

WALTERBORO • RUFFIN • SMOAKS • GREEN POND • JACKSONBORO • COTTAGEVILLE • ROUND O • LODGE





843-539-1600 1954 Cottageville Highway **Walterboro, SC 29488**

Your business could be here! Call 843-549-2586

Interested in one of these spaces?

843-549-2586

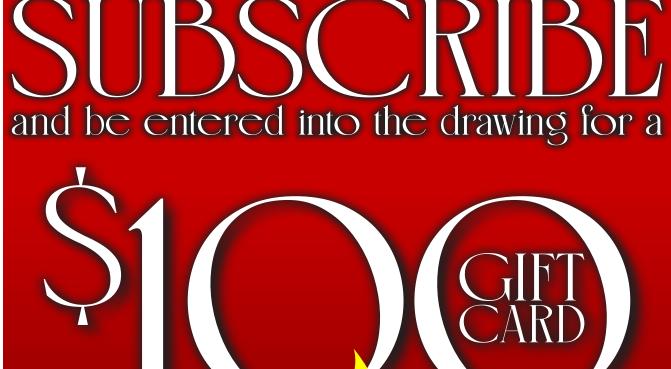












1050 BELLS HIGHWAY | WALTERBORO | 843-539-3333 | MON-FRI 8-6 • SAT 8-5

The Press and Standard





GOSPEL **MEETING**

With Evangelist Allen Bailey of Yukon, Oklahoma

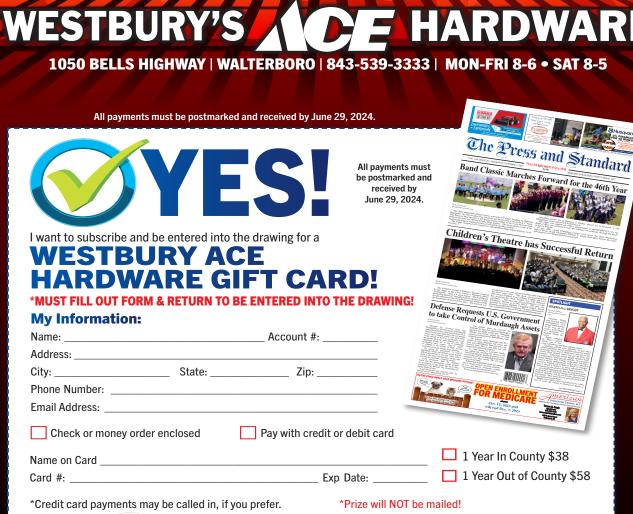
Live Oak Street Church of Christ 507 Live Oak St. Walterboro, SC

JUNE 20 - 23

Thursday – Saturday Evenings 7:30 PM Sunday 11:00 AM and 3:00 PM

For more information contact:

Chuck Walling (843) - 599 - 8160 Email: wannafish@lowcountry.com Dennis Bumbalough (407) - 300 -- 4884



843-549-2586 ext.271

1025 Bells Highway | Walterboro, SC 29488



RATES

Personal Items for Sale

Under \$500:

FREE!

(25 words or less)

Personal Ads:

\$10.00

(25 words or less)

Business Ads:

\$25.00

(25 words or less)



REPAIR/MAINTENANCE

SPLINTER WOOD WORKS Refinishing, minor repairs, caneing Tom Whitacre - Operator 843-542-4260.







FREE DOGS. Lemon white red tick beagles. 2 Males & 1 Female Available, Call 843-217-9945.



Addt'l Words:

20¢ per word

ASK ABOUT OUR HEAVILY DISCOUNTED RATES FOR



DEADLINES

The Press & Standard: Thursday's by 4:00 p.m.

The Rockin' Shopper: Tuesday's by 4:00 p.m.

PLACE YOUR AD TODAY. **CALL AMANDA!** 843-549-2586 pressclass@lowcountry.com



EVERYTHING PLACE....

FROM NEWS TO HELP WANTED TO **GARAGE & YARD SALES** TO **PETS** TO **EQUIPMENT...**





Do you have a question or concern about Colleton County?

Mail to: Attn: Editor 1025 Bells Highway Walterboro, SC 29488 or Email: editor@lowcountry.com

THE PRESS AND STANDARD - 843-549-2586



Southern Charm at its finest! This two story, classic southern home has been updated with a new roof, new appliances, new hot water heater and septic. With 4 spacious bedrooms, 2.5 bathrooms, two living areas, a large bonus room, and huge covered back patio for entertaining, this home has plenty of room for the whole family. Also features a gas fireplace in the living room. It sits on 5.43 acres of beautiful, mature landscape with plenty of privacy and abundant wildlife.



Realtor Coldwell Banker Todd Land Agency 342 Jefferies Blvd Walterboro, SC 29488

COLDWELL BANKER | TODD LAND AGENCY 843-549-7100

www.coldwellbankerrealestate.com | www.tlandagency.com

The property information herein is derived from various sources that may include, but not be limited to, county records and the Multiple Listing Service, and it may include Although the information is believed to be accurate, it is not warranted and you should not replay upon it without personal verification.



