

Habernews

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Fostering an Attitude

For the last month or so I have been regaling friends with updates on the progress of my little foster kitten, Lacey, because I feel the need to share my joy in her progress from emaciated mouse-like creature to playful, silly, and loving (if somewhat skittish) kitten. All foster parents who care for two or four-legged temporary household residents must go through this at some level. We take in a small, partially formed or somewhat wounded being and hope with enough love, care, and warmth we can pass it on, whole and healthy, to a permanent home.

It seems to me, communities also need love, care, and warmth to sustain and grow. When I first moved to Habersham sixteen years ago, we were a small congregation, spread around Mum Grace Park and a street or two in three directions. Perhaps 25 homes filled with people who did not know each other before but did a lot together because we needed one another. The camaraderie fostered a feeling of community.

As we have grown, we naturally began to coalesce into sub-groups with commonality— young marrieds with kids, retired couples, single women, military spouses. We are now too large to know one another well or do things as an entire group.

Fortunately, we have neighbors who form alliances that cross boundaries and encourage inclusion. I hope those of you who may feel the need for a bit of fostering yourself or hope to foster others will consider joining one or creating more.

For the neighbors who have already done so, I wish to thank those who:

Volunteer to tutor at places such as Shanklin or Thumbs Up. You nurture education and hope in children who need you.

Help out at shelters, both human and animal. You bring compassion to our community.

Volunteer on county boards, the Habersham steering committee, or charitable organizations. You maintain and advance the social contract with all of us.

Take therapy dogs to schools, nursing homes, and military hospitals and clinics. You provide comfort and smiles to those who need it.

Volunteer on the social committee, welcome committee, or for any of our local events and fundraisers. You add to the connectedness we all need.

Pick up litter on an early Saturday morning, organize clubs, groups, and activities open to anyone in the neighborhood. You are the stuff that makes a village.

Help neighbors who need a hand. You are the glue that holds Habersham together.

Regina and I wish all of you a Happy Hanukkah, Merry Christmas, Happy Kwanza, and a Great Saturnalia. If we missed one, a joyous one of those as well,

What's Happening for OLLI Winter/Spring 2019 – A Lottery

The Winter/Spring 2019 semester for Osher Lifelong Learning Institute at the University of South Carolina Beaufort runs from Wednesday January 29 to May 3, and with over 200 classes, tours, and trips, there is something for everyone.

Registration opens at 10AM on Tuesday, January 15 (online, in person, mail or fax). Classes close quickly so it's highly recommended to register online to get into the classes you want – <http://olli.uscb.edu> – (instructions are in the course catalog).

One hint – logon to the OLLI site before January 15 to join or renew your membership (\$40 per year) if it will expire in January and familiarize yourself with the online process. You can also preview classes online so you don't waste precious time when registering for the classes you want. If you know you want to take "unlimited classes" (\$120 per semester), go ahead and put that option in your cart too, then checkout. Then on the day of registration you will be all set to register for classes.

Don't be afraid to be waitlisted as there are often a few openings when students cancel at the last minute. If you didn't already pre-pay for unlimited classes, you can either pay the flat fee for unlimited during the registration process or PAYGO to pay for individual classes. PAYGO classes are \$12 each for a 1-2 session class, \$20 each for a 3+ session class. Please note that if a class has any course or supply fees, these fees must be paid within 7 days of registering to keep your seat in the class.

Something new for Winter/Spring 2019 – because so many of the limited enrollment (LE) classes fill within just a few minutes of registration opening, all tours and courses that have limited enrollment will be filled by lottery! This means you don't have to be sitting at your computer when registration opens to get into your favorite LE tour or class. All members registering for an LE class will be placed on a "waitlist" from January 15 to 21. On February 1 members will be notified if they were selected for the LE class and any vendor fees will then be due. Anyone not selected in the lottery will remain on the waitlist in case of cancellations.

