Keeping Upstate land in agricultural production prevents sprawl, boosts local economies and reflects our regional character.
Mission

Upstate Forever is a conservation organization that protects critical lands, waters, and the unique character of the Upstate of South Carolina.

Vision

To conserve our land and water resources, resulting in an environmentally healthy and economically prosperous region, with a high quality of life now and for future generations.

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We had a great day in Columbia for CVSC’s Conservation Lobby Day and Oyster Roast!

Tom Moore Craig and Ginger Goldsmith at a film shoot for the ForeverGreen Award videos

We had a great day in Columbia for CVSC’s Conservation Lobby Day and Oyster Roast!

A new staff member? A curious red-tailed hawk stopped by for a visit at our Greenville office.
Local farms are central to the Upstate's rural heritage

In the next 25 years, the Upstate is projected to DOUBLE the amount of land that we have already used to date. That means an area of land — green space, natural areas, and farmland — the size of Spartanburg County will be lost forever, largely due to sprawling development.

Sprawl is a significant threat to small to mid-sized working farms. Farming can be a rewarding way of life, but it is not an easy one. As development pressure rises, local farmers sometimes feel they have no choice but to sell their land off to the highest bidder.

Don’t get me wrong — Upstate Forever is NOT anti-development. But we think our natural heritage and special regional character are worth saving. We want to preserve more green space, increase people’s access to nature, and ensure that our high quality of life is protected forever.

Local farms and local food are an integral part of the Upstate’s character. As a nationally accredited land trust, Upstate Forever works with farmers who wish to permanently protect their land from development, while continuing to own it and use it for traditional agricultural purposes.

All in all, we have protected 19 working farms since 1998. Our staff treasures the relationships we have built with these landowners, who are truly champions of preserving the Upstate’s rural character and a strong foundation for local food.

At its core, Upstate Forever’s mission is about people. It’s about empowering local farmers and enabling them to keep producing healthy, fresh local food. It’s about setting the stage for strong partnerships like the one Cragmoor Farms has forged with Spartanburg School District Six. It’s about supporting the local business owners, restaurateurs, and retailers who make up our thriving local food economy.

And, it’s about you — preserving the Upstate’s rural heritage, which is part of the high quality of life you enjoy.

Upstate Forever is proud to support our local food community through our land conservation work. I hope you enjoy this issue of the Upstate Advocate, which celebrates some of the people who’ve dedicated their lives to the land — and to feeding the Upstate.
The 2018 ForeverGreen Awards Luncheon kicked off with a first this year—a beer tasting with Sierra Nevada. The event took place Tuesday, February 27 at the Embassy Suites on Verdae Boulevard in Greenville. Jane Robelot of WYFF was our host, and Cheri Chastain from Sierra Nevada was the keynote speaker. Visit our blog to learn more about this year’s award recipients and read Andrea’s closing remarks: upstateforever.org/blog/forevergreen-luncheon
2018 Award Recipients

**TOMMY WYCHE**
**LAND CONSERVATION CHAMPION**
Spartanburg School District 6: Farm to School Initiative was honored for an innovative partnership with the Spartanburg County Foundation, Cragmoor Farms, and Upstate Forever that provides organically grown food to students in the cafeteria and teaches farming methods to students.

**PUBLIC SERVANT OF THE YEAR**
Representative Gary Clary of Pickens was honored for standing up for conservation issues and citizens’ rights to intervene on environmental issues that will affect them.

**CLEAN WATER CHAMPION**
Catherine Heigel was honored for her leadership in launching the South Carolina Adopt-a-Stream program during her time with SC DHEC.

**VOLUNTEER OF THE YEAR**
Luther Lyle of Oconee County was honored for his tireless work to preserve the cultural and natural heritage of Oconee Town, an irreplaceable Cherokee historic site.

**LAND PLANNING & POLICY CHAMPION**
Dean Hybl of Ten at the Top was honored for going above and beyond his job description on land use policy, especially in his partnership with Upstate Forever on the Shaping Our Future Growth Alternatives Analysis.

