

# *Habernews*

FOR THE RESIDENTS OF HABERSHAM, SOUTH CAROLINA

*July/August 2015*



*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



## Dragon Slayers Ready to Battle

Habersham's own Dragon Boat team "*Dragon Slayers*" will compete this year in their inaugural Dragon Boat race. The excitement will happen down at the Beaufort waterfront July 25. Over 30 enthusiastic neighbors, a majority who have never paddled any type of boat before, will compete. The entire day will be fun filled to support a very worthy support cause of a disease that has affected many of us – cancer.

Proceeds from the DragonBoat Race Day 2015 help support DragonBoat Beaufort's two-pronged mission. First: To provide cancer survivors the opportunity to heal and regain physical and psychological strength and wellness through the camaraderie and competition of dragon boat paddling and racing. Second: Outreach, through one-on-one grants to local cancer patients and DBB members with needs they are unable to afford or for which they lack coverage; and through support and counseling for cancer patients in treatment and in remission, including support for their caregivers.

The teams are comprised of cancer survivors and supporters, some mixed. To really understand more about Dragon Boat click on [www.dragonboatbeaufort.org](http://www.dragonboatbeaufort.org) and scroll down and play the award winning clip: Awaken the Dragon.

Each paddler is responsible for individual fund raising. Please help by contributing and coming out to support the team. Each team has a tent so stop by and join the fun and learn more about this worthy cause.

Team captains are Sandy Gott and David Aldrich. If you would like to contribute and do not know a paddler please contact Sandy Gott (644-9731) who will graciously accept your contribution for the team. Please make checks payable to DragonBoat Beaufort Fund (write Race Day in the MEMO line of your check). We will paddle for the memory of everyone that lost the battle, and to encourage and support everyone facing it now or in the future.

Thank you!

## *Habershamers Brighten 6 Shanklin Students' Summer*

### **An Update from the Friends of Shanklin**

It's summertime, and school is out. Some children use these months to enjoy having more free time, being with friends and family, or working at summer jobs. For others, summer brings new adventures. Through generous donations and the purchase of luminary kits at last December's "Light Up the Night" event, the Habersham community has helped six fourth and fifth grade students from Shanklin Elementary School pursue new experiences at local summer camps.

Shanklin principal, Celeste LaVan, and a selection committee oversaw a rigorous application process for students interested in receiving the Friends of Shanklin Leadership Awards. \$200 was awarded to each of the six student applicants who best demonstrated leadership, academic growth in the classroom, as well active involvement in the school and Beaufort communities. The students selected summer camps of their choice based on their personal passions. Students are attending a soccer camp, a ballet camp, and a church camp. Others have selected a Boys and Girls Camp and a robotics camp. At an end of the year awards assembly Ms. LaVan noted how grateful she was of Habersham's support for Shanklin and its students.

This year Habersham residents will again be able to contribute to help Shanklin students. On Friday night, December 11, 2015, Habersham's Friends of Shanklin will sponsor the second "Light Up the Night" celebration. This evening event will again feature Habersham streets lit by thousands of luminaries, fireproof bags housing glimmering candles. Unlike last year's event, the 2015 "Light Up the Night" will **not** be held the same night as the Habersham Holiday Party. Instead "Light Up the Night" will be an event in itself, including marketplace activities and community events for Habersham residents.

Look for information to come in the following months about how to purchase your own luminary kit or replacement kits, how to donate to Shanklin Elementary School, and how to enjoy this year's "Light Up the Night" activities.

(Friends of Shanklin is a 501(c)(3) organization that maintains an ongoing relationship with the principal, staff and children of Shanklin Elementary School to assist with the schools' needs and to provide additional resources for the children.)





