

The Harborwalk

The Unofficial Guide to Historical Georgetown, South Carolina

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South Carolina Shrimp - A Low Country Tradition

Shrimp are one of America's most valuable and probably the most popular seafood. In past years, shrimp boats homeported in Georgetown were a significant part of the local economy. Now, due to the influx of imported shrimp, high fuel prices and the advent of pond raised shrimp, it has become really tough for South Carolina shrimpers to make a living. Fortunately there are a few left who bring us really good locally caught fresh shrimp.

There are essentially two edible shrimp species native to South Carolina waters, brown shrimp and white shrimp. A third species, the pink shrimp is relatively scarce. Methods of harvest range from large commercial shrimp trawlers to cast nets and drop nets.

Shrimp spawn at sea and depend upon the tides to bring the offspring to our rivers and estuaries where they mature. A single female produces between 500,000 and 1,000,000 eggs and may spawn several times. Probably less than one or two percent of the eggs spawned will survive to be adult shrimp.

The timing of the spawning period seems to be set by water temperature. White shrimp typically spawn during May and early June with the baby shrimp moving into the estuaries about two weeks following



Part of the Georgetown Shrimp Fleet Moored by Independent Seafood

spawning. Brown shrimp spawn in October and November and are thought to remain in the ocean bottom sediments during the winter. As ocean temperatures rise in late February and March, the young apparently become active and ride tidal currents into the estuaries. The baby shrimp settle out in the shallow

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Upcoming Events

Golf Anyone? The United States Recreational Golf Club will be hosting it's South Carolina 2007 Season Showdown. The Regional Qualifiers are scheduled to begin September 2007, and the Final Event is scheduled for November 3rd 2007 with \$10,000 per flight cash prize awards potentially being offered. \$100 entry fee. Enrollment for this event ends August 10th, 2007. For full details please visit <http://www.usrgc.net>

September 8th: Concert on the lawn of the Kaminski House. *Island Close By*, steel drum band will perform at 6PM.

Buzz's Roost

Aug 4 & 25th - Wendel - , vocals and acoustic guitar
Aug 5 - Cotton Blues Band
Aug 11 -Live music to be announced
Aug 16 & 18 Danny Averel, Blues Caribbean
Aug 19 & 26 -Angie Capone, vocals and acoustic guitar
Aug 30 Bruce Tereo, country, rock, blues
Karaoke every Friday night.

The Revolve Restaurant and Patio

Jazz every Thursday night by Ray Turner .
Aug 4 - Bryan Bone, Acoustic guitar and classic rock
Aug 11 & 25 Open poetry reading in the patio garden

South Carolina's Third Oldest City

If you are a visitor, welcome to Georgetown.

Georgetown is the state's third oldest city behind Charleston and Beaufort. Situated on a peninsula, Georgetown is surrounded on three sides by water. On the east by Pee Dee, Black and Waccamaw Rivers, on the west by the Sampit River, and on the south by Winyah Bay formed by the convergence of these rivers. As a bustling pre-Revolutionary seaport, sailing ships docked here bringing manufactured goods from Europe and leaving with the trade products of the low country - indigo, rice, and cotton.

In 1729 Elisha Screven laid the plan for Georgetown and developed the city in a four-by-eight block grid. Referred to as the "Historic District", the original grid city is listed on the National Register of Historic Places and still bears the original street names, lot numbers, and many of the original homes. The historical district is bordered by Wood, Church, Meeting and Front Streets. Front Street is lined with quaint shops and restaurants, many with decks overlooking the harbor. The walking map on the opposite page shows the layout of the historical district and some helpful hints as to where important places are today.

You can take a leisurely stroll along the 12 foot wide, 1,500 foot Harborwalk, tour the antebellum homes. of which there are over 50 dating back to the 1700s, take a boat tour of the bay, or even a walking ghost tour through the city streets.

So enjoy your stay and please patronize our advertisers , as they make it happen.

New Happenings in Downtown Georgetown

Downtown Georgetown is a pretty dynamic place. Below are some of the new happenings in town to look out for.

Buzz's Roost is under new ownership. **Jim Huffman** of Huffman Helicopters in Myrtle Beach is the new owner of Buzz's. Jim will continue the same great atmosphere with essentially the same staff and entertainment schedule but says he plans to modify the menu somewhat. Jim has also taken over the old Create a Keepsake space on Front Street and will expand services there. See the new Buzz's Roost ad on page 5.

The Dogwood Cafe is being closed and will reopen in August as **La Rocca (The Rock)**.under the new ownership of **Paul Melone and Charles Lalomia** La Rocca will specialize in pastas, fresh fish and meats cooked in the Italian tradition. They also plan to keep some of the Low Country specials on the menu to make it a little "**Southern Italian**". Check out the **La Rocca** ad on page 9.

The **Fogel Mall** building will begin a complete renovation of both the exterior of the building and the interior condominiums in August. According to Carl Baughn the front of the building will have a more historical appearance with new awnings and stucco siding. The back of the building will have new siding and new balconies overlooking the harbor.



