



# WADMALAW

Newsletter - Issue 7

Keep Wadmalaw Beautiful

November 2017

## WADMALAW ISLAND LAND PLANNING COMMITTEE MEMBERS

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## WADMALAW ISLAND COMMUNITY CENTER

**Bertha Smalls-Middleton**

Director

## WILPC WELCOMES NEWEST BOARD MEMBER



John Taylor

Wadmalaw is treasured for its rural and scenic landscapes, strong sense of community, and tranquil pace of life. The Wadmalaw Island Land Planning Committee (WILPC) is devoted to preserving and maintaining the Wadmalaw we know and love. In April 2017, they welcomed their newest member, John Taylor, Jr., a man who was born and raised on Wadmalaw. His work involves planning and development in Charleston County, and he brings asf new perspective to WILPC.

John has been passionate about the Wadmalaw community since childhood. Taylor's heart of service and appreciation for the culture of Wadmalaw is evident. He says it's the simple things that separate the island from the rest of the greater Charleston area.

*"It's a small community that still appreciates having compassion for life. Outside of Wadmalaw, people get caught up in the busyness of the day-to-day work, and they forget to have time to just enjoy themselves and remember the small things, like family, and being able to laugh, to sit in silence, and to think and relax."*

Taylor was raised on the Bears Bluff side of the island, and comes from a multi-generational Wadmalaw  
*(continued on page 3)*

## PUBLIC HEARING HELD ON STEVENS TOWING EXPANSION INTO WADMALAW SOUND

A public hearing was held on October 4th by Department of Health and Environmental Control (DHEC) to hear objections from residents from Wadmalaw and Yonges Island to a permit request for the significant expansion of Stevens Towing Company operations. The company is located in Meggett just across the Wadmalaw Sound from Wadmalaw Island and is visible to Wadmalaw waterfront property owners who live off Bears Bluff Road and Harts Bluff Road. Over 60 residents attended and spoke in opposition to the expansion of this heavy industry ship/barge repair operation on the Wadmalaw River. The proposal is to replace existing mooring buoys

*(continued on page 3)*

## THE POINT IS ...



*This is the check they wrote to MUSC. It shows the group and the funds from 2016 Camp For A Cause.*

It began during a lively conversation among family members many years ago. **The Point Is**, is a volunteer, non-profit organization dedicated to the goal of helping women in our community. Through events, donations and gifts-in-kind, they raise more than \$50,000 annually to distribute among organizations that specifically help women who need medical or social services on Wadmalaw, Johns and James Islands. They recently celebrated their 10th year of giving.

According to founding member, Wadmalaw resident Babs Ambrose, the organization stemmed from an animated conversation 12 years ago. "My daughters Lyla, Sissy and Barbara, and daughters-in-law Billie Jo and Kim were having drinks at the Charleston Crab House. Feeling blessed and thankful for our lives, we began discussing giving back to women in

*(continued on page 6)*

## ISLAND-WIDE LITTER PICK-UP

**SATURDAY, NOVEMBER 4TH**

Meet at 8:30 AM at the Community Center,  
5605 Katy Hill Road.

**PLEASE JOIN US TO  
KEEP WADMALAW BEAUTIFUL**

## WADMALAW ISLAND CHURCHES

### Grace Chapel

Chapel of Ease of  
St. John's Church  
Rockville Township  
Services in June, July and  
August at 9:00 AM

### Little Rock Baptist Church

6522 Maybank Highway  
Rev. James Peterson, Pastor  
Services at 11:30 AM  
Bible study and prayer on  
Wednesdays at 7:00 PM

### New Bethlehem Baptist Church

1945 Liberia Road  
Rev. Zachary Williams  
Services at 11:00 AM

### New Jerusalem AME Church

6179 Bears Bluff Road  
Rev. Tony J. Slater, Jr., Pastor

### New St. James Bethel AME Church

5305 Maybank Highway  
Rev. William R. Jones, Pastor  
Services at 10:00 AM

### New Webster United Methodist Church

4755 Bears Bluff Road  
Rev. Leonard Huggins, Pastor  
Rev. Tony Richardson, Sr.,  
Associate Pastor  
Services at 10:15 AM

### Rockville Presbyterian Church

2489 Sea Island Yacht Club Road  
Rev. Mark Hunt, Pastor  
Services at 10:00 AM

### Salem Baptist Church

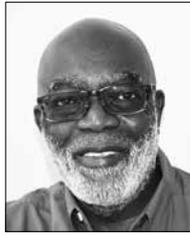
5768 Bears Bluff Road  
Rev. Martha Florence Brown,  
Pastor  
Services at 11:00 AM

### Salem Presbyterian Church

5591 Maybank Highway  
Rev. Robert L. Capers, Pastor  
Services at 11:00 AM on 2nd  
and 4th Sundays, 9:30 AM on  
1st and 3rd.