**INNOVATION IN SUSTAINABLE BUSINESS**
Mary Walsh and Jac Oliver of Swamp Rabbit Cafe and Grocery were honored for revolutionizing the local food scene by offering a successful outlet for local farms and food artisans to sell their products at fair prices.

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What does having a thriving local food scene mean to the Upstate?

We reached out to local farmers, restaurateurs, retailers, and other stakeholders asking for their thoughts on that question. Here, in the words of the people who know best, are some of the reasons why Upstate Forever is working so hard to protect our region’s vanishing farmlands.

No matter where you are in the world, everybody eats. The phrase “think globally, act locally” is true — it all starts in your community. Greenbrier Farms is truly a local business — we pay people living wages, our kids go to schools in this area, and our taxes go towards local roads and local schools. From an environmental perspective, we hope to do right by the land as well. Our growing methods are as important to us as the sustainability aspect. It helps our future and our children’s future.

RODDY PICK | GREENBRIER FARMS, EASLEY | GREENBRIERFARMS.COM

"I come from tobacco farmers and coal miners. Blue collar all the way. I look at the farm-to-table movement as a positive step for acceptance of blue collar work in the mainstream. Nothing about farm-to-table on the farming side is glamorous. However, when we market farming as THE integral part of our business then it becomes relevant. We don’t just have foodies come in and talk about our farm, we take them to our farms so they can respect the truly beautiful art that allows us to create our dishes.

JONATHAN WILLIS | FARM FRESH FAST & SEEDLINGS, GREENVILLE | EATFARMFRESHFAST.COM

Local food matters because it encompasses so much of our daily lives. It’s usually tastier and healthier than food from far away. It also thwarts sprawl because if landowners are making money from their farming, then they’re less likely to sell out to developers. Small scale organic farms are the epitome of true sustainability.

CHRIS SERMONS | BIO-WAY FARM, WARE SHOALS | BIOWAYFARM.COM

I am the third generation of my family to operate the farm. A thriving local farm/food scene is a vital part of the economy of the upstate. Agriculture is one of the largest businesses in the state. For the first time in my memory, the local farmers are actually making enough money to make a living at the trade they love. I think we have only started to tap into the potential of the local farm to table scene.

LELAND GIBSON | GIBSON ORGANIC FARMS, INC., WESTMINSTER | GIBSONFARMSORGANICBEEF.COM

Want more? You can find participants’ full responses (plus more photos) on our website at upstateforever.org/local-food. If you didn’t get a chance to respond, and would like to, please contact sboman@upstateforever.org.
Farming is not a widget business where you can get in then get out like the stock market. It is a long term commitment business where you build your assets, mostly soil and soil health, over time through “thick or thin.” Happiness for us is having a personal relationship with our customers.

**WALKER MILLER | THE HAPPY BERRY, SIX MILE | THEHAPPYBERRY.COM**

We raise certified organic grass-fed-and-finished beef, and by finished we mean marbled just like what you see in the store — only we don’t use any grain to accomplish this… hence the name Grassfat. We also raise certified organic lamb, pork, chicken, quail, and Thanksgiving turkeys. One of the simplest ways to judge an area’s quality of life is by the quality of food that is readily available locally.

**GEORGE & ASHLEY MYLONAKIS | GRASSFAT FARM, HODGES | GRASSFAT.COM**

There’s a large slow-flower movement going on, just as there is slow-food. People want quality products that are grown with love, closer to home and not from all over the world. For us, it brings peace of mind to know what we grow is consumed within 100 miles or so of our farm.

**KELLY SINGER | EARTH BLOOMS FLOWER FARM, MOUNTAIN REST | EARTHBLOOMS.NET**

Having a thriving local food/farm scene helps to preserve traditions, build a community of understanding, and enrich our lives through our many senses. So many of our senses are involved with food that it has an opportunity to stimulate us in many ways that electronics and modernity do not.

**CHEF PATRICK WAGNER | CULINARY INSTITUTE OF THE CAROLINAS, GREENVILLE TECH | GVLTEC.EDU/CULINARY_INSTITUTE**

CONTINUES NEXT PAGE
As a farmer, I know what it takes to bring the baby chick home from the post office one day, and months later hand over a finished product to a customer. I know all of the early mornings, late nights, and extra hours it took to make that bird have an incredible life full of sunshine and grass and bugs. The biggest benefit to local food is the amount of care that is put into the food. It’s not just a bottom line, another dollar, a margin to meet. We as local farmers really care about the Upstate.

