

# The Hearthstone Herald

A NEWSLETTER FOR EXTENSION HOMEMAKERS OF HANCOCK COUNTY, INDIANA

## GREETINGS EXTENSION HOMEMAKERS

Dear members,

April has been a busy month. District Meeting, Garden Program and Cooking School. All were well attended. The District Meeting was fun and colorful. Lots of beautiful hats for Derby theme. I have never been to the Kentucky Derby but always watch it on TV.

This newsletter has information for our Annual Conference, please note the dates and I hope to see some of you attend. I have heard that this will be the last year it is being held in Noblesville and since it is so close, it has been very convenient for our County.

Remember you can attend the Annual Meeting, even if you don't register for the Conference and it is free to all members.

Our Achievement Night is May 15<sup>th</sup>. There is a flyer in this newsletter that has all the information. Please sign up by May 10<sup>th</sup>. No money will be accepted at the door.

We will be planning one more program this year hopefully before the 4H Fair. More information will be sent to Club Presidents regarding it.

The Hancock County Sheriff Department information officer, Gary Achor, puts on a talk about the current scams that are bilking people out of thousands of dollars. We will send you more information as soon as a date is scheduled.

Hope you are all finishing up your Cultural Arts exhibit entries for Achievement Night. We have many talented people in our organization.

Take care and don't overdo yard work or garden projects in the next few weeks.

*Rosie*



# Educator Update

Hello Homemakers,

## May Focus: Women's Health and Mental Health Awareness

May is a time to prioritize both physical and mental well-being! During **National Women's Health Week** (starting May 11th) and **Mental Health Awareness Month**, we encourage you to take small steps that can lead to big health improvements.

### Women's Health Reminders:

- Schedule annual screenings (mammograms, pap tests, cholesterol checks)
- Aim for at least 150 minutes of physical activity per week
- Eat a balanced diet with fruits, vegetables, whole grains, and lean proteins
- Stay hydrated and get 7-9 hours of sleep nightly
- Wear sunscreen and schedule skin checks
- Manage chronic conditions with regular doctor visits
- Focus on heart health — it's the #1 cause of death for women

### Mental Health Boosters:

- Take regular breaks to lower stress
- Practice mindfulness or deep breathing exercises
- Stay connected with friends, family, or support groups
- Limit screen time and follow positive social media accounts
- Journal thoughts to process emotions
- Set small, achievable goals to build confidence
- Incorporate movement — exercise is a proven mood booster
- Learn to say no to protect your mental space

Taking care of yourself isn't selfish — it's essential. Let's make health a priority this spring!

*Mandy Gray*

HHS Extension Educator



## *2025 - 2026 Hancock County Officers*

President - Jeannie Poole  
Vice President - Margie Clark  
Secretary - Nancy Alldredge  
Treasurer - Debbie Elsbury  
Past President - Rosalie Hunt  
Members at Large - Vickie Ramsey  
Sarah Kesterson  
Leisa Harmon  
Lauren Petry  
Erica Welborn

*The slate of officers will be installed at Achievement Night and  
will take office on July 1, 2025*



### *Holiday Recipes Wanted!*

The Hearts and Homes Club wants your tried and true family keepsake recipes. Recipe tips, submission information and form are attached to this newsletter.

If you have questions, please contact Kathleen Nicholson



# Upcoming Dates and Deadlines

**May 1** - County dues to County Treasurer, Debbie Elsbury  
- Membership List to Rosalie Hunt

**May 11** - *Happy Mother's Day!*

**May 15** - Achievement Celebration, Sarah Burke Exhibit Hall

**May 26** - *Happy Memorial Day!*

**May 28** - Executive Meeting@ 6:00pm,  
Club Presidents@ 6:30pm, Extension Office

**June 2-4** - IEHA Conference

**June 14** - *Flag Day*

**June 15** - *Happy Fathers Day!*

**June 19-27** - Hancock County 4-H Fair

**June 25** - Executive Meeting@ 6:00pm,  
Club Presidents@ 6:30pm, Extension Office



Don't break a bird's wings and then tell it to fly.  
Don't break a heart and then tell it to love.  
Don't break a soul and then tell it to be happy.  
Don't see the worst in a person and then expect them to see the best in you.  
Don't judge people and then expect them to stand by your side.  
Don't play with fire and expect to stay safe.  
Life is about giving and taking.  
You cannot give bad and expect to receive good.  
You cannot give hate and expect to receive love.  
If you wish to see positive change in your life, you must be willing to be the change itself.  
- Najwa Zebian