# NEW WEBSTER UNITED METHODIST CHURCH CELEBRATES 135 YEARS

*Part of a continuing series profiling Wadmalaw churches and their pastors.*



Rev. Leonard Huggins, Pastor

A Methodist Church was founded on Wadmalaw in 1878 by parishioners from Old Bethel and St. James Methodist Churches in Charleston. In 1939 the board of trustees acquired two acres of land for \$10 at 4755 Bears Bluff Road, built a new church and renamed itself Webster Methodist Church. The church was rebuilt in 1954. With the merger in 1968 between The Evangelical United Brethren Church and The Methodist Church, which resulted in The United Methodist Church, Webster was changed to New Webster United Methodist Church. The building was greatly expanded in the 1980s. This year it will mark its 135th anniversary.

New Webster has a congregation of 300. It holds weekly Sunday services at 11:30 a.m., with Sunday school at 10:15. There is also a Bible study class on Wednesdays. There are active ongoing programs: United Methodist Women, United Methodist Men, Youth Ministry, Children's Ministry. All are interconnected in that they teach how to be and live in a Christian way. Another activity is music: there are five choirs that sing on specific Sundays. The Senior Choir sings on the first Monday of the month, the Ensemble Choir on the second, the Young Adult and Youth Choir on the third, the Male Choir on the fourth. Each group performs community service. As an example, one youth activity is litter pickup along Bears Bluff Road. There are community outings: on a recent spring break, one youth activity was a visit to Washington, DC, to see the African-American Museum and other sights. Other visits have been to Memphis, Tennessee, where they went to author Alex Haley's home in Henning; and Atlanta, Georgia, where they saw the Martin Luther King Memorial, his home and his church.

New Webster is one of two churches in the same parish. The other is Bethlehem-St. James United Methodist Church at 2419 Bohicket Road on Johns Island. The pastor for both since 2013 has the Rev. Leonard Huggins. Born in Cope, SC, the pastor in 1970 was awarded a BA degree in History and Social Studies at Claflin University in Orangeburg; and an MDiv from Gammon Seminary in Atlanta in 1982. He was ordained by the United Methodist Conference of South Carolina in 1982. Prior to coming to Wadmalaw he was at New Covenant UMC in Beaumont, SC, for nine years.

The pastor says that he carries out his bishop's instruction to teach Christian values and the Bible. Pastor Huggins enjoys being in the Lowcountry. The work is challenging and keeps him busy. He teaches a lot and fields many calls. "Trust comes through fellowship," he says. He has learned that everyone has the same problems.

The pastor has been married to his wife, Deary, for 39 years. They have two children, a son (aged 36), who received a medical discharge from the service; and a daughter (32), who is pursuing an education doctorate in Atlanta. The couple also have a grandson, aged 13, living with them who attends Haut Gap High School.

"Churches should bring people together," he says. "Home, church and school are what creates community."



**Wadmalaw** is a non-profit publication distributed to all Wadmalaw postal addresses quarterly (February, May, August and November) in support of **Keep Wadmalaw Beautiful**, the **Wadmalaw Island Land Planning Committee** (WILPC), and the **Wadmalaw Community Center** (WICC).

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# PUBLIC HEARING HELD ON STEVENS TOWING EXPANSION INTO WADMALAW SOUND

*(continued from front cover)*

in the public anchorage in the river with six four-foot wide lighted steel poles (which will be 18 feet above the water at low tide & 12 feet above the water at high tide) and will extend 450 feet along the Wadmalaw side of the intra-coastal channel near the area where temporary anchored buoys are today. These poles will be used to tie up additional large barges and ships. In addition, Stevens Towing will add a large 1,000 ton lift on the northern portion of their property, a 150 ton lift on the southeastern portion and two new piers extending into the river.

