

# The Hearthstone Herald

A NEWSLETTER FOR EXTENSION HOMEMAKERS OF HANCOCK COUNTY, INDIANA

## GREETINGS EXTENSION HOMEMAKERS

Dear members,

Looks like spring is coming? Slowly but surely. Daffodils are up and some of mine are blooming. I always get itchy fingers this time of year. Can't wait to plant something in the ground and get my hands dirty.

Meal in a Jar went well and was well attended. Looking forward to all the things in April. Hope some of you are going to Spring District Meeting in Hamilton County. Then April 5th is the Spring Country Vintage Market which should be lots of fun. April 8th is a program given by Hamilton County, on relieving stress with gardening, at the Extension Office. Should be an interesting program, call the office to sign up.

Then we have a Homemakers Cooking Class at the Hancock County Public Library on April 16. Sign up on the library's website. This program sounds very tasty with foods appropriate for Easter. Hope to see many of you at these lessons.

The first session of i-Lead is April 29th and information is in this newsletter.

Reminder: I need membership years and club years and any members who have passed away this past year. I need these by mid April. So far I have info from 3 clubs. Remember to send in your club officer list for next year as well.

If anyone would be interested in taking a day trip somewhere in Indiana, late April or May sometime, we could car pool. Let me know. Wednesday and Fridays are good days for me.



*Rosie*



# ***Educator Update***



## **March into Wellness!**

As we welcome the first signs of spring, it's the perfect time to refresh our health habits! This month, focus on small steps that make a big impact:

—take a daily walk



—add more color to your meals with fresh fruits and vegetables



—stay hydrated.



Remember, caring for your health is a form of self-respect.

Let's step into **Spring** feeling our best!

*Mandy Gray*

HHS Extension Educator





## *Country Harmony* **Make a Difference Day**

Country Harmony met on October 28, 2024. We went to Life Choices Care Center and donated diapers, wipes, a diaper pail and clothes. Next, we went to Greenfield Fire Department and donated a large platter of cookies plus 15 teddy bears. After that we went to Zoey's Place, took a tour of the new location and donated a \$50.00 check. Next, to Casa and donated a \$50 check. Lastly, we went to the Kenneth Butler Soup Kitchen and donated a \$100 check. We had fun giving back to the community and made a difference.



### *Life Choices Care Center*

L to R: Cuba Cain, Lana Mench, Deb Tatom, Adeen Hargrove, Judy Crist, Ann Wallace, 3 Life Choices workers

### *Zoey's Place*

L to R: Deb Tatom, Lana Mench, Adeen Hargrove, M.P.A. Katie Molinder, Ann Wallace, Cuba Cain





# *Country Harmony*

## Make a Difference Day



*Greenfield Fire Department*  
L to R: Deb Tatom, Lana Mench,  
Judy Crist, Adeen Hargrove,  
Jason O'Neal, Cuba Cain, Ann  
Wallace

*Kenneth Butler Soup Kitchen*  
L to R: Ann Wallace, Adeen  
Hargrove, Lindsay, Judy Crist,  
Cuba Cain, Lana Mench



*Quote of  
the Day*

Take time to notice the people around you. Even if you don't personally know them. They might need a smile, a kind word, or just a polite nod of your head. A kind acknowledgement may change someone's life. Always be kind.

- Life Lessons



# Upcoming Dates and Deadlines

- April 1** - Lorraine Caldwell Nomination due to Debbie Stucker  
 - Club Officer List, even if they are the same, to Rosie Hunt  
 - 1st Timer Applications due to Rosie Hunt
- April 2** - Spring District Meeting, Hamilton County
- April 5** - Country Vintage Market, 9a-3p
- April 8** - Homemaker Program, Gardening for Health/Stress Relief, 6:00pm, Extension Office
- April 16** - Homemaker Cooking Program, 6pm, Hancock County Public Library
- April 20** - **Happy Easter!**
- April 23** - Executive Meeting@ 6:00pm,  
 Club Presidents@ 6:30pm, Extension Office



Achievement Celebration TBA

- May 1** - County dues to County Treasurer, Debbie Elsbury  
 - Membership List to Debby Green
- May 11** - **Happy Mother's Day!**
- May 26** - **Happy Memorial Day!**
- May 28** - Executive Meeting@ 6:00pm,  
 Club Presidents@ 6:30pm, Extension Office



## Holiday Recipes Wanted!

The Hearts and Homes Club wants your tried and true family keepsake recipes. Recipe tips and submission information is attach to this newsletter. If you have questions, please contact Kathleen Nicholson







Indiana Extension Homemakers Association® and Indiana Leadership, Education and Development



## TEAMWORK - THE MAGIC OF LEADERSHIP

Leadership is the action of leading a group of people or an organization towards achieving a common goal. Is there, or can there be magic involved in that process? Can we find some of the special magic powers needed to create something out of the ordinary and seemingly impossible?

