



HENDRICKS COUNTY HOMEMAKER HAPPENINGS

Mission Statement: To strengthen families through continuing education, leadership development and volunteer community support.

Calendar of Events

December

- 1: Holiday Fest Setup
- 2: Holiday Fest
- 6: Council Brunch

January

- 3: Council Meeting (9:30 am)
- 31: Fun & Games Night (6 pm)

February

- 7: Council Meeting (9:30 am)
- 7: Leader Lessons (1, 2, & 3 pm)
- 13: Make a Difference Day (10 am)



HOLIDAY FEST!

Just a reminder Holiday Fest is coming up on December 2nd from 9AM-3PM. This is one of our two major fundraisers we do for the year to have funds to do all of the community service things we do throughout the year. **Please do not forget to make at least 6 dozen homemade Christmas cookies per member of your club for the sale.** So that the ladies in charge of the cookie walk can get the cookies put together in the containers ahead of time, we ask that you bring your cookies on Thursday evening, Dec. 1st from 3-7pm. You will drop them off in classrooms B and C. Also if you are bringing items to be sold at the Homemakers Attic also please bring those on Thursday evening from 3-7 PM and they MUST be priced. On Friday morning I will be at the fairgrounds at 7:00 AM. There will be biscuits and gravy for sale for breakfast from 9 AM until they run out and there will be hot dogs, coney dogs, meatball sandwiches, and chicken salad croissant sandwiches as well as chips and veggies for sale at lunch time from 11-1 PM. We have all of our vendor spots filled. We are having the entrance to the event a little different to help with traffic flow so please look at the signs about where to go in. Please make sure you all come and do all of your duties that your clubs are signed up for. You all make this event so easy and great every year so I am sure this year will be no different. Thank you all for your help!! If you have any questions please email or call Karla Janning (thejanningfamily@msn.com or 317-727-0767)

IEHA Families Home Page — www.ieha-families.org

Purdue Extension Hendricks County — www.extension.purdue.edu/county/hendricks



<https://www.facebook.com/Hendricks-County-Extension-Homemakers-600129567100835>

SAFELY GIVE GIFTS FROM THE KITCHEN

Foods prepared and preserved at home can make wonderful gifts. Remember to package and preserve the food so the food item does not cause illness, disability, or death. Foods preserved at home can cause problems if not done correctly. Follow these tips to make your gifts a real treat:

- All home-canned foods should follow reliable canning instructions. These can be found at the Purdue Cooperative Extension Service, USDA, or major manufacturers of home canning equipment.
- Any canning guides older than 5 years should not be used (the foods are not the same and adjustments need to be made)
- Avoid following canning advice of untrained people. Doing something for years does not make it safe
- When making cookies and candies, refrigerate or freeze extras to prevent spoilage and inferior quality products
- Include a recipe or key ingredients so the recipient can identify ingredients which could cause them an allergic reaction (i.e. nuts, chocolate, etc.)



Beth

Rosie's Reflections

AS our 2022 draws to a close, Hendricks County Extension Homemakers have experienced many successes and achievements. We have strengthened our community presence with Helping Hands and with Make a Difference; Fun & Games with profits to local food pantries; reactivated our Facebook; hosted a District Retreat; updated the Teacher Grant process.

The list goes on **AND it goes outside the USA**. From our 2022 Hendricks County Fair to Great Britain!! Eileen Alexander, one of our own Hendricks County ladies received a royal salute from Lady Phillipa Turmbull, instructor at the Royal School of Needlework and owner of The Crewel Works Co. in Great Britain. Her needlework was exhibited at the Hendricks County Fair and now is featured online and can be seen all over the world. Congratulations Eileen!

The members of The Crewel Jewels Needlework & Homemakers Guild have just received their Extension Homemakers Charter as a club within the realm of the Indiana Extension Homemakers Association. Rosie



HOMEMAKER WEEKLY RECIPES in the Danville Republican Newspaper

It looks like it's a winner for another year! It appears as of Club Members are enjoying entering and trying recipes from across the county. Below is the list of Clubs with the month recipes are needed for the remainder of 2022. We need 5-7 recipes per month. The recipe form is enclosed for your use. Recipes are needed by the 15th of each month. Please send the Club recipes to Ellen electronically or bring them to the Extension Office so she can pick them up.

