

# *Habernews*

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

*January/February 2015*

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



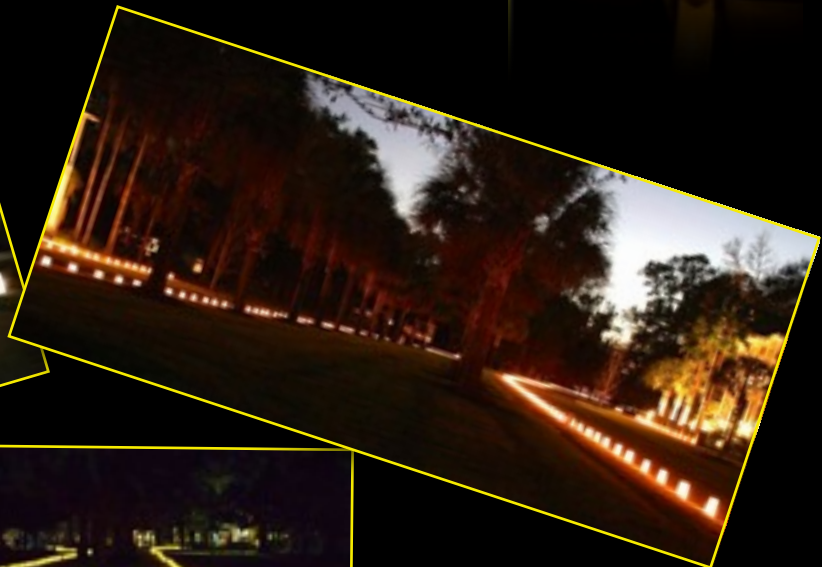
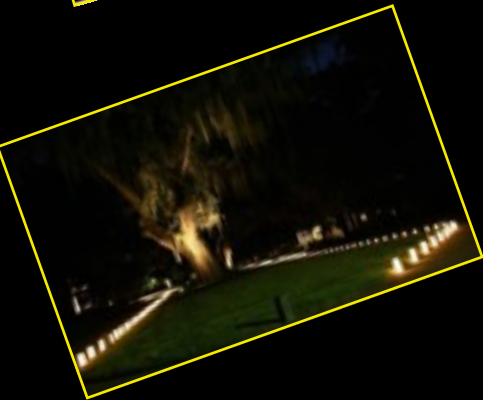


## *Light Up The Night*

The Friends of Shanklin would like to give a heartfelt thank you to the Habersham Land Office, the Merchants' Council, the many hardworking volunteers and the generous Habersham residents who purchased 6000 luminaries for "Light up the Night." We were thrilled with the glorious, festive evening and have begun plans for next year. More than \$2600 was raised to improve the educational experience for students at Shanklin Elementary. We did "Light up the Night!"

Friends of Shanklin,  
Pat Brennan, Cindy Collins, Margaret Cummins, Susan  
Sadlier and Patricia Turk

P.S. Last but not least, thanks to our hard working husbands!





## OSHER LIFELONG LEARNING INSTITUTE

*"Curiosity Never Retires"*

### OLLI Goes Gardening... And to Spain and Cuba!

If you think Osher Lifelong Learning Institute at the University of South Carolina Beaufort is the "same old same old," you need to look again. With over 200 classes (more than 60% are new), over 20 tours, 2 road trips, and many classes related to the Gardening and Spain/Cuba themes, the Winter/Spring 2015 semester has something for everyone.

Registration opens at 9AM on Tuesday, January 6 (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://oli.uscb.edu> – (instructions are in the course catalog). One hint – log on to the OLLI site before January 6 to become familiar with the online process so you don't waste precious time when registering for the classes you want! And don't be afraid to be waitlisted as there are often openings when students cancel at the last minute. There are two options to pay for classes - a flat fee for unlimited classes or PAYGO to pay for individual classes. Please note one change for next year – if a class has additional course/supply fees, these fees must be paid within 7 days of registering for the class to keep your seat in the class.

If you don't have a course catalog, call 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!

And be sure to check out the following classes taught by fellow Habershamers –

Nancy Beaupre – ING208 A Grandparents' Guide to Children's Books

Debra Charlton – LIT200 A Director's Perspective on "A Midsummer Night's Dream"

Crystal Eakle – PGD201 Life Editing: The Pared-Down Life

Jody Hayward – ECO203 A Tour of Port Royal Sound Foundation's New Maritime Center

You may also be interested in signing up for the pre-concert conversation classes on 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 the exclusive learning adventure for USCB OLLI members - two OLLI/Road Scholar trips - Cuba, March 17-25, and Spain, April 10-19. If you are interested, call 843-208-8247 for information as soon as possible!

