

LAKE SIDE

Fall-Winter 2024

From Wall Street to bagels

**Lexington baker says the night
shift has served him well**

Also inside:
5 comfort food staples to try
as the weather gets cold in
Lexington County

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Coffee Shelf

The perfect spot for a
pick-me-up in Chapin

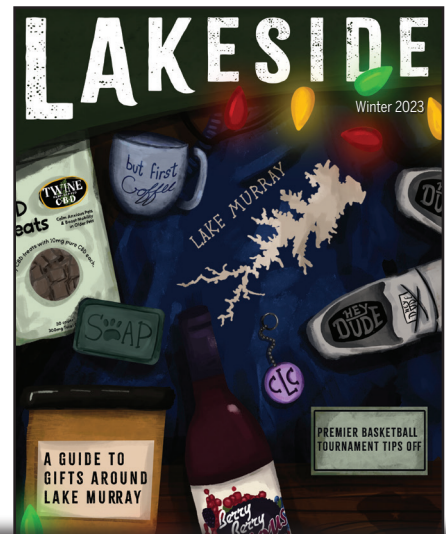
THE GOOD LIFE IN LEXINGTON, NEWBERRY AND SALUDA

about lakeside

Lakeside is a quarterly magazine distributed throughout Lexington County and around Lake Murray. It's sent to all Lexington County Chronicle subscribers. To have your business included in the next edition of Lakeside, contact advertising@lexingtonchronicle.com.

We hope this magazine helps you in celebrating and enjoying the Lake Murray area this spring.

Thank you!
for engaging in our community.



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Stay here, play here

Lexington County events for September - December



Clinton Sease Farm Corn Maze & Pumpkin Patch

Clinton Sease Farm Corn Maze & Pumpkin Patch (382 Olde Farm Rd. Lexington) is open to the public through Nov. 3.

Mazes, playground activities, unlimited wagon rides, obstacle courses and a pumpkin patch are offered as well as food and drinks. Corn maze hours are Fridays from 6 p.m. to 10 p.m., Saturdays from 10 a.m. to 10 p.m. and Sundays from 2 p.m. to 7 p.m.

Pumpkin patch hours are Fridays from 6 p.m. to 8 p.m., Saturdays from 10 a.m. to 8 p.m. and Sundays from 2 p.m. to 7 p.m. General admission for the corn maze and playground is \$18 at the door and \$16 online for individuals three and up. Children ages two and under are free. Pumpkin patch admission is \$3 for ages three and up and ages two and under are free.

Cotton Hill Farms

The Cotton Hill Farms (2575 Lowrys Hwy., Chester) offers public farm tours, corn mazes, hayrides through the farm and barnyard animals beginning each Saturday during the month of October. On Oct. 12, the annual farm fair will be held full of good music, food and activities such as pumpkin games, cotton maze, pumpkin carving and more.



Wild Lights at Riverbanks Zoo & Garden

The Riverbanks Zoo & Garden (500 Wildlife Parkway, Columbia) will be open on select dates from mid-November through mid-January. Open from 5 p.m. to 9 p.m., guests can stroll through the zoo and view handcrafted lanterns inspired by nature. Additionally, activities such as fun photo ops and visits with Santa will be included through Dec. 23. Tickets may vary in price from \$20-25 for adults and \$15-\$20 for children.



Bush-N-Vine Farm

The Bush-N-Vine Farm (1650 Filbert Hwy., York) invites guests to come pick their own pumpkins, take a walk on the hiking trail and enjoy a hayride and a corn maze. The farm is open Mondays through Fridays from 8 a.m. to 6 p.m. and on Saturdays from 8 a.m. to 5 p.m.



Sara's Farm Adventure

Sara's Farm Adventure (100 Greenhouse Rd., Trenton) is open to the public until Nov. 2. The pumpkin fest includes exploring their pumpkin patch, flower fields, corn maze and enjoying some treats! The Jack O' Lantern Lane allows





TWO

worlds collide:

Lexington dining
and local art



Words by Catharine Barone

Photos by Lisa Anderson

Want the fresh taste of a delicious meal at a locally owned restaurant while admiring the talent of local artists? Look no further than Café Strudel. Two worlds collide as customers enter the cozy atmosphere of the two Lexington County Café Strudel locations to munch and see local artists' work displayed.