December 2022: Fairfield Homemakers and Treblemakers

January 2023: Crewel Jewels

February 2023: Chat'N Do

March 2023: Happy Homemakers

Questions?? Contact Ellen Looney, ellen_looney@yahoo.com, 317-797-8368



COOKIE WALK

Modern Homemakers are thanking you IN ADVANCE for your help in making this year successful!

Some reminders:

- Please bring cookies if possible, Thursday, December 1, from 3-7 pm to the Fairgrounds, Classrooms A & B.
- Alternatively, you may bring cookies before 8:30 am on Friday December 2, the day of the event.
- 6-dozen is the preferred amount for each Club member to contribute. These don't all need to be the same type of cookie or candy BUT it is requested that these are homemade and not "store bought" cookies or made with "store bought" cookie dough.
- We **DO NEED** plastic bags from Kroger, Walmart or wherever to help transport 'sold' cookies to customers cars. Please bring them when you drop off your cookies.



If you need help or have questions please reach out to Ellen Looney from Modern Homemakers @317-797-8368 or ellen_looney@yahoo.com.



MAKE A DIFFERENCE DAY AND HELPING HANDS DAY UPDATE 2022

I think every year flies by, but how in the world can it be the middle of November already!! I appreciate all the help so many of you have given in making this a wonderful year of showing how much we can make a difference in so many lives. I look back at the projects we have finished for both Make a Difference and Helping Hands days and I am amazed. Here are some of them:

- ↻ 35 fleece blankets for Riley Children's Hospital
- ↻ 1 quilt made from pillow shams
- ↻ 146 hygiene kits 40 for Headstart and 106 for a inner city women and children's clinic
- ↻ 92 felt bags which also go to the clinic
- ↻ 16 beautifully decorated stockings and 16 more felt bags which will go to a nursing home along with 16 neck pillows



This list is only what we finished since September of this year.

Helping Hands Day has increased our productivity since we meet the second Thursday of the month. Make A Difference Day is still in February and October. Below I will list our next Helping Hands dates and the next Make A Difference Day date. You will notice Helping Hands is only on designated second Thursdays.

Donations are appreciated!

- Fleece 2yd lengths prewashed in scent free detergent no softener or softener sheets. Blizzard or anti-pill
- Toiletry items: travel size toothpaste, toothbrushes, shampoo, conditioner, bar soap and small combs.

Contact Charlotte Lloyd
812-236-6083

Next Helping Hands Days are as follows:

- February 10, 2023 (10-12 at Bartlett Chapel)
- March 10, 2023 (10-12 at Bartlett Chapel)
- April 13, 2023 (10-12 at Bartlett Chapel)

Next Make A Difference Day

- February 13, 2023 10-2 Fairgrounds

Mark your calendars and come and join the fun!! I wish you all a very blessed Christmas and a New Year that is full of joy and surprises!!

ANOTHER OPPORTUNITY TO BE A BLESSING

I would like to tell you a story! When you go into a nursing home as often as I do you see things. Things like how many residents have no visitors and receive no gifts or surprises. Wouldn't it be great if these forgotten people had at least a surprise at Christmas! Here is your chance to show the Love of God to 20 special people at Cypress Manor.

We were blessed with donations of felt and stockings made of felt. At our last Helping Hands Day two gifted beautiful ladies sat for two hours and decorated stockings!! They are gorgeous! Now what could we do with them? We first thought of children before they were decorated, but they aren't safe for children to have. They might try to eat some of the decorations. Then the suggestion was made to take them to Cypress Manor in Danville. When I called them they were so excited that we thought of them. We now need to fill them. I don't know about you but I would be disappointed if I received an empty stocking.

Even if there was no coal in it, an empty stocking????