If you have any questions about OLLI, have an interest 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).



# Gardening in Habersham

Valerie Kichler, Master Gardener

## January

Now is the time to get a head start on spring!

Plants and shrubs may be planted or transplanted this month. (February is the best time, but you can start now.) This is if we are not having a “big chill.” Dig a large enough hole; add organic material such as compost or peat, and water well to eliminate all air pockets. Do not plant any deeper than the original soil line. Leave at least one inch of dirt ball exposed to allow settling. Prune back one quarter of transplant’s growth to overcome root loss.

Vegetable seeds you can sow are English peas, collards, spinach, lettuce, leeks and mustard. Carrot and beet seeds can be sown in late January. Put out broccoli, Brussels sprout, and cauliflower plants and onion sets.

Herb seeds to sow now are parsley, thyme, sage and rosemary, chervil and coriander.

If we are not in a severe freeze, you can begin removing diseased and injured limbs, as well as crossing branches from trees.

Beds can be made ready by some fertilizing now. If your soil needs lime (which you would know if you had a soil analysis already done), now is the time for it since it takes several months to activate. (Much of Habersham seems to have more than enough lime already in the soil.) **DO NOT ADD LIME** to acid loving plants like azaleas, camellias, Japanese and Siberian iris and blueberries. You can put coffee grounds on azaleas and camellias.

Remember that all plants/trees need an inch of water per week. Citrus needs more or may die over the winter months.

## February

February is a Very Important Month for gardeners. Soil prep and pruning should be completed this month.

Trees and shrubs are best planted now. Flowering plants—annuals and perennials—may be put in the ground as they become available.

New roses, with adequate fertilizer should be planted now. And the rule of thumb for rose pruning: February 14 is when to start, according to Laura Lee Rose, Clemson Extension Gardening Specialist. Cut canes on a slant and remove older stems for vigorous new growth.

Prune heavily now for shape and size on all but spring flowering shrubs and trees. Prune out dead, diseased and injured branches. Remove unsightly shoots and suckers at the base. Crape myrtle and other summer bloomers should be pruned now. They bloom on new growth and also benefit from old flower head removal. Prune camellia sasanqua and spring flowering shrubs such as azalea, spirea and dogwood after they bloom.

Prune fruit trees and vines this month.

Cut or mow established mondo and liriope before new growth appears. Use hand clippers, a string trimmer or set mower to three inches. In about two months you will have a fresh green border.

Shade trees and flowering trees should be fertilized now and watered in well.



# Happy Trails!

Regina Carmel

Chris and Matt Eakle are living the American Dream; they have put their Habersham cottage up for sale and are traveling around the country in a motor home. We did an emailed question/answer interview on their creative lifestyle. Here are the results.

First, some background: the Eakles moved to Habersham from Charlotte after Matt relocated to the area for health and job reasons. Matt works with an international payments company as a database architect ("think online bill payments"); Crystal is a professional organizer and has written a column on organizing one's life and home for *Habernews*. The passion for small efficient spaces led to research into the Tiny Home Movement and eventually to the Teardrop Camper. This worked well for pleasure but when they considered working and living on the road, they needed something considerably larger yet compact enough to easily park and maintain. Ultimately, they bought a Class B+ RV (recreational vehicle), a van outfitted with high end finishes and equipped with solar panels and water filtration system. When the van worked out well on several road trips, they decided to sell their house and live the nomadic life full time. They rent a garage apartment in Habersham to which they return as their home base.



Beaufort/Habersham. Matt's job basically stays the same on or off the road. We outfitted the cab of the RV with a computer desk, dual monitor, and a cell phone holder so Matt has everything he needs to conduct meetings and work during the day.

I schedule my physical organizing client appointments during the time we are back in Beaufort and work with some clients virtually while we are traveling. I'm also planning to organize RVs while traveling. I can organize an entire RV, including the storage and basement areas in one day. Traveling is all about having fun and an organized RV will provide more free time and less stress.



Moonlight Mile and Smarty in tow

We bought a Smart car and we tow it behind the RV so now when we arrive in an area we set our RV home up (water, sewer, and electric) and take off to explore in the Smarty.

