

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 4, 11, 18, 25 from 3:00-4:00 p.m. for students in grades K-12

Library Closed

Monday, January 1

Knotty Hookers Crochet Club

Tuesdays, January 2 and 16 at 10:00 a.m.

LEGO Night for all ages

Tuesdays, January 2, 9, 16, 23, and 30 from 6:00-8:00 p.m.

BookTalk

Thursday, January 4 at 10:00 a.m.

Library Board Meeting

Thursday, January 11 at 12:15 p.m.

STEAMPunks (formerly T.A.B.) for grades 6-12

Tuesday, January 9 at 3:00 p.m.

Library Closed

Monday, January 15

Common Readers Book Discussion Group

Tuesday, January 16 at 7:00 p.m.

What's Cookin' Soup Cook-Off

Monday, January 22 at 6:00 p.m. Prizes for 1st, 2nd, and 3rd places

Adult Craft Night

Thursday, January 25 at 6:30 p.m.



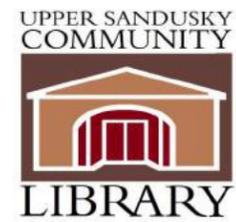
USCL wishes to thank the following community businesses and organizations for providing crafts during USCL's Home for the Holidays activities:

Boy Scout Troop 125

Girl Scout Troop 2151

Trinity Evangelical Church

Westbrook Assisted Living and Memory Care



Library News

January 2018



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://uppersandusky.lib.oh.us>

Email -uscl@seolibraries.org



The Mitten Tree in our front entry has been a great success due to the kindness and generosity of this community. Children have received 135 pairs of mittens and 125 hats.



The Friends of the Library organized another great Secret Santa Shop with over 150 children purchasing 1,100 gifts through this program which has become a holiday tradition.



Common Readers book discussion group

KILLERS OF THE FLOWER MOON

by David Grann



Stop by the front desk to pick up a copy. Open to the public.

TUESDAY, JANUARY 16
7:00 P.M.

Adult Craft Night @ USCL

Thursday, January 25 @ 6:30 PM

Did you miss one of our crafts last year? Never fear, USCL is here! Come join us as we revisit some of the crafty things we have done in the past. All adults are welcome to join. Free as always!

Crafts offered:

Twine/Yarn Covered bottles
(bring your own bottles)
Glass Etching (bring your own glass)
DIY Jewelry Holders
Abstract Wall Art
And whatever else Miss Aimee can dig up!



WHAT'S COOKIN' COOKBOOK DISCUSSION GROUP



Join us for our first 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 22
AT 6:00 P.M.

USCL will be closed on the following dates:

Monday, January 1

Monday, January 15

Cookie Contest Winners

We have wonderful bakers in our community and we are pleased to share with you the recipes of those who won prizes for their entries. A special thanks to the guest judges: Janice Woods, Ron Boose, and Amy Gardner. Join us on the 4th Monday of the month at 6:00 p.m. for great recipes and discussion about all things food-related at the What's Cookin' Cookbook Discussion Group.



Wilma McClain won first place with her delicious and traditional soft sugar cookies.



Soft Sugar Cookies

1/2 cup butter, softened
1/2 cup sugar
1/2 cup brown sugar
1 egg
3/4 cup buttermilk
1 teaspoon vanilla
2 1/2 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Frosting:

1/2 cup butter, softened
1 teaspoon vanilla
2-3 tablespoons milk
2 rounded cups of powdered sugar

Cream together the butter and sugars for one minute. Add in egg, buttermilk, and vanilla and mix again until smooth. Combine dry ingredients and add half to the mixing bowl; mix and add the other half and mix. Dough will be softer than normal cookie dough and stickier. Cover and let cool in fridge for one hour.

Preheat oven to 400 degrees. Scoop out 2 Tablespoons of cookie dough onto a parchment lined cookie sheet. Bake for 9-10 minutes and let cool for an additional 2 minutes on the cookie sheet. Transfer to a cooling rack. Once fully cool, frost with about one tablespoon of buttercream frosting per cookie.

To make frosting: mix butter in a mixing bowl on medium for about 3 minutes, until whipped and light in color. Add in vanilla, milk, and 1 cup of the powdered sugar. Mix for 1 minute. Add in the other cup of powdered sugar and mix on medium for 3-4 minutes. Frost cookies.



Jeannie Wolf of Findlay came in second with her yummy bars that feature coconut and cranberries.



Coconut Cranberry Bars

Crust:
1 1/2 cups all purpose flour
3/4 cup sugar
3/4 cup cold butter, cut into chunks

Topping:
2 cups sweetened flaked coconut
1 cup sweetened dried cranberries
3/4 cup firmly packed brown sugar

1/3 cup all purpose flour
3 large eggs
1 1/3 teaspoons vanilla
1/4 teaspoon salt
1/2 cup chopped walnuts

Heat oven to 350 degrees. For the crust, combine the flour and sugar in a bowl; cut in the butter until the mixture resembles coarse crumbs. Press onto the bottom of an ungreased 13x9 baking pan.

Bake 15 minutes or until edges are lightly browned.

For the topping, Combine the ingredients in a bowl; mix well. Spread over hot crust. Bake for 20-25 minutes or until golden brown. Cool completely. Cut into bars. Makes 36 bars.



