ATTENTION EXTENSION STEUBEN COUNTY

Fall 2025 Newsletter



Dana is teaching the Easterseals group how to create smoothies using the Blender Bike.

Health & Human Sciences

Dana Stanley, dlstanle@purdue.edu

4-H Youth Development

Kirby Douglass, douglak@purdue.edu

Located at 317 South Wayne St. Suite 1A Angola, IN 46703 260-668-1000 ext. 1400

Office Hours: 8:00 a.m. - 4:30 p.m. Monday thru Friday



Welcome to the team!

We're excited to announce that Steuben County has a few new staff members joining our office! Please join us in welcoming Kirby Douglass, 4-H Youth Educator, and Amanda Quaderer, Office Secretary.



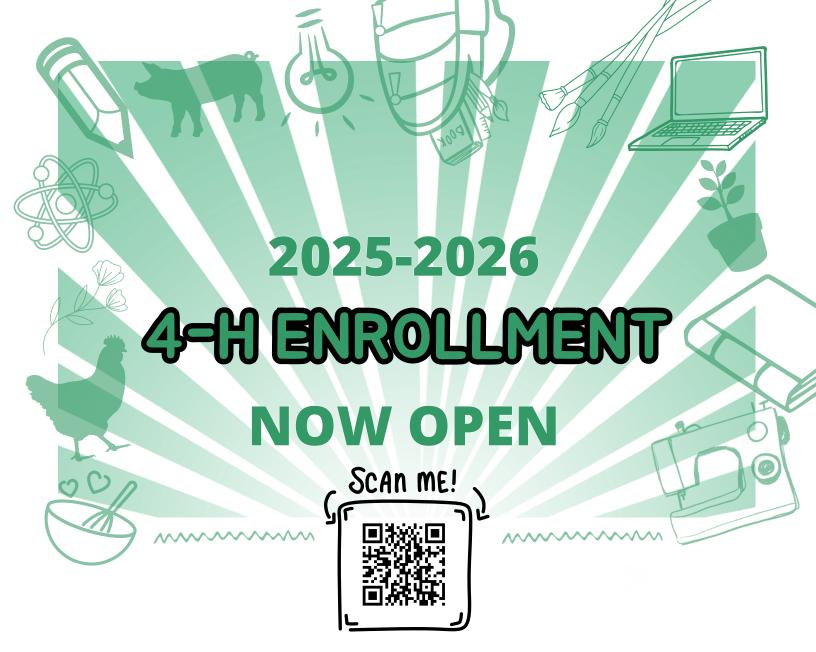


Kirby Douglass with her husband and daughter.



Amanda Quaderer and her Family





Calling all food vendors and organizations!

We're on the lookout for fresh faces and new flavors for next year's fair. If you'd like to join the fun, reach out to Kirby at douglakj@purdue.edu



VOLUNTEERING

Have you ever thought about volunteering, but you aren't quite sure how to get started?

Have you thought about wanting to help out in some way, but you don't have a lot of time to give?

Are you currently a volunteer, but you would like to add and/or change your volunteer duties?

IF YOU ANSWERED YES TO ANY OF THE ABOVE, LET'S CHAT!

There are truly so many ways to volunteer with 4-H! Volunteering is not a one size fits all system. Some commitments may last most of the year, while others may only be needed for the day.

Contacts Kirby at douglakj@purdue.edu



4-H VOLUNTEERS

Don't forget to re-enroll at 4Honline.

After completing your enrollment please go to the training tab. It will show "complete" when the training(s) are done in your profile.

Scholarship Opportunity PURDUE Extension - 4-H Youth 2025-2026

4-H Accomplishment Scholarships
4-H Club Scholarship
4-H Senior Scholarship



Laurenz Greene Memorial Excellence in 4-H Horticulture Scholarship
Farmhouse Fraternity Achievement Scholarship
Farm Credit Scholarships

Michael McKinney "Hoosier Pride" Scholarship for Ag Studies

Apply at:

https://extension.purdue.edu/4-H/get-involved/scholarships.html

Due by January 25th 2026



Community Foundation Steuben County

Here are some to look for:

Greg Shively Memorial Scholarship

Kermit and Doris Rensch 4-H Scholarship

Leon Huss Memorial Scholarship

Steven "Chad" Shively Memorial Scholarship 2025

Apply at:

https://www.steubenfoundation.org/students

November 1, 2025 - January 15, 2026



Join us to explore practical strategies and valuable insights on how to communicate more effectively with your ex—whether your goal is to rebuild trust, maintain a healthy coparenting relationship, or simply find closure. You'll learn helpful tips for managing emotions, setting boundaries, and having productive conversations that lead to mutual understanding.



