

Habernews

Early Spring, 2020



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10 Market 10 Market

The opening of another new retail store in November is a reminder of just how much our Market area has grown over the past year. Our local businesses have let you know who they are through NextDoor and advertising, but have you walked through all their doors to see how incredibly Habersham retail business has blossomed in 2019?

The newest addition, **Mystic Osprey Gallery** showcases fine artists from around the country who explore nature, habitat, and our place within. The work includes original paintings, prints, sculpture, jewelry, and ceramics.

When they opened, owner and Habersham resident Robert Howell said,

“We are excited to join Habersham Marketplace’s expanding fine art and design offerings. It’s a mini art walk in a gorgeous setting. Eat at Habersham’s restaurants, and see the art at **Mystic Osprey**. Then visit our friends at **River and Marsh, A Village Vault, Pearls Before Noon, Branning Fine Art, and Madeline Scutta Designs**. It’s a perfect weekend afternoon.

“**Mystic Osprey** celebrates nature. And we are a sanctuary for artists who do so. We hope these artistic and symbolic representations of nature and habitat might help us become better stewards of our planet, its fauna, and flora. And the work is gorgeous for people’s homes.

“Our fine artists are represented in other geographic areas by world-class galleries and have their work in private collections around the world. We are proud they have chosen to share our vision and join us in Habersham.”

Robert mentioned several of our established and new retail shops, and we applaud all of them for making our Market a vibrant and fun place to shop and eat.

With the addition of **Lily & Lou’s** we now total five distinct eateries: **Berto’s, 10 Market a Chef’s Kitchen, Three Sisters Pizza, and Salumi e Formaggi**, plus we can stop at **Sunset Slush** for an in between or after dinner snack.

With all that good food, we need some places to work it off or to make us feel good about ourselves whether we're into fitness or not. Adding to Habersham’s long association with **Earth Fit**, we welcomed **Synergy Cycling**, a boutique spin-cycling studio, and **Living Color Salon** expanded to create a new spa. Also joining the pack is **Barking Beautiful**, a dog-care and grooming salon. Our canine friends need wellness, too. Although the name implies dogs only, cats are welcome. My Lacey prefers Shirley’s nail trims.

Several boutique businesses in addition to **Mystic Osprey** joined the eclectic **Pearls Before Noon: River & Marsh**, a fine apparel and accessories shop; **A Village Vault**, a curated consignment shop, **Branning Fine Art**, a large format B&W photography studio & fine art gallery, and **Madeline Cathleen Designs** a custom, refinished furniture restoration and decor shop.

If you haven’t done so, take Robert’s advice to stroll an afternoon away at Habersham’s shops and restaurants.

Diane Voge



Mystic Osprey Gallery, Habersham Town Center

GOURMET COOKING
Debbi Covington

LUCK OF THE IRISH

Corned beef is a long-standing American St. Patrick's Day tradition. In Ireland, the St. Patrick's Day meal would most likely be ham and cabbage. Corned beef is a beef brisket or round roast cured in brine which leaves the beef bright red and flavorful. The meat remains pink when cooked, and because the beef is a tough cut of meat, requires longer cooking to render it tender. "Corned" refers to the salt grains used many years ago to cure or preserve meats. Most recipes call for simmering the beef on the stove for three to four hours, but Apricot Corned Beef is cooked in a crock pot on low for six to eight hours.

When the beef is simmered and tender, top it with a delicious glaze of apricot preserves, brown sugar and Dijon mustard. Then, place the corned beef under the broiler for a few minutes until the glaze is bubbly. Apricot Corned Beef is delicious with Hash Brown Potato Casserole and Tarragon Asparagus! Start your feast with Mushroom, Apple and Goat Cheese Salad. Finish your St. Patrick's Day meal with yummy Irish Whiskey Cake. The whiskey provides an authentic taste of Ireland and marries well with the caraway and lemon. You can substitute 1/2 cup dried currants for the caraway seed for a different twist on an Irish tradition.



Mushroom, Apple and Goat Cheese Salad

For the vinaigrette:

- 1/3 cup olive oil
- 1/3 cup balsamic vinegar
- 1 tablespoon chopped fresh Italian parsley
- 1 tablespoon chopped fresh thyme
- 2 tablespoons honey
- Salt

Freshly ground black pepper

For the salad:

- 1 tablespoon butter
- 1 pound assorted fresh mushrooms, trimmed and coarsely chopped
- 1 (4-ounce) package arugula
- 1 large apple, thinly sliced
- 1/2 cup walnut halves, toasted
- 4 ounces goat cheese, crumbled

Whisk together vinaigrette ingredients until blended. Season with salt and pepper to taste. Melt butter in a large skillet over medium-high heat; add mushrooms and sauté for 6 minutes or until tender. Stir in 2 tablespoons of the vinaigrette. Remove from heat and let cook 15 minutes. Toss together arugula, apple and mushrooms. Toss with desired amount of vinaigrette. Transfer to a serving dish and sprinkle with toasted walnuts and goat cheese. Serves 6.



