

Habernews

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

April 2014



April on the Low Country Marsh, Shem Creek, by Dwain Ray

Diane Voge, Editor
Regina Carmel, Layout

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



The Egg Hunt will be held by age group (ages 0-3, 4-7, 8-10) in different areas around the Park House and will begin promptly at 9:30AM. The Brunch will follow from 10:00 to 11:00 inside the Park House. Each family should bring a brunch item (serving 6-8) to share. Plates, cups, napkins, plastic flatware, milk, and coffee will be provided. The Easter Bunny may hop by for a surprise visit!

Important - Parents and grandparents, please note - if you are bringing children and/or grandchildren to participate in the Egg Hunt, please drop off a dozen or more plastic eggs per child, filled with wrapped candy or age appropriate prizes and taped shut at the Habersham office by Thursday, April 17. Also, please indicate the age group of your children/grandchildren so we can make sure enough eggs are hidden in the correct area! Any questions regarding the event can be emailed to cincollins12@gmail.com.

Who: All Habersham Residents, adults and children
What: Easter Potluck Brunch for all and Egg Hunt for ages 10 and under
Where: Park House
When: Saturday, April 19, 9:30-11:00AM

Free Style

Eileen Berchem

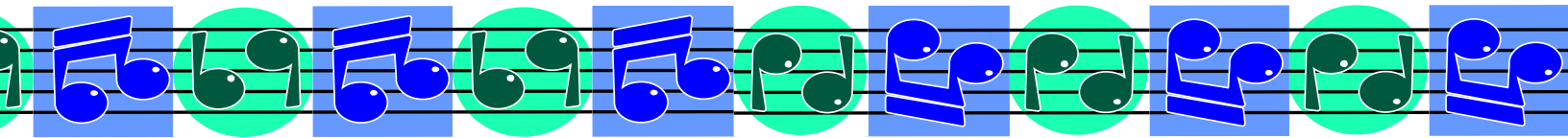
The Habersham Knitting/Craft club will meet on Tuesday, April 8 and 22. Our April 8 meeting will be held, as usual, at the Park House from 6:00-9:00 p.m. Margot Duke will be showing us free form knitting for anyone who wants to learn. Just bring scraps of yarn and needles. If you don't want to participate, please come anyway and work on your own projects. There is enough fun for all. As for our April 22 meeting, stay tuned for where and when. I'll let you know--either the Park House at 2:00 or The Spaghetti Club at 9:00.



HaberScram

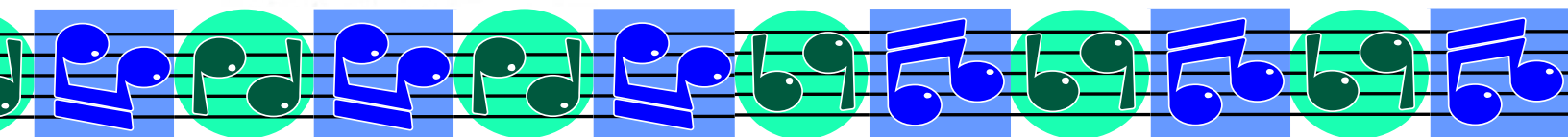
Dave Curry

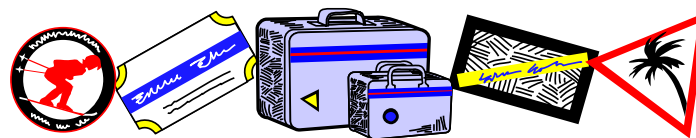
Attention Habersham golfers, the biggest tournament of the year is just around the corner. Sunday afternoon, April 27 we will hold an 18-hole Scramble at a local course, followed by a cookout back at Habersham. Male and female golfers of all levels are welcome to participate. Non-playing spouses are invited to the cookout. Keep an eye out for flyers at the post office for more details or check www.habershamgolf.org.



The Not So Secret Double Life of Margaret Norden

By now, most Habershamers know Maggy Norden channels Patsy Cline. She has performed across the country as well as in Beaufort singing Patsy's repertoire and now she's back, this time at Artworks in Town Center, April 4-5 at 7:30 and April 6 at 3:00. Patsy will tell you her story and sing 20 of Maggy's favorites. Tickets are available at <http://beaufortcountyarts.com/theater.htm>.