Marty Denney took third place with cookies that combine white chocolate, cranberries, and macadamia nuts.



White Chocolate, Cranberry, and Macadamia Nut Cookies

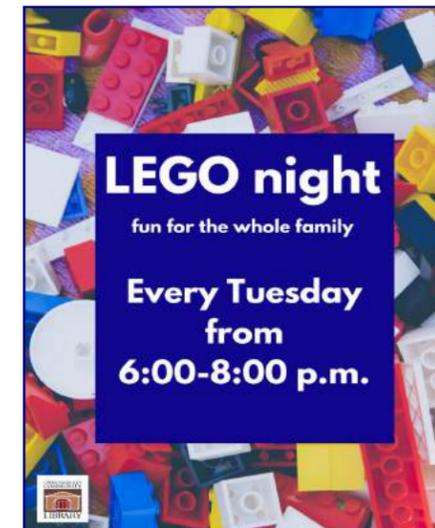
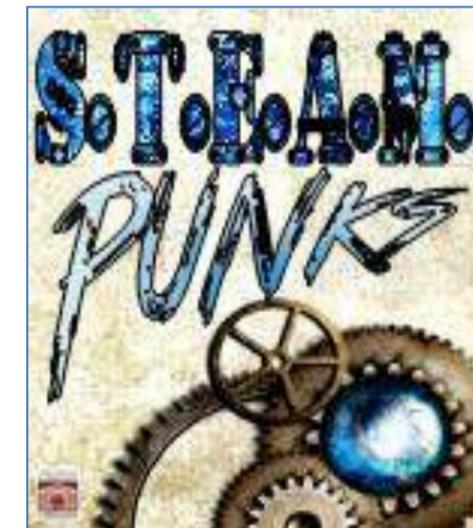
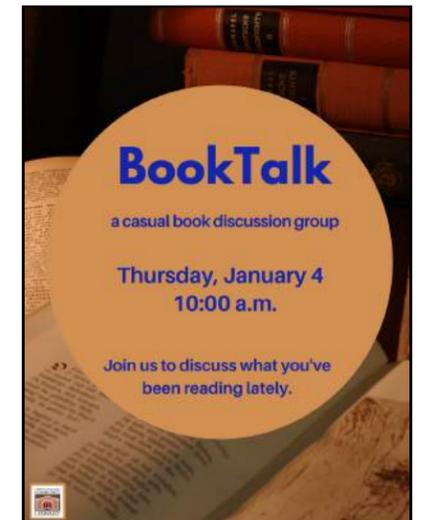
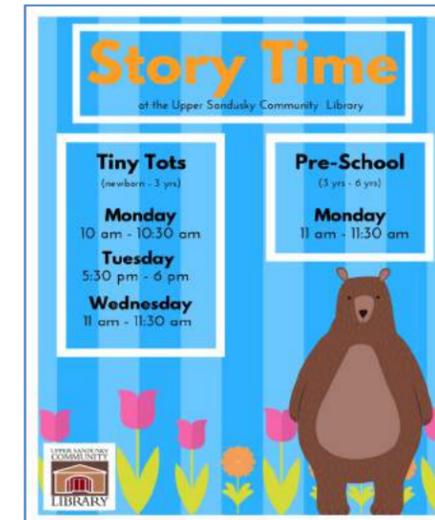
3 cups all purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
1 cup unsalted butter, room temperature
1 cup packed golden brown sugar
3/4 cup sugar
2 large eggs

1 tablespoon vanilla extract
1 1/2 cups dried cranberries
1 1/2 cups white chocolate chips
1 cup coarsely chopped roasted and salted macadamia nuts

Preheat oven to 350 degrees. Line 2 large rimmed baking sheets with parchment paper. Sift flour, baking soda, and salt into a medium bowl; set aside. Using electric mixer, beat butter in a large bowl until fluffy. Add both sugars and beat until blended. Beat in eggs, one at a time, then vanilla. Add dry ingredients and beat just until blended. Using spatula, stir in cranberries, white chocolate chips, and macadamia nuts. For large cookies, drop by heaping tablespoonfuls onto prepared baking sheets, spacing 2 1/2 inches apart. For small cookies, drop dough by level tablespoonfuls onto baking sheets, spacing 1 1/2 inches apart. Bake cookies until just golden, about 18 minutes for large or 15 minutes for small cookies. Cool on baking sheets.

Programs for all ages at USCL

Please join us in January for free activities and programs for all ages.



Lisa Andres, Youth Services Specialist

Have you noticed the number of youth that are at the Library after school? Miss Lisa has, and she works to provide fun, interesting programs for them. You can find her leading her STEAMPunk army, playing games during That Thursday Thing, or going to local schools with Miss Jill to teach first graders in our community about the library. She loves books and searches for the best items to stock the shelves of the youth section at USCL. Stop by and see Miss Lisa to learn more about the programs and activities available for students in grades 6-12.



In her spare time, Lisa teaches art lessons to all ages, endures the antics of her cats: Fingers, Avalon, and Halloween, and her two dogs: Marley and Jake. She likes to listen to audiobooks (especially while she's working on cargo). Her favorite genres are murder/mayhem and creepy/scary and she'll be glad to let you know some of her favorites. Miss Lisa enjoys working with the teens and pre-teens in our community.

Staff Corner

