

January 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.

That Thursday Thing

Thursdays, January 3, 10, 17, 24, and 31 from 3:00-4:00 p.m. for students in grades K-12

Library Closed on Tuesday, January 1 for New Year's Day

We will close early at 1:00 p.m. on Monday, December 31

LEGO Night for all ages

Tuesdays, January 8, 15, 22, and 29 from 6:00-8:00 p.m.

BookTalk

Thursday, January 3 at 10:00 a.m.

STEAMPunks for grades 6-12

Monday, January 7 at 6:30 p.m.

Pop-Up Library at Wyandot Memorial Hospital

Wednesday, January 9 from 9:00-1:00

Library Board Meeting

Thursday, January 10 at 12:15 p.m.

Spilling the Beans-Coffee Basics From Farm to Cup

Thursday, January 10 at 6:00 p.m.

Creative Pastimes

Tuesdays, January 15 and 29 at 10:00 a.m.

Common Readers Book Discussion Group

Tuesday, January 15 at 7:00 p.m.

Library Closed to observe Martin Luther King, Jr. Day

Monday, January 21

What's Cookin' Soup Cook-Off

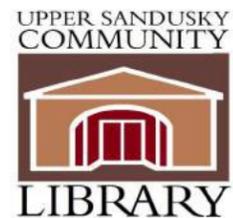
Monday, January 28 at 6:00 p.m. Prizes for 1st, 2nd, and 3rd places will be awarded.

Thank you to those who have made honor or memorial donations to the library.

Your gifts are appreciated.

For more information, please stop by the library or call us at 419-294-1345.

In memory of Pat Thiel...by USHS Class of 1957



Library News

January 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



The Secret Santa Shop sponsored by the Friends of the Library allowed more than 150 children to purchase over 1,000 gifts. Special thanks to Joanne Gilmore for all the extra work she puts into this event.



Thank you!



Charlotte Leeth shared her collection of nativity scenes with us during the month of December. It was a beautiful addition to our holiday activities and received many compliments. We look forward to seeing them again next year!

The Mitten Tree

Thanks to your generosity and kindness, children have received 96 pairs of mittens or gloves, 48 hats, 4 scarves, and 4 pairs of socks.

USCL wishes to thank the following community businesses and organizations for providing crafts during our Home for the Holidays activities:

- ◆ Boy Scout Troop 125
- ◆ Girl Scout Troop 2151
- ◆ Trinity Evangelical Church
- ◆ Westbrook Assisted Living and Memory Care

WHAT'S COOKIN'
COOKBOOK DISCUSSION GROUP

2nd annual
Soup Cook-Off!

Bring your favorite soup to be judged. Prizes will be awarded for 1st, 2nd, and 3rd places. You can also bring bread for the potluck meal.

Monday, January 28
at 6:00 p.m.

SPILLING THE BEANS
coffee basics from farm to cup

presented by:
Steve Jackson, co-owner of Beca House Coffee Company

Thursday, January 10 at 6:00 p.m.

Join us for samples and refreshments.

TUESDAY, JANUARY 15
&
TUESDAY, JANUARY 29

CREATIVE PASTIMES

"An activity that someone does regularly for enjoyment rather than work; a hobby."

10:00-11:30 A.M.

Do you knit, crochet, sew, embroider, draw, whittle, clip coupons, or any other type of hand work? Bring whatever you are working on and join us!

Happy New Year!

We will close at 1:00 p.m. on Monday, December 31

We will be closed on the following dates:
Tuesday, January 1
Monday, January 21

Cookie Contest Winners

Chelsea Gottfried's Salted Caramel Macarons



Macarons:

- 1 3/4 cup powdered sugar
- 1 cup almond flour
- 3 large egg whites
- 1/4 teaspoon cream of tartar
- Pinch of salt
- 1/4 cup superfine sugar
- 2-3 drops gel food coloring
- 1/2 teaspoon vanilla extract