Curriculum guides will be mailed out mid-December. If you don't get one in the mail or need an extra one, you can call 843-521-4113 or stop by the OLLI office in the Sandstone Building at the Beaufort campus to get one. OLLI offices are closed for holiday break from December 19 to January 2. Or you can download a PDF copy of the catalog when it is available - http://www.uscb.edu/lifelong_learning/osher_lifelong_learning/pdfs/OLLISpring2019web.pdf

Come see why the USCB program is one of the most successful OLLI programs in the country!

Some classes on the Beaufort campus with a Habersham connection that you might want to check out -

Habersham neighbor Dennis Cannady's class on Feb 19 and 20 – "Robert Smalls and the SS Planter – From Enslavement to Heroism". This is a repeat class from past years so if you missed it before, make sure to schedule this class for 2019 - a "must" for any Beaufort resident!

Habersham neighbors Eileen Williams and Jack Beaucaire's travel class on April 18 - "Japan: A Land of Tradition, Culture, and Beauty". Their class is another one not to miss, especially with Eileen's entertaining dialog and Jack's stunning photography!

If you are interested in the USCB Chamber Concert Festival Series, consider signing up for the pre-concert conversation classes, scheduled for the Friday before Sunday performances. If you are musically inclined, you may think about joining the Lowcountry Community Concert Band.

If you have any questions about OLLI, have an interest or talent you would like to share with others in a future class, or know of someone else who would be a great instructor, please contact Karen McDowell at mcdowellkaren@yahoo.com.

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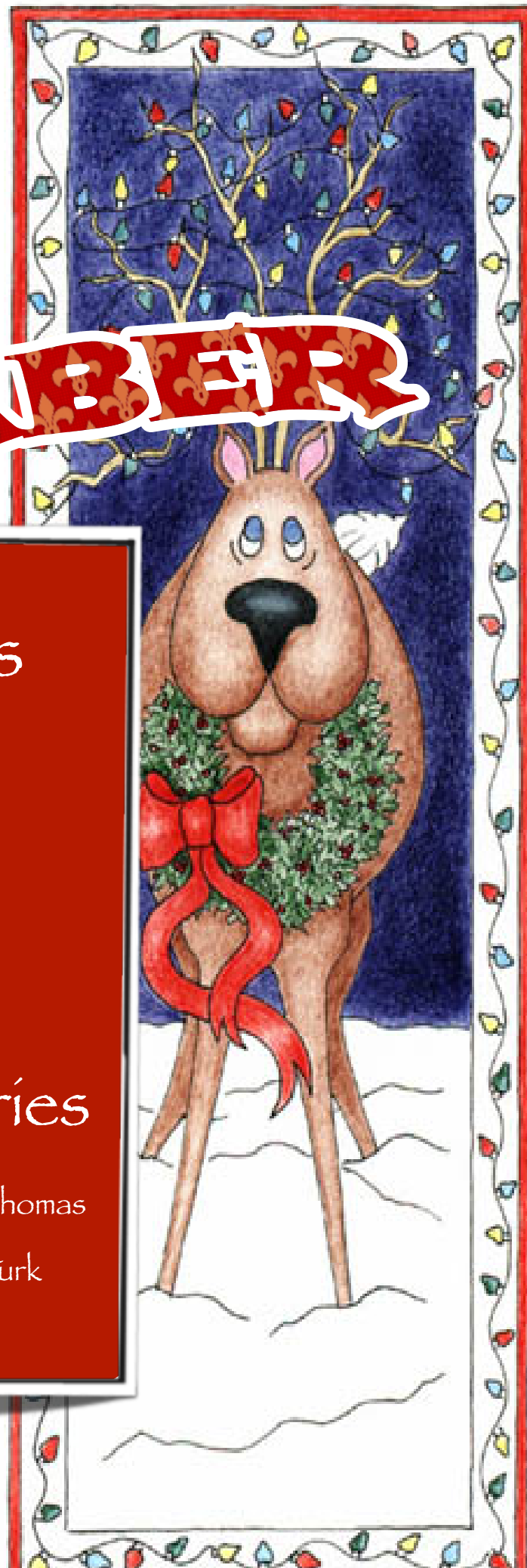
DECEMBER