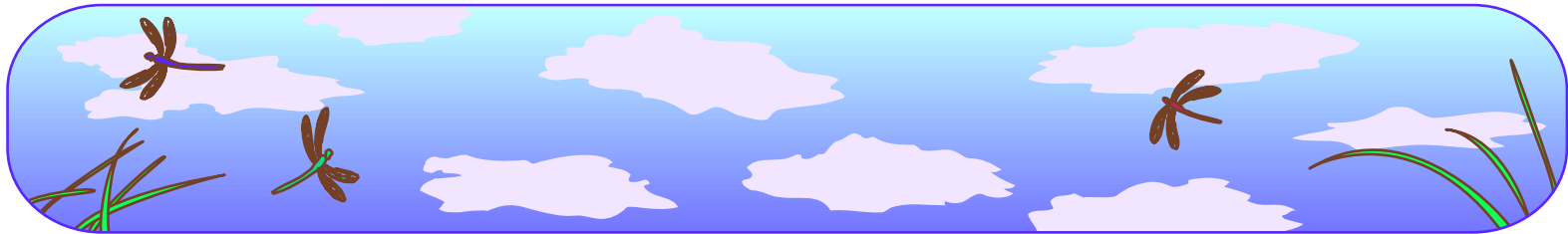
# KNITTING WITH FRIENDS

Eileen Berchem



July is a fun time for crafters. Life is a little slower since projects tend to be small ones and no Christmas deadlines, though they will be coming. Talking about Christmas, at our June meeting, we began our plans to decorate our tree for Christmas. Every year, we decorate a tree for sale. This year, we are working with Friends of Shanklin Elementary to decorate a tree for auction to raise money for the projects benefitting the kids. We have picked our theme. I don't want to give it away. You'll have to come and see for yourself what our theme is. Anyone who would like to join us, please let me know. Many hands make light work and there is plenty of help, if you need it.

Our July meetings are July 14 at 6:00. The afternoon meeting will be July 28 at 2:00. Both are at the Park House. You can also check 'NextDoor' for dates and times of meetings. Please come for the fun.



Habersham Bocce tournament winners Nancy Stanford and Lorraine Rawson celebrate their victory.



GOURMET NEXT DOOR  
Debbi Covington

## YOU LIKE TOMATO AND I LIKE TOMAHTO

*You can't go wrong with fresh South Carolina tomatoes! The east coast of the Carolinas is the home of the most delicious and flavorful tomatoes that have ever been grown. Tomatoes are rich in vitamin C, are loaded with fiber, and are only about 35 calories each. Tomatoes become more flavorful when they're allowed to ripen on the vine. Green tomatoes will change color and soften, but the sugar, acid, and aroma compounds are locked in once the fruit is picked. Choose local vine-ripened tomatoes because the less the tomatoes have to travel the more likely it is that they were picked ripe. Fragrance is a better indicator of a good tomato than color. If the tomatoes smell fresh and tomato-y, they will taste that way. Remember – never refrigerate fresh tomatoes. Cold temperatures make the flesh pulpy and destroy the flavor. Always store fresh tomatoes at room temperature, stem up. When I was growing up, no Sunday dinner was complete without fresh, sliced tomatoes. Granny Baker used to peel her tomatoes, cut them into thick slices, and serve them with salt and pepper. What I wouldn't give for one of those Sunday dinners!*

### Avocado, Tomato, and Mozzarella Salad

6 medium tomatoes

8 ounces fresh or buffalo mozzarella cheese

1 ripe avocado

3 tablespoons olive oil

1 tablespoon red wine vinegar

½ teaspoon balsamic vinegar

½ teaspoon whole-grain mustard

Pinch of sugar

Salt

Freshly ground pepper

2 tablespoons chopped fresh basil

with chopped fresh basil and toasted pine nuts. Serve immediately. Serves 6 to 8.

### Beaufort Tomato Pie

1 (9-inch) deep dish frozen pie shell, baked and cooled  
2-3 large ripe tomatoes, thickly sliced

Salt, to taste

Pepper, to taste  
Dried sweet basil

Chives

3 green onions, chopped

1 cup (scant) salad dressing

1 cup (8 ounces) shredded sharp Cheddar cheese

Fill pie shell with tomato slices. Sprinkle with salt, pepper, basil, chives, and green onion. Mix salad dressing

and cheese. Spread over tomatoes, sealing to the edges. Bake for 35 minutes at 350 degrees. Serves 6 to 8.

### Tomatoes Florentine

8 medium tomatoes

8 strips bacon

½ cup chopped onion

2 (10-ounce) boxes frozen, chopped spinach, thawed and squeezed dry



2 tablespoons pine nuts, toasted

Using a sharp knife, slice the tomatoes and mozzarella cheese into thin rounds. Halve the avocado, remove the pit and peel off the skin. Slice the flesh lengthwise. Place the next 4 ingredients in a small bowl and whisk until well blended. Season with a pinch of sugar, salt, and pepper. Arrange the sliced tomato, mozzarella, and avocado overlapping around the edge of a flat serving plate. Drizzle with the vinaigrette. Sprinkle evenly

1 cup sour cream  
Salt  
Pepper

1 tablespoon Worcestershire sauce

Few drops hot sauce

1 cup (4 ounces) shredded Mozzarella cheese, divided

¼ teaspoon pepper

4 medium sized tomatoes, seeded and diced  
2 large cucumbers, peeled and diced

1 small green pepper, chopped

1 small sweet red pepper, chopped

1 tablespoon flour

½ teaspoon seasoned salt

5 medium tomatoes

¼ cup plus 2 tablespoons grated Parmesan cheese, divided

1 tablespoon butter

Cut across stem end of tomatoes and remove pulp. Salt tomato shells and turn upside down on paper towels to drain well. Cook bacon until crisp. Drain, saving 4 tablespoons drippings.

Crumble bacon and set aside.