JOSH COOKE | KALAND FARMS, EASLEY | KALANDFARMS.COM

I grew up at the end of family farming in the lower part of the state. I watched the end of families being able to make a living and support their families through farming, and I am happy to see a return to farming.

HEIDI & JOE TRULL | GRITS AND GROCERIES RESTAURANT, BELTON GRITSANDGROCERIES.COM

Like many states, especially in the South, agriculture is the foundation of our economy. We have such a rich history of farming and the most beautiful natural resources to keep it alive. The amount of farms just in the Upstate alone is astonishing, but yet, still not enough. There are a lot of people here and that number keeps growing. We must invest in, protect, and advance our farmers. When our farms thrive, WE thrive.

JESSE LOWERY | THE FARMACY, EASLEY FACEBOOK.COM/THEFARMACYEASLEY

Our vision for the Upstate is a community that celebrates and supports a just and sustainable food system that allows small local farmers to thrive.

MARY WALSH | SWAMP RABBIT CAFE AND GROCERY, GREENVILLE SWAMPRABBITCAFE.COM

We are a generation in desperate search of authenticity and transparency. Knowing your farmer demystifies the food buying experience, and insures a certain responsibility to quality. Reinstating the connection to our neighbors and the welfare of their families leads to a connection to the local economy and betterment of the community at large.

MARANDA WILLIAMS | TRAVELERS REST FARMERS MARKET TRAVELERSRESTFARMERSMARKET.COM

*Per the USDA’s 2012 Census of Agriculture (www.agcensus.usda.gov) The 2017 Census is underway and will be published in February of 2019.

Want more? You can find participants’ full responses (plus more photos) on our website at upstateforever.org/local-food. To learn about our land conservation work, visit upstateforever.org/land-conservation
A thriving local food/farm scene increases the amount of fresh, local produce available to residents and visitors. The local food system plays a significant role in the health of a community.

KELSEY ALLEN, MPH, CHES, MANAGER FOR COMMUNITY INITIATIVES AT EAT SMART MOVE MORE SOUTH CAROLINA EATSMARTMOVEMORESC.ORG

Locally grown food is healthier for you. It tastes better, keeps the local landscape open, allows farms to stay viable, supports local families, and keeps local businesses and infrastructure in place.

MARGIE LEVINE & HOLLY WELCH CRESCENT FARM, CLINTON CRESCENTFARMSC.COM

The reason I started raising my own Wagyu beef was to personally have access to the best beef in the world and to know that it is raised in a healthy fashion for the cow, and eventually for the consumer.

JAY ALEXANDER | CAROLAND FARMS, LANDRUM | CAROLANDFARMS.COM

We are in our 21st year of producing all-natural grass-fed beef, pastured pork and fresh eggs. We view good food as both business and ministry. Delicious, healthy local food raised responsibly and sold to our neighbors at a fair price is our goal.

TRAVIS M. CHILDERS | OLD PATHS FARM, GAFFNEY | OLDPATHSFARM.COM

I have kids, and want them to not only eat healthy but grow up to have a sense of community, collaboration, and helping others. Purchasing local food helps businesses survive and grow in the age of online consumerism.

TONY FOLEY | HUB CITY CO-OP, SPARTANBURG | HUBCITY.COOP

We are a small family-owned dairy and creamery producing Grade A Raw milk, a variety of farmstead cheeses, cultured products like kefir and a goat milk caramel sauce. The Upstate is embracing a local food culture — I am thankful for that!

TANYA BRYSON | POSSUM KINGDOM KREAMERY, BELTON | PKKREAMERY.COM


These are all familiar concepts for folks in the Upstate, which has a long and proud natural and rural heritage. However, it’s not every day you see them all connected — but an innovative business venture in Abbeville County is doing just that.

Jeff Fry and his father, Michael, operate High Meadows, a working farm in Abbeville County specializing in high quality beef cattle agriculture. The 1,023 acre-property is Upstate Forever’s second largest conservation easement, meaning the land is permanently protected from development but may still be used for traditional uses like hunting and farming.

