

Library Matters

November 2024

206 Kennedy Memorial Drive Hoyt Lakes, MN 55750

Phone: (218) 225 - 2412 Fax: (218) 225 - 2399

www.hoytlakeslibrary.org



Give Thanks



New Inventory at Your Library

Adult Fiction & Non-fiction	
Eleanore of Avignon	Esme Cahill Fails Spectacularly
The Laundry Book	Land Atlas & Plat Bk, St Louis
In Too Deep	The Great Hippopotamus Hotel
The Grey Wolf	The Ashes & the Star-cursed King
Killing Time	Legacy of Blood
James	2 Bodies for the Price of 1
Say You Swear	A Year Full of Pots
Framed	Targeted Beirut
Juvenile Fiction & Non-literary items	
Hide & Shh!	I Survived: Black Death, 1348
The Heavy Bag	Patrick Picklebottom & the Penny
Christmas at Hogwarts	Legend of the Ghost Buck
Kyra, Just for Today	Bear's Lost Glasses
Graders	Talking About Incarceration
New Movies	
Twisters	Harold & the Purple Crayon
Despicable Me 4	A Quiet Place One Day

EVENTS AT YOUR LIBRARY IN NOVEMBER

- ⇒ 11/5 10:30 am Coffeehouse Music Hour
- ⇒ 11/12 4:30 to 6 pm New Ranger Gathering
- ⇒ 11/14 1 pm Movie, *The Young Woman & the Sea*
- ⇒ 11/19 11 am Tuesday Creations, *Creamy Dill Potato soup with dill bread*
- ⇒ 11/23 10:30 am Sit & Stitch

Library staff has created a space featuring either a themed or author display that will be changed regularly. This display will not only draw attention to specific books and authors, but will also create an opportunity to explore new themes and writers with similar styles. We invite you to peruse the displays and hope you find a new read. November's feature is:



Gobble Up a Good Book

Hoyt Lakes Public Library Hours

M-F: 10:00 a.m. - 5:00 p.m.

24/7 Library Express

Our Social Media Platforms:



Hoyt Lakes Library is closed:

on the 11th to observe **Veterans' Day**

on the 28th, 29, 30th to observe **Thanksgiving**

• Explore

• Connect

• Discover

Fun Facts About Cranberries

- * The cranberry is a genuine American native plant, *Vaccinium macrocarpon*.
- * The cranberry is a member of the heath family and a relative of the blueberry and huckleberry.
- * Cranberries are harvested in the fall. It has a short harvest season and comes right in time for your Thanksgiving feast!
- * The cranberry is packed with health benefits, including anti-inflammatory, antibacterial, and antioxidant properties.
- * The Pequot people of Cape Cod call the berry *ibimi*, meaning “bitter berry,” and traditionally combined crushed cranberries with dried venison and fat to make a winter superfood called “pemmican.”
- * Millions and millions of hard, tiny, tart, ruby berries are grown in the bogs, a freshwater wetland with free-flowing water.
- * The cranberries grow on runners much like strawberries do. Each runner may grow up to 3 feet long and send up numerous uprights that bear thumbnail-size fruit.
- * Contrary to belief, cranberries aren’t growing underwater. When you see pictures of cranberries floating on the surface, they’ve been released from the vine and are ready to be harvested.
- * Cranberries add a unique burst of tart flavor and glorious color to any dish.

MONTHLY LIBRARY PROGRAMS

Low Impact Exercise	Mon & Wed	9:30 am
Coffeehouse Music Hr	1st Tuesday	10:30 am
Theater Thursday	2nd Thursday	1 pm
Tuesday Creations	3rd Tuesday	11 am
Sit & Stitch Social	4th Saturday	10:30 am



New to the area?

HELLO!
Range

JOIN US

New Iron Ranger

Gatherings

Instant community for new folks!

- Meeting monthly -

see www.helloironrange.com for details

Cranberry Dream Pie

Crust: 1-1/2 to 2 cups chocolate cookie crumbs (crushed Oreos work well), 1/4 cup (1/2 stick) butter, 2 tablespoons sugar, pinch of salt

Preheat oven to 350 degrees F. In a bowl, combine cookie crumbs, butter, sugar, and salt. Press mixture into a 9-inch pie pan. Bake for 10 minutes. Let cool before adding filling.

Filling: 8 ounces cream cheese, 1/2 cup heavy cream, 3/4 cup sugar, 1 teaspoon vanilla extract, 2 cups (a 16-ounce can) whole berry cranberry sauce

In a mixing bowl, beat the cream cheese until fluffy. Beat in heavy cream and sugar. Blend in vanilla. By hand, stir in the cranberry sauce. Pour into prepared pie shell and freeze. Let thaw for 15 to 30 minutes before serving.

~Cranberry facts & recipe from Old Farmer's Almanac

Happy
Thanks
Giving