Originating in a 600-square-foot space that allowed just enough room for 10 tables, Café Strudel opened its doors in October 1997 in the heart of West Columbia. Owners Kyle and Marila Turbyfill had no clue their humble business beginnings would lead to huge success. The breakfast, brunch and lunch dining options quickly became a community favorite, which required the business to expand into bigger restaurant spaces.

Café Strudel presently has two locations within the towns of Lexington and West Columbia of Lexington County. Both restaurants include a fully serviced kitchen, a bar, as well as inside and outside seating options. The West Columbia location also offers private dining, where guests can book the outdoor patio space or back dining room for a private event in advance.

Aside from its unique menu and popularity among Lexington County locals, Café Strudel has an opportunity for local artists to feature and sell artwork in its restaurants. The restaurant invites local artists to submit their work to management, and their work will be reviewed for the opportunity to be displayed. If approved, Café Strudel will display the artwork throughout the restaurant and include a brief write-up about the artist.

Featured among the different artists and their unique styles of expression is Patty Shannon's

artwork. Kathyne Olivo, Café Strudel employee and Shannon's daughter-in-law, is proud to work for an establishment that sells her mother-in-law's work.

"Patty and the management have worked together before in business networking, and she is so grateful to have the opportunity to display and sell her pieces in the Café Strudel restaurants," Kathyne said. Café Strudel also displays work from artist, Phipps, who doubles as a tattoo artist at Vision Quest Body Art and Gallery. His work is unique among the rest of the featured artists, as he specializes in the smallest details that bring his work to life in his black and white sketches. The restaurant encourages artists to change out their work every couple of months to bring fresh life and creativity into the space.

Being unique in the way that Café Strudel decorates its locations, the owners are proud to continue in that vein, supporting local artists.

"Being locally owned and operated, we are proud to source our artwork locally as well," employee Meghan Wood said. "Our chefs, servers and management put their heart and soul into this restaurant. So, for us to include local artists into our business, it creates a great comradery for us all as we work together to share the many benefits of being locally owned and operated."

Kathyne also shared how the artwork helps the business. "We help our local artists with exposure and the opportunity to sell their pieces, but they also help us by adding a unique and creative flair to the restaurant."

Café Strudel encourages customers and the community to keep their business local, and to come enjoy a cozy dining experience while admiring local masterpieces.





COMFORT

FOOD STAPLES

serving up home goodness around

Lexington County

By Vincent Harris

You'll see plenty of what Lexington's food scene has to offer in this edition of Lakeside, from the unusual to the traditional to the just plain unexpected.

But let's talk about comfort food for a moment. Good old-fashioned Southern comfort food. When I was a kid, my dad seemed to know every good meat-and-three or diner around town, where the crowd was familiar and the food felt like it was made by and for family.

With that in mind, we thought we'd shine a spotlight on some of Lexington County's best-loved, low-key gems, the places where gravy, pork chops and a good side of mac and cheese can cure what ails you.



LIZARD'S THICKET

621 W Main St. Lexington

If we started the list with anything other than the Lizard's Thicket, we might have had a riot on our hands. For an average entrée price between \$10 and \$20, you can get a classic chicken fried steak, hearty beef stew or Southern fried catfish. And the regulars will tell you that the chicken and waffles are better than Grandma's. Remember the Lizard's Thicket motto: "Country cookin' keeps you good lookin'!"

CREEKSIDE RESTAURANT

711 E. Main St. Lexington

In the mood for a big Southern breakfast? Creekside Restaurant can whip up eggs virtually any way you want them, and that includes a great selection of omelets. Or you can dive into their popular Creekside Sampler dish: two eggs, a half of country ham and one sausage, served with grits or hashbrowns or skillet apples. And that's all for under \$10.



