

# Habernews

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA



Where else but right here in Habersham!

Diane Voge, Editor  
Regina Carmel, Layout

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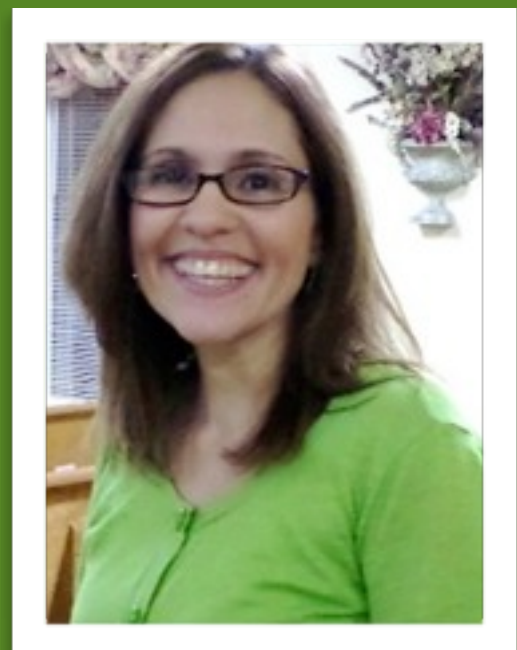


## What It's All About

**Jean Brown**

Many thanks and to the generous Habersham residents for sharing Christmas with 33 young children who live around the corner in our neighborhood. So many unique and thoughtful gifts were tagged in a bag for each child. And this year Santa unexpectedly arrived at the party in a fire truck from Station Habersham handing out Christmas chocolates and candy canes (also from Habersham residents). The only problem that occurred was when a small child asked Santa "Where are the Reindeer? I don't see any Reindeer!"

Pastora Gonzales sends a message each year, "Habersham answers the children's prayers." She sincerely thanks all of you from the Pabellion de la Libertad.



• Pastora Gonzales



# Luminaries

**Margaret Cummins**

Many of you enjoyed the luminaries lighting up the night December 13-14. This was a project of the Friends of Shanklin sponsored by WaterMark Coastal Homes.

Our goal is to "light up Habersham" next year with many more luminaries lining the streets and neighborhoods. This year's display was just a sneak preview of what can be a much more dramatic spectacle for all to enjoy. Luminary kits will be sold at a reasonable price, and all of us can join in the fun and excitement.

Stay tuned.



## Habersham Holiday Party

The Habersham Social Committee kicked off the holiday season and ended the year with another spectacular Holiday event. More than 100 neighbors enjoyed the festivities at the annual Habersham Holiday Party. Luminaries lighted the walkways to the Park House which was aglow with holiday decorations and beautiful Christmas tree. Many committee members prepared a marvelous spread of delicious appetizers and yummy desserts for all to enjoy. The party spilled out onto the patio area where many party goers gathered to enjoy the beautiful evening and balmy night breezes. In spite of the rain towards the end of the festivities, it was a wonderful evening, filled with good neighbors, good food, and good cheer. Habersham Holiday Party

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Greg Humbracht, standing



Craig Collinson, Al Mack, Gene Stanford

## Habersham Creek Golf Club Holds Awards/Holiday Party

### Bob Mulhall

The neighborhood golf club honored their 2013 Champions, on Dec 10 at the home of Joe and Dee Moran. Beautiful fall weather was bountiful as 19 members battled for the club championship stroke play event held over two days in November at The Legends of Parris Island and Hilton Head Lakes golf courses. Craig Collinson played under par (net) the final day to beat out Al Mack for the Jeff Wright Memorial Trophy with Dave Curry and Joe Moran tied for 3<sup>rd</sup> place.

The Club held a match play tournament earlier in the year at various local golf courses, with Greg Humbracht beating out Will Worthy in the final round to take the John Churchill Memorial Trophy.

Habersham residents who are interested in joining the Club may contact Bob Mulhall at 843-466-0004 or [rgm444@hargray.com](mailto:rgm444@hargray.com). The Habersham Creek Golf Club is a member of the Carolinas Golf Association, the South Carolina Golf Association and USGA. The Club utilizes the GHIN handicap services.







