



Habernews

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Autumn 2018

HABERNEWS IS PUBLISHED MONTHLY BY
RESIDENTS OF HABERSHAM AND IS
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COMPANY AND HABERSHAM
NEIGHBORHOOD ASSOCIATION.

OLLI – What's New for Fall 2018

The Fall 2018 semester for Osher Lifelong Learning Institute at the University of South Carolina Beaufort runs from September 17 to December 7, and with over 200 classes, tours, and trips, there is something for everyone.

Registration opens at 10 AM on Tuesday, September 11 (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 11 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 (\$120 per semester) in your cart, too, then checkout. 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 11, 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 are being 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!

In addition to many classes on art, history, writing, Pat Conroy, fishing, biking, following is a sampling of classes that may be of interest:

ECO101 The Nature of Hunting Island – 3 part class for those who want to learn more about South Carolina's most visited state park – Oct 11, 18, 25

HIS137 Miriam's Story as Told by Ann – the amazing story of Habersham neighbor **Ann Kushner's** mother during World War II and the Holocaust time – Nov 30

HIS138 Tour the Historic Beaufort National Cemetery – for those who want to learn more about the stories of those interred in this beautiful historic cemetery – Nov 6

HIS141 Beaufort Born, Bred, or Blessed – an interesting and often hilarious look at growing up in Beaufort from a panel of Beaufort natives – Dec 5



HIS143 Reconstruction Era Beaufort History Panel -- an interesting panel led by USCB History professor Brent Morris – Nov 8

HME110 Tale of Two Storms, How BMH Prepares for Mother Nature – the story of BMH's CEO Russell Baxley's first days on the job during Hurricane Matthew – Sep 24

ING102 Shrimp and Wine, Simply Divine! – with Tacaron's Juan Carlos Jimenez – Oct 3

ING114 – Celebrate Beaufort with Pickled Shrimp and Our Prince of Scribes, Pat Conroy – Debbi Covington shares foods and Jonathan Haupt shares Pat Conroy stories – Nov 7

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.

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.





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
- 24 Harold Ketcham
- 23 Paul Wiese
- 30 Kathie Wiese

Anniversaries

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

September

October



Birthdays

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

Anniversaries

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

GOURMET NEXT DOOR

Debbi Covington

TUESDAY NIGHT SUPPER

What should I cook for supper? Believe it or not, that's an almost daily question at our house. When it's just Vince and me at the dinner table, I'm inclined to try some new ideas. That's what I did on Tuesday. My broccoli salad recipe had originally consisted of broccoli, strawberries, salted cashews and toasted coconut, but when I couldn't find any pretty fresh strawberries, I had to resort to Plan B. Necessity is the mother of invention. It was also serendipity. The combination of the flavors of the raspberries, pistachios and toasted coconut is fabulous! The dressing is slightly sweet and tangy.

I still plan to test the recipe with strawberries and cashews. Two recipes for the price of one. You'll love the chicken thighs. They're great weeknight fare. Besides being quick to prepare and simple to make, they're just plain delicious. The sauce makes the meat tender and prevents the chicken from being dry. My favorite is the mushroom lasagna. Served as a side dish with this menu, it could easily be prepared as a vegetarian entree as well. The bechamel sauce makes it a rich dish. A small serving is a gracious plenty. Use a variety of fresh mushrooms for the most flavor. There's no reason why Tuesday night supper has to be boring. I hope you'll enjoy what may turn out to be some new weeknight favorites.

Broccoli and Raspberry Salad

2½ cups broccoli florets, trimmed
1½ cups fresh raspberries
1/3 cup salted pistachios
3 tablespoons toasted coconut
2 tablespoons Greek yogurt, plain
1 tablespoon balsamic vinegar
2 tablespoons honey
Dash ground cinnamon



Place broccoli florets, raspberries, pistachios and toasted coconut in a salad bowl. In a small bowl, whisk together yogurt, balsamic vinegar, honey and dash of ground cinnamon. Pour dressing over salad and toss gently to combine. Serve immediately. Serves 4.

Maple-Dijon Chicken Thighs

2 pounds skinless chicken thighs
Salt and pepper, to taste
½ cup dijon mustard
¼ cup maple syrup
1 tablespoon rice wine vinegar
Fresh rosemary



Preheat oven to 450 degrees. Place chicken thighs in an 8x8-inch foil-lined baking dish. Season with salt and pepper. In a small mixing bowl, combine dijon mustard, maple syrup and rice wine vinegar. Pour maple-mustard mixture over the chicken thighs, turning to coat well. Place the chicken, uncovered, in

preheated oven and bake for 45-50 minutes. Baste the tops of the chicken thighs with the sauce halfway through. Let chicken rest for 5 minutes before serving. Drizzle with pan juices and garnish with fresh rosemary, if desired. Serves 3.

Mushroom Lasagna

2 tablespoons butter
2 pounds assorted fresh mushrooms, sliced
1 stick butter
 $\frac{3}{4}$ cup all-purpose flour
4 cups milk, heated
1 cup grated parmesan cheese, divided
Nutmeg
Salt and pepper, to taste
8 pieces oven-ready lasagna*
 $\frac{1}{3}$ cup grated parmesan cheese
Chopped fresh Italian parsley, to garnish



Melt 2 tablespoons butter in a large saute pan. Add sliced mushrooms and cook until mushrooms are tender and have released some of their juices. Remove from heat and set aside. To make the white sauce: Melt 1 stick butter in a medium saucepan. Add flour, whisking constantly for 1 minute. Add hot milk all at once. Whisk until smooth and thickened. Remove from heat. Stir in 1 cup parmesan cheese. Season to taste with nutmeg, salt and pepper. To assemble the lasagna: Spread some of the sauce in the bottom of an 8x8-inch baking dish. Arrange a layer of 2 pieces of lasagna on top, then more sauce, then $\frac{1}{3}$ of the mushrooms, 2 more pieces of lasagna, more sauce, $\frac{1}{3}$ of the mushrooms, 2 more pieces of lasagna, more sauce and the remaining $\frac{1}{3}$ of the mushrooms. Top with the remaining 2 pieces of lasagna and cover with the last of the sauce. Sprinkle with $\frac{1}{3}$ cup parmesan cheese and cover with aluminum foil. Bake in a preheated 350 degree oven for 40 minutes. Remove foil and bake for an additional 15 minutes or until the top is lightly browned and the sauce is bubbly and hot. Garnish with chopped parsley. Serves 6 to 8.

