

Habernews

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2019 Habersham Graduates

Jack Zurakowski, son of Scott and Kathy Zurakowski and grandson of Carol and Jack, who is graduating from Hoover High School in North Canton, Ohio on June 2. He will be attending Wooster College in Wooster, Ohio, majoring in International Affairs in the fall where he received a scholarship. He has been recruited to the Wooster Lacrosse Team and is looking forward to playing his favorite sport.



Katherine Campbell, daughter of Eileen and Dave Campbell. She graduated in Dec. 2018 from Appalachian State University, Boone NC with her Bachelors of Art in Recreation Management with a concentration in commercial tourism and a minor in leadership.

Katherine is currently living in Boone, NC and working for the Crestwood Inn as an Events Coordinator. She has previously worked as a Camp Counselor with Soar (a camp that specializes in offering children with behavioral disorders a variety of outdoor recreational/camp experiences). Katherine has also worked as a Youth Programs Director with the Kanuga Conference Center in Hendersonville, NC. She is a talented photographer, lover of all things outdoors, and proud owner of Peach (her lovable pit bull) who many have met here in Habersham.



Riley Paige Navarre, granddaughter of Peter and Eileen Hoffman, graduated Summa Cum Laude from Spring Hill College on May 4 in Mobile Alabama. She received the President's Scholar Award for Graphic Design and will be pursuing a career in Graphic Design in Mobile. Riley is the daughter of Eileen

and Pete's daughter Kristen and her husband Marc, both of whom also graduated from Spring Hill. (L to R in picture, Marc, Riley and Kristen Navarre)



Rob Collinson, son of Craig and Kate Collinson, received his Phd from NYU Wagner Graduate School of Public Service.

Rob and his family are moving to South Bend, IN where he is joining the Economics Department faculty at the University of Notre Dame.

Emma Ann Mulhall graduated June 23 from Kimberly High School in Appleton, Wisconsin. She wants to major in Art Education and hopes to attend either the University of Wisconsin or the University South Carolina, Columbia. Emma is the granddaughter of the late Bob Mulhall and the step granddaughter of Carol Mulhall.



Mitchell Dixon, son of Andrea and Mark Dixon, graduated from Beaufort High School on June 3rd. He was a member of the National Honor Society, Latin Honor Society as well as the National Society of High School Scholars. He was a member of the Varsity Boys Tennis Team where he served as Co-Captain his senior year and was a 4 year letterman. Mitchell also was an active player in the USTA tennis circuit competing in many local tournaments. He participated in

numerous community service projects including Washington Street Suppers, HELP of Beaufort, RISE Against Hunger, Backpack Buddies, Cross Mission Trips to Charlotte, NC as well as a recent trip to Jamaica where he helped to build homes as well as mentored local Jamaican residents who are living in the infirmity dealing with either special needs or an addiction. Mitchell was one of only 16 graduates who graduated with a Distinguished Diploma. By receiving this Diploma he completed all 4 years with a GPA higher than a 4.0 as well as completed at least 100 community service hours throughout his Senior year. He also graduated as a Scholar Athlete. Mitchell received the LeVeen Roach Scholarship sponsored by the Secession Golf Club as well as the South Carolina LIFE Scholarship. Mitchell will be attending Clemson University majoring in Sports Communications.



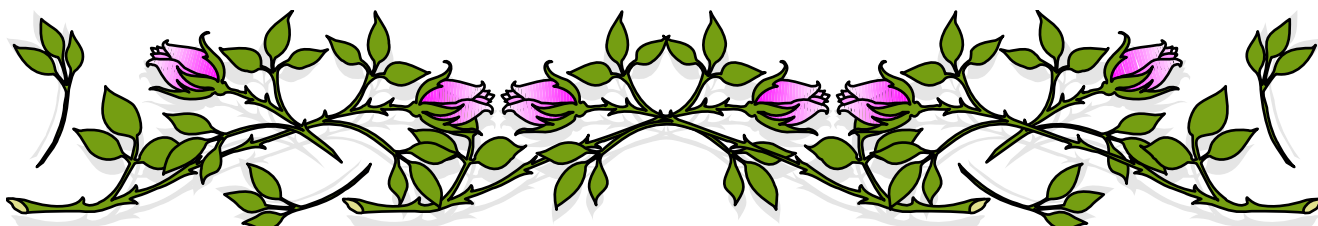
Tessa Wilson, daughter of Rob and Dianne Wilson, graduated from Beaufort High School and will be headed to the University of South Carolina (Columbia) in the Fall. While at BHS, she participated in Palmetto Girls State, was Vice President of DECA, was a member of the National Honor Society, played soccer, tennis and participated in several Theater programs. She received the LeVeen Roach Scholarship, the South Carolina LIFE Scholarship as well as the Garnet Scholarship from USC.



