



# THE HOTLINE

August 2024

## St. Joseph County Extension Homemakers



*It is the mission of the Indiana Extension Homemakers Association to strengthen families through continuing education, leadership development, and voluntary community support.*

*Purdue University is an affirmative action, equal access/equal opportunity institution.*

### COUNTY OFFICERS

#### President

**Becky Wasio**

574-252-9069

[rkwasio@hotmail.com](mailto:rkwasio@hotmail.com)

#### Vice President

#### Secretary

**Lorraine Borton**

574-656-8853

[bortonlorie@yahoo.com](mailto:bortonlorie@yahoo.com)

#### Treasurer

**Joyce Schallio**

574-360-3375

[jschallio1@aol.com](mailto:jschallio1@aol.com)

#### Past Co-Presidents

**Janet Monroe**

574-315-0708

[monroe.janet@gmail.com](mailto:monroe.janet@gmail.com)

#### Michelle Moser

574-298-4029

[oldedistrict9@aol.com](mailto:oldedistrict9@aol.com)

#### Hotline Editor

**Ann Kuntz**

574-299-6308

[akuntz@michiana.org](mailto:akuntz@michiana.org)

### EXTENSION OFFICE

#### HHS Educator

**Rebecca Thomas**

574-235-9605

[thoma180@purdue.edu](mailto:thoma180@purdue.edu)

### 2024-2025 CALENDAR AT A GLANCE

Date	Event	Location
Tue. 8/6	Club Presidents' Meeting	Centre Twp. Library
Mon. 9/9 10:00-2:00	Community Support	Thyme to Sew
Thu. 9/12 6:30 pm	County Council Meeting and Program	Esther Singer Building
Tue. 10/15	Hotline Information due	to Ann Kuntz
Sat. 10/19 10:00-2:00	SJCEH Open House	Esther Singer Building
Oct. 21-26	IEHA Week	
Sat. 2/15 12:00-3:00	Games and Grub	Centre Twp. Library
Mon. 2/17 6:30 pm	Club Presidents' Meeting	via Zoom
Thu. 3/13 6:30 pm	County Council Meeting and Program	Esther Singer Building
Tue. 4/15 All day	Spring District Meeting	Esther Singer Building
Wed. 5/14 6:00 pm	Spring Fling and County Council Meeting	Esther Singer Building



**From  
Becky Wasio, Your County President**

**Mark Your Calendar Now to Discover the Magic of SJCEH**

We have a magical organization! The county officers can't wait to see you at this year's events and activities. More details are to come, but please take a moment to get these dates in your calendar.

- Aug. 6th at 6:30 p.m. Club President's Meeting at Centre Township Public Library
- Sept. 12th at 6:30 p.m. County Council Meeting and Program at Esther Singer Building (Arrive early beginning at 6:00 for a fun surprise!)
- Oct. 16th Michigan City District Meeting at Hebron, IN (Porter County)
- Oct. 19th from 10:00 a.m.-2:00 p.m. Open House and County Council Meeting Esther Singer Building
- Feb. 15th at 12:00-3:00 p.m. Games & Grub (social event) at Centre Township Public Library
- Feb. 17th at 6:30 p.m. Club President's Meeting on Zoom
- Mar. 13th at 6:30 p.m. County Council Meeting and Program at Esther Singer Building
- April 15th Michigan City District Meeting at Esther Singer Building (St. Joseph County hosting)
- May 14th at 6:00 p.m. Spring Fling & County Council Meeting

**Club Presidents Should Plan to Attend Aug. 6th Meeting**

Club presidents or a club representative should plan to attend the Aug. 6th Meeting beginning at 6:30 p.m. at the Center Township Public Library. We will be discussing upcoming activities and future plans. Bring an answer to this question...What makes Extension Homemakers magical?

**New Clubs Forming**

During the fair week, sign-up sheets were out for anyone to sign up for the formation of new clubs. Here are the offerings and how many people have expressed interest. If anyone you know or if you would like to be a part of one or more of these groups, please contact Becky Wasio as soon as possible (574-252-9069). Organizational meetings will be scheduled soon.