Apricot Corned Beef

- 1 (2 1/2-pound) corned beef with seasoning packet
- 3 to 4 cups of water
- 1/4 cup apricot preserves
- 1/2 cup brown sugar
- 1/2 cup Dijon mustard

Place the corned beef and seasoning packet in crockpot. Cover with water. Cover with lid and cook on low for 6 to 8 hours, until beef is tender. Remove beef from crockpot and place on a broiling pan. Preheat oven broiler. Combine apricot preserves, brown sugar, and mustard in a small bowl. Brush the top of the corned beef with the glaze. Broil for 3 minutes, until glaze is bubbly. Slice against the grain, and serve with remaining glaze. Serves 6.



Hash Brown Potato Casserole

1 (2 pound) bag frozen hash brown potatoes, defrosted
2 cups sour cream
1 (10-ounce) can cream of chicken soup
½ teaspoon salt
¼ teaspoon black pepper
2 cups grated sharp cheddar cheese
¼ cup butter, melted
2 cups cornflakes, crushed

Preheat oven to 350 degrees. Combine sour cream, soup, salt, pepper and cheese in a large bowl. Fold in the hash browns and pour into a lightly greased 3-quart baking dish. Combine the melted butter with the cornflakes and sprinkle over the top. Bake uncovered for 45 minutes. Serves 10.



Tarragon Asparagus

2 pounds asparagus, trimmed
1 tablespoon butter
1 tablespoon minced shallots
1 tablespoon chopped tarragon

Salt
Freshly ground black pepper

Parboil the asparagus in salted water until tender to the bite, about 5 minutes; drain. Sauté the shallots in butter until tender, add the asparagus and sauté for 2 to 3 minutes, until warmed through. Stir in the chopped tarragon; season with salt and pepper. Serves 8.



Irish Whiskey Cake

1 (18.25-ounce) package yellow cake mix
1 (3.4-ounce) package vanilla instant pudding mix
½ cup vegetable oil
½ cup water
1/3 cup Irish whiskey
4 large eggs
1 cup finely chopped slivered almonds
1 tablespoon caraway seed (or ½ cup dried currants)
1 teaspoon lemon zest
1 cup powdered sugar
2 tablespoons fresh lemon juice
1 tablespoon Irish whiskey

Preheat oven to 325 degrees. Grease and flour a Bundt pan. Place the cake mix, pudding mix, oil, water, whiskey, and eggs in a large mixing bowl. Blend with an electric mixer until batter is thick and well blended. Fold in the almonds, currants, and lemon zest. Pour the batter into the prepared pan, smoothing it out with the rubber spatula. Bake until the cake is golden brown and begins to pull away from the sides of the pan,

about 50 minutes. Cool the cake in the pan on a wire rack for 20 minutes. Invert the cake onto a rack to cool for 30 minutes more. Combine the powdered sugar, lemon juice, and whiskey in a small bowl and stir until smooth. Slide the cake onto a serving platter and pour the glaze over the cake, letting it drizzle down the sides and into the center. Let the glaze set before slicing the cake. Store, covered, at room temperature. 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.



February

....with belated best wishes.

Birthdays

- 3 Terry Connor
- 7 Mallory Baches
Kris Debert
- 12 Greg Drexel
- 17 Bob Turner
- 23 Ann Marie Bowden
Demitri Baches
- 25 Mary Becker
- 27 Diane Voge

Anniversaries

- 29 Connie Valimont and
David Aldrich



March

Birthdays

- 1 Walter Line
- 3 Carol Zurakowski
- 5 Carol Mulhall
- 8 Andrea Dixon
Bill Hebert
Ellen Porter
- 14 Maya Dixon

Anniversaries

- 11 Carole and Greg Drexel
- 15 Mary Alden and John White
- 30 Arlene and Walter Line