In the past, the Frys have leased the property for conventional deer hunting. But last year, Jeff saw an opportunity to expand his cattle agriculture business into a new outdoor recreation business venture — specifically, quail hunting.

Bobwhite quail prefer to live in large open fields, but their populations have plummeted recently due to development and habitat loss. “There haven’t been wild quail in these parts in a long time,” says Jeff. But he hopes to change that through the High Meadows Hunting Preserve.

"Quail" CONTINUED ON PAGE 18

Left to right: Michael Fry, Jeff Fry, Colton Parks, and Kaleb Makin at a recent TOMO quail hunt at High Meadows Hunting Preserve.
Greg McPhee says his primary job as a chef is “trying not to mess things up.”

He’s talking about the fresh, locally sourced ingredients that shape the heart of his menus at The Anchorage. Judging by the community’s reaction, he’s done a pretty darn good job not “messing up” anything.

The Anchorage, a West Greenville restaurant co-owned by Greg and his wife, Beth, has received overwhelming local and national praise since it opened last year.

“From the second we opened our doors, we’ve been busy every night ever since. It’s been unbelievable,” says Beth.

The McPhees are serious about their commitment to buying local. Their ingredients come from farms mostly within 50-100 miles of the restaurant. The wine list offers an impeccably curated selection of sustainable, family-owned labels. Even the decor is as locally sourced as possible — paintings and ceramic dinnerware from right down the street, light fixtures from a studio on Paris Mountain.

It’s certainly not the path of least resistance for a small business, but for Greg and Beth, it’s a labor of love.

“There’s plenty of incentive to support local food,” says Greg. “Whether it’s keeping local dollars local, or the romance of the small farmer, or the fact that it just tastes better and lasts longer because it didn’t sit on a shelf in California for a week.

“We’re a small restaurant, but if we can help sway people by getting good feedback, by getting national recognition, we hope more people will say ‘maybe they’re doing it right — maybe we should be doing this too.’”

Building A Community Anchor

Beth says Greg has always wanted to open his own restaurant. “As long as I’ve known him he’s been very passionate about local food and farmers. He has a philosophy where the ingredients write the menu — not the other way around,” she says.

Originally from Atlanta, Beth has a background in marketing, PR, and event planning. She met Greg in Charleston where he was part of the opening team at Husk. Greg, who grew up in Connecticut and moved to the Upstate when he was 13, attended
Riverside High School and then culinary school at Johnson & Wales. His résumé includes well-known food destinations like The Cloister, Motor Supply Company, Husk, High Cotton, and Restaurant 17.

The Anchorage, housed in a historic building in West Greenville, is stunning inside and out, although it required massive renovations. “When we walked into this restaurant, it was plain brick walls and a falling-in second story,” says Beth. “But Greg saw the vision for it immediately. I took... a little more convincing.” Now the building, which features a highly Instagrammable exterior mural by local artist Sunny Mullarkey, is a community landmark.

Greg and Beth, who were married at Greenbrier Farms in 2015, team up to handle different aspects of running The Anchorage. Beth handles marketing, events, and other business operations, while the food is Greg’s domain.

Locally Sourced Food

The Anchorage specializes in vegetable-forward local cuisine, with plenty of small plates to share. It takes a lot of time and effort to source food locally — from the logistics of managing orders, to visiting sites, to the actual transportation. “Every single day Greg gets texts from our farmers or fishermen, saying what they have. He decides what he wants, brings it in, and writes the menu around that,” says Beth.

Upstate Forever is proud to support our local food community — farmers, restaurateurs, retailers, and chefs — through our land conservation work.

The benefit to this method is the quality and variety The Anchorage is able to offer. “It means we can keep it fresh and the menu never gets stale in the eyes of the consumer,” Greg says.

Greg can list where he gets his ingredients with relative ease: Hydroponic lettuce from Tyger River Smart Farm in Greer; Chicken eggs, duck eggs, and lamb from Bethel Trails farm in Gray Court; Ossabaw Island hogs from Fraylick Farms in Travelers Rest, fresh trout from High Valley Farm in Pickens.

