

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



Tuesday, June 15, 2021





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	S LB BAG MEDIUM LOW ONIONS \$ 175 EA. BAKING POTATOES 69¢ LB.	SWEET RIPE WATERMELONS \$599 EA.				
Grocery Specials						
	4 LB BAG HAT'S SMART SUGAR WOW 2 \$4 FOR HAT'S SMART SUGAR WOW 5 TYLE GREEN BEANS OR WHOLE KERNEL CORN 10 \$5 FOR FOR FOR SUGAR SUGAR SUGAR STYLE GREEN BEANS OR WHOLE KERNEL CORN FOR SOR SOR SOR SOR SOR SOR SOR SOR SOR S	4 ROLL PACK <b>ELVET</b> TH TISSUE <b>WOW</b> <b>T5</b> PK /.5 LITER ASSORTED FLAVORS COKE & COKE PRODUCTS <b>\$699</b> EA.				
18 OZ SALAD DRESSING 2 FOR   18 OZ ASADD CLUB SQUEEZE MAYONNAISE 2 FOR   18 OZ ASSORTED FLAVORS PRESERVES OR \$ 249   12 OZ \$ 299   FOOD CLUB HONEY SQUEEZE BEAREA. \$ 299   12 OZ \$ 299   FOOD CLUB HONEY SQUEEZE BEAREA. \$ 299   5 JUICY JUICE FRUIT JUICEEA. \$ 299   5 JUICY JUICE FRUIT JUICEEA. \$ 1 69   24/8 OZ NIAGARA DRINKING WATER \$ 1 69   24/8 OZ NIAGARA DRINKING WATER \$ 5 99   10-12 OZ ASSORTED FLAVORS \$ 5 99   DUNKIN DONUTS COFFEE	4 OZ PIECES & STEMS IS CANS OR BOT   IGA MUSHROOMS 5 FOR   5 OZ IGA CANNED CHICKEN BREAST   16 OZ REG OR THIN SPAGHETTI OR 5 FOR   FOOD CLUB ELBOW MACARONI 5 FOR   7.25 OZ KRAFT MAC & CHEESE   15 OZ ASSORTED FLAVORS FOOD CLUB OR 5 FOR   16 OZ ASSORTED FLAVORS FOOD CLUB OR 2 FOR   10 -12 OZ ORIGINAL, MULTI GRAIN, OR 2 FOR   10 -12 OZ ORIGINAL, MULTI GRAIN, OR 2 FOR   10 -12 OZ ORIGINAL, MULTI GRAIN, OR 2 FOR   10 -12 OZ ORIGINAL, MULTI GRAIN, OR 2 FOR   10 -12 OZ ORIGINAL, MULTI GRAIN, OR 2 FOR   10 -12 OZ ORIGINAL, MULTI GRAIN, OR 10 -2 ASSORTED VARIETIES   12 -18 OZ ASSORTED VARIETIES 3 FOR   12 -2 OZ ASSORTED VARIETIES 3 FOR   22 OZ ASSORTED FLAVORS 3 FOR   22 OZ ASSORTED FLAVORS 3 FOR   PAWS PREMIUM DOG FOOD 3 FOR	SMART DISH LIQUID 5 for 5   TED FLAVORS 5 for 5   ATO CHIPS 5 for 5   HOCOLATE OR \$499   NUT CANDY EA.   MINI 2 for \$5				
Frozen Food & Dairy						
48 OZ ASSORTED FLAVORS PRAIRIE FARMS OR IGA ICE CREAM	Singles cheeseburger or CRAV'N CHICKEN SANDWICH 2 For 3 16 02 REG OR DAISY S	B SHREDS OR CHUNKS $2_{\text{FOR}}$				
5 LB BAG FOOD CLUB CRINKLE CUT FRIES EA. <b>\$499</b> 10-12 OZ BREAD, BREAD STICKS OR IGA TEXAS GARLIC TOAST EA. <b>\$199</b> 16 OZ FOOD CLUB WHIPPED TOPPING EA. <b>\$199</b>	25-30 OZ SUPREME OR FRESCHETTA PEPPERONI PIZZA 2FOR <sup>\$10</sup> 16 OZ	ACTIVIA YOGURT ZFOR <sup>®</sup> 5 TED FLAVORS NEAPPLE JUICEEA. 2FOR <sup>\$</sup> 5				
	DAY AT GENERAL IGANO CARD REQUIREDSAVE					





Tuesday, June 15, 2021

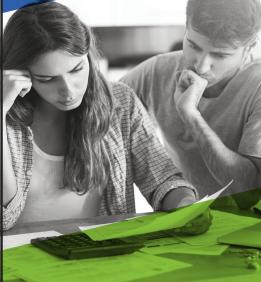
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www.coldwellbankerrealestate.com | www.tlandagency.com

# helps struggling households during the pandemic



The pandemic increased the need for broadband service while reducing income for many. To help, the Emergency Broadband Benefit provides eligible households with a monthly broadband discount of up to \$50.