If you continue working on the road, how do you do that; i.e., how do you keep connected; how do you keep up with mail; what do you do re: doctor/dental care? What do you do for an address?

Staying connected with our friends and family is much easier with WiFi and cell service. We couldn't



Cherry O Baby with the Eakles

Can you describe your new life/routine and how it is affecting both of you?

We have been traveling for a couple of weeks at a time and then returning to



have traveled and worked 10 years ago but with the new technology we can work almost anywhere. [Our garage home in] Habersham makes mail and medical care much easier. There are companies that provide mail service. They open and read or scan it, or send it to you, depending on the level of service you choose.

**What, so far, is the best part of your new lives?  
The most challenging?**

I think the best part is realizing that there are so many beautiful and interesting places to discover. It's easy to let the years go by with work and obligations and put off visiting places and experiencing new things. We wanted to travel together now and not risk something happening to one or both of us that would prevent us from being able to enjoy traveling. Matt was a little skeptical that I would like RVing at first because I had never been RVing and I do love luxury hotels. Now that we have been traveling in the RV for a while we can't believe we never thought of trying it before. We have all the comforts of home, and we can take our dachshunds (Stan and Clyde), which is a huge plus.



The biggest challenge so far has been WiFi in the campgrounds - it can be hit or miss. But, after researching, and emailing more experienced travelers that work, we think we have the technology in place now to reduce dead zones in most situations.

**Give us an idea of the differences between the Teardrop and the van.**

The Teardrops are sleeper campers; you can't stand up in them. They are 15 feet long while the van is 24 feet long. The Teardrop had a refrigerator, two-burner stove and bathroom that can be used as a shower. The van has a large refrigerator, two-burner stove, microwave/convection oven, and large stainless steel sink. It also has two pullout pantries, appliance garage, and spice rack. The bath has a full-size shower, small sink, and porcelain toilet. The sofa area has a wardrobe and large pull out drawers for hanging and folding clothes. The sofa at the rear of the RV folds into a full size bed with memory foam mattress. That area also has the wardrobe and large pullout drawers for hanging and folding clothes.

**What essentials have you decided on for such a small space?**

We decided that we would use our good china and glassware when we traveled in the RV. We brought the coffee pot, Vitamix blender, rice cooker, small crock pot, and immersion blender along in the kitchen. We brought the Sonic toothbrush and facial cleanser machine, hair dryer, electric shaver in the bathroom. We stock the pantry with all the ingredients from home so I can really make some great recipes while we are gone.

**How did you decide on this size RV?**

Since we were new to the RV life we chose to forgo the slide outs that are on many RVs due to the maintenance. We wanted an area for me and the dachshunds during the day so the sofa that converted to a bed was perfect. The Leisure Travel Van RV fit the bill except for the dedicated office so we outfitted the drivers cab area with a computer desk, dual monitor, cell phone holder and Matt now works from the passenger captain chair during the day.





The Eakle Home, Moonlight

What have you found to be the greatest challenges in your new life? Of living in such a small space, especially for two people?

We recently bought a WIFI booster and now that is not a problem :) The other challenge is towing the Smart Car. You can't back up when you are towing a vehicle so estimating your turning radius is pretty important. I do most of the driving and I'm still not confident when pulling into small areas but so far so good.

Matt and I have been married for 33 years and we don't really have any issues with the small space because it is so efficient and we have our routines

down. We are both very neat and organized and work together as a team with set up and tear down when arriving and leaving the campgrounds.

*Our best to the Eakles on pursuing what is important to them. Let their courage be an impetus for the rest of us to do the same. Crystal's Habernews articles can be found online on both NextDoor and FaceBook. Her contact information is on our advertisement page.*



Remember this? Circa 1954.





## Busy as a Room Full of Knitters

Eileen Berchem

Habersham Knitting and Craft Club does a fall civic project every year. This fall, we collected and made puppets for Shanklin Elementary School. This photo just shows a small portion of the 60 puppets we made or purchased for the library at the school. With each puppet we also donated a book that features a story using that for their generosity. You are the greatest.

In December we had our annual Christmas party. Everyone enjoyed an evening of merriment with Barbara Ann Tronsgard entertaining us on the harp.

In January we are starting a felting project. We will be knitting and then felting a small purse called the Buttonhole Bag. If anyone wants to join in, please contact me at [berchemoore@hargray.com](mailto:berchemoore@hargray.com) for supplies and information. One or two skein of 100% wool, make sure it is not a washable wool, and needles are all you need. Coastal Knitting in Beaufort will have the supplies.

