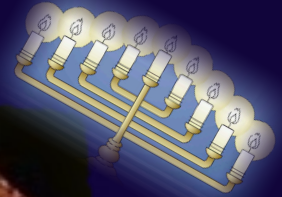


Habernews

Winter Holidays 2019



First Annual Community Christmas Tree Lighting, Eastover Park, 2019.
Photo: Andrea Dixon

Diane Voge, Editor

Regina Carmel, Layout

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



Habersham Cookbook Author Inspires Book Club

Karen McDowell

The **Afternoon Book Club** celebrated the holiday season with their annual December luncheon featuring dishes from Habersham neighbor Pat Branning's latest cookbook, *Southern Traditions SCG Volume III*. Besides wonderful recipes, this cookbook is filled with beautiful artwork and local stories. Pat joined the festivities, autographed cookbooks, and even brought her famous coconut cake. Everything was delicious and the group enjoyed learning how Pat got started writing cookbooks and what she is working on next. Pat's cookbooks are available at the Branning Fine Art Gallery and 10 Market.





What's Happening for OLLI Winter/Spring 2020 – Lots of New 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 Winter/Spring 2020 semester runs from Wednesday January 29 to April 24. 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, January 14 (online, in person, mail or fax). Classes close quickly so it's highly recommended to register online to get into the classes you want – HYPERLINK "<http://oli.uscb.edu>" <http://oli.uscb.edu> – (instructions are in the course catalog).

Curriculum guides will be mailed out late December. If you don'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 presented by Habersham neighbors that you might want to check out:

Brad Pickel will share his extensive knowledge of waterfronts and waterways in “Atlantic Intercoastal Waterway, Marine Highway 95” on February 4.

Eileen Williams and Jack Beaucaire will share their travels and amazing photography in “Peru, Land of Stunning Contrasts and Astounding Treasures” on February 6.

Dr. Joel Owerbach will share his extensive knowledge as a clinical pharmacist, researcher, and consultant in the three part “Dr. Joel’s Medicine Show” on March 18, 25, and April 1.

Karen McDowell has put together a panel discussion with several Beaufort book club leaders, “Between the Pages: A Book Club Panel Discussion” on March 24.

If you are interested in the USCB Chamber Concert Festival Series, consider signing up 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 HYPERLINK "<mailto:mcdowellkaren@yahoo.com>" mcdowellkaren@yahoo.com.



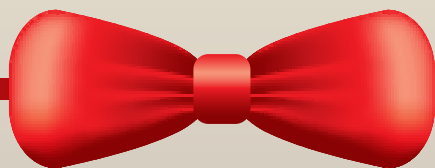
Birthdays

- 3 Don Meyer*
- 5 Carole Drexel*
- 9 Ann Elizabeth Floyd*
- 14 Briand Olsen*
- 19 Maureen Turner*
- 29 Leo Gannon*
- 30 Kaylee Turner*
- 31 Kate Zalusky*

Anniversaries

- 1 Jim and Lorraine Shapiro*

JANUARY





GOURMET NEXT DOOR

by Debbi Covington

COMFORTING FIRESIDE SUPPER

Baby, it's cold outside! Winter has arrived in Beaufort, SC. When the temperatures drop, I hibernate.

Cooking soups and sweet treats are fun on cold days. On cold nights, I don't want to do anything except try to stay warm in front of a roaring fire. The recipes this week are great make-ahead dishes and they're comfort food. The Cauliflower and Kale Salad is an interesting combination of flavors and textures. Slice the cauliflower and tear the kale instead of chopping them. The light lemon dressing helps break down the rough edges of the kale. The cranberries give the salad a bit of sweetness and the toasted pecans give it an added crunch. The French Onion Beef Casserole is comfort food to the max. It's beefy and noodley and creamy with the punch of fried onions on the top. The Caramel Cream Cheese Frosting on a packaged chocolate cake mix is fabulous! I got the idea from tasting the filling in a wedding cake last summer. It's super-rich and the perfect end to a delicious tummy-warming supper.

