



# HENDRICKS COUNTY HOMEMAKER HAPPENINGS

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

## Calendar of Events

### April

- 2 Good Friday - Extension Office Closed
- 4 Happy Easter
- 6 9:30 am Council Meeting, Hostess: Pollyanna



### May

- 4 9:30 am Council Meeting, Hostess: Modern Homemakers
- 6 Achievement Day - Postponed Until Fall
- 9 Mother's Day
- 31 Memorial Day - Extension Office Closed



### June

- 1 9:30 am Council Meeting, Hostess: Hazelwood

## Newsletter Deadlines



submission deadlines for the newsletters are  
 June / July Issue - May 15  
 August / September Issue - July 15  
 October / November Issue - September 15  
 December / January Issue - November 15  
 February / March Issue - January 15  
 April / May Issue - March 15

When emailing submissions please send to **both**  
**Sue Hatfield, Newsletter Editor**  
**thatfieldfam@gmail.com**  
**and Lisa Pitts pitts15@purdue.edu.**  
 Hand written copy may be given to either individual.

You don't have to send only club news. Have you discovered a new recipe, read an inspiring quote or poem or heard a great joke? We would love to have those too! Those tidbits will be shared as space permits.

Sue Hatfield, Newsletter Chair  
 thatfieldfam@gmail.com

## Beth's Bits

### Try Something New and Eat More Vegetables!

In Indiana, we consume corn, potatoes, and green beans! There are some other vegetables you may want to try. One is Jackfruit and the other is edamame. Both of these may be found at your local grocery stores – in the frozen food department. Jackfruit, is really ODD. It is huge and tastes like pulled pork! Yes, I said pulled pork. If you have noticed, Americans are now consuming more PLANT PROTEIN and that is okay, if that is what you want. I personally, prefer my protein from animals, but I'm open to trying new things as long as they are safe!

1. Jackfruit looks like a melon, and can be purchased fresh or frozen. I've tried finding frozen to use as a "pulled pork", but was not successful. Here is a video on how to prep and eat Jackfruit: <https://youtu.be/CtIDOM3rfiY>. Please report back and let me know if you have tried this and what are your thoughts!



2. Edamame – my personal favorite. These are soybeans! As a rule, we don't grow Edamame around here, but it is very popular. These can be found frozen and they cook up in minutes in the microwave. They are lightly salted and eaten with your fingers. My daughter loves these because it is the only food she can eat at the dinner table with her fingers and not get into trouble! Hahahaaaa. Yes, she is 28 years old! Edamame is often found as an appetizer in Japanese restaurants, but may be purchased for a very low price from your grocery's freezer. When we were in Portland, Or, we saw people carry these in from a local restaurant to a movie theater where they consumed them while watching the movie. Popcorn was not for that family! I encourage you to try edamame too.

ENJOY! *Beth*



## Rosie's Reflections

I just finished reviewing the Home & Family Arts Open Class Book, which Joanna Sell so kindly and diligently assembles for us. Thank you Joanna. I have not been diligent exhibiting in Open Class, have you? Have you EVER? Now, let's not say we can't do all that. No one wants us to do all that. Just do something – isn't that what those Other class numbers are for??? I CAN - you CAN too!

For the Fair this year we have the opportunity to do CANS in several ways. This is the International Year of Fruits & Vegetables. We have just been given the support (here that means YES) to collect cans of Fruits & Vegetables which in turn, we CAN donate to the Hendricks Co. Food Banks. I CAN - you CAN too!

Remember those Red Gold designs at the State Fair? Well, we don't have to be as big as the State Fair – but our hearts can be as we collect, donate (and maybe exhibit) cans.

I CAN - you CAN too!

*Rosie*

P.S. Theme of the Hendricks County Fair remains "ESSENTIAL FUN AT THE FAIR"



## Condolences

We would like to extend our sincerest sympathy to Ellen Looney of Modern Homemakers. Ellen lost her father suddenly and unexpectedly, and also her stepfather in the same week of February. Please keep Ellen and her family in your prayers.

## Sue's News

I attended the March District Day, held virtually on March 8th. Here are some of the take-aways I got from the meeting.

We are having a conference June 1st - 3rd at the Embassy Suites. I could not find registration forms for this year's conference, so I have emailed the officers to find out when they may be available.

I did find that a new category has been added to the Cultural Arts this year at the Conference - Knitting/Crocheting. Each county can send 1 item in either Quilt, Needlework, Knitting/Crocheting or other Crafts. The special cultural arts project this year is Aprons. Each county can send one apron. Items have to be made in the last 2 years by you, using any material and the apron can be either short or long.

The last item you might find interesting is that we have collected \$226,174.57 state wide so far for the Purdue Cancer Fund.

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## Hummingbird Cake

Each Spring the Hummingbirds migrate back to our area and stay through the middle of October. They arrive sometime between April 1 to May 1. So, every year, I make a hummingbird cake as soon as I see my first feathered friend.

