

The Post and Courier

GREENVILLE E-PAPER

Wednesday, February 5, 2025

POSTANDCOURIER.COM/GREENVILLE

STEEL HEDDLE PROPERTY

Major redevelopment suffers setbacks, isn't dead yet

BY CONOR HUGHES
chughes@postandcourier.com

GREENVILLE — A major proposed revitalization project for an industrial site in Greenville County has hit several stumbling blocks as it seeks approvals from county officials. But the project is still in the works, and it has garnered significant support from nearby residents. The former Steel Heddle plant on Rutherford Road, now known as Heddle Hill, was once among the

area's major employers, providing more than 800 jobs producing equipment for Greenville's booming textile business. The manufacturer's fortunes, however, declined alongside those of the area's mills, and it ultimately closed the plant after declaring bankruptcy in 2001.

But new owners have begun transforming the once-defunct, 11-building campus over the past decade. A large part of the site has been renovated and is now home to a diverse group of tenants including athletic

trainers, a playground equipment provider and a coffee roaster.

The property's current owners, University Capital Partners, who purchased the 50-acre tract several years ago, are now attempting to embark on the next phase of the site's transformation — one that would include hundreds of new homes, commercial space, continued renovations and parks and trails intended to increase connectivity with surrounding neighborhoods.

But first, UCP needs to secure a

rezoning to make way for the sweeping changes.

The project has faced major hurdles in that effort, starting at a Jan. 22 meeting when the Greenville County Planning Commission, at county staff's suggestion, narrowly recommended denial for the project.

On Feb. 3, the planning and development committee, made up of five members of Greenville County Council, voted unanimously to table the request until its March meeting.

County staff's objection to the rezoning, which proved a major hurdle for the project, centers on the developer's proposal to build homes near an industrial operation.

The requested zoning would allow for large-scale industrial operations, and the plan the developer submitted does not provide adequate buffers between homes and the manufacturing facilities, according to a staff report to the committee, in

Please see **REDEVELOPMENT**, Page A2

GREENVILLE DINING

Chef Ted Prater carving new path at Kitchen Sync



LILLIA CALLUM-PENSO/STAFF

Kitchen Sync will open a new location of its neighborhood-centric restaurant on the Eastside at Hudson Corners Crossing.

BY LILLIA CALLUM-PENSO
lcallumpenso@postandcourier.com

GREENVILLE — In his decades cooking and running restaurants, Ted Prater has come to a certain sense of clarity about what makes a great restaurant.

"I love food, but am I that chef with a pair of tweezers putting flowers on here? No," Prater said with a grin. "I love the management side, the kitchen side, the brotherhood, the sisterhood, the movement, the game."

That team-over-individual mentality motivates Prater, who has led kitchens in Georgia, Florida, Tennessee and Texas. It's what led him to Greenville, even though he was already on his way to start his own food business in Tennessee.

He's shrugged off that dream for a new one — leading the kitchen at one of Greenville's most beloved restaurants.

Prater took the position of executive chef at

Kitchen Sync in August, and has worked behind the scenes to hone and evolve the restaurant on the edge of the Parkins Mill neighborhood that has served the community for the past eight years. The chef is also helping with the restaurant's planned expansion into the former Dragon Den location later this year.

Prater was not necessarily looking to land in Greenville, but as he put it, he "followed a girl" who was living in Asheville. She's now his fiancé. And because the couple resides in Campobello, Prater looked for jobs in Asheville and Greenville.

He spent time working in restaurants downtown and as a program coordinator and adjunct culinary instructor at the Truist Culinary and Hospitality Innovation Center.

He met Kevin Feeny, co-owner and founder of Kitchen Sync, earlier last year.

Feeny's partners are his sister Karin Farrell

Please see **CHEF**, Page A2



PROVIDED

Chef Ted Prater

IMMIGRATION

'Day Without Immigrants' protest draws support from across S.C.

BY LILLIA CALLUM-PENSO
lcallumpenso@postandcourier.com

Participating South Carolina businesses went dark Monday as part of a national effort to protest the immigration policies of President Donald Trump, who has vowed to carry out the largest deportation movement in U.S. history.

"Un dia sin Hispanos," which translates to "a day without Hispanics," aimed to show the economic impact of immigrant contributions to the economy by closing immigrant-owned businesses for the day.

The real message behind it is "A Day without Immigrants."

"Latinos, immigrants are the hardest working demographic," Idalia Rodriguez, owner of Rincon Chipaneco, told The Post and Courier through a translator. "We're everywhere. We're in restaurants, we're doing the housekeeping, we're doing construction."