*Quote of the Day*



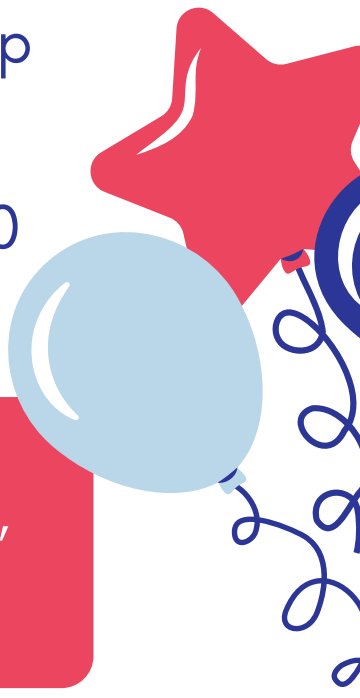
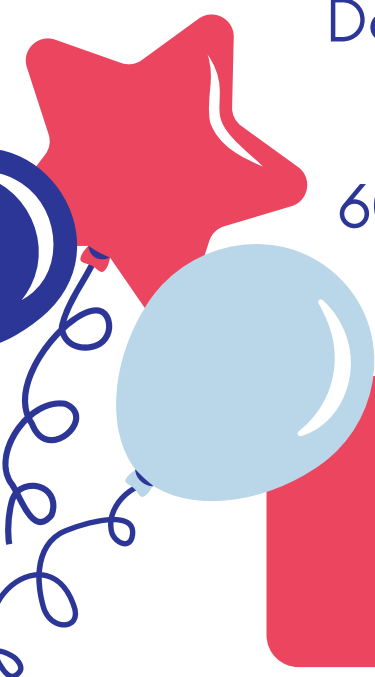


# Achievement Night Celebration

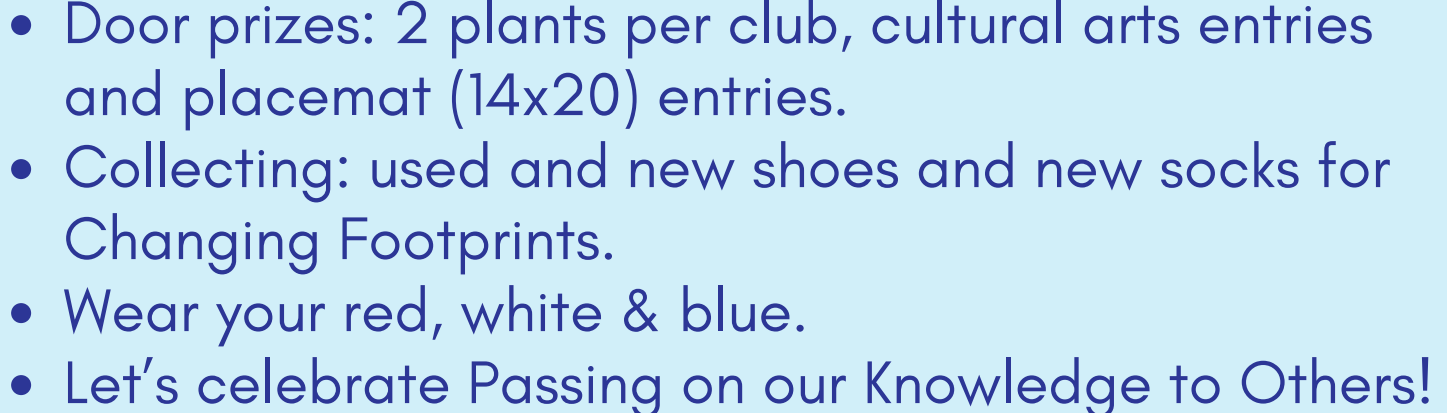
May 15, 2025

Doors open: 5:30p, Dinner at: 6:30p

Sarah Burke Exhibit Hall  
602 Apple St, Greenfield, IN 46140



Pulled Pork & Brisket Meal, \$20 per person. Mail check to Debbie Elsbury, 528 E 700 N, Fortville, IN 46040, by May 10, 2025.

