

Habernews

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Holiday Issue 2016



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

A Love Letter to Habersham...

As most of you are aware, we lost our home to a fire on September 29th. In that fire we also lost our beloved dog, Bailey which was as you can imagine, heartbreaking. First, let us tell you some details about the fire that may prevent you from suffering the same loss. They are unsure of the cause, but suspect a short in the wiring of our two outdoor fans. According to the firemen, the 3 leading causes of home fires are: ceiling fans, dishwashers and clothes dryers. Please check these 3 things frequently!

We are now living on Assembly Row thanks to the generosity of Doug McGhee and Vicki Gabor, who took their townhouse off the market so that we could rent there. We are going to rebuild our house and Chandler Trask is taking on this most difficult task, but with great optimism that it can be brought back to its original state. Hopefully we can be back in by July.

The psychological effects have been a little more difficult and each day is a challenge but thanks to great friends and neighbors we are progressing in a positive way.

We know that Bailey is in dog heaven with other Habersham dogs such as Sophie, Casey, Rupert, and Wrigley and so many others. She was a joy to be around, loved us unconditionally, never had a bad day and was beautiful to watch. My favorite time of the day was when she and Rick came home from work. I would sit on the front porch and wait for them and when she saw me, she would fly down the sidewalk to bury her head in my lap, purring with happiness. We miss her every day, but she visits me in my dreams which makes me so happy.

The real reason we are writing this letter to you all is to let you know what a wonderful place Habersham really is. It is impossible to

thank everyone but there are some people who have meant so much to us. Bob and Maureen Turner

for their generosity and caring. We immediately had a place to live and they went out of their way to make us comfortable and feel at home. Words can not express how much that meant to us. Stacie and Mark Cifranick who made sure that our sweet Bailey was taken care of by their son Doug, who happens to be our vet. This meant so much to us, as well as Mark's willingness to don a face mask and go back into our house to help retrieve some of our things. Dorothy and Jack Peppard who recognized our immediate needs that night and made sure we had the basics. Thanks goodness for them as I was in my bathing suit and Rick was wearing his cycling gear!

Last, but certainly not least were Mark and Sharon Cooper who took us in their home without question and became the most important people in our lives during that time. They were there for every aspect of our shock, grief and need for stability. We will forever be grateful to them as they are now lifelong friends.

The outpouring of concern, wonderful notes of encouragement, gift cards and love from this community was something fairly unbelievable. We were honestly overwhelmed. We would love to thank you all individually but please forgive us for just thanking you all as a group. We are so grateful. We know that Habersham was voted an inspired community, but we just think that it is Inspiring.

Thank you from the bottom of our hearts,
Cindy and Rick Collins



Laura Schuler and Jan Brown

IN THE EYE OF THE BEHOLDER

Beaufort is an arts town, and Habersham has its fair share of creative talent. Recently, neighbor Laura Schuler began offering art classes in her studio to those of us who think we might have

some hidden genius, and Carissa Doig opened Creations and Libations on Market to help us let our inner artist out.

Laura's students' work was on display at her open house October 25 for Emerging Students. Her classes are structured to teach specific skills, in this case, drawing. Laura clearly has a talent not only for creating but for teaching. Here are a few of the pieces on display from her beginner class. They don't look like novices to me.

Carissa's approach is free flowing. That is, give it a try, whatever it may be, with helpful suggestions. She offers a variety of opportunities to paint, build, create, and make art in many media. I tried the wine glass painting class. (No snickering.) I will not share my results, as I've proven again I have no talent for two-dimensional art, but I will be back for the next floral arranging class and more.

If you're interested in pursuing your creative side, Laura may be contacted at laura@riverplacestudio.com and Carissa at creationsandlibationsSC@gmail.com.

And while we're on the subject, Cheryl Eppolito and Kelley Luikey are featured artists for Art of the Sound, a December 1-3 exhibition at Port Royal Sound Foundation on Lemon Island. Anyone who has seen Cheryl's paintings knows she captures the very essence of the lowcountry in her work. Kelley's photographs of local wildlife are breathtaking. This should not be missed.