### Ingredients

- 3 cups flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 eggs
- 2 cups mashed ripe bananas
- 1½ cups vegetable oil
- 1 can (8oz) unsweetened crushed pineapple, undrained
- 1½ teaspoons vanilla
- 1 cup chopped walnuts



### Directions

- In a large mixing bowl, combine flour, sugar, salt, baking soda and cinnamon.
- Add eggs, bananas, oil, pineapple and vanilla; beat until combined.
- Stir in walnuts.
- Pour into three greased and floured 9-in round baking pans.
- Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near center comes out clean.
- Cool 10 minutes; then removed from pan to wire racks.
- Cool completely.
- Frost with your favorite icing. Personally, I think homemade Cream Cheese icing is the best to compliment the cake.

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## Rhubarb

Rhubarb stalks are best harvested in Spring and early Summer. Some think they become toxic or poisonous in late summer, but they do not.

Rhubarb can be eaten all summer long, but in late summer the rhubarb will get woody and will not be as not as tasty. Rhubarb is a very good source of vitamin K1, is high in fiber, low in calories, and a rich source of antioxidants.



## Cooked Rhubarb

Wash, peel and cut rhubarb in one-inch pieces. If pink and tender, do not peel, as the color is much better if skin is left on. Add just enough water to keep from burning. When nearly done, add sugar to taste. Cook until tender.

*Submitted by Deloris Elza*

## CLUB NEWS



### HAZELWOOD HOMEMAKERS

The past few months have been a little bit of a blur! It's amazing how quickly the time goes by. The Hazelwood Homemakers didn't meet in January, so when we got back together in February it was quite exciting to be together again after two long months. Two of our members, Patti & Bonnie, provided quite a "spread" including biscuits and gravy. Yum! Yum!! Yum!!! We were also challenged from Psalm 25 to be humble, trust God's leadership and to be obedient. We also discussed different things that we did to help protect ourselves and our families from the virus. There were a lot of suggestions, but the one that I thought was interesting and never thought of was to wipe off the handle of the gas pump before using it.

In March, we had our regular club meeting. Since "Make a Difference Day" was cancelled, our group decided to stay afterwards and work on quilted blankets to donate. We all worked hard and had quite the system going. There was one group that ironed materials; another that cut out the fabric; another that pinned material together; along with a few ladies that were talented enough to do the sewing(!); all under the careful eye of our organizer. We worked hard for quite a bit and then stopped for a delicious chili lunch provided by Charlotte. We found out that the chili had a secret ingredient, which we all tried to guess. I don't think we actually were able to guess it, though. However, it was DELICIOUS! :) I think we ended up making 3 blankets.

Our group is looking forward to future events, especially the fair this summer as well as our next meeting. We were all encouraged to work on our submissions and start working on those chocolate recipes! Can't wait!!!!

*Submitted by Melissa Phillips*

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### CHAT N' DO

Ten members of Chat N' Do met for their March meeting by Zoom. Karen Hole, the hostess, read devotions by Charles Swindoll "Attitude". The Quilt Block contest theme will be "Essential Fun at the Fair". All guidelines will be in the fair book which will be available soon. Chat N' Do will be in charge of Ladies' Day at the fair. Chocolate is the flavor of the day. A check will be sent for Coins for Friendship. We discussed ideas for educational lessons which we felt would be of interest to many including Specific Scams, Crafts, Composting, and Food Demonstrations and Tasting. We briefly discussed Holiday Fest. We're looking forward to June when we plan to meet together, in person outdoors!

*Submitted by Karen Hole*

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### YOUNG MODERNS CLUB HAPPENINGS

It has been quite a year to say the least. Young Moderns recently started to meet again, mostly virtual by Zoom, but we had a hybrid meeting last month that had five people including one guest at the home of Janell Anderson and the other four people by Zoom. We keep hoping that things will start turning around so we can get together as a group soon. Unfortunately two of our members have been dealing with health issues not related to COVID, so we have to do what we can to make sure they are safe.

Even though we have had a lot of issues, some people in our club have been very busy. Sue Hatfield has made 3 quilts, and she is having surgery on her hand soon. Sue also did a leader lesson for us about the dollar bill – there sure is a lot of information about the dollar bill that I didn't know! We also had a lesson on microwaves and how to tell what the wattage is. Some members are doing puzzles and reading, and I myself learned how to knit a chunky blanket. We have also had another member, Kimberly Weber, start a new job, which she is enjoying. Other members are just enjoying the upcoming Spring weather. We are all ready to get outside and enjoy this nice weather we have been having.

*Submitted by Janell Anderson, Young Moderns President*

## Club News Continued...

### MODERN HOMEMAKERS

Like most of you, we have not met for meetings for several months. We have missed so much: such as meetings, lessons, information and most of all OUR FRIENDS. Several of us now have our immunizations and feel a little bit safer. Lets hope this nightmare will soon be behind us. and be only a distant memory. Our prayers and thoughts are with each of you who were sadly touched by COVID.