- Door prizes: 2 plants per club, cultural arts entries and placemat (14x20) entries.
  - Collecting: used and new shoes and new socks for Changing Footprints.
  - Wear your red, white & blue.
  - Let's celebrate Passing on our Knowledge to Others!
- 

2025 Home & Family Conference  
Concurrent Sessions – Descriptions & Presenters

Tuesday, June 3

1:15 pm to 2:15 pm

**Presidents' Roundtable – Cathy Wilkymacky**

2025-2026 County Presidents are invited. One representative per county, please.

**Empowering Warriors: Journey from Sacrifice to Strength – Jennifer Jenkins**

Discover the transformative work of the Wounded Warrior Project in empowering veterans and their families. Jennifer Jenkins, a Warriors Speak Spokesperson and caregiver, will share her personal story and highlight how Wounded Warrior Project strengthens communities through resilience, advocacy, and support. Attendees will learn how individuals and groups can take meaningful action to support this vital mission. *Sponsored by Volunteer Community Support Focus Group*

**Aging in Place – Danielle Scott**

Aging in place is defined as growing older in your own home. Join Danielle to gain a better understanding of what it means to age in place and make simple home modifications to assist with aging in place.

**Listen Up, Laugh It Up – Rik Roberts, Keynote Speaker**

Want more from our Keynote Speaker? This session is high-energy! Through improvisational exercises, humor, and laughter, you will learn how to better engage with our membership and community. Learn how to ask better questions by learning how to listen in a whole new way.

**Notes of Positivity: A Musical Wellness Experience – Angela Song**

We can face unexpected challenges making daily life more difficult as we age, including serious illness, limited income after retirement, concerns for the well-being of loved ones, mobility issues, or hearing difficulties. It's no wonder anxiety can become more prevalent as we age. According to the Anxiety & Depression Association of America, it's estimated that 14-17% of individuals aged 65 and older have been diagnosed with anxiety disorder. Music has shown numerous benefits for our physical and mental well-being. Incorporating practical stress-relieving techniques such as listening to music positively impacts our mood, reduce pain and anxiety, and provide opportunities for emotional expression.

2:30 pm to 3:30 pm

**Secretary/Treasurer Roundtable – Ellen King & Linda Wesseler**

2025-2026 County Secretaries and Treasurers are invited to review information for the new program year. County Secretaries and Treasurers only!

**Dare to Lead: A Personal Development/Leadership Toolkit – Leadership Committee Members**

Of the three pillars of IEHA's mission, leadership development might just be the hardest for our members to shoulder. Leadership Development does not mean you are being 'groomed' for becoming an officer at the local, county, district, or state level. There are leadership opportunities in our everyday life, including at home, work, or in your community. Come explore the opportunities presented in this toolkit to work on personal development for you or others in your life.

*\*Sponsored by the Leadership Focus Group*

**Aging in Place – Danielle Scott**

Aging in place is defined as growing older in your own home. Join Danielle to gain a better understanding of what it means to age in place and make simple home modifications to assist with aging in place.



### **Membership Strategies for IEHA – Louanne Gressman-Dunn**

Strategies to increase interest and membership in IEHA. Louanne will share her approach and ideas for membership.

*\*Sponsored by Membership Activity Committee*

### **Growing Our IEHA Family – Diana Stone**

How can we grow the size of our IEHA family? IEHA has so much to offer our community as well as individual members. The key is to share our story and encourage others to join us. Strategies and tips to enhance our recruiting and marketing skills will be shared. A few ideas that will be discussed are new program ideas, events that reach new audiences collaborating across generations/cultures, and personal growth opportunities. You'll go away with a variety of new ideas and plan for your county organization to enhance your outreach to potential members. Let's share all the great benefits of being an Extension Homemaker while growing our IEHA family.

4:00 pm to 5:00 pm

### **International Study Program – Jo Almond, Cathy Wilkymacky, and Terri Meal**

Learn how the International Study Program can expand your knowledge of countries and societies throughout the world.

