

# Habernews

*Diane Voge, Editor Regina Carmel, Layout*

*Autumn 2017*



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When we read that John Doig had signed up to fly for Pilots and Paws, we knew it would be a perfect article for Habernews. Ron Callari scooped us on his blog, published on Petslady.com, so we asked permission to reprint the article here. Thanks, Ron, and our congratulations to John for his extraordinary kindness to rescued animals.

## Pilot & Pitbull Co-Pilot Take To The Friendly Skies For Rescues

Posted by Ron Callari on August 21, 2017

The acts of rescuing, sheltering and adoption are noble causes for those who help in the protection of animals who need care to maintain their livelihoods. Charitable initiatives are growing up around the country, which are introducing new methods for volunteers to become actively involved. One such innovative service is a 501(c)(3) non-profit organization — aptly named [Pilots N Paws®](#).

### *Flights of Freedom*

The main goal of Pilots N Paws is to provide an environment in which

volunteers can come together and arrange and schedule rescue flights, overnight foster care, shelter and other related-rescue activities.

The [guidelines for pilots](#) to join PNP are fairly straightforward. As a licensed pilot one needs only to provide their airport ID, and whether or not they would 'temp foster' animals for short periods of time prior to finding them 'forever homes.'

The organization is totally self-run, where each individual pilot is in charge of his or her own scheduling. This allows them to have total control over who they reply to and the choice of days,

times, number of animals, distance and weather conditions they will accept for transporting. The registration process and forum to post queries is found [here](#).

*John & Piper*  
Pilot John Doig and his trusty co-pilot pitbull Piper recently became volunteer "paw-charter" airmen for PNP. As a resident of Beaufort, SC, which is located

halfway between Charleston, SC and Savannah, GA, Doig realized

there was a void in geographic coverage.

"I noticed that most of the local flight requests were coming out of Atlanta, Jacksonville, Charleston, Charlotte, but nothing from Beaufort or Savannah, which made me wonder if maybe [residents in those locales] didn't know about the service."



John Doig & Rescue Husky

In interviewing Doig for this blog, he indicated how important it was to get the word out so these towns could become active in the program.

"The Lowcountry and Savannah have their hands full with rescues . . . there are many good fosters and shelters that need the help . . . [and opening up Beaufort and Savannah] means pups and kitties don't have to be geographically restricted," noted Doig.

"The flights don't necessarily have to be non stop or single pilot either, some dogs go from California to South Carolina with 3 or 4 legs with different pilots."

One of Doig's bitter-sweet success stories involved transported a husky abandoned in the mountains of North Carolina to Kentucky — where he then collaborated in tag-team fashion with another pilot who completed the canine's journey to his 'forever home' in Chicago. The husky will now reside with Jaime Miceli in honor of her son Ian who recently passed away from an incurable neurological disease.

According to Doig, Ian's mom knew her son always wanted a husky so this rescue was a way to immortalize her son's memory.

### *Kill Shelters*

While there is lot of debate pertaining to non-kill versus kill shelters, Doig made an important distinction that sometimes gives the latter a bad name.

"No 'kill shelter' wants to kill an animal," states Doig emphatically.

"The ones that know about us — use us extensively. The ones that don't know about us would use us, if they knew this service was a viable option for rescue animals."

### *Adopt, don't shop . . .*

While PNP is definitely a needed service to help rescue animals, Doig does want folks to know: "There wouldn't be such a need for us if people followed the 'adopt don't shop' philosophy."

"Also, if people didn't take such a negative stance on certain breeds, many more sweet dogs wouldn't have homes. My goal is to deliver adopted pets to forever homes, not just from shelter to shelter," added Doig.

*Bravo Jon & Piper! Keep up the good work! You're certainly doing your job in making those friendly skies friendlier, with each new rescue transport.*



# OLLI Celebrates Mother Nature

## Fall 2017

The Fall 2017 semester for Osher Lifelong Learning Institute at the University of South Carolina Beaufort runs from September 20 to December 8, and with over 200 classes, tours, and trips, there is something for everyone. Mother Nature is the theme for Fall 2017 so check out the classes marked with the tree symbol in the catalog.

Registration opens at 10AM on Tuesday, September 5 (online, in person, mail or fax). Classes close quickly so it's highly recommended to register online to get into the classes you want – <http://olli.uscb.edu> – (instructions are in the course catalog).

