



SOUTH CAROLINA ARTISANS CENTER	
BLACK FRIDAY "THE THRILL OF VICTORY AND THE AGONY OF DEFEAT"	
SOMETHING TO DO OTHER THAN EAT	
HOLIDAY PARKING LOT SAFETY TIPS	
JAY'S WOODWORKS	
FOOD DISTRUBITION CENTERS FOR THOSE IN NEED.	
HOLIDAY ONLINE SHOPPING SAFETY TIPS.	•
KEEP YOUR THANKSGIVING DINNER SAFE	



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SOUTH CAROLINA ARTISANS CENTER

By Scott Grooms sgrooms@lowcountry.com

Walterboro has a great place to purchase your holiday gifts. The South Carolina Artisans Center sells South Carolina exclusive products. David Smalls, Executive Director of the center explain that there is a very selective criteria to place products in the center, "You have to be a South Carolina resident and then you go through a two stage process. You submit an online application, upload five images of your work and then those images are judged by independent jurors that have experience with art independent of the center. If you make it through that stage, you get to the second stage where you will bring the actual five pieces of work in person, and they are judged by a separate, independent judges. If you make it through that process, then you become one of our juried artists, and you can bring inventory into the center for sale.

The Artisans Center has items for sale at every price point, it's not just for people who have a lot of disposable

income. You could be a young person, at point of your life to start appreciating art. There is very functional art that you can use in your home in reference to your kitchen or serving. There is decorative art, but it's every price point in every conceivable genre. Everything's handmade, handcrafted and no one else will have that unique gift that you're giving on Christmas. it's a great place to if you're looking for that special, unique gift.

A visit to the Artisans Center is also educational. They have biography cards that are on the artists and tells them about how they got into their artwork. The center is in a historic house that has been converted into this retail outlet. Each month, on the third Saturday, they have artists on the property doing live demonstrations on the porch. Smalls says, "from an educational standpoint, artists and customers can interact and get a feel for what went into that piece of work.

Everything's handmade, handcrafted and so no one else will have that unique gift that you're giving to whoever and it's a pop it's a you know you have a you can own a piece

of South Carolina with artwork, and it's, you know, your home your art, which is what we're kind of showcasing but definitely, you know, it's a great place to if you're looking for that special, unique gift."

The artisans center has several artists creating Christmas oriented items and have internally set up a Christmas room. There are ornaments and other Christmas items at every price point.

The artisans center was originally created as a rural economic development project to see how Colleton County can utilize the arts to bring local people and tourists traveling off 95. The Center opened in November of 1994 and has operated continuously for almost 30 years. The have about 250 artists that represent 35 of the 46 counties and we're looking to find artists in the last 11 counties. They have every possible visual medium, from pottery to glass to jewelry, paintings, and photography.

It's a great place to if you're looking for that special, unique gift.

For more information visit scartisanscenter.com











BLACK FRIDAY: "THE THRILL OF VICTORY AND THE AGONY OF DEFEAT"

Quotation: ABC Wide World of Sports

Source: Cory Stieg

Photos: 6abc.com, abouthe80s.com, worthpoint.com

Black Friday is the highlight of the holiday season for some and the bane of existence to others (especially those who are having to work it: be kind please). Some us remember the major Black Fridays for the ages. There was the Cabbage Patch Doll Black Friday of 1983, the Tickle Me Elmo Black Friday of 1996, the Furby Black Friday of 1998, and all the Black Fridays when Playstation and/or Sony released the latest and greatest gaming system. People have come to

blows over items. One Reddit user reported that a crowd was fighting over a bicycle at an undisclosed Walmart location. One shopper emerged the winner and promptly rode away and out of the store, all without paying for the bicycle. Another couple stood in line for 14 hours at a Black Friday event and came away with a cart full of \$2.00 towels. The return on this investment may not have been worth the time spent waiting. One lady let her sisters haul her to the mall on Black Friday after having her wisdom teeth removed the previous week. Painkillers and trying on clothes apparently don't mix as she bought a lot of clothing that didn't fit her (another trip back to the mail). You know her sisters were laughing at her. A poor

fellow didn't get the TV he wanted because he waited at the wrong entrance to the store. A fight broke out at an Ulta store with two women getting in a fight over perfume, and the poor manager was sprayed in the eyes for their trouble. An older woman went out for batteries during a Black Friday event not realizing it was Black Friday. She came away wondering why the mall was so crowded.

