



PLANT A TREE IN HABERSHAM

The Tree Team in Habersham introduced the Legacy Tree Program to the community with the 2020 planting of 22 native trees throughout the public areas of Habersham. Trees were donated by individuals, groups of friends and families to honor family members, friends and loved ones.

The program was introduced to encourage and enable residents of our neighborhood to help us enhance our beautiful tree canopy. Last year's trees were donated to honor lives well-lived, for special occasions such as births and anniversaries, to honor military service, by grandparents for grandchildren and as tributes to special friends. There are many wonderful reasons to help reforest and replace trees that have been lost to construction, age and storm damage.

'Stone' corian tree tags will soon be added to the trees that have been donated and planted. These optional tags will identify the species of the tree and the person or persons being honored or remembered. There is space for a short sentiment on each tag. The Team has

already received 10 requests for the 2021 November/December planting.

The HARB is identifying sites and suggesting native trees for the Tree Team map. Donors will be able to select a tree from this map. Live Oaks, Laurel Oaks, magnolias, hollies, pecan trees and a Tulip Poplar were planted throughout Habersham last year. Prices are not set for this year but last year the trees



ranged from \$85 to \$425 and included delivery and planting. This program is not a fundraising effort, so donations are not tax deductible. The purchase of a corian tree tag is optional, and the tree cost is the wholesale price.

If interested in donating, or if you would like more information, please email Jan Donovan at jedatlanta@bellsouth.net

*With thanks to the
Habersham Tree Team*

SPECIAL TREES OF HABERSHAM

Many of us were initially drawn to Habersham by the natural breath-taking beauty of our community, the land plan with many common green spaces as well as the varied and quality architectural details of the homes and Marketplace. Of course, the natural beauty is anchored by the many mature trees left in place by the Land Company and accentuated by the land plan.

The trees of Habersham not only help create a beautiful environment but also shade us from the very intense heat and UV rays from the sun, conserve soil and water, provide a habitat for birds and other wildlife and absorb carbon dioxide and expel oxygen. Many would argue that they also help keep our blood pressure down and instill a sense of the serenity so important to our health.

The quantity and quality of our trees and the shade and beauty they provide add perhaps 30percent or more to the value of our real estate. Think of our historic tree canopy as a capital asset, like our road and the

pool. Therefore, it's very

important that we be good stewards of our trees, tending to their needs and replacing them over time to ensure that the character of the community endures.

The Tree Team was formed “to sustain and enhance the historic authenticity of the community’s wooded canopy by actively engaging Habersham’s



stakeholders through education, planning and cooperation.”

Initial work has been to inventory our trees in public spaces and develop recommendations on how the community should consider managing this natural resource, just as the Property Owners’ Association plans for the care of the pool, tennis courts, docks, etc.

The Tree Team has consulted

with Clemson University’s Agricultural Extension Unit, among others, to assist with our inventory and develop recommendations for tree management. As a part of this effort, the Team compiled a Tree Guide available on the Owners’ appfolio (Accessible through the owners Section found on habershamsc.com).

Beaufort County classifies certain trees as “Specimen Trees and Landmark Trees” for purposes of guidance in land planning, preservation and maintenance. Specimen and Landmark Trees include both “Understory Trees” and “Overstory Trees”. Understory trees have a trunk diameter of 4 inches or more and include Dogwood, Redbud and Southern Magnolias. Overstory Trees have a trunk diameter of 16 inches or more and include American Holly, Bald Cypress, Black Cherry, Beech, Black Oak, Black Tupelo, Cedar, Hickory, Live Oak, Longleaf Pine, Sabal Palmetto, Pecan, Red Maple, Southern Red Oak, Sycamore and Walnut. *With thanks to Jeanne Edwards*

**HAVE SOME “NEWS”
TO ADD TO
HABERNEWS?**

**HABERNEWS IS PUBLISHED
FEBRUARY, MAY, AUGUST
& NOVEMBER**

**SEND YOUR NEWS TO
LIZGINDRAUX@GMAIL.COM**



HABERSHAM HOLIDAY PARTY

Tickets are on sale now for the 2021 Habersham Holiday Party!