A committee has been formed by Yorges Island and Wadmalaw Island residents called "Save Our Sound" (SOS) to oppose this expansion. Chairing the effort is Mark Bauknight in Meggett. On Wadmalaw side, any questions can be directed to SOS Committee members: Chris Tindal at [chtindal@yahoo.com](mailto:chtindal@yahoo.com) or Myron Burdge at [burdge@bellsouth.net](mailto:burdge@bellsouth.net).

DHEC is still taking comments from residents. If you would like to voice your opposition to this expansion which will bring more ships, barges, lights and noise into Wadmalaw Sound, please send a letter or an email to Fred Mallet at DHEC by November 3rd at one of the following addresses:

**Email:** [malletfe@dhec.sc.gov](mailto:malletfe@dhec.sc.gov)  
**Post Mail:** SCDHEC Office of Ocean and Coastal Resource Mgt.,  
 1362 McMillan Ave, Suite 400, Charleston, SC 29405

Complete information on the permit request, including maps and diagrams, can be found at using the following web link:

[http://www.sac.usace.army.mil/Portals/43/docs/regulatory/publicnotices/August2017\\_PN/SAC-2017-01033\\_Charleston\\_Stevens\\_Towing\\_Facility\\_Upgrades.pdf?ver=2017-08-08-112353-483](http://www.sac.usace.army.mil/Portals/43/docs/regulatory/publicnotices/August2017_PN/SAC-2017-01033_Charleston_Stevens_Towing_Facility_Upgrades.pdf?ver=2017-08-08-112353-483)

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# WILPC WELCOMES NEWEST BOARD MEMBER

*(continued from front cover)*

family. He grew up watching his grandfather fish and farm; his grandfather taught him how to survive and make a living from the land. After graduating from St. John's High School, Taylor left home to attend Florida A&M University, then to Clemson University. After living in other parts of the country, Taylor wanted to return to his hometown, and moved back to the island in 2016.

*"I've never lost that fond appreciation of Wadmalaw. Going away made me appreciate it even more...the quaintness of it, the intimacy, the family, and being able to just hear the sounds of nature."*

Taylor now works for Charleston County, focusing his efforts on zoning and planning for the Town of Kiawah. What Taylor enjoys most about his job is being able to meet and help people from all walks of life. His serves as a medium for people who are trying to develop a plan to solidify their family's future in wealth or equity. The County's Zoning and Planning Department also plays a major role in emergency management planning, especially when it comes to hurricanes and evacuations. They work behind the scenes, doing research and providing the intel to help officials make informed decisions that directly affect its citizens.

Taylor, who recently turned 28, joined the WILPC to bring perspective, serve the community, and sustain the island culture known to its many residents. While he has not been assigned a specific area of focus on the committee, he has been spending a lot of time with the education department. Taylor believes his presence on WILPC will motivate other young people to get involved and become more familiar with the island's happenings. Taylor is excited to share his innovative ideas of what the younger generation wants, and how younger people are most likely to get involved. He says he wants to bring a new crowd into the conversation and recruit them into the planning efforts of the committee. He wants others to value the essence and lifestyle of Wadmalaw and to take ownership of it.

*"We have one of the most unique opportunities in the Lowcountry to be able to protect a lot of the culture and history of Wadmalaw Island in a more advantageous way than other surrounding areas. I want that perspective to be more prominent and known. We need to stronghold it and be more persistent about it."*

In his free time, Taylor enjoys spending time with family and going shrimping and fishing. He also has a love for photography, and does freelance photography on the side. Taylor describes himself as a local guy who wants to be a benefit to his community.

*"Not much else interests me. Taking care of home is something I've always had much stake in."*

Welcome home, John.

# WILPC MEETING HIGHLIGHTS

## JULY 2017

**Zoning:** The Special Events ordinance change will be finalized at the end of the month. St. James Bethel AME Church asked the county board of zoning appeals for a variance to reduce the required buffer in order to build the new Life Center, which was approved.

**Old Business:** Property owners of Polly Point are interested in investigating the prospect of getting a cell tower on Wadmalaw to improve service on the island. An active discussion regarding the pros and cons of erecting a cell tower on the island and whether it would benefit the island or not lead to the realization that more information would be needed in order for the committee to decide whether to support or oppose such a project.

