



PHOTOGRAPHS PROVIDED

Grant's gifts make any occasion special!

BY MEGAN ABIGAIL CHANDLER

It seems like a picture from a 1950s commercial. A young boy working closely beside his father at any task, be it painting the garage or building a tree house. The timelessness of father and son working hand-in-hand to complete a project is something that has empowered men for decades. It is the support and love of a larger-than-life man who means the world to you and the impetus this support provides has given us some pretty great father-son duos to inspire. Think about: George H. W. Bush and George W. Bush, Ken Griffey and Ken Griffey, Jr., Kirk and Michael Douglas. Great men paving the way for great men. Well, in the underrated world of boat-building and woodworking, you may want to add Grant Tankoos and his father, Randy, for it is by his dad's hand that Grant learned the art of working on boats.

It was a standard Saturday morning at the Tankoos household if Grant was found by his father's side asking questions and gleaning experience in boat-building. Slowly, Grant built up experience restoring boats, and as a high-schooler in Darien, Connecticut, he had quite the boat-building repertoire.

In 2000, his older brother invited him down to what Grant calls the "wonderful South" to visit him at the College of Charleston. In one weekend Grant fell in love with our Holy City and decided to become a cougar then and there. After five years in Charleston, Grant moved back to Connecticut to work with Vineyard Vines, a company at the time in the early stages. He spent six satisfying years with Vineyard Vines, three as an intern and three as a fulltime employee working in the marketing department helping the brand grow an identity and, by extension, helping stores establish that identity.

With all that experience behind him, Grant created Soundview Millworks, a wood working company that showcases anything and everything from cheese boards to coat racks to coasters. The focus, of course, is their cutting boards with boat cleat handles. As he says, he and his former business partner, childhood friend Rob Campbell, started using cleats as accents because, at the heart of it, "We are both boat dorks."

It is with this sense of humor and biting wit that Grant has forged a company of delightful gift items, which is indeed how it started (he and his partner wanted to be able to give gifts to clients

that were original and something they were proud of). It is certainly growing and evolving, as now they do not just focus on cleats as accents, but horse bits as well.

"I get customers who are so excited about using the cleats or bits as accent handles, because they know the recipient will love it. I hear 'It's perfect' all the time, and that never gets old," smiles Grant.

In five years, expect to see custom counter tops and conference tables and other larger home items from Soundview Millworks, as Grant is already dabbling in these areas. While he wants to create a lifestyle brand, he focuses on tomorrow – taking it a day at a time.

A sailor at the heart of it, a boat-builder by hobby and a woodworker by profession, Grant has a dream life, it would seem. You can catch him in a sailboat, having been an avid sailor since he was a youngster, or refinishing an old lobster boat: "A classic Dyer 29 that was probably bound for a cornfield or marsh somewhere," he says. Eight hundred hours in, he sees boat building and boat working as a lost art. Yet it is one that found him. The art we're focused on is the woodworking art of Soundview Millworks and the evolution of a promising company.

I WANT TO THRIVE

What's in the Heart of a Boat-Builder: Grant Tankoos and Soundview Millworks



PHOTOGRAPH BY PATRICK CLINE

Is there a more classic looking sailor? Handsome Grant Tankoos is a jack of all trades, and stylish as a product of his stint with Vineyard Vines. Soundview Millworks utilizes the discard of local timber companies to create something stunning. This author used her Soundview Millworks board just last week, and it was the hit of her dinner party. To become a Soundview Millworks cleat board, bit board, coat rack, coaster, etc. owner visit www.soundviewmillworks.com.

A Little More Chic Than Seed Spittin'

BY CHARLESTON MERCURY STAFF

In the good old summertime, some of the best memories you can conjure involve a watermelon ... that is if you live on the coast. That sweet red juice dripping down your chin, soaking in with the salt water in your swimsuit or the seed spitting contest your grandfather ini-

tiated – yep, those are moments that hinge on a good watermelon. And as we grow, we love the flavor, but the format becomes more sophisticated. Just ask the Cocktail Club.