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A Taste of Georgetown

Below is a note on each restaurant in **The Harborwalk**. For the restaurants indicated with a (%) show this guide to your server and get 10% off your entree. Enjoy!

Brown Pelican Café (%), 716 Front Street: Lunch Monday through Sunday. Dinner Friday and Saturday. Owners **Leslie and Paul Robert** serve Carolina coastal cuisine with a little of Paul's hometown of Baton Rouge, Louisiana mixed in. The best fried oysters, Creole Gumbo, red beans and rice and hand pressed Blackened Blues Burgers to die for. No reservations required, take out available. Eat in or at sidewalk bistro tables.

Buzz's Roost, 715 Front Street: Lunch-Dinner Tuesday through Sunday. \$3 dollar Burgers, low country boils, wings and every kind of "dog" you can imagine. Eat inside, around the rustic open air bar or on the upstairs deck with a view of the harbor. Separate game room with pool table. Karaoke Friday nights. Live bands on Saturdays and Sundays. cuisine.

Goat Island Grill (GIG), 719 Front Street: Lunch-Dinner seven days a week. The GIG offers low country fare, like crab or shrimp bisque, BBQ sandwiches, grouper, flounder, shrimp and grits and goat cheese salads. Eat inside or on the deck overlooking the harbor.

La Rocca (The Rock) - 713 Front St., Previously the Dogwood Cafe is under new ownership and mangement of Paul Melone and Charlie Lalomia. It will re-open in August with a authentic Italian menu from the coastal region of Sicily. Eat in or dine on the deck overlooking the Harbor. See their new ad on page 9.

Revolve Restaurant (%)

926 - Front Street: Lunch-7 days. Dinner Thursday-Saturday. The best Black River crab cakes, soups, salads, pizza and pasta. Thursday is theme night with **Chef Dewaye Beaty** serving up specials from different countries along with live jazz. Eat in or on the torch lit patio. Reservations recommended, take out available. Transportation provided to boaters by calling 843 545 1600.



Rice Paddy Restaurant, 732 Front Street: Lunch-Dinner Monday through Saturday. The Rice Paddy offers elegant dining in one of Georgetown's most historical buildings. From seafood to steaks, the food is second to none. Great socializing at the bar after dinner. Reservations required.

River Room, 801 Front Street: Lunch - Dinner Monday through Saturday. Sumptuous seafood, steaks, chicken, pasta and lots of it. Chef specialties include Herb Crusted Grouper and McClellanville Crab Cakes. The River Room has the most extensive wine collection in the area. Enjoy views of the harbor and Harborwalk while dining inside in comfort. No Reservations

Sweeties, 707 Front St.: Although not a restaurant, Sweeties makes the best chocolate and pecan pralines in the low country. Not even the shops on Market Street in Charleston can match Georgetown's Sweeties.

Thomas Café, 703 Front Street: Breakfast and Lunch Monday through Saturday. "Where the Locals Meet" Owner chef **Ernest Brunson** prepares great home cooked meals with old-fashioned hospitality. Absolutely the best breakfast in town.

South Carolina Shrimp - From page 1

waters in the upper ends of salt marsh tidal creeks, and remain in this "nursery habitat" for about two or three months. During high tide, the juveniles move into the marsh grass to feed and escape predators. At low tide, when the water level is below the salt marsh grass, shrimp concentrate in creek beds. Ideal nursery habitat has brackish water that is about 25 to 40 percent sea water for white shrimp, and 35 to 65 percent sea water for brown shrimp. Shrimp usually begin moving into coastal rivers when they reach about 4 inches in length. As they become larger they move gradually toward the higher salinity waters of the ocean.

Most commercial shrimp are caught by trawlers using drag nets. Trawling is allowed only in the ocean, except for limited periods during fall when trawlers may work in the lower areas of Winyah and North Santee Bays. Most shrimpers work within three or four miles of the beach, further out the bottom gets too rocky.

The freshest shrimp you can buy comes from the last drag of the day. Of course it is kind of tough for the average consumer to know if the shrimp he is buying came from the last drag of the day. One way to know you are getting fresh shrimp is to buy head on shrimp. That is because within hours after being netted, the heads begin to separate from the bodies, whereas headed shrimp can last a week after being netted if properly stored. Try to select your shrimp from a vendor who has stored it on ice and not in water as the water absorption makes the shrimp swell and weigh more than it normally would. Always select shrimp that is the same color throughout. If you see any black or orange anywhere on the shrimp, the shrimp has been held too long. And finally if the shrimp smells like shrimp, don't buy it.

SHRIMP CREOLE RECIPE

Makes 4 to 6 servings

1/4 cup oil

1 quart stewed tomatoes with liquid

1 cup Rotel brand diced tomatoes and peppers with liquid

6 cloves of shaved or sliced garlic

1/4 cup sliced green onion

1/4 cup chopped parsley

4 cups cooked rice

Salt and pepper to taste

40 large peeled Shrimp

Step 1: In a medium size stock pot sauté garlic in oil until translucent. Add both types of tomatoes with liquid and bring to a boil. Reduce heat after boil. Season with salt and pepper and simmer for 20 minutes. (You are looking to reduce some liquid and produce richness in the sauce)

Step 2: Throw the shrimp in and cook for 3 to 5 minutes. Remove shrimp from sauce and set aside.

