



# *Habernews*

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

*February 2016*

*Diane Voge, Editor*

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



# Just Down the Road a Piece

While this may be more useful for newer residents or part-timers, I find even long-time residents surprised by what is within a few miles of Habersham.



## Burton Wells Park 843-255-6680

This park is only a couple of blocks from Habersham, although, unless you walk the deer path through Cherokee Farms field, as a few Shammers do, you will need to turn right on Joe Frazier to the Burton Wells sign and turn left on Burton Wells Road. On your left are baseball, football and soccer fields plus a community center housing, among other things, a basketball court, a fitness room with the usual workout equipment, and two racquetball courts. Small fees are charged for classes but facilities are generally free (well, paid with our taxes). County residents may also rent portions of the facility for meetings and events.

Just past the entrance to the Center and on Burton Wells Road is a passive park with walking paths, a dog park, and a pond where they offer kayak classes. Warning, however, the dog park is only fenced on 3 sides with the fourth open to the pond. South Carolina ponds generally include an alligator or two, so eyes on your dog are important.



## Battery Creek High School Swimming Pool 843-255-6760

Just a couple of miles away (shorter, if you take Possum Road), the school has a freestanding indoor pool open to the public for a small fee. In addition to individual swimming, they offer lessons for all ages, water aerobics, and water safety. Hours vary depending on the day from morning to afternoon/evening, so call for the schedule.

All of the above are under the jurisdiction of Beaufort Parks and Recreation. More information about all their offerings may be found at [www.bcpals.com](http://www.bcpals.com).



## Convenience Recycling Centers

Although the County is discussing eliminating these, we still have two places nearby where we can dispose of our garbage and recycle a variety of items. These are particularly useful for part-timers who may not want to subscribe to curbside pick up, but the centers offer other services. The smaller is on Grober Hill Road at

the intersection with Castle Rock. They take household garbage, pretty much any non-hazardous household item, yard debris, and recycling for all types of paper and glass. The other is 140 Shanklin Road about a half mile from Highway 21. It is fairly new and has a much larger recycling program, with bins placed by category around a horseshoe shaped drive. Both are open every day but Sunday and Wednesday.

The next electronics recycling event at Shanklin will be February 19. On March 5 you may bring all your hazardous materials (fertilizer, solvents, herbicides, solvents) and old medicines to Shanklin for proper disposal. Mark your calendars as these usually occur only twice a year.

### Food Lion

Some neighbors aren't aware we have a grocery store about 3 miles away. Turn left on Joe Frazier and go to the little roundabout. Take the first turn (Pine Grove) and drive to the first left turn, SR 7-86. Food Lion is a block down on the left. I find it handy if I just need a few things but other neighbors buy most of their groceries there.



Venturing a bit farther, but still close to Habersham is the **Clemson Extension office**. They can answer pretty much any question about plants and landscaping in Beaufort and they will analyze your soil sample to tell you what your property needs for your plants to thrive. They also give away small native trees and plants around Arbor Day. They are located in the Burton Hill Road Industrial Village near the building where you register to vote. 843-255-6060



And while you're at the industrial village, you might as well tour the **Kazoo Factory**. It's free unless you want a guided tour, and you get to build your own kazoo. 843-982-6387.



The mention of voting registration reminds me, for those of you voting in the upcoming South Carolina primaries, our **polling place is at Shanklin Elementary**. From Habersham, turn left onto Joe Frazier Road, drive to the small roundabout, and go 3/4 around to Morral Drive to the end of the street. The school is on your left.







*The Social Committee is Launching a NEW event!*

*“Come For Dinner”*

*Saturday  
February 27th*

*Here is how it works:*

- *We are looking for volunteers to host dinner in their home for up to 8 people (including themselves)*
- *Hosts only need to prepare the entrée of their choice and the guests will bring the rest.*
- *All participants will meet at the Park House for appetizers, then on to their pre-assigned host home for dinner and dessert.*
- *The number of participants will depend on how many host homes are available.*

*If you are interested in hosting please send an email to: [cincollins12@gmail.com](mailto:cincollins12@gmail.com) by Feb. 5th.*

*Once we know the number of host homes we will provide more details.*

# From Habersham to the Holyland

## Roots, Reclamation, and Reconnection

Last year, the first great grandchild of our family celebrated becoming a bar mitzvah, the Jewish rite of passage for a 13-year old. Teddy chose to trace his dad's similar celebration, not with a grand soirée but a family trip, from our family roots in Germany to a dedication in Israel. An arduous trip, travelers included his electric scooter-bound grandmother (my sister) and our newest member, 11-month old Rian.