### **Apples Around Indiana – Tara Slaughter**

Tara Slaughter and her family are first generation orchardists and owners of Slaughter Orchard & Cidery in Bloomington and Hainlen Orchard in Converse. In this session, Tara will share all about growing apples, pressing sweet cider, perfecting apple butter, and fermenting hard cider. She will discuss what does into growing your Fall favorites all year long in the orchard. She will also share how her family has created product partnerships with other Indiana farms and small businesses around the state including putting their cider and apples in soap, fudge, pies, dumplings, and cookies. Tara will also share how Slaughter Orchard & Cidery is working on multiple USDA research grants. Join us for a taste of the fall in June including samples of some of the orchards apple products.

### **Aging in Place – Danielle Scott**

Aging in place is defined as growing older in your own home. Join Danielle to gain a better understanding of what it means to age in place and make simple home modifications to assist with aging in place.

### **Navigating Good Health – Heather Foy**

Heather has a passion for helping people adopt healthy behaviors with a focus on disease prevention. Come listen as she shares how you can make your health a priority. *Sponsored by Education Focus Group*

### **Promoting Family Dinners Across America – Kelsie Muller & Joyce Miles**

Sharing a family meal has been found to be good for the overall health of all family members. Purdue Extension and the Center for Families at Purdue University have joined efforts to promote family meals across the state.

## 2025 Home and Family Tour Information

Join us this year in touring the Hamilton County Historical Society. This historic building served as the Sheriff's Residence and the Jail until 1977, The Jail is also listed in the National Register of Historic Places, the 1876 Museum houses items of county historic interest, restored Victorian rooms, a research library, and jail cells which once housed the infamous Charles Manson and Ku Klux Klan leader, D.C. Stephenson. It is located on downtown Noblesville Square. After visiting the Historical Society, we will walk over to Rosie's Place for lunch. Rosie's is well known in the Noblesville area for their breakfast and lunch items, with prices running between \$7 and \$16. If there's still time after lunch, you can walk part of it off by shopping around the square, where there is plenty of opportunity to browse. Cost: \$35



## Heritage Skills and Crafts:

### 1:00 – 2:00 pm classes

**Flower Arranging:** A representative from Wasson's nursery will present a demonstration on flower arranging. This is a free class, but we ask you to register your attendance.

**Lavender Sugar Scrub** – Presenter Melissa Park

Come and learn how to make an easy exfoliating natural sugar scrub. You will leave with some sweet smelling ways to leave your skin smooth

Cost: \$7

Class Size: 15

Melissa is in your first district meeting and will bring her sample for you to the meeting.

**Line Dancing** – Presenter – Kris Peterson

Want to learn how to line dance? This is the perfect class for you. We will learn some basic steps and get your feet moving. No experience necessary.

**Paper Crafting** – Presenter – Debby Jordan

### 2:15-3:15 pm classes

**Diamond Painting** – Presenter – Peg Peter

Join us to make a flower coaster using diamond art. All supplies will be provided.

Cost: \$6

Class size: 20



**Safety Pin Bracelet** – Presenter – Debby Jordan

You will be provided with all the materials to make a bracelet as pictured.

There are many colors available.

Cost: \$16

Class Size: 15-20



**Ghost Wall hanging** – Presenter - Karen Schultz

Come and make a Ghost Wall hanging perfect for the fall! The banner will be 15 x 25 and is made with cotton duck canvas and felt decorations. All supplies will be provided except for a pair of craft scissors.

Cost: \$11

Class size: 12



### **Vendor Demonstrations:**

2:15 *Teapots4u* will provide a demonstration of the product she has available for sale. While there is no cost for this demonstration, we ask that you register attendance .

2:45 *Pampered Chef* will provide a demonstration of cooking for one or two, using many of the Pampered Chef Products she will have available. Again, while there is no charge for this class we ask that you register your attendance.

### **3:30-4:30 pm classes**

#### **Sourdough Baking** – Presenter – Betty Clark

This class will instruct the attendee on how to make sourdough bread. You will review the different stages of fermentation, when to feed the starter dough, and what it looks like before making bread. This is a demonstration only, and while there is no charge, we ask you to register your attendance.



#### **“See Thru: Pressed Flowers** – Presenter Carol Keppler

Each person will have a supply kit at their table to create their "See-Thru" make-it/take-it, as I lead them with directions. I will open to questions on flower pressing.

