

Habernews

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

August/September 2016



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

Diane Voge, Editor
Regina Carmel, Layout

Ready to Slay the Dragon(boat)

Sandy Gott

Dragon Boat Beaufort as an organization started only a few years ago inspired by the film "Awaken the Dragon" presented at the Beaufort International Film Festival. (This inspiring movie can be seen via YouTube) This is the fourth year for Beaufort Dragon Boating, although nationally and internationally it is one of the fastest growing sports. All paddler proceeds raised by this nonprofit organization stays locally to support various cancer survivor programs. This is one non-profit that truly can boast that 100% of funds raised goes to the designated programs and stays local. Cancer affects everyone in some way. Dragon boat competitions allow cancer survivors and those touched by the disease to help those that currently battling the cancer. If you want to support this cause but have not been contacted by a Habersham paddler, please contact Sandy Gott Gottport@yahoo.com or [843-644-9731](tel:843-644-9731).



Last year, thanks in large part to fellow Habersham neighbors, our team raised the most money--over \$17,000! The plate we were awarded can be seen in the Habersham Land Office. It is a beautiful glass plate that was hand made by one of the talented members of Dragon Boat Beaufort. Our team also had six of the top ten individual fund raisers!

Until this year the race was held on the last Saturday of the Beauport Water Festival. The event has grown so popular and large that this year it will be a stand-alone event over the Labor Day Weekend. The races will take place Saturday, September 3 at the waterfront park. It is a daylong event filled with music, fun, vendors, and plenty of race action. Last year 32 teams competed many from several geographic regions. Each team races three times. The athlete's village set up along the waterfront will have team tents decorated and occupied by a racing team. There are competitions for best tent décor, most enthusiasm, best shirt, of course race times, fund raising, and drummer outfits. So if you come down please be sure to find our Dragon Slayer tent, hang out with us, and join the fun!

Olli at USCB

What's It All About? What Are Important Dates for Fall 2016? And What Is the Habersham Connection?

What's It All About?

First a little background on the Osher Lifelong Learning Institute (OLLI) and the University of South Carolina Beaufort (USCB) for those of you who are new to the area.

The Bernard Osher Foundation, founded in 1977 for the purpose of improving the quality of life through support for higher education and arts, started in late 2000 to consider supporting programs targeted toward more mature students, not necessarily well served by standard continuing education programs. They found most older adults were not interested in accumulating credits toward a degree but instead were interested in learning for the joy of learning – without examinations or grades – and keeping in touch with a larger world. The first endowment grants were awarded in 2001. At present the Foundation supports 119 lifelong learning programs on college and university campuses across the country.

Lifelong learning at the University of South Carolina Beaufort began in 1991 with the Creative Retirement Center, later called the Learning eXchange (TLX). In July 2005 USCB was selected to receive an endowment grant and joined the OLLI network. Today the USCB OLLI program is considered one of the top programs in the nation.

USCB OLLI classes are available at the Beaufort, Bluffton, and Hilton Head campuses. Members have access to over 400 courses per year, the USCB library system, and many special events and trips around the region. Members are also eligible for discounted tickets to the MET Opera, the Festival Series Chamber music concerts, many events at the Performing Arts Center, and



USCB

Continuing

Education courses, such as computer or language skills.

Fees are currently \$40 for annual membership and \$95 per semester for unlimited classes (or PAYGO rates to pay per class). The program offers a wide variety of classes – philosophy, history, art, music, current events, political issues, religion, science, literature, and many others. The school year includes three terms; Fall (September – December), Winter/Spring (January – May), and a lighter Summer Session (May-June-July). Instructors are volunteers with extensive interest or experience in their subject matter. Each campus has a volunteer curriculum committee who work diligently throughout the year to find capable instructors and provide quality classes for members. And the classes are very popular - over 1,500 members who register for more than 13,500 hours of class time!

For more general information on OLLI, go to www.uscb.edu/community-outreach/.

What Are Important Dates for Fall 2016?

The 2016 Fall semester registration will open on September 6 and can be done online, by mail, or in person at one of the two campus offices (Beaufort or Bluffton). The Beaufort office is in the Sandstone building, room 119, at 801 Carteret (phone 843-521-4113). There is no deadline for registration, as you can sign-up at any time for any class that still has seats available. If you are already an OLLI member, you will receive an email on renewing your membership and/or enrolling for classes online. The link to online registration is <http://oli.uscb.edu/> and you will need your userid (email address) to get

started. If you need assistance with the online registration, you can call 843-208-8247 for help. If you wish, you can still register in person or by mail. Course catalogs will be mailed to OLLI members early August or can be picked up mid August at any OLLI office. Classes start September 26 and run through December 9.