The first to depart the US, daughter and I stopped for two days in the birthplace of my grandmother, Bad Homburg. Tiny as it is, it is the wealthiest town in Germany, famous for drawing health seekers from the world over to its famous baths. Its beautiful and large parks were strung with paths along which walkers wound their way, all with walking poles to make serious miles. Among the points of interest were two bejeweled pagodas donated by the past



The King of Siam's Gift

King of Siam later memorialized in *The King and I*. The statue of said King looked nothing like Yul Brynner. The Kaiser loved Bad Homburg enough to erect a summer palace in this park, today a public healing center replete with luxurious rooms for "taking the baths" and getting world-class massages.



Kaiser Wilhelm Baths

My mother used to recount her trip as a 12-year old with her mother to this magical town. Today, the one person missing from our family trip was my mother, now 97 and too fragile to make the trip but everywhere we went, she was with us.

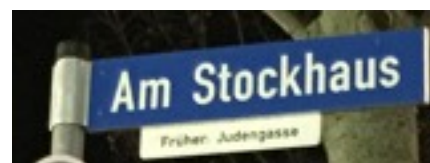
Our next stop, where we convened with another contingent of family, was Fulda, my mother's hometown. As the eleventh child (and a twin!) of her family, she spent a happy childhood and adolescence on

the cobblestone streets of the historic town....until 1933, the Nazis began a systematic end to Jewish life here and all over Europe. Half my mother's family managed to escape, ultimately finding their way to



Mom's Birthplace and Childhood Home

the US as refugees. The others became casualties of what later became a newly coined term: the Holocaust. Our family, remnants and descendants of our once thriving predecessors, returned to both pay homage and pass on to future generations who we once were and from where we came.

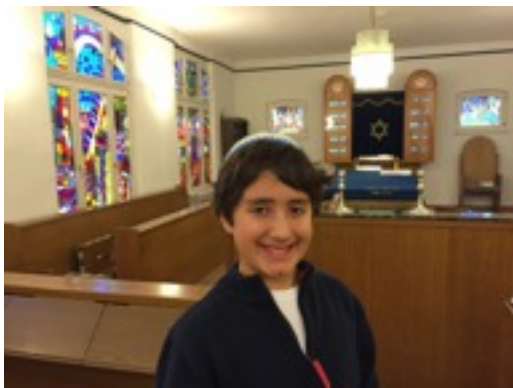


Once, the center of Jewish life in Fulda.

To our surprise, Jewish life once more exists in Fulda. The Jewish School where my mother learned as a child is now a museum of Jewish life, history, and culture on its first floor, a tiny synagogue on its upper floor. The Jews are all older refugees of Ukraine, from the time the Berlin Wall fell. They use the school as a community center and weekly house of



prayer. Fulda's synagogue was burned on Kristallnacht, the Night of Broken Glass, in 1938, when the Nazis marked the beginning of the Holocaust by burning down all Germany's synagogues and deporting Jewish men and boys, to the first concentration camp, Dachau, outside Munich. There are no longer Jewish children in Fulda, so it was an extraordinary event when Teddy, my mother's first great grandchild, was called to chant from the Torah (the first five books of the Bible) on Shabbat, Saturday, the Jewish Sabbath - the first Jewish child in 75 years. No dry eyes that morning but great celebrating that afternoon. The Nazis were long gone but we had returned to witness the ancient ritual of another generation's entry into manhood.



**Teddy becomes bar mitzvah where his Great Grandmother's went to school.**

It was also Christmas Week in Fulda, an historically devout Catholic City at whose center is The Dom, the beautiful cathedral that is the prototype of all Europe's grand cathedrals. Fulda's cobblestoned center was alive with a Christmas Market, lined with food-laden stalls, crèches, bonfires, lights, beer, and



**The Dom and St. Michael's Kirche**

merrymaking. We participated in that, too, as now, we are an American family, melded with different faiths.

In 1987, Fulda's then Lord Mayor, Dr. Wolfgang Hamburger, culminated a three-year effort to locate the remnants of Fulda's Jewish citizens to return to their hometown and spend a week of reconciliation with the current residents. Three hundred came from around the world with their children and grandchildren, of which our family numbered 30. The theme of the week was that Fulda's Jews were always a

vital part of the town's life. At that time, this made newscasts all over Europe. Today, I wanted again to speak with Dr. Hamburger, now in his 80s. What an extraordinary man. He met with us on a rainy Sunday morning, speaking of his love affair with America -

