

Jackson County Extension Homemakers



July 2025 – June 2026

Name _____

Club _____

Club Creed

We believe in the present and its opportunities, in the future and its promises, in everything that makes life large and lovely, in the divine joy of living and helping others, and so we endeavor to pass on to others that which has benefited us, striving to go onward and upward, reaching the pinnacle of economic perfection, in improving, enlarging and endearing the greatest institution in the world—the home.

Pledge to the American Flag

I pledge allegiance to the flag of the United States of America, and to the Republic for which it stands, one nation under God, indivisible, with liberty and justice for all.

Collect

Keep us, oh God, from pettiness; let us be large in thought, in word, in deed. Let us be done with faultfinding and leave off self-seeking. May we put away all pretense and meet each other face to face, without self-pity and without prejudices. May we never be hasty in judgment and always generous. Let us take time for all things; make us grow calm, serene, and gentle. Teach us to put into action our better impulses, straightforward and unafraid.

Grant that we may realize it is the little things that create differences, that in the big things of life we are as one. And may we strive to touch and to know the great common human heart of us all; and, oh, Lord God, let us not forget to be kind.

Mary Stewart

CLUB OFFICERS

President _____

Vice-President _____

Secretary _____

Treasurer _____

Devotion Leader _____

Song Leader _____

Continuing Education (Project Leader, Health and Safety) _____

Leadership Development (Citizenship)

Volunteer Community Support (County or Local Project)

Reporter _____

Club Colors _____

Club Flower _____

Club Motto _____

Club Organized _____

Meeting Date _____

IEHA LOGO

Our logo has three figures which depict the endless combination of family—male, female, adult and child. The letters, IEHA, form an important portion of the home by providing support. The roof extends beyond the perimeter and indicates community influence.



IEHA Mission Statement

To strengthen families through:
Continuing Education
Leadership Development
Volunteer Community Support

IEHA Website: <https://ieha-families.org>

Objectives of Jackson County

Extension Homemakers Clubs

Extension Homemakers Club members in Jackson County are part of a continuing education program directed by their local, state, and federal Extension Services, and backed by widespread research programs at Purdue University. This education specifically enables Extension Homemaker members to be better equipped to make informed decisions concerning any and all areas of family living. Members also learn methods of cooperating with other organizations in order to improve the quality of family life for all people.

STATE OFFICERS

President	Cathy Wilkymacky
President-elect	Michelle Roberts
Vice President	Debbi Green
Treasurer	Ellen King
Secretary	Linda Wesseler

State President’s Theme:

“Planting Seeds that Grow Forever - 2025 - 2026”

BEDFORD DISTRICT REPRESENTATIVE

Open position

DUES (2025-2026)

County Dues.....	\$6.00
Insurance.....	\$2.75
District Dues.....	\$1.00
State Dues.....	\$5.00
Total.....	\$14.75

(Send to county treasurer by April 1, 2026)

Mailbox members.....\$16.00

(Dues plus newsletter postage)

**JACKSON COUNTY OFFICERS
2025-2026**

Co-President.....Sheryl Ault
18470 S St Rd 58
Seymour, IN 47274
317-364-9313
aultsheryl@gmail.com

Co-President.....Mandy Otte
499 E 800 N
Seymour, IN 47274
812-528-2780
cmeotte@gmail.com

Treasurer.....Skye Zakrzewski
1417 Stadium Dr.
Seymour, IN 47274
812-528-3654
skye.hendrix@gmail.com

Secretary.....Karen Hendrix
518 Arrowhead Dr.
Seymour, IN 47274
812-521-2562
karens3001@gmail.com

Advisor.....Misty Stuckwisch
1050 W Co Rd. 450 N
Brownstown, IN 47220
812-528-2097
Mistystu21@yahoo.com

