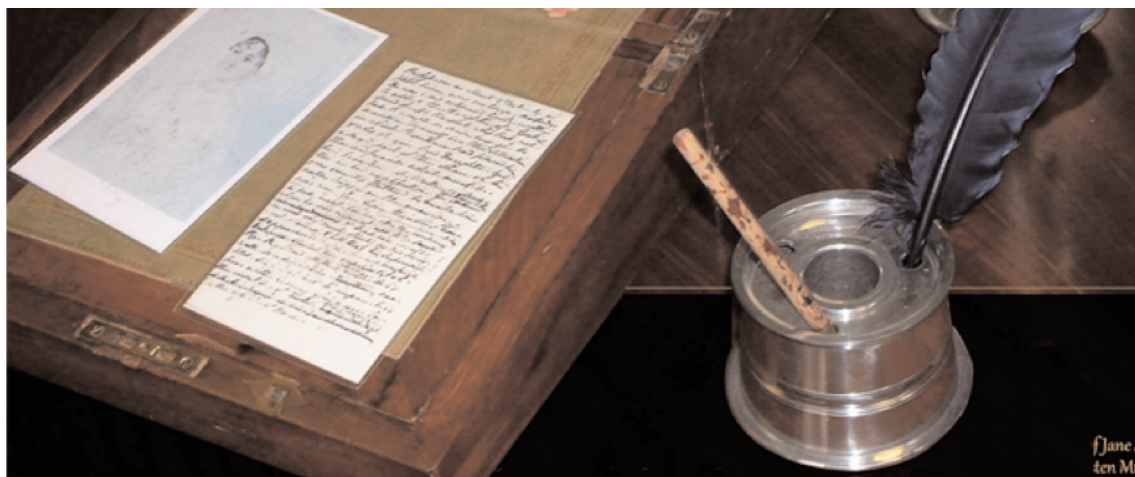


Jane Austen Society of North America Indianapolis Region

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Jacquie Carroll *Editor*



*How clever
you are, to
know some-
thing of which
you are
ignorant.*
—JANE AUSTEN

From the Desk of the Indiana Regional Director

Mary Miller

I AM SO VERY LONG OVERDUE in writing to you. I have made Lydia look good once again! The past summer has gone by so fast that before I knew it, it was September! I will admit to spending many days pool side at the Indianapolis Jewish Community Center and I have the tan to prove it!! Now it is time to reconnect with my fellow Hoosier Janeites.

The Indianapolis Region been busy. Our first event of the year was our Annual Irish Tea at Maura Hutchinson's home in March. We discussed the book for 2019 which is *Northanger Abbey*. Mary Helen Truglia led the discussion on how great Henry Tilney is and that muslin is the cloth we should all be making our dresses with still today.

One of our favorite Southern Indiana Janeites, Bonny Wise, came to visit in April and taught us more about muslin. We had over 40 people at the event which was held at the Southport Library. Jane's novels were also being presented on stages of in Central Indiana. Plainfield High School did *Pride and Prejudice* and Hendricks Civic Theatre did *Sense and Sensibility* in May and June.

Our annual Box Hill picnic was held June 1st at the Oliver Winery in Bloomington Indiana. It was a lovely summer day in a delightful setting with wonderful people. Plus, there was wine!

Many of us travelled to Louisville in July to attend the 11th annual Jane Austen

Festival at historic Locust Grove. The Louisville Region Janeites did a wonderful job with the event as always. Some upcoming events include the AGM in Colonial Williamsburg in early October, our next JASNA meeting later in October with Carrie Wright as our speaker and our annual Christmas Tea in December at Tina's Tea House in Carmel, Indiana. Stay tuned to your emails for the upcoming events and updates.

Upcoming Meeting Schedule

November: Planning meeting for 2020, November 16; 10-11:30 am, Barnes & Noble, Keystone at the Crossing,

Sunday, December 15: Indiana Region Christmas Birthday Tea-Tina's Tea House, Carmel.



Indianapolis Region members enjoying the Annual tea at Maura Hutchinson's house in March.

Memorable Scenes from 2019



ABOVE: Mary Miller and fellow Janeite, Lisa Whitaker at Tina's Tearoom.

TOP RIGHT: More Indianapolis Region members at Maura's tea.

MIDDLE RIGHT: Indianapolis JASNA members enjoying tea at Maura Hutchinson's house in March. The tea at Maura's is always well attended!

BOTTOM RIGHT: Jane Austen Festival attendees enjoying tea: Maura Hutchinson, Lisa Lintner-Valenzuela, Nick Valenzuela, and Betty Roberts. BELOW: Ladies in their Regency dresses at the April muslin event.