CRIBB'S SANDWICH & SWEET SHOP

108 S. Church St. Lexington

If you have that big breakfast at Creekside Restaurant, it's probably going to take you a bit to get hungry for lunch, but when you do, Cribb's Sandwich Shop is open Tuesdays through Saturdays. This is a great place for the basics. Folks rave about the roast beef sandwich and the chicken salad, and some will even tell you Cribb's has the best egg salad anywhere. And that's all before you get to the mouth-watering desserts, with prices topping out at around \$12.





4 THE ROOT CELLAR

420 Columbia Ave. Lexington

Let's start with the starters. Before the main course, you can get a basket of fried okra, some fried green tomatoes or even that ultimate Southern delicacy, fried chicken livers. Once the appetizers are out of the way, the Pimento Burger (a 10-ounce ground chuck made with house-made pimento cheese) and the Buttermilk Fried Chicken (marinated chicken breast with fried yellow grits and white gravy) await. And the sides are as down-home as they come: sweet potato casserole, collards, mac-and-cheese, fried okra and more. The prices are a bit higher, but you can still get a fantastic meal for under \$20 a person.

5 DIABLO'S SOUTHWEST GRILL OF LEXINGTON

5541 Sunset Blvd. Suite C Lexington

If you're looking for a different type of comfort food that won't break the bank, Diablo's Southwest Grill of Lexington is always a fine option. The menu isn't complicated; You can get a burrito, three tacos, a quesadilla or some nachos with a protein of your choice, and the most you'll spend is \$8.95. The Ghost Pepper Chicken Bowl and the Steak Burrito are both highly recommended by Diablo's customers, though the burrito might be a two-person job.

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boat ramps and marinas

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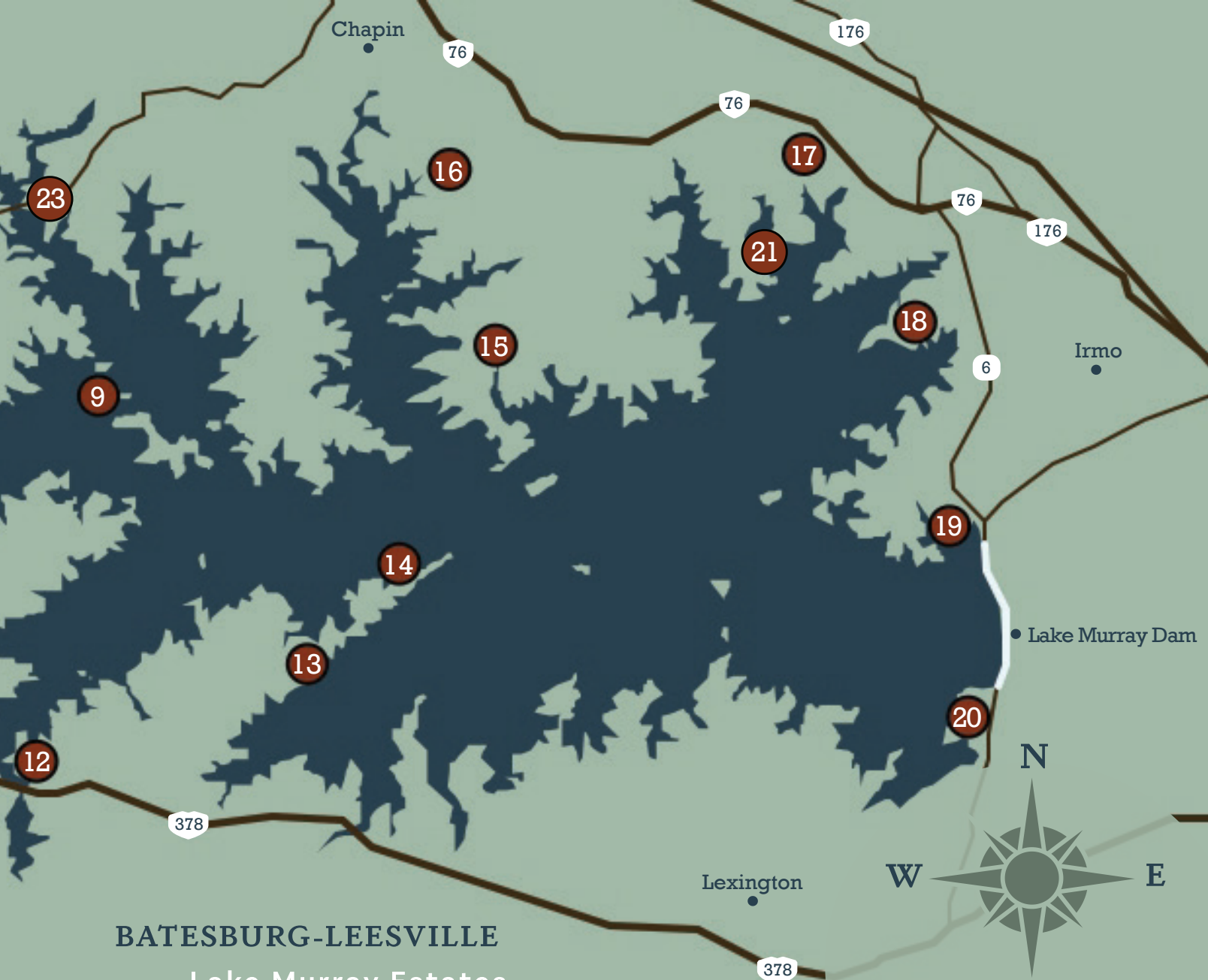
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221 State Route 391
- 8** Buffalo Creek Marina
849 Marina Way
- 9** Billy Dreher Island Ramp
224 Sassafras Lane
- 10** Crayne's Landing
26 Crayne's Loop

