

Habernews

EARLY FALL, 2020

DIANE VOGUE, EDITOR
SUSAN LEVIN, LAYOUT

Bella Soul Photography

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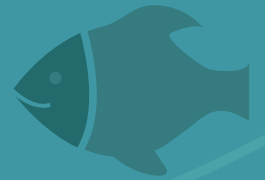


September



Please join us in congratulating
Cathy & Terry Connor on their 60th Anniversary!

BIRTHDAYS



- | | |
|--------------------|-------------------|
| 5 Ed Kawczynski | 17 Joy Garner |
| 7 Jack Beaucaire | 18 Genie Steger |
| 7 Arlene Line | 21 Jeremey Levin |
| 8 David Van Deusen | 23 Paul Wiese |
| 11 John Doig | 24 Harold Ketcham |
| 12 Ella Hayward | 23 Paul Wiese |
| 13 Carissa Doig | 27 Ray Johnson |
| 14 Mark Hayward | |

ANNIVERSARIES

- 3 Cathy and Terry Connor
- 12 Pat and Brian Olsen
- 19 Christy and David Fugate
- 19 Pat and Dan Stover





October

BIRTHDAYS

2 Ivie Szalai	8 Richard Zurakowski
2 Linda Ollis	15 Margaret Norden
3 Sophie Hayward	23 Diane Johnson
5 Valerie Kichler	27 David Aldrich
6 Jim McDowell	27 Mark Dixon

ANNIVERSARIES

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

The Marketplace *'Minute'*



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

A Village at Your Doorstep
#habershammarketplace



Habersham Marketplace's **Third Fridays** 'socially distanced' event series will continue this fall with exciting new opportunities for families & friends to enjoy a fun, affordable night out in the Marketplace while supporting our local businesses, restaurants, and retailers. #ShopLocal and enjoy a meal on one of our numerous patios, or stroll the shops while enjoying the cooler weather this fall and reconnect with neighbors, newcomers, and friends.

Third Fridays this Fall: Sept 18, Oct 16, Nov 20, Dec 18

While visiting the Marketplace, the Habersham Merchants Council urges you to observe social distancing measures including the mask ordinance to keep your friends & family, and all those who love Habersham and call it home, #BFTsafe.

* * *

Habersham Merchants Council:

3 Sisters Pizzeria, 10 Market: A Chef's Kitchen, Architecture 101, Barking Beautiful, Branning Fine Art, Berto's Tex-Mex Grill, Betty Laurent Photography, Carolina Eastern Crop Excellence, Corks on the Vine, Dentistry at Habersham, EarthFIT Habersham, Edward Jones, Gooding Contractors, Habersham Land Company, Habersham Row, Lily & Lou's Eatery & Market, Living Color Salon & Spa, Market Street Capital, Miramare Italiano, Moser Design Group, Mystic Osprey Gallery, Pennington Law Firm, River and Marsh, Seahaven Consulting, Sunset Slush, Synergy Cycling Studio, The Tavern at Habersham

Stay up to date and follow us on our social media channels, Instagram, Facebook, and Nextdoor.

#habershammarketplace

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Marketplace Merchant Spotlight