# Happy Knit Year

Eileen Berchem

The Habersham Knitting and Craft Club has its busiest time in November and December. We were all busy making our decorations for the Christmas tree for the Festival of Trees. Our theme this year was "Santa's Workshop." With creativity and ingenuity, we decorated a tree that won third place in the Traditional category. It sold for \$120 to Don and Linda Lund, who are thrilled with the wonderful ornaments and tree skirt and tree topper.

Right afterward we had our annual Christmas party. With fun and festive clothes, hats, spirits and good food, we enjoyed an evening of laughter and friendship. Our usual afternoon meeting would have been held on Dec 24, but we just pushed it back a week and had a New Year's Eve party as well. Why not?

So now, January is upon us with its normal schedules. Our evening meeting will be held on January 14, at 6:00. Our afternoon meeting will be held January 28, at 2:00. At these meetings, we will talk about making washcloths or something special for a women's shelter to be delivered around Mother's Day. Linda Morris mentioned that this day is hard on mothers who have domestic violence issues, thinking of their children and what has happened to the family. A little small handmade object might be enough to brighten their day. This is just in the planning stage but come with ideas and thoughts.

Hope your holidays were happy and fun. Happy New Year to all of you. Thank you all for making this knitting and craft club very special to me.







## Halloween Spooktacular

As you can see from the pictures, the Habersham Marketplace was all decked out and a great time was had by all at the annual neighborhood Halloween Spooktacular. Even the weather cooperated with a beautiful fall afternoon. The activities began with a costume parade and, with so many great costumes, the judges had their work cut out for them! The costume winners were: Cutest - Colette Spainhaur, Scariest - Sidney Levitt, and Most Original - the quintet of Lily and Caley Fitzgerald, Ruthie

and Lizzie Floyd, and Chloe Morrison. The winner of the Halloween candy jar guess was Bergen Edwards. Many of the Marketplace merchants joined in the fun by decorating and dressing up and passing out goodies. After the parade the children had fun playing Halloween games like Goblin Guts, Walk the Plank, Donuts on a String, Pumpkin Putt Putt, Ring the Witch's Hat, and Pick-up Ducks. The celebration ended with the children enjoying yummy Spooky Meals before departing for neighborhood trick or treating. Thank you, everyone, for making this event such a success!



# 2014: The Simple Organized Life

Crystal Eakle

This year the organizing tip of the month column will focus on ways to simplify and organize life over a 12-month span. Living with less stuff, stress and fewer obligations so you can have more time, money and creativity to be your best self and live your best life.

Simplicity isn't always a simple journey. The first step is identifying what is most important in your life and then carefully eliminating the rest. Let's begin 2014 by eliminating internal mental clutter.

Mental clutter is something all of us battle in our daily lives. It can be overwhelming when our minds get noisy. The fear that a deadline will be missed or a loved one's birthday will be forgotten creates anxiety. Our minds are filled with thoughts, worries, anxieties, fears, memories, desires, questions, yearnings and more thoughts.

To reduce mental clutter we need to get our mind into a productive state where we are in control, relaxed, focused, inspired, and engaged. Just like clearing clutter from a physical space we need to decide what is worth keeping and what can be eliminated.

First make a list of the purposes, principals and priorities that make up what is important in your life. These are the things that you really care about and can't or won't live without.

Now make a list of every small thing that you could, should or might want to do. The collection device can be a notebook and pen, your physical inbox, smart phone, tablet or computer. From jumping out of a plane to buying a new kitchen trash can, it all goes on this list.

Now review the tasks on the second list. Does this list tie back into the purposes, principles and priorities you identified on the first list? Which items give your life value and further your goals? Which ones add enjoyment? Which items are negatives that you have no intention of starting?

Focus and begin to work on the tasks that tie back into the purposes, principles and priorities that you identified on the first list, and you will begin to notice how much easier those items are to complete. Your mind will be in a productive state when you are working on those items because the tasks are associated with the important things in your life.

In the future, when you consider adding a task to your list, ask yourself the important questions. Does this task tie back into my purposes, principles and priorities? Will this task give my life value and further my goals? Will this task add enjoyment?

Remember - when you introduce new tasks into your life, you immediately associate value with those tasks making it harder for you to give them up in the future. Just like physical clutter, mental clutter is constantly tugging on you for attention. Stop mental clutter and be your most productive, focused and best self.