April

Birthdays

8 Regina Carmel

10 Kim Quixell

18 James Garner

20 Bob Sheehan

25 Karen McDowell

28 Jody Hayward

Anniversaries

17 Genie and Jeff Steger

HABERSHAM'S

Third FRIDAYS

— on market —

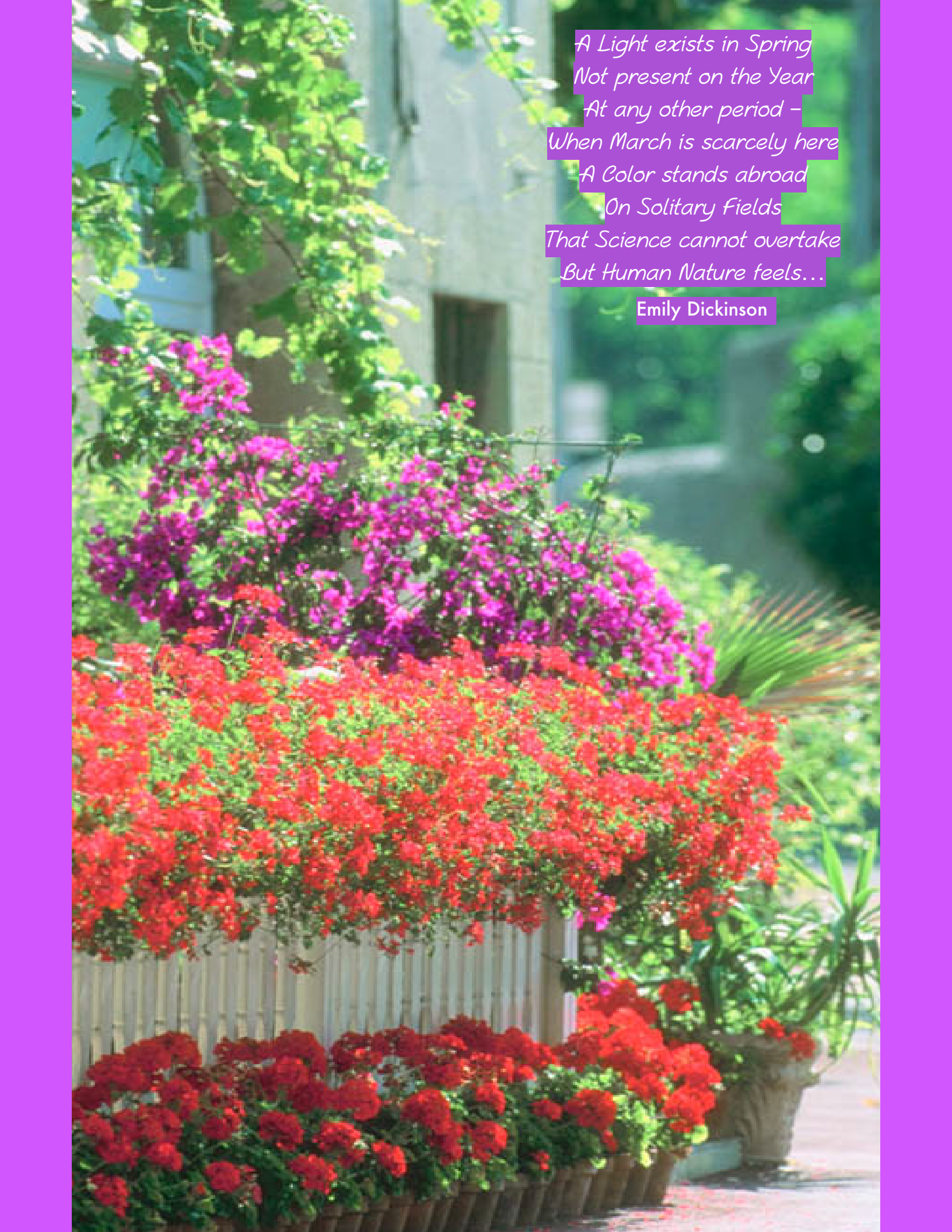
Join us every third friday from 4-7 PM
for a night of fun & live music!



#habershammarketplace



Live Music, Food, Drinks & Grand Prize

A photograph of a garden scene. In the foreground, there are several large, vibrant red flowers in wooden planters. Behind them, a large bush of bright pink flowers is in full bloom. The background shows a white building with a window and some green foliage. The overall scene is bright and colorful, suggesting a sunny day in spring.

*A Light exists in Spring
Not present on the Year
At any other period –
When March is scarcely here
A Color stands abroad
On Solitary Fields
That Science cannot overtake
But Human Nature feels...*

Emily Dickinson