

Habernews

Diane Voge, Editor Regina Carmel, Layout

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Porch Time in the Lowcountry

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The Buzz on Habersham Bees

Jan Brown



Spring has definitely sprung here in Habersham, and along with a burst of flowering trees and plants, you've probably noticed an abundance of honeybees in your garden. Habersham is host to approximately 10 honeybee hives tucked into backyard gardens. These bees, along with butterflies, wasps, and other native pollinators, are helping your fruit trees produce fruit and your flowers bloom. They are also producing Habersham Honey (available for sale at 10 Market).

Here are some things you may not know about honeybees:

- Honeybee colonies will swarm in the spring. It's their natural way of reproducing. A colony explodes in the spring with thousands of new worker bees and the old queen bee (who lays up to 2,000 eggs per day) will take half the workers with her to find a new home, leaving a new "daughter queen" to rule the old hive. A recent posting on Nextdoor mentioned a swarm that landed on a tree at the corner of James Habersham and Hollingsworth and warned everyone to "beware." The truth is, honeybees are virtually harmless when they are in swarm mode. They are only concerned about finding a new location. They've gorged themselves with honey, which they need to make new honeycomb and they've sent scout bees out to find a permanent location. Although you probably wouldn't do it, you could literally stroke the swarm with your bare hand and they wouldn't sting you. Most important, if you see a swarm of bees, please call beekeepers Jan Brown and Will Worthy (843-441-1122) who can capture a swarm and establish a new hive.
- Honeybees will travel up to five miles to forage for nectar and pollen. When you see them in your garden they are intent on their mission and unlikely to sting. It's only when you swat them or approach a hive and threaten the colony that they will sting.
- All of the honeybees that you see working in the gardens are female. During spring and summer, when foraging is at its peak, they only live about 42 days. Honeybees literally work themselves to death. In its lifetime, a single worker bee will produce only one-twelfth of a teaspoon of honey (about 6 drops). One pound of honey requires 1,152 bees to travel 112,000 miles and visit 4.5 million flowers.
- Honeybee populations are declining around the world for various reasons including increasing use of pesticides, loss of habitat, climate change, pests, and disease. This is troubling because one-third of everything we eat depends on the work of pollinators, honeybees being the most efficient and effective at this task. Imagine a world without apples, asparagus, blackberries, blueberries, Brussels sprouts, cabbage, cantaloupe, carrots, cashews, cauliflower, celery, cherries, citrus, eggplant, garlic, kale, mango, melons, mustard, onions, peaches, pears, plums, raspberries, and squash. These plants, and many others, require pollination in order to bear fruit.
- You can help save honeybees by reducing your use of pesticides and planting nectar-rich plants in your gardens.

Financial Gifts Can Brighten Anyone's Mother's Day

Mother's Day is fast approaching. This special holiday reminds us of the joy we receive from the powerful bond between mother and child. To help mark the occasion, you may want to consider making certain financial gifts, including the following:

For your mother:

IRA contribution – If your mother is still working, she is eligible to contribute to an IRA, but she might not always fully fund it – so you may want to help. You can't contribute directly to your mother's IRA, but you can write her a check for that purpose, though, of course, she can use the money however she likes. In 2019, the contribution limit for a traditional or Roth IRA is \$6,000, or \$7,000 for individuals 50 or older. (A Roth IRA does have income limits that can reduce the contribution amount or eliminate it altogether.)

Insurance premium – If your mother has life, disability or long-term care insurance, why not offer to pay some of the premiums this year? Long-term care premiums, in particular, can be quite costly, especially for older policyholders.

Introduction to a financial professional – If your mother doesn't already work with a financial professional, consider introducing her to yours, or to someone else who is recommended by friends or relatives. A financial advisor can help your mother move toward her retirement goals – and, at some point, also can work with legal and tax professionals to assist your mother with her estate plans.

For your children:

529 plan contribution – If your children are still of school age, you may want to contribute to a college savings vehicle. One popular choice is a 529 savings plan. When you invest in this plan, your earnings can grow tax-free, provided the money is used for qualified educational expenses. (Be

aware, though, that withdrawals not used for qualified education expenses may be subject to federal and state taxes, as well as an additional 10% penalty.)