One hint – logon to the OLLI site before September 5 to join or renew your membership (\$40 per year) if it will expire in September and familiarize yourself with the online process so you don't waste precious time when registering for the classes you want! If you know you want to take “unlimited classes,” go ahead and put that option in your cart too then checkout. Please note that the “unlimited classes” option is now \$120 per semester - still a bargain! Then on the day of registration you will be all set to register for classes. Don't be afraid to be waitlisted as there are often openings when students cancel at the last minute. If you didn't already pre-pay for unlimited classes before September 5, you can either pay the flat fee for unlimited during the registration process or PAYGO to pay for individual classes. PAYGO classes are \$12 each for a 1-2 session class, \$20 each for a 3+ session class. Please note that if a class has any course or supply fees, these fees must be paid within 7 days of registering for the class to keep your seat in the class.

Curriculum guides have been mailed out. If you don't get one in the mail, you can call 843-521-4113 or stop by the OLLI office in the Sandstone Building at the Beaufort campus to get one. Come see why the USCB program is one of

the most successful OLLI programs in the country!

The following classes will be taught by fellow Habersham neighbors –

**Carissa Doig** – The Science of Fluorescent Painting – Nov 16

**Kay Owen** – Introduction to Belly Dance – Oct 12

**Laura Schuler** – Drawing 101 – 3 sessions Nov 27, 29, Dec 1

**Bob Scutta** - Benefits of a Professional Advocate and Life Care Manager – Nov 1

**Diane Voge** – Historic Beaufort Church & Cemetery Tour: The Parish Church of St. Helena – Nov 8

You may also be interested in signing up for the pre-concert conversation classes for USCB's Chamber Concert Festival Series, scheduled for the Friday before Sunday performances. If you are musically inclined, you may consider joining the Lowcountry Community Concert Band.

Be sure to check out a special learning adventure - “The Best of Spain with Links to the Lowcountry,” an April 2018 trip sponsored jointly by Friends of the Beaufort Library, Santa Elena Foundation, and OLLI. Details can be found in the Fall 2017 Curriculum Guide, all OLLI offices, the Beaufort Library, and the Santa Elena History Center.

If you have any questions about OLLI, have an interest or talent you would like to share with others in a future class, or know of someone else who would be a great instructor, please contact Karen McDowell at [mcdowellkaren@yahoo.com](mailto:mcdowellkaren@yahoo.com).





# September

## Birthdays

- 5 Ed Kawczynski
- 7 Jack Beaucaire  
Arlene Line
- 8 David Van Deusen
- 12 Ella Hayward
- 14 Mark Hayward
- 17 Joy Garner
- 18 Genie Steger  
Maggie Kinton  
Cornelia Sonner
- 24 Harold Ketcham
- 23 Paul Wiese
- 30 Kathie Wiese

## Anniversaries

- 15 Louise and David Uehling
- 19 Pat and Dan Stover
- 28 Mallory and Demitri Baches

## Obituaries

With sadness we note the recent deaths of two Habersham residents.

**Louise Anthony** died July 21. Louise was a superstar in sales and management, working three part-time jobs even while fighting cancer. She was a mentor to many women in Habersham and worldwide, as well as an inspiration to all who knew her. Our deepest sympathies to Mark and their family.

**Don Doornbos** died August 11. Don and Carol's home is a cornerstone of Eastover Park, into which he poured much love and attention. Don and Carol knew each other in their youth, rediscovered each other in later life, and moved to Habersham as relative newly-weds from Florida. Our condolences to Carol on her loss.

We regret not previously acknowledging the passing of **Jack Betz** on May 9. Jack was, indeed, a master of many trades: attorney, innkeeper, and ultimately an ordained minister. Our condolences to Victoria, their family, and Bev Peutz, Jack's loving sister. We know he is deeply missed.