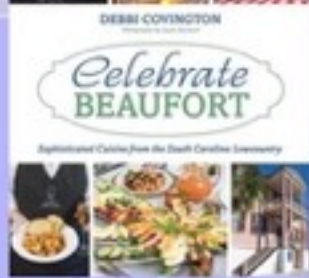
*Regular lasagna pasta may be used. Cook pasta according to package directions and assemble as described above.

The writer owns Catering by Debbi Covington and is the author of three cookbooks, Celebrate Beaufort, Celebrate Everything! and Dining Under the Carolina Moon. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 525-0350 or by email at dbc@cateringbydebbicovington.com.



Cook The Book

WITH DEBBI COVINGTON, AUTHOR OF *Celebrate Beaufort* & *Celebrate Everything!*



Saturday, September 29th, 5:00 - 8:00 pm

\$75 per person

Cooking demonstration with tastings

Heavy hors d'oeuvres, signature drink, wine

Two signed cookbooks and Conroy Center apron

Anchorage 1770 Dining Room

Space is limited to 50 people

Make reservations by September 25th

843.525.1770

"A recipe is a story that ends with a good meal."

- Pat Conroy

Hosted by the Pat Conroy Literary Center & Anchorage 1770

Pat Conroy

PAT CONROY
LITERARY CENTER



ANCHORAGE
1770

Our favorite caterer, Debbi Covington, will be helping to raise funds for the Pat Conroy Literary Center through food and fun at 1770 Anchorage in downtown Beaufort. Who can resist good food and a good cause in a great location?

Obituary

We are so very sad to share the news that our former neighbor and friend to many in Habersham, Allegra Hunter Craig, died Sunday, August 19. Allegra fought hard against breast cancer for several years. Allegra and her mother, Cheryl, were among the first to open a shop in Habersham, later moving Jolie to downtown Beaufort. They closed earlier this year so Cheryl could spend more time helping Allegra.

Allegra was a devoted mother, a lover of little fuzzy dogs, a woman with a great smile and an even better laugh. She had a sense of style that showed throughout Jolie, a love of family that was clear and unwavering, and a determination in the face of a potentially devastating disease that we all admired.

Allegra was only 41 years old.

NIGHT OF GIVING !

**Come help us raise money for
The Humane Association of the Lowcountry (HAL)**



WHEN:

Sunday, October 14, 2018 (4-7PM)

WHERE:

Habersham Park House

WHAT:

Food, Drinks & Fun!

HOW YOU CAN HELP:

- * **Go to Blackstone's Cafe from 10/14-20 for breakfast or lunch. They are donating 10% of their gross revenues to HAL during their Week of Giving.**
- * **Donate CASH or CHECK made out to HAL.**
- * **Buy One or More RAFFLE TICKETS - LOADS OF PRIZES!**
- * **Bid on SILENT AUCTION items.**
- * **Adopt or Foster a furry friend.**

THANKS FOR YOUR SUPPORT!

HAL is a VERY small charity. 98% of the money raised goes for veterinary care, tests and medications for our foster kitties and community kitties. We are a fund of the Community Foundation of the Lowcountry. For more information about HAL and Blackstone's Cafe, go to <http://halsc.org> & <http://blackstonescafe.com>



**Beers & Gears hosted by the Beaufort Chamber of Commerce
Sat, Sept 29 from 4 - 10 pm in Habersham Marketplace!**

Featuring craft beer tastings by local SC & GA breweries,
classic car display and live music by Deas Guyz.

Pre-sale tickets are \$35 and include unlimited tastings, classic car display
and concert. Day-of tickets available for onsite purchase.

HABERSHAM *Harvest* FESTIVAL

an Inspired Event presented by
Southern Living & COASTAL LIVING



Beaufort, SC



Our
10TH ANNUAL
Celebration

OCTOBER 20 & 21, 2018

SAT & SUN

OCT 20-21

10AM - 6PM

Bring the whole family and spend the day shopping from artisan vendors, enjoy great local food, live music, 47-ft ferris wheel, carnival rides, contests, face painters, hayride, the Beaufort Cty Library bookmobile, petting zoo and more!

FREE ADMISSION* with food, drink, art and crafts available for purchase.

**select activities may include nominal entry fees.*

INVITE all your family, friends and neighbors to attend the 10th Annual Habersham Harvest Festival!

Learn more at habershamharvestfestival.com.

SAVE THE DATE

ANTIQUE & CLASSIC CAR SHOW

SAT, DEC 1 ~ 10a-2p

Benefit for Thumbs Up of Beaufort



Join car enthusiasts and families strolling the Market outfitted with classic cars of yesteryear.

FREE ADMISSION

Thumbs Up Children's Learning Center is a local non-profit providing year round programming impacting the academic and social needs of at risk children in Beaufort County Schools.

100% of all funds raised will support Thumbs Up.



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.

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.

Next deadline: October 20!



Type to enter text

*To Everything There is a season
And a time for every purpose, under Heaven*