

Good Tidings – February 21

In February's hush, the world holds still, a quiet pause upon the Winter's chill. Beneath the slumbering earth, awaits the whisper of the season's rebirth.

The hibernating buds in patient repose, dreaming of the warmth that late February bestows. A silver stream through the frosty air, as winter's grasp begins to gently wear. The moon, a pearl in the indigo night, casts shadows on the world, soft and light. A tranquil beauty, a fleeting grace, in nature's heart February finds its place.

-by Wind Moon

LBTS News & Updates

-In anticipation of spring springing, you'll see more landscaping activities in the LBTS common areas including pre-emergent spray and bed refurbishments in the form of annual flowers and pine straw/mulch.

-If you are currently feeding Feral Cats on LBTS property or would like to learn more about the Volunteer Feeding Program, please submit your name & contact information to LBTSFeralFeed@gmail.com.

-Trouble accessing your portal account? If you are an existing user, please click "Reset Password" rather than submit a new account request. That will ensure you receive an immediate opportunity to reset the password rather than await an account review.

-If you have a question regarding Litchfield-By-The-Sea Community Association, please reach out to us directly. Information shared by friends and neighbors may not be accurate and can cause confusion. Info@LitchfieldByTheSea.com. Regular business hours are Monday through Friday 9am-12pm & 2pm-5pm.

Please note the office closes daily from 12-2pm for lunch and property inspections.

Save the Date!

-The Litchfield-By-The-Sea Community Association Annual Meeting will be held on Wednesday, June 11, 2025, at 1:00PM. More details to follow! The meeting is held to share important news and information about the community and also to elect directors. The Call for Candidates will be sent very soon as we have 2 terms expiring this year.

The Week Ahead

02/25/2025 Music Bingo

Activity Night at the Beach Club (4pm-7pm: 790 Retreat Beach Circle, Pawleys Island, SC *Free

02/26/2025 Tai-Chi

10:00AM at Beach Club, 790 Retreat Beach Circle, Pawleys Island, SC *Free

02/27/2025 Yoga

9:30AM at Beach Club, 790 Retreat Beach Circle, Pawleys Island, SC *Free

Around Town

Taste of the Marshwalk

It's the perfect time of the year for the great flavors at The 11th Annual Taste of the MarshWalk on February 22nd & 23rd, from 11AM to 4 PM. Sample the Chef's favorite dishes from each of the eight Award-Winning Restaurants. Local Artisans, Crafters, Live Music, and Kids' Activities will line the MarshWalk for a fun-filled weekend in the Inlet.

Small Dish Tastings will include the areas Freshest Local Seafood as well as Non-Seafood Items for the Land Lovers, available at \$5-\$8 per sample.

The MarshWalk Group is a collaboration of eight Restaurants along the MarshWalk: Bovine's, Wahoo's, Drunken Jack's, Creek Ratz, Dead Dog Saloon, The Claw House, The Wicked Tuna, and Sloppy Jose's Cantina and Seafood Grille.

There is no fee to attend this event as the view, the music, and the fun is always free on the MarshWalk!

Address: 4097 US-17 Business Murrells Inlet

Vintage Market Days of Coastal Carolina

Vintage Market Days, a premier shopping event, is in Myrtle Beach February 21-23 at the Myrtle Beach Sports Center. The market is inspired by upscale vintage decor and features antiques, original art, jewelry and clothing, and home decor. It covers 72,000 square feet of space with tons of unique vendors. Food trucks provide delicious meals on-site, and live entertainment will be held throughout the weekend. The event runs 10 a.m. to 4 p.m. Friday and Saturday and 10 a.m. to 3 p.m. Sunday. Friday VIP tickets are \$15, and Saturday/Sunday tickets are \$10. Tickets allow for re-entry throughout the weekend. Children 12 and under are free. Located at 2115 Sports Center, Myrtle Beach you may call 1-800-515-2171 to reserve your ticket(s)!

The Four Phantoms in Concert

Enjoy a night of celebration of the iconic music of Broadway and more! The Four Phantoms in Concert brings together four Phantoms from the Tony Award-winning The Phantom of the Opera for an unforgettable night of entertainment. Experience selections from beloved productions such as Chicago, Les Misérables, Sweeney Todd, and of course, The Phantom of the Opera in an evening that promises to leave you spellbound.

The Four Phantoms in Concert will be live at The Carolina Opry Theater on Sunday, February 23, 2025 at 7:00pm. Tickets are on sale now. To buy tickets visit our website at <https://thecarolinaopry.com/concerts>, call 800-843-6779 or visit the box office at 8901 N Kings Hwy Myrtle Beach.

Red Velvet Burlesque!

With burlesque shows every week they provide some of the most intricate and exotic burlesque and cabaret performances in the country. Providing a combination of unparalleled choreography mixed with classical burlesque dance routines, the cast and crew strive to outperform any other burlesque show in the industry.

Burlesque shows vary but Red Velvet Entertainment combines the very best in burlesque and cabaret performances to provide an experience unmatched by any other production company. The Myrtle Beach burlesque dancers engage with the audience to ensure that everybody is having a good time during the performances. Every show is different from week to week! They mix new and exciting talent with professional veteran burlesque dancers who have been in the industry for multiple years. Give them a call today at 844-283-5838 to schedule your visit!

Rustic Tomato Basil Soup

This soup is a rustic tomato basil soup that lets you enjoy each ingredient and its textures.

Ingredients

3 tablespoon ghee (Found locally @ P.I.G. Pawleys Island General Store)

1 large onion diced

4 cloves garlic diced

2 ½ tablespoon tomato paste

4 cups chicken stock

1 tablespoon sea salt

½ teaspoon black pepper 1 teaspoon black pepper if you like a little more heat

¼ teaspoon cayenne optional, but I love a bit of spice

28 oz. peeled San Marzano tomatoes in juice 1 large can, crush well with your hands (it's fun!)

1 large handful basil leaves roughly chopped

¼ cup heavy cream

In a large pot on med-low heat, add ghee and onion. Sauté for about 20 min (mixing it around every once in a while to keep from burning) or until browned.

Add garlic and sauté for another minute or two. Add in tomato paste and sauté together for another minute. Mix in chicken broth, salt, pepper, and if you like a little more heat like myself, go ahead and add the cayenne too. It won't make it too spicy, but it will definitely give a bit of a kick to it. Stir in the crushed tomatoes and put the lid on the pot to bring to a gentle boil. After the soup has reached a gentle boil, turn to low heat. At this point, go ahead and make the

grilled cheese sandwiches because the soup is almost done. A couple minutes before serving the dish, stir in the basil and cream to the soup. Enjoy!

Did You Know?

The Carolina Wren

The state bird of South Carolina is the Carolina wren, a small, energetic bird that sings year-round.