

Habernews

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

February 2014



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Regina Carmel, Layout

Habernews is published monthly by residents of Habersham and has no connection with Habersham Land Company or Habersham Neighborhood Association



A Special Thanks!

We sometimes take others for granted because they do such an outstanding job, we forget how hard they've worked to make what they do seem effortless. This month Colette Harbison, Pat Stover, and Karen McDowell step down as chairs of the Habersham Social Committee. Their leadership and the hard work of the other committee members have made the Fourth of July, the Easter activities, Fall Potluck, Halloween, and the Winter Holiday party memorable and so easy for the rest of us. When you see them, please remember to give them a special thank you for all they have contributed and will continue to give to the community. Well done, ya'll.

Diane and Regina

Habersham Social Committee

Are you looking for a way to meet your neighbors and have fun? Then you should consider joining the Habersham Social Committee. The committee has started planning for 2014 neighborhood events and is open to any new ideas and welcomes feedback from the community. Planned events for this year include the Easter Brunch and Egg Hunt, 4th of July Cookout, Fall Potluck, Halloween Spooktacular, Holiday Party, and maybe one or two new events. These events require many volunteers so, if you are not already on the committee, and are interested in helping with one or more events or have any suggestions for the committee, please contact Cindy Collins (cincollins12@gmail.com or 379-3844) or Merle Wolfgang (mwolfgang47@gmail.com or 644-1967).

February Gardening in Habersham

Valerie Kichler, Master Gardener

February is a Very Important Month for gardeners. Soil prep and pruning should be completed this month.

Trees and shrubs are best planted now. Flowering plants—annuals and perennials—may be put in the ground as they become available.

New roses, with adequate fertilizer should be planted now. And the rule of thumb for rose pruning: February 14 is when to start, according to Laura Lee Rose, Clemson Extension Gardening Specialist. Cut canes on a slant and remove older stems for vigorous new growth.

Prune heavily now for shape and size on all but spring flowering shrubs and trees. Prune out dead, diseased and injured branches. Remove unsightly shoots and suckers at the base. Crape myrtle and other summer bloomers should be pruned now. They bloom on new growth and also benefit from old flower head removal. Prune camellia sasanqua and spring flowering shrubs such as azalea, spirea and dogwood after they bloom.

Prune fruit trees and vines this month.

Cut or mow established mondo and liriop before new growth appears. Use hand clippers, a string trimmer or set mower to three inches. In about two months you will have a fresh green border.

Shade trees and flowering trees should be fertilized now and watered in well.

A lot of you have been asking about freeze

damage. While there should be no major pruning right now, all damaged foliage should be removed down to green wood. Slimy, frozen foliage can harbor bacteria, fungi and insects, so it needs to be cleaned up. However, I do not remove the dead leaves from my bananas. They're pretty unattractive, but they provide some protection from frost. Don't prune hydrangeas now. They always look dead during winter when they are, in fact, setting buds for next year's flowers. You'll know next spring where and if to prune.

This may not be the only freeze of the season, so be prepared for it to happen again. Many plants and shrubs will survive, even though they appear to

be dead, and will come back from the roots at the advent of warm weather. It is important to protect the area around the base of marginal plants and roots with hay or pine straw. As soon as the danger of frost is over, remove the mulch so that it does not touch the stems or trunk.

If you do not have room in your garage for all your tender container plants, move them close together near your house and cover them with a blanket or tarp. If the freeze is going to be severe, placing a 60-watt light bulb under the tarp is helpful.

When using plastic tarps, be sure that the plastic does not touch the

foliage. Brooms, rakes, ladders, etc., can be used under the tarps to raise them. If using plastic tarps, remove them as soon as the danger of frost is over.

Some people wrap the branches of trees with old-fashioned Christmas lights. It does provide a little heat, and it's very pretty!

And hold on to this thought--plants that succumb to the freeze make room for new and different ones in the spring.





Habernews Joins Facebook

Thanks to a suggestion and big assist from Jon Herron, the latest edition of Habernews is now available on Facebook. Facebook members can type in Habernews in the Search box, or click on this link:

https://www.facebook.com/HabershamNewsletter?ref=br_tf.

Then click "like." With this application, we will also be able to provide updates during the month, as needed. Please check us out.



Day Trip



Looking for a day trip to brighten up the end of winter? Georgia costal towns have combined to open 40 museums and cultural sites on Sunday, February 9. Here's a link to the website for more information: <http://georgiahistory.com/events/2014-georgia-history-festivals-super-museum-sunday/>. Thanks to John Werner for the tip.



You came South to escape snow? This lovely photo was taken by Sue Centeno in 2010, in Habersham. During this frigid winter, we thought it well worth republishing.

Knit the Ravell'd Sleeve of Care

Eileen Berchem

These dreary rainy and colder days make me just want to sit and knit. Such fun things are happening in the crafting world. If you are working on fun stuff, come to our February meetings and let's do a Show and Tell. Bring what you have made, tell us about making it, and let's oohh and ahh over the creative talents of our neighbors. Our meetings will be February 11 from 6 to 9 p.m. and February 25 from 2 to 4, both at the Park House.