Sauté onion in bacon drippings. Stir in spinach and cook, covered, until tender - about 5 minutes. Remove from heat and add sour cream, bacon, Worcestershire sauce, hot sauce, and half of cheese. Salt and pepper to taste. Fill tomatoes with spinach mixture and bake in a preheated 350-degree oven for 30 minutes. Top with remaining cheese and place back in oven until cheese is melted. Serves 8.

### Summer Salad

½ cup cider vinegar

3 tablespoons sugar

¼ teaspoon salt



1 small jalapeno pepper, diced

Mix vinegar, sugar, salt, and pepper in a small bowl. Place tomatoes, cucumbers, and peppers in a salad bowl. Toss with the vinaigrette. Cover and refrigerate until ready to serve. Serves 6 to 8.

### Tomatoes Provencal

4 slices bacon, diced

1 clove garlic, minced

1 medium onion, thinly sliced

4 ounces fresh mushrooms, sliced

Fry bacon in a medium skillet until crisp; remove bacon, reserving drippings in skillet. Drain bacon and set aside. Sauté onion, garlic and mushrooms in skillet until tender. Stir in bacon, flour, and seasoned salt. Cut tomatoes into ½-inch slices. Place ½ of slices in a lightly greased 8-inch square

baking dish. Spoon ½ of bacon mixture over tomatoes; sprinkle with 3 tablespoons Parmesan cheese. Repeat layers. Dot with butter. Bake at 350 degrees for 25 minutes. Serves 6 to 8.

*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](http://www.cateringbydebbicovington.com). She may be reached at 525-0350 or by email at [dbc@cateringbydebbicovington.com](mailto:dbc@cateringbydebbicovington.com).*





## Birthdays

- |    |                |
|----|----------------|
| 3  | Paul Bhoi      |
| 8  | Jake Bhoi      |
|    | Jim Turk       |
| 12 | Claire Bowden  |
| 13 | Mitchell Dixon |
| 17 | Jeff Steger    |
| 23 | Fran McClure   |
| 26 | Sara Lee       |

## Anniversaries

- |    |                         |
|----|-------------------------|
| 1  | Karen and Jim McDowell  |
| 3  | Crystal and Matt Eackle |
| 19 | Ellen and Joe Porter    |
| 21 | Kathleen and Paul Wiese |



# August

## Birthdays

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

## Anniversaries

- 12 Carol and John Webster





We are all excited to once again celebrate the 4<sup>th</sup> of July at  
the Habersham Pool

**Here are the details:**

**9:45 AM – Parade around Grace Park**

**7:30 PM – Cookout and Fireworks at the Pool**

Decorate your bikes and golf carts and join us for our annual parade around Grace Park. Sunset Slush will be there as well as free lemonade! Finish your parade with a refreshing shower from the fire department. You don't want to miss this!

**We are doing something a little different this year at the pool. All Habersham residents and guests are welcome to join us at the pool, but this year you will need a wristband to gain access. REMEMBER, NO GLASS AT THE POOL**

***Here is what you need to do:***

- Just RSVP that you will be joining us and stop by the Land Office to pick up the number of wristbands that you will need. It is optional for children under 5.
- We will also have a list at the pool of those who did RSVP you may pick up your wristbands that day. If you did not RSVP you will need to provide identification to obtain your wristbands.
- We do ask that you limit your guests to 6.
- The pool will be closed at **5 PM** to allow for set up and reopened at **6PM** at which time you will need your wristband.

Hamburgers and Hotdogs will be provided as well as cookies and a beautiful cake (remember last year?) Please bring a side dish to share (not glass) drinks and a chair. Plates, napkins, etc. will be provided.

RSVP: **CINCOLLINS12@GMAIL.COM**



## The Marketplace 'Minute' July/August 2015

*Provided by the Habersham Marketplace Merchants Council*

*\*Stay tuned to [habershammarketplace.com](http://habershammarketplace.com) for news and updates.*

### Marketplace New Business NEWS!

#### 10 Market ~ A Chef's Kitchen

**10 Market**, a father-and-son team, Rick and Tyler Slade's new "chef's kitchen" is opening soon at 10B Market. Tyler Slade—previous sous chef of Posana Restaurant in Asheville—will open 10 Market from 11a to 7p Tuesday through Saturday for dining-in or dining "out" on the patio and take-out. He'll be serving European-style paninis, cheese boards, charcuterie, and salads. Reservations-only dinner will be served at 7:30p on Fridays and Saturdays. "During chef's dinners nine people will gather around the counter, sometimes dinner will be themed or more straightforward, and will feature four courses at one rate," says Tyler. Each chef's dinner is called an "episode," reflecting the entertainment feel the Slade's hope to accomplish in this intimate setting.