As the 529 plan owner, you have flexibility in using the money. For example, if you've designated one of your children as the 529 plan's beneficiary, and that child decides not to pursue any higher education, you can switch the beneficiary designation to another child or to yourself.

You can choose the 529 plan offered by any state, but your contributions might be tax deductible if you invest in your own state's plan. Tax issues for 529 plans can be complex, so, before investing, consult with your tax advisor.

Shares of stocks – Giving stock shares to children is a good way to help them learn some of the basics of investing. You can track the progress of their stocks with them, and even do some research together about why prices may be going up or down. By getting children involved early, you may help instill a lifelong interest in investing.

Charitable gifts – Many children are now concerned about various social issues. You can help encourage this involvement – and possibly an appreciation of the value of philanthropy – by making a gift to a charitable group whose work aligns with your child's interests.

We don't need to exchange presents on Mother's Day to show our appreciation for one another, but certain financial gifts can help provide needed support – and even some valuable life lessons – for your loved ones.

Article Courtesy of Armin Wall. Armin is a Financial Advisor with Edward Jones. His office is at 29 Market, Suite B.



GOURMET NEXT DOOR

by Debbi Covington

TACO TUESDAY

I'm a big fan of Taco Tuesdays. A few of our local restaurants offer taco specials every week with all kinds of delightful fillings. My husband, Vince, tends to go the more traditional route with ground beef, shredded lettuce and cheese. I love fish tacos topped with fresh pico de gallo and guacamole. This issue, I decided to take it up a notch with cubes of slow-cooked pork tenderloin seasoned with cumin, oregano, and a pinch of ground cinnamon. Pork Carnitas are delicious and easy to prepare. Who doesn't love a good crockpot recipe? Corn and Black Bean Salad, Cilantro-Lime Rice, and Fiesta Pudding and maybe a glass of sangria will make your Tex-Mex meal complete. Ole!



Corn and Black Bean Salad

Southwestern Caviar!

2 (15.25-ounce) cans yellow corn, drained
2 (15.25-ounce) cans black beans, rinsed and drained
3 medium tomatoes, seeded

and chopped
¼ cup minced cilantro
½ cup chopped red onion
¼ cup fresh lime juice
1/3 cup red wine vinegar
1 teaspoon Dijon mustard
2 teaspoons ground cumin
¼ cup vegetable oil

In a medium bowl combine corn, black beans, tomatoes, cilantro, and red onion. In a small bowl whisk together lime juice, vinegar, mustard, cumin, and vegetable oil. Toss dressing with vegetable mixture. Refrigerate at least 4 hours before serving. Serves 8 to 10.



Pork Carnitas

2½-3 pounds pork tenderloin
1 (10-ounce) can enchilada sauce
1 clove garlic, minced
1 (0.87-ounce) package brown gravy mix
1 teaspoon cumin
¼ teaspoon oregano
¼ teaspoon salt
¼ teaspoon black pepper



1/8 teaspoon ground cinnamon
Flour tortillas
Sour cream
Red onion, diced
Fresh cilantro, chopped

Cut pork tenderloin into 1-inch cubes. Place in a crockpot. In a small bowl, mix enchilada sauce with garlic, gravy mix, cumin, oregano, salt, pepper, and cinnamon. Pour mixture over pork cubes. Cover crockpot and cook on low for about 4 hours or until pork is tender. Serve cooked pork on flour tortillas. Garnish with sour cream, red onion and fresh cilantro. Serves 6.



Cilantro-Lime Rice

This rice with its fragrant hint of lime and cilantro makes a fine side dish for Mexican food as well as other dishes. It's great in burritos, too!

1 tablespoon olive oil
2 to 3 cloves garlic, minced
1 cup basmati or jasmine rice
2 cups vegetable or chicken broth
2 tablespoons fresh lime juice
Zest from one lime
½ cup chopped cilantro
½ teaspoon salt

Heat the oil in a saucepan on low. Add the garlic and rice to the oil and saute for 2 minutes on medium heat, stirring frequently. Add the vegetable broth, salt, lime juice and bring to a boil. Cover and cook on low for 15 minutes or according to rice package directions. When the rice is done, add the lime zest and chopped cilantro and stir to mix in. Serve immediately. Serves 4.