CONTINUED ON PAGE 18
Welcome, new board & staff members!

Upstate Forever is pleased to announce three new additions to our Board of Directors: Hank McCullough, Ken Deon, and Charles Dalton. Mr. McCullough is Senior Manager, Government Relations & Community for Piedmont Natural Gas. Mr. Deon is a retired partner with KPMG LLP’s Government Audit practice, where he served state and local governments. Mr. Dalton, recently retired, is the former President and CEO of Blue Ridge Electric Cooperative.

We’re also happy to welcome our newest staff member, Laura McGrady, who joined UF as Executive Assistant & Office Manager in December 2017. A Greenville native, she has previously worked at nonprofits in Charleston, SC and Statesville, NC.

Glassy Mountain Property protected

The tract of land near Glassy Mountain Heritage Trust Preserve in Pickens County that was once slated for a controversial real estate development has been permanently protected by a conservation easement. The proposed development, a subdivision of 254 homes on 183 acres to be called the Summit at Glassy, was the subject of local outcry since it was first made public. Upstate Forever was instrumental in working with the community and the owners of the proposed development site to realize a conservation outcome for this important tract of land near a Pickens County icon. Learn more at upstateforever.org/glassy

Working to improve drinking water taste & odor in the Anderson area

Upstate Forever is partnering with Anderson Regional Joint Water Supply and SCDHEC to help improve water quality in the 3&20 Creek watershed. Since 2013, this arm of Lake Hartwell has experienced problems with algae, which has caused problems with taste and odor of local drinking water — even though it is perfectly safe to drink. ARJWS has taken significant steps to deal with the symptoms caused by the increased algae, including treating the lake and upgrading their treatment plant. The plan created through this partnership will identify cost-effective strategic actions to reduce algae levels and ensure long-term protection of this crucial drinking water source. UF is also partnering with many other water utility providers in the Upstate to ensure long-term clean drinking water.

NEW CONSERVATION EASEMENT

Senn Property, South Greenville

A 55-acre tract of mature hardwood and bottomland forests in south Greenville County is now permanently protected through a partnership between Upstate Forever and a conservation-minded landowner. Located just outside of Honea Path, the Senn Property has been passed down from generations of the Senn, Poole, and Latimer families. The property, located in a quickly developing area of the County, includes a significant length of Little Horse Creek, a tributary of Big Horse Creek and the Reedy River, and contains several acres of wetlands. The conservation of this high-priority property was made possible through the generosity of Greenville Women Giving and the Daniel Mickel Foundation.

Thanks to your support, Upstate Forever protects over 21,000 acres on 116 easements across the Upstate.
Sign up for Rally in the Valley today

The Seventh Annual Rally in the Valley event will take place at beautiful Lake Jemiki outside of Walhalla, SC on May 19, 2018. This fun, family oriented event will again feature 30-mile and 60-mile bike rides, as well as live music, slow-cooked barbecue, and local craft beer, all of which are included in your ticket. Rally in the Valley supports Oconee Forever, an all-volunteer offshoot of Upstate Forever in Oconee County. This year’s event plans to raise funds for a new mountain biking and hiking trail system just outside of Walhalla, SC. For more information, visit oconeeforever.org/rallyvalley

What’s your vision for Boiling Springs?

Upstate Forever and Heart of Boiling Springs will hold the second of a series of public workshops (hosted in partnership with Toole Design Group) on April 26 as part of a process to develop a community-driven vision for Boiling Springs, a rapidly developing unincorporated community along the I-85 corridor in Spartanburg County. This work is made possible by a Mary Black Foundation grant and a partnership with Upstate Family Resource Center and Spartanburg County. Visit upstateforever.org/events for more information.

Yeah THAT Greenville Comp Plan

It’s almost time for Greenville (City and County) to start their ten-year update to their respective comprehensive plans, and if you’re a city or county resident, your voice is needed! These plans are the most important tools citizens have to weigh in on how they want Greenville to grow in the future. Join our mailing list to receive updates and alerts for all Greenville-based comp plans: upstateforever.org/cp-updates

A rundown of this Legislative Session’s highlights — so far

By Shelley Robbins

ENERGY & STATE POLICY DIRECTOR
srobbins@upstateforever.org

2018 has been a legislative year of 1) dealing with leftover bills from last year, 2) working tirelessly on Conservation Bank reauthorization, and 3) working through a slew of new bills that promote clean energy and improve the regulatory process.

