

CAPON BRIDGE PUBLIC LIBRARY NEWSLETTER

March 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



SPRING IS HERE!!

Last month we did the Valentine's drawing. Thank you all who participated! We are doing a drawing this month also. It is the Pot of Gold Drawing. We will have lots of St. Patrick Day stuff! Keep an eye out on our facebook page for when it starts.

On March 6th we are doing a Essential Oil's class. If you are interested call the library or drop on in to sign up!! Friend's of the Library are having a tea on Saturday March 17th at 1:30. Everyone is welcome.

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.

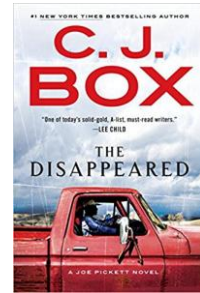
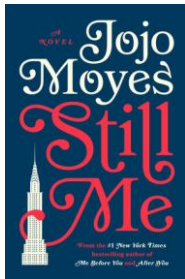
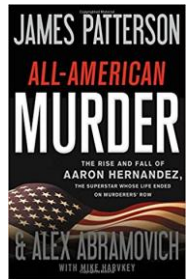
We also accept DVD's and audios for our check out collection.

Thank you for your help!

-Library board and staff



New Items



Story Hour March Wednesdays @ 11 a.m.

| | | |
|------------------------|--------------------------------|------------------------------------|
| March 7 th | “The Foot Book” | Celebrating Dr. Seuss’s Birthday!! |
| March 14 th | “If you give a Mouse a Cookie” | Making cookies |
| March 21 st | “It’s Spring!” | Handprint Flowers |
| March 28 th | “Night Before Easter” | Easter Baskets |

Low Carb Chicken Philly Cheesesteak Ingredients

- 10 oz boneless chicken breasts (about 2)
- 2 Tbsp worcestershire sauce
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1 dash ground pepper
- 2 tsp olive oil, divided
- 1/2 cup diced onion fresh or frozen
- 1/2 cup diced bell pepper fresh or frozen
- 1/2 tsp minced garlic
- 3 slices provolone cheese

Instructions

1. Slice chicken breasts into very thin pieces (freeze slightly if desired to make this easier) and place in a medium bowl. Add next 4 ingredients (worcestershire through ground pepper) and stir to coat chicken.
2. Heat 1 teaspoon olive oil in a large (9") oven proof skillet. Add chicken pieces and cook until browned -about 5 minutes. Turn pieces over and cook about 2-3 minutes more or until brown. Remove from skillet.
3. Add remaining 1 teaspoon olive oil to warm skillet. Then add onions, bell pepper and garlic. Cook and stir to heated and tender- 2-3 minutes.
4. Turn heat off and add chicken back to skillet and stir with veggies to combine. Place sliced cheese over all and cover 2-3 minutes to melt.

March

- 1st-Peanut Lovers Day
 - 2nd-Dr. Seuss’s Birthday!!
 - 8th-Popcorn Lovers Day
 - 12th-Girl Scouts Day
 - 14th-National Pi Day
 - 17th-St. Patrick’s Day
 - 20th-First Day of spring
 - 25th-National waffle day
- National Women’s History Month

This month we celebrate

