

CAPON BRIDGE PUBLIC LIBRARY NEWSLETTER

November 2017

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Our Contact Information

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

Happy Thanksgiving!!

This month The Friends of the Library are doing a drawing for their Thanksgiving Basket. Tickets are \$1 for one ticket or \$5 for six tickets. We are taking food donations for our local food pantry until November 13th. Bring in anything that goes with a thanksgiving meal. We have the Children's Story Hour at 11 am on Wednesdays! Come on down and bring your children!

The Library could always use any of the following items:

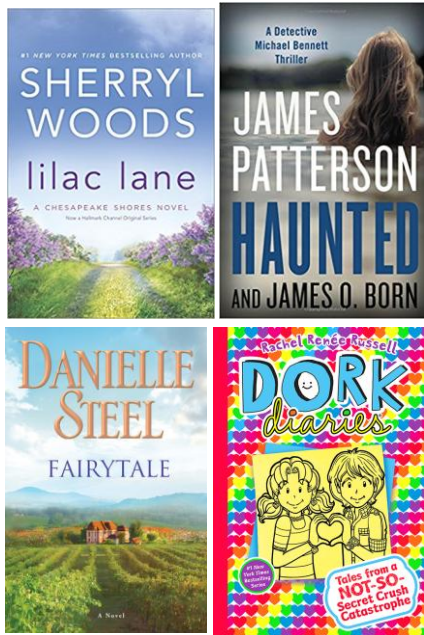
- Paper Products (toilet paper, paper towels, Kleenex, etc.)
- Lysol or Clorox wipes and spray
 - Hand soap
 - Air fresheners
- Cleaning supplies for windows, toilet, sinks, floors.
- Office supplies: scotch tape, shipping tape, paper clips, ream of paper.

We also accept DVD's and audios for our check out collection.

Thank you for your help!
-Library board and staff



New Items



Story Hour November Wednesdays @ 11 a.m.

November 1 st	“Diary of a Worm”	Making Our Own Book Bags
November 8 th	“The Little Mouse, The Red Ripe Strawberry, and The Big Hungry Bear”	Place Mats
November 15 th	“Click, Clack, Quackity’Quack”	Making Ducks
November 22 nd	“Ten Fat Turkeys”	Turkey Hat and Party
November 29 th	“Brown Bear, Brown Bear, What do you See?”	Paper Bag Bears

Oven Baked Pickles

Ingredients

- 1 (24 ounce) jar [pickles](#), slices
- 2 [eggs](#)
- 1/3 cup [flour](#)
- 1 tablespoon [Worcestershire sauce](#)
- 1 teaspoon hot sauce
- 1 teaspoon [garlic powder](#)
- 1 teaspoon [pepper](#)
- 1 1/2 cups [panko breadcrumbs](#)
- ranch dressing, and hot sauce for dipping

- Directions

1. Turn oven to 400
2. In a medium bowl, whisk together eggs and flour.
3. Add Worcestershire sauce, hot sauce, garlic powder and pepper. Mix well.
4. Place panko bread crumbs in a shallow dish.
5. Dunk each pickle slice into the egg mixture, then dredge it in the panko bread crumbs.
6. Place coated pickles on a pan with parchment paper
7. Place pan in oven for about 10 to 15 minutes.
8. Serve with Ranch dressing and a dash of hot sauce.

November

- 2nd Men make dinner day
- 4th Books Lover’s Day
- 8th Cook Something Bold Day
- 11th Veterans Day
- 13th World Kindness Day
- 14th Young Reader’s Day
- 17th Homemade Bread Day
- 23rd Thanksgiving
- 28th French Toast Day

This month we celebrate

