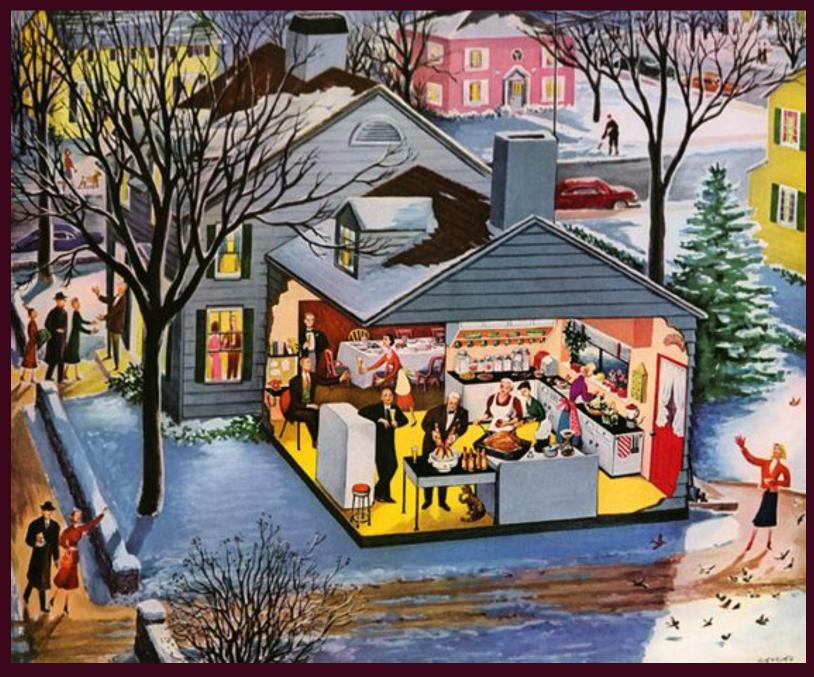
# Habernews Diane Voge, Editor Regina Carmel, Layout

Holidays 2017



HABERNEWS IS PUBLISHED MONTHLY BY RESIDENTS OF HABERSHAM AND IS INDEPENDENT FROM HABERSHAM LAND COMPANY AND HABERSHAM NEIGHBORHOOD ASSOCIATION.

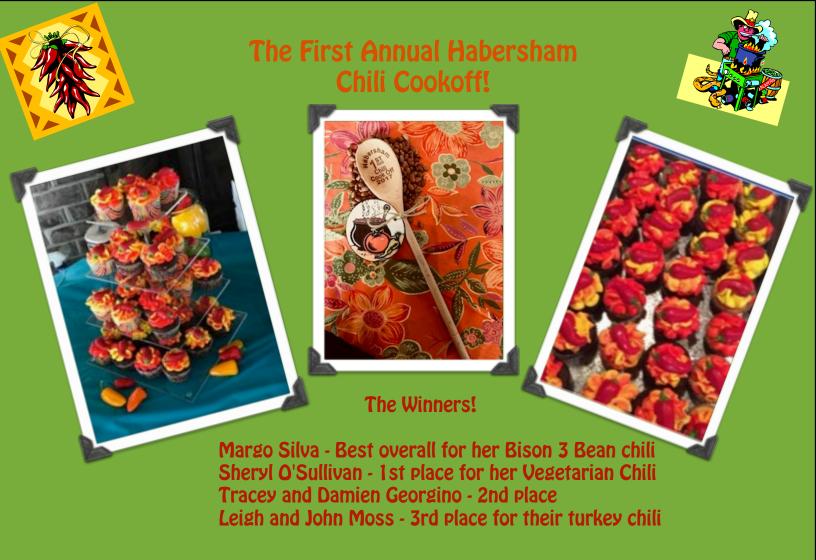
As we wend our way through another autumn toward the inevitable end of another year, we cannot help but reflect on what was for many a tumultuous 12 months. A year ago, we were still seeing a few scars from Matthew, although Habersham, our wonderful crew, and neighbors had erased most of the evidence within days. We escaped Irma with no more than a brush-by but lost a valued neighbor and friend in the aftermath. The delight of new births in our little village followed the deaths of a few to remind us of life's endurance and fragility.

This was a year of unending political discussions for some, serious enough to break friendships or to forge new ones. It was a time some found love and some lost it. Some commenced marriages or commemorated lives.

In the middle somewhere, we played golf or swam together, laughed over a meal or drinks, comforted one another during illness, played Bunco or discussed books, had play dates with the neighbor's kids, argued the merits of the paleo diet, met the new dog next door, invited a neighbor to dinner...we lived our lives as best we could.