A household may be eligible if one member qualifies for the Lifeline program, receives benefits under the free and reduced-price school lunch program or school breakfast program, received a Federal Pell Grant during the current award year, meets the eligibility criteria for a participating providers' existing low-income or COVID-19 program, or experienced a substantial loss of income since February 29, 2020.

# For complete details, visit prtc.us/residential-internetebb



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# 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**

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

Fried Lobster Po Boy Burgers

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

In third medium bowl, whisk potato chips, panko breadcrumbs and parsley until well incorporated. Set aside.

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

#### 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
- tablespoon freshly squeezed lemon juice
- 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 yellow 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.

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
- tablespoons minced shallots
- tablespoon chopped tarragon
- 3 egg yolks
- tablespoons water, plus 2 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

**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

- garlic cloves - 3 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 eggs from scrambling. 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

To make crab meat: In medium 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.

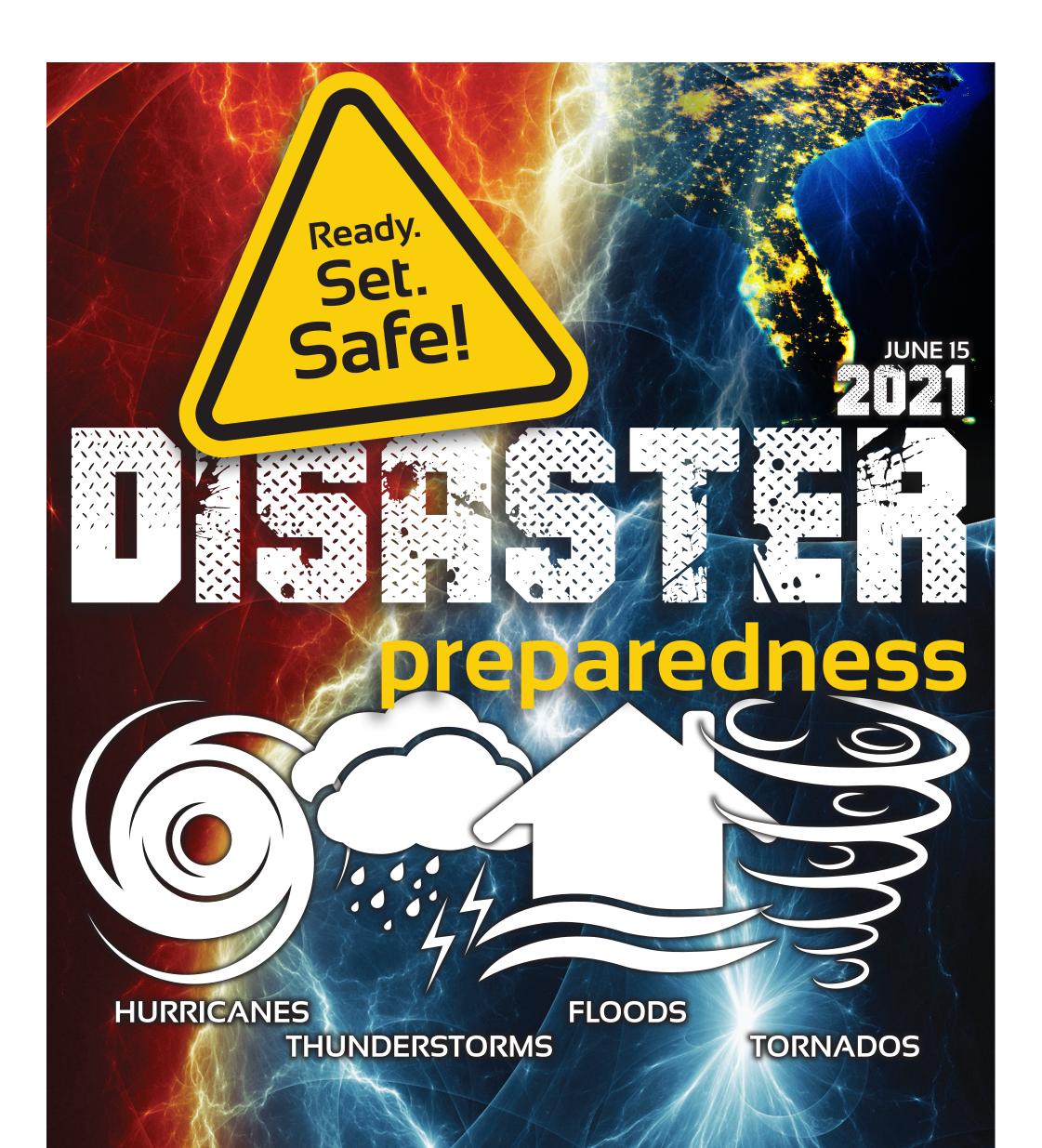
Flip steaks and baste with butter until caramelized. Remove steaks from pan and rest 7-8 minutes.

