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 11 a.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.
Salted Caramel 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, until batter is smooth and falls off spatula when pressed 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 through as much as possible. Throw away any imcomplete, 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 to release any air bubbles. Let cookies sit at 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, beatercream 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.

Salted Caramel Sauce:
- 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 1/3 cup powdered sugar
- 30 candied cherries, cut in half

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 eggs, 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

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.

Stop by and see us at Wyandot Memorial Hospital on Wednesday, January 9 from 9:00-1:00.