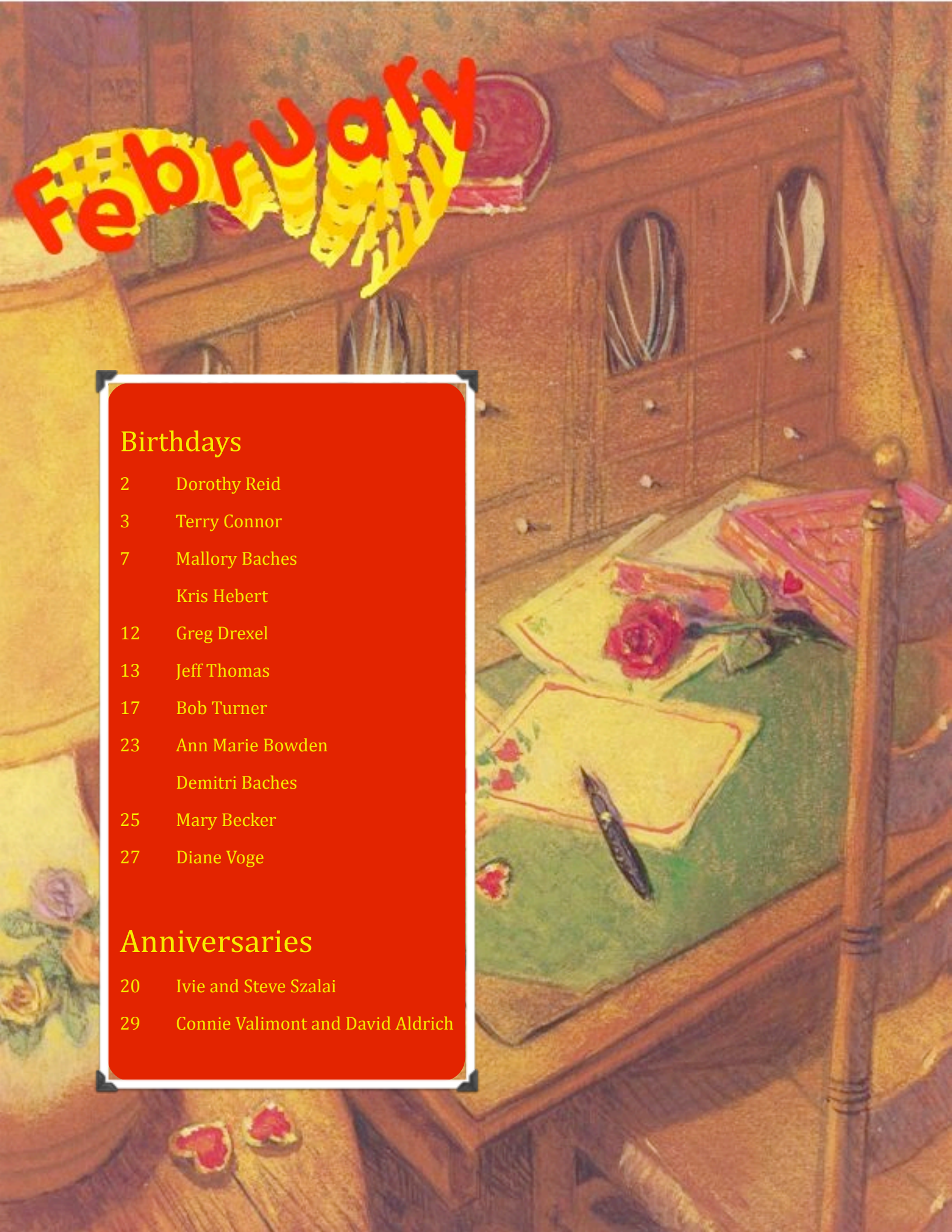
where he earned his Ph.D in economics on a Fulbright Fellowship, and his 11 trips to Israel. He was Lord Mayor for almost 30 years. Today, his work entails integrating into German life the one million recent Muslim refugees to which Germany has granted sanctuary. He continues dedicating his life to marrying humanitarianism to law.

Had this week been our entire trip, it would have sufficed but the culmination would come next, in Israel. And that's where we spent Christmas: in Jerusalem. Following, Part Deux.