Fiesta Pudding

1 (3.4-ounce) package cook-and-serve chocolate pudding
Milk
1/8 teaspoon ground cinnamon
Dash cayenne pepper

½ cup heavy whipping cream
1 tablespoon confectioner's sugar
Ground cinnamon to garnish
Fresh raspberries to garnish, optional

Cook pudding with milk according to package directions. Remove from heat and stir in cinnamon and cayenne pepper. Pour into individual serving dishes and place in

refrigerator to cool.

In the meantime, pour heavy cream into a small bowl. Add confectioner's sugar and beat with a hand mixer until thick. Chill until ready to serve. To serve, place a dollop of sweetened whipped cream on top of each pudding and sprinkle with a bit of cinnamon.

Garnish with fresh raspberries, if desired. Serves 4.

The writer owns Catering by Debbi Covington and is the author of three cookbooks, Celebrate Beaufort, Celebrate Everything! and Dining Under the Carolina Moon. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 525-0350 or by email at dbc@cateringbydebbicovington.com.



Obituary

Longtime Habersham resident, Patricia Sheehan died March 19. Pat was a dedicated nurse and disaster case manager for an insurance company before retiring with Bob to Beaufort. Her skills were reenlisted here for several years with DHEC as a Disaster Control Medical Coordinator for Beaufort County.

Our deepest sympathy to Bob, daughter Christine, and family.



May

Birthdays

- | | |
|----|-----------------|
| 3 | Carol Webster |
| 6 | Joey Gazdak |
| | Colin Kinton |
| 14 | Sheron Appleton |
| 24 | Patricia Turk |
| 29 | Linda Lund |
| 30 | Sara Carroll |

June

Birthdays

- 2 Christy Fugate
- 4 Claire Ann Ketcham
John Webster
- 6 Mary Alden
Merle Wolfgang
- 9 Karen Bhoi
- 10 Stephen Slade
- 11 Andrew Drexel
- 12 Noah Cano
Lorraine Shapiro
- 24 Charlie Bowden
- 27 Eileen Williams
Tony Britton

Anniversaries

- 17 Margaret Norden and Joey Gazdak
- 19 Linda and Don Lund
- 24 Kris and Bill Hebert



'The Marketplace Minute'

EVERY HOMETOWN HAS A MAIN STREET. The Habersham Marketplace is a mixed-use commercial center featuring restaurants, retail shops, professional offices, civic buildings, and outdoor plazas & patios creating a cohesive public realm for visitors and residents.



MARKET STREET MILESTONES. 3 Sister's Pizzeria is under new ownership with expanded hours and menu. EarthFIT has moved across the street into the MAKE district. Lazy Susan's says goodbye in style & stay tuned for updates from newcomer Lily & Lou's!

NEW MERCHANT NEWS. We are pleased to welcome the following new merchants to the Marketplace: Branning Publishing Inc @ 3B Market, Pennington Law Firm LLC @ 23A Market, River and Marsh @ 8B Market, Skeeter's Southern BBQ @ 17 Market and Synergy Cycling Studio @ 20 Market.



MERCHANT SPOTLIGHT ON:

Pennington Law Firm, LLC

Gary C. Pennington has enjoyed a varied and diversified practice, including the deployment of wireless infrastructure and technology; commercial real estate transactions; zoning and land use planning; drafting zoning ordinances related to wireless infrastructure; in-building connectivity agreements; utility and fiber agreements; broadband deployment; software agreements for technology companies; telecom agreements for the delivery of telecom services; environmental issues; and general commercial transactions.