Cauliflower and Kale Salad with Cranberries and Pecans

1 small head cauliflower
4 cups torn curly kale
½ cup chopped green onions
1 cup dried cranberries
3 tablespoons extra-virgin olive oil
6 tablespoons lemon juice
Kosher salt and coarsely ground black pepper, to taste
1 cup chopped pecans, toasted

Cut the cauliflower into florets

and then cut the florets into thin slices; place in a large bowl. Remove stems from the kale and tear into pieces; add to bowl. Add green onions and cranberries to bowl; toss to combine. In a small bowl, whisk together olive oil and lemon juice. Add the dressing to the salad and toss to combine; season with salt and pepper. Sprinkle with toasted pecans just before serving. Serves 6.

French Onion Beef Casserole

1½ pounds lean ground beef (approximately 3 cups cooked)
1 (12-ounce) package wide egg noodles
2 (10.75-ounce) cans cream of celery soup
1 (15-ounce) jar French onion dip
1 (8-ounce) container chive and onion cream cheese spread
1 cup shredded Swiss cheese
1 cup French fried onions

Cook and crumble ground beef in a large skillet over medium-high heat. Drain well on paper towels. Cook egg noodles in a large pot of water, according to package directions; drain. Preheat oven to 350 degrees. Spray a 9x13-inch baking dish (or individual ramekins) with non-stick spray. Combine soup, dip and cream cheese spread in a large bowl. Stir in ground beef and noodles. Pour mixture into prepared pan. Sprinkle with Swiss cheese and top with fried onions. Bake, uncovered, for 25 to 30 minutes or until heated through. Serves 6 to 8.

Chocolate Cake with Caramel Cream Cheese Frosting

1 (15.25-ounce) package chocolate cake mix

1 (8-ounce) package cream cheese, softened
4 tablespoons butter, softened
½ (1-pound) package confectioner's sugar
2/3 cup caramel topping*

Preheat oven to 350 degrees. Grease and flour two 9-inch layer cake pans. Prepare cake mix according to package directions; spread mixture into prepared pans. Bake 25 to 30 minutes. Cool 5 minutes in pans; remove from pans and cool completely on wire racks. Combine cream cheese and butter with an electric mixer. Add in confectioner's sugar and caramel topping and continue mixing to combine. Refrigerate frosting for 15 minutes. Frost cake layer with chilled frosting. Refrigerate until frosting sets. Serves 10 to 12. *Caramel sauce is usually located in the ice cream cones and toppings section of your local grocery store.

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.



I usually write something at the end of the year that I hope is thoughtful and uplifting. I find that much more difficult this year with the increasing amount of rancor and division occurring in this country.

Encountering our own friends and neighbors, and sometimes relatives, we either avoid anything associated with the broadest array of potentially explosive subjects, or we avoid the very people we used to converse with pleasantly. We seem to have forgotten how to engage civilly beyond discussing the weather or the latest movie.

And yet...

Neighbors made sure those who needed extra help while they recovered from an illness or accident were cared for, even building a wheelchair ramp that led both to the house and the man-cave.

Those who lost a loved one were comforted with hugs, food, tears, or laughter, as needed.

New friends moved in; old friends moved out but stay in touch.

We still hear children's laughter in our parks and on our sidewalks.

We can walk or ride a short distance to an increasing number of restaurants and shops.

Dolphins still swim near our kayaks.

Our trees, ponds, and wildlife envelope us almost primevally.

And our sunsets are still spectacular.

These things provide peace, comfort, and joy without conversation.

Regina and I wish you a Happy Hanukkah, a Merry Christmas, and the best of New Years.

The Donkey

G.K. Chesterton

When fishes flew and forest walked
And figs grew upon thorn,
Some moment when the moon was blood
Then surely I was born;

With monstrous head and sickening cry
And ears like errant wings,
The devil's walking parody
On all four-footed things.

The tattered outlaw of the earth,
Of ancient crooked will;
Starve, scourge, deride me: I am dumb,
I keep my secret still.

Fools! For I also had my hour;
One far fierce hour and sweet;
There was a shout about my ears,
And palms before my feet.