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



New York Strips Oscar-Style

4 Omaha Steaks Private



Disaster Preparedness features Tips, Plans, Ideas & Information to help you be more prepared when bad weather hits.

# The Press and Standard



# READY.

My team is ready to help before, during and after any disater. Protect your home. CALL ME TODAY.

Kesia L Brown Ins Agency Inc Kesia L Brown, Agent 1551 Jefferies Blvd. Walterboro, SC 29488 Bus: 843-549-1880

1501430

**State Farm**®

State Farm Fire and Casualty Company, State Farm General Insurance Company, Bloomington, IL



Colleton County Fire-Rescue Stations						
#	STATION NAME	PHYSICAL LOCATION	POSTAL AREA ZIP	AMBULANCE	Comments	
HQ	Headquarters	113 Mable T. Willis Blvd.	Walterboro, SC 29488			
1	South Walterboro	229 Mable T. Willis Blvd.	Walterboro, SC 29488	AMBULANCE	Paramedic Ambulance	
2	Jacksonboro	150 Clinic Dr	Jacksonboro, SC 29452	AMBULANCE	Vol. BLS Ambulance	
3	Lodge	8667 Lodge Hwy.	Lodge, SC 29082			
4	Hudson Mill	2425 Azalea Patch Rd	Ruffin, SC 29475			
5	Canadys	13871 Augusta Hwy.	Round O, SC 29474			
6	Green Pond	503 Fire Station Rd	Green Pond, SC 29446	AMBULANCE	Paramedic Ambulance	
7	Smoaks	27250 Lowcountry Hwy.	Smoaks, SC 29481	AMBULANCE	Paramedic Ambulance	
8	Hendersonville	3551 Black Creek Rd	Walterboro, SC 29488			
9	Cottageville	199 Rehoboth Rd	Cottageville, SC 29435	AMBULANCE	Paramedic Ambulance	
10	Islandton	1985 Adnah Church Rd	Islandton, SC 29929			
11	Not in Use				(PROPOSED)	
12	Neyles	8348 Charleston Hwy.	Walterboro, SC 29488			
13	Jonesville	1477 Lowcountry Hwy	Yemassee, SC 29945	AMBULANCE	Paramedic Ambulance	
14	Edisto Beach	2414 Murrary St.	Edisto Beach, SC 29438	869-2506	Municipal Dept.	
15	Islandton	547 Ashton Rd	Islandton, SC 29929			
16	Williams	245 Joel Padgett St.	Williams, SC 29493			
17	Springtown	6800 Sunrise Rd	Smoaks, SC 29481			
18	Bells	12232 Bells Hwy.	Ruffin, SC 29475	AMBULANCE	Paramedic Ambulance	
19	North Walterboro	1118 Thunderbolt Dr	Walterboro, SC 29488	AMBULANCE	Paramedic Ambulance	
20	Edisto Island	85 Station Ct	Edisto Island, SC 29438	AMBULANCE	Paramedic Ambulance Two Pmdc Ambulances during the Summer / April to September	
21	Bennetts Point	15583 Bennents Point Rd	Green Pond, SC 29446			
22	Ritter	3547 Possum Corner Rd	Walterboro, SC 29488			
23	Ashton	8454 Ashton Rd	Lodge, SC 29082			
24	East Walterboro	111 Foxfield Rd	Walterboro, SC 29488			
25	White Hall	1558 White Hall Rd	Yemassee, SC 29945			
26	West Walterboro	2970 Mount Carmel Rd	Walterboro, SC 29488	AMBULANCE	Paramedic Ambulance	
27	Walterboro	421 Hampton Street	Walterboro, SC 29488			
28	Ashepoo Plantation	9012 Bennetts Point Rd	Green Pond, SC 29446			
29	South Sniders	8737 Cane Branch Rd	Ruffin, SC 29475			
30	Bonnie Doone	217 Crumley Rd	Walterboro, SC 29488			
31	Breland Hill	15505 Lowcountry Hwy.	Ruffin, SC 29475			
32	Sidneys	15238 Round O Rd	Round O, SC 29474			
33	Risher Mountain	153 Risher Mountain Rd	Walterboro, SC 29488			



# HURRICANE SEASON IS

Hurricane season is now underway for 2021 and there are 13 to 20 named storms that are expected to have sustained winds of at least 39 mph.

