

Habernews

Summer, 2020

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



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So What's With the Box?

Joy Kraft

Helping out at nearby Shanklin Elementary for the past couple of years and seeing, daily, the needs of many students for even the most basic necessities has often left a question ricocheting in my head. "What can I possibly do to make more of a difference?" And one morning last November as I turned on TV to slog through my daily PT exercises I got an answer.

"CBS Morning News" had a segment on Little Free Pantries, a movement started by ONE woman in her front yard. Jessica McClard planted a wooden box plopped up on a post against a tree in her Fayetteville, Arkansas, yard in May 2016 and filled it with food, personal care, and paper items accessible to everyone - no questions asked.

She hoped her spin on the Little Free Library® concept (there's one at the Port Royal Y) would help meet neighborhood food needs. A little over a month later, Crystal Rock Cathedral Women's Ministries planted a *Blessing Box* in Ardmore, Oklahoma. By August 2016, the movement was global. A look at the website LittleFreePantry.org shows a map of pantries (including ours) that will restore your faith in the kindness of others.

I stopped counting PT reps. "We could do that here." I knew big hearts abound in the streets of Habersham.

The website made it easy. There were pictures of all styles of makeshift roadside pantries, from converted newspaper vending machines to gloriously decorated, shingled masterpieces . . . even building plans and advice.

A posting on NextDoor showed people were interested, but the holidays waylaid planning, and we needed an accessible drive-up spot, builders, designers. In January I drove the back streets of Burton trying to contact a church that would work with us. After many fruitless outreaches I knocked on the door of Iglesia De Dios at 169 Joe Frazier pastored by Carlos and Maria Torres.



Madaline Scutta's handiwork

I didn't get much past "A group of neighbors is looking for a way to help those in need of food . . ." before he raised the flat of his hand and interrupted.

"Look no further. You found it." They wanted to contribute as well though I didn't want to add to the Torres' workload. (They both work and have small children and a church to run).

Habersham folks met in early February. Volunteer hands raised for building, painting, decorating, signage. The need became more critical when Coronavirus stepped in uninvited. Carpenters Dave Curry, Paul Metzger, Bill Bradford and painter John Frye went beyond the basics, creating a box with air vents, shingles and the crowning touch – a solar-powered fan. Madaline Scutta of our own Marketplace Madaline Cathleen Designs delicately lettered the "Blessings Box" and we hit our April 1 deadline.

Volunteer "stockers" sign up on SignupGenius.com for a day or so a month and fill the Pantry by noon with non-perishables – everything from canned

green beans to pasta, rice, cereal, drinks, coffee, canned tuna and chicken, deodorant, toothbrushes, shampoo and yes, toilet paper – anything that can stretch a food budget, help create a meal or save a buck.

It took almost six weeks for folks to find the Pantry since it has to sit back from the busy road. Fliers were posted in Spanish and English at mobile home parks all around Burton and a big sign went up at the intersection of Broad River and WK Alston Drive.

By the end of May it was being filled – and emptied – every day. We’ve seen people stop by on foot, on bikes, cars, mopeds, even a horse. We’ve had folks from outside Habersham call to ask how they can donate. And besides the wonderful Daily Stockers (there are about 30 depending on who left town for summer) people have dropped off food at the four “Donation Porches” in Habersham: 68 Grace Park, 3 Bishop, 6 Fort Lyttleton and 56 River Place. Residents took the word to their churches and they have also collected food.

It works, and hopefully it will live on through and after Corona-recovery to prove there is beauty in what has been a very ugly time.

Thank you Habersham.



Side of Blessing Box



Pantry Builders Bill Bradford, Paul Metzger, Dave Curry

What is the Habersham Tree Team?

By Rob Hendricks
Tree Team Coordinator

If you saw folks moss-pulling in the Spring along some Habersham streets, you may have wondered what the Habersham Tree Team, which organized the event, is. Here is an update.

Last summer, eight volunteers organized the Habersham Tree Team – two members in four “zones” to include different community perspectives.

Many residents are concerned over the loss of our large evergreen native trees and lack of their replacement. The Team feels that we are unknowingly converting Habersham to a New England or Florida landscape – destroying the Lowcountry ambiance that drew us here.

In response, the Tree Team’s mission *“is to sustain and enhance the historic authenticity of the community’s wooded canopy by actively engaging Habersham stakeholders through education, planning and cooperation.”*

As a high-density housing development, change is to be expected. While the Land Company has done an excellent job of protecting and planting, trees *do* age, and economic convenience, a little ignorance/fear etc. are conspiring to change our landscape.