While we are exploring what new items our neighbors are creating, we also are planning a Knit-A-Long, learning modular knitting techniques. This is voluntary, but whoever wants to join in, please come to the Feb. 11 meeting and see what modular knitting involves. Everyone can work at their own pace and have fun and learn new techniques.

See you there.

Mindful Consumption

Crystal Eakle

Last month we worked on eliminating mental clutter. This month we are going after the physical clutter. All the stuff....

Believe it or not, mindless consumption is becoming a thing of the past. Consumers are now giving more consideration to what they are buying and the practices and people behind the products they are buying. Enter mindful consumption. That place where you have everything you need and nothing you don't. Mindful consumption restores balance in everyday life, leading to less stress and better overall health.

One of the benefits of mindful consumption is less stuff. Less stuff results in less stress because clutter is a distraction. Fewer distractions can result in better focus. Better focus allows you to be more efficient. Being more efficient creates a peaceful outlook, allowing you to relax.

Having less stuff frees up space, allowing for more living and less looking for items, rearranging items, storing items and trying to remember where things are.

Less stuff can also save money. People sometimes purchase storage units for items they don't need any longer, resulting in hundreds of dollars spent on things that aren't adding anything to their lives.

Here are the guidelines to get to mindful consumption:

- Watch less TV. Watching television exposes you to advertising, which can lead to more consumption.
- Pause before you buy something. Make a decision to wait 48 hours and reevaluate before purchasing non-essential items. This pertains to online shopping as well.
- Consider repairing items as opposed to replacing them with new.
- Buy used items when practical.
- Donate or recycle things that you no longer need.

Here's how to maintain mindful consumption:

- Practice the "catch and release" plan. For every purchase coming into the household something has to leave.
- Don't shop when you don't need something.
- Declutter 15 minutes a day. Start with a drawer or shelf and empty everything out. Sort through the items and group the essential items and items you like into one pile. These are the items that can go back into the space. Clean the space and group the saved items like with like. Donate or toss the remaining items that didn't make the cut. Repeat this process for every drawer, shelf, table top, closet, or any other areas you are decluttering.

Practicing mindful consumption allows you to own your possessions and not the other way around. Let's Get Started!

Gourmet Next Door

Debbi Covington

Soup to Warm the Soul

When the temperature drops, few things hit the spot better than a big bowl of hearty soup! This month's recipes showcase cream-based soups, chowders and bisques. Whether you're looking for the perfect comfort food or a dish to complement a bigger meal, these thick creamy bowls will soothe the body and soul and are sublime to the last mouthful. (Note: Because of their creamy texture, these soups don't freeze well, so enjoy them when you prepare them.)



Tomato and Fennel Soup

1 fennel bulb, chopped
1 yellow onion, chopped
1 clove garlic, minced
1/4 cup butter, melted
1/4 teaspoon crushed red pepper
1/2 teaspoon anise seeds
1/4 cup marsala wine
1/4 cup all-purpose flour
8 cups chicken stock
2 (15-ounce) cans diced tomatoes
3/4 cup heavy cream
1 tablespoon sugar
1-1/2 teaspoons salt
1 teaspoon ground black pepper
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh oregano
Chopped fresh herbs, to garnish
Parmesan cheese, freshly grated, to garnish

Cook the fennel, onions and garlic in the butter in a saucepan until tender and translucent. Add the crushed red pepper and anise seeds and sauté for 1 minute. Add the wine, stirring to deglaze the saucepan. Cook until reduced by 3/4. Add the flour and stir until smooth. Cook for 1 minute, stirring constantly. Whisk in the chicken stock and then add the tomatoes. Simmer for 15 minutes, stirring

frequently. Remove from heat, cool slightly, and puree the mixture in a food processor. Return mixture to the saucepan over medium heat and stir in cream, sugar, salt and pepper; heat through. Finish with basil and oregano. Ladle into soup bowls and garnish with chopped fresh herbs and grated Parmesan cheese. Serves 6.



Oyster Bisque

2 pints fresh oysters, undrained
1/4 cup butter
1 medium-sized green pepper, chopped
1 medium onion, chopped
1 (8-ounce) package sliced fresh mushrooms
1/4 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/8 teaspoon ground nutmeg
1/8 teaspoon paprika
2 cups whipping cream
1/4 cup dry white wine

Drain oysters, reserving 1 cup liquid. Set oysters and liquid aside. Melt butter in a Dutch oven over medium-high heat; add bell pepper and onion and sauté 7 minutes or until tender. Add mushrooms and sauté for 5 minutes more. Stir in flour, salt, pepper, nutmeg and paprika. Reduce heat to medium and cook, stirring constantly, 3 minutes. Gradually stir in reserved liquid and whipping cream; cook 5 minutes or until thickened and bubbly. Stir in oysters and cook 3 minutes or until oysters begin to curl. Stir in wine. Serves 6 to 8.