Join your neighbors on Sunday, December 5th, 5:00pm-8:00 pm under the lights in the beautiful Marketplace.

This is an Adults Only event, with tickets sold only in advance for \$10 per person.

Appetizers/Small Bites will be catered and served by each of our Marketplace restaurants. Wine (red & white), Prosecco, Beer, and a festive non-alcoholic beverage will be served.

Music by pop-up band Perfect Timing. Tickets must be purchased by the 19th of November and can be purchased online at habershamsc.com/holiday-party or on November 19th 4:00-6:00pm at the Habersham Post Office (Cash or checks only)

A NOTE FROM OUR FRIENDS at
**THE FRIENDS OF
CAROLINE HOSPICE**

*The Journey from
Head to Heart*

Grief is the distance between what your head knows, but your heart refuses to believe. Traveling that distance can be one of the greatest challenges you face.

Losing someone you love by death, whether it is sudden or after a long illness, is an emotional roller coaster. Many people say to themselves they should get over it, but the truth is when someone you love dies, it leaves a hole in your life that takes time and work before you can move forward with your life.

Moving forward on your grief journey includes coping with loss. When someone you love dies, your emotions become exaggerated and the grief distracting. Managing grief-inflated emotions and distractions takes time and energy. It can leave you physically exhausted and emotionally drained.

Moving forward also includes coping with change. Losing a spouse, child, parent, best friend, or close family member brings change that impacts social and relational networks, personal spirituality, lifestyle, and responsibility. It changes who you are.

Friends of Caroline offers support groups and one-on-one meetings that make managing grief easier and more effective. Although the way each person grieves is unique, having someone who listens without judgement and allows you to feel what you feel is empowering and healing.

Support groups provide an opportunity for those who grieve to share thoughts and feelings with others who have lost a loved one, who share a common compassion and empathy for one another. It also allows members to share what they have learned from the grief journey with others who can benefit from those lessons.

These groups are free and open to the public:

- Adults who have lost a child;
- Adults who have lost a spouse or significant other;
- Adults who have lost a loved one;
- Students in grades Kindergarten through 12.

can't

NICE

Teachers in English-speaking countries often despair at the overuse of the adjective “nice” in their students’ writing. And it turns out they now have even more reason to ban the word from the classroom – the term was originally a negative one, meaning “ignorant” or “foolish”.

Linguists track many possible origins of this word. It may have developed from the Old French version of ‘nice’ in the late 13th century or from the Latin ‘necius’. It’s thought that it slowly became positive over time because, once it was introduced into the English language, it was often used to refer to a person who was ludicrously over-dressed. Later, this was confused with a reference to something that is refined or to someone who was “nicely” dressed.

The student support groups are done at the student's school during the school day. Friends has provided this partnership in conjunction with Beaufort County School District since 2003. Students are grouped by grade levels so that the activities are appropriate to each student's developmental stage. Friends also offers a one-day grief camp, Camp Caroline, for students.

The goals of the student groups and Camp Caroline are to help students understand and express their grief emotions and reactions, talk about their grief experience, make plans to cope with their grief, and recognize people who can support them as they move forward through their grief journey.

For more information on these groups, call 843-525-6257. Moving forward on your grief journey is challenging, but you don't have to do it alone. The Grieving Process: Coping with Death is a 5-minute video that presents great tips to help you cope with loss and changes. It is a good start on the journey from head to heart.

*With thanks to Lindsay Roberg BSN, MBA, CHPN, RN
Executive Director
Friends of Caroline*

6 THINGS YOU MIGHT NOT KNOW ABOUT **BEAUFORT**

1. Beaufort, founded in 1711, is the second oldest city in South Carolina, after Charleston. The first European settlement in the area was actually attempted by the French in 1562 on nearby Parris Island. They called the settlement Charlesfort. The French settlement of Charlesfort was short lived. After the French Navy failed to come back to resupply the struggling soldier-settlers, they mutinied, built their own ship, and sailed back to France with sails made of bed sheets.

2. You'd be forgiven for thinking that Beaufort was founded by the French, too, with its French-sounding name, but it was actually settled by the English and named after Henry Somerset, the Duke of Beaufort.