For those shoppers who came away with their coveted prizes, kudos to you as long as you got them honorably. For the rest of us, Amazon is a thing now and the only thing we yell at is our phone screen because the item is out of stock.



SOMETHING TO DO OTHER THAN EAT

By Dana Erickson editor@lowcountry.com

Source: makeitgrateful.com, thepioneerwoman.com, nbcnews.com, and In His Name-Colleton

If you can drag yourself out of that tryptophan induced coma, Thanksgiving has more to offer than just what is on the table and the clean-up that comes after. If you don't take part in some or all of these traditions, give them a try. You may find something you and your family can enjoy.

1. Watching the Macy's Thanksgiving Parade. My family (and by family, I mean us kids) watched the parade while the Thanksgiving meal was being prepared. The balloons, the floats, the singing acts, the dancing, and the marching bands were mesmerizing. After Mariah Carey came out with "All I Want for Christmas is You" there was her obligatory performance as well. Of course, the culmination of the whole parade was the arrival of Santa Claus. The excitement we felt when Santa was on screen was immeasurable.

- 2. Some people do this next tradition before the Thanksgiving meal or after. However, your family does it (if you do it at all) is most likely irrelevant. It's the breaking of the wishbone. Two people grab each end of the wishbone and pull. Whoever has the biggest piece get to make a wish and have good luck for the year. The tradition dates back to the Etruscans who practiced bird divination, or using the birds as oracles who could predict the The wishbone would be placed on the ground in the sun so people could come by and touch it and make a wish, which is where the term "wishbone" came. The tradition then passed to the Romans, then to the British Isles as the Romans roamed around the world. The English then brought the tradition to American. My family upheld this tradition. I'm not sure how it was decided which two would break the wish bone, but I'm fairly certain match was involved.
- 3. This one can't be done anymore, but when mom and dad whipped out the huge JC Penny and Sear's catalogs we were ecstatic. We got to circle the toys we wanted for Christmas and hope beyond hope Santa would come in clutch Christmas morning. Whoever won the wishbone break, got an extra advantage. So, not fair. Now, I g u e s s kids go on Amazon, make a list, and hope Santa has internet access.
- 4. Football. I really don't have to say anymore, but I will. It's football. Here is the schedule for Thanksgiving Day:

Detroit Lions vs Green Bay Packers 12:30 pm ET Fox)

Dallas Cowboys vs Washington Commanders 4:30 pm ET (CBS)

Seattle Seahawks vs San Francisco 49's 8:20 pm ET (NBC)

Also, a little surprise for the discriminating football viewer. The half-time show will be none other than Dolly Parton. She will be performing as part of The Salvation Army's Red Kettle Kickoff.

- 5. And the big one: Black Friday. This event used to take place the day after Thanksgiving only. Now Black Friday can start as early as 10:00 pm at some stores. The name was coined in the 1950's. Black Friday can get rough depending on whether the latest and greatest items are in stock at stores. Wear a helmet folks.
- 6. Try to find ways to give back to show your gratitude for your own good fortune. You can serve Thanksgiving Dinner at a local shelter. Donate from your own pantry to a Blessing Box or a church. Sign up for Meals on Wheels to deliver meals and visit with older people. You can donate sundry items to local charities such as In His Name here in Walterboro. Here are some items they need:

Warming Center & Winter items:

Hand/Feet warmers

Hat, gloves, scarf

Thick socks & blankets

Chapstick & lotion

Sweat pants/sweat shirts (grey, black, navy, all sizes)

Pillows & flat sheets (twin)

Plastic bed & pillow protective covers (twin)

Cots and/or air mattress (twin)

Non-Perishable items:

Bottled water

Tuna/chicken & cracker kit

Granola bars/fruit cups/crackers

Trail mix/canned soups & stews, vegetables (pull tab)

Hygiene: (trial size)

Deodorant, body wipes, shampoo

Comb/brush, First aid kit

Tooth brush & tooth paste

Other:

Gallon sized zip lock bags Plastic totes (with lids) Cleaning supplies

Toilet paper, paper towels, trash bags

Laundry detergent

Monday, Wednesday, Friday 9am - 12pm located at 214 Wichman Street Walterboro, SC 29488 Items that need to be picked up email ihncolleton@gmail.com

Monetary donations can be made to In His Name-Colleton

Venmo @inhisname-colleton | PayPal.Me/inhisnamecolleton

There are many ways to give thanks and be thankful.