Let's get started!



# Gardening in Habersham

## January

**Valerie Kichler**

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.) 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 sprouts, 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.

Ready beds by fertilizing some now. If your soil needs lime (which you would know if you had a soil analysis already done), now is the time 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.



GOURMET NEXT DOOR  
by Debbi Covington

## JANUARY ENTERTAINING

*Just because Christmas is over and the decorations are all packed away doesn't mean the parties have to stop! January is a great month to host an intimate dinner party. This issue's menu features some perfect January supper foods. Invite a few of your favorite people over, crack open a bottle of wine and enjoy. Celebrate every moment of your life!*



**Tomato and Fennel Soup**

1 fennel bulb, chopped  
1 yellow onion, chopped  
1 clove garlic, minced  
¼ cup butter, melted  
¼ teaspoon crushed red pepper  
½ teaspoon anise seeds  
¼ cup Marsala wine  
¼ cup all-purpose flour  
8 cups chicken stock  
2 (15-ounce) cans diced tomatoes  
¾ cup heavy cream  
1 tablespoon sugar  
1½ teaspoons salt  
1 teaspoon ground black pepper  
1 tablespoon chopped fresh basil  
1 tablespoon chopped fresh oregano  
Chopped fresh herbs, to garnish  
Parmesan cheese, freshly grated, to garnish

Cook the fennel, onions and garlic in the butter in a saucepan until tender and translucent. Add the crushed red pepper and anise seeds and sauté for 1 minute. Add the wine, stirring to deglaze the saucepan. Cook until reduced by ¾. Add the flour and stir until smooth. Cook for 1 minute, stirring constantly. Whisk in the chicken stock and then add the tomatoes. Simmer for 15 minutes, stirring frequently. Remove from heat, cool slightly, and puree the mixture in a food processor. Return mixture to the saucepan over medium heat and stir in cream, sugar, salt and pepper; heat through. Finish with basil and oregano. Ladle into soup bowls and garnish with chopped fresh herbs and grated Parmesan cheese. Serves 6.



**Wilted Spinach Salad**

8 cups washed, stemmed baby spinach  
2 cups sliced fresh mushrooms  
4 slices bacon, diced  
1 medium sweet onion, chopped (about ½ cup) ½ cup Dijon mustard  
½ cup brown sugar  
½ cup dry white wine  
½ cup rice wine vinegar  
4 hard-cooked eggs, chopped

In a large bowl, toss together spinach and mushrooms; set aside. In a large skillet, cook the bacon over medium heat

for 3 minutes. Add onion and cook until bacon is crisp and onion is tender. Add the mustard, brown sugar, wine and vinegar; bring to a boil. Reduce heat and simmer, uncovered, about 5 minutes or until slightly thickened. Remove from heat, cool for 5 minutes. Pour dressing over spinach and mushrooms; toss until combined and spinach is wilted. Add hard-cooked eggs; toss gently. Serve immediately. Serves 6.



**Chicken Piccata**

4 boneless, skinless chicken breasts  
Salt and pepper, to taste  
1/3 cup all-purpose flour  
2 tablespoons vegetable oil  
1 garlic clove, minced ½ cup white wine  
½ cup chicken stock Juice of 1 lemon  
2 tablespoons small capers, drained  
3 tablespoons butter, softened

Sprinkle both sides of chicken breasts with salt and pepper. Put the flour into a shallow dish. Dredge chicken breasts in flour, coating well on both sides. Shake to remove excess flour. Heat oil in a large skillet over medium heat. Sauté chicken breasts until lightly browned on one side, turn and cook until second side is lightly browned. Add garlic to pan



### Debbi, cont'd.

and sauté until soft. Add wine and chicken stock. Simmer until liquid reduces, about 5 to 7 minutes, or until chicken is cooked through. (If liquid reduces too quickly before chicken is done, add a bit more wine or stock.) Add lemon juice and capers. Reduce briefly. Remove chicken from pan and place on a serving dish. Remove pan from heat and swirl in butter until it melts and thickens the sauce. Spoon sauce over chicken and serve immediately. Serves 4.