The leftover bills represent a series of regulatory rollbacks (Auto-Stay, Nuisance, and Poultry Farms) but actions taken by Upstate Forever members through our Legislative Updates and Action Alerts forced improvements to most of these.

Our biggest victory, a win for everyone, is the permanent reauthorization of the SC Conservation Bank, a state vehicle that provides funding for land conservation.

Energy bills prompted by the abandonment of the V.C. Summer nuclear units 2 and 3 are numerous, so stay tuned.

We encourage you to sign up for our weekly Legislative Update and to check out our blog to stay involved in the legislative issues that affect us here in the Upstate. upstateforever.org/legislative

Honor a nature lover this month

That friend who loves to hike. Your next-door neighbor, who’s always picking up litter. A coworker who brings you produce from her garden. A wildlife rehabilitator or an avid birder. This April — Earth Month — honor the nature lovers in your life with a gift in their name to Upstate Forever. We’ll send them a special card and feature them in the fall edition of the Upstate Advocate. For details on how to participate, visit upstateforever.org/april

To learn more about how our work protects the Upstate’s special character, visit our website at upstateforever.org and follow us on social media.

#myupstateforever
Upstate Forever hosted a Holiday Reception for the Wyche Society on Tuesday, December 12, 2017 at the home of Roger and Marianna Habisreutinger in Spartanburg. About 100 people attended the event and enjoyed hors d’oeuvres, drinks, and brief remarks by Executive Director Andrea Cooper.
THE WYTCHÉ SOCIETY

Membership in the Wyche Society is open to all who support Upstate Forever annually at a level of $2,500 or above.
To join, email Aldon Knight, Director of Development and Community Relations, at aknight@upstateforever.org

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Schneider Tree Care, Inc.
Angela Hafner & Shlomo Ioff
James & Polly Shoemaker
Bon Secours St Francis Health System
Edward & Stella Stall

BENEFACITOR ($500-$999)

Acadia Community Foundation
James & Karen Akerheim
Ashmore Bros., Inc.
Neil Batavia
C Dan Joyner Realtors
Ada Lea Birmie
Brown Arrow Technologies, LLC
Jill Cox
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Keowee Investment Properties, LLC
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McCallum Sweeney Consulting
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Edward & Stella Stall
Betty Stall
Mac & Hanna Stone
Michael & Joelle Teachey
The Arey Law Firm, LLC
The W.R. & E.H. Floyd Foundation
Don Tidd
Reid Thomas
United Way of the Piedmont, Inc.
Harriet & Philip Van Hale
Bogue & Bonnie Wallin
Lindsay Webster
David G. White
Steven Zahn & Teri Lukin
“I am a licensed counselor and have lived at the base of Glass Mountain for over 20 years. Everyone who comes here, regardless of their spiritual traditions, says that there is something sacred and special about this land. We could not have saved it without the help of Upstate Forever. Their tireless commitment to preserving special places like this is a gift to us all.”

— Shelly Smith, Pickens County Resident
Thanks to everyone who came out to our recent field work day! Volunteers removed invasive Japanese honeysuckle and Chines privet from the Mountain Bridge Wilderness area, a protected piece of property owned by Naturaland Trust and placed under easement with Upstate Forever. If you’d like to be added to our volunteer list, please email

While every effort is made to be accurate in our donor list, we regret that errors and omissions sometimes occur. Please contact Ava Thacker, Development Director, at athacker@upstateforever.org with any corrections. Thank you!
Many of the items on the menu are heirloom varieties that customers may not be accustomed to eating. “I wouldn’t imagine you could go to most grocery stores and find squash like Turkish Turbans, or North Georgia Candy Roaster Squash, or Kobochas,” Greg says. “All of these different squash give you so many different flavor profiles and so many applications.”