Oh wait, we also had talented seamstresses that sewed up a multitude of felt bags. Another very giving lady wanted to donate enough neck pillows for each resident! Now we have a stocking and a bag to fill for 20 residents. This is getting exciting. So we decided to share this chance with you to bless others.

Many of these items can be found for a dollar or more at Dollar General or Dollar Tree. I know it is hard at Christmas to come up with extra so we can keep this reasonable if we all get a few things each. Here is a list of things that you could donate toward filling the bag and the stocking. No coal please!

- ✂ Stax canned potato chips,
- ✂ shampoo and conditioner,
- ✂ body wash,
- ✂ fingernail polish,
- ✂ ponytail holders,
- ✂ men and women manicure kits,
- ✂ notepads,
- ✂ pens,
- ✂ combs or hairbrushes,
- ✂ and anything else you think might be used.



You can bring the items on December 1 or 2 when you bring your cookies in or when you come to work the Holiday Fest at the fairgrounds. That way you only have to make one trip. If that doesn't work you can always call me, Char Lloyd 812-236-6083.

Personally, I am looking forward to seeing once again how amazingly generous our group of homemakers are!! God bless!!



Peanut Clusters for ~~X~~ 1

- 1/4 cup Semi-sweet chocolate chips
- 1/4 cup Milk chocolate chips
- 1/2 cup Peanut butter chips
- 4 ounces White Almond Bark
- 3/4 cup Lightly salted peanuts
- Crushed wavy potato chips
- Christmas Sprinkles (optional)

Line a baking sheet with wax or parchment paper. Melt chocolate in microwave at 30 second intervals. Once melted, add peanuts and potato chips and mix well. Spoon mixture onto wax paper. Sprinkle with Christmas Sprinkles (optional) and let harden for at least one hour. Eat & Enjoy!!!! Yummy!

Club News



Chat N Do met at the home of Rosie Lenihan on Sept. 14.

During the business portion of our meeting we continued our menu plans for chairing the (Lunch-Plan & Serve) for Holiday Fest. A new menu item will be early morning sausage gravy & biscuits. In addition to our meeting we made the District Retreat centerpieces which were pumpkins. Big advantage to this task is we could help Retreat attendees make theirs as they arrived



for the day. Part of our lunch included Focaccia Art Bread which may become an educational lesson.

We also viewed and sorted items in Rosie's garage which will be donated (by Master Gardener families) to our Holiday Fest Santa/Homemakers Booth chaired by Happy Homemakers. By the time the gathering was over we decided to connect a visit to Family Promise with our October meeting. --
Rosie Lenihan

Recently **Chat N' Do Homemakers** toured the Family Promise location in Plainfield. We were greeted with happy volunteers and workers. The facility is very busy collecting items for fall and winter. The need for items never ends. Family Promise is a HAND-UP organization not a hand-out group. The organization is always in need of laundry detergent, seasonal clothing and especially coats for winter. We found the goal is to help others get back on their feet after losing a home, unable to pay rent, losing a car, losing a job and families needing to transition into our local community.

After the tour of Family Promise we had our meeting and lunch at Stacks restaurant in Plainfield. Plans are being made and duties are being assigned for the upcoming Holiday Fest. We are looking forward to a great day in serving in the "Cafe".

Hats, mittens, gloves and scarves have been donated to decorate the Christmas tree at the fairgrounds.

Don't forget to bring your 6 dozen cookies on Thursday December 1, 2022!!!

Submitted by: Jan Armstrong

The **Hazelwood Homemakers** have been busy these past two months. It's amazing how much you can pack into two months. Hold onto your hats as we take a trip down memory lane. After the District Retreat in September, our group unofficially "adopted" the residents of Ashbury Towers. So, at our regular meeting in October, we made the "Fall Flowers" for the residents using the idea shared at the District Retreat. To celebrate the wonderful weather, our club ventured down to Brown County to shop, eat and then shop some more. We came home with lots of treasures.