Culinary classes will be offered a couple of times of month, including classes specifically for kids. The first class offering is scheduled for July 13, Cooking 101: learning "mise en place," organizing and arranging ingredients and utensils followed by a ratatouille lesson. The first "Kids in the Kitchen" class for 8 to 12 year-olds is scheduled for July 27, and will be a scaled-down version of the "mise en place" lesson. Another "Kids in the Kitchen" class in late August will teach young chefs how to make gnocchi from dough.

10 Market will also be a place to stop in for cooking needs and provisions. Visit [www.10market.com](http://www.10market.com) for more information and reservations.

#### Trinity Wellness Spa ~ Body – Mind – Soul ~ 29A Market

An all-natural wellness spa located at 29A Market providing natural health/wellness and spa services in a caring, professional environment to assist clients in achieving personal wellness goals while offering a full line of retail natural health products.

#### Salon ~ 7B Market

A new salon is coming to 7B Market! A popular local stylist will set up shop here in Habersham Marketplace opening mid-summer. The Salon will offer boutique salon services along with complimentary cocktails.





## SCENE FROM BOTTLES & BARRELS ~ A SOUTHERN LIVING INSPIRED EVENT ~ MAY 8 - 9, 2015



Photo courtesy of Dormant Gypsy Photography

### Habersham Marketplace Merchants Council

#### 1. What is the Habersham Merchants Council (HMC)?

The HMC is made up of the individual business owners, shop keepers, office tenants and restaurateurs within Habersham Marketplace. These business owners pay an annual Council membership fee to support the objectives of the Council.

#### 2. What is the Habersham Merchants Council's Mission?

The mission of the HMC is to promote the Marketplace for the mutual benefit of all businesses; to create a healthy and vibrant commercial environment for merchants by driving people traffic to and commercial spending at the Marketplace; and to make the Marketplace the cultural and experiential hub of Habersham.

#### 3. What are the Objectives of the Habersham Merchants Council?

~ Advertising, marketing and communication of the Marketplace and its activities by maintaining a presence through print, online and radio advertising, website and social media.

~ Experiential Programming (events, festivals, outdoor rituals) by hosting 3rd Party events to showcase the Marketplace and provide exposure for businesses (i.e., Beaufort Twilight Run, Antique & Classic Car Show, and Wounded Warrior Yard Sale just to name a few). The HMC presents two major events each year. The Habersham Harvest Festival is a family-friendly food, fun, art and music event held the 4th Saturday of October each year. The Bottles & Barrels Southern Living Inspired event is geared towards an adult audience and held in late spring. These events create memorable experiences for all attendees and entice return visits to Marketplace businesses.

~Supporting initiatives of individual Marketplace Merchant Council Members.

~Streetscape and seasonal decoration of the Marketplace.

**Summer Marketplace Mixer “Habby Hours”**  
**Friday, July 3 & Friday, August 7**  
**5:00 – 7:00 PM**



\*Join your neighbors, “newcomers or not,” at a monthly gathering to get to know new neighbors and reconnect with current residents.

The Marketplace Mixer “Habby Hour” and Walkabout will be held the first Friday of each month from 5:00 to 7:00 pm. Restaurants will feature food and drink specials as you stroll the sidewalks and visit the Shops on Market.



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While we do not take paid advertising, we include Habersham-owned/operated businesses in issues as a service to our readers.

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*Group 133, Inc.*

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**JOANN WILSON**  
LMT, OWNER  
Certified Wellness Consultant

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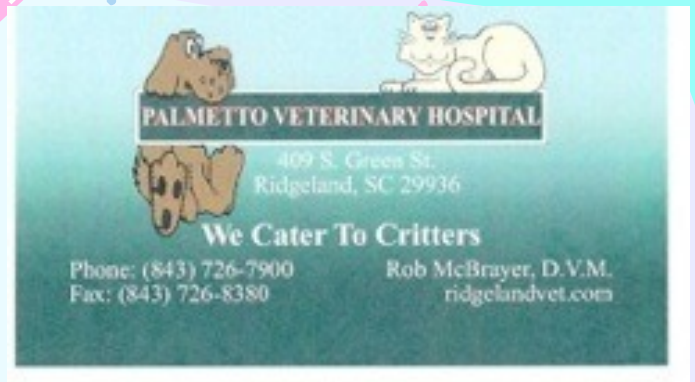
## Dog Obedience Training

**Rebecca W. Bass**

Direct: 843.263.3772  
Email: muttleycrew2008@gmail.com

The advertisement features a cartoon illustration of three dogs (two brown and one tan) running on a green grassy field under a blue sky with a yellow sun.

**Habersham Pet House Calls!**



**Crystal Eakle**

Professional Organizer serving Beaufort  
and surrounding areas

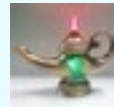


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**Kay Owen, Belly Dance Instructor**

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

<http://susanlevin.mymangosteen.com/>



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