

January/February 2026

Happy New Year to all of our Extension Homemakers! Although I'm a bit under the weather and couldn't be with you, I want to wish each of you a joyful, healthy, and successful New Year.

As we begin this new chapter, I'm reminded of the strength of our Homemakers community and the countless ways you support one another, our families, and our communities. Your dedication, service, and willingness to learn and grow make a meaningful difference all year long.

Thank you for your continued commitment and support. I look forward to the programs, projects, friendships, and accomplishments we will share together in the year ahead. Here's to a wonderful year for Extension Homemakers!



Your President, Betty Carpenter





Embracing Change to meet Tomorrow's challenges



Find us on: facebook.



the Nook

Extension Homemakers Holiday Party

Despite the chilly weather, the sun made a welcome appearance and set the tone for a lovely gathering. Thirty members attended, and it truly seemed that everyone had a wonderful time. The dinner was enjoyed by all, and the ladies had fun creating their cinnamon trees. Mrs. Claus even stopped by to share packages of cookies made especially for them by her elves.

The table decorations were beautiful, and the committee did an excellent job—thank you for making the event so special.

Passionate about a committee?
Let Sue know!

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January

Melli Germann 1/5 Connie Lute 1/6 Dania Bocanegra 1/11 Kathy Ulman 1/16 Cindy Ault 1/29

February

Sue Mohlke 2/4
Betty Carpenter 2/5
Joan Kelsey 2/7
Sandra Provan 2/8
Shirley Reinfurth 2/15
Terry Brennan 2/28

Mark Your Calendars

Monthly Social @ the
Extension Office

January 12th
From 2 - 4

Magical Craft & game
of "Screamo"
(aka Whoopee)

Lend-a-Hand Day

at the Studio

January 8 &

March 26

March 8 PM

9 AM - 8 PM

Soup Tasting the Extension Office February 8th 12-2 PM

Council Meeting
the Extension Office
March 19th
From 3 - 8 PM

Educational Retreat the Extension Office March 5th 2-8 PM



Council Meeting

Thursday, March 19th @ the Extension Office from 3:00 p.m. - 8:00 p.m.

International Faire

Tuesday, April 7th @ the Extension Office from 11:30 a.m. - 3:00 p.m.

Free Spring & Summer Clothing Giveaway

Friday April 17th 9 AM - 3 PM & Saturday April 18th 9 AM - 12 PM

Cultural Arts Projects Due

Wednesday, May 20th @ Extension office from 9:00 a.m. - 1:00 p.m. Home and Family conference 2026 "special project" Hand/home-made book or toy for children of any age. Guidelines: Maximum of 18" x 18"x18", but it can be smaller. Use any medium wood, paper, canvas, crochet, knit, quilting, etc For books - no commercial printing/publishing, but parts can be printed from a printer and printed transfers can be used. The earliest toys were made of materials found in nature like rocks, sticks, and clay. Let's see what we can do!

Educational Retreat

Thursday, May 21st @ Extension Office from 2:00 p.m. - 8:00 p.m.

Council Meeting

Wednesday, June 3rd @ Extension Office from 3:00 p.m. to 8:00 p.m.

Home and Family Conference

June 15th - 17th @ Seasons Lodge - Nashville IN

Recipe found at bakerstable.net



Asparagus Prosciutto and Brie Puff Pastry Bundles

Yields: 9 Servings | Prep Time: 30 Mins | Freeze Time: 15 Mins | Total Time: 1 Hr. 5 Min

For The Pastry Bundles:

- Puff Pastry Sheet
- Prosciutto Slices
- Wheel of Brie
- Fresh Asparagus
- 1 Egg

Step 1: Make egg wash

In a small bowl, whisk together egg and water until smooth. Set aside.

Step 2: Cut and roll

Cut pastry into 9 equal squares.

On a lightly floured surface, roll each square to 1/16 inch thickness.

Step 3: Assemble

Top each square with 1 slice prosciutto. Place 1 slice of brie and 4-6 asparagus spears at an angle on top of prosciutto.

Fold top right corner of pastry over asparagus. Fold bottom left corner over bundle and tuck under.

Step 4: Freeze

Use a small pastry brush to brush egg wash over all exposed pastry. Place in freezer for 10-15 minutes.

Step 5: Bake

Bake for 20 minutes, or until puffed and golden brown.