3. Beaufort is actually made up of 68 islands. At high tide, the town is as much water as it is land.

4. Look around Beaufort and you'll notice you are surrounded by spectacular salt marshes, as far as the eye can see in many places. Almost a quarter of all of the marshland on the entire east coast is found in the Beaufort County area.

5. Frogmore Stew got its distinctive name at Gay Fish Company sometime in the 1960s, but the iconic South Carolina dish has been a staple of Lowcountry cuisine for decades or longer. It is also sometimes called Beaufort Stew. There are no frogs in Frogmore Stew. It's made of shrimp, sausage, potatoes and corn on the cob. Frogmore is the name of a village on nearby St. Helena Island. (The dish is also sometimes called "Lowcountry boil," but there's no poetry in that).

6. Robert Smalls was an enslaved man who organized and executed one of the most daring escapes in the Civil War to free his wife and children. He commandeered and piloted a Confederate ship through Charleston Harbor to freedom. He was born and died in Beaufort, and you can still see his home today at 511 Prince St.



CALENDAR *of* LOCAL EVENTS



5TH ANNUAL HOLIDAY MARKET OF BEAUFORT
November 20
10am - 4pm
240 Sams Point Road, Beaufort

A family-friendly shopping day sponsored by Berkshire Hathaway HomeServices/ Bay Street Realty Group, Coosaw Point, and The Forino Corporation.

We have over 50 local vendors all for your shopping enjoyment. Join us for an outdoor market, where you will find a little something for everyone.

The Holiday Market of Beaufort will be held outdoors on Saturday, November 20th from 10am-4pm. The event will take place under two large event tents, rain or shine. There is plenty of free parking on campus.



BEAUFORT HOMES FOR THE HOLIDAY
November 20
11am to 3pm
St. Peter's Catholic Church
70 Ladys Island Dr, Beaufort

This year's tour will feature a walking tour of 6 incredible homes on the Point and St. Peter's Historic Church downtown - all professionally decorated by local interior designers and talented artists.

It's time to do the Holidays up in style again! This is a rare opportunity to tour homes dating from the 1800's to the modern era, showcasing a variety of styles and architecture, many with recent renovations.

More info at beauforthomesfortheholidays.com



CIVIL WAR ERA LIVING HISTORY ENCAMPMENT
December 4
10am - 4:30pm
Beaufort History Museum
713 Craven St, Beaufort

The Beaufort History Museum will host the encampment of the 79th New York Highlander Regiment and 48th New York Infantry, Company F, in a reenactment of events that forever changed Beaufort in 1861.

The reenactors will encamp in The Arsenal Courtyard (713 Craven St.) and present live presentations of Civil War-era camp life, educational discussions, drills, marching, bagpiping, and interactive activities for the entire family.

Admission to the event is FREE (donations will be accepted). Admission to the Beaufort History Museum will be discounted for Adults (\$5) and Seniors (\$4). Active military and children under 12 are free.



THE *Gourmet* NEXT DOOR

Everything's coming up pumpkins! It's always a happy time when the pumpkin patch comes to Carteret Street United Methodist Church. Those beautiful pumpkins are the first sign of fall in Beaufort. Shortly after the pumpkins arrive, the leaves begin to change color, cooler weather starts coming in and we get to start nesting for the upcoming holidays. This is the time of year to plan for Thanksgiving, Christmas and New Year's dinners and parties. Don't you just love the smell

of your home when you're baking something spiced with nutmeg, cloves and ginger? Pumpkin dishes are homey and comforting. They're just what's needed after a long and hot Lowcountry summer. Happy Holidays!

Debbi Covington is the author of three cookbooks, Celebrate Beaufort, Celebrate Everything! and Dining Under the Carolina Moon. For more great recipes and to view her cooking demonstrations, visit and subscribe to Debbi's YouTube channel. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 843-525-0350 or by email at dbc@cateringbydebbicovington.com.

PUMPKIN LASAGNA

Use no-boil lasagna noodles which will soak up moisture from the pumpkin and Bechamel sauce. You may have some sauce left over. If you do, you can serve it on the side.