So, enjoy your own traditions or try a new one. Regardless of what you and your family do have a Happy Thanksgiving.





HOLIDAY PARKING LOT SAFETY TIPS



- Be patient when looking for a parking space.
 Don't speed up to catch that empty (or soonto-be empty) spot and be cautious of other drivers who do.
- Park your vehicle in a well-lit area.
- Don't leave anything valuable in your car.
- Lock your vehicle.
- Make a mental note of where you parked.
- Have your keys in hand when walking back to your vehicle.
- Look around and under your vehicle before approaching it.
- Store shopping bags out of plain sight, in your trunk if possible.
- Look for other cars or people, and back out slowly.
- For more information visit consumer.sc.gov









JAY'S WOODWORKS



By Dana Erickson editor@lowcountry.com

Black Friday doesn't always have to mean standing in line at Walmart or Best Buy at way to early o'clock in the morning or taking your life in your own hands in the aisles of Target. Sometimes it means finding a unique gift offering handmade by a member of your own community.

Mr. Jay Christian could make that gift for you. Mr. Christian is a disabled Vietnam Marine veteran. He served two years in country and Agent Orange and other perils or war have left him with some disabilities. Instead of letting it sideline him from life, in true Marine fashion he adapted and overcame. Nine years ago, Christian bought a scholl saw and started teaching himself how to use it. He began to make military themed plaques, but he will also make other types of designs. If he is provided with a

design he can make into an 8x10 stencil then he can make a plaque out of it for a special someone. Christian generally has about 60 pieces in stock ranging in themes from military, professions, pets, and faith-based pieces. Mr. Christian needs approximately 2 weeks to make a custom piece and that time frame depends on the amount of detail the design has. In order to make a custom piece Christian needs to have the order no later than the first full week of December. So, if you're considering something unique for a gift this Christmas, think about Mr. Jay of Jay's Woodworks and let him create a special gift for you.

Jay's Woodworks Unique Designs, Reasonable Prices Jay Christian Owner 843-217-0180 P.O. Box 551 Round O, S.C. 29474





FOOD DISTRUBUTION CENTERS FOR THOSE IN NEED

By Dana Erickson editor@lowcountry.com

EDGEWOOD BAPTIST CHURCH

Edgewood Baptist Church Food Pantry is an expression of Christ's love for us reflected to our community. We humbly seek to serve God by meeting some of people's physical needs. We invite any in need of food assistance of hunger relief to visit us. We also provide donated clothing free of charge to any in need.

Our pantry is a "client choice" pantry, which allows our patrons a more relaxed setting in a shopping-like atmosphere. It gives choice in the items received to the patrons, and we have more time to minister and build relationships in a less crowded environment.

Services provided:

- food pantry
- clothing

Appointments:

You can privately and easily book your appointment online for select services 24/7. For the full set of services, you can call (843) 549-7928 to book your appointment.

Address:

138 Wildwood Drive Walterboro, SC 29488

Hours Of Operations:

- Mon: 09:00 AM 12:00 PM
- Tues: Closed
- Wed: 09:00 AM 12:00 PM
- Thurs: Closed
- Fri: Closed
- · Sat: Closed

BETHEL UNITED METHODIST CHURCH

The Food Pantry of Bethel United Methodist Church provides free food to feed families and individuals in need in Colleton County from 2 p.m. to 4 p.m., on the 2nd and 4th Thursday of every month.

Those in need may only collect food once a month.

Documentation Required:

- Photo ID
- Electronic benefit transfer card or application

Services provided:

food pantry

Appointments:

You can privately and easily book your appointment online for select services 24/7. For the full set of services, you can call (843) 549-7691 to book your appointment.