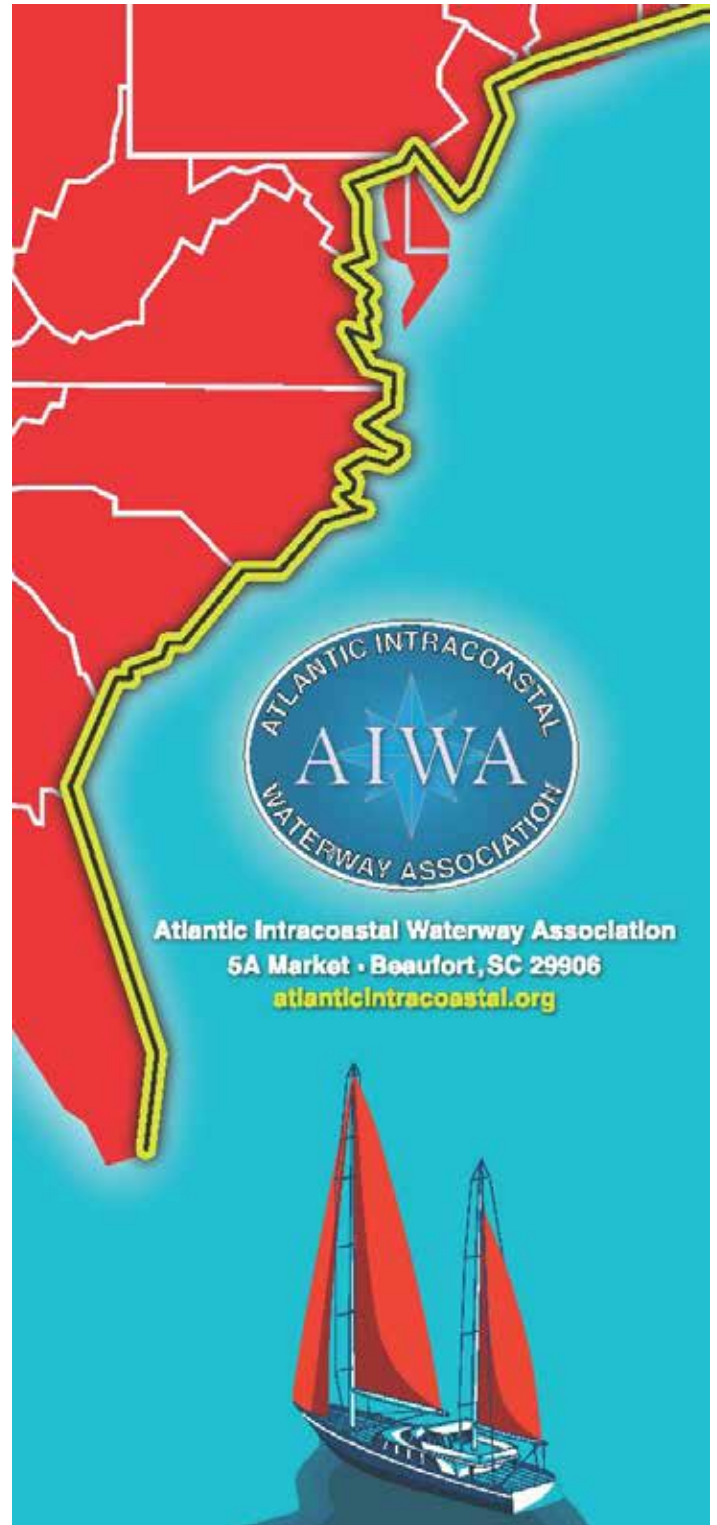
MARKET STREET MILESTONES.

Seahaven Consulting, the office of Leslie and Brad Pickel, has been a fixture on Market Street since August 2007. The name Seahaven comes from the fictional town featured in *The Truman Show*, filmed in Seaside, FL, Walton County, where the couple moved from.

The Pickel's profession is in non-profit management from their home base here in Habersham Marketplace. What you may not be aware of is the work they do on behalf of the **Atlantic Intracoastal Waterway Association (AIWA)**, and how the Association's efforts support all waterway users in Beaufort! The AIWW (Atlantic Intracoastal Waterway) runs 1,100 miles along the eastern seaboard from Norfolk, VA south to the Florida Keys and directly connects right through downtown Beaufort.

The AIWA is the nation's only non-profit membership organization dedicated to ensuring the future of the AIWW by securing funding and support for dredging and maintenance projects for navigation by all waterway users. We focus on advocacy and education at the national, regional, and state levels of government; connect waterway stakeholders and decision-makers to achieve successful projects; and raise awareness of the benefits of Marine Highway 95. The AIWA's collective approach of working with the Army Corps of Engineers and Congress has led to the reduction of the maintenance dredging backlog by over \$50 million since 2016 including projects all throughout South Carolina.