**New Business:** A John's Island resident with an interest in purchasing 45 acres on Wadmalaw, with the intent to mine and sell dirt to help finance the purchase, asked the committee what our thoughts were with regard to his plan. It was suggested that the property was under a conservation easement and that he needs to further investigate the county and state regulations concerning this property before he goes any further.

## AUGUST 2017

No meeting in August

## SEPTEMBER 2017

**Zoning:** The Special Events regulations have been finalized. They allow up to 5 temporary Special Events per year to be held on agriculturally zoned lots. Each event is limited to 3 days each and no more than 500 people may attend.

Stevens Towing Company in Meggett, SC, across the river from Wadmalaw, has applied to the Corps of Engineers and DHEC to expand their operation. The WILPC and other concerned citizens have requested a public hearing on the matter so that possible impacts to our community and waterways can be evaluated. The request for a hearing has been approved and is scheduled for OCT. 4th, 2017 from 6 to 8 pm at the SC Produce Association building in Meggett.

**Fire Department:** It was reported that 303 call-outs occurred in August. Johns Island – 180, Kiawah – 69, Wadmalaw – 30 and Seabrook – 24. Engineer Adams has been promoted to Lieutenant.

**Roads:** The September litter pick-up was cancelled due to the impending hurricane and rescheduled for November 4th, 8:30 to 11:30 am. Meet at the Community Center to pick up supplies and get assignments.



# REAL ESTATE SALES (AUG 1 - OCT 11, 2017)

Vacant Land	Acres	Date Sold	Price
1 Bloody Point Road	5.03	07-31-2017	\$375,000
0 Bears Bluff Road	470.5	08-07-2017	\$2,700,000
2514 Grace Chapel Rd	0.5	08-08-2017	\$140,000
25 Anchor Watch Road	3.01	09-11-2017	\$72,500
Residences	Acres	Date Sold	Price
2578 Cherry Point Road	2.59	08-02-2017	\$65,000
2637 Anchor Watch Road	7.16	08-28-2017	\$950,000
2379 S. Rockland Avenue	3.0	08-11-2017	\$1,260,000
2430 Sea Isl. Yacht Club Rd.	0.52	08-18-2017	\$1,070,000
1786 Tacky Point Road	1.81	08-28-2017	\$775,000
6930 Maybank Highway	16.0	08-29-2017	\$910,000

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## FAMOUS CHEF HAS STRONG TIES TO WADMALAW



Sean Brock

Sean Brock is a world-renowned chef based in Charleston, praised for his ability to recreate traditional Southern cuisine using inventive, modern techniques. Brock was raised in rural Virginia, where his family grew their own food. At a young age, he learned about farming and preserving food, and

developed a deep respect for the history of Southern ingredients. Brock's upbringing strongly influenced his early career as a chef. As described in his bio in [huskrestaurant.com](http://huskrestaurant.com), Brock is known for his passion for exploring the roots of Southern food, and recreating it using heirloom ingredients.

Brock moved to Charleston to attend Johnson & Wales University. After spending several years working at various restaurants in Charleston, Nashville and Richmond, he accepted a position as Executive Chef at McCrady's in Charleston. It was then that Brock began developing a 2.5-acre farm on Wadmalaw Island.

*"While there, I began dabbling in resurrecting and growing crops that were at risk of extinction, such as those indigenous to this area pre-Civil War," Brock says in [huskrestaurant.com](http://huskrestaurant.com).*

It was these culinary experiments that propelled Brock into becoming an advocate for seed preservation. He still grows several heirloom crops, including James Island Red Corn, which is often called "Jimmy Red." Brock uses these to make grits, flint corn, benne seed, and rice peas. He has since downsized his farm to a 1.5-acre heritage garden in McClellanville, according to [pbs.org](http://pbs.org). Brock is profoundly well-versed in the history of Southern food, and constantly finds new ways to resurrect antebellum cuisine. He places high importance on making sure that animals are treated well before they become food on his table, and even raised his own herd of pigs at one time.

Brock's knowledge and appreciation for food earned several awards and accolades. In 2010, he won the James Beard award for "Best Chef Southeast." He gained national recognition when he won the "Next Great Chef" episode of the "Food Network Challenge", and appeared on "Iron Chef America" in December 2010. In Brock's most recent television appearance, he hosted season two of PBS's "Mind of a Chef." His first cookbook, "Heritage", was released in October 2014, and was a recipient of the 2015 James Beard Foundation Book Award for "American Cooking."

