

# Habernews

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

*Holiday Season, 2015*



*Diane Voge, Editor*

*Regina Carmel, Layout*

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

# All Our Children....

Editor: Recently posted on NextDoor.  
Photos, next page.

*Hi! My name is Kate Zalusky. I have been rescuing homeless kitties in Habersham for 10 years. During that time, 150 kitties have been rescued and more than 80% have found homes. I know that there are many new families in Habersham. I wanted to introduce myself and let you know that I always have Habersham kitties available for adoption. Please help me spread the word. I currently have 10 beautiful kitties looking for a loving, stable forever home. I am at capacity so until some of these get adopted. I can't rescue anymore. They are all spayed/neutered and up to date on shots.*

*This month I am featuring Helen. She is a gorgeous one year old black and white tuxedo. She is confident, playful and friendly. She never met a lap she didn't like. She is low maintenance and perfectly capable of entertaining herself. She sends purrs and head butts.*

*For pictures and descriptions of my other Habersham kitties, go to the Humane Association of the Lowcountry(HAL) web site. The URL is:*

*<http://www.halsc.org>*

*Please contact me, if you would like to meet Helen or any of the other Habersham kitties.*

Some responses:

Hi! Evans Simons here and just wanted to confirm that Helen and several other kitties here are sweet, well- mannered, litter-trained and ready to make great friends and companions! I know- I help care for them sometimes! Please open your heart and homes ! Thanks-

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Kate does a wonderful job with her rescue kittens and adult cats. She is very experienced and knowledgeable about cat care and behavior. She works tirelessly to insure the health and well-being of all of her foster kitties. I have adopted three adorable cats through HAL from Kate. Kevin and Finnegan were litter mates and I adopted them when they were foster kittens. They are seven years old now. Seven years of love, joy and endless entertainment! Two years ago I adopted a feral adult female who I named Oona. It took a few months for her to adapt to the pampered life of a house cat but she is now fully a part of my family. She gets along well with my dog Jeff as well as Kevin and Finnegan. She is sweet and playful. If you have never had a pet or especially a cat please consider opening up your heart and home for one of Kate's kitties. The love, joy and companionship you will receive in return is priceless. I have learned so much about love and life from my pets. My life would not be complete without them and I cannot imagine ever not having pets in my life. [Sharon Reilly]





Bree, daughter of Helen



Jack, son of Helen



Sage, son of Helen



Helen

Here are some of Habersham's adopted and adoptable cats, thanks to Kate Zalusky. To the left and right is Helen, One Heckuva Fecund Feline Matriarch. She is the mom of all the surrounding cats except Luca, on the lower right. Dads were not available for this photo-op.



Helen



Danny, son of Helen (left);

Luca, just one of the guys and not at all related to Helen(right)



# Running Not Joaquin

Margot Silva

This devastating storm leaves many with a story to tell. You have but to watch the news to see how its horrific flooding has swept away people's belongings, cars, homes, businesses, dreams and...lives. This is our story.

Now that we have safely made the journey south from visiting our son in Washington, DC (originating from New Hampshire) through the rain, wind and road and bridge closures our story seems insignificant. But it was quite an adventure for us!

We were returning south in our motor home, like the Canadian geese we saw leaving Lake Ossipee, NH for the past few weeks. We took it easy covering 200-300 miles a day through VT, NY, NJ and The Amish villages of Lancaster (serious quilt fabric shopping) and on to our usual stop in DC.

We hit the rain before DC, not torrential, just enough to keep us perpetually damp as we navigated the sidewalks to restaurants. Friday evening, Oct 2, we said our goodbyes and got back on the road Saturday morning in the rain bound for the next stop, Selma, NC. for the night.

NC was getting heavier bands of rain and wind. We knew the storm was intensifying and wanted to be on the road out of it. This is what Dan refers to white knuckle driving as we encountered highway flood warning signs and then road closures.

All traffic was diverted off I-95 at Exit 132 with no detours to regain southbound roads, or in any direction. We got stranded in Turbeville, SC, a small farming town already in evacuation mode with no choice but to find some high ground and park the RV. There we stayed under the bay of a closed Exxon station and wait for news to make a plan for next steps. We were so fortunate to be in a fully contained motor home.