LEESVILLE

- 4** Big Mans Marina
125 Big Mans Road
- 5** River Bend Boat Ramp
734 Riverbend Point
- 6** Lake Murray Shores Boat Ramp
1 Robbins Street
- 7** Acapulco USA
960 Rock North Creek Road
- 11** Hollow Creek Marina
3340 Hwy 378
- 12** Southshore Marina
3072 Hwy 378
- 22** Lake Murray Resort and Marina
101 Sandalwood Road



BATESBURG-LEESVILLE

- 3** Lake Murray Estates Boat Ramp
394 Ruby Riser Road

CHAPIN

- 15** Hilton Recreation Area
Cove Launch Court
- 16** Eptings Landing
433 Eptings Camp Road
- 21** Lighthouse Marina
1925 Johnson Marina Rd
- 23** Fat Frogs Marina
1701 Dreher Island Road

IRMO

- 17** Shealy's Landing
320 Shadowood Drive

COLUMBIA

- 18** Rocky Point Boat Ramp
411 Rocky Point Drive
- 19** Lake Murray Dam Ramp
6 SC-6

GILBERT

- 14** Larry Koon Landing
1523 Shull Avenue
- 13** Public Boat Ramp
1523 Shull Avenue

LEXINGTON

- 20** Jake's Landing
220 Jakes Landing Road

GUESS WHAT?

Chickenbutt Donuts provides Chapin with handcrafted treats



Words by Words by Kelly Weber
Photos by Chickenbutt Donuts

Prior to becoming the proud owners of Chickenbutt Donuts, Sue and Tre Dabney had a combination of 30 years of experience in the service industry. They'd been working at Amazon for five years, and Sue said it was time for a change.

After contemplating opening either a donut shop or an ice cream parlor, they ultimately decided on donuts because Chapin didn't have one yet.

"We bought a donut machine off eBay with our tax return money and practiced for a year in our garage and had endless brainstorming sessions during that year," Sue said. "One day in June of 2018, we were driving by the location we are in now and saw the 'For Lease' sign and Tre said, 'Let's do it.' So we did it."

After receiving sound advice and support from their supplier, Dawn Foods, and lots of practice, they opened their own business in November of that year. And the Dabneys have been making customers smile with the taste of their donuts ever since. Their continuous support of the community has also remained steadfast.

Over 2,000 pounds of donuts per year are donated to We Care Center weekly in Chapin by Chickenbutt Donuts. Additionally, they provide support to Lexington-Richland School District Five as well as other businesses and organizations such as Bart's Coffee and the Chapin Woman's Club.