Birthdays

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

Anniversaries

- 16 Alison and Jeff Thomas
- 30 Patrícia and Jim Turk



GOURMET NEXT DOOR

by Debbi Covington

HAPPY ENDINGS

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. This is the time of year for sausage balls, cheese straws, baby fruitcakes and yule logs. 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. While I'll be serving them as cocktail party desserts, they would also be excellent gifts for friends, neighbors and teachers. There's always more than enough to share. Have a very Merry Christmas, and a wonderful holiday to those of you who celebrate other events this season.



Goopy Caramel Turtles

1 (11-ounce) package caramel squares, unwrapped (approximately 38 pieces)
2 tablespoons heavy cream
2 cups chopped pecans
1 cup melting chocolates or chocolate chips
Coarse sea salt

Line a large baking sheet with aluminum foil. Spray lightly with cooking spray. In a microwave-safe bowl, add the caramels and cream and heat

on high power to melt. Stop and stir the mixture every 30 seconds until the caramels soften enough to be smooth. (It could take up to 3 or 4 minutes total.) Mix well to combine. Add the pecans and stir to coat well. Using two spoons, place very small dollops of pecans on prepared baking sheets. Allow at least one hour for caramel to set up. In a small microwave-safe bowl, melt chocolates. Spread a small amount of melted chocolate over each of the pecan candies. Sprinkle with sea salt. Allow an additional hour for the chocolate to set up. Store in a tightly covered container. Candies will be gooey. Makes 35 to 40 pieces.



White Chocolate Cashews

1 (12-ounce) package white chocolate morsels
2½ cups salted cashew pieces

Cover a large baking sheet with aluminum foil or parchment paper. In a large bowl, melt white chocolate in the microwave according to package directions. Add cashews and stir well to coat. Using two spoons, place small clusters of cashews on prepared baking sheet. Allow at least one hour for the white chocolate to set up. Store in a tightly covered container. Makes approximately 35 candies.



Rocky Road Fudge

1 (12-ounce) package semi-sweet chocolate morsels
1 (14-ounce) can sweetened condensed milk
3 cups small marshmallows
2 cups coarsely chopped walnuts

Line a 9x13-inch baking dish with aluminum foil. Spray lightly with cooking spray. In a large bowl, microwave chocolate morsels and sweetened condensed milk for 1 minute. Stir. If necessary, microwave an additional 10 to 15 seconds, stirring until morsels are melted. Fold in marshmallows and walnuts. Press mixture into prepared pan. Refrigerate until ready to serve. Lift from pan, remove foil and cut into pieces. Makes approximately 40 pieces.



Butterscotch Haystacks

1 (12-ounce) package
butterscotch morsels
1 (12-ounce) Package chow mein
noodles
1 cup red melting chocolates
(optional)
1 cup green melting chocolates
(optional)

Cover a large baking sheet with aluminum foil or parchment paper. In a large bowl, melt butterscotch morsels in the microwave according to package directions. Add chow mein noodles and stir well to coat completely. Using two spoons, place small clusters of noodles on prepared baking sheet. Allow at least one hour for the butterscotch morsels to set up. Melt red chocolates in a microwave safe bowl, according to package directions. Pour melted chocolate into a quart-sized zip lock bag. Snip one end of the baggie with a pair of scissors and drizzle chocolate over haystacks. Repeat with the green melting chocolates. Allow an additional hour for the chocolate to set up. Store in a tightly covered container. Makes approximately 50.