At our November meeting, we make 70 sock snowmen to take to the residents at Ashbury Towers in December. We also decided to take a day trip over to the "Warm Glow Candle" shop over in Centerville. If you've never been there, it's well worth the trip. Since we were out that way, we also visited the Fountain Acres Amish store in Fountain City. On our way home, we had to maneuver around numerous traffic jams, so we decided to take detour off the highway and view the beautiful city of Indianapolis as we tried to get around the traffic.



Modern Homemakers

had a FUN meeting in October. We decided to “Let our hair down” and have a wild, fun Masquerade Party. There were Scarecrows, Witches, Clowns, Cowboys, Roaring 20’s girl, a little Princess and so much more. There were categories for Prettiest, Ugliest, Most like Halloween and Just Best of the Best. Our littlest, cutest guest of all won most of the categories. So much fun for



all of us! The refreshments for the evening continued with the Fall these—Regina Hawkins made apple Dump Cake and Pumpkin Fudge while Lynn Lillard made a pumpkin dessert and a pumpkin dip and topped it off with apple cider. What a fun change for our October meeting!

We meet the third Thursday evening of the month at Bartlett’s Chapel just east of Danville on old US 36 at 6:30 pm. We are always looking for new members or for guests to come join us. All are welcome — come see what you are missing!

Our November meeting will be a pitch-in family dinner with Joanna Sell and Ellen Looney in charge. After enjoying a delicious pitch-in, we usually end up with Bingo. Each person is to bring a white elephant item or something fun to be used as prizes. This is for your entire family, so make plans to bring a large covered dish and a white elephant item and come join us.

The National FFA Convention (Future Farmers of America (no you don’t have to live on a farm or be a farmer to be a member) was held in Indianapolis this past week with Hendricks County having a good showing for this event. Regina has a great granddaughter (Tayler) and a great-grandson (Drake) who are members of the local FFA group at Danville High School (where they had excellent sponsors and leaders who have put so much time and effort in FFA, helping to mold our members into productive, vibrant, young youth). Those in FFA are learning so much about holding office, speaking before groups, administrative procedures, leading various committees, judging, helping out with many tasks, taking on and helping with community projects, writing essays and making new and good friends, just to name a few. Just recently during Beasley Orchard’s big Festival here in Danville, the local FFA group manned a tent for two weekends in a row that made hundreds of Toasted Cheese Sandwiches that were for sale to the public. The next two weekends were manned by the members from Cascade High School; and yes, they have learned much about sharing their benefits, too. We are so proud of our FFA chapter here in Hendricks County and in Indiana as they are our FUTURE! If you see an FFA member, give them a “Thumbs Up” or a hearty handshake!



Submitted by Regina Hawkins



Did you know you could get a copy of this newsletter by email? Not only would you get the newsletter quickly, but you would be able to see it in full color. Isn't that fabulous!!!! If you'd be willing to receive the newsletter by email, please send Lisa Pitts (pitts15@purdue.edu) a quick email requesting the change.

Thank you if you are already receiving the newsletter by email. It is a tremendous help.



MERRY Christmas

You're invited!!

Hendricks County Club Presidents and Vice-Presidents, please join the Hendricks County Extension Homemakers Executive Council for a pitch-in brunch



Tuesday, December 6, 2022 beginning at 9:30am Hendricks County 4-H Fairgrounds & Complex

Please RSVP by Monday 11/28/2022 to Modern Homemakers via e-mail at ppizzato916@gmail.com

Share the Christmas spirit with...



Singing Christmas Greetings

THE TREBLEMAKERS OF HENDRICKS COUNTY
WILL SING FOR YOUR:
Holiday Party, Gathering of Family/Friends, Club Meetings, Work Place etc.

Your \$75 Donation will give you a holiday program of favorite Christmas carols for 15 – 20 minutes

Please call 317-508-1439 to reserve your time? Credit cards accepted or make checks payable to Hendricks County Choral Club.

Customer _____

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The Treblemakers of Hendricks County
presents:
Christmas from the Screen - Big & Small



and more!

