

Habernews

Holiday Season, 2020



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

A decorative border of colorful pencils in various colors (red, green, blue, yellow, orange) surrounds the text. The pencils are arranged in a repeating pattern along the top, bottom, and sides of the page.

Friends of Shanklin Annual Bake Sale

November 20, 2020
3:00pm - 6:00pm

While COVID-19 has caused us to not have our annual Silent Auction, we are continuing the Bake Sale!

Featuring the baking talents of your neighbors, the Bake Sale is a great opportunity to sample delicious items and stock up for Thanksgiving while helping others!

We will setup in the Marketplace. Come visit us as you are enjoying Third Friday activities. This will be our only fund raiser of the year with all proceeds benefit the students at Shanklin Elementary.

Friends of Shanklin is a 501(c) 3 charity. We focus on providing human and financial resources to Joseph E Shanklin Elementary School with the goals to:

- Advance students' educational performance and leadership skills;

- Facilitate a positive learning environment; and,

- Foster a collective community to work together with Shanklin parents, teachers, and administrators.

Unfortunately, COVID-19 rules continue to make volunteering in-person at the school impossible. However, Friends of Shanklin continues to support the emerging needs of Shanklin students and staff. Recent efforts have included:

- Providing headsets and styluses to teachers and students so they can more effectively participate in online classes;

- Supplying PPE-related items (hand sanitizer, paper towels, and mask lanyards) to improve the safety of in-person learning; and

- Establishing virtual experiences so students can continue to learn and grow from the safety of their classrooms and homes.

Your support makes these (and other efforts) possible. We hope to see you at our Annual Bake Sale!

Rick McGill

GOURMET NEXT DOOR

Debbi Covington

SWEET TREATS

What a fun time of year to be in the kitchen! I love preparing all of the savory goodies and sweet treats that I grew up with at Christmastime. It's also the season of sharing so I've been feeling inspired to try some new sweets recipes. All of the goodies in this issue are yummy and very easy to whip up. They'd be fun and simple to make with children who like to play in the kitchen. Serve them as cocktail party desserts or gifts for friends, neighbors, and teachers. There's always more than enough to share. Have a very Merry Christmas!



Coconut Crunch Cups

1 (12-ounce) bag white chocolate candy morsels
 $\frac{3}{4}$ cup rice krispies
 $\frac{3}{4}$ cup sweetened shredded coconut
Red and green candy melts, to decorate

Line a mini muffin pan with paper liners. Melt white chocolate candy morsels according to package directions; stir until smooth. Add rice krispies and coconut. Mix well to combine. Drop tablespoons of mixture into paper lined muffin pan. Drizzle with melted red and green candy melts to decorate. Let sit at room temperature for 2 hours to set. Makes 24 to 28.



Chocolate Peanut Butter Cracker Bites

1 (8.8-ounce) box Ritz Peanut Butter Bites
2 cup dark chocolate candy melts
Candy sprinkles

Melt candy melts according to package directions. Dip each sandwich cracker into melted chocolate, allowing excess to drip off. Place on foil-lined baking sheets. Decorate with candy sprinkles. Let dry until candy coating has set. Store in an air-tight container.



Butterscotch Haystacks

2 (11-ounce) bags butterscotch morsels
1 (12-ounce) package chow mein noodles
1 cup unsalted roasted peanuts
Coarse sea salt

Gently melt butterscotch morsels according to package directions. Add noodles and peanuts to a large bowl. Pour butterscotch mixture over noodles and peanuts and gently stir until well coated. Use two small spoons to drop haystacks of the mixture on foil-lined baking sheets. Sprinkle with sea salt. Once set, store at room temperature in an airtight container. Makes 50 to 55.



Chocolate Caramel Pretzel Bites

40 mini pretzels
20 caramel squares, unwrapped
 $\frac{3}{4}$ cup semi-sweet or dark chocolate morsels
 $\frac{1}{2}$ cup chopped pecans

Preheat oven to 350 degrees. Line a baking sheet with aluminum foil. Lay pretzels in a single layer on prepared baking sheet. Cut each caramel in half. Lay a piece of caramel in center of each pretzel. Bake in preheated oven for 4 to 5 minutes. The caramel will be soft but not completely filling the holes of the pretzels. Cool pretzels completely. Melt chocolate morsels according to package directions.

Dip each pretzel in chocolate. Do not cover completely. Place back on foil-lined baking sheet and sprinkle with chopped pecans. Let cool completely. Store in an airtight container. Makes 40.