Address:

355 Hampton Street Walterboro, SC 29488

Hours Of Operations:

- Mon: Closed
- Tues: Closed
- Wed: Closed
- Thurs: 2:00 pm 4:00 pm
- Fri: Closed
- Sat: Closed
- Sun: Closed

Help Residents of Counties:

Colleton

CHRIST TEMPLE CHURCH

Christ Temple Church food pantry addresses the needs of low-income individuals and households that lack a reliable access to affordable, nutritious food and may experience hunger on a regular...

Main Services

- food pantry
- Serving
- anyone in need
- all ages
- individuals
- families
- low-income

Address:

243 Wichman Street Walterboro, SC 29488

Hours Of Operations:

Sunday: Closed Monday: Closed Tuesday: Closed Wednesday: Closed Thursday: Closed Friday: Closed

Saturday: 12:00 pm - 2:00 pm

Notes: Food pantry available 4th Saturday of each month.

Description:

Christ Temple Church food pantry addresses the needs of low-income individuals and households that lack a reliable access to affordable, nutritious food and may experience hunger on a regular basis.





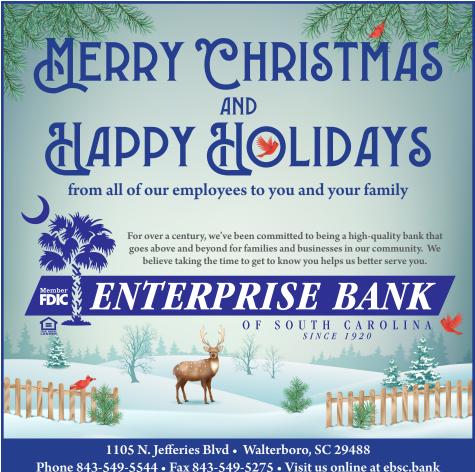
HOLIDAY ONLINE SHOPPING SAFETY TIPS

How to stay safe when shopping online:

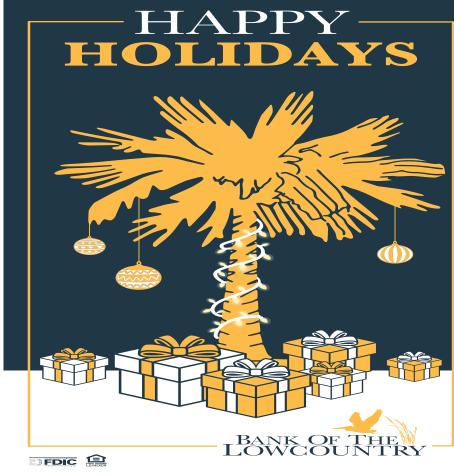
- Stick to retailers you know and, preferably, have shopped with before.
 - Research a business you haven't purchased from before by checking customer reviews or complaints with the Better Business Bureau.
- Never commit to a deal that seems too good to be true.
- Avoid using a debit card since dispute reimbursements may be less than credit cards.
- Refrain from using public Wi-Fi to make purchases or use a VPN to avoid hackers intercepting your information.
- Check a webpage's security by looking for the lock icon in the URL field, and making sure the URL starts with "https", not just "http". The "s" means the site is safer and more secure.
- For more information visit consumer.sc.gov















KEEP YOUR THANKSGIVING DINNER SAFE

Special for The Press and Standard

America's biggest food holiday is almost here, and the U.S. Department of Agriculture (USDA) wants to remind consumers to avoid habits that increase the risk of harmful bacteria in their Thanksgiving meal.

"Unsafe handling and undercooking your turkey can cause foodborne illness," said USDA Under Secretary for Food Safety Dr. Emilio Esteban. "To ensure your Thanksgiving meal is wholesome and memorable without the illness, follow the four steps to food safety: clean, separate, cook and chill, and avoid risky food handling habits that go against USDA guidelines."

Here are seven dangerous habits USDA would like consumers to

1. Not washing your hands or kitchen surfaces before, during and after food prep: Handwashing is the first step to avoiding foodborne illness. Wash your hands for at least 20 seconds with soap and water before, during and after handling food.