**COUNCIL MEETINGS
2025-2026**

Club Presidents and County Officers

August 4, 2025.....2 p.m. at Kay's Kafe in
Brownstown, IN

October 13, 2025.....2 p.m., Kay's Kafe

March 9, 2026.....2 p.m., Kay's Kafe

June 8, 2026.....2 p.m., Kay's Kafe

DISTRICT MEETINGS

September 29, 2025.....Clark County

April 7, 2026.....Harrison County

STATE MEETING

June 15-17, 2026.....Home and Family Conference
Nashville, IN

JACKSON COUNTY EXTENSION OFFICE

Extension Educator, HHS.....Molly Marshall
marsh119@purdue.edu

Extension Educator, Agriculture.....Richard Beckort
rbeckort@purdue.edu

Extension Educator, Youth.....Brier Ryver
bryver@purdue.edu

Office Manager.....Madge Warren
mewarren@purdue.edu

Administrative Assistant.....Addyson Coomer
Coomer2@purdue.edu

Program Assistant.....Brooklynn Rennekamp
brennek@ourdue.edu

CLUB PRESIDENTS 2025-2026

COMMITTEES

Achievement Night
Auditing
Budgeting
Fall Fling
Nominating
Scholarship/Bake Sale
Service-Volunteer Community Support
Yearbook

Freetown Friends (3rd Wed., Day)
Debbie Rouse (Organized April 21, 1977)
1943 W State Rd 58
Seymour, IN 47274.....812-216-9365

Kum Join Us (1st Tues., Night)
Olga Otte (Organized October, 1946)
8575 N Base Rd
Seymour, IN 47274.....812-525-4741

Our Jackson County Extension Homemaker Scholarship winners for 2025 were Jaden Disque and Whitney Branaman, both graduates from Brownstown Central High School. Thanks again to everyone for helping with the Immanuel Bake Sale where we raised \$900! We look forward to this year's event on November 1st.

Purdue Extension Jackson County
111 S Main St. Suite 10
Brownstown, IN 47220
812-358-6101

"A leader is one who
knows the way, goes the
way, and shows the
way."

-John Maxwell



Craft, Play, Connect (4th Monday, Evening)

Seymour (Organized March 2025)
 Skye Zakrzewski.....812-528-3654
 Bianca Wilson.....317-383-7055

Homestead Traditions (3rd Tuesday, Evening)
 Seymour (Organized May 2025)
 Alex Wall.....812-212-5651

Jamestown Get-together (3rd Wednesday, Afternoon)
 Seymour (Organized June 2025)
 Ruth Ann Hendrix.....812-707-1452

Outreach—Brown School, Tuesday mornings during school year

The Extension Homemaker has an opportunity...

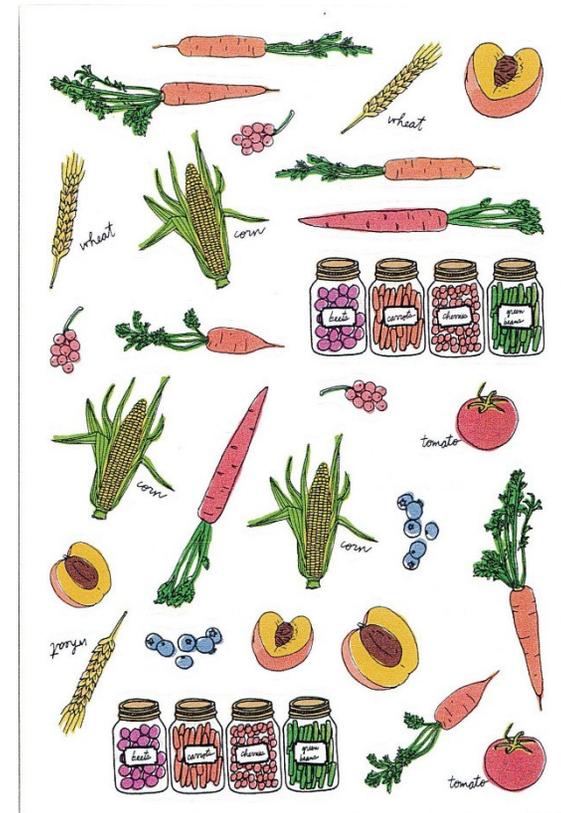
- to continue education
- to become a leader
- to grow personally
- to meet others in educational & social settings
- to share experiences & information
- to keep up to date on trends & research
- to develop skills

Tell a friend about your club—and ask her to join!