*Work of
Habersham
Artists*





December

Birthdays

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

Anniversaries

- 16 Alison and Jeff Thomas
- 29 Sara and Hiram Lee
- 30 Nancy and Larry Beaupre
Patricia and Jim Turk

GOURMET NEXT DOOR

by Debbi Covington

ONE POTATO. TWO POTATO

We're all so busy with Christmas shopping, holiday parties, and trying to enjoy every single joyous minute of the season, that at suppertime we're often too tired to come up with a dinner menu. Some nights, a delicious casserole can be a complete meal. Other nights, it's easy to just pick up a bag of salad and a couple of steaks, but coming up with an interesting side dish can be a challenge. Isn't it amazing how a potato can complete a menu? This month, I'm sharing two completely different recipes that feature potatoes. Tartiflette is a traditional French dish loaded with potatoes, bacon, cream and Reblochon cheese. My recipe adds chicken and spinach. Since Reblochon isn't readily available in the South Carolina Lowcountry, I've substituted Brie. Chicken Tartiflette is a complete meal baked in one dish. Perfect for a cold winter night, all you'll need to add is a green salad topped with fresh fruit and a bottle of wine. Christmas Potatoes are a festive side dish, a cinch to make, and will feed a crowd. Loaded with cheese and creamy goodness, The buttery corn flake topping is an added crunchy treat. Pair them with a steak and a green salad. Dinner is served!

Chicken Tartiflette

- 1 (28-ounce) bag small potatoes, sliced
- 1 (9-ounce) bag fresh baby spinach
- 1 tablespoon olive oil
- 1 large sweet onion, finely chopped
- 2 large cloves garlic, chopped
- 8 ounces thick bacon, diced
- 2 tablespoons all-purpose flour
- 1 cup heavy cream
- 1 cup chicken broth
- 3 cups diced cooked chicken breasts
- 8 or 9 ounces Brie, rind removed, divided

Cook the sliced potatoes in a large pot of boiling water until tender. Drain well. Place the spinach in a colander, pour over with boiling water to wilt. Drain well. Heat the olive oil in a large frying pan and cook onion for 8 minutes. Add garlic and cook for 2 minutes more. Remove onion mixture from pan and set aside. Add bacon to pan and fry until crisp. Add flour and onions to the pan and cook through. Remove from heat. Stir in spinach, cream and chicken broth. Grease a baking dish with butter. Layer half of the potatoes, the chicken and half of the cheese. Pour the spinach-onion mixture over the top. Top with remaining potatoes. Bake, uncovered, for 30 minutes. Top with remaining cheese and bake for 15 minutes more. Let rest for 5 minutes before serving. Serves 6.



Christmas Potatoes

- 1 (30-ounce) package frozen shredded hash brown potatoes, thawed and drained
- 1 (10-ounce) package frozen seasoning blend (onions, green peppers)
- 2 cups sour cream
- 1 (10.5-ounce) can cream of chicken soup
- 1 teaspoon salt
- 2 cups shredded sharp cheddar cheese
- 1 stick butter, melted
- 3 cups corn flakes
- 1 stick butter, melted

Place the frozen potatoes in a colander to thaw and drain. Thaw seasoning blend and drain. Place potatoes in a large bowl. Add seasoning blend, sour cream, soup, salt, cheese and 1 stick of melted butter. Mix well to combine. Spread mixture in a lightly greased 9×13-inch baking dish. Top with corn flakes. Drizzle with 1 stick melted butter. Bake, uncovered, for 40 to 50 minutes. Serves 10 to 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 in Habersham at 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.



Holiday Party

Join your neighbors
& celebrate the season!

Friends, light hors d'oeuvres,
sweets, wine and bubbly!!



Saturday, Dec. 10
7:30-10:00pm
Habersham Marketplace



Party is adults only - sorry, no kiddos.

for more info, contact cincollins12@gmail.com



Don't worry if it is cold as we will have fire pits for you all to keep warm.



SAVE THE DATE

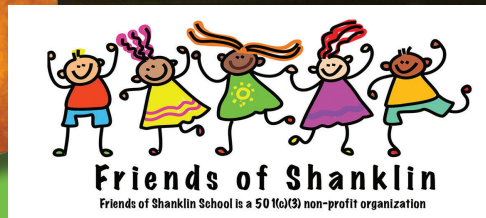


APRIL 7 – 8, 2017



“Light Up the Night!”