Traveling Light

Crystal Eakle

Summer is almost here! When you plan to take that next trip, consider traveling lighter and you'll be surprised how great it feels to skip the luggage carousel and avoid all the costs that go with multiple heavy pieces of luggage. After all, who wants to lug a bunch of baggage around on a trip?

Packing light offers real benefits. It's a chance to pare down and simplify your life and to evaluate what is essential and what is not.

The amount of stuff you think you need is directly related to the size of your luggage. Get a smaller bag and you'll make do with fewer things.

There's really no difference between packing for a week and packing for a month or longer. If you think something might come in handy, leave it at home. If you know you can't get along without it, bring it.

Make a sensible packing list and stick to it. Resist last-minute urges to toss in that extra pair of shoes or coat. Make sure every piece of clothing can be matched with another piece of clothing. Try to limit yourself to one pair of dressy shoes, one pair of sandals, and one pair of sports shoes.

If you're planning to snorkel or play tennis consider renting the gear when you reach your destination.

Check with the hotel to see if a hairdryer is provided in the room and skip packing your personal hair dryer.

If your trip involves both casual and dressy events, pack on the casual side. Better to be a little underdressed in the city than cold on a mountain hike.

If you find that you really did forget something, more than likely you can buy it while you're traveling.

If you or your travel partner take prescription medicines split them up so you're each carrying half the supply of each drug. If one of you loses your luggage, you'll still have what you need to stay well on the trip.

As you unpack after a trip, take a look at each piece of clothing you packed and ask yourself if you really needed it on the trip. If the answer is no, consider leaving it at home next time.

Let's Get Packing



Gardening in Habersham

Valerie Kichler,
Master Gardener

April is a busy month for the plants to bloom and for us to keep working.

Now is the opportune time for planting warm season annuals, perennials, shrubs and trees. Some shady area plants like begonias, impatiens, ageratum and Phlox divaricata can be planted among ferns or hostas. (I'm only mentioning shade-loving annuals because so much of Habersham has a preponderance of shade.)

Sun loving plants are the ones that are popping out all over plant centers! Choices seem endless some times. Remember that if you can pinch off all blooms and buds when planting you will have bushier, stronger plants.

Hanging baskets should be started early in April. Again, keep the tips of the plants pinched for a bushier basket. (And don't forget fertilizing your baskets!)

Dahlias and canna lilies can be planted this month for summer bloom.

Caladiums may be started from tubers as the soil warms.

Put out tomatoes, eggplant, squash, cucumbers and other summer vegetables. Plant tall tomato plants within six inches of the first leaves, burying roots and stems. They will put out new roots all along the underground stem.

Plant annual herbs.

Azaleas can be pruned after they have bloomed. To keep at present height, prune back about one third. If overgrown, cut back two or three of the largest stems to the base. Prune other stems to just below the desired height. Prune forsythia, quince, spirea and other spring flowering shrubs in the same way. Avoid shearing shrubs as it destroys their natural graceful growth pattern (and most of the buds next year.)

Remove spent snapdragons for another crop of flowers. The blooms will not be as large, but they will provide garden color. Continue this process, along with fertilization for repeat bloom until the plants are killed by warm weather.

Cut back the stems of daffodils so the flowers do not produce seed. Do not cut back the foliage as it is now storing food for next year's bloom.


Fertilize your azaleas if you have not yet done so. Use azalea-camellia type fertilizer at the rate of one tablespoon per foot of plant height. Spread lightly below and beyond branches. Water well. This has to be repeated again in May and early July.

Annuals, perennials and vegetables need to be fertilized monthly.

Begin your lawn fertilization this month after green-up. The Clemson Extension Office and Clemson's online service has information for specific types of lawns.

The annual Lunch and Learn Series by Master Gardeners at Port Royal Farmers' Market begins soon!

