

Diane Voge, Editor Regina Carmel, Layout

Autumn 2019



Habernews

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

Habersham-Based Non-Profit Receives A Large Grant

The Friends of Shanklin (FOS), a non-profit 501(c)(3) created in 2013 to support our local elementary school, Joseph S. Shanklin Elementary, received a grant from 100 Women Who Care that will allow an important component of FOS to continue. All the Shanklin students qualify for the Federal school lunch program making it a Title 1 school. Thanks go out to Karen McDowell who nominated the Friends of Shanklin, presented our case before members of 100 Women Who Care and won them over by describing the needs of this wonderful local school. Karen is a member of the 100 Women Who Care, a past FOS board member and a current volunteer FOS.

FOS is dedicated to providing support to this school of about 400 students. It provides back to school supplies, one book each year for each student, volunteer coordination in many capacities include tutoring in math and reading and other subjects as needed, uniforms, and many other areas. Our crown jewel of our support is our Experience Fund, which goes to providing field trips for each grade for the past three years. This fund is what really won over the women of 100 Women Who Care and would not otherwise be affordable for the families of Shanklin Elementary School. From picking strawberries at Dempsey Farm to being awed at the Riverbanks Zoo, all the children are very excited to get out of their communities and learn new things. Nemours Plantation, Port Royal Maritime Center, Edventure, Coastal Discovery Museum and the State House and State Museum are also included in this program. Each trip is coordinated with the learning objectives of each grade from pre-k to 5th grade.

If you want to learn more or see how you can help in all these endeavors, see our website at www.foshanklin.org or email Rick McGill at pamcg83@aol.com.

To complete this wonderful story, you should know about the grantor - 100 Women Who Care. It is a group of women that collect money from its members and distribute it quarterly to other charity groups in Northern Beaufort County based on a lottery followed by a presentation of the charity seeking a grant. If you wish to find out more about the 100 Women Who Care, check out their website at www.100wwcbeaufort.org.



*They shut the road through the woods
Seventy years ago.
Weather and rain have undone it again,
And now you would never know
There was once a road through the woods
Before they planted the trees.*

The Road Through The Woods, Rudyard Kipling

Habersham Tree Preservations and Replenishment Committee

(Article provided by the committee)

Many people moved to Habersham as an emotional response to its beauty. A canopy of magnificent lowcountry oaks, pines, magnolias, and sweetgums surrounds our beautiful homes. We hope that this environment will endure.

A few of your neighbors met with Bob Turner and Patrick Kelly and proposed that a tree preservations and replenishment group be established. The group would meet to develop a vision for Habersham's tree/landscape future. The group would also help develop guidelines for tree retention, replenishment, and management.

To this end, at the recent annual Property Owners meeting, Paul Cooke publically proposed that a standing group, representing all Habersham areas, be established and meet regularly to further the above. This group would serve at the pleasure of the Steering Committee in an advisory capacity to the Architectural Review Board (ARB) and to Property Management. The group would develop a long-term plan and guidelines for review and eventual approval.

Paul Cooke requested those interested in serving on such a standing group to sign a sheet provided at the registration table. There were no objections to the proposal and 19 people registered to participate.

Habersham has since been divided into four zones, with the following people representing each zone. Over the next few months, the group will meet to produce a plan that can assist the ARB and property management.

Zone 1: Miles Graves/Mary Becker

Zone 2: Paul Metzler/Jeanne Edwards

Zone 3: Joy Kraft

Zone 4: Greg Peirce/Vince Brennan



Just in Time for Fall Cleaning

The [Beaufort County Public Works Department Solid Waste and Recycling Section](#)

has rescheduled the two free electronics recycling events canceled due to Hurricane Dorian. The events will be held Saturday, October 5, from 9 a.m. to 3 p.m. at the following locations:

- Beaufort County Public Works, 9 Benton Field Road, Bluffton ([map](#))
- Beaufort County Public Works, 140 Shanklin Road, Beaufort ([map](#))

Open to all County residents, any personal computers, laptops, CRT monitors, LCD monitors, CRT televisions, non-CRT televisions, printers, hard drives and miscellaneous electronics (microwaves, cell phones, radios, fax machines, and typewriters) will be accepted.

The department will also host a free shredding event for County residents on Saturday, October 5, at the Shanklin Road Convenience Center from 9 a.m. to 3 p.m.

- Beaufort County Public Works, Shanklin Road Convenience Center, 80 Shanklin Road, Beaufort ([map](#))

For more information, visit www.beaufortcountysc.gov/recycle or contact the Solid Waste and Recycling Section at 843-255-2736.