As the colder months approach, join our program to discover effective ways to prevent falls and protect your well-being. From simple exercises to safety strategies for your home, this program equips you with tools to stay active, independent, and confident all winter long.

The 4 class series will be held on Wednesday January 14, 21, 28, and February 4 2:00pm - 4:00pm

Cost is \$25
limited to 12 participants
Stop into Purdue Extension Office and register
for the class!

Limited space

ServSafe Food Manager 1- Day Class and Examination

ServSafe educates food service workers about food safety. ServSafe food protection manager is their highest certification and focuses on five aspects:

- Foodborne microorganisms and allergens
- personal hygiene
- purchasing, receiving, and storage
- preparing, cooking and serving
- facilities, cleaning/sanitation and managing pests

Event Date: November 17

Location: Steuben County Extension Office

317 S. Wayne St. Angola IN 46703

Cost:

Training, Exam, & Manual: \$165

Training & Exam: \$115

Proctored Exam Only \$65

Register at: https://cvent.me X7BoE1





Steps to a Healthy You



\$40

Location: Purdue Extension

Register two ways
At Purdue Extension
or scan grcode



4 Class Series
Thursday Date:

Jan. 15, 2026

Feb. 19, 2026

Mar. 19, 2026

Apr. 16, 2026

5-7 pm



Chop Talk

Learning knife skills is an essential part of becoming confident in the kitchen. With proper techniques, you can cut ingredients safely, efficiently, and with precision. From slicing vegetables to dicing herbs, mastering knife control not only saves time but also enhances the quality and presentation of your dishes.

Dec 4, 2025

5 pm

@ Purdue Extension

Cost \$10

Register At Purdue Extension



We've got the perfect class for you! Join us to explore a refreshing activity designed to boost your mental health and overall well-being. We're thrilled to offer this opportunity to help you care for your mental health during the holiday season.



Turkey Trivia from the Farmer's Almanac

- · Turkeys are native to the Americas. Specifically, wild turkeys are native to Mexico. European explorers brought wild turkeys home with them in the early 1500s. The birds were domesticated in Europe and later brought to North America by English colonists. Note that domesticated turkeys have white-tipped tails; wild turkeys have dark-tipped tails.
- · Only male turkeys' "gobble"
- · The average person in the United States will eat 15 pounds of turkey this year (2024)
- · The loose red skin attached to the underside of a turkey's beak is called a wattle. When the male turkey is excited, especially during mating season, the wattle turns a scarlet red
- · Turkeys came by their name in an interesting way. When Europeans first encountered the wild turkey in Mexico, they incorrectly classified the bird as a type of guinea fowl called a turkey fowl. Turkish traders originally sold guinea fowl from Africa to European markets; Turkey has no native turkeys!
- The domestic tom can weigh up to 50 pounds, and the domestic hen up to 16 pounds. The wild tom can weigh up to 20 pounds, and the wild hen up to 12 pounds.
- The wild turkey can fly! (It does, however, prefer to walk or run.) The domestic turkey is not an agile flyer, although the bird will perch in trees to stay safe from predators.
- The average life span of a wild turkey is 3 or 4 years. https://www.almanac.com/turkey-trivia





IN THE KITCHEN WITH SOUPS

THIS CREAMY BROCCOLI SOUP WAS ONE OF TWO WONDERFUL SOUPS WE SAVORED AT MEMBER DAY. JEANIE WARNED THAT IS MAKES A LOT, SO USE A BIG POT, OR CUT THE RECIPE IN HALF. SHE ALSO REMINDS US TO BE FLEXIBLE WITH THE AMOUNTS, AND EVEN THE INGREDIENTS. IF YOU ONLY HAVE ONE HEAD OF BROCCOLI, YOU CAN STILL MAKE THE FULL RECIPE AND IT WILL BE YUMMY. YOU ARE OUT OF GARLIC? CARRY ON. NO ONE WILL CARE THAT IT TASTES A LITTLE DIFFERENT THIS TIME, BECAUSE IT WILL STILL BE DELICIOUS. LIZ SERVED THE PUMPKIN SOUP AT THE MERRY MIXERS OCTOBER MEETING, TO RAVE REVIEWS! THE CARROTS GAVE IT AN EXTRA SWEETNESS AND AN APPEALING COLOR. ELIMINATING THE BROWN SUGAR AND/OR THE HONEY WOULD HELP THOSE MONITORING GLUCOSE SPIKES OR COUNTING CALORIES.

