

February Events at USCL

StoryTime with Miss Jill

Tiny Tots (birth-3 yrs.): Mondays at 10 a.m., Tuesdays at 5:30 p.m., Wednesdays at 11a.m.
Preschool: Mondays at 11:00 a.m.

LEGO Night for all ages

Tuesdays, February 5, 12, 19, and 26 from 6:00-8:00 p.m.

That Thursday Thing

Thursdays, February 7, 14, 21, and 28 from 3:00-4:00 p.m. For students in grades K-12

STEAMPunks (students in grades 6-12)

Monday, February 4 at 6:30 p.m.

Creative Pastimes

Tuesdays, February 5 and 19 at 10:00 a.m.

BookTalk

Thursday, February 7 at 10:00 a.m.

Kids Can Cook

Wednesday, February 14 from 3:00-4:00 p.m.

Students in grades K-12 will create Valentine Treats with Miss Jill and Miss Cheryl.
Space is limited and sign-up required. *WAITING LIST ONLY*

Library Board Meeting

Thursday, February 14 at 12:15 p.m. This meeting is open to the public.

Create Your Own Covered Hangers

Thursday, February 14 at 6:00 p.m. Space is limited and sign-up is required for this program.

Library Closed to observe Presidents' Day

Monday, February 18

Common Readers Book Discussion Group

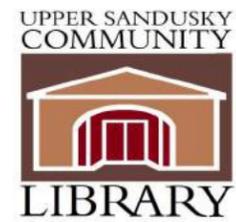
Tuesday, February 19 at 7:00 p.m.

Pop-Up Library at Essex Place Senior

Wednesday, February 20 from 1:00-4:00 p.m.

What's Cookin' Cookbook Discussion Group

Monday, February 28 at 6:00 p.m. Bring a dish made with Jell-O™ to our potluck meal.
Guest speaker Pati Bardon will share about her experience in the restaurant business.



Library News

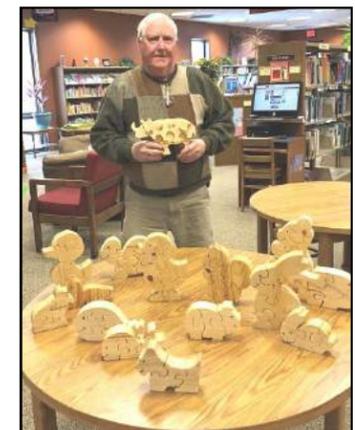
February 2019



Upper Sandusky Community Library

Hours:
Monday-Thursday 9:00-8:30
Friday-9:00-6:00
Saturday-9:00-1:00

301 N. Sandusky Ave.
Upper Sandusky, OH 43351
419-294-1345
Web -http://www.usclibrary.org
Email -uscl@seolibraries.org



Need something to do in this cold weather?
Stop by and take home a puzzle from our ever-growing puzzle exchange collection.

Jim Hogan has created and generously donated a variety of jigsaw puzzles for children to enjoy at the library. Thanks, Jim!



A large collection of Great Courses™ has been donated to the Library in memory of Louis, Mildred, Addie, Herman, and Irene Schoenberger. The Great Courses™ are uniquely crafted for lifelong learners like you, with engaging, immersive learning experiences you can't get in a lecture hall. Each DVD kit comes with a course booklet. Course topics include: Art, Music History, Music Appreciation, World History, American History, Psychology, Geography, Photography, Cooking, Mathematics, Writing, Yoga, Nutrition, and much more! Courses are being added on a regular basis, so stop by to see what's new. We appreciate the Schoenberger family's generous donation of these wonderful learning resources.

"HANG" OUT WITH US!
Enjoy an evening out and create your own covered hangers. Supplies and guidance provided by Heidi McClain of Sew Nice.



THURSDAY, FEBRUARY 14
6:00 P.M.

SPACE IS LIMITED.
RESERVATIONS
ARE REQUIRED.

Upper Sandusky Community Library
301 N. Sandusky Ave. Upper Sandusky, OH 43351

WE WILL BE CLOSED

Monday, February 18

In observance of Presidents' Day

We will be open at 9:00 a.m. on Tuesday, February 19.

The Pop-Up Library

ESSEX PLACE SENIOR
111 Essex Way in Upper Sandusky

Wednesday, February 20
1:00-4:00 p.m.

