

# Habernews

Early Summer, 2020

Habernews is published by residents of Habersham and has no connection with Habersham Land Company or Habersham Neighborhood Association



*Everyday Living*

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# Things to Do If.....

Things to do if you're not ready for close socializing, your dog growls when you suggest one more long walk, your house is as clean as it's going to be, and you've blown every bit of debris from every possible location in your yard:

Kayak through the marsh. Helpful to have a kayak for this one.

Tie a chicken neck to a long piece of twine and crab off the docks or cast a line into one of the ponds.

Take a tour of the Birdhouse Trail. Map available on the window of the Mystic Osprey.

Walk (ok, the dog might be willing to go along) or take a golf cart (most dogs will beg to go) to a park. Sit on one of our benches or swings and watch a sunset--or a sunrise.

Grab a meal to go or ice cream or a drink from any Market eatery and sit on your porch to people watch.

Add a few items to your Instacart or drive-by pick up grocery order and drop them off at the designated homes taking donations for the Little Free Pantry.

Stroll through the Community Garden. Take a book or some music and sit on a bench. Literally, stop and smell the roses.

Start a vegetable patch in your back yard or in pots using instructions from all those videos that show us how to grow them from the seeds or roots of leftovers.

Call a shelter and volunteer to foster some kittens too young for adoption. Endless cost-free amusement.

Visit a museum or watch a play for free online, if it's a rainy day. Or sit on your porch and listen to the rain. Or both.

Teach an anole how to sing. I made that up; just wanted to see if you were paying attention.



"I gotta right to sing the greens....."



We are sad to report that **John Geymann** died May 23 at home. John was a proud Marine Vietnam veteran. After working with Eastern Airlines for 18 years, he joined the civilian federal workforce, first with U.S. Customs and completed his career with the Bureau of Alcohol, Tobacco, and Firearms.

John and Betty moved from Detroit to Beaufort in 2010, building a house on Mum Grace and another on West Bluff. He loved sharing his military experiences with recruits on Parris Island as part of the Legacy Program.

Our hearts go out to Betty.

# May

## Birthdays

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





# June

## Birthdays

- 4 Claire Ann Ketcham  
John Webster
- 6 Merle Wolfgang  
Mary Alden
- 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

## GOURMET NEXT DOOR Debbi Covington

### Kickin' It Old School

Last week, a dear friend left a surprise on my front porch – two big boxes of recipe cards from the 1970's and 1980's. What a blast from the past! I had a great time going through all of the classic receipts! Some of the recipes were ultra-gourmet, some had really bizarre ingredients, some were over-loaded with fat and calories, but almost all of them brought back very happy memories! I've chosen a few recipes from the "Appealing Appetizers," "Salads and Dressings with Zing," "Brunch and Lunch with Style," "Great Poultry Dishes," "Beverages that Rate" and "Cakes and Pastries" categories to share with you. (I love those titles!!!) I hope that you'll reintroduce some of these "old school" recipes back into your kitchen and that you'll have as much fun with them as I've had. They may be old, but they're still quite tasty! Enjoy!

#### Crab Puffs

*These marvelous appetizers begin with a puffy dough to which crab, cheese, onions, mustard and Worcestershire sauce for seasoning are added.*

¾ cup shredded crab meat  
¼ cup shredded cheddar cheese  
1 minced green onion  
½ teaspoon dry mustard  
½ teaspoon Worcestershire sauce  
1/8 teaspoon salt  
1/8 teaspoon pepper

*For the batter:*

¼ cup butter  
½ cup water  
½ cup all-purpose flour  
2 eggs

In a bowl, mix together crab meat, cheese, onion, mustard,



Worcestershire sauce, salt and pepper. Set aside. In a saucepan, bring butter and water to a boil. Remove from heat. Add flour and beat until mixture does not stick to sides of pan and forms into a ball. Add eggs, one at a time, beating until each is fully incorporated. Carefully fold in crab-cheese mixture. Drop mixture by rounded teaspoonful onto a greased baking sheet, about 1 inch apart. Bake in a preheated 400-degree oven for 20-25 minutes or until golden. Serve hot. (These puffs can be frozen after they are baked. Reheat at 325 degrees for about 10 minutes.) Yields: 30 puffs.

#### Santa Fe Cole Slaw

*Sesame oil adds an interesting nutty flavor to this colorful and tasty coleslaw. To make a juicier slaw, finely chop shredded cabbage.*

2 cups shredded cabbage  
1 medium green pepper, seeded and diced  
1 medium red bell pepper, seeded and diced  
3 tablespoons fresh minced parsley  
¼ pound fresh pea pods,

trimmed

*For the dressing:*

1 tablespoon vegetable oil  
1 tablespoon sesame oil  
¼ cup cider vinegar  
1 tablespoon sugar  
½ teaspoon dry mustard  
1 garlic clove, minced  
1 teaspoon salt  
1 teaspoon freshly ground black pepper

In a large bowl, combine cabbage, green and red pepper, parsley and pea pods. To prepare dressing, whisk together oils, vinegar, sugar, mustard, garlic, salt and pepper in a medium bowl. Pour dressing over cabbage mixture. Mix thoroughly. Cover. Refrigerate several hours or overnight. Serves 4.