20 ounces mild Italian sausage, casings removed	½ teaspoon dry mustard
8 tablespoons butter, divided	½ teaspoon ground nutmeg, divided
2 cloves garlic, minced	2¼ cups grated Parmesan cheese, divided
1 (6-ounce) package baby spinach	½ teaspoon black pepper
1¾ teaspoons salt, divided	1 (29-ounce) can pumpkin
6 tablespoons all-purpose flour	1 (9-ounce) package no-boil lasagna noodles
6 cups whole milk, heated in microwave	

Cook sausage in a large skillet over medium-high heat, 4 to 5 minutes or until meat crumbles and is no longer pink. Remove sausage to a paper towel-lined plate. Melt 2 tablespoons of butter in a large saucepan over medium heat. Stir in garlic, spinach and ¼ teaspoon salt. Cook for about 1 minute or until spinach is just wilted. Remove spinach and set aside. In the same saucepan, melt remaining 6 tablespoons butter. Whisk in 6 tablespoons all-purpose flour. Cook, stirring constantly for 1 minute. Gradually whisk in warm milk, whisking often for 15 to 18 minutes or until mixture thickens and comes to a low boil. Remove from heat and whisk in ½ teaspoon dry mustard, ¼ teaspoon ground nutmeg, 1 cup Parmesan cheese and 1 teaspoon salt. In a large bowl, mix together pumpkin with 1 cup Parmesan cheese, ¼ teaspoon ground nutmeg, ½ teaspoon salt and ½ teaspoon black pepper. Add cooked Italian sausage and cooked spinach. Mix well to combine. Preheat oven to 350 degrees. Lightly grease a 9x13-inch with cooking spray. Spread a thin layer of the sauce in the bottom of the dish. Place 1 layer of lasagna noodles on top, covering the bottom completely. (Break noodles and use pieces to fill in any gaps.) Spread ½ of pumpkin-sausage mixture over the noodles. Add another layer of noodles. Add another layer of sauce. Spread remaining pumpkin-sausage mixture over the top. Top with remaining pasta. Pour remaining sauce over the top and spread to cover the noodles. Bake, uncovered, in preheated oven for 50 to 60 minutes or until top is golden brown. Sprinkle with remaining ¼ cup Parmesan cheese. Let stand 15 minutes before serving. Serves 6 to 8

THE *Gourmet* NEXT DOOR cont'

AUTUMN SALAD WITH PUMPKIN VINAIGRETTE

I didn't want to waste $\frac{3}{4}$ of a can of pumpkin, so I used pumpkin baby food for this recipe. One container is exactly $\frac{1}{2}$ cup and it's a little thinner in consistency than canned pumpkin. It's perfect for a vinaigrette. If you use canned pumpkin, you will need to add a couple of tablespoons of water to thin out the vinaigrette. Pepitas are pumpkin seeds that have been shelled, roasted and salted. Look for them in the nut section of your local grocery store.

For the vinaigrette:

*$\frac{1}{2}$ cup pumpkin
 $\frac{1}{4}$ cup cider vinegar
 $\frac{1}{4}$ cup vegetable oil
 1 clove garlic, minced
 1 teaspoon fresh minced ginger
 1 tablespoon honey
 Salt and pepper, to taste
 2 to 3 tablespoons water, if needed*

For the salad:

*Arugula
 Boch pears, sliced with skin on
 Red onion, thinly sliced
 Dried cranberries
 Pepitas*

Place all vinaigrette ingredients, except water, in a blender. Blend until combined. Add water if needed, to thin the vinaigrette to desired consistency. Makes 1 cup. Place salad ingredients on a large platter. Drizzle with prepared vinaigrette.



PUMPKIN EARTHQUAKE CAKE

This dessert is very rich and very sweet. I suggest cutting the servings into 20 pieces instead of 12.

4 tablespoons butter, melted
 1 (8-ounce) package cream cheese, softened
 1 cups confectioner's sugar
 1 teaspoon vanilla extract
 1 cup butterscotch chips
 1 (15.25-ounce) box yellow cake mix
 1 (15-ounce) can pumpkin
 1 teaspoon pumpkin pie spice

Preheat oven to 350 degrees. Grease a 9x13-inch baking dish with cooking spray. Place melted butter in a mixing bowl. Add cream cheese, confectioner's sugar and vanilla extract. Mix well to combine. Stir in butterscotch chips; set aside. In another mixing bowl, mix cake mix with pumpkin and pumpkin pie spice. Spread pumpkin-cake mixture into prepared pan. Spoon dollops of the cream cheese mixture onto the batter. Use a butter knife to cut and swirl the cream cheese into the batter. Bake, uncovered, for 40 to 45 minutes. Cool completely on a cake rack. Refrigerate any unused portions. Serves 12.