Teresa S. Sauls Agent/Owner teresasaulsAIC@outlook.com

Sonny Martin Agent/Office Manager sonnymartinaic@outlook.com

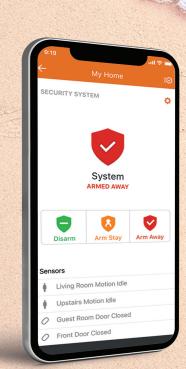


AUTO/HOME

ATV'S, BOATS, RV'S, MOTORCYCLES **COMMERCIAL PROPERTY WORKER'S COMPENSATION GENERAL LIABILITY**

Kami Merritt Agent/Broker

kamimerritt@aicinsurance.agency



One less thing to worry about this

Summer!

Get 3 MONTHS FREE

Security Monitoring & Protection + FREE Installation!*

PRTC.US 843.538.2020

Serve Up a Summertime Spread

FAMILY FEATURES

ew things complement warm weather like a summer spread with everyone's favorite foods. From fresh appetizers and classics like grilled hot dogs to skewered sides and sweet, sugary desserts, these summertime recipes are sure to bring friends, family and neighbors running to get in on the action.

To find more recipe ideas that bring the heat to summer cookouts, visit Culinary.net.

Up Your Grilling Game with Beloved Toppings

Hot dogs and brats are summer favorites for a reason: the delicious (and personalized) add-ons. Make sure your spread fits everyone's taste buds with an assortment of tasty toppings like these:

- Ketchup
- MustardRelish
- Hot sauce
- OnionsPickles
- Sauerkraut
- Cole slawJalapenos
- JarapenosDiced tomatoes
- Guacamole
- Nacho cheese
- Shredded cheese

A Simple, Skewered Side

Keep your summer meals simple by leaning into versatile ingredients that can help you whip up a variety of side dishes.

These Grilled Red Potato Skewers display the delicious, nutritious, versatile qualities of Wisconsin Potatoes. With a multitude of varieties, they're a favorite among world-class chefs, home cooks, large and small supermarkets and even the pickiest of eaters.

It can be love at first bite with these 100% gluten-free potatoes that can add a touch of nutrition to summer cookouts. They're a good source of vitamin B6, high in vitamin C, rich in potassium and an excellent source of fiber.

Find more recipe ideas by visiting eatwisconsinpotatoes.com.

Grilled Red Potato Skewers

Recipe courtesy of the Wisconsin Potato & Vegetable Growers Association Prep time: 10 minutes Cook time: 20 minutes Servings: 4

- 2 medium russet or Yukon gold Wisconsin potatoes or 6 red Wisconsin potatoes
- 2 medium zucchini
- 1/2 smoked sausage rope 4 skewers (12 inches each)
- 1/2 cup Italian dressing

Preheat grill to medium heat. Cut potatoes in half. Cut zucchini and sausage same width as potatoes. Skewer potatoes, zucchini and sausage. Repeat for each skewer.

Place skewers in dish and cover with Italian dressing. Marinate 5 minutes.

Place skewers on grill and cook 5 minutes on each side, or until potatoes are done. Remove from grill and serve.



Grilled Red Potato Skewers

Cap the Night with a Brown Sugar Delight

Summer meals from small plates to grilled fare may be tasty, but don't fill up entirely on the main course. Remember to save room for your favorite warm-weather sweets.

These Brown Sugar Meringues provide bursting summertime flavor in a little, handheld bite. They're ideal for sharing with loved ones after a weekend barbecue or birthday celebration and, with just a few ingredients, they're as easy to make as they are to enjoy.

To help bake this delicious dessert, you can trust Domino to deliver quality, consistency and results that only a century of experience can bring. Its Light Brown Sugar offers a buttery, caramel flavor, making it a perfect choice for sweets of all kinds.

Find more summery sweets at DominoSugar.com.

Brown Sugar Meringues

Prep time: 20 minutes Cook time: 1 hour, plus 1 hour rest time Yield: 3 dozen meringues

Water

- 6 large egg whites, at room temperature
- 1 cup Domino Light Brown Sugar 3/4 cup Domino Granulated Sugar
- Easy Baking Tub
- 1/8 teaspoon salt 2 tablespoons Domino Turbinado
- Sugar (optional)

Preheat oven to 225 F. Line three baking sheets with parchment paper. Set aside.

Pour 1 inch of water into medium saucepan and heat it until simmering. In heat-proof bowl, mix egg whites, brown sugar, granulated sugar and salt. Put bowl on top of saucepan and warm mixture until it reaches 125 F. Stir continuously and make sure mixture does not touch water.

Carefully remove from heat. Using electric mixer, beat mixture at high speed 8-10 minutes. Transfer meringue into piping bag fitted with star tip. Pipe 12 meringues per baking sheet.