Other travelers and RVers began to join us, looking to get some shelter and with the same question. "How do we get information about open roads?" State road websites were not updated, local news was reporting on local flooding incidents. Our smart phones didn't help. After about 5 hours, local police and church members came to check on us, offering food and shelter. We were fine and offered our help, which they didn't need as many volunteers turned out. Very warm southern hospitality!

We finally decided to unhitch our tow vehicle and investigate road possibilities...Closed in all directions...flooded homes and businesses...Oh my gosh! We returned to the motor home and told others what we saw and prepared to spend the night. Rain and wind made sleeping difficult. Late morning we ventured out again to see if I-95 reopened and talk to state troopers. No news other than roads still closed. At 2 p.m. we drove out again and finally reached a trooper with an alternate route west through farmland, a road with no bridges to an open section of US 20 to Columbia and south via US 26 to I-95. About 100 miles later through rain, wind, sun, rain and mist we made our way home to The Homestead on Cherokee Farms Rd...aka, our Habersham annex.

*Margo's photos, taken from the Silva's RV, follow.*



Margo Silva's Joaquin Photos



## Gourmet Next Door

• Debbi Covington

### • Have Yourself a Merry • Little Christmas

• *What happened to the summer?*  
• *The past few months have been a*  
• *whirlwind. I've been swamped with*  
• *catering jobs, cookbook signings,*  
• *deadlines and paperwork. It's*  
• *almost time to decorate and we're*  
• *also planning to do a bit of holiday*  
• *entertaining. I can't help but think*  
• *about the open house parties that*  
• *Mama and Daddy used to throw*  
• *when my brother and I were*  
• *children. Mama would cook for*  
• *days. Everything was made from*  
• *scratch and cooked to perfection.*  
• *Talk about a spread of fabulous*  
• *food, Mama was the ultimate*  
• *hostess! My recipes in this issue of*  
• *Habernews are from my days*  
• *growing up in Wilson, North*  
• *Carolina. The party mix recipe is*  
• *Mama's. Lemon juice is the secret*  
• *ingredient and adds a bit of*  
• *brightness to the treats. Mama used*  
• *to make dozens of the hollyday pies*  
• *for friends and neighbors at*  
• *Christmastime. There was always a*  
• *stain or two of green food coloring*  
• *on the white kitchen counter that*  
• *didn't completely go away until the*  
• *spring. The yule log recipe is from*  
• *my French class in high school. It*  
• *started out as an extra-credit*  
• *assignment and has turned into an*  
• *annual tradition. I've also included*  
• *a few savory treats for holiday party*  
• *noshing. I'm grateful to have such*  
• *happy food memories from*  
• *Christmases past. And, I'm happy*  
• *to be able to share them with you.*  
• *Merry Christmas, dear readers and*  
• *fellow foodies!*

### Covington Christmas Party Mix

The secret ingredient in my party mix is the lemon juice. Make your own version of party mix with these seasonings and use 12 cups of your favorite snack stuff!

1 stick butter, melted  
3 tablespoons Worcestershire sauce

3 teaspoons seasoned salt  
2 teaspoons garlic powder  
1 teaspoon onion powder  
2 tablespoons lemon juice  
2 cups corn cereal  
2 cups rice cereal  
1 cup wheat cereal  
2 cups pretzels  
2 cups small bagel chips  
1 cup cheese-flavored mini crackers  
1 cup pecan halves  
1 cup mixed nuts

Preheat oven to 250 degrees. In a small bowl, combine butter with seasonings and lemon juice. Place remaining ingredients in a large bowl. Pour butter mixture over snack mix; toss lightly to coat well. Spread party mix evenly on two baking sheets. Bake until ingredients are completely dry, stirring every 20 minutes. Serves 12 to 15.

### Baked Marinated Feta

A block of salty feta teamed with fresh pita bread makes an easy, impromptu appetizer. Marinate the feta in some

good olive oil flavored with herbs and bake it in the oven and you'll have something truly delicious.

