Did you know that you can download free music from the library’s website? And the best part is, the tunes are yours to keep! Our Freegal database offers library patrons three free songs a week. That’s fifteen a month! Go to the library’s website and click on the button marked Freegal, or just click here and enter your library card number to download music. Use them however you want – put them on a CD, listen on your computer or iPod, share with friends – it’s up to you.

All kinds of music are on Freegal. Whether you want the latest hits or are devoted to Devo, there’s something there for you. Here’s what some of the library staff are humming along to lately:


At the Reference Desk, Susan Falkman (author of our Questions section on page 2) picked songs by Bruce Springsteen, Thelonius Monk and Miles Davis. Diana Parker favors Nina Simone and the cast of Glee. Thea Bilowich has been downloading songs by Joan Baez and Train.

—continued on page 7

Inside this issue:

2 New Movies
2 Questions
3-5 Great Cookbooks
5 Outreach Spotlight
6 Program Calendar
7 Spot Spike
Why do leaves change colors in the fall?


“During winter, there is not enough light or water for photosynthesis. The trees will rest, and live off the food they stored during the summer. They begin to shut down their food-making factories. The green chlorophyll disappears from the leaves. As the bright green fades away, we begin to see yellow and orange colors. Small amounts of these colors have been in the leaves all along. We just can’t see them in the summer, because they are covered up by the green chlorophyll.”

The library has several books for adults and children about trees and leaves. In particular, check out David Suzuki’s and Wayne Grady’s biography of a Douglas Fir, called, Tree: A Life Story.

When is Anthony Kiedas’s birthday?

Anthony Kiedis was born November 1, 1962. He is the lead singer for the Red Hot Chili Peppers, who were inducted into the Rock & Roll Hall of Fame this year. The Stow-Munroe Falls Public Library currently has three of their albums available on CD and one available online through the Ohio eBook Project. Also available online is Kiedis’s autobiography, Scar Tissue, which can be downloaded and played through the computer, burned to CDs, or heard via an iPod or MP3 player.

I’m applying for a civil service job and need to take the Civil Service Exam. Does the library have any books that will help me prepare?

Yes. We have a variety of test preparation books, including ones for the Civil Service Exam. However, these books go out for two weeks and might be loaned out when you need them. Try going to our database for Jobs, Careers & Testing and exploring the Learning Express Library. This is an online database that has practice tests and tips for a wide variety of occupations. Included in the practice areas are Cosmetology, Plumbing, Firefighting, and Real Estate, just to name a few. By creating an account, you can leave and return to the site without losing your place in the practice test. Just go to the Stow-Munroe Falls Public Library’s website, click on the Adult tab, go to Database Resources and find the Jobs, Careers & Testing link. This will lead to the Learning Express Library.
Great Cookbooks for Thanksgiving

When the weather begins to turn cold and a fine mist of rain sends us indoors, there’s no better reading than a cookbook. If you’re hosting folks for the holidays, these books may inspire you to try a new dish. If not, think of them as a sort of travelogue for the stomach: What you might make if you had the time, what the kitchen would smell like, that first blast of heat and cinnamon that hits you when you open the oven door on a pie. Below we’ve brought you a selection of Thanksgiving-themed recipes, along with links to the cookbooks they come from.

Winter Food: Seasonal Recipes for the Colder Months
by Jill Norman

This cookbook is full of savory treats from all over the world, but the sweet potatoes on page 154 have “American Thanksgiving” written all over them:

**Glazed Sweet Potatoes**
4 or 5 medium sized sweet potatoes, peeled and cut into chunks  
The juice and grated rind of 1 (unwaxed) orange  
(be careful not to grate any of the white skin of the orange—only the orange bit of the rind is tasty)  
2 Tbs. honey  
2 tsp. balsamic vinegar  
4 Tbs. port  
Salt & pepper to taste  
1 tsp. ground ginger  
3 ½ Tbs. butter

Preheat the oven to 350 degrees. Put sweet potato chunks in a single layer in a baking dish. Whisk together orange juice, honey, balsamic vinegar, a little salt and pepper, and ginger. Scatter the grated orange rind over the potatoes and pour the liquid over them. Dot with small pieces of butter. Bake for an hour to an hour and a half until soft and golden. Baste the sweet potatoes regularly, especially during the first half of the cooking period. If the glaze is becoming very sticky, lower the heat for the last 15 minutes.

Serves 4.

New Native American Cooking
by Dale Carson

This cookbook is a tribute to traditional flavors with a light, modern touch. Celebrate the first Americans this Thanksgiving with an Algonquin-inspired corn pudding.