Sprinkle turbinado sugar on top of meringues, if desired. Bake 1 hour. Turn off oven and allow meringues to rest inside oven 1 hour. Remove from oven and enjoy.



Brown Sugar Meringues



Photo courtesy of Shutterstock



Citrus Spring Mix Salad

Start Summer Meals with a Bright, Fresh Salad

Bright colors and fresh flavor bring out the best in summer meals, starting with seasonal salads that look as though the ingredients were just picked from a garden.

Orange, grapefruit and avocado are perfect accompaniments in this Citrus Spring Mix Salad when paired with Fresh Express Spring Mix. This garden-fresh blend combines carefully selected tender baby butter and red and green leaf lettuces with baby greens including spinach, arugula and kale that are picked when the tiny leaves are perfect and whole.

With more than 100 varieties of fresh, healthy and convenient ready-to-eat salads, as well as an assortment of salad greens you can use to create your ideal summer dishes, the kits and lettuce blends are available in the refrigerated product department of your favorite grocery store.

Visit freshexpress.com to discover more than 300 fresh recipes and find availability near you.

Citrus Spring Mix Salad

Prep time: 5 minutes Total time: 10 minutes Servings: 2

Dressing:

- 1/4 cup orange juice
- 1 teaspoon grated orange zest
- 1 teaspoon white wine vinegar
- 1/4 teaspoon Dijon mustard
- 1/2 teaspoon sugar 1/8 teaspoon salt

Salad:

- 1 package (5 ounces) Fresh Express Spring Mix
- 1 navel orange, peeled and sectioned
- 1 red grapefruit, peeled and sectioned
- 1 avocado, peeled, pitted and sliced 1/4 cup red onion, thinly sliced

To make dressing: In small bowl, whisk orange juice, orange zest, white wine vinegar, Dijon mustard, sugar and salt. Set aside.

To make salad: In large bowl, toss spring mix with salad dressing. Divide salad evenly among two plates. Top with oranges, grapefruit, avocado and onion.





If you are having an event & would like to submit pictures from the event please email them to editor@lowcountry.com.

Tell us a little about the pictures.

Please put your event title in the subject line.

Pictures of events will be published where/when space is available.

Not sure why **BUSINESS IS SLOW?**



is not just a saying in business.

Advertise today and let your business be in sight

The Press and Standard

1025 Bells Highway | Walterboro, SC 29488

Do you have a question or concern about Colleton County?

Mail to: Attn: Editor 1025 Bells Highway Walterboro, SC 29488 or Email: editor@lowcountry.com

THE PRESS AND STANDARD - 843-549-2586

CONTACT AMANDA MOSLEY FOR DETAILS 843-549-2586 OR PRESSCLASS@LOWCOUNTRY.COM



INSURANCE



Teresa S. Sauls Agent/Owner

teresasauls@aicinsurance.agency

Editor

American Insurance Center, LLC

Protection For Your Family and Financial Security

Life • Health • Medicare Supplements • Cancer Policies

105 N. Lucas Street PO Box 1186 Walterboro, SC 29488

Office: 843-782-4440 Mobile: 843-908-8098 Fax: 843-782-4447

INSURANCE



Kami Merritt Agent/Broker

kamimerritt@aicinsurance.agency

American Insurance Center, LLC

Protection For Your Family and Financial Security Auto

 Home

 Motorcycles

 ATV's

 Boats Commercial Property

General Liability

105 N. Lucas Street PO Box 1186 Walterboro, SC 29488

Office: 843-782-4440 Mobile: 843-510-3770

Fax: 843-782-4447

PAINTING

PAINTING PLUS SERVICES

Painting & Sheetrock Repairs

3-635-5

MEDICAL



Edisto Indian Free Clinic

Providers Treat God Heals

John G. Creel, MD

Director/Provider

Jessica Farst

Kelli Fishburn, FNP

Administrator

Clinic Provider

1125 Ridge Road • Ridgeville, SC • 29472 • **(843) 871-2126** • Fax (843) 832-6019

Email eifc@lowcountry.com • www.littlerockholinesschurch.com • www.edistoindianfreeclinic.com

CHURCH

Cell: 843-599-0673

Home Phone: 843-835-2761

Church: 843-835-8317

LITTLE ROCK HOLINESS CHURCH



REV. J.G. CREEL, PASTOR

21476 Augusta Hwy. Cottageville, SC 29435

"All things work together for good." Website: littlerockholinesschurch.com Email: revdoc@lowcountry.com

"Be ye steadfast, unmovable, always abounding in the work of the Lord."

MEDICAL

Office Hours By Appointment

447 Spruce Street

Phone: (843) 549-6331 Fax: (843) 549-6332

Walterboro Adult & Pediatric Medicine

John G. Creel, MD FAAFP **Board Certified in Family Medicine**

Dr. Erin Whittington, DNP **Doctor of Nurse Practitioner**

Rosie Mincey, FNP Board Certified in Family Medicine

Elizabeth Shuler, AGNP Adolescent, Adult & Geriatric Practitioner

Walterboro, SC 29488