1/3 cup extra-virgin olive oil  
1/2 teaspoon crushed red pepper  
Zest of 1 lemon  
2 cloves garlic, minced  
1/4 teaspoon freshly ground black pepper  
2 tablespoons chopped fresh oregano  
8 ounces feta cheese  
Pita bread, cut into wedges

Combine olive oil, red pepper, lemon zest, garlic, black pepper and oregano in a zip-top plastic bag and squeeze to combine. Add the feta and marinate for 2 hours at room temperature. Preheat oven to 375 degrees. Place feta and marinating ingredients in a gratin dish. Bake for 10 to 15 minutes or until feta becomes soft and slightly golden. Serve with wedges of pita bread. Serves 4 to 6.

### Date and Walnut Tea Sandwiches

Toasting the walnuts imparts a richer flavor. You can use toasted nuts in every recipe that calls for nuts.

1 (8-ounce) package cream cheese, softened  
1 tablespoon heavy cream  
1/2 cup chopped pitted dates  
1/4 cup chopped walnuts, toasted  
Whole wheat bread





30 walnut halves, toasted

Combine cream cheese, heavy cream, dates and chopped walnuts together; mix well. Spread on slices of whole wheat bread. Garnish with walnut halves. Makes 30.

### Jalapeno-Pimiento Cheese Pinwheels

You can prepare the pinwheels up to one day in advance. Prepare as directed but do not bake. Cover and refrigerate the unbaked pinwheels for up to 24 hours. I keep a jar of diced jalapeno peppers in the refrigerator. They're perfect for this recipe.

1 (17.3-ounce) package frozen puff pastry sheets  
2 cups shredded sharp cheddar cheese  
1 (4-ounce) jar diced pimentos, drained  
3 to 4 tablespoons diced jalapeno pepper  
1 egg, beaten

Thaw puff pastry in the refrigerator. Preheat oven to 375 degrees. In a small bowl, toss cheese with pimento and diced jalapeno until well combined. Unfold 1 pastry sheet on a lightly floured surface. Sprinkle evenly with half of the cheese mixture. Roll up like a jellyroll. Repeat with remaining pastry sheet and cheese mixture. Using a sharp knife, carefully cut each pastry roll crosswise into 10 slices. Place the slices, cut-side

up, onto two lightly greased baking sheets. Brush the slices with beaten egg. Bake for 20 to 23 minutes or until the pastries are golden brown. Makes 20.

### Hollyday Mint Pie

A delightful Christmas dessert! I use Keebler Grasshopper Fudge Mint Cookies. Girl Scout Thin Mints would work great, too.

1 cup graham cracker crumbs



½ stick butter, melted  
1/3 cup light brown sugar  
1 (10-ounce) package chocolate-mint cookies  
6 tablespoons hot water  
1 (8-ounce) package cream cheese, softened  
2/3 cup sugar  
½ teaspoon peppermint extract  
7 drops green food coloring  
1 (8-ounce) container frozen whipped topping, thawed

Preheat oven to 350 degrees. In a small bowl, mix graham cracker crumbs with melted butter and brown sugar. Press onto bottom and sides of a 9-

inch springform pan. Bake in preheated oven for 8 minutes. Cool completely. Place cookies in the bowl of a food processor; process until cookies are fine crumbs. Mix crushed cookies with water and spread evenly over cooled crust. In a mixing bowl, beat cream cheese, sugar, peppermint extract and food coloring. Fold in whipped topping. Spread on crust. Smooth top. Chill 3 hours before serving. Run a knife around the edge of the pan before removing ring. Serves 6 to 8.

### Bûche de Noël

Bûche de Noël, or Yule Log, is a chocolate roulade that is traditionally served at Christmastime. As the name indicates, the cake is prepared,

presented and garnished so as to look like a log ready for the fire. The traditional bûche is made from a genoise or other sponge cake, baked in a Swiss roll pan, frosted, rolled to form a cylinder and then frosted again on the outside. This recipe is from my French III class from high school. It's a good one!