MARKETPLACE *Minute*

DANA BACHER New Kitchen & Bath Design Studio

A great Big Habersham Marketplace welcome to Dana Bacher. Settling on a post-Labor Day opening for her new kitchen and bath design studio in our Marketplace, much like anticipating the first day of school with new teachers, classmates, fresh notebooks, and new clothes, Bacher says that opening her studio was a “new beginning” for her and the realization of owning her own design business.

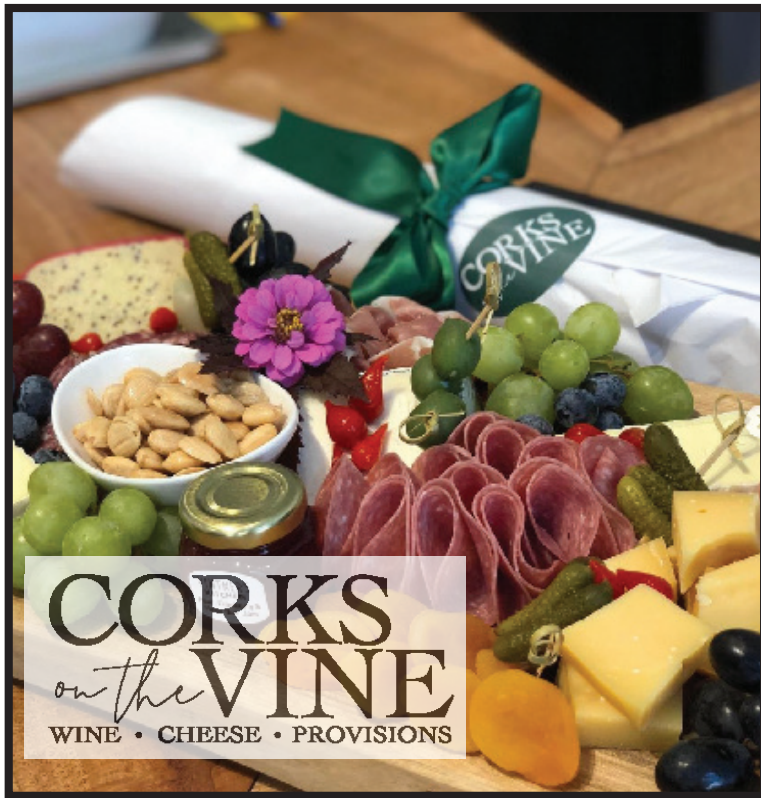


The beautiful, deep blue storefront accented with bold, gold lettering, spelling out her name atop a canopied entrance, represents the realization of a notable career in design.



“Dana Bacher Design is a comprehensive, full-service kitchen and bath design firm. I work with clients from idea generation to a fully realized installation whether it’s new construction or remodel,” she explains. With an incredible eye for detail and impeccable organization, Bacher says her strengths include collaboration and problem-solving. “I spend a lot of time with my clients developing a detailed profile before we ever get started. For kitchen remodels especially, I want to know what’s working in their present space and what’s not. I need to understand how they use the space including everything from who does the cooking, to how much seating is needed at the island, to what their tallest appliance is that needs to fit inside the cabinetry.” According to Bacher, the same is true of bathroom design. “Sometimes bathrooms are like putting a puzzle together. It can be a smaller space with quirky architectural details to work around. So, fitting everything in that the client wants is key, and making sure it looks beautiful and inviting is the goal.”

To learn more about Dana Bacher Design, visit danabacherdesign.com or call 843-951-9156.



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Clockwise: Peggy Wilson, Ruth Anderson
Stacey Nunnery, Elizabeth Klosterman

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Habersham Marketplace

Market Street, Beaufort

Registration 8 am - 9:45 am on site

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