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## INDIANA ABORTION

# Legal paths to overturn ban narrow

Latest ruling against providers another roadblock

By **Alexandra Kukulka**  
Post-Tribune

A recent ruling against expanding abortion access and defining the exceptions in Indiana's near-total abortion ban is yet another legal roadblock for Hoosiers attempting to restore reproductive rights in Indiana.

Owen County Judge Kelsey Blake Hanlon ruled last week

against abortion providers who are seeking to broaden access to the procedure under the near-total ban state lawmakers passed after the U.S. Supreme Court ended federal protections in June 2022.

The providers — including the regional Planned Parenthood affiliate — had sought a permanent injunction to expand the near-total ban's medical exemptions and to block its requirement that abortions

can only be performed at hospitals. Hanlon, who conducted a three-day bench trial in late May, denied the providers' request for the permanent injunction against both elements of the state's law, known as S.B. 1.

"Significant and compelling evidence regarding the policy implications of S.B. 1 and its effect on medical professionals in particular was presented. However, the court cannot substitute its own policy preferences for that of the

Indiana General Assembly," wrote Hanlon, who was appointed as a special judge in the case when Monroe County judges recused themselves.

## Indiana passed first ban after Roe was overturned

Indiana became the first state to enact tighter restrictions after the U.S. Supreme Court ended federal

abortion protections by overturning Roe v. Wade. Rare exceptions to the near-total ban include when the health or life of the mother is at risk as well as in cases of rape, incest and lethal fetal anomalies in limited circumstances.

Julie Storbeck, Indiana National Organization for Women president, said the organization will continue its efforts to fight the fallacies around reproductive health care

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Community leaders tour the sensory-friendly room at the newly renovated South Haven Boys & Girls Club on Wednesday. **DOUG ROSS/POST-TRIBUNE**

# 'Thrilled with the outcome'

By **Doug Ross**  
For Post-Tribune

The newly reopened South Haven Boys & Girls Club has had so many renovations that only one room still has the same dimensions it did before the \$5.5 million addition and remodeling project began.

"We're thrilled with the building. We're thrilled with the outcome," said Mike Jessen, president and CEO of Boys & Girls Clubs of Greater Northwest Indiana.

More than 150 children attend the club, but it now has the capac-

ity for about 100 additional kids. "It really is a lifeline for this community," said Portage Township Trustee Brendan Clancy, who led the fundraising effort for the new project.

"You can talk to anybody who grew up in South Haven, an original landowner, and they can tell you the importance of the Boys & Girls Club," he said.

The South Haven club opened 42 years ago.

Jessen said the generosity of donors was overwhelming.

He met with Clancy to talk about the project as someone who might be able to energize the

community. "Before I could even ask him, he was all out to help in any way he could," Jessen said.

"This particular project wasn't an easy project to undertake," Jessen said. South Haven isn't home to a number of well-heeled individuals who might be eager to fund the club.

Nor does it have large businesses for whom a large donation would be easy.

But the community and nonprofits stepped up to make the project happen.

Jessen and Bill Hanna of the Dean and Barbara White Foundation met recently and talked

## After \$5.5M addition and remodeling project, South Haven Boys & Girls Club opens for business

about the project. "He slid across the table a significant check," Jessen said.

Hanna couldn't be at Wednesday's grand opening but sent his remarks. "It's what will happen inside that will make a difference to the kids who fill it," he said.

After 42 years and "thousands and thousands of kids," the club's infrastructure was failing, Jessen said. Building a new club to serve Portage and South Haven was an option, he said, but rejected.

"The need for a clubhouse in this particular community was

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## Hard Rock Casino, Gary team up on proposal

Convention center bids are due next month

Post-Tribune

The proposals aren't due until next month, but the city of Gary, in partnership with Hard Rock Casino, wants to convince the county that the Steel City is the best location for any potential convention center.

The agreement, which includes Robinson Engineering and AECOM as part of the project, was approved by the Gary Board of Works at its Sept. 20 meeting.

"We are happy to join forces with Hard Rock Northern Indiana in our pursuit to secure the bid for the Lake County Convention Center," Mayor Eddie Melton said in a statement.

"This collaboration represents a significant step forward in our efforts to revitalize Gary and create new development opportunities to serve the entire Region. With Senate Bill 434, a bill I authored during my last session as State Senator, we have the opportunity to be bold and leverage our best assets to maximize what a convention center could yield for Lake County's economy."

In May, the Lake County Board of Commissioners issued a request for proposals from potential developers — with an Oct. 16 deadline — that need to meet a completed specification package.

The Board of Commissioners will be responsible for selecting the entity or entities that partner to build and operate a convention center before June 1.

**Turn to Casino, Page 2**



Hard Rock Casino Northern Indiana is located in Gary. **KYLE TELECHAN/POST-TRIBUNE FILE**

## IUN hosts annual Hispanic Heritage Month celebration



Viviana Franco, left, and Jennifer Alvarez, members of IU Northwest's first multicultural sorority, Pi Lambda Chi, share information about the organization at IUN's Hispanic Heritage Month celebration on Wednesday. **MAYA WILKINS/POST-TRIBUNE**

By **Maya Wilkins**  
Post-Tribune

As the only Latina in Indiana University Northwest's cabinet, Chief of Staff Amy Diaz knows representation matters.