The National Oceanic and Atmospheric Administration (NOAA) released its data last week, ahead of the 2021 start of Atlantic hurricane season. According to NOAA, this hurricane season is bringing an above-average number of named storms, with 13 to 20 of the storms expected to have sustained winds of at least 39 mph. Six to 10 of these storms are expected to be hurricanes, with three to five of the storms

expecting to be "major" hurricanes at a category three or higher.

Forecasters with NOAA's Climate Prediction Center said the higher-than-average number of storms is due to "an enhanced West African monsoon," which means more atmospheric disturbances are expected to come off of Africa's coast. This fuels more storms.

This year's 2021 storm names are: Ana, Bill, Claudette, Danny, Elsa, Fred, Grace, Henri, Ida, Julian, Kate, Larry, Mindy, Nicholas, Odette, Peter, Rose, Sam, Teresa, Victor, and Wanda.

Shelters are generally the place to which you will travel. of last resort. Individuals and families are encouraged to have emer-shelters: Colleton County High gency plans in place. These plans School and Colleton County Middle should include relatives or friends School. They will open upon an with whom you can stay or locations emergency notification and shelter

In Colleton County, we have two

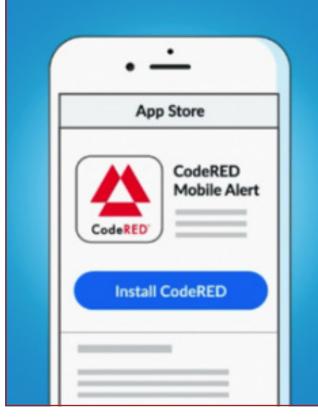
location information and updates items, a blanket and a pillow. can be found by going to www.colletonfire.com.

should bring medications, water/ food for at least three days, hygiene fire.com/em/

For the latest information regard-Anyone going to the shelter ing emergency shelter locations, please visit, http://www.colleton-







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munity notification or address within the system that alerts you by phone, text, and email when a major disaster is imminent, has just occurred, or in situations requiring you to take personal protective actions.

street address (no P.O. boxes), city, state, zip code, and primary phone number, additional phone numas well.

All businesses

Code Red is a com- their phone number past year, and those who use a cellular phone or VoIP phone as their primary number.

Caller ID: Registered citizens will know the call

Privacy: Your con-

# KNOW YOUR UPDATED HURRICANE EVACUATION ZONES PREPARE EVACUAT

South Carolina residents and visitors can learn about hurricane evacuation zones and their vulnerability to storm surge on South Carolina's coast with SCEMD's Know Your Zone interactive map.

It's very simple to use. Simply enter your address or the address of your desired location. You can also use the "Use Your Location" button to quickly move to your location. Users can zoom in and out of the map as well as move around to review any other areas of interest. Access the Know Your Zone interactive map here, https:// www.scemd.org/prepare/know-your-zone/

Know Your Zone also reflects the National Hurricane Center's (NHC) predictions like storm surges.

Flares

Food

Each Person

**ITEMS** 

Utensils

Manual Can Opener

**NON-PERISHABLE FOOD** 

Canned Food

Vitamins

Water For 3 Days For

Disposable Plates And

# Ritter, SC 29488, US/ Entered Location Ritter, SC 29488, USA Zone B Colleton County O VOUR LOCATION

Vehicles Fill Up Bathtubs

Water Valves Board

Windows/Tape Windows

Bring In Trash Cans

Trim Tree Limbs

Take Out Cash

Turn Off Sprinklers/

Secure Outdoor Items

With Water

# STORM SUPPLY KIT

#### **EMERGENCY**

Flashlight Extra Batteries Battery Operated Radio/Lantern Clock Extra Blankets Tent Battery Operated Fans Matches Hand Sanitizer

### **PETS**

Leash Harness Dry Pet Food Favorite Toy Shot Records Pet Bed/Blanket

Napkins

## **PAPERWORK**

Id Passport Wills Insurance Paperwork Medical Cards Vaccination Records

### **MISCELLANEOUS**

Fill Up Gas Tanks In All