HOME DEMONSTRATION PRAYER SONG

(Tune: “He Leadeth Me”)

Dear Lord, with thankful hearts we come
 For family, and friends, and home.
 And for the sunshine and the rain
 That ripens fields of golden grain.
 Lord of the harvest, bless us still
 We are submissive to Thy will,
 What'er our harvest is to be,
 Our hopes and trust are yet in Thee.



BLUE & GOLD AWARD (Point System)

1. Club participates in six (6) approved educational programs which can include a tour..... **60**
 2. Club president or representative attends four (4) Council meetings..... **40**
 3. Club obtains new members or at least invites prospective members to club meetings or assists in directing a person to a club. Ten (10) points up to three persons..... **30**
 4. Club sends names of new officers to Extension Office by due date..... **20**
 5. Club holds at least 9 meetings..... **20**
 6. Club participates in special project as authorized by the Executive Committee of Jackson County Extension Homemakers Council..... **20**
 7. A club member exhibits in the Cultural Arts program at Achievement Night..... **20**
 8. Club member attends 1 Day of Home & Family Conference..... **10**
 9. Club will receive 10 pts per club member each that attends Fall and Spring District meeting..... **10**
 10. Club member attends Fall Fling..... **10**
 11. Club member attends Achievement Night..... **10**
 12. Club pays all dues by April 1..... **10**
 13. Club members exhibit at the Jackson Co Fair..... **10**
 14. Club will have to provide newspaper or social media account information for publicizing nine (9) meetings to score sheet..... **10**
 15. Club member has perfect attendance who attends a local meeting anywhere in the county for a total of 9 meetings. Five points for each member
- Bonus Points** _____
- Total**..... **280 + Bonus**

Blue: 200–249 points

Gold: 250-280 + points

CULTURAL ARTS CATEGORIES

Quilting
Needlework
Crocheting/Knitting
Crafts/Miscellaneous

Special Project: hand/home-made book or toy for children of any age; Maximum of 18” x 18” x 18”

Each county will be allowed one entry from the special project category and one from the standard categories.

EXTENSION HOMEMAKERS PAST COUNTY PRESIDENTS

*Mrs. Leroy (Effie) Miller.....	1925-1926
*Mrs. C.L. Hill.....	1927-1928
*Mrs. O.O. (Catherine (Kate)) Shortridge.....	1929
*Mrs. Chester (Nancy) Helt.....	1930
*Mrs. C.L. (Iva) Turmail.....	1931-1932
*Mrs. Claude Tinder.....	1933-1934
*Mrs. Chester (Bertha) Miller.....	1935
*Mrs. Pearl Bottorff.....	1936
*Mrs. Henry (Vernal) Winklepleck.....	1937-1938
*Mrs. Charles (Monice) Rumph.....	1939
*Mrs. James (Ruth) Enos.....	1940
*Mrs. Charles (Mae) Bridgewater.....	1941
*Mrs. J.H. (Etta) Gillaspay (past state president).....	1942
*Mrs. Emma Garls.....	1943
*Mrs. Ward (Rowena) Lewis.....	1943-1944
*Mrs. Henry C.G. (Ruth) Stahl.....	1945
*Mrs. Harold (Anita) Vehslage.....	1946
*Mrs. Edwin (Lillian) Miller.....	1947
*Mrs. Walter (Mabel) Ritz.....	1948
*Mrs. Albert (Paula) Pfaffenberger.....	1949
*Mrs. Emory J. (Della) Hutchinson.....	1950
*Mrs. L.R. (Flora) Browning.....	1951
*Mrs. Elmer (Bertha) Robbins.....	1952

PAST COUNTY PRESIDENTS (cont.)