Three suggestions for registration –

- 1) Enroll or renew your membership before registration day if needed (also pay the unlimited class fee if you know you will take many classes)
- 2) Register online as soon as registration opens. You will know immediately if classes are closed.
- 3) It's OK to be waitlisted as many openings come up closer to class dates when people realize schedule conflicts

What Is the Habersham Connection?

If you attend OLLI classes, you will most likely see some of your neighbors as fellow students or instructors. We are fortunate to live in a community so rich with knowledge and experience, many current and former neighbors having taught classes.

Following are classes offered Fall semester taught by or connected to fellow Habershamers (you can check out the complete course descriptions and

dates/times online or in the Fall catalog when available):

Fort Fremont Day – Dennis Cannady (and Ray Rollings)

Learn to Read the Bible Effectively – Randy Coy

Cheese Making and Bread Making: Beyond the Basics – Rick McGill (and Barbara Krakehl)

Historic Beaufort Churches & Cemeteries: St. Helena – Diane Voge

Fish Talk at the Maritime Center – Jody Hayward is director, (class taught by Chris Kehrer)

Do you or a neighbor have any special interest or area of knowledge you would be willing to share with others? Do you have a unique hobby or special talents or have you traveled to some obscure corner of the world? Would you be willing to teach painting, photography, or some other craft that could be done in or out of a classroom setting? Do you want to attend classes free of charge (volunteer instructors can attend classes free for the semester they teach)? Do you have any ideas for a new class even if you can't teach it? Our Beaufort OLLI Curriculum Committee is always looking for new classes so please contact Karen McDowell (mcdowellkaren@yahoo.com) if interested in being a volunteer instructor.



SONOMA VACATION

Joey Gazdak

One morning while diligently checking my e-mail and deleting all the junk, I came across something from Travelzoo. Normally, I would just delete it, but this grabbed my attention. Stay at the Sonoma Mission Inn in a room that is normally \$400 for \$180 a night! It's a pretty fancy place with a spa and a Michelin restaurant. So, I asked my wife, Margaret, if she wanted to go to California, expecting to hear, "Are you crazy?"

Instead I heard, "Sure."

And so it begins. Rounding up miles from our credit card. Naturally, that means 6 a.m. flights from Savannah and also on our California return. Landing in San Francisco, we spend a few nights at a hotel on the Embarcadero, away from the tourist crush that is Union Square. We saw Alcatraz up close and personal for the first time. They have a good, inexpensive tour. We had a foodie tour of the farmer's market on Saturday. That was excellent. And, we had a pop-up reunion with Janet and Ryan Norris who had just left the Sonoma Mission Inn.

Driving to Sonoma is pretty quick--takes less than two hours, even with the poor traffic flows in San Fran. We're booked for five nights! Reception is great, and we get a room upgrade! Thanks to Janet who told them to look out for us. The hotel is kinda oldy-worldly but nice. Service is great.

Since we're in wine country, we're off to tastings. The Inn has given us a complimentary pass to a "reserve" wine tasting at Chateau St. Jean right up the road.



Naturally, they sucker us into joining their wine club. Seems to be a good moneymaker for wineries.

We've booked a lunch wine tasting with a food pairing at Kendall-Jackson. Since KJ chardonnay is our go-to daily wine, we figure we can't go wrong. We arrive a little late because of mixed directions but are promptly seated at our table for two, and the fun begins. The menu of what they're going to serve is pretty impressive--all reserve wines and very fancy small presentations. They started with a dish of crab, grapefruit and ramps (wild onions) served with a white meritage. In my neck of the woods ramps are hard to find. And so it goes for six courses ending with a buttermilk panna cotta with kumquat jam and a late harvest Riesling. All dishes and wines are presented and described by a host, and sometimes the chef himself comes out. And the price, \$40 per person, was a great value. We also tried a similar lunch at St Francis winery and it too was exceptional, albeit more expensive.

Friends from Pittsburgh joined us at the Inn, and we immediately begin planning our activities. The Inn has morning hikes (for free!) in Sonoma. They drive you in a van to a location and a guide takes you up, down, and around. One day it was the Jack London Home and Ranch, a 1400-acre state park, and another was Maxwell Farms Park in Sonoma (the town).