Brock opened Husk Restaurant in Charleston in November 2010, which is lauded for its use of ingredients indigenous to the South. Its distinctive menu changes twice daily.

*"We emphasize the importance of the food from our local regions and constantly refine our cooking processes to best honor our relationships with the farmers, artisans and fishermen that provide us with their amazing products," he stated on [huskrestaurant.com](http://huskrestaurant.com).*

In an interview with [eater.com](http://eater.com), Brock says Husk Charleston alone spent nearly \$1.5 million on Southern products, with an estimated \$350,000 going to a single farm. Between hiring and buying product, Husk can shape local food economies and impact communities.

In 2013, Brock opened Husk Nashville. Like Husk in Charleston, it's an ingredient-driven cuisine, based on heirloom products that redefine the standard of cooking in Nashville. The newest Husk location opened in Greenville, SC at the end of October. In an interview with [eater.com](http://eater.com), Brock says part of the reason he and his business partner David Howard chose Greenville was people's enthusiasm for his food.

*"Right when we made the decision to go all in, it was during some sort of food and wine festival," Brock said. "David Howard and I were standing there and, like, three different couples came up within half an hour from Greenville requesting a Husk."*

Looking ahead, a Husk restaurant in Savannah, GA is set to open the first week of December. Though close in proximity to Charleston, Brock says the influences on the cuisine will be largely different.

Wherever he goes, Sean Brock creates a stir as he brings recognition to Southern cuisine and heirloom ingredients, one happy customer at a time.



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# THE POINT IS ...

(continued from front cover)

our wonderful island community. The longer we talked the more excited we got and realized we all wanted the same thing-which is RARE for women, especially family. Kim took notes on bar napkins (we still have these), we decided how to start, and made the commitment. Each of us said several times....'But the point is'.....and thus the group was named!"

Babs continued, "We are a very tight family. We decided that our 1st meeting would be the 6 of us, and from there we would decide how to get other women (not family) involved. We committed to inviting at least 3 friends to the next meeting. We started with our core members, many of whom are still active, and set goals, made plans, and began."

They got serious about becoming a 501C3 organization, wrote bylaws, and officially became a charitable organization. These STRONG, DEDICATED, DETERMINED women raise a lot of money each year for multiple organizations. Every October, they have Camp for A Cause (a camp-out on Selkirk Plantation), which raises between \$15K and \$25K, exclusively supporting breast cancer. For the past 4 years they voted to give these October funds to the MUSC Mobile Mammogram Bus. States Babs, "We want our money to go directly to provide services for women in need, not to pay someone's salary. It's very difficult to find an organization willing to dedicate our funds to specific focuses."

In May or early June, they hold a fishing tournament which raises about \$10K. They have published a 2nd **Cooking for a Cause** cookbook, which is available for purchase at Stono Market and various events. They also sell **Cards by Emily**, created by the daughter (who is disabled) of a past president, who works hard to give back to her supportive family.

They have one major fundraising event every year. In 2017, Mary Lou Quinlin presented her play, "The God Box" at the Charleston Collegiate School, with proceeds going to **The Point Is**.

There are only 35 active members. There is always a waiting list, and membership is by invitation only. Prospective members must attend 3 meetings before joining. They want dedicated women who are willing to work hard and feel positive they want to commit before they join. Board members serve a term of 2 years. Members can come and go as life demands.

## Beneficiaries in 2017 included:

**L.E.A.P.**, or Lowcountry Equine-Assisted Psychotherapy, an experience-based therapy using horses that helps people find success in their daily lives.

**My Sister's House** is a haven for abused women and children.

**Barrier Island Free Medical Clinic** on John's Island provides free medical assistance to all those in need. All staff members are volunteers, and do an incredible job.

**Meals on Wheels** delivers healthy meals to island residents.

**Lowcountry Firefighters Support Team** is a full-service counseling program dedicated to helping firefighters and their families.

**Charleston Fight for HOPE**, or **Healing Outreach Prevention Empowerment** assists women against sexual assault. States Babs, "They have excellent programs, a superior facility, and are totally committed to their logo!"