For the filling:

1 cup heavy whipping cream  
¼ cup powdered sugar  
1 teaspoon vanilla extract  
¼ cup chopped pecans



For the cake:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup cocoa
- 3 large eggs
- 1 cup sugar
- 1/3 cup water
- 1 teaspoon vanilla
- Powdered sugar

For the thin chocolate icing:

- 1 (1-ounce) square unsweetened chocolate, roughly chopped
- 1 tablespoon butter
- 1 cup sifted powdered sugar
- 2 tablespoons boiling water

Chill a deep bowl. Place whipping cream, powdered sugar and vanilla in bowl and beat with an electric hand mixer until stiff. Fold in nuts. Store in refrigerator until ready to use. Heat oven to 375 degrees. Grease a jellyroll pan (15-1/2" x 10-1/2" x 1") and line bottom with greased aluminum foil. Blend flour, baking powder, salt and cocoa, set aside. Beat eggs in small mixing bowl until very thick and lemon colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in water and vanilla on low speed. Slowly mix in dry ingredients just until batter is smooth. Pour into pan. Bake 12 to 15 minutes. Loosen edges and immediately turn upside down on a tea towel sprinkled with powdered sugar. Remove foil. While hot, roll cake and towel from narrow end. Cool on wire rack. Gently unroll cake and remove towel. Spread with whipped cream filling. Roll again and place on a serving

platter, seam side down. Make icing by melting the chocolate and butter together over hot water in a double boiler. Remove from heat. Beat in sugar; beat until smooth. Frost cake with chocolate icing. Chill thoroughly before serving. Serves 8.



### Spiked Eggnog

Christmas brings such warm memories – spending time with family and friends, eating wonderful foods and drinking eggnog.

- 1/2 gallon refrigerated eggnog
- 1/2 cup bourbon
- 1/4 cup rum
- 1/4 cup brandy
- 1 cup heavy whipped cream
- Freshly grated nutmeg

Pour eggnog into a large pitcher.

Gently stir in bourbon, rum and brandy; chill thoroughly. In a medium mixing bowl, whip cream until it forms stiff peaks. Refrigerate until ready to serve. Pour eggnog into stemmed glasses or punch cups. Top each with a dollop of whipped cream. Sprinkle with nutmeg. Serves 16.

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).

### Can You Dig It?

If you are digging up your flower bulbs for the winter and have extra, would you please consider donating them to the Montessori Charter School? Just leave them on Amy and Randy Horn's porch, 31 South Eastover.

## Sufganiyot (Jelly Doughnuts)

*Among Habersham's new residents are an increasing number of Jews who celebrate Chanukah at this time of year. The holiday lasts for eight days and commemorates the victory of the Maccabees, a stalwart and small band of Jewish warriors, who vanquished their oppressors, the mighty Assyrian Army, and reconsecrated the Temple of Solomon in Jerusalem. According to legend, they discovered a hidden cruse of holy oil, enough to last one day, to light the menorah (candlabra), formerly used as an eternal light. Instead, the oil lasted eight days, enough to reconsecrate the Temple and gather the people for a national celebration. From that time, Jews have used oil in their Chanukah dishes to remember and celebrate this holiday of religious freedom. From Eastern European immigrants came latkes, potato pancakes. In Israel, however, the Chanukah delicacy anticipated every year is jelly doughnuts, also fried in oil. Following is the recipe of Joan Nathan, author of many Jewish cookbooks. You can see the process on her video: [www.tabletmag.com/jewish-life-and-.../ultimate-sufganiyot-video](http://www.tabletmag.com/jewish-life-and-.../ultimate-sufganiyot-video)*

"Every bakery in Jerusalem, no matter the ethnic origin of the baker, makes these jelly doughnuts for Hanukkah. They used to consist of two rounds of dough sandwiching some jam, and the jam always ran out during the frying. Today, with new injectors on the market, balls of dough can be deep-fried first and then injected with jam before being rolled in sugar. This is a much easier, quicker way of doing them. And no jam escapes."

Ingredients:

2 scant tablespoons (2 packages) active dry yeast  
4 tablespoons sugar, plus sugar for rolling  
3/4 cup lukewarm water or milk  
2 1/2 cups unbleached all-purpose flour, sifted  
2 large egg yolks  
Pinch of salt  
1 teaspoon cinnamon  
1 1/2 tablespoons unsalted butter or pareve margarine, at room temperature



