

God wants you to know Him, this is why He stated, "Let him that glories glory in this, that he understands and "Knows me" that I am the Lord that excise loving kindness, judgement, and righteousness, in the earth," (Jeremiah 9:23-24). Jesus stated, "He that loves his father or mother more than me is not worthy of me; and he that loves his son or daughter more than me is not worthy of me," (Matthew 10:37).

It is not possible to love Jesus in that manner until after the Holy Spirit takes up residence in our heart. This is, "Because the love of God is shed abroad in our hearts by the Holy Spirit which is given unto us," (Romans 5:5). After which, "We [then] Know that we dwell in Him, and He in us, because He has given us His Spirit," (1 John 4:13).

Jesus warned us saying, "Beware of false Prophets who come to you in sheep's clothing, but inwardly are ravening wolves," (Matthew 7:15). Jesus said that because He wants us to know there is a spiritual battle going on for control of our soul.

Hence, while reading this article be mindful of the fact that the two most powerful forces in the world are those of good and evil. Both of which use people to do their bidding! Albeit, God only influences those possessing a righteous heart, and those in whom His Spirit dwells. Whereas, Satan will never pass up an opportunity to impose his will on those seeking Jesus!

God commands us saying, "Seek you out of the book of the Lord and read, not one of these shall fail," (Isaiah 34:16). He also commands us to read His Word because He knows that we cannot possibly know if our pastor is preaching truth if we are not familiar with the Scriptures.

Speaking on that subject Jesus stated, "If you continue in my Word, then are you my disciples indeed and you shall know the truth, and the truth shall set you free," (John 8:31-32). Jesus prayed to our Heavenly Father on our behalf saying, "Sanctify them through thy truth: thy word is truth," (John 17:17). It is an underliable fact that mainstream denominations each teach a slightly different version of the gospel. However, nowhere in the Bible has this writer

ever read where Jesus said if you are a Catholic you should believe this, or if you are a Methodist, Baptist or Pentecostal you should believe this or that. Such inconsistent teaching is why the Bible states, "Work out your own salvation with fear and trembling," (Philippians 2:12). This is also why Peter warned

converts saying, "Be sober and vigilant, because your adversary the devil, as a roaring lion walks about seeking whom he might devour," (1 Peter 5:8). Paul actually compared himself and other preaching truth with Satan's wolves saying, "We are not as many [as those] which Corrupt the word of God," (2

Corinthians 2:17). This is why the Bible states, "Let God [His Word] be true, but every man a liar," (Romans 3:4). Speaking to those who are unknowingly following Satan's wolves, Paul said, "I marvel that you are so soon removed from him that called you into the grace of Christ unto another gospel: Which is not another, but there be some that trouble you, and would "Pervert" the gospel of Christ," (Galatians 1:6-7). God wants you to factually know spiritual truth. This is why when addressing a group of Spirit filed converts, John instructed them saying: "But the anointing [Holy Spirit] which you have received of him abides in you, and you need not that any "Man" teach you, as the same anointing teaches you of all things, and is truth, and is no lie, even as "it" has taught you, you shall abide in him," (1 John 2:26-27).

Speaking of acquiring spiritual knowledge the Prophet Isaiah stated, "Whom shall He [God] teach knowledge? And whom shall He [God] make to understand doctrine? He then told us whom God will teach and make to understand His Word saying, "Them weaned from the milk and drawn from the breasts," (Isaiah 28:9). Meaning those who have chosen to obey God's command to read the Scriptures in a systematic way.

Jesus instructed converts saying, "But the comforter, which is the Holy Spirit, whom the Father will send in my name, He shall teach you all things, and shall bring all thing to your remembrance whatsoever I have said unto you," (John 14:26). Pay attention to the fact that Jesus said, "He [the Holy Spirit] shall teach you." He did not say that His Spirit would teach your pastor, and he would then teach you.

However, in order to get converts to depend on his wolves for their spiritual growth, that is exactly what Satan's ministers has deceived converts into believing. This is why God said to those living in this Church-Age, "Your habitation is in the midst of Deceit; through deceit they [believers] refuse to "Know" Me," (Jeremiah 9:6).

Paul warned us about Satan's wolves saying, they, "Having a form of godliness, but denying the power thereof; from such turn away. For of this sort are they which creep into houses, and lead captive silly women laden with sins, led away with divers' lusts. Ever learning, but never able to come into the knowledge of the truth," (2 Timothy 3:5-7).

Speaking of such ministers Paul said, "For such are false apostles, deceitful workers, transforming themselves into the apostles of Christ: And no marvel; for Satan himself is transformed into and angel of light," (2 Corinthians 11:13-14). Peter warned us saying, "There were false prophets among the people, and there will be false teachers among you," (2 Peter 2:1-2).

Jesus said, "There shall arise false Christs and false prophets, and they shall show great signs and wonders insomuch that, "if" it were possible, they shall deceive the very-elect," (Matthew 24:24). The very-elect are those who obey God's instructions to read His Word. The Bible states, "And being made perfect, He [Jesus] became the author of eternal salvation, unto all them who OBEY Him," (Hebrews 5:9).