Avery Lauren Thomas, daughter of Alison and Jeff Thomas, graduated 4th in her class from Beaufort High School on June 3, 2019. While attending Beaufort High, Avery was very involved with the drama and chorus programs, culminating in playing Matilda in the Beaufort High's spring production of Matilda the Musical. Avery was also a member of the French Honor Society and was

recognized this past spring as a Senior Scholar for outstanding academic achievement.

Avery opted to graduate from Beaufort High School a year early to pursue a gap year abroad. Starting in September 2019, Avery will attend The Guildhall School for Music and Drama in London, UK.



Muriel's Garden

On June 1st, a beautiful spot in the Habersham Garden was christened as Muriel's Garden. Filled with roses and inviting to birds and butterflies, the plot is a reminder of Muriel Eingurt's passion for flowers and her willingness to share her expertise with others. Her fellow gardeners honored Muriel's many contributions to the garden club by setting the area aside in her memory. Whether or not you have a plot, you are invited to sit for a bit of quiet reflection in a peaceful little corner that will always be Muriel's.



Donna Brainard

Linda Morris



Editor's Note: Many of you supported the Humane Association of the Lowcountry fundraiser at Park House last year and continue to help in a variety of ways. We are pleased to publish a story from Kate exemplifying HAL's good work for the community.

Happy Tail

Kate Zalusky

Jenna and Tyler from Decatur, Georgia adopted Malala, a Humane Association of the Lowcountry (HAL) foster kitty, (see picture).

Not only did this couple drive 4 1/2 hours just to meet her, they used the "L" word (Love) after an hour.

Some of you may remember Malala from my postings on Nextdoor. She was my shop assistant at Pearls Before Noon for a few weeks. Malala is a sweet senior citizen (10-12 years old) on twice a day thyroid medication. She was homeless and very sick when she was rescued about six months ago. Her story is a miracle--homeless and near death to a forever home in a few months.

How did they find each other? Jenna's Mom and Dad, who live in Bluffton, came into "Pearls Before Noon" after having lunch in Habersham when Malala was there. They are big time kitty people.

They said their children were kitty people too and between them they would find this sweet girl a forever home. The next morning I had an adoption application for Malala from their daughter and husband. Jenna and Tyler work from home and currently have several special needs cats and a dog who thinks he is their big brother. They are very attuned to their cats' personalities and behavior. It is a very good match.

I could not have imagined anything better. Lala sleeps between them on their bed or curled up next to Jenna's tummy at night.

HAL is a small charity. We do not have a permanent building. We foster out of our homes. Like most charities, we are limited in what we can do by resources--people and money. If you would like to know more about us or would like to foster or donate, we encourage you to check out our web site.

We are a fund of the Community Foundation of the Lowcountry and all donations are tax deductible. 98% of your donations go directly to support the animals in our care--food/litter, medications and veterinary care.

Humane Association of the Lowcountry(HAL)

<http://www.facebook.com/HumaneAssociationOfTheLowcountry>

<http://www.halsc.org>



GOURMET NEXT DOOR by Debbi Covington

INDEPENDENCE DAY PICNIC

I'm so grateful to live in the United States and am even more thankful that I live in the south! On Thursday, July 4, our nation will once again celebrate Independence Day, our national holiday. Independence day is commonly associated with fireworks, parades, political speeches and ceremonies, barbecues and picnics. During the American Revolution, the legal separation of the American colonies from Great Britain occurred on July 2, 1776, when the Second Continental Congress voted to approve a resolution of independence. After voting for independence, Congress turned its attention to the Declaration of Independence, a statement explaining the decision. Congress debated and revised the Declaration, finally approving it on July 4.

From the outset, Americans celebrated independence on July 4, the date shown on the much-publicized Declaration of Independence, rather than on July 2, the date the resolution of independence was actually approved. One of the most enduring myths about Independence Day is that Congress signed the Declaration of Independence on July 4, 1776. The myth had become so firmly established that decades after the event and nearing the end of their lives, even the elderly Thomas Jefferson and John Adams, two founding fathers of the United States and the only two men who signed the Declaration of

Independence to become president, had come to believe that they and the other delegates had signed the Declaration on the fourth. Most delegates actually signed the Declaration on August 2, 1776.

Both Adams and Jefferson died on the same day, July 4, 1826, which was the United States' 50th anniversary. In 1776 John Adams wrote a letter to his wife Abigail saying that Independence Day should be "celebrated by succeeding generations as the great anniversary festival. It ought to be commemorated as the day of deliverance, by solemn acts of devotion to God Almighty. It ought to be solemnized with pomp and parade, with shows, games, sports, guns, bells, bonfires and illuminations, from one end of this continent to the other, from this time forward forever more." God bless the United States of America!