For magic in leadership to work it is not important to pinpoint where the magic comes from. The magic comes from the participation and inspiration shared by the members.

The #1 rule of magic is to never tell the secret. One of the most critical elements of leadership is teamwork. Teamwork should be shared and developed, never kept as a secret. Teamwork happens when a group of people work together to complete a task. Successful teams share common values of trust, transparency, accountability, respect, innovation and adaptability.

### **BENEFITS OF TEAMWORK**

***Teamwork enables better problem solving.*** Science reinforces that many brains working together are better than one alone. Everyone does not process information in the same way. Asking for input from the entire team allows individuals to work in the way most comfortable for them.

***Teamwork unlocks potential for innovation.*** Working with a team of individuals with different backgrounds, thoughts and ideas allows new insights, opportunities and creativity to come forward.

***Teamwork makes for happier members.*** When honest feedback, mutual respect and personal openness are encouraged the team is 80% more likely to have a higher sense of well-being.

***Teamwork enhances personal growth.*** Being a part of a team can help you grow. Members can learn from their own strengths and weaknesses as well as those of the others. It brings more knowledge and experiences to the task.

***Teamwork lowers the risk of burnout.*** Working as a team and “sharing the load” helps the members deal with the stress and demands of the task.

***Teamwork boosts productivity.*** Teams working together and encouraging one another is proven to be an effective way to achieve goals.

***Teamwork allows for smarter risk taking.*** Working alone you may be hesitant to try new things. A team gives that extra support needed to step out of the comfort zone.

**Teamwork yields fewer mistakes.** Teamwork leads to less stress yielding fewer mistakes. A team can help each other with checks and balances.

**Teamwork sparks creativity.** Good teams with open communication create trust among the members allowing ideas and creativity to flow.

Teams are one place where size does matter. Small teams are the most effective. There is no ideal size or number. Consider Amazon CEO, Jeff Bezos' two pizza rule: no matter the size of your organization, teams shouldn't be larger than what 2 pizzas can feed.

Working with a group or team can be hard, but ultimately teams with different personalities and strengths make the best teams.

Miscommunication and misunderstandings are unavoidable. Understanding and accepting team members as individuals is extremely important to the success of your team. Each member should realize that unique personalities, strengths and motivations of the others are different than your own – NOT better or worse. Recognizing the differences leads to positive and productive teamwork.

### **Successful Teams Share:**

#### **★ A Clear Purpose**

The team must know its' expected task and each members' importance and role to complete the job.

#### **★ Active, Positive Engagement**

Team members must feel they are valued. They must be given clear expectations, roles and responsibilities. The most successful teams trust each other and realize that no one member is more important than the entire team.

#### **★ Communication**

Communication is the key! Teams should develop constant, open and trusting communication to assure that the members feel in the loop and supported.

Teamwork builds efficiency and productivity. It gives the team members a chance to gain new ideas and knowledge. Teamwork leads to less stress and more collaboration. In short "Teamwork Makes the Dream Work" and can help us "Discover the Magic of IEHA".



**PURDUE**  
UNIVERSITY

PURDUE UNIVERSITY COOPERATIVE EXTENSION SERVICE

This information was developed for IEHA by the i-LEaD State Board from i-LEaD materials developed by Purdue University. Other Resources: Tracy Middleton and Natalie Mendes in WorkLife by Atlassian



**HANCOCK CO. EXTENSION HOMEMAKER'S  
SPRING COUNTRY VINTAGE MARKET  
"SPRING HAS SPRUNG"**

**HANCOCK CO. 4-H FAIRGROUNDS  
EXHIBIT HALL & SHEEP BARN**

**SATURDAY, APRIL 5, 2025  
9:00 A.M. – 3:00 P.M.**

**FREE PARKING-FREE ADMISSION  
FOOD AVAILABLE**

**Something for everyone!  
Invite  
your friends and family**

**Vendor information  
Vickie Ramsey-317-753-4144  
Margie Clark-317-498-1549**





# ***Gardening for Health/Stress Relief***



**Tuesday, April 8, 2025**

**6:00 pm EST  
Purdue Extension Office  
972 E Park Ave  
Greenfield, IN 46140**



**Register by April 7th:**  
Phone: 317-462-1113

Purdue University prohibits discrimination against any member of the University community on the basis of race, religion, color, sex, age, national origin or ancestry, genetic information, marital status, parental status, sexual orientation, gender identity and expression, disability, or status as a veteran.

