Another Vision Comes True

Dosher Medical Wellness Center

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Myers points out BCC graduates play an integral role in maintaining the impeccable condition of our golf facilities.

In fact, no fewer than seven BCC graduates are currently members of our maintenance staff, including Dockery Steed, Players Club Superintendent; Phillip Adams, Members Club Assistant Superintendent; Rodney Crouse, Founders/Members Club Senior Assistant Superintendent; Chris Batson, Players Club Assistant Superintendent; Mac McGinnis, Reserve Club Assistant Superintendent; Michael Presson, Assistant Mechanic; and Savon Cox, Crew Member.

Longtime St. James residents might remember Myers from his days as Members Club assistant superintendent from 2006-2007. He joined the BCC faculty as instructor in 2007 and was just promoted to director of the Turfgrass Management Program this summer.

Over the years, he’s built a close working relationship with St. James Director of Agronomy Conrad Broussard.

“Broussard and his staff have been great friends and supporters of our program since even before I got here,” Myers said. “He has talked to our classes on numerous occasions, hosted field trips, offered on-the-job training and internship opportunities for current students, and hired several of our graduates.

"Without partners like Broussard and St. James Plantation, we could never have been successful," he said.

The BCC Turfgrass Management program was established in 1994, producing its first graduates two years later. Since then, it’s produced about 110 graduates, with 53 currently on staff at golf courses around the country, including Brunswick County, Myrtle Beach, and even Augusta National. Currently, 14 students are enrolled in the program, evenly split between first- and second-year students.

The St. James Plantation Property Owners Association will celebrate its 25th anniversary on Sunday, October 16 from noon to 5PM at Woodlands Park, POA President Jerry Iverson has announced.

The event will feature a free concert by our own Mike’s Garage Band and Party of Two, along with enough birthday cake to feed at least a thousand people, Iverson said.

Headlining the celebration is a special tribute to Homer Wright, the 92-year old St. James founder. Also on the program is Gary Tagtmeyer, who served as POA president from 1997 to 1999. He and his wife, Tootie have lived here longer than any other resident.

Residents are invited to bring their own picnic lunches or purchase food and beverages from three local food trucks, including Poor Piggy’s BBQ, Funky Fresh Food Truck, and La Bella Aires.

“We’ve been very fortunate to have had the same developer for all 25 years, a developer who has kept all the promises and commitments he made to the residents and owners,” Iverson said. “Very few communities have been so fortunate.”

Event organizers are planning for a crowd of up to a thousand residents, owners, and guests, Iverson said. Funding is provided by the POA and St. James Properties, the community’s developer.

The POA 25th Anniversary Planning Committee includes: Team Leader Lucy Williams, Judy Caruso, Jane Hitney, Brenda Downing, Valerie Clearfield, Beth Nilsen, Marilyn Lippard, Kathy Rezza, Holly Mayberry, Jane Leach and Alice Breitweg.

Special recognition will be paid to the five previous POA presidents who still live in St. James Plantation – Gary Tagtmeyer, Joe Kinzeer, Bill Bittenbender, Paul McGuire and Gordon Corlew – as well as all residents who’ve served on POA committees since its founding.

They Love to Tap Their Hearts Out

The St. James Tappers is one of the oldest resident-sponsored clubs in the community.

Tappers was founded by Linda Boretti shortly after she and her husband John moved to St. James 16 years ago this fall. A neighbor learned that Linda had owned a dance studio in northeastern Pennsylvania, and asked if she would help stage a dance number for an upcoming talent show called, “St. James on Parade.” Under Linda’s expert direction, 14 St. James women took the stage in February 2001 and tapped their way through a spirited rendition of Nothin Could Be Finer than to Be in Carolina in the Morning.

“They had so much fun they asked to keep the lessons going,” Linda said. “Several other women saw the show and asked if they could join in. Now it’s 15 years later and we’re still going strong.”

Barbara McMichael is the only original Tapper still dancing, but over the years she’s been joined at various times by anywhere from 75 to 100 other women. Today club membership numbers are about 50, who meet most Monday mornings at the Community Center for a little over an hour.

The group includes eight longtimers: Pat Tucker, Karen Anderson, Jackie Proudman, Ginny Campbell, Joan Esposito, Maryann Darzano, Ann Day, and Gerri Sorvag, in addition to McMichael.

Tappers have performed all over Brunswick County, Wilmington, and Myrtle Beach, and even took their show on the road to the State Senior Silver Games in Raleigh.

“It’s great exercise and a lot of fun,” Linda said. “They are a talented and energetic group of women who love to put on their tap shoes and tap their hearts out. I’m so proud to help them learn the art.”

To join the fun, please call Linda Boretti at (910) 253-1496 or email lboretti@ec.rr.com. Instruction is available for beginners, intermediate and advanced tappers.
Back in the late 1990s, Homer Wright, the founder of St. James Plantation invited Tom Siemers, CEO of Dosher Memorial Hospital, out to the community for a tour. As they drove around, Mr. Wright pointed out where various amenities would be placed, and how he expected the community to grow. Then he proposed that Siemers give some thought to putting a outpatient facility just outside the St. James gates.

