

CHECK it OUT!

Warsaw Community Public Library Newsletter

NOVEMBER 2021



VETERAN'S
DAY

WCPL WILL BE CLOSED NOVEMBER 11

Holiday Hours

WCPL will close at
5 PM - Nov 24
and reopen at
10 AM - Nov 29

**Friends
of the
Library**

Nov 1 - 1 PM

Online

**Just in
with Jill**

NOV 3 - 10 AM

Register in Advance

**LET'S TALK
WRITING**

with Ashley Miller

NOV 3 - 2 PM

**Happy
Thanksgiving**

WHAT WE ARE THANKFUL FOR AT WCPL

We at WCPL are thankful for many things. We appreciate those who make the library possible, and our patrons (you) are at the top of that list. The employees I've talked to are thankful for their families, their homes, and comfort in hard times, which many of us have faced recently. We are thankful for our community, for friendship, and for people who are there when we need them.

Susie Bolland, from Children's Services, is thankful that she gets to see the sun rise every morning. Missy Chapman, our Cataloging Supervisor, is thankful for her beautiful family. That is certainly something not to be taken for granted. Library director Ann Zydek is thankful for her husband, and for her brothers and sisters and their children. She also says, "I value how precious life is and what a blessing it is to share your life with others."

Business Manager Renee Sweeny, along with being thankful for family, home, food, and shelter. Joni Brookins says, "I am thankful for my family. I am thankful that I still have 3 aunts with us out of 12 children. I am also thankful for the 2 joyful cats that I share my life with today, Max and Sam. And lastly I am thankful that I still have my physical and mental health."

I am thankful for my home, my job, and my cat, for doctors and other caregivers, and for those who have welcomed me into their families since mine is far away. I am thankful for computers. Sometimes. And I really love the Oxford comma. I am thankful for things that can be organized, like titles, and for events that bring our patrons to us. For what are you thankful? — *Amy Mann, Children's Services*

NATIONAL STRESS DAY

November 3 is National Stress Awareness day. According to science, chronic stress leads to impaired cognitive and physiological functions. Feeling stressed and being under pressure is a normal part of life.

How can you observe and celebrate this day? Do not worry, as the day approaches, gear up to spend 24-hours worry-free, carefree, and stress-free! Keep away from negative vibes and do things that you love; go for a walk, get a massage, take a long, hot bath, or hang out with friends. Make a trip into your local library and check out some items that can relieve your stress.

Stress management and reduction should be a constant practice so you can completely remove stress from your life. While people do not really get enough time to think about it any other day, use this day to find out where and why you get most of your stress from. Is it from your workplace or family, or do you have a general habit to worry about little things? Find the stressful areas and plan a course of action to solve them.

Laugh, laugh and laugh all day long! That is the challenge. Prepare with your friends and family to do things that would make all of you laugh and have the best time possible. Plan a party with skits, a session to share the best jokes with the winner getting a prize, or simply watch the funniest movie/series. Laughing is the best medicine for stress. — *Melissa Chapman, Cataloging Supervisor*



Nov 8 - 4 PM

WCPL TRUSTEES MEETING

A photograph showing several people sitting around a long wooden table in a meeting room. A white thought bubble is superimposed over the center of the table.

Needle Felted

PUMPKIN AIR FRESHENER

WITH RACHEL KRUGER

NOV 9 - 5 PM

\$30 DUE AT ADVANCED REGISTRATION

A photograph of a small, round, needle-felted pumpkin air freshener with a green stem and leaves, sitting on a surface next to other similar items.

Book-a-Librarian

November 10

Schedule 30 minutes in advance between 10 - 12:00

An illustration of a stack of colorful books next to a computer monitor and keyboard.

Register in Advance

BASIC BIRD CARE

Nov 13
10:30 AM

An illustration of a small, brown bird perched on a branch with green leaves.

Friends of the Library

Story Emporium Book Store

November 6 & 20
10:30 - 1

A photograph of a library with tall bookshelves filled with books.

GREYT READERS

**Nov 6
11-12:30**

**Nov 15
6-7:30**

A photograph of a greyhound dog looking towards the camera.

KIDS MINECRAFT

**NOVEMBER 16
4:30 - 5:30 PM**

LAPTOP VERSION

The Minecraft logo in its characteristic green, blocky font.

CRANBERRY VELVET

- 3 cups cranberries
- 2 1/4 cups water
- 1 1/2 cups sugar (or equivalent sugar substitute)
- 3/4 teaspoon cornstarch
- 3/4 teaspoon water
- 1/2 cup chopped nuts (Mom always uses pecans)
- 1/4 teaspoon vanilla

Cook berries in water until they stop popping; press through a sieve/colander. Add sugar and return to heat. Once it starts boiling, stir in mixture of cornstarch and water. Once thickened, remove from heat and add nuts and vanilla. Chill.