UPPER SANDUSKY COMMUNITY LIBRARY

Stop by to say hello and check out a few items with your library card!

What's Cookin'?
Cookbook Discussion Group

Monday, February 25
6:00 p.m.

Bring a dish made with gelatin to our potluck meal. Need ideas? We have a large cookbook collection.



Guest Speaker: Pati Bardon

Join us to learn about Pati's experiences in the restaurant business and how she started "Pati's Dogs & Street Fare"

Soup Contest Winners



Reba Lautermilch's Chicken Fajita Soup

- 1 envelope low-sodium chicken fajita seasoning mix
- 1 1/2 pounds chicken breast
- 1 cup onion, chopped
- 1/4 cup unsalted butter
- 1/3 cup flour
- 2 cans low sodium chicken broth
- 1 can Ro-Tel
- chopped Jalapenos, optional
- 1 cup Mexican blend Velveeta

- 1 1/2 cups Mexican blend shredded cheese
- 1 1/2 cups half and half
- 1 cup corn, cooked
- Guacamole, sour cream, tortilla strips or chips, optional

Prepare fajita seasoning; add to chicken and cook. Shred the cooked chicken. In a large saucepan, sauté onion in butter until tender then stir in flour and gradually add broth. Bring to a boil and cook for 2 minutes or until thickened. Add Ro-Tel, optional jalapenos, and cheeses until melted. Stir in cream, corn, and chicken. Top bowls with additional cheese and optional guacamole, sour cream, and tortilla chips or strips, if desired.



Brian Hemminger's Thai Chicken Vegetable Soup

- 1 pound boneless, skinless chicken breasts (2-3 breasts)
- 1 tablespoon olive or coconut oil
- 1 cup uncooked wild rice blend, rinsed and drained
- 1 cup butternut squash, peeled and cubed
- 1 small sweet potato, peeled and cubed
- 1 Granny Smith apple, peeled and cubed
- 1 small zucchini, sliced and quartered
- 1 onion, diced
- 1/4 cup red curry paste
- 1 tablespoon freshly grated ginger
- 4 garlic cloves, minced
- 3 tablespoons fish sauce
- 2 tablespoons low sodium soy sauce
- 1 1/2 teaspoons salt
- 1 teaspoon ground cumin
- 1/2 teaspoon pepper
- 2- 14 oz. cans coconut milk
- 5 cups chicken broth
- 1 tablespoon cornstarch

- 1/4 cup water
- 1/3 cup creamy peanut butter
- 2 tablespoons lime juice
- 2-4 teaspoons sriracha or Asian chili sauce

Rub chicken with oil and place in the bottom of a 6-quart slow cooker followed by the next 16 ingredients. Cover and cook on high for 3-4 hours or on low for 6-7 hours. Remove chicken and allow to rest 5 minutes before shredding or chopping. Whisk the cornstarch with the water and add to slow cooker. Stir in peanut butter and lime juice. Add chicken back to the slow cooker and cook on high for 15-20 minutes, or until slightly thickened. Stir peanut butter until smooth. Taste and add additional salt, pepper, peanut butter or sriracha as desired. More broth can be added for a less chunky soup.