His timing was just a little early. St. James had less than half the population of 4,000 people it has today, and the rest of the Highway 211 corridor was still largely undeveloped.

But on September 9, 2016, Mr. Wright’s vision was at last fulfilled with the opening of the Dosher Wellness Center just outside the Seaside gates of St. James Plantation.

“This facility has been long awaited and finally realized,” Mr. Wright said at the opening. “We’re so proud of everyone who made this day possible.”

The $8 million, 26,000-square-foot facility – the largest outpatient clinic in the Dosher family – will house a variety of medical and health care services, headlined by the family medicine practice of Drs. Kristos and Leigh Vaughan.

It’s also home to Cardiac Rehabilitation Services, which is relocating from Dosher Memorial Hospital in Southport; satellite physical therapy and occupational therapy services; satellite x-ray services; and coming soon, a cardiology physician practice.

Among the 250 people who attended the opening ceremonies was a sizable contingent of St. James residents, including Tatnall and Bonnie Hurtt.
It took nearly 20 years, but one more of Homer Wright’s long-range visions has become reality.

“St. James had everything we were looking for, and then some,” Duncan said.

“St. James is on the verge of its best sales in a decade.”

Through August, we’ve welcomed more than 250 new families to the community, with more than $51 million in total dollar volume, according to Dan Kingsbury, Vice President of Sales and Marketing.

“What’s more, St. James needs only 86 more sales this year to surpass the 350 sale mark last seen in the ultimate boom year of 2006, Kingsbury said.

“Our strongest months usually come in September through the first two weeks of November,” he said. “If we just match what we did last year, we’ll be looking at a record year for sales, no question about it.”

Equally important in attracting new residents is the more than $100 million in community amenities (all paid for) – the most extensive collection of amenities in North Carolina. These include 81 holes of golf, private beach club, full-service marina and boat storage facility, four clubhouses, two fitness centers and the new $3 million Signature Wellness Center opening this fall, along with 15 miles of walking and biking trails and 1,500 of protected wetlands.

Among the new owners are Scott and Linda Duncan. Their primary motivation was to escape the snow in New Hampshire, where they made their home for 34 years. But St. James stood out from the other Coastal Carolinas communities they visited. “We liked that it was a gated community, close to the beach and the IntraCoastal Waterway,” Scott said. “We were also impressed with the parks and the fitness centers and the walking/biking trails.

“The Dosher Wellness Center – constructed without public or hospital funds – is a joint venture between St. James Properties LLC and Summit Healthcare Group.

“Referrals from current residents have accounted for nearly 40 percent of the total. That’s an incredible demonstration of resident satisfaction, and we’re very appreciative of that support.”
Upcoming Events and News

Captain Charlie’s Kids Fishing Tournament
October 1, 2016
Southport City Pier, Waterfront Park, Southport
(910) 457-7945
Held annually on the same weekend as the King Mackerel Tournament, the Kids Fishing Tournament fills the Southport Pier with junior anglers (up to age 15) from 10 AM until 12 PM (registration begins at 9 AM) while the senior anglers are out at sea.

Stede Bonnet Regatta
October 29, 2016
Yacht Basin Provision Company, Southport
(910) 457-0654
Usually the largest collection of sailboats for a race in Southport. All skippers and crew are required to turn out in pirate costumes and act like pirates while the regatta is in progress. Spectators should arrive in the Provision Company area at about 12:30 PM for a good view of the start.

NC Festival by the Sea
October 29, 2016, 9AM-5PM
October 30, 2016, 9AM - 4PM
Holden Beach Pavilion, Holden Beach
Children can enjoy face painting, huge kites flying overhead, a costume contest, and children’s rides and amusements. Live musical entertainment, food and arts, & crafts vendors.

U.S. Open King Mackerel Tournament
September 29 - October 1, 2016
Southport Marina, Southport
The public is welcome to this event which is free for spectators. Food, beverages and entertainment will be available on Saturday. http://www.usopenkmt.com

Sea Notes Choral Society Holiday Concert
December 3-4, 2016, 3:00PM
BCC-Odell Williamson Auditorium
50 College Rd. NE, Bolivia
Sea Notes presents “It’s Almost Christmas.” Directed by Dianne Hoffman and accompanied by Suzi Linton, this free concert will have two showings of wonderful music, sung by the 150-member community chorus. http://sea-notes.com

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Classic Cars ‘n Rock ‘n Roll
October 29, 2016
Howe & 9th St., Southport
(910) 457-7927
This event is filled with fun for Classic Car ‘n Rock ‘n Roll enthusiasts along with events and prizes for Halloween participants, especially children. We will have treats (but no tricks) for children in costume from 5PM until 7PM. This will be a one-day Car Show with the participants judging the vehicles for numerous awards, including top 40 plaques plus awards for Best in Class.