Join us on Tuesdays for our meetings, January 13th from 6:00 to 9:00 and January 27th from 2:00 to 4:00. Both are at the Park House. Hope to see you all there.



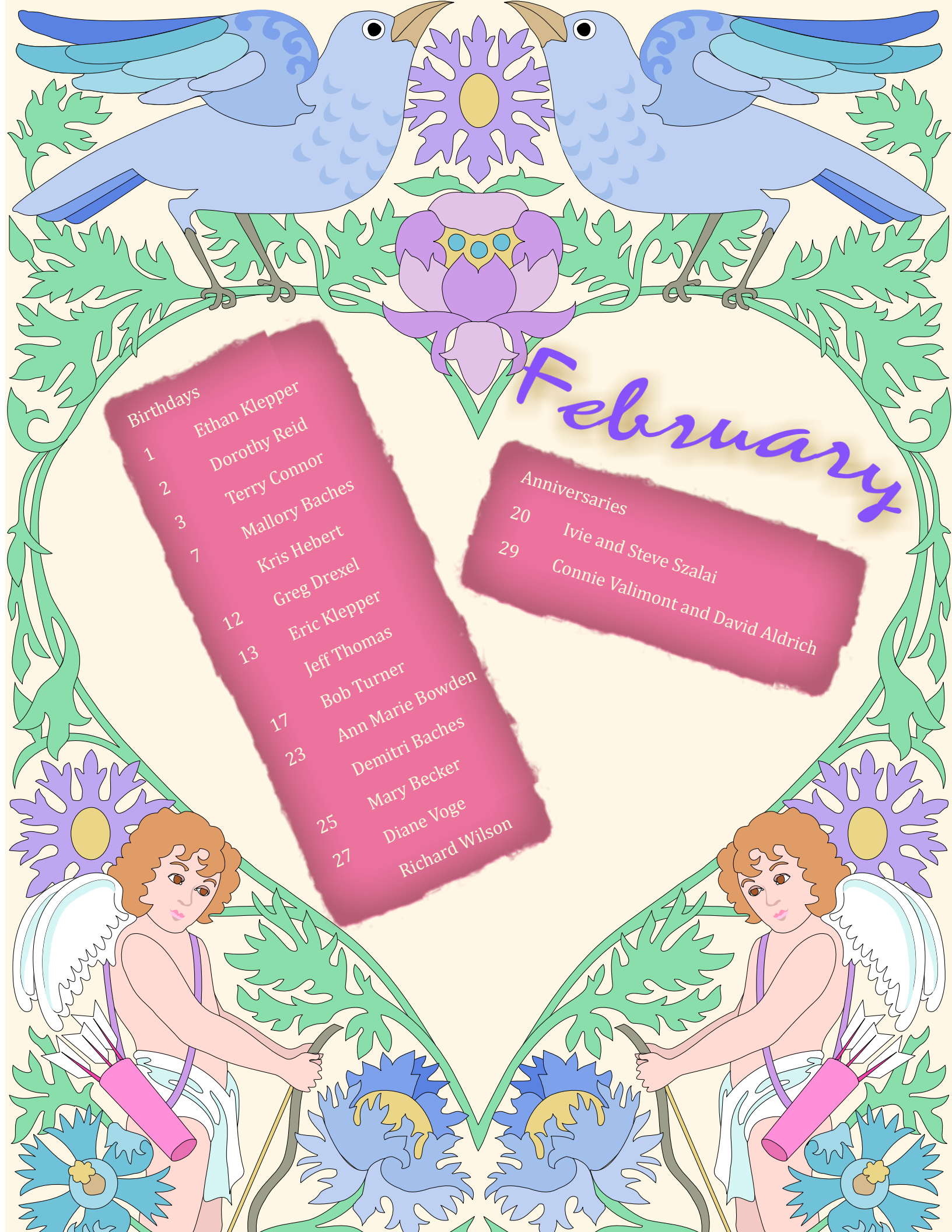


The background is a light purple color. At the top, there are four hanging lanterns. Two are orange and two are pink. Each lantern has a tassel hanging from it. On the left side, the word "January" is written vertically in a large, stylized font that transitions from orange to pink. At the bottom, there are several autumn leaves in shades of orange, pink, and purple, some with white outlines.