FAREWELL AND WELCOME BACK!

To Doug and Eileen Berchem, all our love and best wishes in your new Asheville home. Eileen shepherded the Knitting/Crafts Club, one of the oldest and most active of Habersham clubs. We'll miss you!

To Doug and Laura Schuler, welcome back! We're so glad you'll be part of our daily lives again. The Schulers were always center in Habersham's social life and Laura is art teacher extraordinaire.

What's Happening for OLLI Fall 2019 – Lots of New Classes!

(Editor: We realize this is after the registration date because we are late publishing Habernews, but it is never too late to register for classes.)

Are you new to the area or just looking for something new and interesting to do? In either case, you may want to check out the Osher Lifelong Learning Institute at the University of South Carolina Beaufort. Classes are held primarily on 3 campuses – Beaufort, Bluffton, and Hilton Head. You must register, but you can attend any class on any campus.

The Fall 2019 semester runs from Wednesday September 25 to Friday November 22. With nearly 200 classes, tours, and trips, more than 60% of them new, there is something for everyone – and several classes with a Habersham connection.

Registration opens at 10AM on Tuesday, September 10 (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://olli.uscb.edu> – (instructions are in the course catalog).

One hint – logon to the OLLI site before September 10 to join or renew your membership (\$40 per year) if it will expire soon and familiarize yourself with the online process. You can also preview classes online

so you don't waste precious time when registering for the classes you want! If you know you want to take "unlimited classes" (\$120 per semester), go ahead and put that option in your cart too then checkout. Then on the day of registration you will be all set to register for classes.



Don't be afraid to be waitlisted as there are often a few openings when students cancel at the last minute. If you didn't already pre-pay for unlimited classes, you can either pay the flat fee for unlimited during the registration process or PAYGO to pay for individual classes. PAYGO classes are \$12 each for a 1-2 session class, \$20 each for a 3+ session class. Please note that if a class has any course or supply fees, these fees must be paid within 7 days of registering to keep your seat in the class.

Something new for Winter/Spring 2019 and continuing for Fall 2019 – because so many of the limited enrollment classes fill within just a few minutes of

registration opening, all tours and courses that have limited enrollment will be filled by lottery! These classes are indicated by an "L" in the course catalog. This means you don't have to be sitting at your computer when registration opens to get into your favorite limited enrollment tour or class. All members registering for an "L" class or tour will be placed on a "waitlist" and members will be notified if they were selected and any vendor fees will then be due. Anyone not selected in the lottery will remain on the waitlist in case of cancellations.

Curriculum guides were mailed out late August. If you didn't get one in the mail or need an extra one, you can call 843-521-4113 or stop by the OLLI office in the Sandstone Building at the Beaufort campus to pick one up. Or you can download a PDF copy of the catalog when it is available from the OLLI website listed above.

Some classes on the Beaufort campus with a Habersham connection that you might want to check out -

Habersham neighbor Scott Rider has put together a panel presentation with several PD experts (including Richard Ostrander, founder of a local Parkinson's support group) titled "Raising Awareness about Parkinson's Disease in the Lowcountry" to be held on September 24. Many of us have watched Scott's amazing YouTube videos so this will

certainly be an interesting and informative session!

Last March Habersham neighbor Linda Thompson put together an excellent and informative panel discussion at the Park House “Plan for Your Tomorrow Today.” This panel forum (including Lindsay Roberg from Friends of Caroline Hospice, Brooke Sherman from Morningside of Beaufort, Alex Dorobantu, estate planning attorney, and Habersham neighbor, Bob Scutta, Scutta Advocacy Group) will be presented in an OLLI class “Planning for Hospice, Assisted Living, Estate Planning, Advocacy” on October 31.

Habersham neighbor Diane Voge, who leads the education board for Keep Beaufort Beautiful, has coordinated 3 classes – “Trash Talk : Recycling” on October 1, “Talking Trash: Making a Difference” on October 2, and “Introduction to Backyard Composting” on October 10.

If you are interested in the USCB Chamber Concert Festival Series, consider signing for the pre-concert conversation classes, scheduled for the Friday before Sunday performances. If you are musically inclined, you may think about joining the Lowcountry Community Concert Band.

If you have any questions about OLLI, have an interest or talent 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.

Come see why the USCB program is one of the most successful of the 124 OLLI programs in the country!



Get Well!

Our best wishes to neighbors, Diane and Ray Johnson, for Ray's speedy and complete recovery after a bad fall from a ladder. It is in such times of need that the best of Habersham's wonderful community comes through. Be well, Diane and Ray!



