

Cover to Cover

A Publication of the Rushville Public Library

December 2021

130 West Third Street, Rushville, IN 46173



Holiday Hours

Beginning December 13-January 1, the Library hours will be as follows:

Monday-Thursday: 8:30 am-6:00 pm

Friday: 8:30 am-5:00 pm

Saturday: 9:00 am-1:00 pm

New Year's Eve: 8:30 am-1:00 pm

The Library Will Be Closed:

Christmas Eve-Friday, Dec. 24
Christmas Day-Saturday, Dec. 25
New Year's Day-Jan. 1

Director's Message

I can't believe 2021 is almost over but when I start to break down all the things RPL has done this year maybe it didn't really go by SO fast. 2021 saw a lot of changes. We joined the Evergreen Indiana library system in late January. Patrons are now able to request books, movies, kits, magazines and all kinds of items from all over the state and our access to Overdrive/Lydia has over 100,000 electronic resources available for checkout. Fall 2021 saw our programming go back to in person (and in a few cases new monthly groups began). We've been working hard to make sure the items and programs you want are offered or available. If you haven't yet had a chance to experience some or any of these new additions to RPL, please do so. We're always eager to help you get started. And stay tuned for what we've got planned for 2022! Nicki



Young Adult Events

YA Mario Kart Party

Who's the best of the best? Join us far a Mario Kart party on Friday, December 10, from 5:00-7:00 p.m.



Will you be the best?

Young Adult Literary Book Club



Held at the Mocha Moose, 245 N. Main St., from 3:30-4:30 p.m., on Wednesday, December 15.



Adult Events

ABC Book Club—Wednesday, December 1, at 10:00-11:30 am <u>Salt to the Sea by Ruta Sepetys</u>

While the Titanic and Lusitania are both well-documented disasters, the single greatest tragedy in maritime history is the little-known January 30, 1945 sinking in the Baltic Sea by a Soviet submarine of the Wilhelm Gustloff, a German cruise liner that was supposed to ferry wartime personnel and refugees to safety from the advancing Red Army. The ship was overcrowded with more than 10,500 passengers—the intended capacity was approximately 1,800—more than 9,000 people, including 5,000 children, lost their lives.

Sepetys (writer of 'Between Shades of Gray') crafts four fictionalized but historically accurate voices to convey the real-life tragedy. Joana, a Lithuanian with nursing experience; Florian, a Prussian soldier fleeing the Nazis with stolen treasure; and Emilia, a Polish girl close to the end of her pregnancy, converge on their escape journeys as Russian troops advance; each will eventually meet Albert, a Nazi peon with delusions of grandeur, assigned to the Gustloff decks.

Holiday Workshop—Saturday, December 4, at 10:00 am

Join us as we make three delicious holiday mixes to give as gifts. The holiday mixes will include: French Vanilla Coffee, Chili, and Oatmeal Cranberry Cookies. Each participant will go home with three gifts ready to give. Participants will also be able to sample the mixes. Additional money saving tips for the holidays will also be shared. Cost of the workshop is \$12.00.

Please R.S.V.P. by December 1 to Rushville Public Library .

INFANT AND TODDLER EVENTS

CHILDREN'S EVENTS

Session 3 of Story Time with Miss Pam will begin on Thursday,

Gaming Club

February 10.

Wednesday, December 22
Grades 3-6

Ages: Infant through Pre-K Call us at (765) 932-3496 or come in to see us for more

information.

Join Miss Melisa from 3:15 to 4:15 to play games and have snacks.

This is a FREE program



FAMILY

Snuggle up this holiday season with your favorite snuggle buddy, a cozy blanket, & some hot chocolate & cookies to watch one of these Christmas classics checked out from the Rushville Public Library.

How the Grinch Stole Christmas

Frosty the Snowman

Polar Express

Miracle on 34th Street

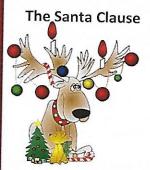
Rudolph the Red-Nosed Reindeer

It's a Wonderful Life

Elf

A Charlie Brown Christmas

A Christmas Story



Favorite Christmas Recipes from the Rushville Library Staff

Snicker Doodles—submitted by Ashley Mohr

Mix thoroughly:

1/2 cup oleo

1/2 cup butter

1 1/2 cup white sugar

2 eggs

Sift together:

2 3/4 cups flour

2 t. cream of tarter

1 t. of soda

1/2 t. salt

Chill dough and roll into little balls, then roll in mixture of:

1 T. sugar

2 1/2 t. cinnamon

Put 2" apart on ungreased sheet. Bake at 375 about 8 to 10 minutes, till light brown.