Maximum # of crafters - 20.

Cost of Class - \$6 per kit/person.



#### **Counted Cross Stitch** – Presenter -Peg Peter

Learn how to do counted cross stitch while making a bookmark. Class will explain all the different materials and tools used for this craft.

Cost: \$6

Class Size: 15

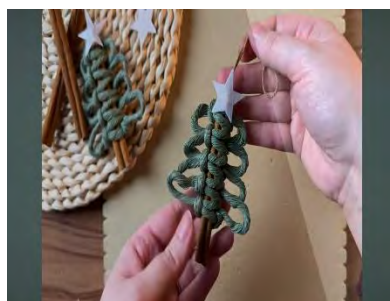


#### **Macrame Christmas Ornament** – Presenter – Cathy Wilkymacky

Ready to learn something new? Or do you remember your knot tying skills from Scouts? Have fun making a beginner friendly macrame Christmas ornament for your tree or to give as a gift. You will also leave with written instructions to create more or to teach other club members and friends to make them. All materials are included to make one ornament.

Cost: \$7

Class Size: 15-20



# 2025 HOME & FAMILY CONFERENCE REGISTRATION



Name \_\_\_\_\_ Member ☐ Guest ☐ 1st Time Attending ☐

Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip \_\_\_\_\_

Telephone Number Home/Mobile \_\_\_\_\_

Email \_\_\_\_\_ Email confirmation? Yes ☐ No ☐

County \_\_\_\_\_ District \_\_\_\_\_

Emergency Contact Information **\*This section MUST be filled out completely.**

Name \_\_\_\_\_ Relationship \_\_\_\_\_

Phone Number \_\_\_\_\_ Attendee also? Yes ☐ No ☐

Heritage Skills/Crafts - mark 1, 2, 3 preference	Heritage Skills/Crafts - mark 1, 2, 3 preference
<p>Monday, June 2 1:00 pm to 2:00 pm</p> <p>___ Flower Arranging Demonstration free</p> <p>___ Lavender Sugar Scrub \$ 7.00</p> <p>___ Line Dancing free</p> <p>___ Paper Crafting \$ 11.00</p> <p>Monday, June 2 2:15 pm to 3:15 pm</p> <p>___ Safety Pin Bracelet \$16.00</p> <p>___ Diamond Painting \$ 6.00</p> <p>___ Ghost Wall Hanging \$11.00</p> <p>___ Vendor Demonstrations free</p>	<p>Monday, June 2 3:30 pm to 4:30 pm</p> <p>___ Sourdough Baking Demonstration free</p> <p>___ "See Thru" Pressed Flowers \$ 6.00</p> <p>___ Counted Cross-Stitch Bookmark \$ 6.00</p> <p>___ Macrame Christmas Ornament \$ 7.00</p>

Concurrent Sessions - please mark to register	REGISTRATION TOTAL & PAYMENT
<p>Tuesday, June 3 1:15 pm to 2:15 pm</p> <p><input type="checkbox"/> President's Roundtable</p> <p><input type="checkbox"/> Empowering Warriors: Journey from Sacrifice to Strength</p> <p><input type="checkbox"/> Aging in Place</p> <p><input type="checkbox"/> Listen Up, Laugh It Up</p> <p><input type="checkbox"/> Notes of Positivity: Musical Wellness Experience</p> <p>Tuesday, June 3 2:30 pm to 3:30 pm</p> <p><input type="checkbox"/> Secretary/Treasurer Roundtable</p> <p><input type="checkbox"/> Dare to Lead: Personal Development/Leadership</p> <p><input type="checkbox"/> Aging in Place</p> <p><input type="checkbox"/> Membership Strategies for IEHA</p> <p><input type="checkbox"/> Growing Our IEHA Family</p> <p>Tuesday, June 3 4:00 pm to 5:00 pm</p> <p><input type="checkbox"/> International Study Program</p> <p><input type="checkbox"/> Apples Around Indiana</p> <p><input type="checkbox"/> Aging in Place</p> <p><input type="checkbox"/> Navigating Good Health</p> <p><input type="checkbox"/> Promoting Family Dinners Across America</p>	<p><input type="checkbox"/> FULL Registration \$200.00</p> <p><input type="checkbox"/> One Day Registration \$110.00</p> <p><input type="checkbox"/> Monday, June 2 or <input type="checkbox"/> Tuesday, June 3</p> <p>Late Registration after May 1st</p> <p><input type="checkbox"/> FULL Registration \$210.00</p> <p><input type="checkbox"/> One Day Registration \$120.00</p> <p><input type="checkbox"/> Monday, June 2 or <input type="checkbox"/> Tuesday, June 3</p> <p><input type="checkbox"/> Tour - Monday \$ 35.00</p> <p><input type="checkbox"/> Melody Makers Concert - Tues. pm \$ 5.00</p> <p>Heritage Skills/ Craft Classes Total \$ _____</p> <p><u>All Registrations (mail/online) and Transfers must be received BY May 15.</u></p> <p><b>TOTAL REGISTRATION FEES \$ _____</b></p> <p><b>*make check payable to IEHA 2025 H&amp;F Conference</b></p> <p><b>*please complete reverse side also</b></p>