# October

## *Birthdays*

- 2 Ivie Szalai*
- 3 Sophie Hayward*
- 5 Valerie Kichler*
- 6 Jim McDowell*
- 8 Richard Zurakowski*
- 15 Margaret Norden*
- 21 Alex Thomas*
- 23 Larry Meisner*
- 27 David Aldrich*  
*Mark Dixon*

## *Anniversaries*

- 6 Eileen and Jack Beaucaire*
- 21 Jody and Marc Hayward*  
*Nancy and Gene Stanford*



## **Gourmet Next Door** by Debbi Covington

### **Happy Birthday!**

*One of the advantages of having a lot of friends is celebrating a lot of birthdays! The past couple of months have been a whirlwind of birthday soirees. As is custom with the best of friendships, someone unfailingly volunteers to make a home-baked birthday cake. The sweet confections are not always beautiful, but they're always delicious. That's one of the serendipities of desserts baked with love. So far this season, we've been fortunate to sample assorted chocolate cakes and several strawberry cakes made with fresh local berries. I've even baked a couple of cakes for the festivities. This issue's recipes are some of my offerings. I'm giving away my secret; they all use boxed cake mixes.*

*What makes them extra-special is the yummy frostings and fillings that are actually a cinch to prepare. Try one of these show-stoppers at your next birthday party – and you can just keep that boxed cake mix thing under your hat....*

### **Chocolate Ganache Birthday Cake**

*Absolutely the best chocolate cake I've ever eaten! Don't let the whipped ganache intimidate you. It's actually very easy to make.*

*For the frosting:*

2 cups heavy whipping cream

1 (12-ounce) package semi-sweet chocolate chips

*For the cake:*

1 (15.25-ounce) chocolate cake mix

Eggs, water and vegetable oil, according to package directions

Heat whipping cream in a microwave-safe bowl until cream begins to steam but not boil. Stir in chocolate chips until chips are melted and mixture is well combined. Place bowl in refrigerator for 2 hours. In the meantime, prepare cake mix according to package directions, making two 8-inch layers. Cool cakes on a wire racks. When completely cool, split both layers making 4 cake rounds. Remove ganache from the refrigerator and beat with an electric mixer until frosting is light and fluffy. Spread on cooled cake. Refrigerate cake until ready to serve. Serves 12.

### **Chocolate Tunnel Cake with Raspberries**

*This cake is filled with a tunnel of sweetened cream cheese. What a fun idea for a birthday cake! Simple to prepare, too!*

*For the cake:*

1 (15.25-ounce) package dark chocolate cake mix

Eggs, water and vegetable oil, according to package directions

*For the filling:*

2 (8-ounce) packages cream cheese, at room temperature  
½ cup sugar

2 eggs

*For the chocolate glaze:*

1 cup heavy whipping cream

1 cup semi-sweet chocolate morsels

*Garnish:*

12 ounces fresh raspberries

Grease and flour a Bundt cake pan. Preheat oven to 350 degrees. In a mixing bowl, prepare cake mix according to package directions. In a separate mixing bowl, combine cream cheese, sugar, and eggs; mix until smooth. Pour cake batter evenly into prepared pan, reserving 1½ cups of the batter. Spoon cream cheese mixture over center of cake batter. Spoon reserved batter over cream cheese mixture; covering completely. Bake cake in preheated oven for 50 to 60 minutes, or until a toothpick inserted in center of cake comes out clean. Cool cake in pan on a wire rack for 30 minutes; then remove from pan and place on a wire rack until completely cooled. Heat whipping cream in a small saucepan over medium-low heat just until cream begins to steam. Remove from heat and whisk in chocolate, stirring until chocolate is completely melted and mixture is dark. Refrigerate for 15 minutes. Place cake on a cake stand or platter and drizzle with chocolate mixture. Chill in refrigerator until ready to serve. Fill the center of the



cake with fresh raspberries and garnish with fresh raspberries just before serving. Serves 12.

### Devil's Food Cake with Seven Minute Frosting

*My husband, Vince, asks for this cake every year for his birthday. The trick is to make the icing on a clear day. If it's raining or there's too much moisture in the air, the icing will weep.*

*For the cake:*

1 (15.25-ounce) package devil's food cake mix

Eggs, water and vegetable oil, according to package directions

*For the frosting:*

1½ cups sugar

½ cup cold water

2 egg whites

2 teaspoons light corn syrup

1 teaspoon vanilla

Prepare cake mix according to package directions, making two 8-inch layers. Cool cakes completely on a wire racks. In the top of a double boiler, combine sugar, water, egg whites and light corn syrup. Beat with an electric mixer on low speed for 20 seconds. Place over boiling water (upper pan should not touch water). Cook, beating constantly with the electric mixer on high speed, about 7 minutes or until the frosting forms stiff peaks. Remove from the heat; add vanilla. Beat 2 minutes more. Frost tops and sides of two cake layers. Refrigerate until ready to serve. Serves 12.

