Volume 2, Issue 8

November 2004



2

Ш

Z

Ш

C

AC

ပ ()

⋖

ATIONAL

The Advocate

Revolutionary War Days in South Carolina

South Carolina's role in the Civil War is well documented, but few realize that more battles were fought in the state during the Revolutionary War than in any other state. Over 200 skirmishes and battles of the war took place in what is now known as the "Palmetto State."

Due to the large number of loyalists living in South Carolina, the South became a prominent battleground. November of 1775 was the first bloodshed in South Carolina due to opposing loyalties at Ninety-Six, SC.

In June 1776, a battle was fought at the Isle of Palms in Charleston, SC. Colonel William Moultrie defended the fort at Sullivan's Island. The Americans achieved an enormous victory, and the fort was later named after the Colonel who defended

her. This event also became the birthplace of the palmetto tree as the symbol

on the state flag. Constructed from the spongy wood of palmetto trees, the fort's walls

absorbed incoming cannon balls which protected the soldiers.

The most significant battle in South Carolina, and the turning point of the war in the South, occurred at Kings Mountain. The Patriots' victory over the Loyalists destroyed the Left Wing of Cornwalis' army, temporarily ending British advancement into North Carolina. It also

forced the British to retreat from Charlotte to South



Carolina for reinforcements, giving the American army time to reorganize and gain more strength.

Many of the battlegrounds in South Carolina continue to hold historic festivals and reenactments each year to commemorate the events of the Revolutionary War in South Carolina.

Want To Dine In?

Don't want to go out for dinner?

Restaurant delivery guides are provided in each NAC guest room, as well as the front desk, offering dozens of dining options. From pizza and calzones to Yesterday's southern cooking,

there is surely something for everyone that will come right to our door!

The NAC Lounge also offers a selection of sandwiches, salads and specials each night for you to enjoy in the lounge or in your own room. Stop by the

lounge on the third floor to place your order.

The gift shop also carries salads and sandwiches daily for a quick dinner.

Inside this issue:

Broadway Comes to Columbia	2
Vista Lights	2
USC Dance	2
Publix Grocery Store	3
USC Theatre	3
Chef Lester Russell	3
NAC Recipe	4



Broadway Comes To Columbia

For eighteen years, Best of Broadway has been bringing some of Broadway's most beloved shows to cities in the Southeast. This year, five outstanding musicals and plays come to the Koger Center for the Arts in downtown Columbia.

The season begins with *Fosse*, a musical highlighting the career and work of dancer, choreographer and director, Bob Fosse. This Tony Award Winning musical will have you dancing in your seats!

Bob Fosse's sexy and unique style can be seen in Broadway shows such as *Sweet Charity, Chicago*, and *Dancin'*. He also choreographed the films *Cabaret* and *All That Jazz*.

Fosse is a critically acclaimed story with all-time best choreography of a Broad-



way musical. An extraordinarily talented cast create an overwhelming atmosphere of life and beauty in Bob Fosse's work.

The Best of Broadway Series continues this season with Smokey Joe's Café, Miss

Saigon, Lord of the Dance, and Fiddler on the Roof. It is such a wonderful treat to have such prestigious shows performed in our city.

The Koger Center for the Arts is located approximately 3/4 mile from the NAC and easily accessible on the Vista or Five Points Trolley. Tickets for this event are \$28.50, \$42.50, and \$48.50. Please contact the Concierge if interested in purchasing tickets.

Vista Lights Shine Again This Year

For the past 18 years, Columbia's Vista has opened it doors and welcomed members of surrounding communities to stroll its sidewalks and experience Vista Lights.

If you're new to the Vista Lights experience, consider it an opportunity to check out the Vista's varied offerings of paintings, sculpture, crafts, pottery, handblown glass and more.

Visitors are ushered into the Vista's many art galleries, specialty shops, bars and restaurants by thousands of luminarias (candles in paper bags), and most merchants in the area will be open late.

The evening will also feature strolling musicians and a festive tree decorated

Stroll through the Vista beneath twinkle lights and soft music for a special holiday affair. with 7,000 blue lights.

Vista Lights will be held Thursday, November 18 from 6:30-9:00 p.m. on Gervais Street. Trolleys to this event will run every thirty minutes and stop

directly across the street from the Advocacy Center.

Seven Deadly Sins

November 4-5, the USC Dance Company will perform *Seven Deadly Sins*, a modern and contemporary exhibition set to the music of Kurt Weill.

Featuring USC's finest dancers, this new choreographically sensational work also highlights a Ballanchine pas de deux set to music of Tchaikovsky, and "The Dance of the Hours" from the opera *La Gioconda*.

The USC Dance Company will be performing *Seven Deadly Sins* at the Koger Center for the Arts. Tickets for this event are \$12.00 and can be purchased by calling 803-777-2551, or contacting the Concierge at the National Advocacy Center.