As you can see, Jesus and the Apostles repeatedly warned us about Satan's deceptive teaching. They did so because they wanted us to fully understand that if Satan is going to deceive us: It will be through men and women whom we look-up to admire and respect as being God's servants. And, if converts don't soon wake-up to that fact it will be too late.

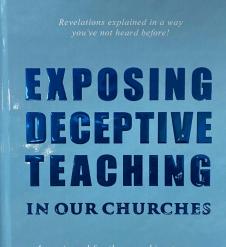
Jesus stated, "I know your works, that you are neither cold nor hot: I would that you were cold or hot. So then because you are lukewarm, and neither cold nor hot, I will spew thee out of my mouth," (Revelations 3:15-16). A lukewarm convert is not cold because he has accepted Jesus, but neither is he hot because he has not received the baptism of the Holy Spirit. No, I am not advocating for Pentecostal denominations, in fact nothing could be further from the truth. However, like Jesus, I too am advocating for Pentecost in every converts life.

Speaking on the importance of that subject, Jesus said, "And you shall receive "Power" after the Holy Spirit has come upon you," (Acts 1:8). The Power Jesus mentioned is the authority God gave His Spirit to make believers factually know that Jesus is the Messiah. That fact, is why Satan is diligently working to deprive believers of receiving the baptism of the Holy Spirit. God wants us to factually know Him because He knows that it is much easier for converts to serve a God they truly know exist, than one they merely believe exist. This is why Jesus prayed saying, "This is eternal life that they MIGHT KNOW YOU, the only true God, and Jesus Christ whom you have sent," (John 17:3). The abundance of false teaching in our churches is due to the fact that ministers were taught to believe they received God's Spirit in their heart the moment they accepted Jesus. Thus, they never sought the baptism of the Holy Spirit. Albeit, Jesus stated, "If you then being evil, know how to give good gifts to your children: How much more shall your Heavenly Father give the Holy Spirit to them that ask Him," (Luke 11:13). No wonder our Creator said, "For the Pastors are become brutish, and have not sought the Lord," (Jeremiah 10:21). New-converts should be made aware at the outset that according to the Scriptures there are two categories of Christians. The first is the true body of Christ, which is made-up of converts who followed our Lord's instructions. As a result, they received the Holy Spirit baptism, through which, they received a love and peace that passes all men's understanding. This group loves Jesus more than all else, including their spouse, sons and daughters. The second category is made-up of converts who came to Christ through the perverted gospel that Jesus and the Apostles warned us about. This group was taught to believe they received God's Spirit the moment they accepted Jesus. Therefore, the born-again process remains incomplete in their lives, which is why Jesus considers them to be lukewarm. This group loves their church family more than the form of love they have for God. A lukewarm Christian can be described as a convert who bases his or her spirituality on an encounter that happened in the distant past. Albeit, has since put forth no effort to read the Scriptures in a systematic way. If confronted about their lack of spiritual knowledge they usually respond saying, "Well God knows my heart." Indeed He does, this is why God said, "Because you have rejected knowledge, I will also reject you," (Hosea 4:6). Lackadaisical Christians need to know that if they remain in a lukewarm state till death. Jesus will do exactly what He said that He would do in Revelations 3:14-16. He said, "And these shall go away into everlasting punishment; but the righteous unto life eternal," (Matthew 25:46). Jesus was fully of Satan's deceptive methods of teaching. This is why He said, "Strive [put forth great effort] to enter in at the straight gate: For Many I say unto you will seek to enter in and shall not be able," (Luke 13:24). Again, Jesus said, "Enter you in at the strait gate: for wide is the gate and broad is the way that leads to destruction, and many there be that go in there at. Because strait is the gate and narrow is the way, which leads to life, and "few" there be that find it," (Matthew 7:13-14). Jesus said those things because He wanted believers to understand the importance of being born-again in strict compliance with the gospel He preached. In fact, his is why the Bible states, "Examine yourselves, to discover whether or not you are in the faith. Prove your own selves. Know you not your own selves, how that Jesus Christ is in you except you be reprobates [lukewarm]?" (2 Corinthians 13:5). Our Lord gave us a perfect litmus test to help us make that determination. He said, "And thou shall love the Lord thy God with all thine HEART, and with all thy SOUL, and with all thy MIND, and with all thy Strength," (Mark 12:30). Jesus also said "He that loves his father or mother more than me, is not worthy of me: And he that loves his son or daughter more than me, is not worthy of me," (Mathew 10:37-38). Now, with those Scriptures fresh in mind, can you honestly say that you love Jesus more than all else in your life, including your spouse and children? If not, e-mail Ed at josephenix@gmail.com and request a free e-copy of the book titled: Exposing Deceptive Teaching in Our Churches. After reading the book you will then have a perfect scriptural understanding of the Gospel Jesus preached. Remember, when you face Jesus at the judgement your pastor will not be there to defend you for your ignorance of God's Word...

# PETS TO EQUIPMENT...

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