Easy Overnight Rolls—submitted by Pam Vogel

1 stick butter, melted

1 box vanilla pudding

1 pkg. Rich's frozen dough balls

1/2 c. brown sugar

1 c. nuts (optional)

Melt the butter. Pour into bundt pan. Sprinkle the dry pudding mix over butter, and add nuts on top. Drop the frozen dough balls over pudding and butter. Cover with a clean, dry cloth, and sit them on the counter overnight. Bake the next morning at 350 for 20 minutes.

Texas Roadhouse Rolls—submitted by Melisa Davis



4 tsp. active dry yeast

1/2 c. warm water

2 c. milk, scalded and cooled to lukewarm

3 Tbl. Of melted butter, slightly cooled

1/2 c. sugar

2 quarts all purpose flour (7-8 cups)

2 whole eggs

2 tsp. salt

Dissolve yeast in warm water with a teaspoon of sugar; let stand until frothy. Combine yeast mixture, milk, 1/2 cup sugar and enough flour to make a medium batter (about the consistency of pancake batter). Beat thoroughly. Add melted butter, eggs and salt. Beat well. Add enough flour to form a soft dough. Sprinkle a small amount of flour onto counter and let dough rest. Meanwhile, grease a large bowl. Knead dough until smooth and satiny and put in greased bowl; turn over to grease top. (I used the dough hook on my Kitchen-Aid to knead this for about 4-5 minutes.

Cover and let rise in a warm place until double in bulk. Punch down. Turn out onto a floured board. Divide into portions for shaping; let rest 10 minutes. Shape dough into desired forms. Place on greased baking sheets. Let rise until doubled.

Bake at 350 degrees for 10-15 minutes or until golden brown. Baste immediately with butter.

Yield: 5-6 dozen. Serve with Cinnamon Butter.

**Extra Tips: Shape the rolls into a rectangle, about 1/2 inch thick, then fold it in half, making it an inch thick. Roll over the dough to seal the two halves and using a dough scraper, cut them into squares and place them on the baking sheet.

Texas Roadhouse Cinnamon Butter

Ingredients:

1 cup butter, softened

1/3 cup sweetened condensed milk, chilled

1/2 teaspoon corn syrup

3/4—1 teaspoon cinnamon, to taste

Place all ingredients in a food processor and blend until mixture is smooth. Serve with hot rolls or muffins. This may be stored in the refrigerator. Yield: 1 1/2 cups.

Mixed Nut Clusters—submitted by Rhonda Albrecht

Ingredients:

- 2 cups semisweet chocolate chips
- 1 can (14 ounces) sweetened condensed milk
- 1 tablespoon honey
- 1 tablespoon vanilla extract

1 cup each chopped walnuts, cashews, pecans and almonds

Directions:

In a large heavy saucepan, melt chocolate chips, milk and honey over low heat; stir until blended. Remove from heat. Stir in vanilla; add nuts.

Drop by rounded tablespoonfuls onto waxed paper-lined <u>baking sheets</u>. Refrigerate until firm.

Christmas Toffee—submitted by Pam Vogel

1 cup butter

1 cup sugar

1 tbsp. white corn syrup

3 tbsp. water

1 1/2 cup chopped walnuts

1 6 oz. pkg semisweet chocolate chips, melted.

Butter a 9 inch square pan. Melt butter in saucepan. Stir in sugar gradually. Add syrup and water, cook over moderate heat, stirring occasionally to 290 degrees or until a little in cold water becomes very brittle. Add 1 cup of the walnuts, cook 3 minutes more, stirring constantly. Pour into pan. When cold, remove. Melt chocolate chips. Coat one side of toffee, sprinkle with chopped nuts. Allow to set. Flip and repeat on other side. Break into pieces.

Hot Chocolate Mix--Submitted by Nicki Kirchoff

4 cups powdered milk

21.8 oz box Nestle Nesquik

16 oz instant coffee creamer

1 cup powdered sugar (you can adjust this to taste. I like it a little less sweet and this amount is perfect).

Add all of the ingredients to a big bowl and mix well. Pour into a storage jar or canister.

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Christmas

Naughty

Mistletoe

Snowman

Noel

Holly

Elves

Angel

December

Cookies

Cards

Wreath

Caroling

Santa

Poinsettia

Gifts

Merry

Lights

Snow

Candy cane

Family

Tinsel

Joy

Grinch

Gingerbread

Star

Tradition

Chestnuts

