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Walterboro
377 Bells Hwy Walterboro, South Carolina 29488 843-542-9602
Monday-Friday 9am to $6 \mathrm{pm} \mid$ Saturday 9 am to $6 \mathrm{pm} \mid$ Sunday 12 pm to 5 pm


Casey Lawrence REALTOR ${ }^{\circledR}$ 803-417-3727

If you are cooking to Buy on Sell Real Estate
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WALTERBORO HISTORY ART MUSIC. FESTIN'AL 2022 Warch Eth-7th $10 \mathrm{am}-5 \mathrm{pm}$ - Artists Install works in Gall ries $10 \mathrm{am}-5 \mathrm{pm}$ - Visual Art Galleries open Walterboro Wildlife Center Colleton Museu
ry and Culture of

on
$4 \mathrm{pm}-8 \mathrm{pm}$ - Farmers Market - Live Music \& Hot Soul Food Bpr
$5 \mathrm{pm}-7 \mathrm{pm}$ - FREE! - CCAC Kid's Canvas Class

## March 9th

$10 \mathrm{am}-5 \mathrm{pm}-$ Visual Art Galleries open to the Public

## March Tith

$10 \mathrm{am}-5 \mathrm{pm}$ - Visual Art Galleries open to the Public
12 pm - Talk - Secrets from the Archives
6:30 pm - Celebrating the SC America Revolution Sestercenten
Commission and the Liberty Trail @ the Bedon-Lucas House

## March TTth

$10 \mathrm{am}-5 \mathrm{pm}$ - Visual Art Galleries open to the Public
10 am - 11:30 am - Gullah Cooking tasting and Demo w/ Keya Megget

## March T2th

10 am-5 pm - Visual Art Galleries open to the Public
9am-4 pm - Palmetto Brick Expo

- @ Walterboro Wildlife Center 100 S. Jefferies BI

10 am - Nature Walk with DNR led by Genia Floyd ** Register Online**
$10 \mathrm{am}-12: 30 \mathrm{pm}$ - Author Jeyda Bolukbasi book signing
$10 \mathrm{am}-1 \mathrm{pm}$ - Clay Rice Silhouettes **By Appointment only** 2 pm - CCHAPS Group Run ** Register Online**
3 pm - Historic Walking Tour - A Tale of Two Libraries

## Frand Finale Show

© Malterboro MMillife Gemter E-S pm
Live Local Music, Food Trucks \& Family Friendly Art Activities
LIVE MUSIC LINEUP.
5pm - Mahoganee \& Andre' 6 pm - Acoustic Stage Performance 7pm-The Psycodelics 8pm-Acoustic Stage Performance 9 pm - She Returns from War

Food Trucks
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For More Details visit
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DEADLINES
The Press \& Standard: Friday 4:00 p.m.
The Rockin' Shopper: Wednesday 4:00 p.m.

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handyman service. Must have own handyman sevicice. Must have own
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| $\begin{gathered} \text { SPARE } \\ \text { RIBS } \\ \$ 1.99 \end{gathered}$ | SHRIMP \$6.49 | $\begin{aligned} & \text { FRMMIVPCCK } \\ & \text { DRUMSTCCKS \& } \\ & \text { THIGHS } \\ & \mathbf{\$ 1 . 0 9} \end{aligned}$ |
| THIS WDE | S GROCER | SPECIALS |


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| :---: | :---: | :---: |
| OREO <br> 2/\$8.00 | ICE CREAM 2/\$6.00 | COOKIES 5/\$5.00 |
|  | VEGETABLES $2 / \$ 3.00$ | FAYGO DRINKS <br> 4/\$3.00 |



Tuesday, March 1, 2022


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In County:
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# A step-by-step guide  $\underset{\text { LOCAL }}{\text { SHP }}$合 

## Three advantages to buying your home through a real estate agent

Buying a home is a major transaction; it may even be the most important one of your life. Are you wondering what advantage there is to doing business with a real estate agent? Read on to learn why it's a wise choice.

## 1. EXPERTISE

Real estate agents or brokers can help their clients successfully conclude a home purchase. How? They accompany them through every step of the process, including negotiating the price, avoiding any risks and optimizing the transaction. When new properties appear on the market, they contact their clients to tell them which ones may be of interest. During home visits, their knowledge and objective analyses are invaluable.

## 2. PROTECTION

Real estate brokerage is a regulated activity; brokers are obliged to verify any information before giving it to clients. In fact, all the responsibilities of a real estate agent
are designed to minimize any risks to you during a property
transaction. It's also worth knowing that all personal information you share with an agent is considered confidential.

## 3. NETWORK

Real estate agents are also a great source of information regarding all types of experts in your region. They have access to a network of experienced professionals and can direct their clients towards trustworthy financial advisors, building inspectors, lawyers and tradespeople.

There's no doubt about it: to save time and avoid worries, it's worth using the services of a real estate agent.

## Buying a home: how much can you afford?

You'd like to set a budget in order to purchase a condominium, house or any other type of home, but you don't know where to start? The maximum purchase price you can pay depends on several factors. Here are some guidelines to help you.

First, calculate all your monthly household expenses, including housing, communications, entertainment, savings, insurance, healthcare and transportation. The more realistically you record your expenses, the better your idea of what you can pay towards a house.

Next, you need to determine the exact amount of all your debts. Mortgage lenders will ask you for this information, so be prepared. Now note all the costs of buying and owning a property, such as a home inspection, transfer tax and a notary or lawyer's fees. Calculate how much of a down payment can you come up with.
Keep in mind the federal guideline that says you shouldn't
let your monthly housing costs (mortgage, interest, taxes and heating) exceed 28 per cent of your average gross monthly income. Generally, your debt-to-income ratio (the total amount you spend each month to repay all your debts, including housing) shouldn't exceed 36 per cent of your average gross monthly income.