#### Parmesan Onion Tart

*This tart has the two musts for party food – great taste and easy preparation.*

1 sheet frozen puff pastry  
¼ pound bacon, diced  
3 cups thinly sliced onion  
½ cup sour cream  
¼ cup Parmesan cheese

Thaw pastry. (To thaw pastry, let stand at room temperature while still folded. Cover with a cloth. After 20-25 minutes pastry should be pliable enough to unfold but still cold to the touch.) Unfold pastry and place on lightly floured board. Roll to 14-by-11-inch rectangle. Place on cookie sheet. Tuck ends under, about 1/2-inch all around. Partially bake pastry at 325 degrees for 5 minutes or until slightly puffed but not browned. Sauté bacon and onions in skillet until bacon begins to brown. Drain on

layers of paper towels. Remove partially baked pastry from oven. Carefully spread with sour cream. Spoon on onion and bacon. Sprinkle with Parmesan cheese. Bake at 325 degrees for 15 to 20 minutes. Serve warm, cut into squares. Yields: 20 appetizers.

### **Chicken Breasts with Sherried Tomato Cream**

*This eye-catching dish is as easy to make as it is delicious. If you bone the chicken yourself, save bones and skin to make homemade broth.*

2 chicken breasts (about 1 pound each), halved, boned and skinned  
Salt  
White pepper  
Ground nutmeg  
1-1/2 tablespoon butter  
1/4 cup finely chopped onion  
1/3 pound mushrooms, sliced  
1/4 cup chopped parsley  
1/4 teaspoon dried basil leaves  
1/3 cup dry sherry  
1 teaspoon Dijon mustard  
1 medium tomato, peeled, seeded and chopped  
1/2 cup heavy whipping cream

Lightly sprinkle chicken with salt, pepper and nutmeg on all sides. In a large frying pan, heat butter. Add chicken. Brown lightly on one side. Turn. Add onions and mushrooms. Cook until chicken is browned. Evenly sprinkle parsley and basil over chicken in skillet. Pour in sherry. Bring to a boil. Cover and reduce heat. Simmer just until thickest part of chicken is white when tested with a knife, about 20 minutes. Transfer chicken to a warm serving dish. Smoothly stir mustard into liquid in pan. Add tomato and cream. Bring to a boil. Cook, stirring occasionally, until liquid is shiny, reduced and slightly

thickened. Pour sauce over chicken. Serve immediately. Serves 4.

### **Pineapple Wine Punch**

*This tangy version of an old wine classic is dressed for any special occasion with kiwis and strawberries. It will be a hit at any festive gathering.*

1 bottle Chablis  
1 (16 ounce) can pineapple juice  
2 kiwis  
1 pound fresh strawberries  
2 tablespoons brandy  
1 tray ice cubes

In a punch bowl, combine Chablis and pineapple juice. Peel and thinly slice kiwis. Slice fresh strawberries. (Frozen, sliced strawberries may be substituted.) Add kiwis and strawberries to punch. Add brandy. Add ice cubes. Serve immediately. Serves 8 to 10.

### **Walt's Chocolate Beer Cake**

*Moist, rich, tender, this is a chocolate lover's delight! The creamy chocolate boiled frosting fills and tops the cake.*

*For the cake:*  
2/3 cup butter, at room temperature  
2 cups sugar  
2 eggs, beaten  
2 squares (2 ounce) unsweetened chocolate, melted  
2-1/2 cups all-purpose flour  
1-1/2 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup buttermilk  
1/2 cup beer

*For the filling and frosting:*  
1/2 cup whipping cream  
1 cup sugar  
2 squares (2 ounce) unsweetened chocolate, melted  
2 tablespoons butter

Cream butter and sugar. Add

eggs and beat until light. Blend in the chocolate. Sift flour, soda and salt together. Add to creamed mixture along with buttermilk. Blend until smooth. Stir in the beer and beat until light. Butter and flour 2 9-inch round cake pans. Turn batter into pans. Smooth top. Bake in preheated 350-degree oven for 35-40 minutes or until cakes test done. Remove from pans. Cool on wire racks. While cakes bake, prepare filling and frosting. Bring 1/2 cup of the cream and the sugar to a boil in a heavy saucepan. Boil 2 minutes. Add the chocolate and simmer for 5 minutes. Beat in the butter. Spread half the filling mixture on each of the cake rounds as you stack them. Sides of the cake may be left unfrosted, if desired. Cut into wedges to serve. 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](http://www.cateringbydebbicovington.com). She may be reached at 525-0350 or by email at [dbc@cateringbydebbicovington.com](mailto:dbc@cateringbydebbicovington.com).*





# The Marketplace *'Minute'*

A Village at Your Doorstep  
#habershammarketplace

**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.

It seems all of this Spring has been full of milestones, first-ers, and never-before-seens. A wholehearted Thank You to all the Habersham neighbors, family, friends, customers, and clients who have supported the Habersham Merchants throughout this momentous upheaval of daily life in our modern times.