**The Oberburgermeister (second from left) spends the morning with us.**





## Birthdays

- 2 Dorothy Reid
- 3 Terry Connor
- 7 Mallory Baches  
Kris Hebert
- 12 Greg Drexel
- 13 Jeff Thomas
- 17 Bob Turner
- 23 Ann Marie Bowden  
Demitri Baches
- 25 Mary Becker
- 27 Diane Voge

## Anniversaries

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





# Mardi Gras Feast

GOURMET NEXT DOOR

by Debbi Covington

*Mardi Gras is forty-seven days before Easter, and this year Fat Tuesday falls on February 9th. The people of New Orleans are planning a grand celebration! Let's join in the fun right here in Beaufort. Pull out your green, gold and purple decorations, toss a few beads around, don your fanciest mask and eat your fill of these Cajun treats. Begin the meal with delicious Oysters Rockefeller. Enjoy a Broccoli and Orange Salad with warm Black-Eyed Pea Cornbread. Then, spice up your table with Chicken, Pork and Smoked Sausage Jambalaya and top it all off with a King Cake. Keep in mind that the next party will be yours to host if you get the piece of cake with the baby in it!*

## Oysters Rockefeller



½ (10-ounce) package frozen chopped spinach, thawed and squeezed dry

6 green onions, chopped

stalks celery, roughly chopped

¼ cup chopped fresh Italian parsley

1/3 head iceberg lettuce

1 stick butter, softened

¾ cup dry bread crumbs, divided

1 teaspoon Worcestershire sauce

1 teaspoon anchovy paste

Dash hot sauce

1½ tablespoons Absinthe flavored liqueur

¼ teaspoon salt

3 dozen oysters

¼ cup grated Parmesan cheese

Rock salt

Place rock salt on a baking sheet. Heat for 20 minutes in a 450 degree oven. In a food processor, combine spinach, onion, celery, parsley, and lettuce until smooth. In a large mixing bowl, combine softened butter with ¼ cup bread crumbs. Add blended greens and stir to mix. Add Worcestershire sauce, anchovy paste, hot sauce, liqueur and salt; mix thoroughly. Drain oysters from shells. Place oysters back on half shells and set on the heated salt. Spread 2 tablespoons of mixture over each oyster. Combine Parmesan cheese with remaining bread crumbs. Top each oyster with a teaspoon of cheese mixture. Bake in a preheated 450 degree oven for about 15 to 20 minutes or until lightly browned. Serves 6.





## Broccoli and Orange Salad

1 cup mayonnaise

1/3 cup sugar

2 tablespoons white vinegar

1 (12-ounce) package fresh broccoli florets

1 cup seedless red grapes, halved

1 (11-ounce) can Mandarin oranges, drained

1 stalk celery, diced

1/2 cup roasted pistachio kernels

Stir together first 3 ingredients in a small bowl. Cover and chill the dressing for at least 3 hours. Mix broccoli, grapes, oranges, celery, and pistachios. Toss gently with dressing to coat. Serve with a slotted spoon. Serves 6 to 8.

## Black-Eyed Pea Cornbread



2 (8½ -ounce) packages cornbread mix

1 small sweet onion, chopped

1/3 cup chopped green pepper

1 (15-ounce) can creamed corn

1¼ cups (5 ounces) grated Swiss cheese

1 (15-ounce) can black-eyed peas, rinsed and drained

Prepare cornbread mixes according to package directions. Add onion, pepper, corn, cheese and peas to cornbread mixture. Bake in a lightly greased 9x13-inch dish at 350 degrees for 45 minutes. Serves 10 to 12.

## Chicken, Pork and Sausage Jambalaya

4 tablespoons vegetable oil, divided

3 pounds broiler-fryer chicken pieces

1/2 pound boneless pork loin or tenderloin, cut into thin strips

1/2 pound andouille or smoked sausage, cut into 1/2-inch slices

1 cup sliced celery

1 cup chopped onion

1 cup chopped green pepper



2 cloves garlic, minced

4 cups canned diced tomatoes, undrained

1 cup chicken broth

3/4 cup tomato paste

1 teaspoon hot sauce

1 bay leaf

1/2 teaspoon salt

1 teaspoon dried oregano

1 teaspoon dried thyme

1/2 teaspoon ground allspice

1½ cups uncooked rice

In a 5-quart stock pot, heat 2 tablespoons oil over medium-high heat. Add chicken and brown on all sides, about 10 minutes. Remove. Heat remaining 2 tablespoons oil. Add pork, sausage, celery, onion, green pepper and garlic; cook 8 to 10 minutes or until tender. Stir in tomatoes, broth, tomato paste, hot sauce, bay leaf and spices. Return chicken to the pot. Cover, reduce heat and simmer for 10 minutes. Stir in rice. Cover and simmer for 40 minutes

or until chicken and rice are tender; stirring frequently. Add more chicken broth if rice begins to stick to the bottom of the pot. Serves 6.

