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 11 a.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.

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.

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!
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

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.

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

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 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
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

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.

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

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

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