One of our proudest achievements is the award winning Jekyll Creek, Georgia beneficial use project. The AIWA was instrumental last year in the completion of the pilot project of thin layer placement for marsh restoration in Jekyll Creek. This project is the first of its kind along the southeastern coast, and the first dredging of Jekyll Creek in over 20 years! The Pickel's advocacy work, through the AIWA, generates opportunities for increased economic activity and recreational usage of the waterway. We invite you to learn more and lend your support to the AIWA— the 'Voice of the Waterway'.



Visit atlanticintracoastal.org
aiwa@atlanticintracoastal.net
[@atlanticiww](https://www.instagram.com/atlanticiww)



Friends of Shanklin

Friends of Shanklin School is a 501(c)(3) non-profit organization

A COVID SCHOOL YEAR START

Friends of Shanklin Update

BY JOY KRAFT
Friends of Shanklin

Schooling in a pandemic. It's a first – for students, teachers, parents, administrators and volunteers.

What we DO know is that our neighborhood school, Shanklin Elementary (pre-K through Grade 5) is beginning all-virtual classes Sept. 8 – a monumental task for parents, teachers, students, and staff.

That's a big change as well for Friends of Shanklin (a non-profit group of tutor, teacher, office, and campus volunteers based in Habersham) who are now normally asking residents for crayons, markers, pencils, and paper donations.

Not this year. The biggest need right now is remote learning items.



Fortunately, the district is getting every student in grades K-5 (and possibly pre-K) a compatible device/computer and is working on wi-fi accessibility, even for the many students who are economically challenged and don't have internet service. Many Shanklin students are in this category.

The biggest need now is that students and teachers have compatible earbuds and a stylus. Each student needs earbuds with a microphone and a stylus. Each teacher needs a headset with a microphone and stylus.

It breaks down to \$3 per student and \$41 per teacher. With nearly 400 students and 55 teachers, the need is about \$3400. To ensure that students and teachers get the correct equipment (and a good price), Friends of Shanklin will bulk buy and ship directly to the school.

We are hoping residents will remember how crazy parenting was during "normal" schooling and help meet this unusual need with a monetary donation to sponsor a student and teacher (about \$45), several students or a class (at \$3 per student), whatever your big hearts desire. All contributions ARE tax-deductible, and donors will get certification of that. Contributions will be used ONLY for this need.

Donations can be dropped off at Patricia Olsen's (107 Town Crier) or Rick McGill's (12 North Crescent), or mailed to FOS, P.O. Box 6362, Beaufort, S.C. 29903-6362.

As always, thank you for your continuing support of Shanklin and these wonderful kids. We DO hope to have updates in the future on what tutoring might look like this year. If you have any questions, please contact Rick McGill (pamcg83@aol.com) or 404-434-7395).

Armin Wahl and Robyn Clevinger from our Edward Jones office will be representing Habersham in the Walk to End Alzheimer's. They challenge all of us who can to walk with them.

The End of Alzheimer's Starts with **You**TM

**Walk to End Alzheimer's®
Bluffton, SC**



Saturday, October 31 at 11:00 am
Promenade in Old Town Bluffton
16 Promenade St
Bluffton, SC 29910

Sign up today at www.alz.org/edwardjones.

Our team name and number are:
Habersham A-Team, 633120.

For more information, contact your Edward Jones branch:

Armin Wahl and Robyn Clevinger will Walk to End Alzheimer's. We are proud to represent the Habersham community & Edward Jones. Please consider making a donation and sponsor our team @alz.org/edwardjones.

Edward Jones is proud to serve as National Presenting Sponsor of the Alzheimer's Association Walk to End Alzheimer's®.

Please note: Edward Jones cannot accept monetary donations of any kind.