It is a sauce - not a dessert and not a side dish. A little goes a long way.
— Dana Owen, Adult Services Librarian



REGISTER IN ADVANCE
**CRICUT
BASICS**
Nov 18 - 3:00 PM



November 20
10:30 - 12:00
**LEGO
Club**



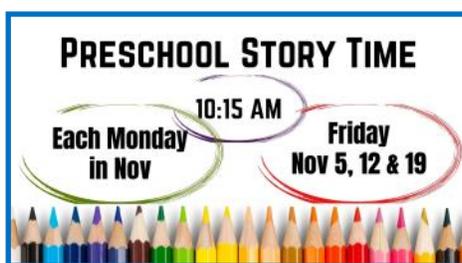
Nutrition Series with Sue Delagrangre
**IS THERE ARSENIC IN
OUR FOOD?**
ONLINE EVENT
WATCH AT THE LIBRARY
OR AT HOME
Register in Advance
NOV 22 - 1:00



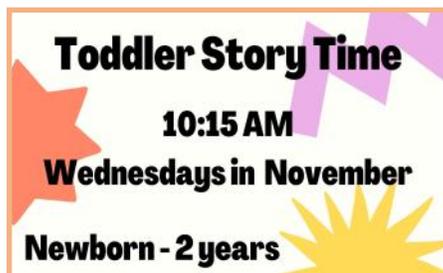
**TEEN
MINECRAFT**
Nov 30 - 4 PM



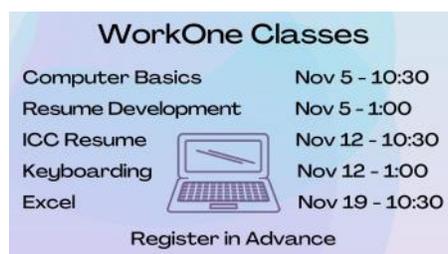
**f ONLINE
BEDTIME STORY**
THURSDAYS
IN NOVEMBER
7 PM
SPECIAL GUEST READERS



PRESCHOOL STORY TIME
10:15 AM
Each Monday
in Nov
Friday
Nov 5, 12 & 19



Toddler Story Time
10:15 AM
Wednesdays in November
Newborn - 2 years



WorkOne Classes

Computer Basics	Nov 5 - 10:30
Resume Development	Nov 5 - 1:00
ICC Resume	Nov 12 - 10:30
Keyboarding	Nov 12 - 1:00
Excel	Nov 19 - 10:30

Register in Advance



SWEET POTATOES—RUTH'S CHRIS STYLE

Crust:

- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped pecans
- 1/3 cup butter, melted



Sweet Potato Mixture:

- 3 cups cooked & mashed sweet potatoes
- 1 cup sugar
- 1/2 tsp salt
- 1 tsp vanilla
- 2 eggs, well beaten
- 1/2 cup (1 stick) butter, melted
- (splash of milk if needed)

Instructions

1. Preheat oven to 375 degrees. Spray a medium-size casserole dish with non-stick spray.
2. For the crust: Combine brown sugar, flour, nuts & butter in mixing bowl. Set aside.
3. Combine sweet potatoes, sugar, salt, vanilla, eggs & butter in a large mixing bowl in the order listed. Beat thoroughly with a hand mixer for about 3-4 minutes to increase the fluffiness of the sweet potato mixture. Add a splash of milk if needed and mix.
4. Pour mixture into the baking dish. Bake for 25 minutes. At this point, dish can be covered and refrigerated for a couple of days.
5. Sprinkle the surface of the sweet potato mixture evenly with the crust mixture & return to oven for 10 minutes. Allow to set as least 30 minutes before serving.
6. The brown sugar & pecan crust should be slightly browned & crunchy. Makes 12 servings. — *Renee Sweeny, Business Manager*

NATIONAL 8 : NATIONAL STEM/STEAM DAY!

Every November 8 since 2015, National STEM/STEAM Day has been celebrated in the U.S. STEM is not new, but is becoming more important as science, technology, engineering, and math have become an integral part of how our country works. STEAM adds the arts to the equation, and these are incorporated into the way kids learn in our schools. Lessons are inquiry-based, and focused on interdisciplinary learning. That is, these things are integrated into the other subjects, rather than taught as stand-alone ideas. Education is no longer just about memorizing facts. Children need to learn how to evaluate information, to think critically, and to apply knowledge and skills to solve problems. STEAM incorporates creative thinking and applied arts in real-life situations. Problem-solving is a skill children will use all their lives, both in work scenarios and in their personal lives. Let's celebrate with them. WCPL has many resources with which to enrich your children's education. Come on in! — *Amy Mann, Children's Services*