And next year, life will continue as it always does. We will have new neighbors; others will move on. We will have happiness and sadness. The unexpected will occur, but the stream of life inevitably rolls on.

Regina and I wish you mostly joy in the coming year with only a hint of sadness, so you recognize what happiness looks like. May your November be filled with thanksgiving and your December holidays be bright.



### OBITUARIES

Our deepest condolences to **Laurie Foley** and family on the death of her husband **Dan**, who died in Winston-Salem during the evacuation for Hurricane Irma. A memorial service was held in Rutland, Vermont where Dan had practiced medicine and the family lived before moving here. Dan was a good friend to many in Habersham and will be missed.

We're sad to report that **Dick Ehret** passed away October 14 in the comfort of his home with his loving wife, **Barbara**, by his side. Dick was an Army veteran of World War II and later owned a construction company that completed projects in Delaware, Pennsylvania, New Jersey, and New York. An avid sportsman, Dick loved his family, his dogs, and making other people happy. In Habersham, Dick was happiest in his garden or cruising in his golf cart.

Our sympathies also to **Merle Wolfgang** on the death of her son, **Jeffrey**, who died September 16 in Duluth, Georgia. The death of one's child is especially difficult. Jeffrey was 44.







### The "Real" Update - Habersham Real Estate Third Quarter, YTD Results

Very happy to announce that it has been a good year in Habersham for real estate, with both home sales and lot sales slightly ahead of 2016 third quarter YTD totals. \*

Surprised to hear that? While some properties seem to linger on the market due to many factors, overall, Habersham real estate is perking right along.

Let's start with home (residence) sales. If we count sales of all the distinct types of residences in our community (as you know, we have several types), the total number reached is 34 YTD sales, including 3 "Pending" sales. Last year through the third quarter we had 32 sales, including 1 "Pending".

Now, 2 sales may not seem like a bunch more, but it is almost 6% more AND is a year over year gain; that's a good thing! The graph is ^ up.

To break it down by category (we'll just use two categories for simplicity), we have had 24 Single Family home sales and 10 "Other Types" of sales. "Other Types," include Townhomes, Flats and Work/Live Units.

I won't bore you with further breakdowns. Those interested, may peruse the included spreadsheets should you care to dig into the nitty gritty details. The various averages for the data are also included.

As for Homesite (lots) sales, once again we are ahead of last year at this time, by 2 lots (there's a pattern here). By the end of the third quarter last year (2016), we had 15 "Closed" lots and 0 "Pending" sales. This year, YTD 2017, we have had 17 homesite sales (Closings), including 1 "Pending". That is a 13% year over year increase! (sounds better than 2, huh?).

Again, the spreadsheets are included for all who wish to "get down" with the numbers.

That is a successful YTD report and should put a smile on all or our faces!

Your friend and neighbor, **David Strauss**, Weichert Realtors Coastal Properties, 843-441-1113. An equal housing firm.

\*All data were derived from the Beaufort Multiple Listing Service

Status	Address Abbey Row 3b	Asking Price	Sold Price	Sold Price as % of Ask	Sold Date 02/08/17	Days On Market	Aprox SqFt	Total Bdrms	Total Baths	Garage
Closed		\$ 289,000	\$ 268,000	93%						
Closed	Abbey 2a	\$ 259,000	\$ 245,000	95%	02/17/17	263	1,130	3	2.0	1
Closed	Harford	\$ 339,000	\$ 310,000	91%	05/01/17	117	2,138	3	2.5	0
Closed	Market 1	\$ 400,000	\$ 347,000	87%	05/22/17	182	2,160	3	2.5	0
Closed	Assembly Row	\$ 299,000	\$ 278,000	93%	07/07/17	446	1,332	3	2.5	0
Closed	Market	\$ 419,500	\$ 419,500	100%	07/13/17	102	2,245	3	2.5	0
Closed	Market	\$ 325,000	\$ 310,000	95%	07/19/17	48	2,100	3	2.5	0
Closed	Cherokee Farms	\$ 215,000	\$ 217,500	101%	07/21/17	51	1,109	4	3.5	2
Closed	Harford	\$ 489,000	\$ 464,500	95%	08/02/17	132	2,678	3	3.5	2
Closed	Market	\$ 328,000	\$ 305,000	93%	08/04/17	432	2,160	3	2.5	0
	Averages	\$336,250	\$316,450	94%		183	1,865	3.2	2.9	0.8