### Warm Asparagus with Country Ham Vinaigrette

1 bunch fresh asparagus, washed and trimmed  
1/3 cup olive oil  
4 ounces finely diced country ham or smoked ham  
1/4 cup cider vinegar  
1 tablespoon Dijon mustard  
1/4 teaspoon salt  
1/2 teaspoon ground black pepper

Bring 1-inch of water to a boil in a saucepan fitted with a steamer. Add the asparagus, cover with a tight-fitting lid and steam for 3 minutes, until barely crisp-tender. Remove and set aside. Heat olive oil in a sauté pan over medium-high heat. Add the ham and cook until golden brown. Stir in the remaining ingredients and bring

to a simmer. Divide the asparagus among 4 salad plates and top with the vinaigrette. Serves 4.



### Lemon Grits

3 cups water  
1 cup quick-cooking grits  
Salt  
Freshly ground black pepper  
Zest of 1 lemon  
5 tablespoons fresh lemon juice  
Butter  
8 ounces mascarpone cheese

Bring the water to a boil in a saucepan. Whisk in the grits gradually. Cook over low heat for 15 to 20 minutes or until tender, stirring frequently. Season lightly with salt and pepper. Stir in lemon zest, lemon juice butter and mascarpone cheese. Serves 4.



### Rustic Apple Tart

1 sheet frozen puff pastry, thawed in refrigerator  
1 large egg, beaten  
3 Granny Smith apples  
1/3 cup sugar  
2 tablespoons cold butter, cut into small cubes  
3 tablespoons apple jelly

Preheat oven to 375 degrees.

Unfold the puff pastry onto a lightly greased baking sheet. Use a sharp knife to score a 1/2-inch border around the pastry; brush with beaten egg. Peel, core and slice the apples 1/4-inch thick. Toss apples with sugar in a large bowl. Place apples on pastry and dot with the butter. Bake for 30 to 35 minutes or until apples are tender and pastry is golden. In a small saucepan, heat the jelly until melted. Brush the tart with the warm jelly. Serve warm or at room temperature. Serves 6.



### Bourbon Cappuccino

2 cups hot brewed coffee  
2 tablespoons brown sugar  
2 cups chocolate milk  
2 tablespoons bourbon

Combine coffee and brown sugar, stirring until sugar dissolves. Stir in chocolate milk and bourbon; cover and chill. 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).*



# JANUARY

## Birthdays

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

# What's New for OLLI Winter/Spring 2014

It's time to register for USCB's Osher Lifelong Learning Institute classes for the Winter/Spring 2014 semester, running from January 27 to May 16. More than 200 classes are offered, including many tours and two trips, covering a wide range of interests, so there is something for everyone. Take one class or as many as you have time for. The theme for Winter/Spring 2014 is "OLLI Goes Outdoors... and Brings the Outdoors In" so many classes are related to the beautiful region around us. For those master and beginner gardeners, be sure to check out the new hands-on OLLI Garden Project for the USCB Historic Beaufort Campus.

Some classes being taught by current or former Habershamers are:

Crystal Eakle - COM200 Organize Your Office and Electronic Files (including Email) for Maximum Productivity and ING213 Simplify and Live Easy in the Lowcountry

Dennis Cannady – HIS214 Robert Smalls and the SS Planter: From Enslavement to Heroism

Diane Voge – HIS238 Historic Churches and Cemeteries of Beaufort Tour

Ian Hart – HME209 Strength Training for a Biologically Younger Body and HME216 The World's Simplest and Most Effective Way to Eliminate Back Pain..Naturally

Rick McGill – ING200 Cheese Making at Home for Beginners

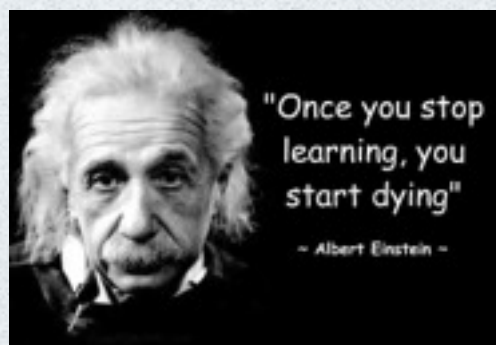
Kelley Blackston – ING201 Animal Behaviorism

Maggy Norden – MUS200 A Date with Patsy Cline (a repeat class due to popular demand)

Jack Beaucaire and Eileen Williams – TRA200 Lions and Hippos and Elephants, Oh My!!

