

CAPON BRIDGE PUBLIC LIBRARY NEWSLETTER

April 2017

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Hours:
Mon/Wed/Thu/Fri: 11a-6p
Tuesday: 11a-8p
Saturday: 9a-1p
Sunday: Closed

Spring Has Blossomed

At last spring is here! The days are warmer and the flowers are springing back to life! Soon we will celebrate Easter! You can enter now to win a children's Easter basket here at the library! We also have our free monthly giveaway you can sign up for!

This month also brings us Earth Day! Be sure to give Mother Nature a little extra love on the 22nd. And let's not forget that National Library Week is April 9-15! Last but not least we have a staff member celebrating a birthday this month so don't forget to tell her "Happy Birthday!"

All of us here at CBPL wish you a Happy Easter, Earth Day and hope you will come celebrate National Library week with us!



April Showers Giveaway!!!

Enter now for a chance to win an umbrella. This is for children and adults!

Free to enter!

Please see a staff member for tickets!

Drawing Apr. 26th



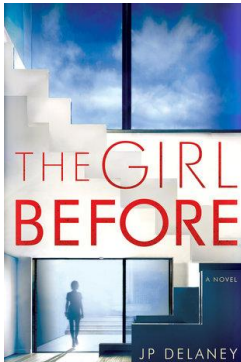
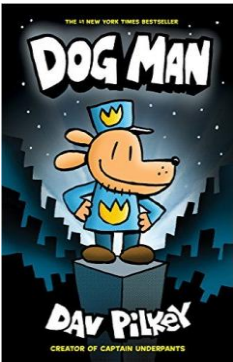
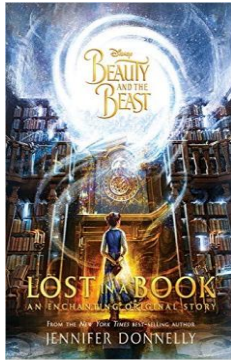
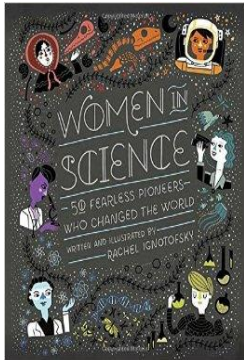
Children's Easter Basket Raffle

Tickets are \$1 each OR
\$5 for 6

Please see a staff member for tickets!

Drawing April 13th

New Items



April

- 1- April Fool's Day
- 2- Children's Book Day
- 5- National Dandelion Day
- 7- National Beer Day
- 10- National Siblings Day
- 15- Titanic Remembrance Day
- 22- National Jelly Bean Day
- 27- Take Your Daughter to Work Day
- 28- International Astronomy Day
- 28- Kiss Your Mate Day



Children's Story Hour Every Wed. @ 11 a.m.



March

April 5	Colors	Multi-Color Art
April 12	Easter	Egg & Chick Craft and Party
April 19	Earth Day	Recycled Paper Craft
April 26	Birds	Orange Bird Feeder



Lemon Pie Bars

Ingredients

- 2 ¼ cups all purp. Flour
- ½ cup confectioner's sugar
- 1 cup butter, softened
- 4 eggs
- 1 ½ cups white sugar
- ½ cup lemon juice
- 1 tbsp lemon zest

Instructions

- Preheat oven to 350 degrees F (175 degrees C).
- Mix 2 cups of flour and confectioner's sugar together. Cut in the butter or margarine. Mix well until the dough resembles pie dough consistency. Press the dough into a 9x13 inch baking pan.
- Bake 15 to 20 minutes or until golden brown.
- Beat together eggs, sugar, 4 tablespoons flour, lemon juice and lemon rind for at least 1 minute. Pour the mixture over the baked crust.
- Bake the bars another 20 minutes, or until the lemon topping has set. Sprinkle with confectioner's sugar when cooled.

This month we celebrate



April 16



April 22

Happy Birthday Emily!!! – April 26