An American flag with 48 stars waves in the wind against a cloudy sky. Below the flag, a large, dark stone monument is visible. The words "IN THEIR HONOR" are engraved in large, bold, capital letters on the stone. The scene is brightly lit, with a sun flare visible on the left side of the monument.

IN
THEIR
HONOR

September

Birthdays

5 Ed Kawczynski

7 Jack Beaucaire

Arlene Line

8 David Van Deusen

12 Ella Hayward

14 Mark Hayward

17 Joy Garner

18 Genie Steger

24 Harold Ketcham

23 Paul Wiese

27 Ray Johnson

30 Kathie Wiese

Anniversaries

12 Pat and Brian Olsen

15 Louise and David Uehling

19 Christy and David Fugate

Pat and Dan Stover

28 Mallory and Demitri Baches

October

Birthdays

- 2 Ivie Szalai
Linda Ollis
- 3 Sophie Hayward
- 5 Valerie Kichler
- 6 Jim McDowell
- 8 Richard Zurakowski
- 15 Margaret Norden
- 21 Alex Thomas
- 26 Karen Salts
- 27 David Aldrich
Mark Dixon

Anniversaries

- 6 Eileen and Jack Beaucaire
- 21 Jody and Marc Hayward
Nancy and Gene Stanford



November

Anniversaries

2 Claire Ann and Harold Ketcham

20 Andrea and Mark Dixon

27 Joy and Jim Garner

Birthdays

12 Brad Bowden

17 Gerry Mistretta

19 Michael Bhoi

21 Steve Szalai

23 Barbara Westcott

25 Iris Baches

29 Rick Collins

30 Cindy Collins

Ghouls' Night Out

Halloween is most certainly a fun time of year. Last week, Vince and I pulled Mama's ceramic jack-o'-lantern out of the attic along with our other spooky décor. The orange dishes are behind the glass in the cupboard and the wreaths covered with fall leaves are on the doors. There's a bit of crispness in the air that brings with it, the anticipation of the upcoming holiday celebrations that are soon to follow. Being the good witch that I am, I spent all day conjuring in my kitchen, testing and tasting these fail-proof and easy to prepare recipes that I'm tickled to share with you. All of the recipes would be wonderful contributions to parties with family and friends. From my haunted kitchen to yours, Happy Halloween!

Pumpkin Chili

Pumpkin is a delightful addition to this savory beef chili recipe. Healthy and nutritious, pumpkin adds an unexpected and delicious depth of flavor.

2½ pounds ground round
1 large onion, chopped (OR 1 (10-ounce) package frozen chopped onions, thawed and drained)
1 medium orange bell pepper, diced
1 (15-ounce) can pumpkin
1 (14.5-ounce) can beef broth
1 (28-ounce) can diced tomatoes, undrained
1 (8-ounce) can tomato sauce
½ cup ketchup
½ cup cabernet sauvignon
3 cloves garlic, minced
1 tablespoons chili powder
1 tablespoon ground cumin
1 tablespoon smoked paprika
2 teaspoons garlic salt
2 teaspoons garlic powder
1 heaping teaspoon dried oregano
2 (16-ounce) cans pinto beans,



rinsed and drained

2 (15.25-ounce) cans corn,
drained

Salt and pepper, to taste

Heat a Dutch oven over medium-high heat. Add ground round and cook until meat is browned.

Drain well on paper towels.

Discard remaining fat in the pot, reserving 1 tablespoon. Add onion and bell pepper to the reserved tablespoon of fat in pot and saute until tender. Turn heat to medium. Return drained beef to pot. Add pumpkin, beef broth, diced tomatoes, tomato sauce, ketchup, wine and garlic; stir to combine. Season with chili powder, cumin, smoked paprika, garlic salt, garlic powder and oregano. Stir to combine. Simmer, uncovered, for about 10 minutes. Stir in pinto beans and corn; continue to simmer for an additional 15 minutes, stirring occasionally. Season to taste with salt and pepper. Garnish with shredded cheese, sour cream, green onions, jalapenos, diced tomatoes and sliced black olives. Serves 10 to 12.

Jalapeno Popper Mummies

Use rubber gloves when working with the jalapenos to keep from burning your skin or accidentally burning your eyes. p.s. These are a great make-ahead party dish. They're just as delicious when reheated.

8 jalapeno peppers

1 (8-ounce) package cream
cheese, softened

½ cup shredded mozzarella
cheese

½ cup crumbled bacon

1 tablespoon chopped fresh
chives

1 (8-ounce) package refrigerated
crescent rolls

1 egg, beaten

Candy eyeballs

Preheat oven to 375 degrees.