# 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



# February

## Birthdays

- |    |                  |
|----|------------------|
| 1  | Ethan Klepper    |
| 2  | Dorothy Reid     |
| 3  | Terry Connor     |
| 7  | Mallory Baches   |
|    | Kris Hebert      |
| 12 | Greg Drexel      |
| 13 | Eric Klepper     |
|    | Jeff Thomas      |
| 17 | Bob Turner       |
| 23 | Ann Marie Bowden |
|    | Demitri Baches   |
| 25 | Mary Becker      |
| 27 | Diane Voge       |
|    | Richard Wilson   |

## Anniversaries

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



## GO URMET NEXT DOOR

by **Debbi Covington**

### *Recipes to Make You Melt*

*Who doesn't love a grilled cheese sandwich? The most basic recipe requires only three ingredients--cheese, butter and bread.*

*There are zillions of variations on the classic. You're limited only by your imagination and whatever you happen to have in your pantry. Toasted golden in a hot skillet or browned to melty perfection under the broiler, the hallmark of a good grilled cheese sandwich is crunchy on the outside and oozing on the inside. It's the ultimate comfort food! Breakfast, lunch, dinner or midnight snack – it's always a great time for a grilled cheese sandwich. The recipes this week are delicious creations that will satisfy your grilled cheese cravings and will hopefully spark your creativity. Smile and say "cheese!"*

#### **Fresh Mozzarella, Prosciutto and Fig Jam**

4 soft French or Italian Rolls

10-12 ounces fresh mozzarella cheese, thinly sliced

½ cup fig jam or fig preserves

Softened butter

Split each roll and layer with the mozzarella and prosciutto. Spread the top slices with the fig jam, then close. Lightly

butter the outside of each sandwich. Heat a heavy nonstick skillet over medium-high heat. Place the sandwiches in the pan and brown, turning once or twice, until the bread is crisp and the cheese has melted. Serve hot. Serves 4.



outside of the sandwiches with the remaining olive oil. Brown the sandwiches in the skillet until lightly crisped and golden on one side, then turn over and brown the second side. When the cheese is melted the sandwich is ready. Cut on the diagonal. Serves 4.

#### **Casse Croute of Blue Cheese and Gruyere**

1 baguette, split lengthwise and slightly hollowed out

3 tablespoons softened butter

2 tablespoons dry white wine

#### **Spinach and Dill Havarti on Multigrain**

2 cloves garlic, chopped

2 tablespoons extra-virgin olive oil, divided

1 cup cooked, chopped spinach, drained and squeezed dry

8 slices multigrain bread

8 ounces dill Havarti, sliced

In a heavy nonstick skillet over medium-low heat, warm the garlic in 1 tablespoon of the olive oil, then add the spinach and cook together for a minute or two until warmed through. On 4 slices of the bread, arrange the cheese, then top with the spinach and a second slice of bread. Press together to seal, then lightly brush the

3 cloves garlic, chopped

10 ounces blue cheese, sliced or crumbled

10 ounces Gruyere or Swiss cheese, thinly sliced

Grating of nutmeg

Preheat the broiler. Spread the baguette halves lightly on the outside with the butter, then sprinkle the inside with some of the wine and some of the garlic. Layer the cheese, ending with a layer of the Gruyere and finishing with a grating of nutmeg, the remaining garlic and a few more drops of the wine. Broil the sandwiches until the cheese melts and sizzles and the edges of bread crisp and brown. Cut into pieces and serve hot. Serves 4 to 6.





### Goat Cheese Toasts with Desert Spices

12 thin baguette slices

Extra-virgin olive oil

4 ounces goat cheese

¼ teaspoon ground cumin

½ teaspoon thyme

¼ teaspoon paprika

¼ teaspoon ground coriander

2 cloves garlic, chopped

2 tablespoons chopped fresh cilantro

Preheat broiler. Brush the baguette slices with olive oil, arrange in a single layer on a baking sheet and lightly toast under the broiler on each side. Slice the goat cheese into 1/2-inch slices and cut into pieces to fit the baguette slices. Top the toasted baguette slices with the cheese, then sprinkle with the cumin, thyme, paprika, coriander and chopped garlic. Drizzle with olive oil and broil until the cheese melts slightly and browns in spots. Sprinkle with fresh cilantro and serve immediately. Serves 4.