*Mrs. David (Ova) Lewis.....	1953
*Mrs. Claude (Rosa) Allman Sr.....	1954
*Mrs. Edward (Mabel) Grein.....	1955
*Mrs. Charles (Ida) VonHoene.....	1956
*Mrs. Victor (Mildred) Hallow.....	1957
*Mrs. Earl (Edith) Kline.....	1958
*Mrs. W.H. Carter.....	1959
*Mrs. Joseph (Luella) Abell (past state president).....	1960
*Mrs. Fred (Irene) White.....	1961
*Mrs. George (Alice) Gates.....	1962-1963
*Mrs. Lynn (Anna) Rieckers.....	1964
Mrs. Bill (Millie) Mann.....	1965
Mrs. Gerald (Jeanette) Hackman.....	1966
*Mrs. Lawrence (Paula) Otte.....	1967
*Mrs. William L. (Goldean) Pearson.....	1968
Mrs. William (Neva) Lee.....	1969
Mrs. James (Rose) Patterson.....	1970
*Mrs. Everett (Lura) Otte.....	1971
*Mrs. Charles (Naomi) Gambrel.....	1972
*Mrs. William (Elsie) Krieger.....	1973
*Mrs. Richard (Wilma) Isaacs.....	1974
*Mrs. T. Volney (Florence) Carter.....	1975
*Mrs. William (Marguerite) Noblitt.....	1976
*Mrs. Woodard (Veronica) Bowling.....	1977
Mrs. Thomas (Eunice) Lacey.....	1978
Mrs. Floyd (Cathy) Stuckwisch.....	1979
*Mrs. Gary (Peggy) Carmichael.....	1980
Mrs. Dale (Judy) Wichman.....	1981
Mrs. Don (Nancy) Nay.....	1982
*Mrs. Gerald (Mabel VonDielingen) Goecker.....	1983
Mrs. Nick (Carolyn) Krieger.....	1984
Mrs. Montie (Barbara) Prince.....	1985
*Mrs. Roger (JoElla) Nierman.....	1986
*Mrs. William (Faye) Kovener.....	1987
Mrs. Roger (Patty) Wischmeier.....	1988

PAST COUNTY PRESIDENTS (cont.)

Mrs. Ralph (Roberta) Hunter.....	1989
Mrs. Loren (Elizabeth) Wischmeier.....	1990
Mrs. Keith (Tracy) Stam.....	1991
*Mrs. R.H. (Ann) Gingher.....	1992
Mrs. R. Joe (Karen) VonDielingen.....	1993
Mrs. David (Patsy) Luecke.....	1994
Mrs. Irving (Carol) Wait.....	1995
*Mrs. Jack (Nancy) Hammond.....	1996
*Mrs. Raymond (Annette) Bachmann.....	1997
Mrs. William D. (Peggy) Burns.....	1998
*Mrs. Orville (Marilyn) Hoene.....	January 1999-June 2000
Mrs. Steve (Julie) Nay.....	July 2000-June 2001
Mrs. James (Marilyn) Hurt.....	July 2001-June 2002
*Mrs. David (Bettye Lou) Collier.....	July 2002-June 2003
Mrs. Brian (Karla) Thompson.....	July 2003-June 2004
Mrs. Ed (Debra) Flynn.....	July 2004-June 2005
*Mrs. David (Bettye Lou) Collier.....	July 2005-June 2006
*Mrs. Roger (Joan) Sturgeon.....	July 2006-June 2007
Mrs. Richard (Linda) Booher.....	July 2007-June 2008
*Mrs. Aryss Beebe.....	July 2008-June 2009
Mrs. Barbie Wischmeier.....	July 2009-June 2010
Mrs. Richard (Nina) Hackman.....	July 2010-June 2011
Mrs. Donna Garvey.....	July 2011-June 2012
Mrs. Linda Eggersman.....	July 2012-June 2013
Mrs. Jeanie Schneider.....	July 2013-June 2014
Mrs. Eunice Lacey.....	July 2014-June 2015
Mrs. Rhonda Kidwell.....	July 2015-June 2016
Mrs. Peggy Burns.....	July 2016-June 2017
Mrs. Barbie Wischmeier.....	July 2017-June 2018
Mrs. Audrey Luecke.....	July 2018-June 2019
Mrs. Kathy Blandford.....	July 2019-June 2020
*Mrs. Peggy Carmichael.....	July 2020 - June 2021
Ms. Olga Otte.....	July 2021 - June 2022
Mrs. Ruth Ann Hendrix.....	July 2022-June 2023
Mrs. Misty Stuckwisch.....	July 2023-June 2024
Mrs. Sheryl Ault.....	July 2024-June 2025

*Deceased

JULY 2025

Monthly Joke:

What did the flag do when it lost its voice?
It just waved.