### Autumn Apple Cake

3 cups peeled and grated

Granny Smith apples

1½ cups sugar

½ cup brown sugar

1½ cups vegetable oil

3 eggs, beaten

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

2½ cups self-rising flour

Glaze:

1½ cups confectioner's sugar

2 teaspoons vanilla extract

3 tablespoons water

Preheat oven to 350 degrees.

Combine grated apples, sugars, and vegetable oil in a large bowl. Add the eggs, vanilla, and cinnamon. Gradually add the flour, mixing well to combine. Pour into a greased Bundt pan and bake 1 hour, or until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 10 minutes, then invert onto a cooling rack. Combine the glaze ingredients in a small bowl and drizzle over the top of the cake before serving. Serves 12.

### Dark Chocolate Cake with Bourbon-Bacon Frosting

*For the cake:*

1 dark chocolate cake mix

¼ cup bourbon

*For the frosting:*

8 slices bacon, cooked and crumbled

1 stick salted butter, softened

1 (8-ounce) package cream cheese, softened

1 (16-ounce) package

confectioner's sugar

2 tablespoons bourbon

1 teaspoon vanilla extract

Preheat oven to 350 degrees.

Prepare cake mix according to package directions, substituting ¼ cup bourbon for ¼ cup of water. Pour batter into two greased and floured round cake pans. Bake according to package directions. Remove cake from pans and cool completely on wire racks. Place butter and cream cheese in a large mixing bowl. Beat until creamy and smooth. Gradually add the confectioner's sugar, mixing well after each addition. Add the bourbon and vanilla extract. Beat until creamy. Stir in half of the crumbled bacon, mixing well to combine. Frost cooled cakes with frosting. Sprinkle remaining bacon on top of the cake. Refrigerate until ready to serve. Let cake come to room temperature before slicing. Serves 12.

*The writer owns Catering by Debbi Covington and is the author of two cookbooks, Gold Medal Winner of the Benjamin Franklin Award, Celebrate Everything! and Dining Under the Carolina Moon. Debbi's website address is [www.cateringbydebbicovington.com](http://www.cateringbydebbicovington.com). She may be reached at 525-0350 or by email at [dbc@cateringbydebbicovington.com](mailto:dbc@cateringbydebbicovington.com)*





**Saturday, Oct 21~ 10am-4pm & Sunday, Oct 22 ~ 12pm-4pm**

### **9<sup>th</sup> Annual Harvest Festival ~ A Southern Living Inspired Event**

The Habersham Merchants Council presents the 9th Annual Habersham Harvest Festival this October 21 & 22. This favorite Lowcountry lively street festival features a vintage fair theme with family activities, celebrated local food purveyors and artisan crafts set against the backdrop of timeless southern architecture on Market Street.

We invite you to bring the whole family and spend your day browsing artisan vendors, sample and enjoy great local food, live music on the Hargray main stage, plus plenty of activities for kids of all ages including the ever-popular 47' ferris wheel, vintage rides, contests, petting zoo, face painters, hayride and more! Free admission with food, drink, art and crafts available for purchase; select activities may include ticket fees.

#### **How can YOU get involved?**

**Volunteer on Festival Day!** Thank you to all Habersham residents who volunteer their time each year! The event committee has several opportunities for volunteers to assist in festival activities. Volunteer perks include enjoying time with friends in the sunshine on a beautiful fall day and FREE T-shirt. To sign up to volunteer please email [habershammarketplace@gmail.com](mailto:habershammarketplace@gmail.com).

**Invite** all your family, friends and neighbors to attend the 9<sup>th</sup> Annual Habersham Harvest Festival! Learn more at [habershamharvestfestival.com](http://habershamharvestfestival.com).

This seminal event is made possible with the generous support of our sponsor partners and we extend a special thanks to *Beaufort Family Dentistry* for their continued support.





# *Holiday* **NIGHT** *Holiday* **LIGHTS** *for Shanklin*



**SAVE  
THE DATE**

**FRIDAY 12.08.17  
4-7 p.m.**

Celebrate the season with friends and neighbors and help support nearby Shanklin Elementary School.