Rodriguez closed her Johns Island restaurant Monday in solidarity.

"So it would be great for people like the governor and other people in leadership positions to see the impact that Latinos have and that without Latinos our economy can't function," she said.

Immigrant spending power in the United States was \$1.6 trillion in 2022, according to the American Immigration Council. The U.S. Department of Labor reported last year that 30.9 million foreign-born workers were employed in the United States in 2023 and accounted for about 19 percent of the active labor force. Foreign-born workers include legally admitted immigrants, refugees, temporary workers and students, as well as immigrants in the country illegally, the department said.

Immigrant contributions to the

Please see **IMMIGRANTS**, Page A3



For exclusive, behind-the-scenes Clemson news from beat writer Jon Blau, subscribe to The Tiger Take. Call 843-853-7678.



E-PAPER EXTRAS

Check out exclusive interactive puzzles only in the E-Paper, including the Jumble. See Inside.

Nation/World	A4
Comics	A5-6
Crossword	A5
Sports	A7
Stocks	A10

SIGN UP FOR THE NEWSLETTER TODAY: Go to postandcourier.com/greenville/newsletter-signup

THE SILENT KILLER
LIVES IN YOUR
MEDICINE CABINET.

LOCK IT. SAVE LIVES:
POWERCOLLECTIVESC.COM

Redevelopment sees setbacks but still in works

REDEVELOPMENT, from A1

conflict with the county's comprehensive plan.

Following the committee vote to table, a representative for the project told The Post and Courier that UCP plans to continue leasing space to the kind of tenants that already operate at the site, businesses like a regional toy company, woodworkers and blacksmiths that are closer to craftsmen than major industrial companies.

That kind of use, he said, would fit alongside residential areas, and the intention is for the two sides of the project not only to coexist comfortably but to complement each other.

Recently, the developer hosted a community meeting and provided a tour of the Rutherford Road facility for nearby residents.

Jan Willis and Brenda Buchik, who live in neighborhoods between Heddle Hill



CONOR HUGHES/STAFF

The former Steel Heddle Plant, now called Heddle Hill, could soon be home to a major mixed-use development but has faced approval setbacks.

and Paris Mountain, were among those who attended.

Though both have been active in pushing back against other developments they fear are stressing local infrastructure and negatively impacting the character of the area, they

both said they support UCP's vision for the site.

While they said the number of homes that can be built on the property should be limited to about 250, they believe the overall concept would be a boon for that part

of the county.

"We're trying to work this out so we can support them in their vision, because we think it would be a shot in the arm for that area," Willis said. "It is so cool."

Both women have long been

a part of a group striving to establish a park commemorating Camp Sevier, a sprawling World War I training facility in the area that once included the Heddle Hill property.

As part of greenspace planned for the site, UCP has proposed an area that would commemorate Camp Sevier, as well as the possibility of a small museum inside one of its facilities. Willis and Buchik said that was another exciting component of the project that helped win their support.

The request will reappear on the planning and development committee's agenda next month. After that, the rezoning would have to go through three readings by county council to go into effect.

Follow **Conor Hughes** on Twitter at @ConorJHughes or reach him on his email at chughes@postandcourier.com.

Chef finds right ingredients at Greenville's Kitchen Sync restaurant

CHEF, from A1

and brother-in-law Johnny Farrell, who was instrumental in shaping the culinary personality of Kitchen Sync. Both Feeny and Farrell have taken a step back from day-to-day operations.

Feeny was seeking a partner to help evolve the restaurant, to help with the restaurant's growth and evolution into a restaurant group, and to champion the ideals of social responsibility and community stewardship.

Kitchen Sync earned recognition as the top independently owned green-certified restaurant in the country in 2018. The restaurant uses solar power, implements a water-saving system, composts food, uses no single-use plastic and uses energy saving appliances.

"A lot of people like to focus on the food, but really the food is the vehicle," Feeny said. "It's the product, but it's a people business serving food — not a food business serving people."

The company has also has a fund devoted to community impact projects. "Ted gets that, and he gets our high-

level values," Feeny continued. "He's adept at growing people and taking folks and elevating them and helping them become their best selves, from a career and personal perspective."

Prater talks about his chef journey with a mix of humor and resignation. It's not that he doesn't have passion, but that's not what drew him to the job initially.

He struggled in school.