Lightly grease a baking sheet with cooking spray. Slice jalapeno peppers in half lengthwise and remove the pith and the seeds.

Leave the stems on some or all of the halves. In a bowl, mix cream cheese with mozzarella cheese, bacon pieces and chives. Fill each half of jalapeno with the cheese-bacon mixture. Roll out the

crescent dough and separate into 4 rectangles. Cut each triangle into 10 long strips lengthwise. Wrap each jalapeno half with the dough leaving a space for the eyes. Use two or three pieces of dough, if necessary. Brush wrapped jalapenos with the beaten egg and place on prepared baking sheet. Bake in preheated oven for 12 to 15 minutes. Remove from oven. Press the eyes into the cheese where an opening is. Serve warm. Makes 16.

Spider Web Dip

Don't be intimidated by the sour cream spider web. It's just a bunch of circles lightly cut through with a butter knife. Easy!

1 (16-ounce) can refried beans
2 tablespoons taco seasoning
2 cups chopped green leaf lettuce
½ cup shredded Mexican blend cheese

7 grape tomatoes, diced
5 black olives, sliced
1 tablespoon diced jalapeno peppers
2 green onions, chopped
¼ cup prepared guacamole
Sour cream

Plastic spider ring (optional)
Tortilla chips

Mix refried beans with taco seasoning in a small bowl. On a dinner plate or a pie pan, spread seasoned beans in a circle in the center of the dish. Place chopped lettuce evenly around the outside edge of the beans. Top with shredded cheese, diced tomatoes, sliced black olives, diced jalapenos and chopped green onions. Spread guacamole in smaller circle on top of the refried beans. Place sour cream in a small squeeze bottle or resealable plastic bag. Cut a tiny piece off the corner of the bag and drizzle in circles. Starting in



the center of the circles, drag a butter knife to the outside, creating a web design. Place a plastic spider in the center of the web (but don't let anyone eat it!) Serve with tortilla chips. Serves 6 to 8.

Witches Wands

Who doesn't love the combination of sweet and salty? Pretzels covered with dark chocolate, jimmies and colored sprinkles are great Halloween party favors.

1 (12-ounce) bag pretzel rods
2 (12-ounce) packages dark chocolate candy melts
Assorted Halloween-colored jimmies, nonpareils and candy sprinkles
Place jimmies, nonpareils and candy sprinkles in a shallow plate(s). Melt the dark chocolate candy melts in a bowl, according to package directions. Dip individual pretzel rods in the melted candy, covering about ¾ of the surface. Use a spoon or spatula to help coat and spread evenly. Shake off any excess. Sprinkle wet pretzel with the candies to coat. Place on a baking rack to dry. Repeat

until all pretzels are used. Let dry in a cool area for about 2 hours. Store in individual pretzel bags or in an air-tight container. Makes 30-35.

The writer owns Catering by Debbi Covington and is the author of three cookbooks, Celebrate Beanfort, 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.





'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 to share the ideals of what makes Habersham, well, Habersham!



© 1st Annual Habersham Harvest Festival

FOSTERING CIVIC LIFE

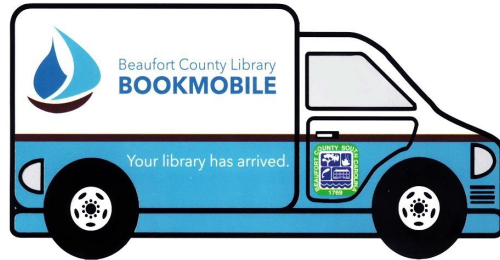
In cities and small towns throughout the U.S., we find telling characteristics unique to each region and gain insight into its history, art and daily life. The dwellings, civic parks, architecture, and design speak directly of the people who influenced and added charm to the province. *What creates community?* People gathering together to share mutual interests fostering a sense of togetherness, share ideas, and meaningful connections.

Many traditional neighborhoods and historic urban cores provide a public realm for citizens. Families and friends gather in parks for play dates, form community gardens to nourish and feed themselves, or simply pass time watching daily life go by. These places are significant to their inhabitants who seek to experience and preserve their beauty.