- Reading Books to Kids (First Books for Kids) - restarting this club - 4 people interested
- Family/Multi-Generation Club (parents, children, and/or grandparents) - 1 person interested
- Making Art to Support Charities - 2 people interested

Your support will be needed in order to grow our membership. Please look for ways you can support our organization and welcome new members.

## CLUB NEWS

### Greene Township Extension Homemakers

In March, we met at the home of Kay Liechty. For the lesson, Kay asked each of us to tell about some of our favorite Homemakers memories of something we did or went to or lesson we had. Many different things were mentioned We all have some wonderful memories about Extension Homemakers.

In April, we attended the Spring Fling/International Day. The evening included International Tasting. Eleven clubs represented eleven countries. Each club served a food item or two from the country they represented. Everyone enjoyed the variety of foods. The scholarship winners were introduced. We also voted on the various cultural arts which were on display.

In May, we met at the home of Janet Ditmire. She gave a very interesting lesson about her trip to Africa. She showed some great pictures and talked about the animals, country, and people living there.

In June, we attended the Council Meeting. We were host. We ate a delicious potluck meal. A speaker told us all about planting herbs, and demonstrated how to plant them in containers. Also, a plant exchange was held for those who had brought plants.



Made in Kenya

Kay Liechty, Secretary

## RAFFLE TICKET RESULTS

Thanks to all the clubs for selling raffle tickets before fair, at Ag Days, and at the fair. It was a successful fundraiser. The committee appreciates everyone's efforts to support our scholarships.

### Raffle Winners

Pedal Tractor (401 tickets sold)  
won by Lester Moser, Bremen  
Quilt (515 tickets)  
won by Beth Tierney, New Carlisle  
Martin's card (1403 tickets)  
won by Freedom Salis, South Bend  
12 restaurant cards (907 tickets)  
won by Nancy O'Brien, South Bend  
American Girl Doll (271 tickets)  
won by Tiffany Price, South Bend



## QUILT DISPLAY

A special thank you to Sandy Ort for chairing the Quilt Display and those who shared their quilts with the fair goers. We also want to thank Lory Kenney, Islander Club member for donating the clear plastic to cover our quilts. A thank you to Joann Wiseman for the Volunteer Support Group's display of items they make and give to the community.



## FAIR DEMONSTRATION

Thanks, also, to Ro Painter, Mayflower Club, for her origami demonstration



## OPEN CLASS AT THE FAIR

The Fair Board organizes the Open Class Exhibits. Many thanks to Jim and Julia Miller, co-chairmen, and all the Homemakers who serve as committee members.

### Top Prizes Won by Homemakers

Ginger Moritz, German Club  
Best of Show for Sewing and Baked Goods  
Amy Kanouse, Mayflower Club  
Best of show in Collections  
Marie Ronan, Greene Acres  
Best of Show in Jewelry  
Becky Wasio, Mayflower  
First Place in Christmas Cookies

### Other Homemakers Who Won Ribbons

Diane Rerick, Mayflower  
Antonette Needham, Mayflower  
Sherry Kurzhal, All Friends  
Sandy Ort, Greene Acres  
Diana Kuhn, Miami Moderns  
Julia Miller, Miami Moderns  
Sally Kirkpatrick, Normain  
Joyce Schalliol, Miami Moderns  
Lorraine Borton, Liberty  
Lynn Lambert, Penn Neighbors  
Ann Kuntz, Greene Township



Ginger Moritz's Mary Poppins' Ensemble

## Christmas Cookie Contest - Made by Adults, Judged by Kids

Here are the three winning recipes

First Place - Becky Wasio, North Liberty

### Candy Cane Blossoms

48 Hersey Candy Cane Kisses	½ c. butter, softened
1 c. granulated sugar	1 egg
1 ½ t. vanilla	2 c. all-purpose flour
½ t. baking soda	¼ t. salt
2 T. milk	

Preheat oven to 350 degrees. Remove wrappers from candies. Beat butter, granulated sugar, egg and vanilla in large bowl until well blended. Stir together flour, baking soda, and salt. Add alternately with milk to butter mixture, beating until well blended. Shape dough into 1 inch balls. Roll in red sugar, granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until edges are lightly browned and cookie set. Remove from oven. Press a candy piece into center of each cookie. Cool completely. Makes 4 dozen.