"We're increasing belongingness on campus for our Latino students," Diaz said. "It means that they get to see themselves represented, and they can see that their institution celebrates them."

IUN hosted its fourth annual Hispanic Heritage Month celebration on Wednesday. Hispanic Heritage Month celebrates the influence of Hispanic culture in the United States and is recognized from Sept. 15 to Oct. 15.

IUN is the most diverse of Indiana

University's campuses, and about 30% of its students are Hispanic or Latino, according to the university. The school was named a Hispanic Serving Institution by the U.S. Department of Education, which recognizes institutions with at least 25% Hispanic students, according to the department's website.

Because of the distinction, Diaz said the university is the beneficiary of two grants that will help build better on-campus spaces, including a student success center.

The university's celebration included music from the band Latin Satin Soul and free food, including churros, tostones and tamales.

IUN's Hispanic Heritage Month event aims to have activities that students will enjoy, and the univer-

sity includes them in the planning.

"Our students wanted to do a 'sip and paint,' so we're doing that with mocktails," Diaz said. "This is just something for the students and for the community, and we want to make sure everyone feels welcome."

Viviana Franco and Jennifer Alvarez were two IUN students who attended Wednesday's event. The two are members of Pi Lambda Chi, the university's Latina sorority. Although they were working at the Hispanic Heritage Month event, both said they enjoyed the celebration.

Pi Lambda Chi focuses on preserving Latina culture, but Franco said they accept women

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TODAY'S WEATHER



High 75 Low 61

Complete Chicagoland forecast on back page

Vol. 115 No. 234





## FROM THE FARM

## Farewell to favorite region caterer Beverly Badovich



Philip Potempa

In December 2017, I was given an early Christmas gift as a surprise at a holiday party.

Inside a red folder was neatly presented cuisine content courtesy of typewriter pages, all carefully preserved as cherished recipes for holiday entertaining courtesy of my former food and features editor Theresa Badovich.

As mentioned so often in my columns and cookbooks, Theresa is the kitchen visionary who assisted my launch of this "From the Farm" food column in May 2002, and later, provided the same guidance for all of my published cookbooks. The dynamic duo of Theresa and her mother Beverly Badovich, both of Crown Point, were the gourmet guardians of the red folder bestowed to me.

All in all, the folder contained 10 pages of yellowed letterhead sheets filled with a treasured collection of captured recipes still cherished today.

I was amused by my Purdue student intern Luke Mueller, age 21, as he typed up today's featured recipe for me from this folder and was baffled by having never seen a typewriter-created page of content, asking: "What in the world type of font is this?"

Today's column is dedicated to Beverly Joanne Badovich, maiden name Essick, who died at age 86 on Tuesday, Sept. 17, the date which was also her 64th wedding anniversary date to late husband George, who died in 1990.

The couple welcomed their beloved daughter, Theresa Kathryn in 1965, an only child and if you asked, forever the answer to what was the couple's greatest joy and accomplishment. Besides her kitchen talents, Beverly, whom I, like so many others, referred to fondly as "Mother Badovich," was also a gifted pianist and



Theresa Badovich, left, and her mother, Beverly Badovich, right, frame Theresa's aunt Shirley Williamson, center, on Feb. 11, 2013, at Teibel's Restaurant in Schererville at the fifth annual Charity Pre-Valentine's Luncheon benefiting The Caring Place of Valparaiso, hosted by columnist Phil Potempa and his parents, Chester and Peggy. PHILIP POTEPA/POST-TRIBUNE

used her talents in service as an organist for the congregation at Our Lady of Consolation Church in Merrillville for more than 25 years and children's choir director.

Beverly's love of cooking and legendary wedding cakes led her to launch her gourmet store and cooking school in the 1970s. Merrillville-based Cuisine Unlimited was one of the first of its kind in the region. Famous for its gourmet gadgets, exceptional cooking classes and the generosity of its owner, no one left the shop without surprises with their purchases.

The letterhead on the recipe sheets in my treasured red fold reads "Cuisine Unlimited, Inc. - The Store with the Personal Touch." Located in D'Campo Plaza at 7871 Taft St. in Merrillville, it was in 1979 when Beverly and Bonnie Christopher, her friend she'd known since kindergarten, decided to partner to open Cuisine Unlimited. In addition to catering and cake decorating as a side business, and with help from Theresa,

their business continued into the 1990s.

In addition to selling kitchen specialty needs and gourmet ingredients, Cuisine Unlimited quickly rose as Northwest Indiana's premier location for the cooking classes Beverly would teach, with some of her specialties being pasta, pierogi, holiday nut rolls and strudels, pizzas, and of course, cake decorating.

Beverly was also a local culinary kitchen superstar who entertained in the spotlight, cooking up fun for thousands in the audience on the stage of the Holiday Star Plaza Theatre, which opened in December 1979. She was the annual highlight of the Homemaker's Showcase Cooking Show, a now faded tradition once sponsored and hosted by local newspapers to provide cooking demonstrations, entertaining and interior design tips and often included a fashion show.