Jane is everywhere!

Notable links provided
for you to enjoy:

<https://austenauthors.net/jane-austens-problematic-health-a-guest-post-from-kyra-kramer/>

<http://mentalfloss.com/article/566483/jane-austen-facts>

https://www.anglotopia.net/british-entertainment/british-movies/our-official-downton-abbey-film-review-spoiler-free/?utm_source=Anglotopia.net+Weekly+Newsletter&utm_campaign=2f48db41b5-anglotopia_weekly_newsletter_CO

[PY_01&utm_medium=email&utm_term=0_cfa6ecd466-2f48db41b5-406222025&mc_cid=2f48db41b5&mc_eid=df4077f855](https://www.anglotopia.net/british-entertainment/british-movies/our-official-downton-abbey-film-review-spoiler-free/?utm_source=Anglotopia.net+Weekly+Newsletter&utm_campaign=2f48db41b5-anglotopia_weekly_newsletter_CO)

<https://www.npr.org/2019/09/29/765119844/tracy-chevalier-says-a-single-thread-can-make-all-the-difference>

<https://www.coventrytelegraph.net/news/coventry-news/stoneleigh-downton-abbey-warwickshire-coventry-16992405>

<https://www.jane-austens-house-museum.org.uk/single-post/2019/09/24/Historic-wallpaper-unveiled-in-Jane-Austens-Dining-Room?fbclid=IwAR0DFnxPVYCjsLioexHKU8fAV6MD8MXi06-w306-qm2MlpOLJqovCS0JMu8>



Sue Landaw's prize winning scones

Five Questions for Sue Landaw

Q: When did you first read Austen?

I didn't read Austen until college; grad school maybe; my 1-8 grade two room didn't have indoor restrooms, never mind a library. I don't remember any high school English teacher mentioning Austen, and I was mainly interested in math and science then anyway. I started college as a math/chemist double major, so only took required English courses. A Shakespeare prof changed my life.

Q: What is your favorite Austen book and why?

I like them all, so whatever I am reading at the time, but if pressed, Persuasion and Mansfield Park.

Q: How long have you been a member of JASNA?

I joined JASNA in the early 90s, first as a member of Greater Chicago Region. I am away from home right now and can't confirm the year. (Editor note--Sue has been a lifetime member of JASNA since 1993!)

Q: What is one of the fun things you get to do as a member of JASNA?

??--The AGMs by far! And the I did enjoy being RC also.

Q: What would you discuss with Jane Austen if you met her for tea?

I would like to talk about Romantic poetry and why she loved Cowper so much and what she had read and liked from Shakespeare. I might also ask her to teach me a dance step or two. Maybe I would ask about Tom LeFroy. Finally I would ask her to sell me her writing desk.



Sue Landaw with "Wickham."

Janeites Rule at the State Fair

Our current Regional Coordinator and past Regional Coordinator both won ribbons at this year's Indiana State Fair. Sue Landaw won first place for her prize Lemon Almond Crunch Scones. This was the first time she has ever entered anything at the State Fair and she won! Our current RC Mary Miller won two first place ribbons and a second place ribbon for her entries in the Vintage Antique Arts division. This is her first time winning blue ribbons at the Indiana State Fair also. In 2017, there was a display featuring food in Jane Austen's time. Perhaps Jane was born in Indiana then taken to England. Just a thought!

LemonAlmond Crunch Scones

Yield: 12 scones
Prep Time: 20-25 minutes
Total Time: 35-40 minutes

Ingredients

2 ½ cups flour
1/3 cup sugar
1 Tablespoon baking powder
1 teaspoon salt
1 stick butter
1/2 teaspoon vanilla
2/3 cup milk

1 ½ tablespoon grated lemon peel
1 egg, separated
½ cup slivered almonds

Directions

Lightly toast slivered almonds in 325 degree oven; cool and chop.

Mix dry ingredients together.

Cut cold butter into chunks and cut into dry ingredients.

Mix milk, lemon peel, egg yolk and vanilla together then add to other mixture. Gently mix until dry ingredients are just moistened.

Turn out onto floured surface and knead 8-10 times (handle as little as possible).

Divide dough into two halves and form each into a circle approximately 6 or 7 inches in diameter.

Brush each circle with slightly beaten egg white.

Divide toasted almonds and sprinkle over each circle.

Sprinkle with sugar. Cut each circle into six wedges.

Bake in preheated 415 degree oven for 7-10 minutes. (I prefer using parchment paper on baking sheet) (You may also use a scone pan or drop 12 portions onto baking sheet.)