Synergy Cycling Studio is excited to announce a May opening! We look forward to offering everyone a fun and rewarding fitness experience. Our classes will be high energy, instructor-led, and go at your own pace. Approximately 2 weeks before our opening, we will open the schedule on our website, synergycyclingstudio.com, where you can create a custom profile and start booking spots in our classes! Please look out for updates via NextDoor for the exact launch date of our website. We are so excited to embark on this journey with you, and we look forward to seeing you all very soon! Tiffany and Brent Jones

 **HARGRAY** presents
Do More. Live Better.

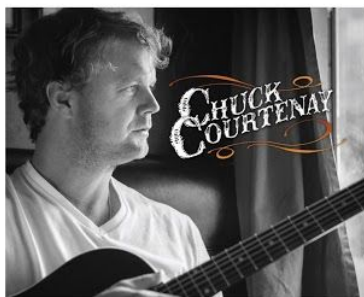


Saturday, May 4th

**Gather Friends for a Unique Dinner Party
Under the Stars in the Habersham Marketplace**

**We'll bring the tables & chairs, You bring the food, decor and fun!
Choose from a pre-fixe menu from a Marketplace restaurant, or
bring your own everything, and dream up your own tablescape.**

**Enjoy Live Music & Ambiance. Don't worry, the Kentucky Derby will
be available for viewing. Join us for an open air dinner party with
friends on a springtime Saturday night.**



Schedule

12pm All Tables & Chairs set
for Decor **1st come, 1st claimed*
5pm Music by Chuck Courtenay
6:30pm Kentucky Derby viewing
7pm Dinner and Dancing
9pm Event Concludes



Tickets + Event Info at www.HabershamSupperClub.com

‘The Marketplace Minute’ is brought to you by...

The Habersham Merchants Council

What is the Habersham Merchants Council (HMC)?

The HMC is made up of the individual business owners, shop keepers, office tenants and restaurateurs within Habersham Marketplace.

What is the Habersham Merchants Council's Mission & Objectives?

The mission of the HMC is:

To promote the Marketplace for the mutual benefit of all businesses,

To create a healthy and vibrant commercial environment for merchants by driving pedestrian traffic and commercial spending at the Marketplace and,

To make the Marketplace the cultural and experiential hub of Habersham.

We implement this mission by providing:

Experiential Programming - [events, festivals, & outdoor rituals]

The HMC presents two events each year in the spring and fall.

This spring (May 4), we are launching the inaugural Supper Club @ Habersham Marketplace designed to bring out diners of all ages for a creative culinary experience including live music & dancing and a viewing area for Kentucky Derby fans.

The Habersham Harvest Festival is a family-friendly vintage street fair featuring food, fun, art and music held in October.

The Marketplace also plays host to some of the area's most popular annual festivals including the Beaufort Twilight Run and Antique & Classic Car Show. These seminal events create memorable experiences for all attendees and entice return visits to Marketplace businesses.

Collective Advertising - marketing and communication of the Marketplace and its activities by maintaining a presence through print, online, radio, website and social media.

Support - Share news, specials, initiatives, and merchant/store events to the broader Beaufort community and beyond.



For Mother's and Father's
Days,
here's to all the good folk
who
nurture us with love,
kindness, and gentle caring
every day. Thank you!





ES J
28

EDNA
NOV 29 1902
MAY 5 1980
WIFE OF
EDWARD
CALIF
USA

AGNES
SEP 24 1900
MAY 28 1987
WIFE OF
RDM3
FRANCIS
HILKIN
USN

ROY
LEE
MULLER
K. HUCKY
PFC C 105 ENGRS
IV
WORLD WAR I
SEP 1893
FEB 1957
PFC 105 ENGRS

FRANK R
CARL
JAN 10 1900
JAN 10 1980

WILLIAM R
BUCHANAN
BENNINGTON
CAPT
NOV 10 1900
JUL 10 1980
WORLD WAR
MAY 28 1980
JUL 10 1980

LYDIA
OLIVE
JAN 10 1906
FEB 10 1987
WIFE OF
EMERSON C. GATES
USN

JAMES
RAYMOND
MAN
ALABAMA
SGT
US MARINES
WORLD WAR I
MAY 13
FEB 10

ANDREW
JAN 10
JAN 10
WIFE OF
CALIF
W. R. BUCHANAN