**MEALS:** *included in registration but must be marked which meals you will be attending for meal count with the hotel.*

☐ Monday, June 2 - Plated DINNER  
☐ Monday, June 2 - PAST **STATE** PRESIDENTS' DINNER *by Invitation Only*

☐ Tuesday, June 3 - Plated LUNCH

☐ Wednesday, June 4 - Plated LUNCH

**DIETARY RESTRICTIONS:** *be specific*

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Breakfast is included in your hotel room reservation and includes a made-to-order hot breakfast!

**ANNUAL BUSINESS MEETING:**

Tuesday, June 3 at 9:00 am in Waters B of the Convention Center - Free of charge to all IEHA members.

**PHOTOGRAPHY & VIDEO RELEASE:**

I grant IEHA the right to use, publish, and copyright my image for educational programs and publications, websites, and promotion of Indiana Extension Homemakers Association.

Signature \_\_\_\_\_

**REGISTRATION FORM & PAYMENT OPTIONS:**

Mail to:

Ellen King, Conference Registrar  
9995 South State Road 25  
Rochester IN 46975

Phone number: (574) 835-0227

Email: [eaking92@gmail.com](mailto:eaking92@gmail.com)

If you wish for a mailed confirmation, please send a self-addressed, stamped envelope with registration.

OR

Online Registration & Payment:

[www.ieha-families.org](http://www.ieha-families.org)

**\*No refunds will be given.**

**\*All Registrations (mail/online) & Transfers must be received by May 15.**

**CONFERENCE LOCATION:**

Embassy Suites & Convention Center  
13700 Conference Center South  
Noblesville IN 46060  
(317) 674-1900

Group Rate Code: CES93I *(\*that is Letter I)*

Cut-off date for special rate: May 1st @ 11:59 pm

Dear Hancock County Extension Homemakers,

This year our Hearts and Homes Club is creating a custom holiday cookbook featuring favorite recipes from Home Extension members from all of Hancock County. These cookbooks will be professionally published and are sure to be a treasured keepsake for us all.



Please submit 3-5 (or more!) of your favorite recipes so you can be represented in our cookbook. Many recipes from all members will ensure that our cookbook is a success. We are using Morris Press Cookbook's web site to easily submit recipes online. If you do not have internet access, our committee can enter them for you. Submit hardcopies of your recipes to your club president and our committee will gather them and work to manually enter them for you. Please be sure to write your name on your recipe so no recipe gets lost. We will return the hard copies to you once they have been entered in the online database.

Our goal is to make this a holiday-themed cookbook so that it is a bit different from the cookbook we published in 2020. Any recipe can be used for our cookbook, but we encourage you to think of dishes that you make during special holidays including:

New Years Eve parties, Valentine's Day, Easter dinners, birthday meals, 4<sup>th</sup> of July, Labor Day cookouts, Halloween, Thanksgiving dinners and Christmas celebrations.

Please submit your recipes online by **August 15th** so we can meet our deadline. We would love to have these cookbooks back in time to distribute by the end of the year so that they can be given as gifts during the holiday season.