Winners, standing at left  
Judges, seated at right

**Second Place - Ellen Hubbard, South Bend**

**Sugar Cookies**

¾ c. butter, softened	1 c. sugar
2 eggs	1 t. vanilla
2 ¾ c. All Purpose Flour	1 t. Baking powder
½ t. salt	

Frosting, assorted sprinkles and colored sugars

In a mixing bowl, cream butter and sugar. Add eggs and vanilla, beat until light and fluffy. Combine flour, baking powder and salt. Gradually add to creamed mixture and mix well. Chill for 1 hour or until firm. On a lightly floured surface, roll the dough to ¼ inch thickness. Cut with cookie cutters of your choice. Using a floured spatula, place cookies on greased baking sheet. Bake at 375 degrees for 8-10 minutes or until lightly browned. Cool on wire racks. Makes approximately 3 dozen depending on size of cutter.

**White Decorator Icing**

4 c. powdered sugar	½ c. , butter
1 T. corn syrup	6 -8 T. milk

Assorted food colorings or gels

Beat sugar, butter, corn syrup and milk in medium bowl for 2 minutes or until fluffy. If wanting to frost in different colors, divide among bowls and add a few drops of coloring to each bowl and stir in until you get the color you want.

**Third Place - Darlene Morris, Bremen**

**Tree Sugar Cookies**

1 ½ c. sifted confectioners sugar	1 c. butter
1 egg	1 t. vanilla
½ t. almond	2 ½ c. sifted flour
1 t. baking soda	

Cream sugar and butter, add egg and flavorings, mix thoroughly. Sift dry ingredients together and stir into the creamed mixture. Roll out cookies on a lightly floured surface to ¼ inch thick. Use any cookie cutter. Bake at 375 for about 15 minutes.

**Frosting:**

1 ¾ c. confectioners sugar	¼ c. soft butter
2 T. milk	½ t. vanilla

¼ t. almond extract

Mix all ingredients then beat until smooth.

## MORE AWARD-WINNING RECIPES

Blue Ribbon - Lorraine Borton, Walkerton

### **Banana Nut Bread/ Blue Ribbon**

½ c. butter	1 c. sugar
2 eggs	2 c. flour
1 t. baking soda	½ t. salt
1 c. mashed bananas	½ c. finely chopped nuts

Cream butter and sugar. Add eggs, one at a time, and beat well. Sift flour, baking soda and salt. Add dry mixture to creamed mixture alternately with banana puree. Fold in nuts. Pour into greased 5x9x3 inch pan. Bake at 350 degrees for 55 to 60 minutes.

Blue Ribbon/ Best of Show - Ginger Moritz, South Bend

### **Macaroon Cherry Pie**

Pastry for a single-crust (9 inch)

3 cans (14 ½ oz each) pitted tart cherries	1 c. sugar
1/3 c. cornstarch	½ t. ground cinnamon
¼ t. red food coloring, optional	

Topping:

1 egg, lightly beaten	2T. Milk
1 T. butter or margarine, melted	¼ t. almond extract
¼ c. sugar	1/8 t. salt
1 c. flaked coconut	½ c. sliced almonds

Line a 9 inch deep-dish pie plate with pastry. Trim to ½ inch beyond edge of plate; flute edges. Bake at 400 degrees for 6 minutes; et aside. Drain cherries, reserving 1 cup of juice. Set cherries aside. In a sauce pan, combine sugar and cornstarch; gradually stir in cherry juice until blended. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in cinnamon and food coloring if desired. Gently fold in cherries. Pour into crust.

Cover edges loosely with foil. Bake at 400 degrees for 20 minutes. Meanwhile, in a bowl, combine the first 6 topping ingredients. Stir in coconut and almonds. Remove foil from pie; spoon topping over pie. Bake at 350 degrees for 20 minutes or until topping is lightly browned. Cool on a wire rack for 1 hour. Chill for 4 hours or overnight before cutting.

Yield: 6 to 8 servings.

Purdue University Extension  
125 S. Lafayette Blvd., Second Floor  
South Bend, IN 46601

### **HOTLINE SCHEDULE**

Mailed/emailed by

August 1

November 1

February 1

May 1

Please email articles to Ann  
by 15th of previous month.

**Next due date: Oct. 15**