Captain Krispies

6 tablespoons salted butter
1 (10.5-ounce) bag small
marshmallows
6 cups Capt'n Crunch cereal

Spray a 9x13-inch baking dish lightly with cooking spray. In a large pot, over medium heat, melt butter and marshmallows, stirring constantly until well-combined and completely melted. Remove from heat. Add cereal, stirring well to combine. Press mixture into prepared pan. Let cool for at least one hour. Cut into squares. Makes 24.



Snowballs

1 cup all-purpose flour
1/2 cup butter, softened
1/2 cup finely chopped pecans
1/4 cup confectioner's sugar
1/2 teaspoon vanilla extract
Confectioner's sugar, for rolling

Combine flour, butter, pecans, confectioner's sugar and vanilla in a large bowl. Stir until well blended. Mixture will be stiff. Shape dough into 1-inch balls. Place on lightly greased baking sheet. Bake in a preheated 375 degree oven for 12 minutes. Remove to wire racks to cool slightly. Roll cookies in confectioner's sugar and cool completely on wire racks. Makes 24 cookies.



Peanut Butter Truffles

8 ounces peanut butter (creamy or crunchy)
2 sticks butter, softened
1 1/2 pounds confectioner's sugar
1 (10-ounce) package dark chocolate candy melts

Combine peanut butter, butter and confectioner's sugar in a large bowl. Mix well to combine. Shape mixture into 1-inch balls and place on a baking sheet lined with parchment paper. Lightly spray a large baking pan with cooking spray. Melt chocolate candy melts according to package directions. Dip each ball into melted chocolate and place on prepared baking sheet. Allow 1 hour for the chocolate to set up. Store truffles in a sealed container for up to 2 weeks. Makes about 65.



Bourbon Balls

1 (11-ounce) package vanilla wafers
1 1/2 cups finely chopped pecans

1½ cups confectioner's sugar
2 tablespoons cocoa
2 tablespoons white corn syrup
1/3 cup bourbon
Confectioner's sugar, for rolling

Process vanilla wafers in a food processor to make crumbs. In a large bowl, combine wafer crumbs, pecans, confectioner's sugar, cocoa, corn syrup and bourbon. Mix well to combine. Mixture will be sticky. Form into small balls. Roll in confectioner's sugar. Store in tightly covered container. Makes approximately 45 bourbon balls.



Coconut Macaroons

1 (14-ounce) bag sweetened coconut
7 ounces sweetened condensed milk (½ of a 14-ounce can)

Preheat oven to 350 degrees. Cover a baking sheet with aluminum foil and spray with cooking spray. Place coconut in a medium bowl. Pour condensed milk over the coconut. Mix well to combine.

Using a 1-tablespoon scoop, press the mixture into the scoop to form a well-packed ball. Place each macaroon on prepared baking sheet about 1 inch apart. Bake until the tops are golden brown, about 15 minutes. Store in tightly covered container. Makes about 35 macaroons.



Lizzies (Fruitcake Cookies)

1 stick butter, softened
1 cup light brown sugar, packed
1 egg
1 teaspoon vanilla extract
1 teaspoon rum extract (optional)
2½ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup buttermilk
½ teaspoon cinnamon
½ teaspoon nutmeg
1 cup chopped walnuts
1 cup chopped dates
1 cup chopped cherry-pineapple mix (or ½ cup chopped green cherries plus ½ cup chopped red cherries)

Preheat oven to 350 degrees. Spray 2 baking sheets with cooking spray. Cream the butter and brown sugar together in a large mixing bowl. Add egg,

vanilla extract, rum extract and beat well to combine. Add the flour, baking powder, baking soda, salt, cinnamon, nutmeg and buttermilk and beat well. Fold in the walnuts, dates and fruit until evenly distributed. Drop by rounded teaspoons onto prepared baking sheets. Bake trays individually for 15 to 18 minutes or until cookies are lightly browned. Cool on baking racks. Store tightly covered. Makes approximately 7 dozen small cookies.

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.