"We love our Chapin, White Rock, Ballentine, Irmo and Lexington community. It's evident that locals support locals here," she said.

Whether it's Chickenbutt Donuts' best-selling maple bacon or the seasonal pecan pie, there is a donut for everyone's taste buds. The Dabneys take pride in the fact that their products are handcrafted, and

also how quickly and efficiently orders go out for customers. A donut can be as simple or elaborate as someone wants.

"My favorite is just a cinnamon sugar donut fresh out of the fryer, but we've had kids come in and order a donut with chocolate icing, mini M&Ms, Reese's crumbles, Oreo crumbles, sour gummy worms and caramel drizzle on one donut," Sue Dabney said. "We just tell them to remember there is only so much room on a donut, but we'll make it happen! That's the beauty of it all, it can just be glazes and powders or super crazy, the customer decides. We also have a menu of pre-imagined donuts and box deals if they don't want to create their own, which makes it super easy and super fast."

The Chickenbutt Donuts menu contains fan favorites, but it also continuously changes with new, exciting flavors. They fry fresh vanilla cake donuts daily and offer seasonal flavors like apple cider, pumpkin spice and gingerbread.

"Our cake donuts are fluffy, and have a light crisp on the outside. We have so many people say it's the best donut they've ever had," she said.

Options such as apple fritters and pershings are also available while supplies last.

"Our apple fritters have become a year-round hit, while the pershings, which is a yeast-raised donut with a light, cinnamon swirl, is quickly becoming a top seller," Sue Dabney said.

The popularity of Chickenbutt Donuts expands far past Chapin's boundaries, too. It has become a staple snack stop for those traveling

through the area, in addition to their loyal, local customers. The shop offers more than tasty products. It's the friendly faces and fun ambiance that attracts attention from the community and makes them want to keep coming back.

Tre Dabney's sense of humor and hilarious posts on their social media page brings in a huge fan following. In particular, his post about the celebrity neighborhood cat, Oreo, was featured in an article on www.thedodo.com that went viral and was then discussed on The Drew Barrymore Show.

"Tre loves to make people laugh, which is why we have such a great following on Facebook. So if you need a laugh every once in a while, follow our Facebook," Sue Dabney said. "Using some humor to brighten someone's day has been a great joy."

It was this quirky sense of humor that helped them initially choose such a unique name for their business.

"One day, our kids came in and said, 'Dad, Dad, Dad! Guess what?' Tre said, 'What?' The boys said, 'Chickenbutt!' and ran out of the room laughing like it was the funniest thing they ever heard. Tre thought, 'Hmmm, Chickenbutt and Donuts, it rhymes. It's funny.' He then drew the logo and the rest is history," Sue Dabney said.

Further information about Chickenbutt Donuts, which is located at 2130B Dutch Fork Road in Chapin, can be found at chickenbuttdonuts.com and their number is 803-862-0048.

Visit Chickenbutt Donuts

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Words by Kelly Weber

Photos by Lisa Anderson

Anne Shon, owner of The Coffee Shelf in Chapin, prides herself on providing a high-quality experience for all her customers. Established in March of 2023, the shop offers a wide variety of caffeinated and non-caffeinated drinks as well as delicious pastries in a welcoming, cultural atmosphere. In particular, their specialty drinks such as the Charlie Brown, Yertle the Turtle, Little Prince and Winnie the Pooh are among their best-selling products.

"The literary character drinks feature flavors and smells that evoke childhood memories and a sense of nostalgia," Shon said.

The Coffee Shelf, a family-friendly atmosphere, offers items such as board games, coloring books and more for all ages to enjoy. There's even a shout-out wall filled



with encouraging words and inspiration.

According to Shon, The Coffee Shelf is “a vibrant and welcoming space where the community can relax, connect and enjoy the best of coffee, books, arts and cultures. Come and share in the joy of great conversations, inspiring stories and the simple pleasures of life!”

In addition to its enticing menu, there is a large selection of new and used books for purchase. Patrons are encouraged to leave a book or take a book in another section of the shop, too.