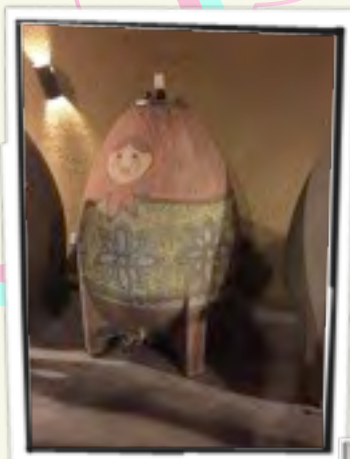
After hiking, it's time to set out for wine tastings at various wineries and lunches when we could squeeze them in. Unlike the olden days (yes, I was there), wineries now charge for tasting. Not a lot, depending on your tastes, but they really want you to buy. It's not any cheaper buying direct, and you have to ship the stuff. Higher end wine that is only sold at the winery is the only find...if you can afford it.

We also navigated the treacherous mountain road between Sonoma and Napa because our friends had made reservations for private tastings. As club members, they get free tastings of some very good wine. At one winery we were shown a bottle of wine that went for \$1500, out of even our friends' league.

We spent most evenings trying various restaurants around the historic square in the town of Sonoma about three miles from the Inn. Food was pretty good and the wine wasn't cheap. We also tried Santé, the starred restaurant at the Inn; it was very expensive, even though we had a discount because we were staying. The food was superb.

The weather in May was pleasantly cool. Light jackets or sweaters in the morning. Not at all like Beaufort. After Sonoma we visited Yosemite and then headed to LA. But, that's another story.

Our local travel agent, Connie Valimont, handled some of our bookings.



Hunnicutt concrete egg



St. Francis Winery Arctic Char





Friends of Shanklin

Habershamers Work Together to Support Shanklin Elementary

Habersham residents are contributing their time, talents and resources to help our neighborhood elementary school. Here are some of the ways:



Funding Summer Scholarships

Through generous donations and sales of luminaria kits and holiday trees at last December's Light up the Night celebration, the Habersham community provided six third-, fourth-, and fifth-grade students (above) the chance to pursue new experiences this summer. At a year-end award assembly, Celeste LaVan, principal, noted how grateful she was for Habersham's support.

Taking Time to Tutor

Rick McGill discovered that the time he spends tutoring Shanklin students can make a difference. Rick tutored one second-grade boy who started the school year reading at kindergarten level. One day in April, the boy approached him with a big grin on his face, whispering, "I'm on grade level now." The teacher explained that tests had just been administered, and the boy was reading "on level" with where he should be based upon his grade level. "He was extremely proud of this accomplishment," said Rick.

Want to tutor? Contact Margaret Cummins, mfcummins@yahoo.com.

Coming Up

◀ AUGUST

SCHOOL SUPPLY DRIVE

Drop off backpacks, pencils, crayons, pens and more. 68 Grace Park porch or the bin in the Post Office.

◀ SEPT. 17

Friends of Shanklin Yard and Bake Sale

Furniture, appliances, books, toys, dishes and more. 10 a.m. - 2 p.m. in the Habersham Marketplace. To donate items before the sale, contact Mcdowellkaren@yahoo.com

◀ NOV. 19

Home for the Holidays Sale

Decorations, gifts, and goods auctioned and sold by Friends of Shanklin at Habersham Marketplace

◀ DEC. 9

Light Up the Night

A family festival in the Habersham Marketplace with the streets of Habersham aglow with twinkling luminaria.

Becoming a "Partner" to Students

Nancy Stanford is one of several Habershamers who volunteer to work as a "Play Partner" one hour each Wednesday with pre-schoolers. Volunteers pick one or two books each month to read to the class, play games, and to do art projects related to the stories.

"Our goal is to teach the children to appreciate reading, learn lessons from the story, interact as a group, have fun, and even work on motor skills with the art projects. The best part for me was the smiles on the children's faces and their excitement when we arrived each week," Nancy said. "And I knew the children were benefiting when one child who hardly spoke the entire year said to me on the last day, 'Miss Nancy, thank you for my book.'"

To volunteer as a "Play Partner," contact Nancy, nsstanford@gmail.com.

Encouraging Reading

Donations from Habershamers made it possible for every Shanklin student to go home for the summer with a new book. At the school's May Book Fair, five Habersham volunteers helped students select books of their choice.