Step 4: Spoon out some sauce with the tomatoes over a plate of rice. Add 10 shrimp and top off with a small amount of rice and finally garnish with the green onions and parsley.

Step 4: Eat Up

*Recipe courtesy of Paul Robert,
Brown Pelican Cafe*

The Kaminski House Museum



Located in the heart of Georgetown's Historic district, the Kaminski House was built about 1769 and contains an outstanding collection of American and English antiques from the 18th and 19th centuries. Through marriage it passed to John Keith, Georgetown's first mayor. Julia and Harold Kaminski purchased the house in 1931. Upon Mrs. Kaminski's death in 1972, it was willed to the City of Georgetown for use as a museum.

Theodosia Burr Alston The Red Store Warehouse Cannon Street

On the last day of the year 1812 a beautiful young woman, Theodosia Burr Alston, stepped aboard the sailing ship *Patriot*. bound for New York. Theodosia was to visit her father Aaron Burr, once the Vice President of the United States, who was ill. Her husband, Joseph Alston, the governor of South Carolina and owner of The Oaks Plantation near Pawleys Island, reluctantly saw her off from the docks on Front Street.

Sadly Theodosia and the *Patriot* never arrived in New York. No one knows exactly what happened but some speculate that the ship was either sunk by the British, wrecked off the Outer Banks, destroyed by a hurricane or worst of all, taken by pirates and all made to walk the plank to their deaths.

Theodosia was never seen again: Not in the flesh and bone; but many have told of seeing a slender shadow walking from the warehouse at the end of Cannon Street, to the docks on dark, breezy nights in the dead of winter. Could it be Theodosia repeating her last walk in life? Many folks would answer yes!



Yes there are alligators in the river and this is a most important rule. Providing food for these wild animals not only makes them bolder and encourages them to seek out people, it also alters their natural diet in an unhealthy way.

Courtesy of
Ginger Haithcock - Tour Guide
Walking Shadows Ghost Tours

What Else To Do in Georgetown?

Once you have shopped in our shops, had lunch or dinner in our restaurants, toured our historical homes, museums and art galleries, you might be interested in some outdoor activity.

For those who are really into seeing the wildlife of the area, try a guided kayak tour with **Black River Outdoors Center**. They offer Historic Georgetown Harbor Tours at 6:00 p.m. Tuesday through Thursday as well as half day tours of the Black River. Tours include all necessary equipment, and first-timers will have no trouble paddling their stable river kayaks, with their safety talk and introductory lesson by trained guides. They require reservations so call 843-546-4840.

Swamp Fox Tours runs a jeep pulled tram that tours the Historical District. They tell stories about the different sights in town and provide a little “history, mystery and romance” about the area. Call 843-527-1112.

Ever thought about taking a ghost tour? **Walking Shadows Ghost Tours** offers tours of Georgetown



Owner of Black River Outdoors, Bill Unger and guide Ron Wofford during a moonlight kayak trip they led to Huntington Beach in June. Nearly 20 kayakers participated and it was great fun.

hauntings. They say that per capita Georgetown has the most hauntings of any other South Carolina city. Nearly all the antebellum homes, and there are over 50, has some ghost sighting. Contact Ginger Haitcock at 843- 833-1245

Like to sail? **Captain Dave Wallace** offers 4, 6 and 8 hour sailing excursions of Winyah Bay on his Beneteau 400 sailing yacht. Call Captain Dave at 843-902-6999. The **Jolly Rover Pirate Cruise** offers two hours of fun for the whole family.

Is it Real or a Decoy?

No, its a “Real Decoy”. The photo is of a blue ribbon winning Green-wing Teal Drake decoy carved by Georgetown’s Caines Boys. **Jerry and Roy Caines**, or the “Caines Boys”, as they are known locally, are the grandsons of Hucks Caines. Hucks was a renowned decoy carver, whose decoys have set world records at auctions all across the United States.

The Caines family have lived in the Georgetown area since 1736 when they settled on the plantation of Hobcaw Barony. Jerry and Roy grew up, as their father and grandfather before them, as commercial fishermen, working the rivers, bays, and the ocean around Georgetown. Two years ago they retired from fishing and started carving decoys for a living, carrying on the tradition of their famous grandfather. Since then they have already won multiple awards for their work, including a 1st, 2nd and 3rd place at the Core Sound Decoy Carvers Guild, held at Harkers Island, North Carolina.

The decoys are carved from Gum Tupelo, a choice of wood for carvers that is grown right here in South Carolina. Their carvings are not of working decoys, but rather of decoys for the fine art collector, who will display them on mantles and in showcases.



It is said that the carvings are so close to life-like that you expect to feel feathers when you touch them. This is clearly evident from the depiction of the photo above.

The Caines Boys are busy carving new decoys for the next Heritage Festival to be held here in Georgetown January 19-20, 2008. Their work is on display at the Georgetown Museum on the corner of Screven and Prince Street. You can also contact them to purchase or see their work at their home on West Virginia Road, by calling 843 546 7812