Spinach and Blue Cheese Soup

6 tablespoons butter
 2 cups chopped onion
 1 cup all-purpose flour
 12 cups chicken broth
 4 cups milk
 8 ounces blue cheese, crumbled
 2 (10-ounce) packages frozen chopped spinach, thawed and squeezed dry
 1 cup heavy cream
 Salt, to taste
 Ground cayenne pepper, to taste
 1 pound bacon, cooked and crumbled

In a large pot over medium heat, combine the butter and the onions. Sauté for about 3 minutes. Add flour and stir well until mixed. Add chicken broth, raise heat to high and bring to a boil. Whisk mixture to keep flour from clumping. Add milk, reduce heat to medium and simmer for about 5 minutes. Add the blue cheese and stir until blended. Add the spinach and cook 3 more minutes. Add the cream, bring to just a boil, turn off the heat and stir well. Add salt and cayenne pepper, to taste. Allow to cool and puree in a food processor a little at a time. Ladle into individual bowls and sprinkle with bacon. Serves 10 to 12.

Crabmeat/Mushroom Bisque

6 tablespoons butter, divided
 4 tablespoons finely chopped onion
 4 tablespoons finely chopped green pepper
 1 green onion, finely chopped, use green top only
 2 tablespoons chopped parsley
 1 cup sliced mushrooms

2 tablespoons flour
 1 1/2 cups milk
 1/2 teaspoon salt
 1/8 teaspoon pepper
 1/4 teaspoon mace
 Dash hot sauce
 1 cup half and half
 1 1/2 cups crabmeat
 3 tablespoons dry sherry

In a medium skillet, heat 4 tablespoons butter. Add the onion, green pepper, green onion, parsley, and the mushrooms. Sauté until soft but not brown; set aside. In a large saucepan, heat remaining 2 tablespoons butter. Stir in the flour and gradually add milk. Cook, stirring constantly, until thickened and smooth. Stir in salt, pepper, mace, and hot sauce. Add sautéed vegetables and half and half. Bring to boiling, stirring constantly. Reduce heat and add crabmeat. Simmer, uncovered, five minutes. Just before serving, stir in sherry.
 Serves 4.



Outer Banks Clam Chowder

1 pint clams
 4 slices bacon, diced
 1 small onion, chopped
 1 cup clam liquor and water
 1 cup diced potatoes
 1/2 teaspoon salt
 Pepper
 1 1/2 cups whole milk
 1/2 cup heavy cream
 Chopped parsley

Drain clams and save liquor.
 Chop clams; set aside. Fry

bacon until lightly brown. Add onion and sauté until tender. Place bacon and onion in a medium saucepan. Add clam liquor and water, potatoes, seasonings, and clams. Cook for about 15 minutes, or until potatoes are tender. Add milk and cream; heat. Garnish with chopped parsley. Serves 6.

The writer owns Catering by Debbi Covington and is the author of two cookbooks, Celebrate Everything! and Dining Under the Carolina Moon. Copies of Celebrate Everything! are for sale at Habersham at SILO and Pearls Before Noon. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 525- 0350 or by email at dbc@cateringbydebbicovington.com.

February



Birthdays

- 1 Ethan Klepper
- 2 Dorothy Reid
- 3 Terry Connor
- 4 Paul Brainard
- 7 Mallory Baches
Kris Hebert
- 12 Greg Drexel
- 13 Eric Klepper
Jeff Thomas
- 17 Bob Turner
- 22 Donna Brainard
- 23 Ann Marie Bowden
Demitri Baches
- 25 Mary Becker
- 27 Diane Voge
Richard Wilson

Anniversaries

- 20 Ivie and Steve Szalai
- 29 Connie Valimont and David Aldrich

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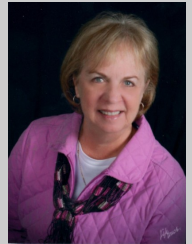
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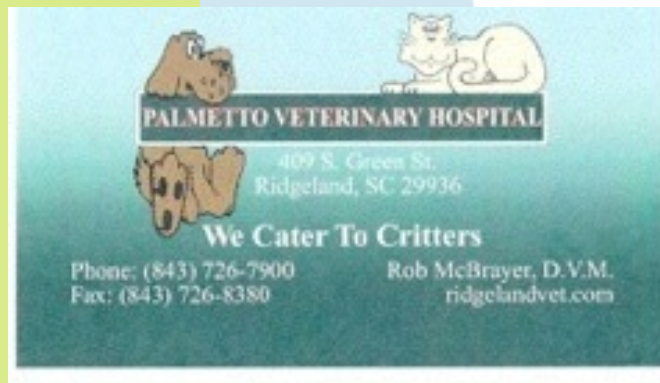
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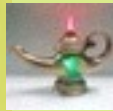
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The Neighborhood Watch (Rick Collins, 379-3844)
Townhome Social Group (Margaret Norden, 379-1015)
Welcoming Committee (Cindy Guldin, 644-5404)



A Trash Day to Count On

Aren't we all glad I did not schedule a trash pick up in January? I hope by February 15 we will see sunny skies and happier temperatures. Everyone is invited to join us on a walk down Joe Frazier Road beginning at 9 a.m. Bribes and all accoutrements provided.



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helpers!*