If you would like to have more information about your mortgage eligibility about your ability to pay, visit the website of the Canada Mortgage and Housing Corporation.


Stay local with a real estate company


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# Fresh, Healthy ${ }^{\text {Recipes to telp }}$ boostirn levels Family Meals $\begin{gathered}\text { aid plasma } \\ \text { donation recovery }\end{gathered}$ 


hef Nate Appleman knows how important it is to serve healthy meals to he transformed his eating and exercise habits and lost 85 pounds to get on a ${ }_{\text {Now hels }}$ healthier path Niagnosed with Kawasakis Disease his amily, including 14 -year-old Oliver who was diaghon can cause damage to coronary arteries - as a healthy lifestyle is importan to help
that can manage the diseases Since Oliver's diagnosis, Appleman made it his personal mission
to create awareness of Kawasaki Disease and for the critical need for prasma donations that many people with the disease rely on for treatment, which is why he partnered that many peoppe with the disease rely yon for treatment, which
with Abbott to bring attention to the need for plasma donations
Plasma is a powerful part of your blood that supports essentil bodily fund ple who are immune-compromised and live with variety of chronic and complex diseases. In fact, more than 125,000 Americans Therapeutics Association (PPTA). The COVID-19 pandemic led to a serious shortage of plasma donors - average
donations per center in the United States were down approximately $11 \%$ during the first few months of 2021 compared to the previous year, further deepening the nearl $20 \%$ decline in donations in 2020 compared to 2019 according to the PPTA Donating plasma is a safe and relatively easy process. Since plasma is replaced
in the body within about 24 hours, it can be donated up to twice per week. With a donation that typically takes between $1-3$ hours, you can make a lasting impact by providing lifesaving medicine for paient like Oliver:
It's a good idea to fuel up with iron-rich foods before and after donating, so Appleman created these fresh, nutritious recipes he loves to serve his family:
Marinated Skirt Steak, Lemon Chicken with Roasted Red Onions and Potatoes, and Cheesy Frittata with Veggies.

## Lemon Chicken with Roasted

 Lemon Chicken with Roast Recipe courtesy of chef Nate Appleman on behalf of Abb1 whole chicken, cut into
eight pieces
1 ounce minced
$1 / 4$ ounce minced garlic
1/4 teaspoon paprika
1/4 teaspoon smoked paprika
1/4 teaspoon ground fennel see
$1 / 4$ teaspoon dried oregano
$1 / 4$ teaspoon ground coriande
1 tablespoon kosher salt
Potatoes:
pounds Yukon gold potatoes salted water
oil

Cauliflower:
1 head cauliflower
salted water
ice
2 tablespoons mayonnaise 1 teaspoon tamari or soy sauc
1 tablespoon chopped parsley

Roasted onions:
salt
oil
For serving:
3 ounces pitted Castelvetrano or green olives, cut
into quarters
5 ounces wild arugula
1 lemon, quartered
To make lemon chicken: Marinate chicken in mixture of minced dried oregano, coriander and salt; let sit overnight
To make potatoes: Boil potatoes in heavily salted water
until tender. Cool, peel and cut into $11 / 2$-inch chunks. Toss
with oil to coat, reserve.


To make cauliflower: Cut cauliflower into florets and blancl in salted water 1 minute; shock in ice bath. Remove from ice and dry. Toss with mayonnaise tamari and parsley; reserve. To make roasted onions: Preheat oven to 450 F . Peel onion and slice into 1 -inch rings. Toss with salt and oil; roast until anlightly caramelized with texture. Chill and reserve. Preheat oven to 450 F
Bake chicken on sheet pan approximately 15 minutes. Add potatoes and cauliflower. Bake approximately 15 minutes then switch oven to broil approximately 10 minutes.
Squeeze lemon over reserved onion.
When chicken is crisy and reabe
When chicken is crispy and reaches internal temperature
of 165 F , remove from oven and add onions and olives Pl of 165 F , remove from oven and add onions and olives. Plate
chicken, potatoes, onions, olives and cauliflower on top of arugula and garnish with lemon.

## Marinated Skirt Steak

 Recipe courtesy of chef Nate Appleman on behalf or AbbotVinaigrette:
$1 / 4$ cup oil
$1 / 4$ cup fish sauce
$1 / 4$ cup rice wine vinegar
2 tablespoons raw sugar 1 cup chopped fresh cilantro
1 lime, juice only
1 clove garlic, minced
1 small Thai bird chile
1 small Thai bird chile or serrano chile, choppe
$1 / 4$ head finely shaved green cabbage
2 carrots, thinly julienned
Skirt steak:
$11 / 2$ pounds trimmed skirt steak

3 cloves garlic, minced
$1 / 4$ cup chopped fresh cilantro
2 tablespoons sriracha
salt, to taste
3 cups cooked brown rice
$1 / 2$ cup crushed peanuts
1 lime, quartered, for garnish
To make vinaigrette: In large bowl, mix oil, fish sauce, ice wine vinegar, water, sugar, cilantro, lime juice, garlic and chile. Toss cabbas refrigerate until ready to serve.
To make skirt steak: Marinate steak in coconut milk, garlic, lime juice, cilantro, sriracha and salt, to taste, at east 1 hour, or up to 24 hours
Heat grill to high.
Grill $3-4$ minutes ea
Let rest 3 minutes. Thinly slice steak.
Thinly slice steaks against grain and serve with
vinaigrette, rice and crushed peanuts; garnish with
vinaigrette, rice and crushed peanuts; garnish with
lime wedges.