Clean and sanitize any surfaces that have touched raw turkey and its juices and will later touch food, such as kitchen counters, sinks, stoves, tabletops, etc. Cleaning with soap and water physically removes the germs, and sanitizing kills any remaining. Many different sanitizers can be used: an easy homemade version is to make a solution of one tablespoon of liquid chlorine bleach per gallon of water, or you can use a commercial sanitizer or sanitizing

Thorough handwashing remains a concern for the USDA. The most recent USDA study shows that 87% of participants selfreported they washed their hands before starting to cook in the test kitchen. However, only 44% of participants were observed doing so before meal preparation. Additionally, handwashing was not attempted 83% of the time when it should have been done (after handling raw meat or touching contaminated surfaces). Throughout the study, 96% of handwashing attempts did not contain all necessary steps.

2. Using the same cutting boards and utensils for raw and readyto-eat foods: Cross-contamination is the spread of bacteria from raw meat and poultry onto ready-to-eat food, surfaces, and utensils. Avoid this by using separate cutting boards — one for raw meat and poultry and another for ready-to-eat foods like fruits and vegetables that will be served raw.

3. Defrosting your turkey on the kitchen counter: Leaving any frozen package of meat or poultry for more than two hours on the counter at room temperature is dangerous. Even though the center of the package may still be frozen, the outer layer of the food is in the "Danger Zone" between 40 and 140 F — a temperature where foodborne bacteria multiply rapidly. You can safely thaw a turkey using the following methods:

Refrigerator Thawing: When thawing in a fridge, allow roughly 24 hours for every four to five pounds of turkey. After thawing, a turkey is safe in a refrigerator for one to two days.

Cold Water Thawing: When thawing in a cold-water bath, allow 30 minutes per pound and submerge the turkey in its original wrapping to avoid cross-contamination. Change the water every half hour until the turkey is thawed. Cook it immediately after thawing.

- 4. Cooking your turkey overnight at a low temperature: It is not safe to cook any meat or poultry in an oven set lower than 325 F. At lower temperatures, meat stays in the Danger Zone for too long. Cook your turkey at 325 F or above and ensure all parts of the turkey reach a safe internal temperature of 165 F.
- 5. Relying only on a pop-up temperature indicator: While the pop-up timers found in many turkeys tend to be fairly accurate,

they only check the internal temperature in one spot when we recommend three. Always use a food thermometer to ensure your turkey has reached a safe internal temperature of 165 F in the thickest part of the breast, the innermost part of the wing, and the innermost part of the thigh to check its internal temperature.

6. Stuffing your turkey the night before: USDA recommends against stuffing your turkey since this often leads to bacteria growth. If you plan to stuff your turkey, follow these steps:

Prepare the wet and dry ingredients for the stuffing separately from each other and refrigerate until ready to use. Mixing the dry and the wet ingredients produce an environment that bacteria can thrive in hours before being placed in the oven. Mix wet and dry ingredients just before filling the cavity of the turkey.

Stuff the turkey loosely — about 3/4 cup of stuffing per pound.

Never stuff a whole turkey and store in the refrigerator before cooking. Immediately place the stuffed, raw turkey in an oven set no lower than 325 F.

A stuffed turkey will take 50% longer to cook. Once it has finished cooking, place a food thermometer in the center of the stuffing to ensure it has reached a safe internal temperature of 165 F.

7. Keeping leftovers for more than a week: Store leftovers in small shallow containers and put them in the refrigerator. Thanksgiving leftovers are safe to eat for up to four days when stored in the refrigerator. In the freezer, leftovers are safely frozen indefinitely but will keep the best quality for two to six months.

For more food safety information, call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854), email MPHotline@ usda.gov or chat live at ask.usda.govfrom 10 a.m. to 6 p.m. Eastern Time, Monday through Friday. On Thanksgiving Day, the Hotline will be open from 8 a.m. to 2 p.m. Eastern Time.





www.1stfederalofsc.com

State Farm®

Warm wishes for the holiday season

My team and I want to extend our warmest wishes to you and yours for a joyous and peaceful holiday season.

Kesia L Brown Ins Agency Inc Agent

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kesia@kesiainsures.com

Like a good neighbor, State Farm is there.®

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