- ◀ Marketplace silent auction of decorated wreaths, jewelry, home decor
- ◀ Cookies, breads and sweet-tooth treats
- ◀ Songs by the Shanklin Elementary School Choir
- ◀ Luminaria throughout the Marketplace and around Le Chene Circle
- ◀ Luminaria in Habersham neighborhoods

(Luminaria purchase information coming soon)

Friends of Shanklin is a 501(c)(3) non-profit



# Luminaria sales

## TO BENEFIT SHANKLIN SCHOOL

# begin in October

Habersham Marketplace and LeChene Circle will be sparkling Friday, Dec. 8, 4-7 p.m., for Holiday Night, Holiday Lights. With your help, the streets of Habersham will be shining too.

### WHAT'S NEW in 2017

- ▲ Safer, flame-retardant starburst bags.
- ▲ **NEW** plastic reusable bases that can be filled with water (or sand).
- ▲ **NEW** long-lasting, tea lights to fit new bases.
- ▲ Long-lasting pillar candles for wood blocks from previous years.  
(Wood blocks have been discontinued).

### NO PRE-ORDERING NEEDED

Watch for the October dates when the Friends of Shanklin truck will be in the Marketplace. Bring cash or checks (no credit cards) and an empty bag for your purchases.

### CHOOSE FROM:

**\$25:** 10 new plastic bases with 10 tea lights plus 10 bags.

**\$20:** 10 pillar-style candles (for existing wood blocks) plus 10 bags

### LIGHT SET-UP AND TAKE DOWN

Friends of Shanklin and Habersham Land Company will set up, light and take down lights for the Marketplace and LeChene Circle.

**A large neighborhood map** will be on the truck. As residents purchase, they can color in, showing lit properties. That way, neighbors can work together to light up their streets and squares.

**REMEMBER:** All proceeds benefit the children of nearby Shanklin Elementary School.  
Friends of Shanklin is a 501(c)(3) non-profit



**SHOP EARLY**

Supplies will run out  
in November



While we do not take paid advertising, we include Habersham-owned/operated businesses in issues as a service to our readers.

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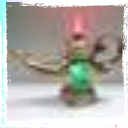
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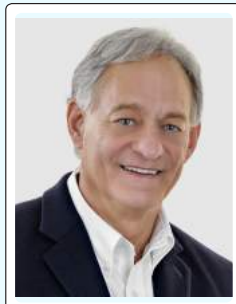
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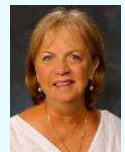


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*HAL is a fund of the Community Foundation of the Lowcountry*



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**Mission:** To provide grants to individuals, good Samaritans and animal rescue organizations in Northern Beaufort County who are financially unable to pay for emergency care for their sick or injured companion animal(s).

**Rebecca W. Bass**

Direct: 843.263.3772  
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Dog Obedience Training





## About *Habernews*

A handful of neighbors started *Habernews* when Habersham was in its infancy as a means of building community. It is a vehicle for sharing news about the neighborhood by and for its residents. As our cover states, we are not associated with the Habersham Land Office.

We publish bi-monthly on *Nextdoor* and *Facebook* and to our neighborhood mailing list. "We" are Diane, Editor-in-Chief and Regina Carmel, Formatting and Layout. Our writers are you, our neighbors.

We are always looking for articles. If you have something of interest to share through *Habernews*, here's how:

Articles are about neighbor interests, clubs, and activities. We do not advertise.

Deadline is the 20th of the month; publication is on the first.

All articles should be addressed to [Habernews@gmail.com](mailto:Habernews@gmail.com).

**Articles** should be submitted *separately* from photos. We prefer text in Garamond font, **unformatted: without headlines, indentations, etc., in Word, Pages, or some other editable word processor.** We will format headlines, etc., during the editing stage in the context of our entire magazine.

**Photos and other graphics** should be submitted *separately* in .pdf format. We will attach to your text during the editing stage.

**Posters** publicizing events in Habersham or of interest to neighbors should be submitted in .pdf format and will be published exactly as submitted.

We love your feedback. With so many new neighbors, we hope to receive many articles from you. *You* are our writing staff! Thank you for your enthusiastic support.

*Holiday issue deadline: October 20!*



*Happy Fall, Y'all!*