Born in Seoul, South Korea, Shon has lived the majority of her life abroad. At the age of seven, she moved to France and then Philadelphia in 2008. In 2016, she settled in Columbia, South Carolina. When describing her background, she said, “Despite experiencing diverse cultures and working in various professional fields such as education, business and music, my ultimate passion for baking, cooking and the arts has remained constant and irreplaceable.”

She believes The Coffee Shelf is her way of sharing this passion and love for the community. She aims to provide an enriching space where everyone can enjoy coffee, pastries and share their stories.

Shon’s support for the arts is also a focus throughout the shop. Local authors are promoted through monthly book signings and their novels are on display and available for purchase.

Moreover, Chapin artists’ works are featured as decor for viewing and purchasing. Each quarter, two new artists display their pieces for all to appreciate. Additionally, Shon is the organizer for the upcoming Chapin Fall Art Festival which will take place Oct. 5 from 9 a.m. to 4 p.m. at the Chapin Town Hall. The Crooked Creek Art League, as well as many other vendors, will showcase their arts, crafts, food and activities. It is a free event and open to all ages.

It is clear that Shon believes strongly in supporting the community and promoting a positive environment. More details about The Coffee Shelf can be found at www.thecoffeeshell.com and it is located at 130 Amicks Ferry Rd. A-2 in Chapin, S.C.



LOCAL FOOD, INCREDIBLE SERVICE AND *a happy marriage*

FOOD IS COMMUNITY. MEET A LEXINGTON COUNTY COUPLE WHO KEEPS THEIR MARRIAGE FULL OF LOVE AND QUALITY TIME AFTER YEARS OF EATING AT LIZARDS THICKET TOGETHER.



By Catharine Barone

If you happen to walk into Lizard's Thicket on West Main Street in Lexington, S.C. on any given morning, chances are you'll find Eli and Phyllis Huffman enjoying breakfast.

They can be found sipping hot coffee and coke while sitting at table 51 towards the back of the restaurant. Typically, the wait staff will see their red pickup truck pull into the parking lot and will go ahead and put in their breakfast order. Shortly after Eli and Phyllis are seated at their table, they are greeted with their usual order: a cheese omelet with a side of bacon and an egg over easy with grits. Why such special service for the pair? That's just how the Lexington Lizard's Thicket location treats these customers who have become family.



Eli and Phyllis met while they attended separate high schools in 1959 and took separate paths after graduation. Just as true love does, the pair found their way back to one another.

The two reconnected, rekindled their love and got married in 2006. Since then, the Huffmans have been making memories together while traveling. They have adventured on many different cruises to various locations and enjoy taking in different sights together. "I love being anywhere with her," Eli said. "She is my main thing."

If not adventuring around the world on cruise ships, the couple can be found in their flower garden or being involved in their church.

Despite their action-packed filled days, they always start each and every morning over breakfast at Lexington's Lizard's Thicket. The Huffmans have been loyal customers to Lizard's Thicket since the original restaurant opened on Broad River Road in Columbia almost 45 years ago. When the restaurant first opened, Eli would personally have breakfast with the owner, Bob Williams.

Phyllis laughed, "I had always told myself that if Mr. Williams ever opened a Lizard's Thicket in Lexington, that SCE&G could come get my stove since I would no longer need it!" While legend has it that Phyllis still has a stove in their home to this day, the pair enjoy sharing breakfast daily at Lizard's Thicket and occasionally will come back for dinner.

While the food is great and makes a convenient dining spot for them, that is not the main draw that keeps them coming back as regular customers.


"The staff here are extraordinary," Phyllis said. "They really look out for us and even have gone as far to surprise us with birthday cakes for our birthdays."

Assistant manager Kristen claims the couple as family. "All of the staff just adores them, they have been customers for years and we care for them greatly," she said.

The kindness and love shown to the pair are also spread to other customers. Phyllis recalls seeing the staff surprise a recent widow with a beautiful floral arrangement on the date of what would have been their wedding anniversary. "Even though I did not know the woman personally, I was touched at the staff's kindness to her," she said. "It just says a lot about the kind of people who work here."