LUNCH AND LEARN 2014 SCHEDULE
Presented by the Lowcountry Master Gardeners Association
The Gazebo at the Farmer's Market, Heritage Park, Port Royal
Saturday Classes begin at 12:00 noon and are free... just bring a folding chair

Date	Program	Speaker	Description
May 10 th	A Four Season Garden	J. Weidner	You can have interest and beauty all year long. It just takes some planning. J will show you how.
May 17 th	Multiplication by Division	Sandra Educate	No, it's not the "new math". It's kind of a BOGO for plants.
May 24 th	Container Water Gardens	Alice Massey	About as carefree as gardening gets. Alice will have some aquatics to share.
May 31 st	Turf Clinic	Laura Lee Rose	The title says it all. Get answers to your questions from the Clemson Horticultural Agent.
June 7 th	String Gardens	Alice Massey Sandra Educate Jenny Staton	There are strings attached to this class. Be prepared to get your hands dirty if you want to play with us. We'll provide all materials.
June 14 th	An Artist's Garden	Sandra Baggette	Garden vignettes you'll love and copy. Come and get inspired.
June 21 st	Citrus, Citrus, Citrus	Ned Rahn	If you get a lemon, you should probably talk to Ned. He's our own citrus guru.
June 28 th	Give Bananas a Hand	Pat Lauzon	Pat harvested six stalks of bananas from her garden last year. Learn her secrets. Door Prize Bananas.
July 5 th	Butterfly Gardens	Sue Roderus	Invite these dancing flowers into your garden and you'll get birds and bees, too. Come take flight.
July 12 th	Palms	Lora Quincey	Get the ABCs of TLC for these southern aristocrats. They deserve to look regal.
July 19 th	How to Prune Just About Anything	J. Weidner	Prune, snip, lop, clip, saw and whack. Expert techniques from an expert. .
July 26 th	Understory Trees and Shrubs	Natalie Bowie Sue Simmons	Provide the finishing touches to your landscape and add color and texture to your wooded areas.
August 2 nd	The Worms Crawl In, The Worms Crawl Out.	Joe Allard	These are the critters that make black gold from paper and kitchen scraps. Worm farm starters for door prizes.
August 9 th	Tropicals	Jenny Staton Sandra Educate	Get that lush, tropical island look with plants that will grow and thrive here in the ground .
August 16 th	Xeriscaping	Betsy Jukofsky	This isn't just about cacti and gravel. It's getting maximum performance with minimum water.
August 23 rd	Fall Vegetable Gardening	Laura Lee Rose	Start now and you can harvest 'till spring. As always, there will be seeds to share.
August 30 th	A Rose Must Remain 	Janet Bura and Becky Guinn	They do promise you a rose garden. Roses that can tough it out in our hot and humid climate.
September 6 th	Landscaping 101	Lynn Taylor	Landscape mistakes are the costliest ones. How to avoid them, or if it's too late, how to correct them.
September 13 th	Keeping it Growing	Amanda McNulty, TV Host	A panel of Master Gardeners to answer your questions. On this show, the panel wears the funny hats!

Crystal Would Be Proud

May 3, 9-3: Household Hazardous Waste and Medicine Cabinet Cleanouts, Shanklin
Public Works Site, 140 Shanklin Rd

May 17, 9-3: Electronics Recycling and Paper Shredding, same location.

GOURMET NEXT DOOR
Debbi Covington

Celebrate Easter!

Easter Brunch after the Sunrise Service

*Awaken this spring to all things new, to gardens revived and friendships revisited. Easter, also called Pascha, is the most important religious feast in the Christian liturgical year. It celebrates the resurrection of Jesus Christ, which Christians believe occurred on the third day after his crucifixion some time in the period AD 27 to 33. As with many other Christian dates, the celebration of Easter extends beyond the church. Since its origin, Easter has been a time of celebration and feasting. While lamb has become a popular main course, in the south ham remains the all-time Easter favorite. My recipe for Ham and Cheese on Rye Strata is an elegant brunch entree. Pair your strata with a delicious Green Salad with Fresh Fruit and Blackberry-Basil Vinaigrette along with Glazed Baby Carrots. At our house Mama's Deviled Eggs are a must on Easter Sunday! Celebrate the glorious gift of Easter with a scrumptious buffet brunch. The entire menu can be made ahead and combines traditional holiday fare with a few fun surprises! Happy Easter! (The recipes this month are from my award-winning cookbook, **Celebrate Everything!**)*



Ham and Cheese on Rye Strata

Strata comes from the Latin word that means layers. Its most common ingredients are eggs, bread and cheese, but it can also be made with a variety of meats and vegetables. This easy-to-prepare strata is the perfect entree for Easter brunch!