Neighborhoods planned with the pedestrian in mind like Habersham, provide a safe habitat for children and give many their first opportunity to experience personal freedom, physical boundaries and responsibility. Community is also shared through the daily rituals, special events and festivals that bring people together. Beyond the chance encounters that human-scaled development in Habersham brings lay countless opportunities to celebrate heritage and culture in our region. Here in Beaufort we celebrate the rich Gullah and African American heritage with the Gullah festival and the Penn Center's Heritage Days. Port Royal provides a hub for citizens to purchase whole foods and interact with growers at the Farmers Market each Saturday year-round. We honor the tides and abundance of water each summer during Water Festival, and celebrate the fall harvest bounty at the Habersham Harvest Festival.

A participatory civic life includes access to multi-disciplinary arts as a source of continuing education. Within Beaufort County you'll find a plethora of offerings provided by the USCB campuses, historical societies, cultural arts, ancestral groups, and religious institutions. All of this creative collaboration is framed by the built environment around us providing a positive effect on human behavior. Fundamentally Habersham is defined by tradition. We celebrate our culture, art, environmental legacy, beaches, waterways and architecture.

Habersham Marketplace Happenings & Events



The Beaufort County Book Mobile will continue visiting Habersham Marketplace this fall!

See calendar below for dates: All Times are 3:30 - 4:30 PM

Thursday, September 5 & Thursday, September 19

Thursday, October 10 & Thursday, October 24

Thursday, November 7 & Thursday, November 21

Thursday, December 5 & Thursday, December 19

Beaufortcountylibrary.org



**Habersham Harvest Festival Two-Day Vintage Street Fair
October 19 - 20, 2019 ~ 10am - 6pm**

The award winning coastal town of Habersham's idyllic village center, the Habersham Marketplace, will present the 11th Annual Habersham Harvest Festival celebrating the bounty of the fall season on October 19 - 20, 2019 from 10am - 6pm. This favorite Lowcountry lively street festival features a vintage fair theme with family activities, celebrated local food purveyors and artisan crafts set against the backdrop of timeless southern architecture on Market Street. We invite you to bring the whole family and spend your day browsing artisan vendors, sample and enjoy great local food, live music on the main stage, plus plenty of activities for kids of all ages including the ever-popular 47-ft Ferris wheel, vintage rides, contests, face painters, hayride, the Book Mobile, a petting zoo and more! Free admission with food, drink, art and crafts available for purchase; select activities include entry fees. Learn more at habershamharvestfestival.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.

~ Helpful Resources for Habersham Residents ~

Where do I find?...



Contact & Community Information

Habersham Office:	(843) 846-1000
Habersham Fire Station:	(843) 466-2633 (Non-emergency)
Habersham Pool:	(843) 846-4843
Property Manager: Laura Dean (property issues, speeding, covenant violations)	(843) 846-3446 ldean@habershamsc.com
President of Development & Director of Commercial Leasing: Patrick Kelly	(843) 846-3445 pkelly@habershamsc.com
Director of Community Relations & HARB Administrator: Emily Hogan	(843) 846-3442 ehogan@habershamsc.com
Habersham Ambassador: Julia Smith (Guest Services, Facility Rentals)	(843) 846-1000 reception@habershamsc.com

Access Codes

Post Office	0476
Park House (Adjacent to the tennis courts)	*0476*
Boat Storage	2014
Basketball Hoops (To Raise or Lower)	0476

Homeowner Resources Online

Scroll to the bottom of www.habershamsc.com and click on Homeowner Resources, a prompt will appear to enter the case sensitive password "Owners01". The owners' section includes: Steering Committee meeting agendas and minutes; HOA meeting agendas and minutes; Covenants; Calendar of Events; HOA Payment Portal.

Social Media

Facebook - Visit, like and follow our Habersham Facebook pages!
Habersham Marketplace – Showcases Marketplace events and Merchants post their events, specials and info.
Habersham South Carolina – Real Estate updates to include featured properties and new developments.

Nextdoor

The purpose behind NextDoor is to build stronger and safer communities by way of an easy means of communication. Sign on at nextdoor.com. Please note the HOA Management does not monitor Nextdoor.

When Giving Is All We Have

Alberto Ríos

*One river gives
Its journey to the next.*

We give because someone gave to us.

We give because nobody gave to us.

We give because giving has changed us.

We give because giving could have changed us.

We have been better for it,

We have been wounded by it—

Giving has many faces: It is loud and quiet,

Big, though small, diamond in wood-nails.

Its story is old, the plot worn and the pages too,

But we read this book, anyway, over and again:

Giving is, first and every time, hand to hand,

Mine to yours, yours to mine.

You gave me blue and I gave you yellow.

Together we are simple green. You gave me

What you did not have, and I gave you

What I had to give—together, we made

Something greater from the difference.

A Joyous Thanksgiving to All!