Like daughter Theresa, who taught me plenty during her newspaper features department days, Beverly was a natural for teaching others and

## Beverly Badovich's Bacon Stuffed Tiny Tomatoes

2 pounds bacon  
½ cup finely chopped green onions  
½ cup mayonnaise  
24 cherry tomatoes

## Directions:

- 1. Dice bacon** and fry until crisp.
- 2. Drain bacon** and cool on paper towels.
- 3. In a medium bowl**, mix bacon, green onions and mayonnaise.
- 4. Remove stems** from tomatoes, place tomatoes stem-side down on a cutting board and cut a thin slice off the tops.
- 5. Scoop out pulp** and invert tomatoes on paper towels for 30 minutes to drain.
- 6. Fill tomatoes** with bacon mixture and refrigerate for several hours or overnight.

*Note: Mother Badovich says: "Tomatoes won't roll on the platter if you scoop out the tops and stand them stem-side down."*

a former 4-H leader. She always maintained an over-the-fence "Andy Griffith Show" Mayberry approach to life and kindness and especially cherished her close-knit neighbors and friends like Barb and Bill Johnson, Arliss Hove, Pat Cherry, and Maryann and Jack Mancilla for their help and support, especially in

later years.

Following the death of her husband, Beverly launched a new career chapter as the front office administrator for the dental practices of Dr. Annette Williamson, DDS and later for Dr. Philip Polus, DDS. Before her retirement, she was the smiling receptionist face of

the dental practice of Dr. Rory Levitan.

In addition to daughter Theresa, Beverly is survived by her special daughter Gayle (Dale Hough); Curtiss and grandchildren Holly and Blake Sheffer; sisters, Shirley Williamson and Karen (Tom) Snodgrass; nieces, Annette Williamson, Susan (Tim) Gergely, Kathleen (Dave) Hinshaw, Kate (Hugh) Gong, Cindy (Jerry) Riley, Jacqueline (Dominic) Crews, Victoria Bradford and Laura (Paul Vinton); and, nephew Michael (Cheryl) Essick.

Along with husband George Badovich Jr.'s passing, Beverly is preceded in death by parents, Kathryn (nee Schramm) and Anthony Essick; brother, Sonny (Tony) Essick and Steven Essick; brothers-in-law, Harold Williamson and Jerome Bradford; sister-in-law Dorothy Smith; nephews, William Bradford, Jerome Michael Bradford, Steven Essick and Michael Smith; and nieces, Elaine Smith and Clarice McKenzie.

Friends may visit with the family from 3-7 p.m. Sunday, Sept. 22, 2024, at Geisen Funeral, Cremation and Reception Centre, 606 E. 113th Ave. in Crown Point with prayer of the Rosary at 4 p.m. Additional visitation will continue Monday, Sept. 23, 2024 at Our Lady of Consolation Church, 8303 W Taft St. in Merrillville starting at 10 a.m. until the Mass of Christian Burial at 11 a.m., with interment to follow at Calumet Park Cemetery in Merrillville.

Because we are picking so many sweet and delicious sun-ripened plump cherry tomatoes at our farm this month, Mother Badovich's age-old recipe for elegant and delectable bacon stuffed tiny tomatoes is a perfectly timed recipe treasure to share with all.

Columnist Philip Potempa has published three cookbooks and is the director of marketing at Theatre at the Center. He can be reached at [pmpotempa@comhs.org](mailto:pmpotempa@comhs.org) or mail your questions: From the Farm, PO Box 68, San Pierre, Ind. 46374.



Mike Jessen, president and CEO of Boys & Girls Clubs of Greater Northwest Indiana, helps South Haven club member Emma cut the ribbon for the newly renovated club Wednesday. DOUG ROSS/POST-TRIBUNE PHOTOS



A clubhouse inside the South Haven Boys & Girls Club is among the features on display at the club on Wednesday following a \$5.5 million renovation.

## Outcome

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unique," with two elementary schools and a walkable community.

During the yearlong construction, club members attended programs at South Haven's two elementary schools. "We didn't want to abandon the kids," he said.

Jacki Stutzman is among the major donors. "There was just something about South Haven that really grabbed my heart," he said. "This place is just fantastic."

The John W. Anderson Foundation has provided operating funds for the Boys and Girls Clubs for half a century. It also helped fund the capital project in South Haven.

"Jacki's generosity should be a model for us," said

Clyde Compton, a trustee and general counsel for the foundation.

"We can see this foundation is having an impact on the youth of Northwest Indiana, a substantial impact," Compton said.

The Food Bank of Northwest Indiana is another partner with the South Haven Club. Residents can now order food online and pick it up 24/7 in a locker unit in front of the club. The large locker can accommodate 16 families.

"It's definitely a huge need," said Chandra Dixon, the food bank's director of community impact, adding any South Haven resident can use it, not just families affiliated with the club.

Doug Ross is a freelance reporter for the Post-Tribune.