10 eggs, beaten
2 cups milk
2 teaspoons Worcestershire sauce
¼ teaspoon cayenne pepper
1 teaspoon dry mustard
½ teaspoon grated nutmeg
¼ teaspoon salt
Freshly ground black pepper
6 cups rye bread cubes (about ½-inch cubes)
1½ cups diced cooked ham
2 plum tomatoes, thinly sliced
2 cups grated cheddar cheese
Chopped fresh Italian parsley, to garnish

Whisk together eggs, milk, Worcestershire sauce, cayenne, dry mustard, nutmeg, salt and pepper; set aside. Spray a 9x13-inch baking dish with cooking spray. Spread the bread cubes in the bottom of the pan, followed by the diced ham, grated cheese and sliced tomato. Pour the egg mixture over the top; cover and refrigerate for 8 hours. Bake, covered, in a preheated 350-degree oven for 30 to 40 minutes or until set in the center. Garnish with chopped parsley before serving. Serves 8.



Green Salad with Fresh Fruit and Blackberry-Basil Vinaigrette

Ripe blackberries are best when used freshly picked. They have a very short shelf life and only last in the refrigerator for a couple of days.

For the vinaigrette:
5 tablespoons seedless blackberry preserves
¼ cup red wine vinegar
6 fresh basil leaves
1 clove garlic, minced
½ teaspoon salt
½ teaspoon pepper
1/3 cup vegetable oil

For the salad:
8 cups mixed salad greens
1-1/2 cups sliced mango
1-1/2 cups pink grapefruit segments
1 cup fresh blackberries

Place preserves, vinegar, basil, garlic, salt and pepper in a blender. Pulse until blended. With blender running, pour vegetable oil through lid in a slow, steady stream; process until smooth. Place greens in a salad bowl. Toss with vinaigrette to coat. Add fruit and toss lightly. Serves 6.



Glazed Baby Carrots

Carrots are cooked with brown sugar and butter, resulting in a sweet and flavorful glaze.

1 pound baby carrots
2 tablespoons butter
1/3 cup brown sugar, packed
1/2 cup water
Dash salt
Freshly ground black pepper

In a medium saucepan, combine the baby carrots with butter, brown sugar, water, salt and pepper. Bring to a boil over high heat. Reduce heat to medium and continue cooking, uncovered, for 20 to 25 minutes or until carrots are tender and the liquid has evaporated. Serves 6.



Mama's Deviled Eggs

These are the best deviled eggs that I've ever eaten. My mother was an amazing cook! This is her famous recipe. She always used Miracle Whip and so do I.

12 eggs
4 tablespoons salad dressing or mayonnaise
1 teaspoon Dijon mustard
1 tablespoon sweet pickle relish
Salt
Pepper
Paprika, for dusting

Place eggs in a large saucepan and cover with cold water. Bring to a boil for 12 minutes. Drain hot water from eggs and rinse with tap water until cool enough to handle. Remove eggs from shells and slice in half lengthwise. Separate yolks and place into a bowl. Add salad dressing, mustard, relish and salt and pepper; mash together with a fork until creamy and smooth. Fill the egg white halves with the egg yolk-relish filling. Dust with paprika. Refrigerate; serve cold. Serves 12.

The writer owns Catering by Debbi Covington and is the author of two cookbooks, Celebrate Everything! and Dining Under the Carolina Moon. Copies of Celebrate Everything! are for sale at Habersham at SILO and Pearls Before Noon. Debbi's website address is www.cateringbydebbicovington.com. She may be reached at 525-0350 or by email at dbc@cateringbydebbicovington.com



The Game of Thrones, Scottish Style

Debra Charlton hasn't been in Habersham for a year, yet she has already become a major player in the Beaufort arts scene. As artistic director for the newly created Shakespeare Rep, she has chosen MacBeth as the company's first production. Dr. Charlton has many years of experience producing Shakespeare's plays.

Bringing professional level Shakespeare to Beaufort, she has cast a veteran Chicago actor as MacBeth and Beaufort's own Erin Dailey as Lady MacBeth. One of Debra's goals is to make Shakespeare accessible to those of us whose ears may not be attuned to Elizabethan English. Come see for yourself, as we celebrate the Bard's 450th birthday, April 23-26. The play begins at 7:30 each evening.