Vegetable oil for deep-frying

1/2 cup plum, strawberry or apricot jam

1. Sprinkle the yeast and 2 tablespoons of the sugar into the water or milk and stir to dissolve.
2. Place the flour on a work surface and make a well in the center. Add the yeast mixture, egg yolks, salt, cinnamon, butter, and the remaining 2 tablespoons sugar. Knead well, about 5 minutes, working the butter or margarine into the dough and kneading until the dough is elastic. You can also use a food processor fitted with a steel blade to do this, processing about 2 minutes.
3. Put the dough in a greased bowl, cover with plastic wrap, and let it rise overnight in the refrigerator.
4. Sprinkle flour on the work surface. Roll out the dough to an 1/8-inch thickness. Using a 2-inch cookie cutter or floured drinking glass, cut out circles. Let the dough circles rise 15 minutes more.
5. With your hands, gently form the dough circles into balls.
6. Pour 2 inches of oil into a heavy pot and heat until very hot, about 375 degrees.
7. Slip the doughnuts into the oil, 4 or 5 at a time, using a slotted spoon. Turn them when brown, after a few minutes, to crisp on the other side. Drain on paper towels.
8. Using an injector available at cooking stores, inject a teaspoon of jam into each doughnut. Then roll all of them in granulated sugar and serve immediately. You can make larger *sufganiyot* if you like.  
*Makes 24 2-inch-wide sufganiyot*





# November

## Birthdays

- 12 Brad Bowden
- 13 Gregg Brinegar
- 17 Gerry Mistretta
- 19 Michael Bhoi
- 21 Steve Szalai
- 23 Barbara Westcott
- 25 Iris Baches
- 29 Rick Collins
- 30 Cindy Collins

## Anniversaries

- 2 Claire Ann and Harold Ketcham
- 20 Andrea and Mark Dixon
- 25 Jim and Waneta Crawford\*\*\*

\*\*\*\*Jim and Waneta Crawford, congratulations on your 50<sup>th</sup> wedding anniversary! May your special day be joyous and the future even better.





## *Birthdays*

- 1     *Gene Stanford*
- 10    *Connie Valimont*
- 19    *Andy Rosolinski*
- 22    *Will Rudy*

## *Anniversaries*

- 16    *Alison and Jeff Thomas*
- 30    *Nancy and Larry Beaupre*  
      *Patricia and Jim Turk*

# *December*



# JANUARY

## Birthdays

- 4 Jean Brown
- 5 Carole Drexel
- 9 Ann Elizabeth Floyd
- 19 Maureen Turner
- 28 Larry Beaupre
- 29 Leo Gannon
- 30 Avery Thomas  
Kaylee Turner
- 31 Kate Zalusky

### *Is It January Already???*

*You may be wondering why January birthdays are listed in this issue. Regina, our layout editor, will be visiting Germany and Israel, making the publishing process just a bit too difficult. We will be back with a February issue, which she vows will contain photos and an article about her journey. We never want to miss an opportunity to convey birthday wishes!*

Honor to the soldier and sailor everywhere, who bravely  
bears his country's cause. Honor, also, to the citizen who  
cares for his brother in the field and serves, as he best  
can, the same cause."

— Lincoln



VETERANS DAY  
2015

## Antique & Classic Car Show

Benefit for Thumbs Up

a Children's Educational Center

December 5th 2015 10:00 a.m. - 2:00 p.m.

**FREE Admission**

**Habersham Marketplace**

**Market Street, Beaufort**

Sponsored by Butler Chrysler - Dodge - Jeep



Music by  
Billy Drysdale



*Supported by Classic Car & Truck Club of Beaufort*

Door Prizes

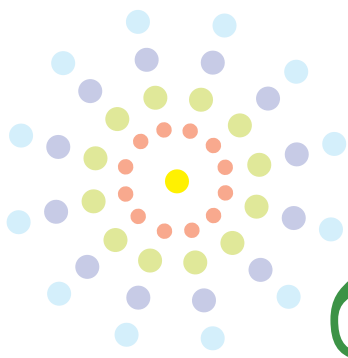


Trophies



50/50 Raffle





# Join the Fun!

Friday, December 11  
for a magical evening in the Marketplace

Bigger and better than last year, Habersham's Light Up the Night on December 11  
will feature exciting events for all neighbors to enjoy:

## *Luminarias in the Marketplace and throughout Habersham*

Walk our neighborhood streets, enjoying the beauty of glimmering curbside candles.

## *Silent Auction: Trees for Scholarships*

Bid on six festive, holiday trees in the Marketplace, decorated by Shanklin students, the Habersham knitting club, the Book Club and three Habersham designers. The proceeds will fund summer camp scholarships for six Shanklin students.