Convenience, variety and family-style hospitality are what keep Eli and Phyllis coming back every single morning. They are so grateful to be customers who have become family to the Lizard's Thicket establishment. Eli contributes their breakfast dates as a helpful hint to their happy marriage. "I make the bed in the morning, then take her to breakfast at Lizard's Thicket...that's how I make her happy."





**“THEY PUT ME
RIGHT IN FRONT
OF THE OVEN, AND
THAT WAS IT.”**



‘FROM WALL STREET TO BAGELS.’

Lexington baker says the overnight shift has served him well

Words by Bryn Eddy

Photos by Kailee Kokes

More than four decades ago, Jeff Dorf was getting used to Wall Street life. Wanting to make his father proud, the Brooklyn native wore suits and ties at the Florida-New York Stock Exchange.

“It’s a funny story,” he said, recalling a mid-Manhattan morning in 1980-something when he instead accompanied his friend to a bagel shop stretched thin. Someone had called in sick.

“They put me right in front of the oven, and that was it.”

Multiple nights a week, O’Hara’s Bakery Café of Lexington has disco music playing inside. The empty booths and chairs, bar seats and high-top tables locals filled from 7 a.m. to 2 p.m. reflect a tidbit of light from the kitchen where the music is.

And that’s where Jeff works. Roll, roll, rolling, he says. Overnight.

He’s a chatty guy, NYC still shaping his vowels and consonants, neck and back not so good anymore, but his hands are still dough savants, always knowing just how much flour or yeast is needed.

And he’s kinda nocturnal, a trait bakers know well. When you’re sleeping, he’s dusting the strudel you’ll eat in the morning with powdered

sugar. He's baking his way through dozens of eggs, proofing bagels, making your breakfast.

"From Wall Street to bagels," he said. "I was trying to be like my dad. Tie and suit and all that, but I enjoyed the baking."

Whether his life works around the night shift or the night shift works around his life, Jeff doesn't know, but says the schedule has benefited him in different ways across four decades.

It was on a Greyhound bus in Amarillo, Texas, where roughly four decades ago, a woman sat next to him. She was his soon-to-be wife who already had six kids and came from a Southern background with skin different from his.

"I was a 25-year-old white kid. ... later, her kids are looking at me wondering how she could possibly," he said, his voice trailing off into bagel flour.

That flour has more protein in it, allowing it to be stretched and pulled without tearing, he noted.

"Now I'm a young great-grandfather. Fourteen grandkids and 13 great-grandkids."

It was the night shift that allowed him to be home with his late wife during the day when she needed his care in her final years.

And in more recent years, it helped him avoid the Las Vegas sun while living there with his now girlfriend.

Now, here in Lexington, it's just what Jeff's used to after 40-something years of roll, roll, rolling.

"I do get tired a lot now more than I used to. [My girlfriend] likes to go out and do things during the day, and I feel bad, you know, that I get too tired for it," he said. "That's the only aspect that's not as good as it used to be, but having her makes up for it."

She loves Jeff's Hawaiian bread. "It's an egg bread with a little more sweetness to it," he said.

He hasn't worked at O'Hara's for long, though. It was only a few months ago when Jeff walked into O'Hara's having recently moved to Lexington from Las Vegas for his girlfriend's family.

Well-equipped with years of making bagels coast to coast, Jeff asked for a job and said he's thankful O'Hara's put a lot of faith in him so quickly.



To Jeff, Lexington is a small town, and it's the bagels that have given him that impression.

"In New York, we were making 800 dozen a night," he said. "And in Las Vegas, it was about the same, so here, I've had to adjust my quantities a bit."

The quantities, not only of bagels, but of strudels, turnovers and more, are the fruits of overnight labor essential to a good bakery. And that labor is fulfilling to Jeff. He can't draw a stick figure, he said, but he can make a beautiful pastry that satisfies O'Hara's customers' eyes and appetites.

Flour dusts Jeff's USC Gamecocks shirt during his night shift on East Main Street, a stark contrast from the suit and tie he wore on Wall Street all those years ago, amid avenues of bagel shops he'd soon find his life's work in, his late wife's favorite breakfast items in, his nocturnal nature in, his girlfriend's preferred Hawaiian bread in.





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