Thank you!  
Hearts and Homes Club  
Cookbook Committee Members

#### **To Submit Recipes Online:**

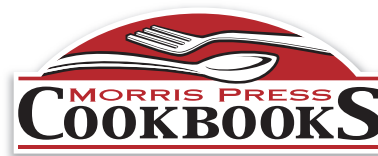
- Go to [www.typensave.com](http://www.typensave.com) and click 'Login.'
- Enter the User Name: **Hancock 2025**
- Enter the password: **carrot511** and click 'Submit.'
- Enter your name and click 'Continue.'
- Click 'Add Recipes' to begin adding your recipes.



#### **Recipe Writing Tips:**

- When adding recipes, review the "Tips" and use standard abbreviations.
  - Only enter 1 ingredient per ingredient line.
  - List ingredients in order of use in the ingredients list and directions.
  - Include container sizes, e.g., (16-oz.) pkg., (24-oz.) can.
  - Write directions in paragraph form, not in steps.
  - Use names of ingredients in the directions, e.g., "Combine flour and sugar." DO NOT use statements like, "Combine first three ingredients."
  - Include temperatures and cooking, chilling, baking, and/or freezing times.
  - Additional comments about the recipe should be included in the Recipe Note section. **We highly encourage you to include a brief summary of why this recipe means something to you.** When the cookbook is done it is fun to read all of the recipe notes and reflect on all of the good memories!
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# RECIPE WRITING TIPS



Use these tips to ensure recipes are accurate, clear, and uniform throughout your cookbook.

1. List ingredients in the order used. Make sure all ingredients are included in the directions.
2. Include all amounts and container sizes: 2 (8-oz.) cans, 1 (14-oz.) pkg. Use parenthesis to separate amounts.
3. Abbreviate measurements in the ingredients list (see standard abbreviations below), but spell them out in the directions.
4. Be consistent with names, ingredients, etc., e.g., don't use "1 c. butter" on some recipes and "2 sticks butter" on others.
5. Use ingredient names in the directions, e.g., use "Combine flour and sugar" rather than statements such as "Combine the first two ingredients."
6. Include temperatures and all cooking, chilling, baking, or freezing times.
7. Make sure ingredients and directions are clear, thorough, and accurate. For example, don't assume the reader knows how to make yeast bread.
8. Submit recipes exactly as you want them to appear.
9. Write directions in 1 paragraph. Do not submit recipes in steps, columns, charts, or as an entire paragraph. Recipes which cannot conform to our format will be omitted.
10. Ingredients may include trademarked names, e.g., Miracle Whip®. Do NOT use trademarked words for *recipe titles*. If used, they will be replaced with an acceptable alternative, e.g., Kentucky Derby® Pie will become Chocolate Nut Pie.
11. **Anything other than the ingredients, directions, contributor name(s), serving size, and recipe title will be charged as a recipe note unless you omit them. See below.**

## STANDARD ABBREVIATIONS:

c. – cup	env. – envelope	qt. – quart
pt. – pint	pkg. – package	lg. – large
ts. – teaspoon	oz. – ounce	med. – medium
T. – tablespoon	gal. – gallon	sm. – small
lb. – pound	opt. – optional	ctn. – carton or container
doz. – dozen	reg. – regular	

## recipe notes 11

A recipe note is content that does not pertain to recipe preparation. Anything other than ingredients, directions, contributor names, serving size, and the recipe title is a recipe note. See first sample recipe above.

- Recipe notes may include nutritional information, recipe history, uses, etc., and cannot be included in the directions.
- Recipe notes are printed after the directions and cannot exceed 375 characters.
- Recipe notes are an extra charge.
- If using typensave® and your cookbook committee has decided to include them, a separate field titled "Recipe Notes" will be available. *If you are submitting handwritten recipes, check with your cookbook committee.*

### CHOCOLATE CHIP MIRACLES

Sarah Jackson

2 ¼ c. all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1 c. butter, softened 4  
¾ c. packed brown sugar  
1 tsp. vanilla  
2 eggs  
12 oz. chocolate chips

- 6 Preheat oven to 375° (gas oven to 350°). Mix all of the dry ingredients together, then mix the wet ingredients together. After both substances are mixed, slowly mix the dry ingredients in with the wet until the texture is smooth. Put cookies on sheet and leave each batch in oven for 8 to 10 minutes for soft texture.