He started cooking at age 11 after his parents got divorced. As he tells it, his two sisters made quick work of the weekly grocery haul, so by the time he got home, the only thing left to eat was the staple ingredients.

So, if he wanted to eat, he said, he had to learn to cook. "I started cooking up those staple ingredients and started learning to cook and slowly learning to butcher animals," he said. "Next thing you know, I'm the best cook in the house."

By age 14, Prater had his first job washing dishes. He dropped out of high school a couple years later to work full time. By 21, he had been offered an

executive chef position. He earned his GED, then a culinary degree from the Art Institute of Atlanta.

Degree in hand, he moved to Nashville to lead the kitchen at The Yellow Porch. That's how he met his mentor, Deb Paquette, the famed chef behind several Nashville restaurants.

He took a pay cut and joined her as an executive sous chef, gleaning everything he could about building flavor, proper technique and scratch cooking.

From the beginning, Feeny and the Farrells built Kitchen Sync with what they call "a blended value" business model. The restaurant is built with certain guiding principles of sustainability, social responsibility and a ground-up approach that places emphasis on people.

Prater has come to a similar mindset over his decades in hospitality, though that's not to say he's not also passionate about food. After departing Nashville, he found his way to Banger's Sausage House and Beer Garden in Austin, Texas, where he agreed to help his friend, owner Ben Siegel, craft the restaurant.

The restaurant earned recognition for its whole hog barbecue, smokehouse and fermentation program, including being recognized in Texas Monthly.

While there are no plans for whole hog roast or the like at Kitchen Sync, Prater brings the same creative, scratch-cooking approach to his new role.

For now, Prater is mostly preparing the restaurant for growth, streamlining operations as the company grows. The second location is slated to open late winter, Feeny said.

That being said, there are some planned menu changes. For one, the new restaurant will feature Sunday brunch, a first for Kitchen Sync. Prater is already working on house-smoked bacon. But other items, the shrimp burger and the scampi, for instance, will remain on the menu.

Where guests will see most changes will be in specials; it's how Prater will test his ideas.

"This restaurant is already great," Prater said. "As we move into the next phase, we just want to make it be better."

The Post and Courier

GREENVILLE

Contact Us

SUBSCRIBE

Rates available at postandcourier.com/greenville/subscribe

Published Monday through Friday by Evening Post Publishing, Inc.

ADDRESS

20 Augusta St.,
Greenville, SC 29601
Phone: 864-83-4000

EDITORIAL

CEO

Pamela J. Browning,
pbrowning@postandcourier.com

GREENVILLE PUBLISHER

Leslie R. Craven,
lcraven@postandcourier.com

EXECUTIVE EDITOR

Jeff Taylor,
jtaylor@postandcourier.com

MANAGING EDITOR

Sam Hall,
shall@postandcourier.com

GREENVILLE EDITOR

Eric Connor,
econnor@postandcourier.com

GREENVILLE STAFF WRITERS

Lillia Callum-Penso,
llumpenso@postandcourier.com

Spencer Donovan,
sdonovan@postandcourier.com

Caitlin Herrington,
cherrington@postandcourier.com

Conor Hughes,
chughes@postandcourier.com

Anna Mitchell,
amitchell@postandcourier.com

Benjamin Simon,
bsimon@postandcourier.com

Seth Taylor,
staylor@postandcourier.com

SPORTS

John Blau,
jblau@postandcourier.com

BUSINESS & ADVERTISING

ADVERTISING DIRECTOR

Leslie R. Craven,
lcraven@postandcourier.com

ADVERTISING SALES

Riley Kertesz,
rkertesz@postandcourier.com

864-843-4000

OFFICE MANAGER

Betsy Craven-Bailey,
bcraven-bailey@postandcourier.com

Advertisers in The Post and Courier Greenville assume responsibility for the entire content and subject matter of all advertisements. In case of error or omissions in advertisement, the publisher's sole liability shall be to publish the advertisement at a later date. Notice of error must be made within ten days of first insertion. Views expressed in The Post and Courier reflect the opinion of the individual writer or artist and are not necessarily those of The Post and Courier. Unsolicited submissions are welcome, but may not be returned. © 2025 Evening Post Publishing, Inc. All rights reserved.

Your path is waiting.

Venture the Camino de Santiago guided by
Post and Courier journalist Adam Parker.

June 1 - 10, 2025

The Post and Courier
TRAVEL
postandcourier.com/Travel/Camino



Scan to start your adventure.

Contact us at 877-298-9677 or
reservations@academic-travel.com