PROUD NATIONAL
PRESENTING SPONSOR

Edward Jones

OLLI in the Time of COVID – What’s Happening for Fall?

by Karen McDowell

As most of you know, Osher Lifelong Learning Institute (OLLI) at the USCB campuses cancelled all Winter/Spring semester classes from March 16 to the end of the semester in response to the COVID-19 situation. While in-person classes were cancelled, some went online via ZOOM and others were recorded and viewed via YouTube.

This online format continued very successfully for summer classes. Two of the many outstanding classes I took this summer were Debbi Covington’s cooking demonstration and John Warley’s author talk. Although we could not smell or taste Debbi’s wonderful dishes made in her own kitchen or shake John’s hand as he sat in his office, the advantages up being up close and personal with the presenters in the comfort of one’s own home and the ability to easily ask questions made these classes work very well.

With the success of online classes and the uncertainty of when USC can get OLLI students back on campus, the decision was made to continue online learning for the Fall 2020 semester. Some classes may have an opportunity for an in-person class experience adhering to strict CDC and USCB guidelines, and students will be notified if that happens.

More than 70 classes will be offered for Fall 2020 semester with course and registration information being sent out early September via email. Since there is almost unlimited enrollment, students do not need to worry about a class filling up or where a class will be held and can register for classes any time during the semester.

In addition to online classes an on-demand library of OLLI classes was created by recording over 30 of the spring and summer on-line classes. Fall classes will be added to the on-demand library throughout the semester. Once the fall term fee is paid, students can enjoy any recorded OLLI class on their own time anywhere with access to the on-demand class library until December 18, 2020.

So what do you need to do to sign up for Fall 2020 semester?

- 1 Log on to the OLLI website, www.lli.uscb.edu, and click on Register for Classes.
- 2 Make sure your OLLI membership is current. The annual membership is \$40 and includes access to OLLI classes once term fee is paid, the USCB campus library, discounted meals at USCB campus dining halls, discounted tickets to USCB Chamber Music Concerts, discounted USCB Continuing Education classes, and free OLLI summer classes.
- 3 Pay the Fall 2020 term fee of \$75. There will be no PAYGO option for now. The term fee covers unlimited OLLI courses live on ZOOM, instant access to recorded virtual OLLI classes from spring, summer, and fall semesters for on-demand viewing throughout the term, and one on one technical support and ZOOM tutorials from OLLI staff.
- 4 When the class schedule for Fall 2020 is available in early September, register for the classes you would like to attend online. A ZOOM link to each class will be included with enrollment confirmation. Students will be able to download their class schedule from the registration website.
- 5 Enjoy your classes! Remember you can register at any time before a class, and as a courtesy to OLLI Program Administrators, please email uscbolli@uscb.edu to cancel a class you cannot attend online (you will still have access to the class once it is added to the on-demand library).

Currently all OLLI offices are closed, and administration personnel are working from home. If you have any questions about registering for classes or using ZOOM, please call the general OLLI office 843-208-8247 or email uscbolli@uscb.edu. Any other questions can be directed to Janet McCauley, Beaufort OLLI administrator, at 843-521-4113 or email mccaulej@uscb.edu. Please note that the phones listed above are being monitored so you will have to leave a message and include a callback number.

GOURMET NEXT DOOR

by *Debbi Covington*

A TOAST TO BRUSCHETTA

Bruschetta is much like a small open-face sandwich, but with an important difference – it requires European-style rustic bread with firm body and a chewy crust. Bruschetta used to be simple. Originally, bruschetta was thick slices of coarse bread toasted over coals then rubbed with garlic and drizzled with olive oil. Accompanied by meats, cheeses, olives and wine, bruschetta made a humble lunch for Italian laborers. Today bruschetta has new dimensions. Topped with a variety of savory ingredients, it has been transformed into an elegant party snack. Make your bruschetta as fancy or as simple as you want; your choice of toppings is limited only by your imagination.