"The children were thrilled to choose a book of their own and to take it home for the summer," said volunteer Dorothy Peppard. "They like the idea of sharing their books with other children nearby, too. These books should help the kids keep up their reading skills during the summer."



Creating an Outdoor Learning Environment

Muriel Eingurt and Joy Kraft worked with the Boys and Girls Club after-school program to re-establish a long-neglected butterfly garden at the entrance to Shanklin Elementary. For several afternoons they helped 15-20 "enthusiastic" children dig in the rock-hard dirt, weed, water and plant. What's ahead? "We have discovered a classroom courtyard with four unused planting beds, a dilapidated greenhouse, a composting bin and old rain barrels," said Joy. "We would like to turn the area into a 'growing lab' for students and teachers. But we need more D-I-Y hands."

Want to help with repairs or gardening? Contact Joy, jwkraft@aol.com

Making Donations

Friends of Shanklin is collecting school supplies to make back-to-school a little easier for students and teachers. Drop off any of the items below in the Post Office bin or the porch at 68 Grace Park.

Book bag (no wheels)
Index cards
Pocket folders
Pencil bag
Glue sticks
Box of facial tissues
5-inch blade scissors



Marble composition books
Dividers for binders
Yellow highlighters
Pens, regular or erasable
Zip seal quart, gallon plastic bags
Wet wipes
4 oz. hand sanitizer
Socks, any sizes for kids

Three-ring binders
Ear buds
Ruler, 12 inch (clear if possible)
Graph paper
#2 pencils
Box of crayons (24 count)
Paper towels

To learn more about Friends of Shanklin, contact Margaret Cummins at mfcummins@yahoo.com.

Friends of Shanklin is a neighborhood-based 501(c)(3) group that provides support to Jpseph Shanklin Elementary School

Gourmet Next Door

by Debbi Covington

TAKE A WALK ON THE HEALTHY SIDE

I always gain weight in the summer. It has happened every single summer for as long as I can remember. It's so hard to be active in 95 degree weather when you're a non-athlete, like me. Besides, catering slows down a good bit during the hot summer months. So, Vince and I tend to eat out more often and take afternoon naps and stay in the air conditioning --- and the next thing I know, my jeans are beginning to feel a bit snug. Thankfully, it's not so hard to reverse the damage with just a small change in diet. I eat soup to shed a few extra pounds in the winter and salads to shed a few extra pounds in the summer. The recipes this issue are simple and delicious. Each one is satisfying and will help keep unwanted weight gain at bay. p.s. This certainly doesn't mean I've given up sweets. Bon Appetit!



Lowcountry Cobb Salad

1/2 cup vegetable oil
1/4 cup raspberry vinegar
2 teaspoons Dijon mustard
1 teaspoon sugar
1/4 teaspoon salt
2 large avocados
1 tablespoon fresh lemon juice
8 cups mixed salad greens
3 large tomatoes, seeded and diced
1 small red onion, diced

1 cup crumbled blue cheese
8 bacon slices, cooked and crumbled
6 hard-cooked eggs, peeled and chopped
1 cup (8 ounces) lump crab meat
1/2 pound medium shrimp, cooked, peeled, and deveined
Freshly ground black pepper

Combine the first five ingredients in a jar with a tight-fitting lid and shake well. Set aside. Peel and chop avocados; toss with lemon juice. Arrange salad greens on a large serving platter. Arrange avocado, tomato, and next 6 ingredients in rows over salad greens. Sprinkle with pepper. Serve with vinaigrette. Serves 6 to 8.

Gourmet Chopped Salad



2 tablespoons fresh lemon juice
1 1/2 teaspoons sugar
1 small garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/3 cup olive oil
4 cups chopped romaine lettuce (1 large head)
1 English cucumber, diced
1 carrot, peeled and chopped
2 medium tomatoes, diced
1 yellow bell pepper, diced
1 small red onion, finely chopped
1 cup Italian parsley, roughly chopped
1/2 cup kalamata olives, pitted and quartered

Whisk together lemon juice, sugar, garlic, salt and pepper in a bowl. Add the oil in a stream, whisking together until combined. Toss vinaigrette with remaining ingredients. Serves 6.