If you are in need of accommodations to attend this program, please contact Mandy Gray prior to the event at 317-462-1113 or [gray89@purdue.edu](mailto:gray89@purdue.edu).

If you need an interpreter or translator, please contact Mandy Gray prior to the event at 317-462-1113 or [gray89@purdue.edu](mailto:gray89@purdue.edu).

# Homemakers Cooking Class - Easter

Provided by the Hancock County  
Extension Homemakers Association

Wednesday, April 16, 2025  
6:00pm - 7:30pm EST



Local homemakers will be demonstrating Orange Rolls, Butter and Garlic Green Beans, and Potatoes Au Gratin. Samples and light refreshments will be served.

**Admission is Free,  
Registration is Limited.**

Register by April 16, 2025

Register here:

<https://bit.ly/HomemakerEaster2025>  
or scan the QR code.



Class will be held at:  
HC Public Library  
900 W. McKenzie Rd.  
Greenfield, IN 46140

Purdue University prohibits discrimination against any member of the University community on the basis of race, religion, color, sex, age, national origin or ancestry, genetic information, marital status, parental status, sexual orientation, gender identity and expression, disability, or status as a veteran.

If you are in need of accommodations to attend this program, please contact Mandy Gray prior to the event at 317-462-1113 or [gray89@purdue.edu](mailto:gray89@purdue.edu).

If you need an interpreter or translator, please contact Mandy Gray prior to the event at 317-462-1113 or [gray89@purdue.edu](mailto:gray89@purdue.edu).



Extension - Health and  
Human Sciences





Dear Hancock County Extension Homemakers,

This year our Hearts and Homes Club is creating a custom holiday cookbook featuring favorite recipes from Home Extension members from all of Hancock County. These cookbooks will be professionally published and are sure to be a treasured keepsake for us all.



Please submit 3-5 (or more!) of your favorite recipes so you can be represented in our cookbook. Many recipes from all members will ensure that our cookbook is a success. We are using Morris Press Cookbook's web site to easily submit recipes online. If you do not have internet access, our committee can enter them for you. Submit hardcopies of your recipes to your club president and our committee will gather them and work to manually enter them for you. Please be sure to write your name on your recipe so no recipe gets lost. We will return the hard copies to you once they have been entered in the online database.

Our goal is to make this a holiday-themed cookbook so that it is a bit different from the cookbook we published in 2020. Any recipe can be used for our cookbook, but we encourage you to think of dishes that you make during special holidays including:

New Years Eve parties, Valentine's Day, Easter dinners, birthday meals, 4<sup>th</sup> of July, Labor Day cookouts, Halloween, Thanksgiving dinners and Christmas celebrations.

Please submit your recipes online by **August 15th** so we can meet our deadline. We would love to have these cookbooks back in time to distribute by the end of the year so that they can be given as gifts during the holiday season.

Thank you!  
Hearts and Homes Club  
Cookbook Committee Members

#### **To Submit Recipes Online:**

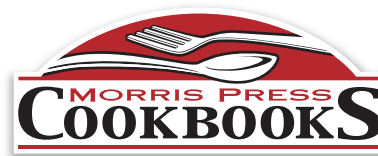
- Go to [www.typensave.com](http://www.typensave.com) and click 'Login.'
- Enter the User Name: **Hancock 2025**
- Enter the password: **carrot511** and click 'Submit.'
- Enter your name and click 'Continue.'
- Click 'Add Recipes' to begin adding your recipes.



#### **Recipe Writing Tips:**

- When adding recipes, review the "Tips" and use standard abbreviations.
  - Only enter 1 ingredient per ingredient line.
  - List ingredients in order of use in the ingredients list and directions.
  - Include container sizes, e.g., (16-oz.) pkg., (24-oz.) can.
  - Write directions in paragraph form, not in steps.
  - Use names of ingredients in the directions, e.g., "Combine flour and sugar." DO NOT use statements like, "Combine first three ingredients."
  - Include temperatures and cooking, chilling, baking, and/or freezing times.
  - Additional comments about the recipe should be included in the Recipe Note section. **We highly encourage you to include a brief summary of why this recipe means something to you.** When the cookbook is done it is fun to read all of the recipe notes and reflect on all of the good memories!
-

# RECIPE WRITING TIPS



Use these tips to ensure recipes are accurate, clear, and uniform throughout your cookbook.