Summer Salad

1/2 cup cider vinegar
3 tablespoons sugar
1/4 teaspoon salt
1/4 teaspoon pepper
4 medium sized tomatoes, seeded and diced
2 large cucumbers, peeled and diced
1 small green pepper, chopped
1 small sweet red pepper, chopped
1 small jalapeno pepper, diced

Mix vinegar, sugar, salt, and pepper in a small bowl. Place tomatoes, cucumbers, and peppers in a salad bowl. Toss with the vinaigrette. Cover and refrigerate until ready to serve. Serves 6 to 8.

Barbecue Burger Casserole

2 pounds ground sirloin
1 medium sweet onion, chopped
3/4 cup barbecue sauce
3/4 cup ketchup
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/2 teaspoon pepper
1 (8-ounce) package cream cheese, softened
1 (8-ounce) container sour cream
3/4 cup chopped green onions
1 (8-ounce) package wide egg noodles, cooked and drained
2 cups (8 ounces) shredded Colby-Jack cheese, divided
Chopped dill pickle

Cook ground sirloin and onion in a large skillet over medium heat, stirring until beef crumbles and is no longer pink. Drain and return to skillet. Add barbecue sauce and next 4 ingredients to beef mixture. Simmer until mixture is warmed through, stirring often. Combine cream cheese and sour cream, stirring until smooth. Stir in green onions and hot cooked noodles. Layer half of noodle mixture in a greased 2-quart baking dish. Top with half of beef mixture. Sprinkle with 1 cup cheese. Top with remaining noodle mixture and remaining beef mixture. (If desired, cover and chill overnight. Let stand at room temperature 30 minutes before baking.) Cover and bake at 350 degrees for 30 minutes or until thoroughly heated. Uncover and sprinkle with remaining 1 cup cheese. Bake 5 more minutes. Garnish with chopped dill pickle. Serves 8.

Celebrate!

Carolina Seafood Casserole

3 hard-boiled eggs, diced
 1 cup diced celery
 1/3 cup chopped green pepper
 1/2 cup chopped sweet onion
 1 (2-ounce) jar pimentos, drained
 1 pound shrimp, cooked, peeled, and deveined
 1 cup (8 ounces) fresh crabmeat
 1/2 cup mayonnaise
 1/2 cup salad dressing
 1 (4-ounce) can sliced black olives, drained
 3 teaspoons Worcestershire sauce
 Salt
 Freshly ground pepper
 Thyme
 1/2 cup dry bread crumbs
 3/4 cup (3 ounces) shredded Swiss cheese
 8 slices bacon, cooked and crumbled

Combine eggs, celery, pepper, onion, pimento, shrimp, crabmeat, mayonnaise, salad dressing, black olives, and Worcestershire sauce. Season to taste with salt, pepper, and thyme. Spread in a greased 2-quart baking dish, sprinkle with bread crumbs. Top with cheese and bacon pieces. Cover and bake in a preheated 350 degree oven for about 40 minutes. Serves 8.

Lemon Cheesecake Bars

1 (18.25-ounce) box lemon cake mix
 1 cup chopped pecans

1 egg
 1 stick butter
 1 (8-ounce) package cream cheese
 2 eggs
 1 (16-ounce) box powdered sugar
 1/2 teaspoon lemon extract

Combine cake mix, pecans, butter, and 1 egg in a medium mixing bowl. Press mixture lightly in a greased 13x9x2-inch baking dish. In a medium mixing bowl, cream together cream cheese, 2 eggs, powdered sugar, and lemon extract. Pour over cake mix mixture. Bake in preheated 350 degree oven for 40 to 45 minutes or until lightly browned. Remove from oven and cool. Refrigerate until set. Cut into small squares. Serves 12 to 15.



Peach Crunch

2 cups sliced fresh peaches
 1 tablespoon lemon juice
 1 cup self-rising flour
 1 cup sugar