**Family Festival
Friday December 9**



**See you at the Habersham Marketplace:
13 Market Street Beaufort, SC**

*View the glimmering streets of Habersham,
lit by hundreds of candlelit luminaria.
Visit the Habersham Marketplace for family fun:*

- 5-5:30PM Shanklin Choir performs**
- 5:30PM Candy Cane Lane and
Santa in the Marketplace**
- 5:30PM Jingle Bell Walk/Run**
- 5:30-7:30PM Free trolley rides
throughout Habersham**

All events free and open to the public. Donations to support Joseph S. Shanklin Elementary School welcomed and appreciated.



Private Group *ART* Classes

THE THING TO DO!

- + You get to CHOOSE the art medium, day, time, and location of class. Yes, we can come to you!
- + It's a fun time to share with family and friends
- + Allows for employee engagement for businesses
- + It's a group bonding opportunity

AND SO MUCH MORE!

Office Parties > Book Clubs > Girls Night Out > Guys Night Out > Neighborhood Communities
> Boating Clubs > Businesses > Church Groups > Birthday Parties > Reunions > Philanthropic Groups

We have 9 Programs of Study!

1. Ceramics
2. Drawing
3. Fiber Arts
4. Glass
5. Metalsmithing
6. Painting
7. Photography
8. Printmaking
9. Sweet Grass Baskets



To create a class, please contact Alison Salters at: arachelle@artsbft.com,

Work 843.379.2787, or Cell 843.694.1556

To learn about all of the events happening at Beaufort Arts Council, please check us out at beaufortartscouncil.org

Antique & Classic Car Show

Benefit for Thumbs Up

www.thumbsupbft.org

a Children's Educational Center

December 3th 2016 10:00 a.m. - 2:00 p.m.

FREE Admission

Habersham Marketplace

Market Street, Beaufort

Supported by Classic Car & Truck club of Beaufort



Music by
Billy Drysdale



Supported by Classic Car & Truck Club of Beaufort

Door Prizes



Trophies



50/50 Raffle

Don't miss the Antique and Classic Car Show, Dec 3rd, 10am - 2 pm,
at the Market Place in charming Habersham benefiting Thumbs Up,
an Educational Center providing a one-on-one homework assistance and
tutoring approach for disadvantaged children in Beaufort.

Come see amazing cars of yesteryear, listen to live music, relax and
enjoy

Habersham's main street marketplace. Silent auction and 50/50 raffle
add

to the fun. It's a family affair!

100% of all funds raised benefit Thumbs Up!

FREE ADMISSION AND PARKING.

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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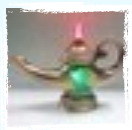
TRINITY WELLNESS SPA

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When your body is young and healthy, it's able to take care of the balance between cellular damage and repair and rejuvenation. But as we age, we lose that ability. What if there was a way to signal your body to once again produce those antioxidant enzymes? **There is!!**



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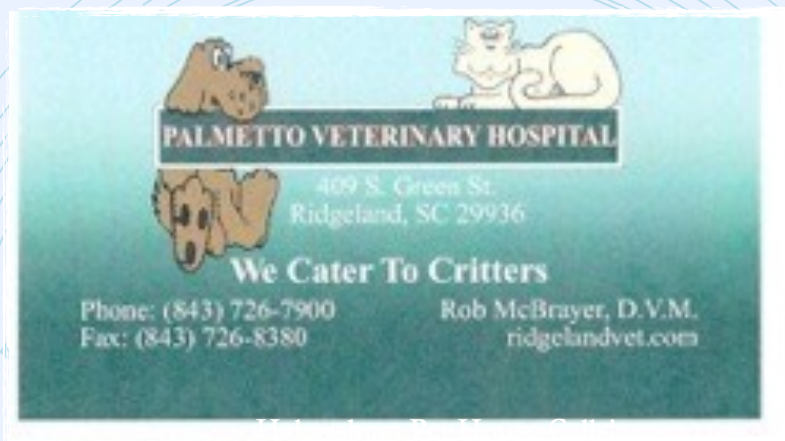
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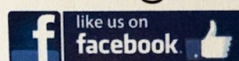
Best Travel Agent/Best Travel Agency, 2015



Humane Association of the Lowcountry (HAL)

Website: HALSC.ORG

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HAL is a fund of the Community Foundation of the Lowcountry



BROKEN TAILS

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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

Email: muttleycrew2008@gmail.com



Dog Obedience Training

Welcome,



2017