**Healing Farm** offers services for developmentally delayed adults.

**The Point Is** also awards a \$500 scholarship annually to a graduating senior from St. John's High, Charleston Collegiate or James Island Charter Schools. The Yvonne H. Oliver Scholarship is given to a college-bound woman who serves the community through volunteer projects throughout her high school years and is funded through Amazon Smile. If you shop Amazon, go to Smile.Amazon.com and choose Point Is (Wadmalaw) as your designated charity. For every purchase you make, Smile will donate to your charity. It's that easy.

Mark your calendars for this year's oyster roast on Sunday, November 19. Bring oyster knives and chairs, and get ready for good food, live music and fun! The event will be held rain or shine at the home of Babs and Pete Ambrose on Wadmalaw. For more information visit their website, [www.thepointis.org](http://www.thepointis.org).

**The Point Is:** To give, to gather, to share, to learn. These women show what can be done if you dream big.

## You can support the continued publishing of WADMALAW

The *Wadmalaw* newsletter is funded primarily through donations from island residents. If you would like to see the continued publishing of this newsletter, please make a contribution by sending a check to **Wadmalaw News**, P.O. Box 3, Wadmalaw Island, SC 29487. Our thanks to the following residents who have contributed during the past year:

- |                             |                                     |
|-----------------------------|-------------------------------------|
| <b>Stuart McDaniel</b>      | <b>Pat Kohler</b>                   |
| <b>John Coppedge</b>        | <b>Bryan &amp; Elizabeth McKown</b> |
| <b>John &amp; Kate Huey</b> | <b>Bill &amp; Anne Rembold</b>      |

## CONTRIBUTORS TO THIS ISSUE OF WADMALAW ARE:

- |                        |                        |                       |
|------------------------|------------------------|-----------------------|
| <b>Tori Bolt</b>       | <b>Stuart McDaniel</b> | <b>Robert Siedell</b> |
| <b>April Long</b>      | <b>Leroy Robinson</b>  | <b>Huger Sinkler</b>  |
| <b>Andrea Freiwald</b> | <b>Kevin Richbourg</b> | <b>Jerrie Vane</b>    |
| <b>Lewis Hay</b>       | <b>John Shannon</b>    | <b>Dennis Vane</b>    |

Would you like to write for *Wadmalaw*? Do you have a topic you would like to see in a future issue? If so, please contact us at [wadmalawnews@gmail.com](mailto:wadmalawnews@gmail.com) or write to us at *Wadmalaw*, Box 3, Wadmalaw Island, SC 29487



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# CHICKENS AND EGGS ..... AND PEACOCKS

If you are interested in raising chickens, many people recommend a one stop shop place that can provide everything that you need – the Murray McMurray Company.

Murray McMurray has a catalogue, just like the ones for clothing or holiday gifts, but where you can order different breeds of chicks to get started, equipment and obtain information on raising chickens. Descriptions are provided about each breed available and describe whether they like to sit on its eggs, what color eggs they lay and other characteristics. Once your order for chicks is placed, the newborn chicks are loaded onto an airplane, offloaded onto a truck, and arrive at the local post office for delivery. There is no worry about the well-being of the chicks, because mother nature has provided all the nutrition they need for about 48 hours after hatching. This is a common way that people who raise chickens on Wadmalaw obtain their initial stock of chicks and enter the business of raising chickens.

Anne and Bill Rembold, who live on Bears Bluff Road, have been raising chickens for 9 years. Bill enlarged and remodeled their coop, once used for pigeons. He extended the wire enclosure into the ground about a foot and then underground beneath the coop to keep predators out. Most of their chicken brood is made up of breeds selected from the Murray McMurray Company catalog: Araucana, Americana, Buff Rock, Buff Orpington, Bantam, Black Star and Light Brahma. Anne gives names to some of her chickens, like Blackie (a Black Star), Kleenex and Baby. Others she cannot tell apart to name, because they are the same beautiful light caramel color. Some of the chickens no longer lay eggs, but Anne keeps the hens anyway.

Different breeds of chickens lay different colored eggs. The Araucana, for example, a breed originating in Chile, was bred for the blue or green color of its eggs. Others breeds lay brown or white eggs. The taste and quality of the eggs is not affected by the color of the shell, but some discerning egg consumers may disagree.