Saturday, December 3, 2022, 3:00 p.m.
Hendricks County Senior Center
1201 Sycamore Lane, Danville, Indiana

Holiday gift bazaar Refreshments **Donations gratefully accepted \$5 adults/children free**

Call Kitty for more details (317) 508-1439



Preserve It Fresh, Preserve It Safe

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September/October 2022

Best Practices for Storing Canned Goods

Research-tested recipes are available from Extension programs nationwide. After the effort of growing and/or preserving food, handle the jars of food according to these recommendations. These best practices can help your canned food remain high in quality and safe.

1. Allow jars to stand undisturbed out of air drafts for 24 hours after canning, then check if the lids sealed.
 - Food in unsealed jars can be reprocessed within 24 hours using research-tested methods.
2. Remove the ring bands, being careful not to disturb the sealed lid.
 - Removing the ring band allows you to see if the jars have become unsealed during storage. If you choose to reapply the ring bands, be sure the ring bands are clean and dry before applying.
3. Rinse and dry sealed jars. For example, if you canned fruits in syrup, some syrup may be on the outside of the jar. This could support the growth of mold or other microorganisms.
4. Wash and dry the ring bands, with hot soapy water, so they can be used in the future. Do not wash



rings in the dishwasher as that will cause rust to form. Store the ring bands in a dry place.

5. Label and date the jars with the contents and canning date.
6. Store the jars in a cool, dark, dry place. The ideal temperature is 50° to 70° F. Do not store above 95° F. Keep jars away from hot pipes, a furnace, in direct sun or in an uninsulated attic.
7. If you choose to stack jars on top of each other during storage, avoid stacking more than two jars high. To avoid disturbing the seals, place the jars in a box that held jars or place a layer of cardboard or other support material between the layers of jars.

Reference: National Center for Home Food Preservation. (Julie Garden-Robinson, julie.garden-robinson@nslu.edu, 701-231-7187)

Receive this newsletter electronically by signing up at <https://extension.missouri.edu/programs/food-preservation/>

Local contact information:



Drying Apples



Canning, freezing, and pickling are standard food preservation practices, and during fall, dehydration is a common preservation method specifically for apples. Dehydration removes moisture from food to ensure bacteria, mold, and yeast cannot grow. Successful dehydration involves low heat and humidity and proper air circulation. Dried apples are delicious in salads and excellent snacks. Learn a few tips for ensuring dried apples are delicious and safe to eat.

All apple varieties can be dehydrated; however, some hold a firmer texture than others when dried. Gala, Fuji, Honeycrisp, Granny Smith, Empire, and Cortland apples tend to hold up better when dried for fruit leather or apple chips. Pretreating apples by soaking them in ascorbic acid or an antioxidant solution for 10 minutes is recommended to prevent the apples from turning brown and changing flavor while drying.

There are different methods for dehydrating fruit, such as the microwave, oven, electric dehydrator, or sun drying. Apples can take up

to 25 hours to dry in an oven, and there is a greater chance of scorching or uneven drying in the microwave. Apples are suitable for sun drying, but only if the temperature is at least 85 degrees and less than 60% humidity, which is not a typical outdoor environment in the Midwest. An electric dehydrator is an excellent option for dehydrating apples.

The temperature for safely drying apples should be between 120°F and 140°F; temperatures above 140°F may

lead to the hardening of the fruit. According to the National Center for Home Food Preservation, apple rings or slices cut into 1/4 to 3/8 inch pieces dry in six to ten hours in an electric dehydrator. The apples should be pliable and not stick together when adequately dried. For best quality, store dried apples in a dark and cool environment and consume them within one year.

Source: National Center for Home Food Preservation



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- ☞ 3rd Member at Large: Lynn Lillard
- ☞ 4th Member at Large: Kim Weber
- ☞ Volunteer Community Support: Charlotte Lloyd
- ☞ News Chair: Melissa Phillips



Submissions for the **February/March Issue** are due by **January 15**.

Submissions may be emailed to Melissa Phillips, Newsletter Editor, (PCS.ServingHim@gmail.com) or Lisa Pitts (pitts15@purdue.edu). Hand written copies may be given or mailed to Melissa Phillips (9388 S. County Road 100 W., Clayton, IN 46118).