Christmas by the Sea Parade
December 3, 2016, 2:00PM
4601 E. Oak Island Drive, Oak Island
(910) 457-6964

Christmas Movie on the Coast
December 8, 2016, 5:00PM-8PM
Fort Johnston Garrison Lawn, Southport
(910) 253-2031
Christmas Movie: “Polar Express.” Bring a blanket or chair and snacks. Hot chocolate will be served while supply lasts.

2016 SOUTHPORT WINTER CRAFT FESTIVAL
December 10, 2016, 9:00AM – 4:00PM
Fort Johnston Garrison Lawn, Southport
Shop over 75 vendors for hand-crafted jewelry, home goods, and fresh baked goods. Live music is guaranteed to get you in the holiday spirit. Fun for all ages! Spend the day exploring our local restaurants and shops.
A Double Bolt of Magic

You never can predict when magic might strike. Just ask Walter and Patty Jones. It’s happened to them twice in the last five years.

The first was when they decided to get married to each other after 40 years apart. They’d gone to high school together, but had seen each other infrequently since. They reconnected a few years ago, started going out, and just celebrated their first wedding anniversary.

The second time came this spring when they visited St. James Plantation. “We’d never heard of it before, we didn’t know a soul here and we had no intention of purchasing on our first visit, if at all,” Walter said.

“Howie Molloy, our buyer’s agent, made the whole experience fun,” he said. “After two days, we made on offer on a home overlooking the 17th green of the Reserve Course, and three months later, here we are, unpacking boxes and starting our lives together.”

What made them change their minds? “An abundance of golf,” Walter said. “We both gave up the game years ago for work. Now it’s our primary focus. Our first round down here was on the Players Club and we were immediately impressed. All the courses are in such great condition, and such fun to play.”

Walter and Patty also expect to take advantage of the other amenities at St. James. “We’re committed to staying healthy and fit,” Patty said. “You’ll see us working out at the athletic clubs, cycling on the beautiful trails through the community, and hanging out at the Beach Club and on the beach.”

Walter and Patty both retired last year – Walter after 36 years of practicing law and Patty as a marketing consultant for commercial construction companies across the South.

“People here are so friendly and there’s so much to get involved in,” Patty said. “We definitely made the right choice.”

Low Country Hotpot

Recipe by: Chef Matthew Baxley • Head Chef - Tommy Thompson’s

Prep and cooking time: 30-40 minutes
Serves: 2 people

Ingredients

- 4 Scallops (size 16/20 count)
- 4 Shrimp (size 21/25 count)
- 4oz. of Any Fresh Fish
- 6 Fresh Littleneck Clams
- 4oz. Lobster Stock
- 1 12oz. Can of Chopped Tomatoes
- 2 Quartered Red Bourbon Potatoes (blanched)
- 2 Pieces of Baguette cut on a bias
- 1 Cup of White Wine
- 1 Tablespoon Minced Garlic
- 1 Tablespoon Minced Shallots
- 1 Tablespoon Fresh Chopped Basil
- 1 Tablespoon Chopped Parsley
- 2 Tablespoons Butter
- Salt and Pepper

Directions

1. Heat a medium sauté pan on stove. Add 1 Tbsp. butter, 1 Tbsp. minced garlic, 1 Tbsp. shallots, 1 Tbsp. of the chopped basil and parsley then render.

2. When rendered, add your piece of fresh fish, shrimp and scallops. Sauté until seafood is about halfway cooked.

3. Add 1 cup of white wine to deglaze, then add your fresh clams, blanched potatoes, 1 can of chopped tomatoes, lobster stock, pinch of salt and pepper and remaining 1 Tbsp. of butter.

4. Bring to a boil and cover until clams open and liquid is reduced to ¼ by volume.

5. When all clams are open and liquid is reduced, remove from heat and pour into a large serving bowl. Toast the baguettes and place them on top.

Sprinkle with parsley and enjoy.
If you know a friend, family member, or business associates who might be interested in learning more about St. James Plantation, please take a moment to visit www.ShareStJames.com and provide us with their names and contact information. We will then reward you with a $100 St. James Club Gift Card for every new referral who tours with us. And each referral tour also puts you in the running for a monthly drawing for FREE POA DUES FOR A YEAR!

We'll invite them to enjoy a special Discovery Package, featuring three days/two nights accommodations, a round of golf for two or two - $25 dinner gift cards, and an exclusive tour of St. James, all for just $249 per couple, subject to availability. Ask about special weekday rates.

www.StJamesPlantation.com
(800) 245-3871

Community Info:
St. James Plantation is a 6,000-acre private gated community located on Highway 211, four miles west of historic Southport. It has a wide selection of real estate options, including homesites, custom homes, condominiums and townhomes, with prices from the mid-$200s to $1 million. Founded 1991, Incorporated 1999.