October 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, October 7, 21, and 28 from 3:00-4:00 p.m. For youth ages 11-15.

Creative Pastimes
Tuesdays, October 1 and 15 at 10:00 a.m.

Music Is...
Tuesdays, October 1, 8, 15, 22, and 29 from 4:00-4:30 p.m. For all ages.

LEGO Night for all ages
Tuesdays, October 1, 8, 15, 22, and 29 from 6:00-8:00 p.m.

Once A Week Geek
Wednesdays, October 2, 9, 16, 23, and 30 from 3:00-4:30 p.m. For students in grades 4-12.

That Thursday Thing
Thursdays, October 3, 10, 17, 24, and 31 from 3:00-4:00 p.m. For students in grades K-12.

BookTalk
Thursday, October 3 at 10:00 a.m.

STEAMPunks (students in grades 6-12)
Monday, October 7 at 6:30 p.m.

Library Board Meeting
Thursday, October 10 at 12:15 p.m.

The Library is closed
Monday, October 14 in observance of Columbus Day.

Common Readers Book Discussion Group
Tuesday, October 15 at 6:30 p.m.

Kids Can Cook (students in grades K-5)
Thursday, October 17 at 3:00 or 5:00 p.m.

Space is limited and required sign-up begins on Thursday, October 3.

What’s Cookin’ Cookbook Discussion Group Halloween Party
Thursday, October 24 at 6:00 p.m.

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.

In Memory of Frank Kuenzli...by USHS Class of 1957
**Spaghetti Squash Lasagna**

**Ingredients:**
- 1 spaghetti squash
- 1 Tablespoon Olive oil
- 1 pound Italian sausage
- 24 oz. marinara sauce
- 8 oz. cream cheese
- ½ cup sour cream
- 1 Tablespoon chopped parsley
- 2 cups shredded mozzarella

**Instructions:**
1. Preheat oven to 400° and spray a rimmed baking sheet with non-stick spray.
2. Cut the spaghetti squash in half lengthwise and scoop out seeds. Drizzle inside of squash with olive oil. Place squash flesh side down and bake for one hour. Remove from oven and use fork to scrape long strands.
3. Brown the sausage in a large sauce pan. Add marinara and cook for 5 minutes.
4. Combine the cream cheese, sour cream, and parsley and mix well. In a 9x13 pan layer half of the spaghetti squash strands, then half of the meat sauce.
5. Layer the cream cheese mixture over the meat sauce, then add the rest of the spaghetti squash and top with the rest of the meat sauce.
6. Cover with 2 cups of mozzarella. Bake for 20 minutes at 350° until the cheese melts and starts to brown.

Each month, those who attend the What’s Cookin’ Discussion Group vote on their favorite dish. Enjoy this fresh produce dish from the August meeting.

**Programs for Youth**

**Story Time with Miss Jill**
- **Tuesday, October 15**
- **6:30 p.m.**

**LEGO Night**
- **Every Tuesday Night**
- **4:00 pm - 8:00 pm**

**Music Is... fun for all ages!**
- **Every Tuesday**
- **4:00 p.m.**

**Kids Can Cook!**
- **Thursday, October 17**
- **3:00-4:00 p.m. OR 5:00-6:00 p.m.**

**Common Readers**

**Book Talk**
- **Thursday, October 3**
- **10:00 a.m.**

**Barking Up the Wrong Tree**
- **Eric Barker**

**Music Is... fun for all ages!**
- **Every Tuesday**
- **4:00 p.m.**

**Kids Can Cook!**
- **Thursday, October 17**
- **3:00-4:00 p.m. OR 5:00-6:00 p.m.**

**Story Time with Miss Jill**
- **Tuesday, October 15**
- **6:30 p.m.**

**LEGO Night**
- **Every Tuesday Night**
- **4:00 pm - 8:00 pm**

We have free programs and activities for children from birth to grade 12. Stop by or call us at 419-294-1345 to learn more. Check out our website at www.usclibrary.org or find us on Facebook!