VOLUME 2, ISSUE 8 Page 2

Publix Comes to the Vista

In September 2004, an addition was made to the Congaree Vista in downtown Columbia. A Publix grocery store was built in the old dispensary building on Gervais Street.

The building was erected in 1862 and used as a printing mill for Confederate money and handbills. During the Civil War, General Sherman burned most of the city, including the printing mill. After the structure was rebuilt, it became a dispensary for most of South Carolina's distilled spirits.

The building was abandoned for nearly thirty years before the Columbia Development Corporation, the City of Columbia, and Publix grocery stores decided to embark on a new project together.

The building had to undergo major restoration and renovations. The site is on the National Register of Historic Places, so renovations were watched carefully. The original stucco and masonry were repaired, as well as the large timber roof trusses.

The Publix grocery store is approximately 30,000 square feet and is applauded by residents and businesses of the Vista. The need for a grocery store in this area has been apparent for many years, and will lead to future developments of residential areas nearby.

Publix stands on the corner of Gervais and Huger Streets, at the end of the Congaree Vista, and is accessible via the Vista Trolley.



Theatre USC

Theatre USC will be performing the classic American comedy *Bus Stop* at Drayton Hall, November 12-21. At a small roadside café on a winter night in the 1950's, a group of wary bus travelers are stranded due to a snowstorm.

This event will be held at Drayton Hall on the campus of the University of South Carolina at 8:00 p.m. Tickets for the performance are \$14.00 and can be pur-

chased through the Concierge at the NAC.

USC's independent company, The USC Puppet Regime, will also be alive this November with a powerful play being

held at Booker T. Washington Black Box Theatre. The Puppet Regime will be performing David Mamet's sensation,

Theatre USC's season continues with "Bus Stop"

Oleanna. It is the story of a college professor and pupil locked in a blistering conflict of language, sex, and power. This will be performed November 5-6 at 8:00 p.m.

For more information concerning USC Theatre or to purchase tickets, please contact the Concierge.

Chef Lester Russell Heats Up Dinner at Rio Nightlife

The National Advocacy Center's head chef, Lester Russell, lends his expertise to the staff at Rio Nightlife each Saturday evening, preparing some of the most unique and upscale dishes in town. Entrees include mahi-mahi, filet mignon, and honey chicken breast. Dinner is served from 6:00-10:00 p.m.

Chef Lester has studied under world renowned Chef Paul Prudhomme and has cooked for Presidents Carter and Reagan. Inspired by his Cajun roots, Chef Lester brings a bit of the bayou to Columbia. Flavorful cuisine served in a trendy, yet

relaxed, atmosphere keeps guests coming back for more.

Nightlife

Located on the corner of Main and Laurel Streets, Rio Nightlife is one trolley ride away from a fantastic dining experience. After dinner, Rio becomes a Latin dance club. If you like to salsa, stay late and

dance the night away!

VOLUME 2, ISSUE 8 Page 3



NATIONAL ADVOCACY CENTER

1620 Pendleton Street Columbia, SC 29201

Phone: 803.544.5000 Fax: 803.544.5038 E-mail: NACConcierge@gwm.sc.edu

Non-Stop Travel to Columbia

Currently, travelers through Columbia Metropolitan Airport can enjoy non-stop service to the following destinations: Houston, Dallas, Orlando, Atlanta, Charlotte, Washington National, Washington Dulles, Cincinnati, Chicago, Detroit, Pittsburgh, Philadelphia, Newark, and New York/La Guardia.

Airline service from Columbia is provided by Continental, Delta, Independence Air, Northwest, United and US Airways.



NAC Recipe

Vegetable Filled Chicken Breasts

Ingredients:

6 Skinned and Boned Chicken Breasts

12 Fresh Asparagus Spears

4 oz. Shredded Mozzarella Cheese

3/4 Cup Fresh Sliced Mushrooms

1 Cup Drained and Chopped Artichoke Hearts

1/2 Cup Egg

3/4 Cup Breadcrumbs, dry and fine

2 Tbsp. Margarine

Paprika, Salt and Pepper To Taste

To Prepare:

Preheat oven to 350F.

Place chicken breasts between two sheets of heavy duty plastic wrap and flatten to 1/4 inch thickness, using a meat mallet or rolling pin. Set Aside.

Snap off rough ends of asparagus. Remove scales from stalks with a knife or vegetable peeler, if desired.

Arrange asparagus, cheese, and mushrooms evenly on chicken breasts. Top evenly with artichoke and sprinkle salt and pepper.

Fold chicken over vegetable mixture and secure with wooden picks.

Dip chicken into the egg and dredge in breadcrumbs.

Melt margarine in a large nonstick skillet over medium heat. Add chicken and cook 6-8 minutes on each side or until browned.

Remove chicken from skillet and place on a baking sheet. Coat chicken with cooking spray; sprinkle with paprika.

Bake at 350F for 15-18 minutes or until golden.