Register on-line, in person, or by mail. Call 521-4113 or stop by the OLLI office in the Sandstone Building at the Beaufort campus to get a course catalog. The OLLI website is <http://www.uscb.edu/community-outreach/olli/>. Come see why the USCB program is one of the most successful OLLI programs in the country!

If you have any questions about OLLI or have an interest you would like to share with others in a class, please contact Karen McDowell at [mcdowellkaren@yahoo.com](mailto:mcdowellkaren@yahoo.com).





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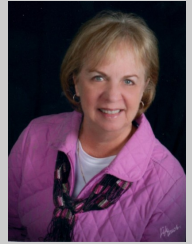
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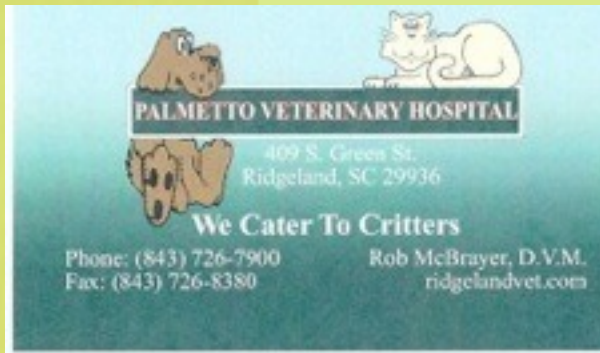
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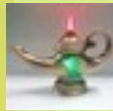
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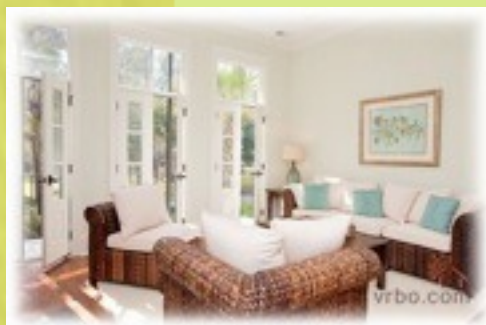
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# HABERSHAM CLUBS & ORGANIZATIONS

**Apple Computer Group**, (Jack Beaucaire, 379-3031)

**Biking** (Eileen Berchem, 379-4228)

**Boat Owners/Boat Yard** (David Aldrich, 379-4812)

**Bocce Society** (Leigh & Stan Van Tiem, 379-4879)

**Book Club** (Diane Voge, 379-6848)

**Bridge** (Cathy Connor, 379-0094)

**Bunko** (Jane Werner, 379-3314; Diane Cade, 846-0556)

**Canasta** (Claire Ann Ketcham, 379-5941)

**Community Garden** (Muriel Eingurt, 379-7125)

**Haberbloomers** (Eileen Grayce, 846-6640)

**Green Committee** (Joey Gazdak, 379-1015)

**Habersham Creek Golf Club** (Bob Mulhall, 466-0004)

**Habernews Newsletter** (Diane Voge, 379-6848; Regina Carmel, 473-4050)

**Knitting** (Eileen Berchem, 379-4228)

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**Poker** (Jim Johnson, 379-0428)

**Progressive Rummy** (Claire Ann Ketcham, 379-5941)

**Social Committee** (Pat Stover, 379-8268; Karen

McDowell, 379-5244; Colette Harbison, 379-5764)

**Tennis** (Rick McGill, 644-5466)

**The Neighborhood Watch** (Rick Collins, 379-3844)

**Townhome Social Group** (Margaret Norden, 379-1015)

**Welcoming Committee** (Cindy Guldin, 644-5404)



## New Recycling Day in Habersham

A brand new recycling day is coming to Habersham in 2014. Beginning Monday, January 6, please set your recycling bin out at the appropriate spot prior to 7 a.m. for pick up sometime that business day. Recycling will continue every other Monday thereafter. The trash pick up schedule remains unchanged-Tuesday and Friday of each week.



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- Use Word or Pages Word Processing Programs.
- Submit ads and photos separately in .pdf format.
- Send to [habernews@gmail.com](mailto:habernews@gmail.com) by 20th of the month.

*Thank you to all our caring  
helpers!*

*2014 – ready or not.....*



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New Year to all our friends  
and neighbors!*