April 2019

April Events at USCL

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

Keepin’ It Real
Mondays, April 1, 8, 15, and 29 from 3:00-4:00 p.m. For youth ages 11-15.

LEGO Night for all ages
Tuesdays, April 2, 9, 16, 23, and 30 from 6:00-8:00 p.m.

Code Club
Wednesdays, April 3, 10, 17, and 24 from 3:00-4:30 p.m.
Students in grades 3-12 can sign up each week on a first come/first served basis.

That Thursday Thing
Thursdays, April 4, 11, and 25 from 3:00-4:00 p.m. for students in grades K-12

STEAMpunks (students in grades 6-12)
Monday, April 1 at 6:30 p.m.

Creative Pastimes
Tuesdays, April 2 and 16 at 10:00 a.m.

BookTalk
Thursday, April 4 at 10:00 a.m.

Kids Can Cook
Thursday, April 4 at 3:00 and 5:00 p.m. For students in grades K-5
There are two sessions available for this popular program. Sign-up required. *waiting list only for both sessions*

Library Board Meeting
Thursday, April 11 at 12:15 p.m.

Clothing Swap
Thursday, April 11 from 6:00-8:00 p.m.
Friday, April 12 from 9:00-5:30
Saturday, April 13 from 9:00-12:30

Special Story Time with Help Me Grow
Monday, April 15 at 10:00 a.m.

Story Time with Baby Ducks and Chicks
Tuesday, April 16 at 5:30 p.m.
Wednesday, April 17 at 11:00 a.m.

Common Readers Book Discussion Group
Tuesday, April 16 at 7:00 p.m.

Plant and Seed Swap
Thursday, April 18 from 4:00-8:00 p.m.

What’s Cookin’ Cookbook Discussion Group
Monday, April 22 at 6:00 p.m.

Pop-Up Library at Beca House Coffee Company
Friday, April 26 from 9:00 a.m. to 12:00 p.m.

April is full of special days and holidays. You can enjoy the fun of April Fool’s Day (April 1) or the religious significance of Easter Sunday (April 21) , bask in the joy of words on National Scrabble Day (April 13) or try a new recipe for National Blueberry Pie Day (April 28).

We will offer a free replacement for your lost or damaged library card during National Library Week (April 14-20).

Stop by to see what’s new in our popular Adventure Central Collection!
**Vicki Smith’s Peas n’ Peanuts**  
(original recipe from the Steer Barn restaurant)  
1 bag frozen peas  
Spanish peanuts  
Marzetti™ slow dressing  
Sweet pickle relish  
Mix ingredients together while peas are still frozen. Use proportions to suit your own taste.  

**Shelley Beidelschies’ Million Dollar Dip**  
1 cup mayonnaise  
8 oz. cream cheese, softened  
2 cups mild cheddar cheese, shredded  
1 cup cooked bacon, chopped  
1/2 cup chopped green onion  
2 cloves minced garlic  
Mix together the mayonnaise and cream cheese until smooth. Stir in bacon, cheese, garlic and onions. Top with additional cheese, bacon, and green onion, if desired.  

**Jessica Hetzel’s Cucumber-Dill Guacamole**  
2 medium ripe avocados  
1/2 tablespoons lime juice  
1/2 small red onion, chopped  
1/2 seedless cucumber, chopped  
1 jalapeño pepper, halved and seeded  
1/4 cup fresh dill  
1 teaspoon ground cumin  
1/2 teaspoon salt  
1 garlic clove, minced  
Cut avocados in half, remove seeds and scoop flesh into a mixing bowl. Add lime juice to the avocado. Place onion, cucumber, jalapeño pepper, dill, cumin, salt, and garlic into a food processor and process until finely chopped. Add onion mixture to the avocado and combine.  

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