Bruschetta with Goat Cheese

1 (8-ounce) loaf baguette-style French bread
2 tablespoons olive oil
6 ounces soft goat cheese, crumbled
4 ounces cream cheese, softened
2 teaspoons lemon juice
1 teaspoon snipped fresh sage or oregano
1 (7-ounce) jar roasted red sweet peppers, drained
1¼ cups coarsely chopped ripe olives
½ teaspoon olive oil
Small fresh sage or oregano leaves, to garnish

Cut bread into ½-inch-thick slices. Lightly brush both sides of each slice with the 2 tablespoons olive oil. Arrange slices on a ungreased baking sheet. Bake in a preheated 425° oven for about 10 minutes or until crisp and light brown, turning once. Meanwhile, stir together goat cheese, cream cheese, lemon juice and snipped herbs in a mixing bowl. Cut roasted red peppers into strips. Toss chopped olives in the ½ teaspoon olive oil. To assemble, spread each slice of toast with some of the cheese mixture. Top with sweet pepper strips and chopped olives. To heat, return slices to ungreased baking sheet. Bake in 425° oven for about 3 minutes or until topping are heated through. Garnish with sage or oregano leaves. Serve warm or at room temperature. Makes about 24.



Herbed Seafood Bruschetta

1 tablespoon olive oil
1 tablespoon lemon juice
1 tablespoon snipped fresh chives
1 tablespoon snipped fresh basil
1 tablespoon snipped fresh mint
1 garlic clove, minced
6 ounces crab meat, drained and flaked
8 ounces cooked shrimp, peeled and deveined, coarsely chopped
1 cup chopped tomato
½ cup finely chopped onion
1 loaf ciabatta bread
2 tablespoons olive oil
Freshly ground black pepper
Fresh basil or chives, to garnish

Stir together 1 tablespoon olive oil, lemon juice, chives, basil, mint and garlic in a mixing bowl. Add the crab meat, shrimp, tomato and onion; toss to coat. Cut bread into ½-inch-thick slices. Brush one side of each slice with the 2 tablespoons olive oil; sprinkle lightly with pepper. Arrange slices on an ungreased baking sheet. Bake in a 425° oven for about 10 minutes or until crisp and light brown, turning once. Arrange on a serving platter with oiled side up; spoon seafood mixture on top. Garnish with fresh basil or chives. Serve immediately. Makes about 16.

Pear Bruschetta with Melted Brie

1 (8-ounce) loaf baguette-style Italian bread
3 tablespoons olive oil
4 cloves garlic, minced
1 teaspoon snipped fresh rosemary
1 (8-ounce) jar pear preserves
½ teaspoon freshly grated lemon peel
8 ounces Brie, thinly sliced
1/3 cup chopped pecans, lightly toasted

Cut bread into ½-inch-thick slices. Stir together olive oil, garlic and rosemary; lightly brush over one side of each slice. Arrange slices on a ungreased baking sheet. Bake in a preheated 425° oven for about 10 minutes or until crisp and light brown, turning once. Meanwhile, mix pear preserves with grated lemon peel in a small bowl. To assemble, spread preserves on the oiled side of the toasted bread slices; top with Brie and pecans. Return slices to ungreased baking sheet; bake in 425-degree oven about 3 minutes or until heated through and Brie has softened. Serve warm. Makes about 20.

Portobello Bruschetta

¼ cup chopped onion
2 cloves garlic, minced
2 teaspoons olive oil
½ cup diced, peeled eggplant
1/8 teaspoon ground red pepper
¼ teaspoon salt
1 cup canned cannellini beans, rinsed and drained
1 medium tomato, seeded and chopped
2 Portobello mushrooms
Olive oil
6 (¾-inch-thick) slices Italian bread, toasted
3 tablespoons prepared pesto
6 ounces mozzarella cheese, sliced into 6 pieces
Chopped red onion
Fresh rosemary