SINGLE FAMILY HOME SALES IN HABERSHAM YTD through 3rd QUARTER 2017												
Status	Address	Asking Price	Sold Price	Sold Price as % of Ask	Sold Date	Days On Market	Aprox SqFt	Total BR	Total Bath	Garge		
Pending	Mount Grace	\$ 475,000	TBD	TBD	TBD	92	1,740	3	2.0	1		
Pending	St. Phillips Boulevard	\$ 599,000	TBD	TBD	TBD	350	3,115	4	4.5	3		
Pending	Collin Campbell	\$ 474,000	TBD	TBD	TBD	162	1,964	3	2.5	0		
Closed	Harford	\$ 475,000	\$ 455,000	96%	02/01/17	458	2,345	4	3.5	2		
Closed	River Place	\$ 634,000	\$ 630,000	99%	02/24/17	316	2,600	3	2.5	0		
Closed	Mount Grace	\$ 429,500	\$ 400,000	93%	02/24/17	232	2,108	3	2.5	0		
Closed	Canton	\$ 414,533	\$ 405,000	98%	03/07/17	568	1,969	3	2.5	0		
Closed	Bishop Road	\$ 469,000	\$ 445,000	95%	03/17/17	45	2,089	3	2.5	0		
Closed	Little Jane Way	\$ 399,000	\$ 385,000	96%	05/22/17	78	2,300	3	2.5	0		
Closed	Over Dam	\$ 729,000	\$ 650,000	89%	05/26/17	50	2,368	3	3.5	1		
Closed	Grace Park	\$ 469,000	\$ 435,000	93%	06/02/17	179	2,833	5	3.5	2		
Closed	Abbey Row	\$ 385,000	\$ 379,000	98%	06/16/17	299	1,910	3	2.5	0		
Closed	Tuscarora Trail	\$ 497,500	\$ 462,500	93%	06/26/17	385	2,496	3	2.5	2		
Closed	Treadlands	\$ 525,000	\$ 490,000	93%	06/19/17	126	1,989	3	2.0	1		
Closed	St. Phillips Boulevard	\$ 615,000	\$ 575,000	93%	06/02/17	50	2,668	4	3.5	0		
Closed	Oak Pond Passage	\$ 409,000	\$ 379,000	93%	07/07/17	234	2,291	3	2.5	2		
Closed	St. Phillips Boulevard	\$ 599,900	\$ 550,000	92%	07/11/17	69	3,086	4	3.5	2		
Closed	Oak Pond Passage	\$ 544,900	\$ 525,000	96%	07/21/17	641	2,993	3	2.5	2		
Closed	Collin Campbell	\$ 535,000	\$ 535,000	100%	08/04/17	122	2,516	4	3.5	2		
Closed	Canton Row	\$ 415,000	\$ 400,000	96%	08/23/17	164	1,817	3	2.5	0		
Closed	Mount Grace	\$ 585,000	\$ 580,000	99%	08/21/17	125	2,465	3	2.5	1		
Closed	Mum Grace	\$ 373,500	\$ 376,500	101%	08/28/17	76	1,488	2	2.0	0		
Closed	S Eastover	\$ 799,000	\$ 772,000	97%	09/01/17	203	3,873	4	4.5	1		
Closed	Over Dam	\$ 495,000	\$ 465,000	94%	09/19/17	140	2,285	3	2.5	2		
	Averages	\$ 514,410	\$ 490,190	95%		215	2,388	3.3	2.9	1.0		

Status	Address	Approx Acres	Asking Price		Sold Price		Sold Price % of Ask Price	List Date	Sold Date	Days On Market
Pending	54 Saint Phillips Boulevard	0.32	\$	125,000	TBD		TBD	02/15/17	TBD	240
Closed	66 Grace Park	0.16	\$	59,000	\$	47,500	81%	11/23/16	02/16/17	86
Closed	8 Treadlands	0.19	\$	70,000	\$	66,250	95%	10/14/16	02/17/17	127
Closed	14 Tuscarora Trail	0.23	\$	88,000	\$	79,500	90%	08/10/16	03/24/17	227
Closed	17 S Eastover	0.18	\$	139,000	\$	100,000	72%	02/15/17	04/11/17	56
Closed	12 Saint Phillips Boulevard	0.22	\$	75,000	\$	70,000	93%	07/12/16	04/17/17	280
Closed	156 Collin Campbell	0.21	\$	49,900	\$	49,900	100%	02/06/17	04/17/17	71
Closed	14 W Manor	0.13	\$	165,000	\$	160,000	97%	04/24/17	06/02/17	40
Closed	5 Park Bend	0.14	\$	32,500	\$	31,500	97%	10/31/16	06/22/17	235
Closed	9 West Bluff	0.23	\$	65,000	\$	65,000	100%	03/07/17	06/21/17	107
Closed	7 West Bluff	0.25	\$	65,000	\$	61,750	95%	03/07/17	07/07/17	123
Closed	6 Treadlands	0.2	\$	72,000	\$	65,000	90%	12/24/15	07/07/17	547
Closed	39 Old Bethel	0.2	\$	59,500	\$	59,500	100%	04/18/17	07/25/17	99
Closed	24 Mount Grace	0.15	\$	39,500	\$	37,500	95%	04/14/17	08/11/17	120
Closed	68 Eve Creek	0.37	\$	169,900	\$	155,700	92%	03/29/17	09/07/17	163
Closed	128 Pond Side	0.21	\$	139,000	\$	131,000	94%	03/08/17	09/26/17	203
Closed	9 Brook Side	0.15	\$	49,500	\$	38,000	77%	03/13/17	09/30/17	204
	AVERAGES	0.21	\$	86,047	\$	76,131	92%			172