Preheat oven to 300°. Line baking sheets with silicone mats. Measure powdered sugar and almond flour by into a bowl and whisk to combine. Sift sugar almond flour mixture, a little at a time, into a large bowl, pressing with a rubber spatula to pass through as much as possible. Throw away any coarse almond pieces left in sifter. Beat egg whites, cream of tartar, and salt with a mixer on medium speed until frothy. Increase speed to medium high; gradually add superfine sugar, and beat until stiff and shiny, about five more minutes. Transfer beaten egg whites to bowl with almond flour mixture and fold until incorporated, giving bowl a quarter turn with each fold. Add food coloring and extract. Continue folding and turning, scraping down bowl, until batter is smooth and falls off spatula in a thin, flat ribbon. Transfer batter to a pastry bag fitted with a 1/4 inch round tip. Holding bag vertically and close to baking sheet, pipe 1 1/4- inch circles. Firmly tap baking sheets twice against the counter to release any air bubbles. Let cookies sit at room temperature until tops are no longer sticky to the touch, 15 minutes to 1 hour, depending on humidity. Bake until cookies are shiny and rise 1/8 inch to form a "foot", about 15 minutes. Transfer to a rack to cool completely. Repeat for each sheet of cookies. Fill with buttercream or jam when cooled. Allow to "mature" at room temperature for 24 hours before eating.

Salted Caramel Sauce:

- 1 cup sugar
- 1/2 cup heavy cream
- 2 tablespoons unsalted butter
- 3/4 teaspoon kosher salt

In a medium saucepan set over medium-high

heat, combine the sugar with 1/4 cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, approximately 10-12 minutes.

Meanwhile, warm the cream in a small saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until it is smooth, another 2-3 minutes.

Remove from heat, whisk in the butter, and then the salt, to taste. Allow to cool to room temperature before adding to buttercream.

Buttercream frosting:

- 4 large eggs
- 1 cup sugar
- 1 teaspoon vanilla
- Pinch table salt
- 4 sticks unsalted butter, softened

Combine eggs, sugar, vanilla, and salt in bowl of stand mixer; place bowl over pan of simmering water. Whisking gently but constantly, heat mixture until thin and foamy and registers 160 degrees on instant-read thermometer. Beat egg mixture on medium-high speed with whisk attachment until light, airy, and cooled to room temperature, about 5 minutes.

Reduce speed to medium and add butter, one piece at a time. (After adding half the butter, buttercream may look curdled; it will smooth with additional butter.) Once all butter is added, increase speed to high and beat 1 minute until light, fluffy, and thoroughly combined. Mix in 1 cup cooled salted caramel on low speed until combined.



Shelley Beidelschies' Mexican Chocolate Cherry Rounds

- 6 oz. unsweetened chocolate, chopped
- 2 cups plus 2 tablespoons all-purpose flour
- 1 tablespoon ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground cloves

- 1 3/4 cups sugar
- 1/2 cup butter, room temperature
- 3 large eggs
- 1 teaspoon vanilla extract
- 2/3 cup powdered sugar
- 30 candied cherries, cut in half

Stir chocolate in top of double boiler over simmering water until smooth; let cool. In a medium bowl, combine flour, cinnamon, baking powder, salt, cayenne pepper and cloves. In a large bowl, beat sugar and butter until light and fluffy, Beat in eggs, one at a time, then vanilla and cooled chocolate. Gradually add dry ingredients, just until combined. Chill dough until firm, about 2 hours. Heat oven to 350°. Lightly butter 2 large baking sheets. Place powdered sugar in shallow dish. Form dough into 1-inch balls, roll each ball in powdered sugar to coat, shake off excess sugar. Arrange cookies on prepared baking sheets, spacing 1-1/2 inches apart. Bake for 8 minutes. Press one cherry half into center of each cookie. Bake 2 minutes longer. Transfer cookies to a wire rack to cool.