The question is: What’s to be done? The Team concluded a multi-faceted approach is needed:

- 1) Educating Habersham residents, management, builders, realtors.
- 2) Assessment of our current trees in public spaces.
- 3) More specific, fact-based tree protection/ planting guidelines.
- 4) A strategic vision, with resident support, of what Habersham should look like in 20 years (what trees to plant and where).

The Team made a presentation Dec. 2 to the Habersham Steering Committee to introduce and



explain the organization and to request partnering with the Committee. We delivered a survey of tree conditions in public spaces and needed maintenance. We also met with the HARB with positive results on tree removal policy and information handouts for new and potential buyers.

We are also working on getting a Habersham Tree Identification Guide added to the “Owners” section at habershamsc.com and creating a Tree Walk in the Park House area that we hope can spread to other sections of our community.

Look for more articles on Next Door and Habernews about our tree canopy and what we all can do to keep it healthy and thriving.

The Tree Team members are: Mary Becker, Vince Brennan, Jan Donovan, Jeanne Edwards, Rob Hendricks, Joy Kraft, Bruce Curry Page and Greg Peirce.

If you would like to be included on the Tree Team updates and planned activities, e-mail Vince Brennan at vb20nc@gmail.com.

Discovery Trail Birdhouses Add A Firehouse

Robert Howell

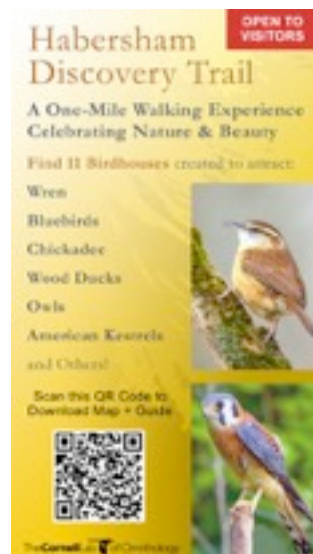
The final birdhouse was added to the Habersham Discovery Trail at Third Friday on June 19th. Residents Paul Metzger and Maddy Scutta created the two-family wren house as a tribute to first responders.



Other beautiful nesting boxes were finished and painted at Madaline Cathleen Designs by Madaline Scutta, Mary Alden, Annette Girman, Emily Howell, Tiffany Jones, and Linda Moran. Special thanks for wisdom, site planning and engineering to Dave Hudson, Craig Collinson, Craig Robinson, Charles Johnson, & David Altekruise.

The one-mile trail is a fun walk on sidewalks and roads around Habersham and starts in the Marketplace. To begin your adventure, use a smartphone or tablet to scan the QR Code located in the LCD Kiosk adjacent to 10 Market, or on the posters in many merchants windows. It will:

- Activate a map
- Download a link to get Cornell Labs Merlin Bird ID App
- Link to SC birds by season
- Show photos of flora at waypoints from @AndreaOgiony
- Summarize the history of the ground where Habersham sits





Birthdays

- 3 Paul Bhoi*
- 8 Jake Bhoi*
Jim Turk
- 12 Claire Bowden*
- 13 Mitchell Dixon*
- 17 Jeff Steger*
- 18 John White*
- 23 Fran McClure*

Anniversaries

- 1 Karen and Jim McDowell*
- 19 Ellen and Joe Porter*
- 21 Kathleen and Paul Wiese*

An aerial photograph of a large body of water, likely a swamp or bayou, filled with numerous crocodiles. The crocodiles are scattered across the frame, some swimming and others partially submerged. The water is a deep, clear blue-green color. The crocodiles' dark, scaly skin contrasts with the lighter water. The word "AUGUST" is superimposed in large, bold, yellow-green letters with a black outline and a diagonal hatching pattern, positioned in the upper left quadrant of the image.

AUGUST

Birthdays

5 Peggy Wilson
7 Bev Peutz
9 Ted Becker
18 Derek Van Deusen
21 Don Lund

Anniversaries

12 Carol and John Webster

Gourmet Next Door

Debbi Covington

Summertime is Salad Time

I always gain weight in the summer. I guess it's because my event schedule is not as busy, and likely because I'm spending more time on the couch with my sweet kitty Belle, binge watching Outlander and The Queen. Yep. The couch is most certainly the culprit. I've decided to get back on track and get rid of those pesky pounds before things totally get out of hand.