*A peacock struts his stuff*

In addition to chickens, the Rembolds have 4 peafowl living in and around their coop. Most people know what a peacock looks like, but only the male is called a peacock. The female is a peahen, and collectively, they are called peafowl. The peacock is the one with the colorful feathers. During mating season, he proudly shows off his feathers by spreading them widely, shaking and vibrating his body to attract the pea hens. When peacock feathers are open, they can span up to ten feet across. Peahens, like other female birds, have more muted colors.

The Rembolds didn't set out to have peafowl, but two of them came strolling down their driveway one day, one male and one female. Anne called several people on Wadmalaw to see if anyone would claim them. She even called across people living across Church Creek on John's Island, but no knew anything about them. Anne put the peafowl in the coop the first few nights after their arrival to protect them from predators. During the day, she let them out, in hopes they would head

back home. But they stayed, and soon enough, over the next three years, the female laid a few eggs. She would not sit on them to keep them warm, and without warmth, they wouldn't hatch. So, Anne put the eggs beneath her broody hens. (A broody, or brooding hen, sits on her eggs to hatch them.) Three have been born and two survived, both of which think that they have chicken mamas. And that is a responsibility. Unlike baby chicks, peafowl depend on their mothers



*Raising new chicks ensure continuous supply of eggs into the future.*

for warmth and to keep them dry and fed for 6 months. Anne researched how to feed peafowl, and learned to make a mush of the baby chick food. She feeds it to the mother chicken, and the young peafowl eats the mush left on the mother's beak. This way, Ann was able to keep two baby peafowl alive until they could fend for themselves. The bond between the chicken and the

peafowl persists even now. And now one male has a full complement of beautiful feathers.

Chicken farming for the Rembolds is an extension of their belief in self-sufficiency and growing as much of their own food as they can. They raise chickens for the eggs, have a vegetable garden, grow many kinds of fruit, and trap crabs in Church Creek behind their house. Sometimes they raise hogs. Believing in natural recycling, they feed the weeds pulled from their garden to the chickens and use chicken poop to fertilize their garden soil. Anne gets satisfaction and joy from tending the garden and having fresh eggs available, but says raising chickens (and peafowl) has been unexpected fun, too.

There are many references to chickens in our language:

Brooding (from a broody hen, who does not want to be disturbed while on the nest): someone who wants to be left alone and is grouchy if you intrude in their space.

To be a chicken or chicken-hearted/henpecked: chickens are at the bottom of the food chain and are subject to a strict pecking order. Each one knows where it stands in the coop and they are "hen-pecked" to keep them in line.

Pecking order: a dominance hierarchy in a group of social animals. Each bird pecks another lower in rank without fear of retaliation. They also submit to pecking by one with a higher rank.

Fox in a hen house: there is trouble brewing. Someone has been put in a position of power and they will use it to exploit others.

## Interesting egg facts:

- \* A hen begins laying eggs at about 6 months of age, and during the first two years can lay an egg a day. After that, production goes down and finally ends.
- \* A grocery store can keep eggs on the shelf for 30 days and they are still considered "fresh".
- \* If a hard-boiled egg is easy to peel, it is because the egg is older and air has had time to get under the shell. A fresh egg does not peel well.

# WADMALAW NEWS

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Do you have a family member or friend who throws trash on Wadmalaw roads?  
Please help us **KEEP WADMALAW BEAUTIFUL.**



## CELL PHONE SURVEY

**OVERALL, ARE YOU SATISFIED WITH  
YOUR CELL SERVICE ON THE ISLAND?**

Express your opinion by going on-line at the web link below. It will only take 10 seconds of your time.

**Take the survey on-line at:**

**<https://www.surveymonkey.com/r/wifall2017>**

There will be an update at the next Wadmalaw Island Planning Committee (WILPC) meeting on November 14th regarding possibility of installing a cell tower on Wadmalaw. Please join us.



The photo above from our article on Wadmalaw Farmers in the last issue was mis-identified. Pictured above are Michele and Kevin Richbourg who own Whitmarsh Farm. *Wadmalaw* regrets the error.

## Wadmalaw ONLINE

**Wadmalaw Isl. Land Planning Committee website:** [www.wilpc.org](http://www.wilpc.org)

**Community Center Facebook:**

Wadmalaw Island Community Center

**WILPC Email address:** [comments@wilpc.org](mailto:comments@wilpc.org)

**Wadmalaw News:** [wadmalawnews@gmail.com](mailto:wadmalawnews@gmail.com)