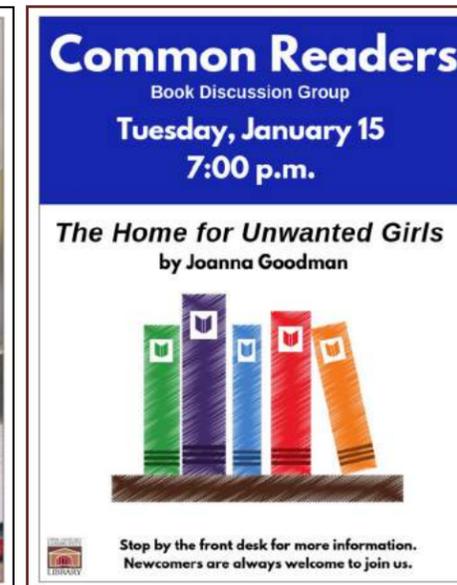
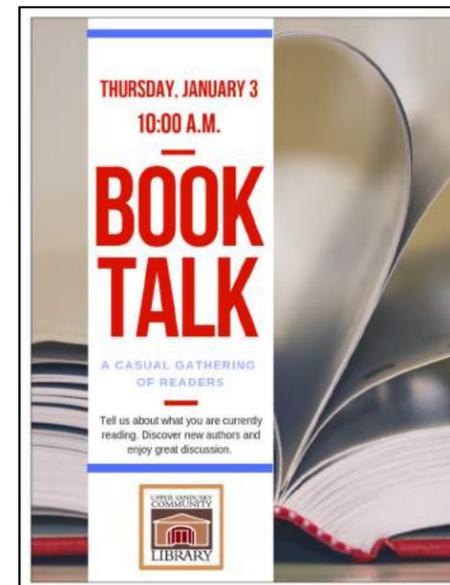
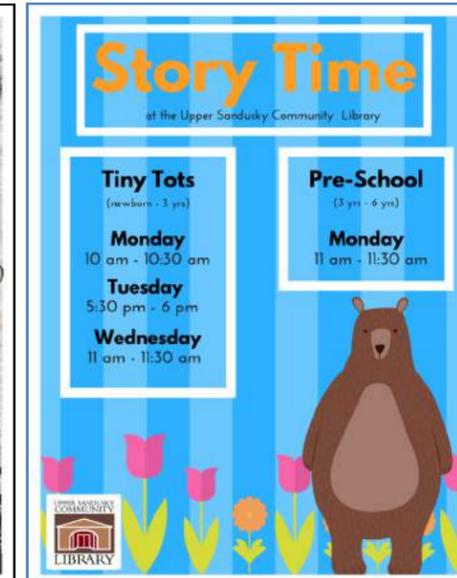
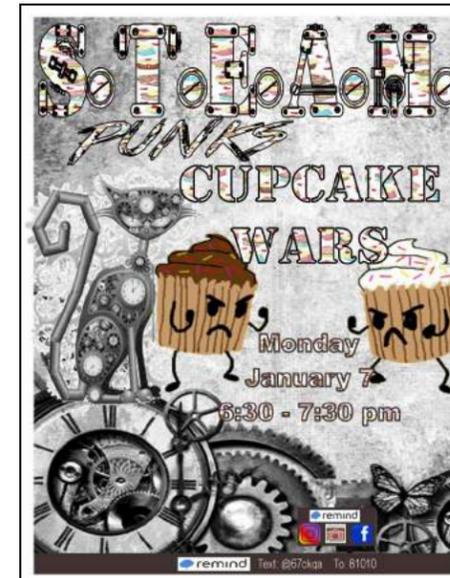


Krystal Nunley's Andes Mint Grinch Cookies

- 2 3/4 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter, room temperature
- 1 1/2 cups sugar
- 1 egg
- 3 tablespoons milk
- 1 teaspoon mint extract
- 15-20 drops green food coloring
- 1 bag of Andes mints, unwrapped and chopped

Preheat oven to 375°. Sift together the flour, baking soda, baking powder, and salt; set aside. In a large bowl, cream together the butter and sugar until smooth. Beat in egg, milk, and mint extract. Gradually blend in the dry ingredients. Add the food coloring and mix until color is even. Fold in the Andes mints. Refrigerate until the dough is chilled. Roll rounded teaspoons of dough into balls and bake on ungreased cookie sheets for 8-10 minutes. Cool on cookie sheets for 2 minutes before removing to wire racks.

Programs for all ages at USCL



I am curious. That is what you really need to know about me. My mother gave me an odd name when I was born. "Hermeneutics!" she proudly gushed, as if the world knew what that would mean. Curiosity led me to the Upper Sandusky Community Library. I love to read, although slowly, and this place is full of books! I decided to shorten my name and go on a long adventure. Hello, my name is Hermen and Miss Karen, at the library, has agreed to let me travel with her and the **Pop-Up Library** around our community. Stop by and see us at **Wyandot Memorial Hospital on Wednesday, January 9 from 9:00-1:00.**

Jerry Sedgwick's Mixed Fruit Salad

- 1/2 cup pineapple juice
- 2 teaspoons lemon juice
- 3/4 cup sugar
- 2 teaspoons cornstarch
- 1/2 cup orange juice
- 1 egg, beaten
- Dash of salt

Combine all together in a saucepan and cook over low heat, stirring constantly, until thick. Cool. Cut up a large bowl of fruit of your choice. Pour sauce over fruit.



Brian Hemminger's Tuna Salad

- 2 cans (5 oz. each) of tuna (in water)
- 4 hard boiled eggs
- 2 celery stalks
- 2 cups mayonnaise
- 3/4 cup sweet relish

Drain the tuna, then chop the eggs and celery. Mix together with the mayonnaise and sweet relish. This goes great on top of salad, on crackers, or as a sandwich.