I love salads, but I'm also a carnivore. I can easily forgo desserts if I can fill up on protein. My challenge has been to come up with a selection of healthy and filling salads that include enough protein to be as satisfying as a complete meal. As it turns out, it's actually pretty easy. The recipes in this issue are mostly for vinaigrettes, chili, condiments and toppings. You can increase or decrease the salad ingredients to serve one or to serve twenty. We're blessed with the best of the best summer fruits and vegetables in the Lowcountry. Take the time to slice, dice and chop. It's worth it. I promise.



Greek Chicken Salad

Substitute fried chicken tenders from the deli if you don't feel like cooking.

For the vinaigrette:

¼ cup olive oil
2 tablespoons red wine vinegar
½ teaspoon garlic salt
¼ teaspoon freshly ground black pepper
¼ teaspoon sugar
Place all ingredients in a small jar and shake to mix. Set aside until ready to serve.

For the tzatziki sauce:

Greek yogurt
English cucumber
Dried dill weed
Place yogurt in a bowl. Peel cucumber, remove seeds and dice into small pieces. Fold cucumber into the yogurt. Season to taste with dill weed. Cover and refrigerate until ready to serve. Store leftover tzatziki in the refrigerator for up with 5 days.

For the salad:

Chicken breast tenders
Green leaf lettuce, chopped or torn
English cucumber, sliced
Grape tomatoes, sliced
Red onion, thinly sliced
Kalamata olives
Pepperoncini peppers, sliced
Capers, drained
Feta cheese, crumbled
Cut chicken tenders into bite-sized pieces. Heat a skillet over medium-high heat and add a couple of tablespoons of the vinaigrette to the pan. Sauté chicken pieces until chicken is cooked through and juices run clear. Season with salt and pepper. Place salad greens on a plate; dress lightly with

prepared vinaigrette. Top with sliced cucumber, grape tomatoes and red onion. Add chicken pieces, olives, peppers, capers, and feta cheese. Serve



with tzatziki sauce on the side.

Chili Cheeseburger Salad

You've gotta have a cooked hamburger to pull this salad off. I had a leftover grilled burger in the fridge from dinner the night before. I warmed it in the microwave. It was great.

For the chili:

1 pound lean ground beef
1 tablespoon chili powder
1 teaspoon smoked paprika
1 teaspoon cumin
1 teaspoon oregano
1 teaspoon brown sugar
½ teaspoon onion powder
½ teaspoon garlic powder
Red pepper flakes, to taste
1 (15-ounce) can diced tomatoes
1 cup beef broth
1/3 cup ketchup
Salt and pepper, to taste
Brown the ground beef in a pan; drain well on paper towels

and return to pan. Add all of the seasonings; mix well to combine. Add tomatoes, beef broth and ketchup. Heat over medium heat and then simmer for 20 to 30 minutes, stirring occasionally. Freeze leftovers for up to 3 months.

For the salad:

Hamburger patty, cooked to taste
 Green leaf lettuce, chopped
 Red onion, chopped
 Sharp cheddar cheese, shredded
 Medium tomato, sliced
 Salt and pepper, to taste
 Sliced pickled jalapenos
 Bottled ranch or blue cheese dressing
 Place lettuce and red onion on a dinner plate. Add cooked hamburger. Top hamburger with hot chili and cheddar cheese. Garnish with tomato; season with salt and pepper. Top with jalapeno slices. Serve with bottled salad dressing.



Grilled Summer Salad with Fresh Fruit

Grill the peaches (halved, skin on, pit removed) while you're cooking the meat. Peaches cook quickly and are delicious served warm or cold.

For the beef:

2 tablespoons balsamic vinegar
 2 tablespoons fresh lemon juice
 1 tablespoon dijon mustard
 1 tablespoon Worcestershire sauce
 2 cloves garlic, minced
 1/2 teaspoon dried oregano
 1/2 teaspoon dried basil
 1/2 teaspoon dried thyme
 1/2 teaspoon paprika
 1/4 cup olive oil
 1 (2 to 3-pound) London broil or flank steak.