Cook onion and garlic in 2 teaspoons olive oil in a medium skillet until tender. Add eggplant, red pepper and ¼ teaspoon salt. Cook and stir for 2 to 3 minutes or until eggplant is almost tender. Stir in beans and tomato. Remove bean mixture from heat; set aside. Clean mushrooms with a damp paper towel; discard stems. Slice mushrooms ¼ to ½-inch thick. Rub gently with olive oil. Place oiled mushroom slices on a baking

sheet. Bake in a preheated 350° oven for 5 minutes. Remove from oven. Spread each slice of bread generously with pesto; place several slices of mushrooms on each bread slice. Spoon bean mixture over mushroom slices. Top each with a slice of cheese. Return to oven and bake 5 to 10 minutes more until cheese is melted and bean mixture is heated through. Garnish with red onion and rosemary. Makes 6.



Bruschetta with Tomatoes and Basil

7 ripe plum tomatoes
2 cloves garlic, minced
1 tablespoon extra-virgin olive oil
1 teaspoon balsamic vinegar
6 large basil leaves, chopped
Sea salt
Freshly ground black pepper
1 (8-ounce) loaf baguette-style French bread
Olive oil

Preheat oven to 450°. Chop tomatoes. Place tomatoes, garlic, 1 tablespoon extra-virgin olive oil and vinegar in a bowl. Toss lightly to mix. Add the chopped basil and salt and pepper to taste. Cut bread into ½-inch-thick slices. Lightly brush one side of each slice with olive oil. Arrange slices on an ungreased baking sheet, olive oil side down. Toast in prepared oven for 5 to 6 minutes until bread just begins to turn golden brown. Arrange bread on a serving platter, olive oil side up. Place tomato topping on each slice of bread and serve immediately. Makes about 24.



Caramelized Onion-Blue Cheese Bruschetta

2 tablespoons olive oil
2 onions, coarsely chopped
1 tablespoon brown sugar
1 teaspoon balsamic vinegar
½ teaspoon salt
Dash white pepper
8 slices baguette-style bread (¼-inch thick)
½ cup crumbled blue cheese

Heat olive oil in a large skillet. Cook onion, brown sugar and vinegar about 25 minutes over medium heat, stirring frequently. When the onions are golden brown, remove from heat and sprinkle with salt and pepper; stir. Place baguette slices on an ungreased baking sheet. Broil 2 to 3 inches from heat for a few minutes until lightly browned. Turn slices over so untoasted side is up. Spread the caramelized onion over the toasted bread and sprinkle with cheese. Broil 1 to 2 more minutes until heated through. Makes 8.

Strawberry Bruschetta

1 (8-ounce) loaf baguette-style French bread
1 (8-ounce) package cream cheese, softened
1 tablespoon honey
2 cups strawberries, sliced
½ cup strawberry jam

Heat oven to 375°. Cut bread into 24 slices about ¼-inch thick. Place in a single layer on an ungreased baking sheet. Bake about 10 minutes or until lightly brown, turning once. Stir together cream cheese and honey; spread on one side of each bread slice. Arrange strawberry slices on the cheese. Heat jam in a small saucepan over low heat until melted. Brush jam over strawberries. Makes 24.



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



Wiederssehen

Regina and I want to thank Susan Levin for stepping into Regina's role for this issue. We have a fairly good-sized newsletter this Fall, so we wanted to get it to you, and heaven knows my skills in layout date back to the physical cut and paste years, not suitable for the electronic age.

Regina has decided to step aside permanently from her design and layout role. We have had the pleasure of working together on what we call "the rag" for a decade. Jody Hayward and I started doing this about 15 years ago, then Connie Valimont assumed the layout duties, and Regina kindly jumped in for the last 10 years. She has been unfailing in finding just the right graphic, just the right theme for each issue, and we have learned together along the way. I believe at this point some of her designs could win awards for amateur neighborhood newsletters, if there is such a thing. I will continue to treasure Regina's friendship, although we are parting as collaborators.

I have continued for all this time partly for the love of words, partly for the love of Habersham. We started when NextDoor did not exist and provided an outlet for news that primarily affected Habersham or might be of interest to our neighbors. We thought when NextDoor arrived we might no longer be needed, but neighbors said we were still relevant and provided news that did not really fit the NextDoor concept. We eliminated those things that seemed more appropriate to NextDoor and reduced our monthly publication to bimonthly.