1. List ingredients in the order used. Make sure all ingredients are included in the directions.
2. Include all amounts and container sizes: 2 (8-oz.) cans, 1 (14-oz.) pkg. Use parenthesis to separate amounts.
3. Abbreviate measurements in the ingredients list (see standard abbreviations below), but spell them out in the directions.
4. Be consistent with names, ingredients, etc., e.g., don't use "1 c. butter" on some recipes and "2 sticks butter" on others.
5. Use ingredient names in the directions, e.g., use "Combine flour and sugar" rather than statements such as "Combine the first two ingredients."
6. Include temperatures and all cooking, chilling, baking, or freezing times.
7. Make sure ingredients and directions are clear, thorough, and accurate. For example, don't assume the reader knows how to make yeast bread.
8. Submit recipes exactly as you want them to appear.
9. Write directions in 1 paragraph. Do not submit recipes in steps, columns, charts, or as an entire paragraph. Recipes which cannot conform to our format will be omitted.
10. Ingredients may include trademarked names, e.g., Miracle Whip®. Do NOT use trademarked words for *recipe titles*. If used, they will be replaced with an acceptable alternative, e.g., Kentucky Derby® Pie will become Chocolate Nut Pie.
11. **Anything other than the ingredients, directions, contributor name(s), serving size, and recipe title will be charged as a recipe note unless you omit them. See below.**

## STANDARD ABBREVIATIONS:

c. – cup	env. – envelope	qt. – quart
pt. – pint	pkg. – package	lg. – large
ts. – teaspoon	oz. – ounce	med. – medium
T. – tablespoon	gal. – gallon	sm. – small
lb. – pound	opt. – optional	ctn. – carton or container
doz. – dozen	reg. – regular	

## recipe notes 11

A recipe note is content that does not pertain to recipe preparation. Anything other than ingredients, directions, contributor names, serving size, and the recipe title is a recipe note. See first sample recipe above.

- Recipe notes may include nutritional information, recipe history, uses, etc., and cannot be included in the directions.
- Recipe notes are printed after the directions and cannot exceed 375 characters.
- Recipe notes are an extra charge.
- If using typensave® and your cookbook committee has decided to include them, a separate field titled "Recipe Notes" will be available. *If you are submitting handwritten recipes, check with your cookbook committee.*

### CHOCOLATE CHIP MIRACLES

Sarah Jackson

2 ¼ c. all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1 c. butter, softened 4  
¾ c. packed brown sugar  
1 tsp. vanilla  
2 eggs  
12 oz. chocolate chips

- 6 Preheat oven to 375° (gas oven to 350°). Mix all of the dry ingredients together, then mix the wet ingredients together. After both substances are mixed, slowly mix the dry ingredients in with the wet until the texture is smooth. Put cookies on sheet and leave each batch in oven for 8 to 10 minutes for soft texture.

- 11 **Note:** These cookies are a favorite with my children and vanish within two days.

### SNICKERDOODLES

Heather Gamske  
Dorothy Engstrom

1 stick butter, softened 4  
½ c. shortening  
1 ½ c. sugar  
2 eggs  
2 ¼ c. all-purpose flour  
2 tsp. cream of tartar  
1 tsp. baking soda  
¼ tsp. salt  
2 T. sugar  
2 tsp. cinnamon

- 1 Heat oven to 400°. Mix thoroughly butter, shortening, 1 ½ cups sugar and the eggs. Blend in flour, cream of tartar, baking soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet. Makes about 6 dozen cookies. If using self-rising flour, omit cream of tartar, baking soda and salt.

### MAGIC COOKIE BARS

Steve Casley  
Jeff Marcino

½ c. butter, softened  
1 ½ c. graham cracker crumbs  
1 (14-oz.) can Eagle Brand 10  
sweetened condensed milk  
1 c. chocolate chips  
1 (3 ½-oz.) can flaked coconut  
1 c. chopped nuts

Preheat oven to 350°. Using a 13 x 9-inch pan, melt butter in oven. Sprinkle crumbs over butter, pour milk over crumbs. Top with remaining ingredients. Bake 25 to 30 minutes. Cool before eating.

2 Cookies & Candy

## contributor information

- Be consistent with spellings of names, titles, etc. (*R.N.* vs. *Registered Nurse* or *Bill Jones* vs. *William Jones*). This affects the contributor index.
- Two extra lines may be included **FREE** (town, department, in memory of, title, etc.) after each contributor name. Additional content is considered a recipe note.
- If using typensave®, **DO NOT** include additional info (second name, town, department, title, etc.) on the same line as the contributor name. Put additional info on separate lines. This enables us to create an accurate contributor index.
- Duplicated recipes should be submitted just once with multiple contributor names.
- For recipes with multiple contributor names, only the first name will appear in a contributor index.