- 11 **Note:** These cookies are a favorite with my children and vanish within two days.

### SNICKERDOODLES

Heather Gamske  
Dorothy Engstrom

1 stick butter, softened 4  
½ c. shortening  
1 ½ c. sugar  
2 eggs  
2 ¼ c. all-purpose flour  
2 tsp. cream of tartar  
1 tsp. baking soda  
¼ tsp. salt  
2 T. sugar  
2 tsp. cinnamon

- 1 Heat oven to 400°. Mix thoroughly butter, shortening, 1 ½ cups sugar and the eggs. Blend in flour, cream of tartar, baking soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet. Makes about 6 dozen cookies. If using self-rising flour, omit cream of tartar, baking soda and salt.

### MAGIC COOKIE BARS

Steve Casley  
Jeff Marcino

½ c. butter, softened  
1 ½ c. graham cracker crumbs  
1 (14-oz.) can Eagle Brand 10  
sweetened condensed milk  
1 c. chocolate chips  
1 (3 ½-oz.) can flaked coconut  
1 c. chopped nuts

2 Preheat oven to 350°. Using a 13 x 9-inch pan, melt butter in oven. Sprinkle crumbs over butter, pour milk over crumbs. Top with remaining ingredients. Bake 25 to 30 minutes. Cool before eating.

2 Cookies & Candy

## contributor information

- Be consistent with spellings of names, titles, etc. (*R.N.* vs. *Registered Nurse* or *Bill Jones* vs. *William Jones*). This affects the contributor index.
- Two extra lines may be included **FREE** (town, department, in memory of, title, etc.) after each contributor name. Additional content is considered a recipe note.
- If using typensave®, **DO NOT** include additional info (second name, town, department, title, etc.) on the same line as the contributor name. Put additional info on separate lines. This enables us to create an accurate contributor index.
- Duplicated recipes should be submitted just once with multiple contributor names.
- For recipes with multiple contributor names, only the first name will appear in a contributor index.





## RECIPE COLLECTION SHEET

For office use only

Recipe No.

Category

Recipe Title

Submitted By

**INGREDIENTS:** Use abbreviations pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg.

_____	_____
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**DIRECTIONS:** \_\_\_\_\_

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## INSTRUCTIONS

- Print **NEATLY IN INK, NOT PENCIL**, and place only **ONE RECIPE** per form.
- If more room is needed, use another sheet of the same size and staple together.
- Please **WRITE LEGIBLY**, as this will greatly reduce errors.
- List all ingredients in order of use in ingredients list and directions.
- Include container sizes, e.g., 2 (8-oz.) cans, temps, and baking/cooking times.
- Keep ingredients separate and directions in one paragraph. Do not submit recipes in steps, columns, or charts. Recipes which cannot conform to our chosen recipe format will be omitted.
- Use names of ingredients in the directions, e.g., "Combine flour and sugar." DO NOT use statements like, "combine first three ingredients."
- Be consistent with the spelling of your name for each recipe you contribute.
- Any special recipe notes (anything other than ingredients, directions, contributor name, serving size, or recipe title) should be kept as a separate comment on the bottom of this form, as they may not be included unless we pay extra for it.
- Your recipes should fit into one of the following categories:

**Appetizers & Beverages**  
**Soups & Salads**  
**Vegetables & Side Dishes**  
**Main Dishes**

**Breads & Rolls**  
**Desserts**  
**Cookies & Candy**  
**This & That**

Dear Friend,

Our organization is preparing a wonderful custom cookbook featuring favorite recipes from our members. The cookbook will be professionally published, and it is certain to become a treasured keepsake.

Please submit 3–5 of your favorite recipes so you can be represented in our group's cookbook. Follow the instructions above. Your name will be printed with each of your recipes. Thank you for contributing recipes as this will help to ensure that our cookbook will be a huge success.

We anticipate a great demand for our cookbooks, and we want to be certain to order plenty. You can reserve one or more for yourself and your family at this time to be assured of receiving them.

Please reserve \_\_\_\_\_ cookbook(s) for me.

Name \_\_\_\_\_

**Please submit your recipes to the committee within  
5 days so we can meet our deadline. Thank you!**