**Recipe: Lemon Sheet Cake
(Ruta May)**

Cake:

1 pkg. lemon cake mix
1 tsp. lemon flavoring
4 eggs
1 can (15 $\frac{3}{4}$ oz.) lemon pie filling

Frosting:

1 pkg. (8 oz.) cream cheese
1 $\frac{1}{2}$ C confectioners' sugar
 $\frac{1}{2}$ C butter softened
1 $\frac{1}{2}$ tsp lemon flavoring

In a small bowl beat the cake mix and eggs until well blended. Fold in pie filling and lemon flavoring. Spread into greased 15 x 10 cake pan. Bake at 350 degrees for 18-20 minutes or until toothpick comes out clean. Cool.

In a small bowl beat cream cheese, butter and sugar until smooth. Stir in lemon flavoring. Spread over cake and store in refrigerator until ready to serve.

JULY _____ 2025

Hostess: _____

Roll Call: What do you like best about summer?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“Be like a sunflower; bright, sunny and positive, spread seeds of happiness, stand tall, and always turn to the light.”

-Unknown

AUGUST 2025

Monthly Joke:

Why are piggy banks so wise?

They're filled with common sense.

Recipe: Mary Louise Salad

Michelle Wood

4 oz. feta cheese

Walnut pieces

Shredded cheddar cheese

Romaine lettuce

Poppyseed dressing

Golden raisins

Tear up lettuce into a bowl. Add rest of ingredients except dressing. Add as much of the ingredients as you wish. Toss together. Add dressing and toss again. This can easily be increased depending on the occasion.

AUGUST ____ 2025

Hostess: _____

Roll Call: What has been the most useful thing you learned in school?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“A homemaker’s work is often unseen, but their impact is undeniable”

-Unknown

SEPTEMBER 2025

Monthly Joke:

What do you call a pile of cats?
A Meow-ntain

Recipe: Banana Bread Alex Wall

Cream:

1 C. sugar
4T butter

Add:

3 Large bananas
2 eggs
2 C flour

Add:

1 tsp. soda dissolved in $\frac{1}{2}$ C water
1 tsp. vanilla
1 tsp. salt

Top with:

Chopped walnuts, pecans, or almonds
Sprinkle with:
Cinnamon and sugar mixture

Bake 1 hour in loaf pan (greased and floured or lined with paper) at 325 degrees or longer if loaf seems gooey in the middle.

SEPTEMBER _____ 2025

Hostess: _____

Roll Call: What is your favorite fall activity and why?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“Time is never wasted when you use it to create a better environment for your family and for others. Home is a place where busyness is proper, called for, and desperately needed. Don’t neglect to busy yourself with your homemaking. “

-Elizabeth George

OCTOBER 2025

Monthly Joke:

Why are ghosts the worst liars?
You can see right through them!

Recipe: GF DF Pumpkin Muffins

Ruth Ann Hendrix

Dry Ingredients:

1 2/3 C GF flour

3/4 tsp. xanthan gum

1/4 tsp. baking powder

1 tsp. baking soda

3/4 tsp. salt

1 tsp. cinnamon

1 tsp. cloves

1 tsp. nutmeg

Wet Ingredients:

2/3 C honey

1/2 C vegetable oil (I prefer coconut oil)

1/2 C water

1 C canned pumpkin

1 C coarsely chopped nuts

Preheat oven to 325 degrees. Mix all dry ingredients in a large bowl. Add the honey, oil, water and pumpkin and mix until blended. Stir in the nuts.

Divide into 12 oiled muffin cups. Bake for about 24 minutes until done. Top should bounce back when touched, or checked with a toothpick, should come out clean.

OCTOBER _____ 2025

Hostess: _____

Roll Call: What is your favorite type of muffin?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“Anyone can count the seeds in an apple, but only God can count the number of apples in a seed.”

-Robert H. Schuller

NOVEMBER 2025

Monthly Joke:

What do you call a chiropractor who works at a zoo?
An animal cracker!

Recipe: Mom's Teriyaki Pork Chops Carol Mansfield

8 boneless pork chops
½ C Soy sauce
2 C water
½ C sugar (to taste)

Brown meat on medium. Mix soy sauce, water and sugar separately. Pour mixture over browned meat. Bring to a boil on medium. Lower temperature cover and simmer for 30 minutes making sure that meat is cooked thoroughly.

