December Events at USCL

Story Time with Miss Jill

No Story Times from December 24-January 4

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

Preschool (3-6 yrs.): Mondays at 11:00 a.m.

LEGO Night for all ages

Tuesdays, December 4, 11, and 18 from 6:00-8:00 p.m. Everyone is always welcome.

That Thursday Thing

Thursdays, December 6, 13, and 20 from 3:00-4:00 p.m. for students in grades K-12.

Home for the Holidays Activities at USCL

Saturday, December 1 from 9:00-12:30 See front of newsletter for more information.

STEAMpunks

Monday, December 3 at 6:30 p.m. Students in grades 6-12 will join Miss Lisa for an adventure in 3-D.

BookTalk

Thursday, December 6 at 10:00 a.m.

Gingerbread House Workshop

Thursday, December 6 from 5:30-7:30 p.m. Call to be added to the waiting list.

Library Board Meeting

Thursday, December 13 at 12:15 p.m. This meeting is open to the public.

What's Cookin' Cookbook Discussion Group

Monday, December 17 at 6:00 p.m.

Join us for our annual Christmas cookie contest, potluck meal, cookie exchange, and optional \$5 gift exchange.

Knotty Hookers Crochet Club

Tuesday, December 18 at 10:00 a.m.

Kids Can Cook!

Wednesday, December 19 from 3:00-4:00 p.m.
Students in grades K-12 will enjoy making Christmas treats. Space is limited. Sign-up is required.

The Library will close early at 1:00 p.m.

Monday, December 24

The Library will be closed for Christmas Day

Tuesday, December 25

The Library will close early at 1:00 p.m.

Monday, December 31

The Library will be closed for New Year's Day

Tuesday, January 1



Library News



December 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: https://usclibrary.org Email: uscl@seolibraries.org











The Mitten Tree

We will accept donations of new mittens, hats, gloves, and scarves until Monday, December 10.
the mitten tree is located in the front entrance foyer.

Thank you!









Thank you for your support in 2018!

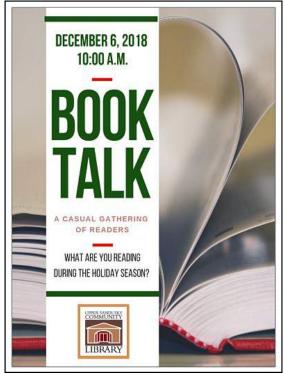
We wish all of you a wonderful holiday season and a happy and healthy New Year!



The USCL Board of Trustees

The USCL Staff: Kathleen, Jill, Paris, Lisa, Cheryl, Annette, Karen, Kathy, Holly, Patti, Shannon, Lynn G., Gus, and Lynn S.

December activities



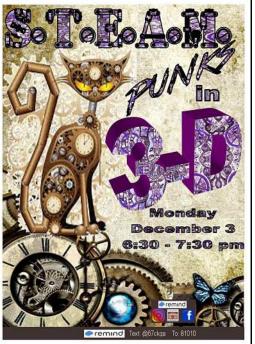




No Story Times From December 24 to January 4. Miss Jill will resume Story Times on Monday, January 7.









STEAMpunks fun!







Where can you find information about USCL and the services we offer? On our website!

Visit https://www.usclibrary.org to find the latest information about events, programs, and more.

We have a complete list of items in the Adventure Central Collection, too!

Not sure what is in our Adventure Central Collection?

Here are just a few of the items we have available to anyone with a USCL library card: telescopes, binoculars, a sewing machine, coding kits, musical instruments,

PlayAway Launchpads for all ages, and much more. Go to www.usclibrary.org/content/adventure-central-collection to see what's in the collection. While you are on our website, click on the Find Information tab to see a complete list of research databases.

Stop by the Library or call us at 419-294-1345 for more information about any of these resources.



(Miss Shannon's grandchildren enjoy the PlayAway Launchpads)



Pauline Heck's Pumpkin Cinnamon Rolls

2 3/4-3 1/4 cups flour, divided
1 pkg. (1/4 ounce) active dry yeast
1/2 cup solid -pack pumpkin
2/3 cup whole milk
2 tablespoons sugar
4 tablespoons butter, divided
1/2 teaspoon salt
1 large egg, beaten
1/2 cup packed brown sugar
1 teaspoon ground cinnamon

Caramel Frosting:

2 tablespoons butter
1/4 cup brown sugar
1 tablespoon whole milk
1/4 teaspoon vanilla extract
Dash salt
1/4-1/3 cup confectioners' sugar

In a bowl, combine 1-1/2 cups flour and yeast; set aside. In a saucepan, heat and stir pumpkin, milk, sugar, 2 tablespoons butter and salt until warm (120° to 130°) and butter is almost melted. Add to the flour/yeast mixture along with egg. Beat on low speed for 30 seconds. Beat on high speed for 3 minutes. Stir in enough remaining flour to make a stiff dough. Knead on a lightly floured surface until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 1 hour. Roll into a 12-in. X 10 in. rectangle. Melt remaining butter; brush on dough. Combine brown sugar and cinnamon;

Combine brown sugar and cinnamon; sprinkle over dough. Roll dough, jelly roll style, starting with the longer side.

Cut into 12-1 inch slices. Place rolls, cut side down, in a greased 13X9 in. baking pan. Cover and let rise until doubled, about 30 minutes. Bake at 375° for 20-25 minutes or until golden brown. Cool on a wire rack. For frosting, melt butter in a saucepan; stir in brown sugar and milk. Cook and stir over medium-low heat for 1 minute. Stir in vanilla, salt and 1/4 cup confectioners' sugar; beat until well blended. Add more sugar, if necessary, to achieve desired consistency.

Drizzle frosting over rolls.

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