Clearly these flavor profiles are hitting the mark. The Anchorage has been lauded in outlets like Vogue and the Food Network, and Greg was recently honored on the prestigious James Beard Award shortlist for “Best New Restaurant.”

Helping Farms Stay Viable

The high-quality items The Anchorage uses do cost a bit more — a common complaint laid against farm-to-table food. But Greg says that mentality stems from skewed perception. “People are used to subsidies, the nostalgia of the 49-cent cheeseburger, etc. Those prices were fabricated, because that wasn’t the true cost.”

This is especially true for livestock, which can take a year and a half to reach maturity. “If I commit to buying seven pigs, I have to sell those seven pigs. That’s quite a bit of money for someone with a small farm,” says Greg.

Lack of cash flow, weather events, and mounting development pressure can make Upstate farmers’ jobs even harder — sometimes impossible. However, money spent on local produce and livestock goes directly into the local economy, providing the cash flow that small farmers need to survive.

Greg tries to help his farmers out, even beyond giving them his business. If The Anchorage can’t purchase certain items at the quantity needed, he often makes recommendations on how to sell the products more effectively elsewhere.

This kind of cooperation has helped Greg forge strong relationships with his suppliers. “One of the biggest senses of accomplishment is knowing that we’re able to help farmers buy those tractors, pay those mortgages, get a new truck to deliver to us.”

Greg is encouraged by the growth of local food hubs, grants, and CSA programs, which contribute to more reliable cash flow for Upstate farmers. “Community is a group of people pushing things forward, which we’ve got. The big thing is just keeping your word, genuinely supporting those people and realizing there are a million reasons why you should. We’re mutually working towards each other’s success.”

For more information, visit theanchoragerestaurant.com
Why do you support Upstate Forever?

"Upstate Forever is what passion pushed to policy looks like. It is Blue Wall ridge and mountain rich cove. It is Piedmont old farm and autumn fallow field and oak-hickory forest. To me it is what conservation looks like when dedication to land ethic meets commitment to doing something for future generations. **Upstate Forever is our best chance ‘up here’ to keep the wild, wild.**"

— **J. Drew Lanham, PhD**, ALUMNI DISTINGUISHED PROFESSOR OF ECOLOGY, CULTURE & CONSERVATION AT CLEMSON UNIVERSITY

"I support Upstate Forever because I live, work and play here, as do ScanSource employees. In fact, ScanSource is committed to environmental responsibility as a company value. **I believe strongly in Upstate Forever’s mission to lead the charge in protecting our region’s character, and am proud to support this effort.**"

— **Mike Baur**, CEO OF SCANSOURCE & UPSTATE FOREVER BOARD MEMBER

"I often think about ‘place’ and what the characteristics are of those places that capture my heart. Natural beauty and opportunities to be active in nature or to sit and reflect are top on my list. However, I also love the life, diversity, and connectivity of cities. **Upstate Forever is leading efforts not only to preserve our area’s natural resources, but also to promote sustainable and connected development.**"

— **Natalia Valenzuela Swanson**, MARY BLACK FOUNDATION

"Sprawl threatens the outdoor and rural Upstate heritage we all treasure! As a native of the Upstate, I am deeply concerned about the way our region is growing — and the pace of that growth. We must take action now to protect the natural character of our Upstate, which is one of the major reasons people and corporations come here. **Upstate Forever will be a major force in balancing economic growth and the protection of our outdoor and rural heritage, both now and for future generations.** We can change our current course, but we must act now."

— **Glenn Hilliard**, RETIRED CHAIR & CEO ING AMERICAS & UPSTATE FOREVER BOARD MEMBER
Thank you for helping us protect the special rural character of the Upstate.

HOW TO GET INVOLVED

» Make a monetary gift at upstateforever.org/donate or mail a check to our office

» Join the Wyche Society, which is open to all who give $2,500 or more annually. To learn more, visit upstateforever.org/wyche-society or contact Aldon Knight, Director of Development, at aknight@upstateforever.org or (864) 250-0500 x31

» Make a planned gift through property, life insurance, a bequest, or a trust. Learn more at upstateforever.org/legacy or contact Aldon (info above)

» Sign up for email updates, volunteer opportunities, and find more ways to help at upstateforever.org/get-involved