Watermelon Cocktails
by Jasmine Beck,
Beverage Director of
The Cocktail Club

Summer Savor

Ingredients:
1 1/2 oz watermelon and watermelon-radish-infused gin
1/2 oz Maraschino liquor (Luxardo)
2 oz fresh watermelon juice
1/2 oz lime juice
1/2 oz lemon verbena infused simple syrup
Soda water, splash

Directions: Shake infused gin, Maraschino liquor, watermelon juice, lime juice and simple syrup over ice. Serve

into a salt-rimmed martini glass and top with soda water. Garnish drink with chunks of feta cheese, watermelon and balsamic glaze.

Gypsy Garden

Ingredients:
1 1/2 yellow watermelon and rhubarb-infused cachaca
1/2 oz yellow chartreuse
2 oz pureed yellow watermelon
1/2 oz lemon juice
1/2 oz simple syrup
mint sprigs
basil leaves
soda water

Directions: Muddle mint and basil with lemon juice. Add infused cachaca, yellow chartreuse and pureed yellow watermelon and shake over ice. Serve in a high ball glass, top with a splash of soda water and garnish with a long thin slice of rhubarb and a mint sprig.

Watermelon Agua Fresca

Ingredients:
1 1/2 oz Silver Tequila
2 oz watermelon puree
1 oz simple syrup
3/4 oz lime juice
3 sprigs of mint
Soda water

Directions: In a glass, muddle mint into lime juice. Add tequila, watermelon puree and simple syrup, and shake over ice. Top with soda water and serve in a cocktail glass.

Note: this simple but delicious cocktail can be made with vodka, rum or any clear liquor you prefer. Or, if you wish, go sans alcohol for a great option as well. Just garnish with a sprig of mint and you have a refreshing drink for a Tuesday afternoon lunch.



PHOTOGRAPH BY ANNE JERVEY RHETT

The first watermelon ever recorded being harvested was in Egypt over 5,000 years ago. It is now grown in over 96 countries. That's quite the international delicacy.

The Cocktail Club

BY ANNA WEST

As the Charleston summer gets into full swing, upper King

Street welcomes the arrival of The Cocktail Club, opening officially on June 24, 2011, a speakeasy-style venue complete with the area's first rooftop terrace, a spacious lounge and, of course, an original menu featuring craft cocktails infused with garnishes grown in the club's own patio herb garden. The watermelon cocktail shown above is one of many one-of-a-kind beverages conceptualized by beverage director Jasmine Beck and managing partner Steve Palmer.

The mind behind the Cocktail Club is Steve Palmer, the creator and managing partner of the Charleston-based hospitality group Indigo Road. An experienced figure in Charleston's bustling hospitality industry, Palmer has played a hand in opening several of Charleston's most acclaimed restaurants, among them Magnolias, Blossom and O-Ku, and is presently managing Oak Steakhouse. With his

impressive track record and his refined taste in hospitality, we look forward to another exciting venue in Charleston.

Using her creative palate to develop the venue's cocktail menu is Jasmine Beck, beverage coordinator and veteran bartender of 12 years. A native of Charleston, Beck has been a part of the Indigo Road restaurant group since February 2010, previously serving as bartender and co-beverage director at Charleston's celebrated sushi restaurant O-Ku. Beck has demonstrated her knack for creating distinctive cocktails throughout the years, adding color to the O-Ku drink menu with her "sugar and spice" and "lychee" martinis and winning Charleston's 2010 Bacardi Mojito Challenge with the "Jasmanian Devil," a passion fruit and habanero mojito. With her culinary ingenuity and her passion for the hospitality industry, Beck's menu guarantees to be enticing and original.

Two parts talented players in the hospitality industry, one part perfect location and venue, the Cocktail Club is certain to be a well-mixed drink.



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