Wilma McClain's Cheese Noodle Broccoli Soup

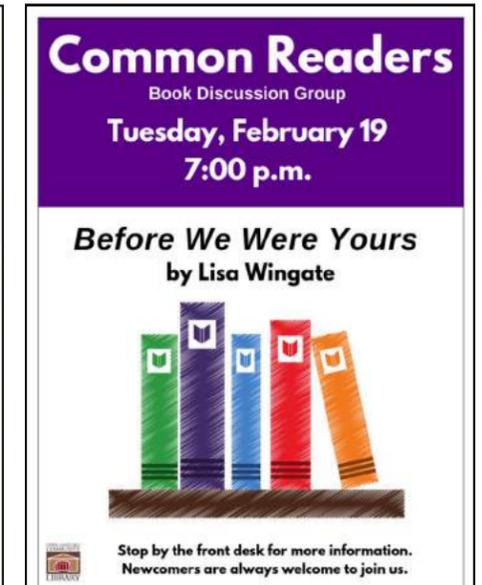
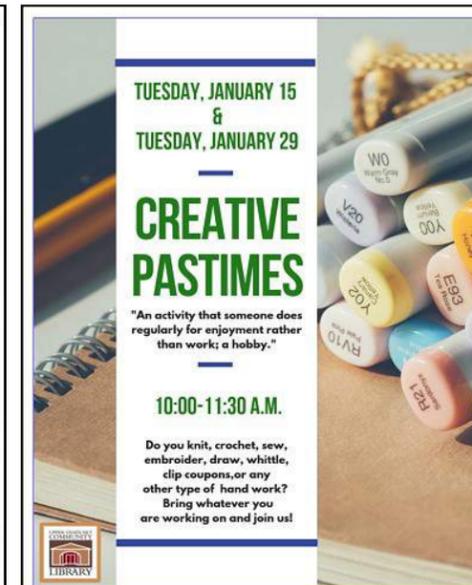
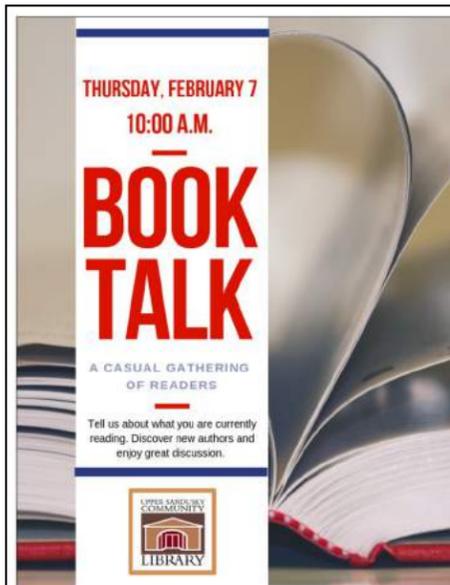
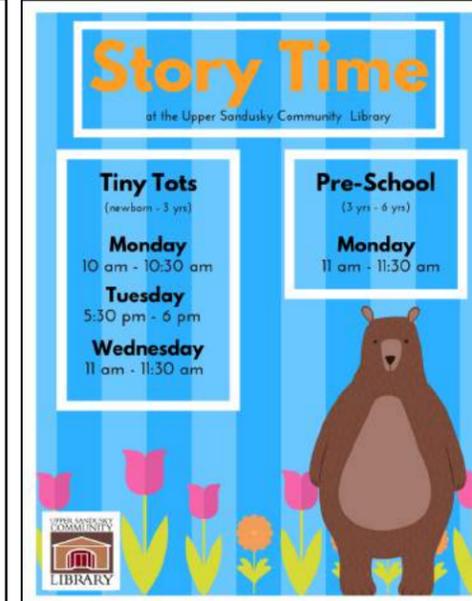
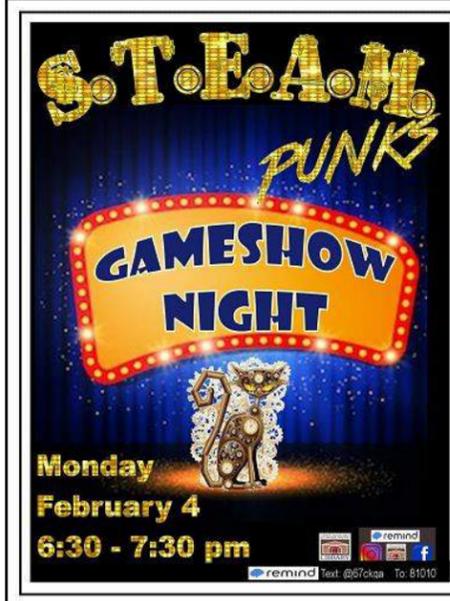
- 1 tablespoon oil
- 1/3 cup chopped onion
- 3 cups chicken broth
- 4 oz. noodles
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 10 oz. pkg. frozen broccoli cuts
- 1/8 teaspoon garlic salt
- 3 cups milk
- 3- 10.5 oz. cans cream of mushroom soup
- 8 oz. American cheese

Sauté onion in oil. Cook noodles in chicken broth. Add chicken broth and noodles to the onions. Cook broccoli in water and drain. Add broccoli to chicken broth. Add salt, pepper, and garlic powder to the chicken broth mixture. Mix cream of mushroom soup and the milk together, then add to the chicken broth mixture. Add the cheese and allow to melt.



Soup contest winners (l-r) Brian Hemminger, Reba Lautermilch, and Wilma McClain.

Programs for all ages at USCL



For more information about our programs and events, call us at 419-294-1345 or visit our website: www.usclibrary.org