Cinnamon Polar Bear Cookies

Yields: 48 Servings | Prep Time: 1 Hr. 20 Mins | Total Time: 2 Hr. 20 Min

Ingredients:

- 1 cup sugar
- 1 cup butter, softened
- 1 egg
- 2 1/4 cups all-purpose flour
- 1 teaspoon cinnamon
- Powdered sugar
- 1 tablespoon miniature semisweet chocolate chips (96)
- 48 red cinnamon candies

Instructions

- 1.In large bowl, combine sugar and butter; beat until light and fluffy. Add egg; beat well. Add flour and cinnamon; blend well. Cover dough with plastic wrap; refrigerate 1 hour for easier handling.
- 2.Heat oven to 350°F. For each cookie, shape dough into 1-inch ball; place 2 inches apart on ungreased cookie sheets. Flatten slightly. Shape dough into 3 (1/4-inch) balls. Place 2 of the balls above and touching larger ball for ears and 1 ball on top to resemble snout. Flatten slightly.
- 3. Bake at 350°F. for 11 to 15 minutes or until firm to the touch. Immediately remove from cookie sheets. Lightly sprinkle cookies with powdered sugar. Press 2 chocolate chips into each cookie for eyes and 1 cinnamon candy for nose.

Recipe brought in by Jeanne Miller

Made by YOU

DIY FLOWER TEALIGHT

Materials Needed:

- 1 artificial flower(s) -large with lots of petals
- 4 clear plastic spoons
- 1 battery operated tealight candle
- Scissors
- Glue gun

Instructions:

Step 1 — Prepare materials

- Pull apart a faux flower. Cut 4 small petals and at least 8 large petals (cut extras if unsure).
 Trim some greenery.
- Cut the handles off 4 plastic spoons and save the rounded heads.

Step 2 — Add small petals to spoons

- Put a line of hot glue on the back of each spoon head.
- Press one small petal into the glue so it sticks up slightly over the spoon. Repeat for all 4 spoons.

Step 3 — Attach spoons to the tealight

- Add a small dot/line of hot glue near the bottom side of a battery tealight.
- Press a spoon (petal side up) into the glue and hold 20-30 seconds until set.
- Place the first spoon so it's straight (push on the spoon bottom while holding the top up).
- Attach the other 3 spoons evenly spaced around the candle.

Step 4 — Glue larger petals in layers

- Glue a large petal between two spoons at the candle's bottom edge so no white shows; repeat for the other gaps (4 petals).
- Add petals to the spoon fronts by gluing to the spoon bottoms; position vertically where you like (they may stick below the candle — trim later).
- Continue adding layers of petals until the flower looks full. Trim any excess fabric from the bottom.

Step 5 — Add greenery (optional)

- Dot glue at the bottom of the candle and press a leaf into it.
- Add another small dot near the flower base and tuck the greenery up into it.
 Repeat as desired.

Done: your flower tealight is complete.





XTENSION HOMEMAKERS OUP TASTING

Plan to come and sample some delicious soups and enjoy great fellowship before the "big game". Wear your favorite team attire!

Guests who attend are invited to bring a soup, bread, crackers, or dessert to share if they like, but not a requirement.

For special dietary needs, accommodations, or interpreter/translator services, please contact the Extension Office at 219-324-9407 or laporteces@purdue.edu at least one week prior to the event.

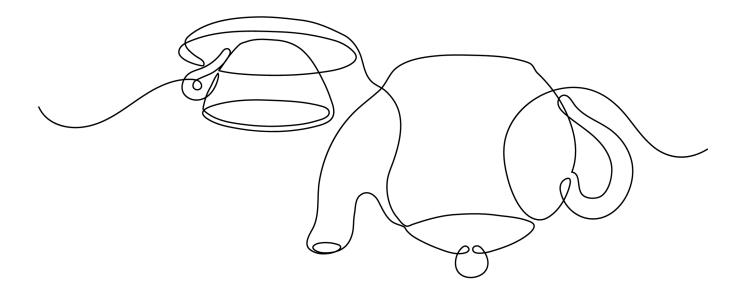
Purdue Extension - LaPorte County Meeting Room February 8, 2026 12:00 PM - 2:00 PM











PURDUE EXTENSION - LAPORTE COUNTY OFFICE STAFF

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Office Hours & Contact

Monday-Friday 8am-4pm | (219) 324-9407 | extension.purdue.edu/county/laporte

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