### King Cake

For the cake:

3½ cups cake flour

1½ cups sugar

1 cup water

2/3 cup vegetable oil

1/3 cup non-fat dry milk

3 teaspoons baking powder

1 teaspoon vanilla

½ teaspoon salt

8 egg whites

Small china or plastic baby doll (or dried bean)\*

For the glaze and decorating:

1 cup sifted powdered sugar

1 tablespoon fresh lemon juice

½ teaspoon grated lemon rind

2 to 3 tablespoons hot water

Colored sugar crystals and dragees



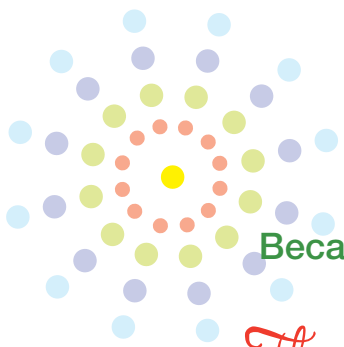
Preheat oven to 375 degrees. Grease and flour a Bundt cake pan. Sift flour before measuring and combine with sugar, water, oil, dry milk, baking powder, vanilla and salt. Mix until smooth. Beat egg whites until stiff. Fold beaten egg whites evenly into batter. Spoon batter into prepared pan. Bake for 40 to 50 minutes or until cake bounces back when gently touched in the center. Turn out of pan onto a cake rack; cool completely. In the meantime, make the lemon glaze. Mix powdered sugar with lemon juice, lemon rind and 2 to 3 tablespoons of hot water until mixture is smooth and can be drizzled over cake. Drizzle cooled cake with lemon glaze and decorate with purple and green sugar crystals and gold dragees.

\*Note: Oven-safe doll may be placed in batter; otherwise, insert doll in cake before inverting cake out of pan. Serves 12.

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](http://www.cateringbydebbicovington.com). She may be reached at 525-0350 or by email at [dbc@cateringbydebbicovington.com](mailto:dbc@cateringbydebbicovington.com).



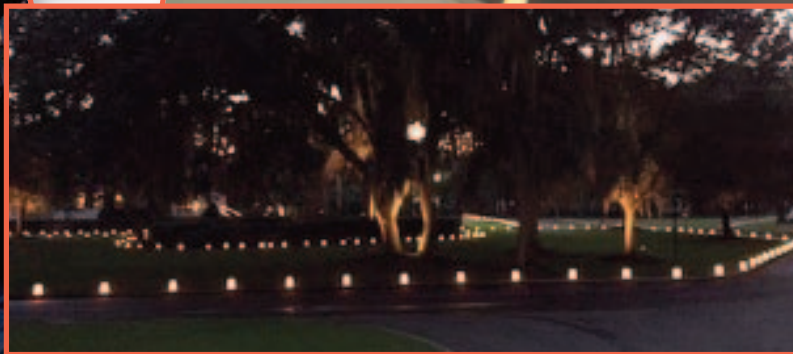
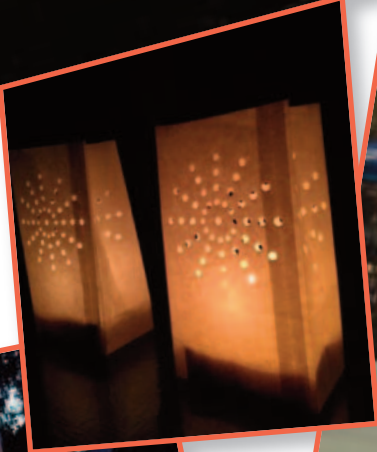
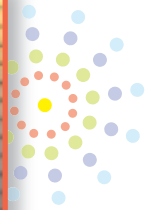




# Bravo!

Because of you, Shanklin Elementary School students  
will benefit from about \$8000 in donations.

*Thank you for a successful and sparkling  
2015 Light up the Night.*



Photos courtesy of your Habersham neighbors!

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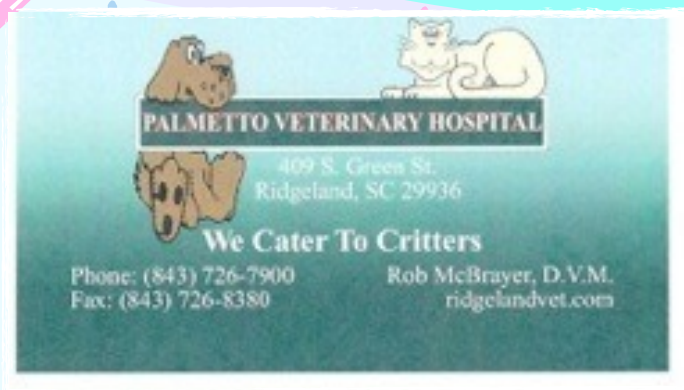
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