1 egg
 6 tablespoons butter, melted

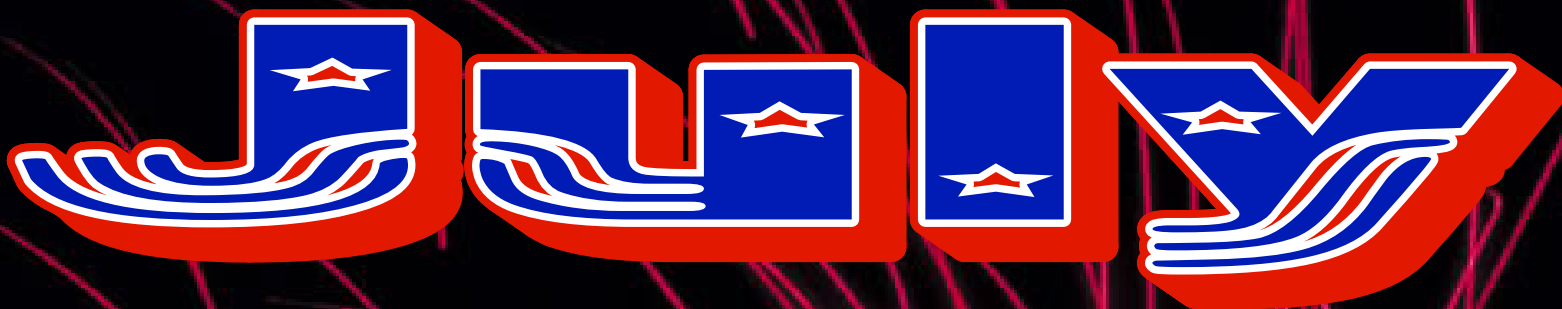
Preheat oven to 375 degrees. Place the sliced peaches in a lightly greased 9x13-inch baking dish. Sprinkle the lemon juice over the peaches and toss gently to coat. Combine flour, sugar, and egg in a small bowl. Mixture will be dry and lumpy. Spread mixture over peaches. Pour melted butter over flour mixture. Bake for 25 to 30 minutes. Serve warm. Serves 6.

Lemon-Almond Iced Tea

3 quarts boiling water
 8 tea bags
 3/4 cup sugar
 1 (12-ounce) can frozen lemonade concentrate, thawed
 1 tablespoon vanilla extract
 1 tablespoon almond extract

Bring water to a boil. Remove from heat and add tea bags. Steep for 15 minutes. Remove tea bags. Add sugar and stir until dissolved. Add lemonade, vanilla, and almond extract. Chill. Serve over ice. Serves 12.

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.



Birthdays

3 Paul Bhoi
8 Jake Bhoi
Jim Turk
12 Claire Bowden
13 Mitchell Dixon
17 Jeff Steger
18 John White
23 Fran McClure
26 Sara Lee

Anniversaries

1 Karen and Jim McDowell
19 Ellen and Joe Porter
21 Kathleen and Paul Wiese

August



Birthdays

5 Peggy Wilson
7 Bev Peutz
9 Ted Becker
18 Derek Van Deusen
21 Don Lund
23 Geri Kinton
25 Mike Nisky
31 Samantha Kinton

Anniversaries

12 Carol and John Webster





'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.



GET TO KNOW YOUR NEIGHBORHOOD.

We present to you a limited series of short articles and/or snippets-of-insight to share, and thoughtfully describe, the ideals of what makes Habersham, well, Habersham! We hope you enjoy them. Now, let's begin at the beginning....TND as antidote to sprawl.

The coastal town of Habersham, SC is a (TND) ~ Traditional Neighborhood Development ~ a comprehensive planning system which includes a variety of housing types, an active village center, civic buildings and public spaces, and commercial establishments located within walking distance of private homes. A TND includes a network of pathways, streets and lanes suitable for pedestrians and vehicles, thus providing residents the option of walking, biking or driving to places within their neighborhood. The public and private realm have equal importance here, creating a balanced community that serves a wide range of home and business owners. The inclusion of civic space— in the form of plazas, greens, parks and squares— enhances our community identity and value.

Some of the intangible benefits we enjoy living in Habersham, this one-of-a-kind environment in the South Carolina Lowcountry, are inspired by historic neighborhoods and helped jump-start the New Urbanism movement in the 1980s and '90s as alternatives to the conventional, automobile-dominant, sprawling suburbs. In short, a TND is a living laboratory of ideas, creating pockets of community and urban space, and overcomes the institutional land-planning barriers by creating a holistic development, fostering growth and civic enjoyment for its citizens.

To learn more about the ethos and inspiration of Habersham's development and design team, please visit our town planning firm, DPZ CoDesign, at dpz.com and our national smart growth advocacy organization, the Congress for the New Urbanism, at cnu.org.

**JOIN US IN OUR CELEBRATION
OF SYNERGY CYCLING STUDIO**



**BEAUFORT CHAMBER OF COMMERCE
RIBBON CUTTING**

JULY 10TH FROM 12-1
RIBBON CUTTING AT 12:30

**WE LOOK FORWARD TO A FUN
AFTERNOON WITH OUR CLIENTS,
FRIENDS AND NEIGHBORS
CELEBRATING OUR NEW BUSINESS**