### GOURMET NEXT DOOR Debbi Covington

### ONE POTATO, TWO POTATO

We're all so busy with Christmas shopping, holiday parties, and trying to enjoy every single joyous minute of the season, that at suppertime we're often too tired to come up with a dinner menu. Some nights, a delicious casserole can be a complete meal. Other nights, it's

easy to just pick up a bag of salad and a couple of steaks, but coming up with an interesting side dish can be a challenge. Isn't it amazing how a potato can complete a menu? This issue, I'm sharing two completely different recipes that feature potatoes.

Tartiflette is a traditional French dish loaded with potatoes, bacon, cream and Reblochon cheese.

My recipe adds chicken and spinach. Since Reblochon isn't readily available in the South Carolina Lowcountry, I've substituted Brie. Chicken Tartiflette is a complete meal baked in one dish. Perfect for a cold winter night, all you'll need to add is a green salad topped with fresh fruit and a bottle of wine. Christmas Potatoes are a festive side dish, a cinch to make, and will feed a crowd. Loaded with cheese and creamy goodness, The buttery corn flake topping is an added crunchy treat. Pair them with a steak and a green salad. Dinner is served!

#### Chicken Tartiflette

1 (28-ounce) bag small potatoes,

sliced
1 (9-ounce) bag fresh baby
spinach
1 tablespoon olive oil
1 large sweet onion, finely
chopped
2 large cloves garlic, chopped
8 ounces thick bacon, diced
2 tablespoons all-purpose flour
1 cup heavy cream
1 cup chicken broth
3 cups diced cooked chicken
breasts
8 or 9 ounces Brie, rind

removed, divided

Cook the sliced potatoes in a large pot of boiling water until tender. Drain well. Place the spinach in a colander, pour over with boiling water to wilt. Drain well. Heat the olive oil in a large frying pan and cook onion for 8 minutes. Add garlic and cook for 2 minutes more. Remove onion mixture from pan and set aside. Add bacon to pan and fry until crisp. Add flour and onions to the pan and cook through. Remove from heat. Stir in spinach, cream and chicken broth. Grease a baking dish with butter. Layer half of the potatoes, the chicken and half of the cheese. Pour the spinachonion mixture over the top. Top with remaining potatoes. Bake,

uncovered, for 30 minutes. Top with remaining cheese and bake for 15 minutes more. Let rest for 5 minutes before serving. Serves 6.

#### **Christmas Potatoes**

1 (30-ounce) package frozen shredded hash brown potatoes, thawed and drained 1 (10-ounce) package frozen seasoning blend (onions, green peppers)

2 cups sour cream

1 (10.5-ounce) can cream of

chicken soup 1 teaspoon salt 2 cups shredded sharp cheddar cheese 1 stick butter, melted 3 cups corn flakes 1 stick butter, melted

Place the frozen potatoes in a colander to thaw and drain. Thaw seasoning blend and drain. Place potatoes in a large bowl. Add seasoning blend, sour cream,

soup, salt, cheese and 1 stick of melted butter. Mix well to combine. Spread mixture in a lightly greased 9×13-inch baking dish. Top with corn flakes. Drizzle with 1 stick melted butter. Bake, uncovered, for 40 to 50 minutes. Serves 10 to 12.

The writer owns Catering by Debbi Covington and is the author of two cookbooks, Gold Medal Winner of the Benjamin Franklin Award, 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



### **Benefit for Thumbs Up**

www.thumbsupbft.org

a Children's Educational Center

December 2nd 2017 10:00 a.m. - 2:00 p.m.