It seems strange to say so many of our forms will soon need to be filled out and sent in, so where did the time go? Lucky for us, our current slate of officers are willing to continue for the upcoming year. Our officers are:

President - Joanna Sell  
Vice President - Ellen Looney  
Secretary - Lynn Lillard  
Treasurer - Melissa Sexton

Thank each of you for stepping up!

Hostess for our March meeting is Jackie Rusher and her co-hostess is Dewanna Mooneyham. Jackie Rusher will be giving a lesson on HONEY - sounds interesting.

I recently read an interesting article on "Things You May Not Know About the White House" from the Morgan County Newsletter. I still receive newsletters from a few other counties in our District and they are filled with fun and interesting things their counties are doing.

Here are some fun facts from the article on the White House.

- James Hoban, an Irish immigrant and architect hand-picked by President George Washington, designed the original building. After the British set fire to it in 1814, during the War of 1812, Hoban led the effort to rebuild the structure.
- Although Washington chose it's location and architect, he was the only president never to live in the White House. President John Adams was the first to move into the residence, in 1800 before it was finished.
- Was It Always Called the White House? According to the White House Historical Association, the "White House" moniker began to appear in newspapers before the War of 1812. But it was President Theodore Roosevelt, who, in 1901, designated the official name of the residence of the US President to be the White House. Previous names included the Presidents' House, the Executive Mansion, the Presidential Palace and the Presidential Mansion. It also commonly goes by "The People's House"
- How Many Rooms Are in the White House? At 55,000 sq. ft., the six-floor White House boasts 132 rooms (16 are family guest rooms), along with 35 bathrooms. It has 28 fireplaces, 8 staircases, 3 elevators, 412 doors and 147 windows. It has a kitchen equipped to serve full dinner for up to 140 guests, or hors d'oeuvres for 1,000 plus visitors. When it gets a new coat of paint every 4-6 years, it takes 570 gallons to cover the exterior.

*Submitted by Regina Hawkins*

**Open Class Books are available! Get one from your club president, pick one up in the Extension Office or download it from the website.**

### Hygiene Kits

#### ***We are making Hygiene Kits for Head Start!***

Samples of hygiene kits made from wash cloths were given to club presidents at the Council Meeting on March 2nd. If your club did not receive one, there are a few available to pick up from Lisa Pitts in the Extension Office.

Head Start would like to have 50 of them to give to students. The kits made from washcloths should have travel sizes of the following items in the pockets: bar of soap, toothpaste, toothbrush, children's shampoo, and small comb. I suggest that you choose a darker color washcloth for the kit. All finished kits can be brought to Council meetings or to the office, and Joanna Sell will see that Head Start receives them.

Please contact Joanna at 317-745-5947 with any questions.

## Sunshine Baskets

There is a need for sunshine basket items.  
Here are a few good ideas - and I'm sure you will come up with some ideas of your own.

- Note Pads/ Pens
- Lotions
- Small Cute Figurines
- Puzzle Books
- Small Puzzles
- Bead Bracelets
- Seasonal Pins
- Little Packs of Kleenex
- Sugar-Free Gum
- Life Saver Mints/ Altoids

Bring any items you collect to the Council Meetings and give them to Rosie.

*Thank you - Suzie Garner, Leadership Chair*

## Blast from the Past

Defrost automatic refrigerators about every ten days or as soon as frost on the unit is ¼ inch thick. After defrosting, wash the ice-trays, remove shelves and clean the inside with cool water to which a little baking soda has been added.

Give the drain pipe in Iced refrigerator special attention. Pour a strong solution of washing soda and water down the drain, then use a long brush to remove accumulated slime and dirt. Occasionally, make a solution of baking soda and cold water and pour it over the cake of ice.

*Submitted by Deloris Elza*

## No Bake Sale - Silent Auction Instead

Due to COVID 19, the Executive Council decided to not have the Bake Sale auction this year during the fair. The items that would normally be up for auction will instead be given to the fair board members and the barn help. With that being one of our two fundraisers for the year; I proposed that we instead hold a silent auction this year during the fair, auctioning off items that have been made by homemakers. We want these to be very nice items that someone would use in their home or wear. I am even thinking that they could be past winners during open class - realizing of course you will not be getting them back. Suggested items include: homemade jewelry, counted cross stitch pictures, quilts, aprons or jackets that have been in the sewing category, paintings, or even flower arrangements. We would like to have 7-10 items total. There are currently 7 clubs, so it would be nice to have at least one item donated from each club. Please talk about this at your next club meeting, and see if anyone in your club would be willing to donate an item for the auction. I will be making the final selections of what will go in the auction. The Young Moderns club will be collecting the items and getting them ready for display in the open class room during the fair. The auction items will be located behind a plexiglass protector, so no one will be able to touch or handle the items. At the end of the fair, whoever has the last/highest bid will be who gets the item. All money earned will go into the Hendricks County Extension Homemakers bank account. We will try this year to at least get some money coming in and hopefully next year we will be able to do the bake sale auction again and maybe this as well.

*Thank you Karla Janning*