*[Note: this recipe calls for creamed corn, which you can make by cooking 2 cups fresh corn kernels in ½ cup light whipping cream for 15 minutes or so. You can also substitute a can of creamed corn, but be sure to taste the seasoning of the pudding before it goes in the oven & add salt, pepper or sugar as needed. The canned version can be more bland than homemade.]*

**Corn Pudding**
2 eggs  
⅛ cup flour  
1 tsp. salt  
⅛ tsp. freshly ground black pepper  
2 cups creamed corn (see recipe at bottom of page)  
2 Tbs. melted butter (plus more for greasing casserole dish)  
1 (14 ½ ounce) can evaporated milk

Preheat oven to 300 degrees. In a medium-sized bowl, beat the eggs with a whisk. Slowly beat in the flour, salt and pepper. Add the corn, butter and milk, blending well. Pour batter into a ½ quart buttered casserole. Place casserole in a larger, heavy baking pan and fill pan with hot water to come about half-way up the outside of the casserole dish. This helps the pudding to cook up evenly without burning.

Bake for 75 minutes or until a knife inserted 1 inch from the side of the casserole comes out clean.

Serve hot.

Serves 4 to 6.
Be warned: We are about to advise you to cook Brussels sprouts. This is something I thought we would never do. Many years ago when I was in college I had a very wise English Professor who used to say, “Adulthood is full of weighty responsibilities and hard work – but it does mean you never have to eat Brussels sprouts again.” Professor Farrell always did look on the bright side.

The Brussels sprout recipe on page 207 of Anne Burrell’s *Cook like a Rock Star* is actually very tasty.

**Frizzled Brussels Sprouts with Pancetta and Walnuts**

Extra virgin olive oil
1 clove garlic, smashed
Pinch of crushed red pepper
1/4 lb. pancetta, cut into 1/4 inch dice
1/2 cup walnuts, coarsely chopped
1 pint Brussels sprouts, stemmed and leaves pulled apart*
Kosher salt

*Burrell reveals that the secret to avoiding that weird cabbagey flavor that put us off this vegetable in our youth is to separate the leaves. It takes a little time, but the quick-cooking delight that results is worth it.

Coat a large sauté pan with olive oil; add the garlic and red pepper and bring to medium heat. When the garlic has turned golden brown (2-3 minutes) remove it from the pan and discard. The oil is now infused with garlic-y goodness.

Add the pancetta and walnuts to the pan and cook until the pancetta is crispy and brown (5-6 minutes). Add the Brussels sprouts and toss to combine. Season with salt, cover, and cook for 2 – 3 minutes, or until the sprouts have wilted.

Remove the lid, raise the heat to med-high, and let the sprout leaves brown and “frizzle,” 8-10 minutes more. Taste and season with salt if needed.

As promised, we are also giving you a pie recipe. This one comes from Great Pies and Tarts, by Carole Walter. The crust alone has us drooling:

**Marcia’s Pumpkin Pie in Sinfully Rich Pecan Pastry**

**Sinfully Rich Pecan Pastry crust**

1 1/2 cups unsifted, all-purpose flour
2 Tbs. strained confectioner’s sugar (strain through a sieve or tea strainer to get out every last lump)
1/2 tsp. salt
1/2 cup well-chilled unsalted butter, cut into 1/2 inch dice
4 Tbs. well-chilled vegetable shortening cut into small dice
1/2 cup medium chopped pecans
3 to 4 Tbs. ice water

Whisk together the flour, sugar and salt in a small bowl. Add the butter and shortening. Using two knives or your fingertips cut or work the fats into the dry ingredients until the mixture resembles coarse meal. Add the pecans and toss with a fork to mix them in.

Add the ice water, 1 Tbs. at a time, drizzling it around the edge of the bowl and mixing with a fork after each addition. Stir until moist clumps form.

With lightly floured hands, shape the dough into a 5 inch disk. Wrap in plastic wrap and refrigerate for 1 hour. Remove from fridge, roll out and fit to a 9 inch ovenproof glass pie pan.

So that the bottom doesn’t become soggy, you’ll want to pre-bake this pie shell. Here’s how:

Preheat the oven to 425 degrees. Prick the bottom of the pie pastry all over with the tines of a fork. Tear off an 18 inch square of heavy-duty aluminum foil and butter a circle in the middle of it 2 inches larger than your pie pan. Fit buttered foil onto pastry and fill foil with dried beans or pie weights just to keep it secure. Do not over fill.