4 Tbsp. corn starch
1 C water

Mix corn starch and water together. Add corn starch mixture to sauce when meat is cooked. Bring to a boil. Simmer on low heat for 30 minutes. You may add wine for flavor, garnish with parsley. Serve with rice.

NOVEMBER _____ 2025

Hostess: _____

Roll Call: What is your favorite Thanksgiving side dish?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

November 1st Bake Sale

Quote of the Month

“You can have more than one home. You can carry your roots with you, and decide where they grow.”

- *Henning Mankell*

DECEMBER 2025

Monthly Joke:

What kind of photos do elves take?

Elfies!

Recipe: Cranberry Salad

Alex Wall

1 pkg. strawberry Jell-O

2 to 3 apples, diced

2 to 3 oranges, cut in slices and diced (I use a can of
drained Mandarin Oranges sliced)

1 can cranberry sauce with berries

½ C walnuts or pecans, chopped (optional)

1 C miniature marshmallows

Mix Jell-O according to package directions. Add
remaining ingredients. Stir. Chill in the refrigerator.

DECEMBER _____ 2025

Hostess: _____

Roll Call: What is your favorite Christmas carol?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“We know we cannot plant seeds with closed fists. To
sow, we must open our hands.”

-Adolfo Perez Esquivel

JANUARY 2026

Monthly Joke:

Where does a snowman get the weather report?
The winternet.

Recipe: Biscuits and Gravy Casserole

1(10 oz.) can refrigerated biscuit dough (Pillsbury
Grands)

1(1lb) bulk pork sausage

1 ½ C shredded cheddar cheese, divided

6 large eggs

½ C milk

Salt and pepper to taste

1 ½ C cold water, or more as needed

1 (1.5 oz) pkg. pork gravy mix (I use Pioneer Gravy Mix)

Preheat the oven to 350 degrees. Grease a 9 x 13
baking dish.

Line the bottom of the dish with the biscuits. Heat a large skillet over medium-high heat. Brown the sausage until brown and crumbly. Drain excess oil and scatter sausage over biscuit layer. Top with one cup of shredded cheese. Whisk eggs, milk, salt, and pepper until combined. Pour over cheese. Mix water and gravy together in a saucepan. Bring to a boil, reduce heat and simmer until thicken. Pour over egg mixture and top with remaining cheese. Bake until eggs are fluffy and cheese is bubbling, about 30 minutes. Reheats well and is good for dinner as it is for breakfast.

JANUARY _____ 2026

Hostess: _____

Roll Call: What is your favorite wintertime activity?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“You will never grow to your fullest potential unless you plant seeds of joy, love, fulfillment, hope and success.

Nature can only return to you what you plant.

-Unknown

FEBRUARY 2026

Monthly Joke:

What did one sheep say to the other on February 14th?
“I love ewe.”

Recipe: 7 Layer Bars— Mandy Otte “I remember my mom making these”

½ C unsalted butter, melted

1 ½ C graham cracker crumbs

1 C coconut flakes or shredded coconut

1 ½ C semi-sweet chocolate chips

1 C butterscotch chips

14 oz. sweetened condensed milk

1 C chopped walnuts

Preheat oven to 350 degrees. Line a 9 x 13 baking pan with parchment paper or coat with non-stick spray and set aside.

Use a fork to combine melted butter and graham cracker crumbs. Press firmly into an even layer in the bottom of the pan (an offset spatula is helpful).

Top with coconut, chocolate chips, butterscotch chips, and walnuts. Drizzle sweetened condensed milk over the top as evenly as possible. Bake for 22-28 minutes, or until edges are lightly golden brown. Allow bars to cool fully in the pan before removing and slicing (at least 3 hours).

FEBRUARY _____ 2026

Hostess: _____

Roll Call: What is your favorite candy to receive for Valentine's Day?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“You were designed for accomplishment, engineered for success, and endowed with the seeds of greatness.”

- Zig Ziglar

MARCH 2026

Monthly Joke:

Why do so many leprechauns love to garden?

Because they have green thumbs.

