

# CAPON BRIDGE PUBLIC LIBRARY NEWSLETTER

July 2018

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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 Independence Day!

July is here!! We will be celebrating all month long!! First we have a kids drawing. Tickets will be free!! The Summer Reading Program is still going on until July 18<sup>th</sup>. We are not taking any donations at this time, books or movies.

We have some new books for the month of July. In this newsletter we have a great new recipe for a 4<sup>th</sup> of July barbecue or anytime!

We are getting a pavilion!! Watch the progress on our facebook page. We are also planting a "victory garden", honoring World War I veterans. This will be one of many activities being held throughout the county this summer/fall. Watch for the sign and garden along Rt. 50 at the library.

Thanks to FNB bank we have been selected to receive an Employee Give Back to the Community Project, for our museum. Also watch on our facebook or as you drive by, the progress they are making on the porch.

## **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.

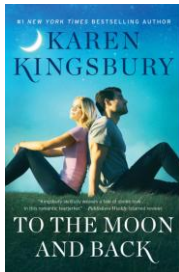
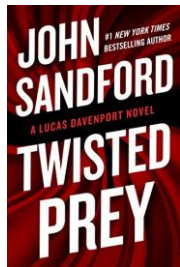
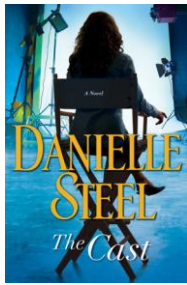
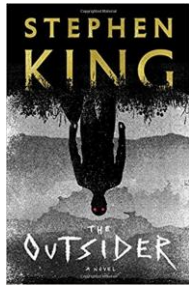
We also accept DVD's and audios for our check out collection.

**Thank you for your help!**

**-Library board and staff**



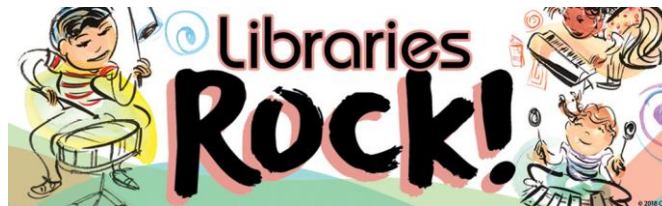
## New Items



## Summer Reading Program

Starts: June 13<sup>th</sup> at 11 am

Ends: July 18<sup>th</sup>



## Red, White and Blue Cheesecake Salad

### Ingredients

- 1 (8-ounce) package cream cheese
- 1 (3.4-ounce) package instant cheesecake pudding, unprepared
- 1 cup International Delight French Vanilla Creamer
- 1 pound strawberries, cut into bite-size pieces
- 2 (6-ounce) containers blueberries
- 4 large bananas, sliced
- juice of 1 lemon

### Instructions

1. In a medium tall bowl (I use my 8 cup measuring cup), using an electric mixer, whip cream cheese until it becomes smooth. It may bind up in the beaters, but continue as is and it will loosen up. Add the dry pudding mix. Beat until well combined.
2. With the mixer on low, slowly add the creamer to the cream cheese mix. Add it about a tablespoon at a time and then mix until it becomes a smooth mixture and all of the creamer has combined into the cream cheese, repeat until all of the creamer has been added to the mixture. Whip until smooth. Refrigerate while you prepare the fruit.
3. In a large bowl, combine lemon juice and bananas. Stir to coat bananas completely and pour off any excess lemon juice. Add strawberries and blueberries. Gently stir to combine. Fold the cheesecake mixture into the fruit.
4. Chill until ready to serve or serve immediately.

## July

1<sup>st</sup>-International Chicken Wing Day

4<sup>th</sup>-Independence Day

7<sup>th</sup>-Chocolate Day

12<sup>th</sup>-Pecan Pie Day

15<sup>th</sup>-National Ice Cream Day

18<sup>th</sup>-National Hot Dog Day

22<sup>nd</sup>-Parent's Day

26<sup>th</sup>-Aunt and Uncle Day

30<sup>th</sup>-National Cheesecake Day

## This month we celebrate