Chickpea Salad



2 (16-ounce) cans chickpeas, drained and rinsed
2 cucumbers, peeled, seeded and diced
1 large ripe tomato, seeded and diced
1 small red onion, finely diced
1 bunch fresh Italian parsley, leaves only
1 (7-ounce) jar kalamata olives, drained and roughly chopped
1 (3.5-ounce) jar capers, drained
1 cup crumbled feta cheese
5 tablespoons red wine vinegar
2 tablespoons extra-virgin olive oil
Splash of fresh lemon juice
Sea salt
Freshly ground black pepper

Place chickpeas, tomato, red onion, parsley, olives, capers and feta cheese in a large bowl. Drizzle with red wine vinegar, extra-virgin olive oil and fresh lemon juice. Toss to combine. Season with sea salt and freshly ground black pepper. Serves 8.



Broccoli and Orange Salad

1 cup mayonnaise
 1/3 cup sugar
 2 tablespoons white vinegar
 1 (12-ounce) package broccoli florets
 1 cup seedless red grapes, halved
 1 (11-ounce) can Mandarin oranges, drained
 1 stalk celery, diced
 1/2 cup roasted pistachio kernels

Stir together first 3 ingredients in a small bowl. Cover and chill the dressing for at least 3 hours. Mix broccoli, grapes, oranges, celery, and pistachios. Toss gently with dressing to coat. Serve with a slotted spoon. Serves 4 to 6.



Chicken Salad with Bacon and Almonds

4 cups cooked, diced chicken
 2 cups chopped celery
 4 ounces fresh mushrooms, sliced
 1/2 cup almonds, toasted
 8 slices bacon, cooked and crumbled

1/2 cup mayonnaise
 1/2 cup salad dressing
 1 cup sour cream
 1/2 teaspoon salt
 2 tablespoons lemon juice

Combine chicken, celery, mushrooms, almonds, and bacon. In another container, combine mayonnaise, salad dressing, sour cream, salt, and lemon juice. Toss chicken mixture with dressing and chill thoroughly before serving. Serves 8.



Raspberry-Pecan Salad

1/2 cup raspberry spreadable fruit
 1/3 cup raspberry vinegar
 1 tablespoon honey
 1 tablespoon poppy seeds
 3/4 cup canola oil
 8 cups mixed salad greens
 1 cup fresh raspberries
 1 avocado
 1/2 pound mushrooms, sliced
 2 bunches green onions, chopped
 1/2 cup chopped pecans

Combine first 5 ingredients in a blender until smooth. Place greens in a salad bowl, top with remaining ingredients and toss with dressing. Serves 8.



Mescalun Salad and Strawberries with Lemon-Mustard Vinaigrette

4 tablespoons lemon juice
 1/4 cup red wine vinegar
 1/2 teaspoon soy sauce
 1 tablespoon hot Chinese mustard
 2 tablespoons sugar
 1/2 teaspoon cayenne pepper
 1 cup vegetable oil
 7 cups mesclun salad or spring mix
 1/2 cup pine nuts, toasted
 3 cups fresh strawberries, sliced
 2 bunches green onions, sliced
 1/3 cup Romano cheese, freshly grated
 Black pepper, freshly ground

Combine first 7 ingredients in blender. Mix well. Toss salad greens with pine nuts, strawberries, and green onions. Toss with Lemon-Mustard Vinaigrette and Romano cheese. Top with freshly ground pepper. Serves 6.

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.



AUGUST

Birthdays

- 4 Alison Thomas
- 5 Peggy Wilson
- 7 Bev Peutz
- 9 Ted Becker
- 18 Derek Van Deusen
- 21 Don Lund
- 23 Geri Kinton
- 25 Mike Nisky
- 31 Samantha Kinton

Anniversaries

- 12 Carol and John Webster



SEPTEMBER

Birthdays

- 5 Ed Kawczynski
- 7 Jack Beaucaire
Arlene Line
- 8 David Van Deusen
- 12 Ella Hayward
- 14 Mark Hayward
- 17 Joy Garner
- 18 Genie Steger
Maggie Kinton
Cornelia Sonner
- 24 Harold Ketcham
- 23 Paul Wiese
- 30 Kathie Wiese



Anniversaries

- 15 Louise and David Uehling
- 19 Pat and Dan Stover
- 28 Mallory and Demitri Baches



Friends of Shanklin

Annual Yard & Bake Sale

10 a.m.-2 p.m.

**at 13 Market Street, Habersham Marketplace
Beaufort, S.C.**

SATURDAY SEPT. 17

Furniture	Home Decor	Tools	Toys
Books	Dishes	Small Appliances	
Bikes	Linens	Glassware	Almost Anything



Friends of Shanklin School is a 501(c)(3) non-profit organization

Coming Soon: Autumn!

