MYRTLE HAS A PEACH OF A BEACH!

Taking leave of Hilton Head area, we are again looking to the North for cooler weather. We think we saw our last Armadillo today. They must be native to the southern states. We think we discovered that Armadillos are born along the side of the road on their backs with their legs pointed straight up! They must be born dead, we have never seen a live one!

Another item of interest is Kudzu. What is Kudzu? you might ask. If you travel the Southeast you see a parasite vine that envelopes everything in its path. Trees and telephone poles become shrouded apparitions, as if devoured by this plant. We discovered that it was brought over from Japan in the 19th century as a decorative plant. It was actually planted by people, to cover stumps and manure piles and the like. It grows as much as a foot a day, (imagine trying to buy shoes for this one!), and one plant will cover another hundred sq. ft. a year. At least they found out that cattle like it. There is a never-ending supply of it!

We passed through a lot of swamplands, or Carolina lowlands, as they call them here. The City of Charleston with all the narrow streets, has no love for 54 ft. long units of motor homes towing cars, so we bypassed the town this time. We have previously toured Charleston. Our goal today is Myrtle Beach, SC.

Years ago when we first came here, Myrtle Beach was a sleepy, don't lock your door, Carolina country town. Now, as a playground for the North, it boasts of such wonders as 131 golf courses, making Palm Springs and San Diego pikers! If that is not enough, they have over 100 miniature golf courses here. Some are like theme parks! The main town is 11 or so miles long and 2 streets wide. The beaches are white sand and lined with hotels and condos. Huge beachwear stores are as populous as fast food stores, yet they are all doing business.



Restaurants abound like beach chairs!

The entire nations fish supply must be served in the literally hundreds of seafood restaurants here. We were puzzled when we saw signs for Calabash seafood. It turns out that when they say it is Calabash, it is a way of cooking the fish. They basically fry it! There is so much competition around here, they each really give you a plate load. Just what we need!

Dave & Bonnie 8/2/03