DO YOU MAKE BROTH WITH YOUR TURKEY CARCASS AFTER A HOLIDAY MEAL? TRY SUBSTITUTING IT FOR THE CHICKEN STOCK IN THESE RECIPES.

WE HAVE MANY COLD MONTHS AHEAD OF US. IF YOU HAVE A FAVORITE SOUP RECIPE OR COMFORT CASSEROLE THAT HAS NOT BEEN FEATURED IN THE NEWSLETTER YET, PLEASE CALL LINDA AT 260-316-5821, TO SHARE IT. OUR MEMBERS WHO COOK LOVE TRYING NEW RECIPES. THOSE WHO DON'T COOK LOVE TO READ THEM AND IMAGINE HOW GOOD THEY WOULD BE IF SOMEONE ELSE MADE THEM.

CREAMY BROCCOLI SOUP

JEANIE HORNBROOK

INGREDIENTS

12 OZ. NOODLES, HOMEMADE OR PACKAGED

- 4 OZ BUTTER
- 1 C CHOPPED ONION
- 8 OZ, CANNED MUSHROOMS*
- 6 C CHICKEN BROTH
- 2 BROCCOLI HEADS, CHOPPED (OR FROZEN

FLORETS)

5 C CUBED HAM

1 T PARSLEY

1/8 T GARLIC (ABOUT ONE CLOVE)

1 LB. VELVEETA CHEESE

4 C MILK

METHOD

COOK NOODLES 10-12 MINUTES, DRAIN, DO NOT SALT THE WATER. SAUTÉ ONIONS AND MUSHROOM IN BUTTER.

IN LARGE KETTLE BRING CHICKEN BROTH TO BOIL. ADD BROCCOLI, HAM, PARSLEY, GARLIC, ONION, AND MUSHROOMS. WHEN MIXTURE RETURNS TO BOIL ADD NOODLES AND CHEESE, REDUCING HEAT TO LOWER TEMPERATURE. WHEN CHEESE IS MELTED, ADD MILK. HEAT THOROUGHLY BUT DO NOT ALLOW TO BOIL.

* YOU WILL NEED 2 ½ CUPS IF USING FRESH MUSHROOMS SERVES 10 TO 12



ROASTED PUMPKIN SOUP

LIZ GASAWAY

INGREDIENTS

1 C CARROTS, CHOPPED

1 C ONION, CHOPPED

4 T BUTTER

SALT AND PEPPER TO TASTE

1/2 C CHARDONNAY

4 C CHICKEN STOCK

4 LB BABY PUMPKIN, ROASTED

1/4 C BROWN SUGAR

3 T HONEY

1/4 T GROUND CLOVES

3/4 C HEAVY CREAM

METHOD

SAUTÉ FIRST FOUR INGREDIENTS. ADD NEXT SIX INGREDIENTS. HEAT THOROUGHLY. BLEND UNTIL SMOOTH. STIR IN CREAM.

AgrAbility National Training Workshop

This year's (NTW) will take place March 16–19, 2026, in Traverse City, Michigan. It's sure to be an exciting conference! Full information is available on the AgrAbility website at www.agrability.org/ntw. And again, the National AgrAbility Project is pleased to announce that we have some funding available for a limited number of travel stipends for farmers and ranchers impacted by disability and their caregivers. If you or someone you know fits that description and would be interested in receiving a stipend to attend the NTW, please read and follow the instructions below carefully.

Any farmer/rancher impacted by disability and interested in having a stipend to attend this year's NTW will need to click on the link in the paragraph above and then click on "STIPENDS" under the picture at the top of the page. As they scroll down, the details are there in the bullet points, and at the bottom of the page is the link to the Stipend Application. They must fill out the online application and, if for any reason they can't fill out the form online themselves, they can call me, Chuck Baldwin, at (574) 306-7329 and I will be happy to fill the form out for them as they respond to questions over the phone. Following an established priority protocol, stipends will be given first-come, first-served. So please don't wait until the January 5 deadline to get those stipend application forms filled out. Priority will be given to first-time applicants.

For questions or concerns, please contact me using my email address/phone in the signature below or, if you can't reach me, contact Tess McKeel at: tmckeel@goodwillfingerlakes.org or by phone at 585-447-9015 (Office) or 585-953-8430 (Cell).

Calling all Farmers

December 16th will be PARP Class



Held at Purdue Extension at 6:45 PM Call Purdue Extension for more information. 260–668–1000 ext. 1400

Steuben County - Purdue Extension

317 S Wayne St. Suite 1A Angola, IN 46703

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Happy Holidays

From your Purdue Extension Team