## *Shanklin Chorus Performance*

Enjoy holiday songs performed by our neighboring elementary school students.

## *Golf Cart Parade*

Decorate your golf cart, be jolly, and join the parade! Our fire truck will lead the way, circling Habersham streets, and will then bring Santa back to LeChene Circle and the Marketplace.

## *Visit from Santa*

Meet Santa as he strolls through the Marketplace greeting children of all ages.

## *Circle of Life Luminarias Glimmering at LeChene Circle*

Visit the circle for a special display of candles where you and your neighbors can honor special individuals and loved ones.

Be sure the date is on your calendar...December 11th!

# Let's Light Up the Night for Shanklin!





## The Marketplace 'Minute' November/December 2015

*Provided by the Habersham Marketplace Merchants Council*

*Stay updated by visiting [habershamsc.com/habersham-marketplace/](http://habershamsc.com/habersham-marketplace/)*

### **Marketplace Mixer "Habby Hour"** **Friday, November 6<sup>th</sup> & Friday, December 4<sup>th</sup>** **5:00 – 7:00 PM**

MARKETPLACE  
MIXER  
THIS FRIDAY!  
5-7PM

Meet new friends and stroll the Marketplace

SPONSORS | HABERSHAM MERCHANTS COUNCIL | [WWW.HABERSHAMMARKETPLACE.COM](http://WWW.HABERSHAMMARKETPLACE.COM)

Join your fellow neighbors and friends at a monthly gathering to reconnect and meet new residents in the Marketplace.

**The Marketplace Mixer "Habby Hour" & Walkabout will be held the first Friday of each month beginning at 5:00 to 7:00 pm.**

Restaurants will feature food and drink specials as you stroll the sidewalks *and* visit the Shops on Market.

Invite your friends to join in this monthly Habersham ritual!

# THE FARMER'S TABLE



## 6<sup>th</sup> Annual Farmer's Table Dinner Benefitting the Lowcountry Food Bank

**Saturday, November 7<sup>th</sup> in Habersham Marketplace  
“Farm-to-Table Dinner Under the Stars”**

Reconnect with the source of your food and honor the talented farmers, food artisans, and chefs who contribute to the culinary reputation and local food community in Beaufort.

The Farmer's Table supper features a three-course collaborative menu that is seasonal and diverse from local fare, and complimented by farmer-produced wine and handcrafted brews. Celebrate our community through food alongside the company of friends, neighbors, and fellow supporters of sustainable agriculture and good earth practices.

Proceeds benefit the Lowcountry Food Bank's Growing Food Locally Program.



**FEED.  
ADVOCATE.  
EMPOWER.**

**The LCFB Growing Food Locally Program:** We partner with small scale farmers in Beaufort County to source fresh, local produce for our neighbors in need.



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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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**Group 133, inc.**  
**Leo Gannon,**  
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**JOANN WILSON**  
LMT, OWNER  
Certified Wellness Consultant

**TRINITY WELLNESS SPA**

29A MARKET #1 (Habersham Marketplace)  
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## Dog Obedience Training

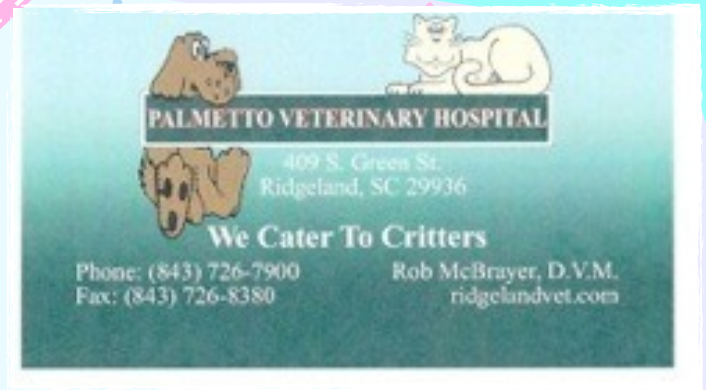
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## Habersham Pet House Calls!



## Crystal Eakle

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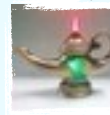


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Would you like to learn more? Click here for a video link.

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Best Travel Agent/Best Travel Agency,



# The Holiday Season



Counting blessings...