**NEW MERCHANT NEWS.** We are pleased to welcome three (3) new merchants to the Marketplace:

**Cork & Rind @ 10A Market** - The proprietors of Cork & Rind treated the neighborhood to a Sneak Peek on Mother's Day weekend to showcase their curated provisions shop to feature wine, cheeses, fresh flowers & artisanal foods. Learn more at [corkandrindmarket.com](http://corkandrindmarket.com).

**Habersham Pub (Name TBD) @ 17 Market** - The new chef/owner Charlie Raynes and team are working behind the scenes to get the new pub outfitted and ready for business. Stay tuned for announcements & opening date planned this summer.

**Miremare @ 27 Market** - The team of 3 Sisters Pizzeria will be opening a new coastal Italian restaurant; indoor renovations are already underway with an anticipated opening in early summer.

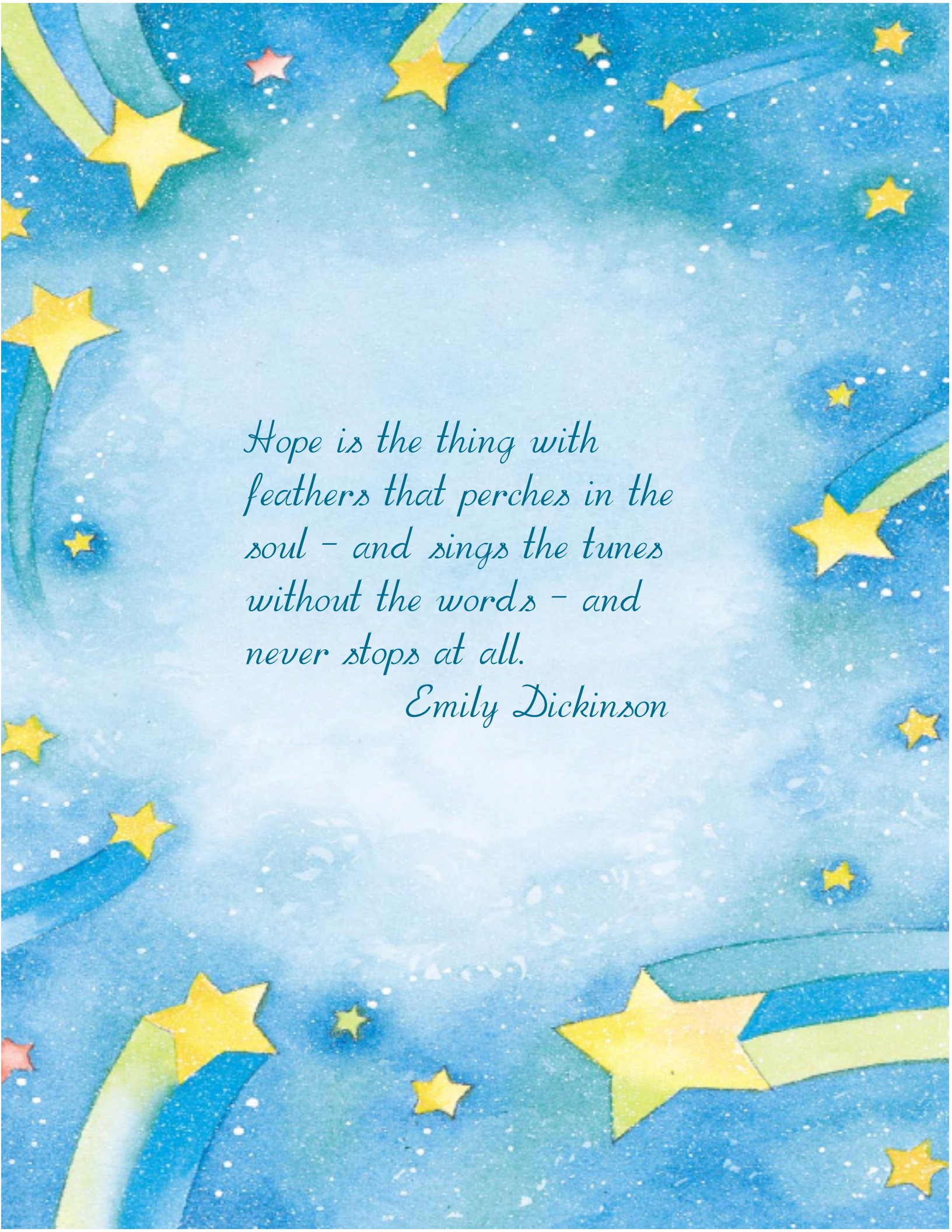
\* \* \*

To stay informed on Marketplace businesses, restaurants, and shops be sure to follow us on our social media channels, Instagram & Facebook, and Nextdoor Habersham.

#habershammarketplace

[habershammarketplace.com](http://habershammarketplace.com)

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*Hope is the thing with  
feathers that perches in the  
soul - and sings the tunes  
without the words - and  
never stops at all.*

*Emily Dickinson*