### Grilled Pumpernickel and Gouda with Parsley-Tarragon Mustard

3 tablespoons whole-grain mustard

3 tablespoons Dijon mustard

2 tablespoons chopped Italian parsley

1 tablespoon chopped fresh tarragon

1 small clove garlic, minced

Few drops of red wine vinegar, to taste

8 slices soft dark pumpernickel bread

8 ounces aged Gouda

Softened butter

In a small bowl, combine the mustards, parsley, tarragon and garlic. Add a few drops of vinegar to taste and set aside. Arrange 4 slices of the bread on a work surface. Add a layer of the cheese then top with the second piece of bread. Press together and lightly spread the outsides with butter. Heat a heavy nonstick skillet over medium-high heat. Cook sandwiches until crisp on both sides and cheese is melted. Serve immediately with the Parsley-Tarragon mustard on the side. Serves 4.



### Sicilian Sizzled Cheese

5 marinated artichoke hearts, sliced

4 thick slices country bread, either sweet or sourdough

12 ounces provolone, shredded

2 tablespoons extra-virgin olive oil

4 cloves garlic, minced

2 tablespoons red wine vinegar

1 tablespoon capers in brine, drained

1 teaspoon dried oregano

Several grindings of black pepper

2 teaspoons chopped Italian parsley

Preheat the broiler. Arrange the artichokes on the bread and place on a baking sheet,



then top with the cheese. In a heavy, nonstick skillet, heat the olive oil over medium- high heat. Add the red wine vinegar, capers, oregano and black pepper, cook for a minute or two, until the liquid reduces to about 2 teaspoons. Stir in the



parsley. Spoon over the cheese-topped bread. Broil until cheese melts, bubbles and turns golden in spots. Serve immediately. Serves 4.

### **French Toast Stuffed with Strawberries and Cream Cheese**

8 medium-thick slices sweet white bread (challah or brioche)  
8 ounces cream cheese, softened

½ cup strawberry preserves

1 cup sliced strawberries

1 egg yolk

½ cup milk

Dash vanilla extract

Sugar

3 tablespoons unsalted butter

½ teaspoon fresh lemon juice

½ cup sour cream

Several sprigs fresh mint, chopped

Spread 4 slices of the bread thickly with the cream cheese; spread the other 4 slices with the preserves. Scatter a light layer of strawberries over the top of the cream cheese, reserving the remaining strawberries for the topping. Top each piece of the

cheese-spread bread with a preserve-spread piece of bread. Press to seal. In a shallow bowl, combine the egg yolk, milk, vanilla extract and about 1 tablespoon sugar. Heat a heavy nonstick skillet over medium-high heat. Add the butter. Dip each sandwich, individually, into the bowl with the milk and egg. Let it soak in a moment or two, then turn over and repeat. Place the sandwiches into the hot pan with the melted butter and let them cook to a golden brown. Turn over and brown the second sides. Meanwhile, combine the remaining strawberries with sugar, to taste, and the lemon juice. Serve each sandwich hot with a spoonful of the strawberries and a dollop of the sour cream. Garnish with fresh mint. Serves 4.

*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).*

## **Our Night at Harold's**

Inevitably, whenever someone mentions Harold's, everyone wants to go. Fifty Habersham residents trekked to Harold's in Yemassee in late November and had a great time. Many suggested making this an annual trip. Patricia Turk seems to agree.





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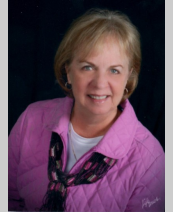
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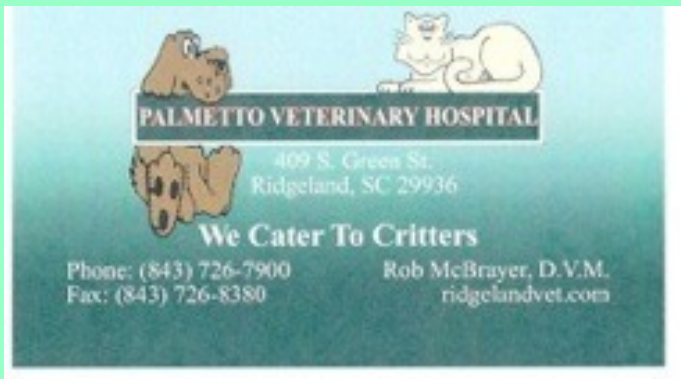
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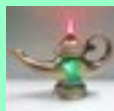
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*February!*