FREE Admission - Fun for All Ages

Habersham Marketplace Market Street, Beaufort

Supported by Classic Car & Truck club of Beaufort



Music & Karoke by Billy Drysdale



**Door Prizes** 



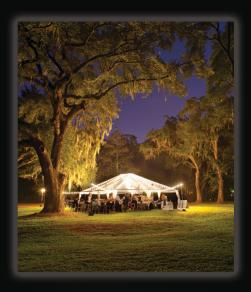
Trophies



50/50 Raffle

We are looking for Sponsors/Donation; 100% Tax deductible/all proceeds got to the after school program.





### Holiday NIGHT Holiday LIGHTS for Shanklin

SAVE THE DATE FRIDAY 12,08,17 4-7 p.m. Celebrate the season with friends and neighbors and help support nearby Shanklin Elementary School. ■ Marketplace silent auction of decorated wreaths, jewelry, home decor ■ Cookies, breads and sweet-tooth treats Songs by the Shanklin Elementary School Choir **▲ Luminaria throughout the Marketplace and around Le Chene Circle** ■ Luminaria in Habersham neighborhoods (Luminaria purchase information coming soon)

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

### Luminaria sales to benefit shanklin school begin in October

Habersham Marketplace and LeChene Circle will be sparkling Friday, Dec. 8, 4-7 p.m., for Holiday Night, Holiday Lights. With your help, the streets of Habersham will be shining too.

### WHAT'S NEW in 2017

▲ Safer, flame-retardant starburst bags.

▲ **NEW** plastic reusable bases that can be filled with water (or sand).

▲ NEW long-lasting, tea lights to fit new bases.

▲ Long-lasting pillar candles for wood blocks from previous years.

(Wood blocks have been discontinued).

#### **NO PRE-ORDERING NEEDED**

Watch for the October dates when the Friends of Shanklin truck will be in the Marketplace. Bring cash or checks (no credit cards) and an empty bag for your purchases.

### **CHOOSE FROM:**

**\$25:** 10 new plastic bases with 10 tea lights plus 10 bags.

**\$20:** 10 pillar-style candles (for existing wood blocks) plus 10 bags

## SHOP EARLY Supplies will run out in November

#### **LIGHT SET-UP AND TAKE DOWN**

Friends of Shanklin and Habersham Land Company will set up, light and take down lights for the Marketplace and LeChene Circle.

A large neighborhood map will be on the truck. As residents purchase, they can color in, showing lit properties. That way, neighbors can work together to light up their streets and squares.

**REMEMBER:** All proceeds benefit the children of nearby Shanklin Elementary School. Friends of Shanklin is a 501(c)(3) non-profit

For many years we have published small, free ads for anyone who resides, owns property, or has a business in Habersham. As our newsletter has grown and graphics have become more sophisticated, carrying the ads has become problematic. Several readers have had difficulty downloading the newsletter and complaints have mounted. With the advent of NextDoor, we discussed moving the ads to its Classified section, and today we made the decision to transfer them to a medium more able to handle the megabytes. We hope our advertisers will understand and that our readers will seek them out in that section. Diane and Regina

### About Habernews

A handful of neighbors started *Habernews* when Habersham was in its infancy as a means of building community. It is a vehicle for sharing news about the neighborhood by and for its residents. As our cover states, we are not associated with the Habersham Land Office.

We publish bi-monthly on *Nextdoor* and *Facebook* and to our neighborhood mailing list. "We" are Diane, Editor-in-Chief and Regina Carmel, Formatting and Layout. Our writers are you, our neighbors.

We are always looking for articles. If you have something of interest to share through *Habernews*, here's how:

Articles are about neighbor interests, clubs, and activities. We do not advertise.

Deadline is the 20th of the month; publication is on the first.

All articles should be addressed to <u>Habernews@gmail.com</u>.

Articles should be submitted *separately* from photos. We prefer text in Garamond font, unformatted: without headlines, indentations, etc., in Word, Pages, or some other editable word processor. We will format headlines, etc., during the editing stage in the context of our entire magazine.

**Photos and other graphics** should be submitted *separately* in .pdf format. We will attach to your text during the editing stage.

**Posters** publicizing events in Habersham or of interest to neighbors should be submitted in .pdf format and will be published exactly as submitted.

We love your feedback. With so many new neighbors, we hope to receive many articles from you. *You* are our writing staff! Thank you for your enthusiastic support.

Next deadline: December 20!