Recipe: Leprechaun Bait

2 C corn Chex

1 C pretzel twists

1 C Lucky Charms cereal

½ C green M&M 's

12 oz. white chocolate chips melted

1 tsp. green sanding sugar

In a large bowl, combine corn Chex, pretzels, Lucky Charms, green M&M's, melted white chocolate, and green sanding sugar. Mix until totally combined, then transfer to a parchment-lined baking sheet and spread evenly into one even layer. Freeze until firm, about 20 minutes, then break into pieces and serve.

MARCH _____ 2026

Hostess: _____

Roll Call: What is your favorite kind of pie?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“May the luck of the Irish possess you. May the devil fly off with your worries. May God bless you forever and ever.”

-Irish Blessing

APRIL 2026

Monthly Joke:

What do rain clouds wear under their clothes?

Thunderwear.

Recipe: Strawberry/Rhubarb Jam

Sheryl Ault

2 ½ C fresh or frozen strawberries crushed

1 ½ C finely diced fresh or frozen rhubarb

2 ½ C sugar

1 - 8oz. can crushed pineapple with juice

1 - 3oz. pkg of strawberry flavored gelatin

In a large kettle combine strawberries, rhubarb, sugar and pineapple. Bring to a boil. Reduce heat and simmer for 20 minutes. Remove from heat; stir in gelatin until dissolved. Pour into jars or freezer containers, leaving ½ inch headspace. Cool, top with lids. Refrigerate or freeze.

APRIL _____ 2026

Hostess: _____

Roll Call: What is your favorite Easter memory/tradition?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“It is only the farmer who faithfully plants seeds in the Spring, who reaps a harvest in the Autumn.”

- *B.C. Forbes*

MAY 2026

Monthly Joke:

Besides a rake and a shovel, what tool

Do all gardeners need?

A yard stick.

Recipe: Rhubarb Crunch

Olga Otte

1 C. flour

$\frac{3}{4}$ C. oatmeal

1 C. brown meal

$\frac{1}{2}$ C. melted butter

1 tsp. cinnamon

4 C diced rhubarb

Mix flour, oatmeal, and cinnamon until it is crumbly.

Press $\frac{1}{2}$ of the mixture into a greased 9" baking pan.

Cover the crumb mixture with the rhubarb. Combine 2 cups sugar, 2 T. cornstarch, 1 cup water and 1 t. vanilla and cook until thick and clear. Pour the sauce over the rhubarb. Top with the remaining crumbs and bake for 1 hour.

MAY _____ 2026

Hostess: _____

Roll Call: What is your favorite memory with your mother or child?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Quote of the Month

“What is legacy? It’s planting seeds in a garden you never get to see.”

-The Musical “Hamilton”

JUNE 2026

Monthly Joke:

Why do bees have sticky hair?
They use honeycombs.

Recipe: No Bake Éclair Cake

- 2 - 3.5 oz. packages of instant vanilla pudding mix
- 3 cups milk
- 1 -8oz. tub whipped topping, thawed
- 2 sleeves graham cracker squares
- 16 oz. container chocolate frosting

In a medium bowl, mix together the pudding mixes, 3 cups of milk, and the whipped topping.

In a 9x13 baking dish, arrange a single layer of the graham cracker squares on the bottom. You may have to break them up a bit to cover the bottom of your dish.

Spread half of the pudding mixture on top of the crackers. Layer another layer of graham crackers over the pudding mixture. Top with the final layer of graham crackers. Put plastic wrap over the dish and put in fridge for about 30 minute to allow the pudding to set. When ready, put the 16 oz. container of chocolate frosting in the microwave for about 15 seconds (remove aluminum foil and lid before microwaving). Stir frosting to check that is spreadable and spread evenly over the top layer of graham crackers. Cover again with plastic wrap and chill overnight.

JUNE _____ 2026

Hostess: _____

Roll Call: What is your favorite flavor of ice cream?

Lesson: _____

Social Activities: _____

Community Support Activities

Your time, items and money donated:

Jackson County Fair July 26–August 1

Quote of the Month:

“I want to be like a sunflower, so that even on the darkest days, I will stand tall and find the sunlight.”

- *Unknown*

CLUB MEMBERS

NOTES:

Name

Phone #

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

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14. _____

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16. _____

17. _____

18. _____

19. _____

20. _____