April

Birthdays

Anniversaries

- 8 Jean and Doug Brown
17 Genie and Jeff Steger

- 2 Barbara Kawczynski
8 Regina Carmel
9 Spencer Szalai
10 Kim Quixell
17 Logan Gannon
18 James Garner
20 Bob Sheehan
25 Karen McDowell
28 Jody Hayward



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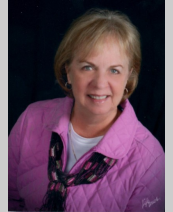
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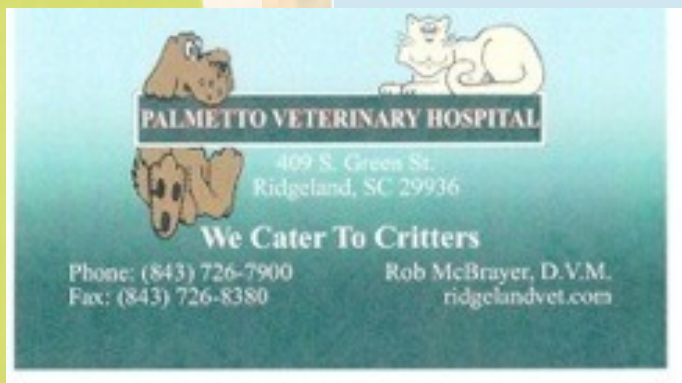


Lisa Evans

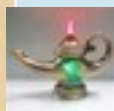
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Would you like to learn more? Click here for a video link.

http://susanlevin.mymangosteen.com/@7a593_05



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<https://www.facebook.com/HabershamNewsletter>

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Kevin Prentice, Broker
308 Charles Street
Beaufort, South Carolina 29902
843.252.8393
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Apple Computer Group, (Jack Beaucaire, 379-3031)

Biking (Eileen Berchem, 379-4228)

Boat Owners/Boat Yard (David Aldrich, 368-1103)

Bocce Society (Leigh & Stan Van Tiem, 379-4879)

Book Club (Diane Voge, 379-6848)

Bridge (Cathy Connor, 379-0094)

Bunko (Jane Werner, 379-3314; Diane Cade, 846-0556)

Canasta (Claire Ann Ketcham, 379-5941)

Community Garden (Muriel Eingurt, 379-7125)

Haberbloomers (Eileen Grayce, 846-6640)

Golf Club (Joe Moran, 644-1996)

Green Committee (Joey Gazdak, 379-1015)

Habersham Creek Golf Club (Bob Mulhall, 466-0004)

Habernews Newsletter (Diane Voge, 379-6848; Regina Carmel, 473-4050)

Knitting (Eileen Berchem, 379-4228)

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Progressive Rummy (Claire Ann Ketcham, 379-5941)

Social Committee (Cindy Collins 379-3844, Merle Wolfgang 644-1967)

Tennis (Rick McGill, 644-5466)

The Neighborhood Watch (Rick Collins, 379-3844)

Townhome Social Group (Margaret Norden, 379-1015)

Welcoming Committee (Cindy Guldin, 644-5404)



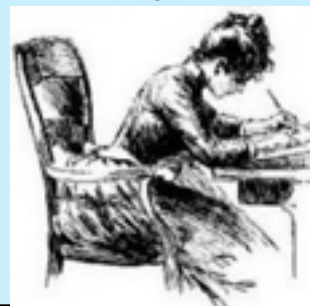
*To Our Neighbors, Families,
and Friends,*

*Blessings of Easter and
Passover!*



BOOK CLUB APRIL 1, 2014, 7 PM

*We will discuss 19th
century female writers,
their works, and the
challenges they faced
publishing them.*



In Memoriam

Sam Sonner

We lost a founding member of the Habersham community in the early hours of March 27. His neighbors have described Sam Sonner as a sweet man, kind, and generous with his time. If you've lived here long enough, you know he made the best crumb cake in Beaufort and, perhaps, anywhere. And certainly you have seen his shy smile or perhaps a wave as he drove by in his truck.

Sam loved Cornelia, his boys, his dog QC, and Habersham. He may have quibbled with the order. His hearing problems didn't slow down his quick wit. Cancer did not keep him from driving, cooking, or taking the dog for a walk when he could.

Sam and Cornelia were childhood sweethearts. They have been together for most of their lives. Our hearts go out to her and their sons and grandchildren.

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If you join NextDoor, you may join any of the groups listed. Just click "Groups," scroll down to each one that interests you, click on it, then click "Join." Be sure to join, don't just type a message that you'd like to join. The administrator of the group cannot join for you.

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