This past year our publication has become more sporadic due to health and family issues. You didn't seem to mind. Every time we have said, ok, this is enough, we are no longer relevant, someone would tell us what a wonderful newsletter we just sent out, so we kept working.

With Regina retiring from our beloved rag, I believe it's time for me to do the same. We will likely work on one more issue for the Winter and fold our tent. If anyone would like to take the newsletter on, or create a new one, I will be happy to share what I can with them.

It has been our pleasure to be one small voice
in the neighborhood.

Diane Voge



Farewell...

In 2004, my mother, daughter, and I first came to Habersham from Maryland to celebrate a birthday and Labor Day vacation. At that time, the Land Office used a house on the marsh as a B&B. I immediately fell in love with Habersham's quiet, gentle beauty, despite the steamy rain that fell the entire ten days of our stay. The neighborhood was a fraction of its current size. There was no James Habersham area up to the tabby ruins. no Section Six, extending the other side of the community. What existed was an intimate community of tightly-knit neighbors. Included in our guest documents was a copy of Habernews. I returned to my Maryland life but was smitten then and there and bought a lot bordering Eastover Park.

Several years later, the Great Recession took my job and I retired to the place that occupied every dream. I volunteered to work on Habernews when Connie Valimont's life called her to other pursuits. It seemed a good way to get acquainted with new neighbors and community.

For more than ten years, Diane and I have had the most symbiotic of relationships as co-editors. Learning layout was a stimulating challenge of creativity. Prior to the advent of Nextdoor, we published monthly columns on neighborhood activities: Book, Golf, Tennis, and Garden Clubs. Crystal Eakle wrote on organizing life before Marie Kondo became a phenom. Debbi Covington's column has been a staple from the beginning. We interviewed neighbors who generously shared their lives and passions. Bob Turner spoke on his vision for Habersham as a neighbor, rather than national magazine personality. We shared advice and knowledge. Our holiday issues were full of favorite customs and memories.

In short, this little rag, as Diane and I call it, was a labor of joy and community participation. Aside from an occasional piece either of us wrote, every article was submitted by neighbors.

Here's to Habernews, to our unique community and all who make up the glue that holds us together in happy and challenging times. Special gratitude to Diane, a fellow word lover and seeker of knowledge, who has been a big part of what makes Habersham home for me. It's been a wonderful ride.

Anyone up for carrying on?

Regina Carmel



one last page...

I've read the Habernews ever since coming to Habersham. Regina was, in fact, the very first person I met here. I had always assumed I would take over her role whenever she wanted to pass the baton, but I was still working and she was still doing a great job. Then along came "Nextdoor," and I just assumed that was going to take over and replace this newsletter.

My husband Jeremy and I have been here for eight years now, full time for five. Many of you know (or may not know) that we live in what I think is the only true "reverse floorplan" home in Habersham (on Over Dam). When we first saw it, it was love at first sight! We were ten years younger then and that was before knee issues and our dog Sophie's continual decline. We knew we would eventually need to move to a house all on one level. We have truly loved our spectacular pond views from up high and I love my garden and Frog. We tried to figure out a way to put in an elevator but didn't want to ruin the lovely layout.

A year ago we quite by accident stumbled on a waterfront lot in Port Royal. We were able to buy it and will be downsizing and building our one level home, so did not initially volunteer to replace Regina at this time. But this issue was fun to do and I would gladly continue it for another few issues if there is someone willing to take on Diane's duties.

We plan to put our Habersham home on the market in a few months. If you have any friends moving to the area, please give them my contact info. We have strong ties here and won't be far away. We'll see most of you both downtown Beaufort and around Habersham because one of our favorite pastimes is keeping tabs on all the lovely new construction in the neighborhood. :)

Susan Levin

susanlevin@me.com

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