Combine balsamic vinegar, lemon juice, mustard, Worcestershire sauce, garlic, and spices. Whisk in olive oil. Place meat in a gallon-sized zip-lock bag. Pour marinade over meat. Marinate in the refrigerator for 12 to 48 hours. (The longer the meat marinates, the more tender it will be.) To cook, remove the meat from the marinade and let it come to room temperature. Preheat grill to high heat. Turn the grill down to medium high or let coals cool down before you put the meat on. Turn the meat about every 6 minutes. (Cooking time will depend on how hot the grill is and the size of your meat. The meat will continue to cook as it rests so it's best to remove it from the grill when it's a bit underdone.) When the meat reaches an internal temperature of 130 degrees, remove from the grill and let rest for 10-15 minutes. Cut meat into thin slices across the grain.

For the salad:

Green leaf lettuce, chopped
 Grilled peaches, sliced
 Grape tomatoes, quartered lengthwise
 Red onion, diced
 Bacon, cooked and crumbled
 Strawberries, sliced

Blueberries

Sliced almonds, toasted
 Bottled balsamic dressing
 Place lettuce on a plate. Add grilled slices of steak. Top with grilled peaches, tomatoes, red onion, bacon, strawberries and blueberries. Garnish with sliced almonds. Dress with bottled



balsamic vinaigrette.

Lady's Island Shrimp Salad with Brown Sugar Vinaigrette

I love this vinaigrette! Besides being super easy to make, it's fabulous on fruit salads.

For the vinaigrette:

1/3 cup balsamic vinegar
 2/3 cup brown sugar
 3 tablespoons extra-virgin olive oil
 Place all ingredients in a clean jar and shake to mix. Shake again just before serving. Store leftover vinaigrette in the refrigerator for up to 10 days.

For the salad:

Shrimp, peeled and deveined
 Green leaf lettuce, chopped
 Red onion, thinly sliced
 Bacon, cooked and crumbled
 Boiled egg, sliced
 Grape tomatoes, quartered lengthwise
 Gouda cheese, shredded

Grill, sauté or boil shrimp; season with salt and pepper. Place salad greens on a plate. Top with Warm shrimp, red onion, bacon, boiled egg, grape tomatoes, and shredded cheese. Dress with brown sugar vinaigrette.

Chicken Enchilada Salad

I used a combination of white and dark meat deli chicken in the enchilada.

For the enchilada:

Flour tortilla

Cooked chicken, shredded

Sharp cheddar cheese, shredded

Wrap chicken and cheese in tortilla and place seam side down on a lightly greased baking dish. Bake, uncovered, in a preheated 350 degree oven until warmed through and slightly crispy.

For the salad:

1 (15-ounce) can refried beans

3 tablespoons taco seasoning

Green leaf lettuce, chopped

Green onion, chopped

Tomato, chopped

Black olives, sliced

Sharp cheddar cheese, shredded

Sour cream

Guacamole

Taco sauce or salsa

Mix refried beans with taco seasoning. Place in a small baking dish and heat in 350-degree oven with the enchilada. Place salad greens on a dinner plate. Top with green onions, tomatoes and black olives. Place warm enchilada on top of salad. Sprinkle with cheddar cheese. Top enchilada with dollops of warm refried beans, sour cream and guacamole. Dress with taco sauce or salsa.



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.

Sara Line McCalip

Sara, daughter of **Arlene and Walter Line**, passed away June 10 at her parents' home in Habersham. She was 35 years old. The obituary the family chose is far better than anything we could write about Sara:

Sarah was most proud of her work as an architect for ORW Architecture in Medford, OR. She was fearless, free-spirited, hard-working, and fun-loving. She loved to dance and hike, being in or near the water, and her cats and dogs. Her glowing smile and infectious laugh brought levity to any occasion, and her big heart could embrace any soul that entered her life.

Sara made many friends in Habersham and Beaufort when she was studying at SCAD. She is loved and will be missed by all of them.



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.



Celebrate the return of Habersham Marketplace's **Third Fridays** 'Socially Distanced' event series hosted by the Habersham Merchants Council. Summer event hours are 5:00-8:00 PM and the next Third Friday is July 17th.

On the 3rd Friday of each month residents and visitors are encouraged to visit our Marketplace to support local businesses, shops, and restaurants. Enjoy a meal or stroll the shops and participating merchants will be highlighted & feature unique offerings along with live music so you can enjoy a fun, affordable night out with the family! We advise you to observe appropriate social distancing measures to keep your friends & family and all those who love Habersham and call it home to be #BFTSafe.

Upcoming Dates for Summer Series of Third Fridays: July 17 & August 21

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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