Cinnamon Pecans

$\frac{1}{4}$ cup sugar
1 heaping teaspoon ground cinnamon
1 egg white, beaten
1 pound pecan halves

Preheat oven to 350 degrees. Mix sugar, cinnamon and egg white together. Pour mixture over pecans. Coat thoroughly. Spread on a foil-lined baking pan. Bake for 25 to 30 minutes or until crispy and dry, stirring every 10 minutes. Cool completely; store leftover pecans in a tightly sealed container.

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 also writes the bi-weekly food column, Celebrate Every Day, for Lowcountry Weekly. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 525-0350 or by email at dbc@cateringbydebbicovington.com.

[Thank you, Debbi, for being the lodestone of Habernews from its inception over a decade ago. You've consistently sent us luscious recipes - always on time, always well done. --Your Grateful Editors]



November

Birthdays

- 1 Liz Gindraux
- 12 Brad Bowden
- 19 Michael Bhoi
- 23 Barbara Westcott

Anniversaries

- 2 Claire Ann and Harold Ketcham
- 20 Andrea and Mark Dixon

Also, best wishes to two Habershamers who tied the knot October 26. Congratulations to Paige Barcus and Rick Slade!

December

Birthdays

- 1 Gene Stanford*
- 10 Connie Valimont*
- 19 Andy Rosolinski*
- 22 Will Rudy*

Anniversaries

- 30 Patricia and Jim Turk*

We are sad to note the death of Keith Dixon. Keith founded Mother Earth Landscaping, joined us in Habersham in 2005, left for a few years after the death of his wife, and returned not long ago. He was an avid charter member of the Habersham Garden. We offer our sincere condolences to Mark, Andrea, and their family and to his many friends.



A Few Words from Liz

Excited to be joining the Habernews Team! I will endeavor to fill the very big shoes that Diane and Regina are leaving behind. My husband Olivier and I bought our house here in Habersham 3 years ago and could not be happier about making the move east from California and calling this new place home. Our 3 adult children spend as much time here as they can when they are not in their respective homes around the world. When I'm not in Corks on the Vine restocking the wine shelves, you can find me on the golf course or walking our dog around the hood. Looking forward to keeping Habernews running!

Cheers,

Liz

Welcome, Liz!



Dear Treasured Readers,

Diane and I wanted to leave this labor of love on a high note and so, this holiday issue is our goodbye as Habernews co-editors. In keeping with the spirit of this time of year, we hand over our baby of ten years with gratitude into the capable stewardship of Liz Gindraux. We look forward to following future editions of Habernews as readers and, maybe, occasional writers.

Again, thank you for the enthusiastic support and the varied submissions, from talented photographers to interesting columnists. As a magazine (not social media!), we strove to be a catalyst to building community, to supplementing Habersham's beauty by connecting its residents to the place as well as each other. This was what Habernews did for me before I moved here and why I wanted to become part of it.

Chief among those who have greatly added to my life here is Diane Voge, co-editor, neighbor, friend, and fellow language lover. No surprise that Diane also shepherds the Tuesday Evening Book Club. Our community is populated with people who enrich and expand our lives. I have never been part of such an animal-loving, charitable neighborhood where the needy are taken to heart, whether in the local public school, a food bank, or children in need of Christmas kindness. Here, it's both common and natural - and contagious.


While it's a challenge to retain Habersham's original intimacy as its numbers expand, it is also an opportunity to welcome new talents, resources, and most of all, friends. Many of us are aging gently in this place of inspiring natural beauty, in comforting companionship with others on the same journey. At the same time, we enjoy watching community children grow and play. We strive to give comfort and support to our military families while they defend our country.

To all our neighbors, a toast to you! We look to the future with hope and best wishes for a new year filled with good news, beginning with good health. Heartfelt wishes and blessings for a joyful Thanksgiving and meaningful Christmas and Chanukah. Thanks for the memories!

And now, Liz, into your able hands we hand our baby.

Regina





When Autumn Turns to Winter

Leaves fall, curled, crisp

Marsh grasses fade to pewter

Familiar birds vanish

From foggy ponds

Snowbirds arise

Frogs go silent

Alligators slip beneath

Life slows but does not cease

We ease into a dimmer light

And hope for Spring

And so it is us that change is part of our lives, but new possibilities arise. Regina and I are very pleased to announce that Liz Gindraux, whom many of you already know as part owner of Cork on the Vine, has enthusiastically volunteered to take over Habernews. We know she will put her own stamp on the newsletter while, as she says, continuing its small-town flavor.

We have had a wonderful time doing this together for so many years (ok, a few gray hairs from it, but who can tell?), and hope to be around for a few more, finding other challenges.

I usually write a retrospective in the Holiday issue, but since this is more the end of an era for us, I will leave with only one thought. Most of us have found a community of kindness and thoughtfulness. I hope we can all remember to reach out to those who may not have experienced that here and make it happen.

Diane

Bless our community