Bake the crust about 15 minutes, until it begins to brown a little. Remove pie crust from oven. Let stand for about 30 seconds and then gently remove the foil and the beans. Reduce the oven temperature to 375 and return the pie to the oven for 3 – 5 minutes until the shell is golden brown. If the crust puffs up at all, you can tap it lightly with the bottom of a fork to release the air (do this gently, or you’ll break the crust).

For the Filling:

3 Large eggs
1 (15 ounce) can solid-pack pumpkin
1/2 cup granulated sugar
1/4 cup firmly packed light brown sugar
1/4 cup firmly packed dark brown sugar
1/2 tsp. salt
1/4 tsp. ground nutmeg
1/8 tsp. ground cloves
1/4 cup milk
1/2 cup heavy cream

Preheat the oven to 350 degrees with the oven rack in the lower third of the oven. Place a sheet pan or pizza stone in the oven to preheat.

Make the filling: Beat the eggs lightly with a whisk in a large bowl. Stir in the pumpkin.

Combine the sugars, salt and spices; then blend them into the pumpkin mixture. Slowly stir in the milk and cream, mixing just until smooth. Do not over mix: The surface of the pie will crack in the oven if you do. Pour all but about 1 cup of the pumpkin mixture into the pastry shell.

—continued on page 5
Bake the Pie: To prevent the edges from burning, make an aluminum foil "shield." Cut strips of heavy duty aluminum foil and use to loosely cover crust. Be careful not to crush the edge of the pastry.

Set the pie on the preheated cookie sheet or pizza stone. Pour in the remaining pumpkin filling. Bake for 50 minutes. Remove foil and continue to bake for 10 to 15 minutes longer, or until the center of the pie seems set. Do not insert a knife into the pie to check for doneness (it may cause the pie to split). It’s OK if the center of the pie quivers slightly when you move the pan. Place the pie on a rack to cool for 2 to 3 hours before cutting. Serve slightly warm with whipped cream and crushed pecans.

Great Cookbooks for Thanksgiving
—continued from page 4

Cover any leftover pie (who are we kidding?) with a sheet of waxed paper and/or aluminum foil. It will keep in the refrigerator this way for 2 or 3 days. Reheat before serving. This pie can be made in advance and frozen.

We hope these recipes leave you ready to make—or eat—a sumptuous Thanksgiving dinner!
Don’t miss these great programs at your library!

- Call 330-688-3295 ext. 4 or stop by the Information Desk to register.
- Check out our computer class schedule [here](#).

### November

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<td>Family Folklore •&lt;br&gt;10:30 AM&lt;br&gt;Writers’ Group •&lt;br&gt;7 PM&lt;br&gt;Getting Started 3 •&lt;br&gt;7 PM</td>
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<td>Memorial&lt;br&gt;12 PM&lt;br&gt;Bridge @ 12:45 PM&lt;br&gt;Book Discussion&lt;br&gt;10 AM &amp; 2 PM&lt;br&gt;Cooking Classes&lt;br&gt;5 &amp; 6:30 PM&lt;br&gt;Access 4 @ 7 PM</td>
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<td>Family Folklore •&lt;br&gt;10:30 AM&lt;br&gt;Living History Series: Navy Seal •&lt;br&gt;7 PM&lt;br&gt;Book Discussion&lt;br&gt;7 PM</td>
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**FRIENDS OF THE LIBRARY**

The Friends of the Library is a citizen support group for Library services and activities. They sponsor book sales as well as the annual Needlework Show and other programming. Friends meet the third Tuesday of every month (except July and December) at 2:00 PM in the Stow Room.

**LIBRARY FOUNDATION**

The Stow-Munroe Falls Public Library Foundation was incorporated in 1994 as a non-profit, tax-exempt 501(c)(3) organization. The Foundation’s mission is to provide funds for significant projects that enhance the mission of the library and to build an endowment that will carry on the legacy of the library.

Pictured above are Library Foundation Board Members (left to right): Linda Trevorrow, Treasurer; Cindy Pribonic, President; and Kelley Cerroni, Vice President.

For more information on the Fine Print Newsletter, email Ann Malthaner at: a_malthaner@yahoo.com

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**The Tunes are Yours To Keep**

—continued from page 1

Teen Librarian Christina Getrost likes ABBA, the new album from Fun! and anything Broadway. Cheryl Nelson in PR is especially fond of pianist Lesley Spencer’s Russian Waltz, the electronic string quartet Escala, and the work of composer Peter Kater.

The library systems department (a.k.a. our IT guys) is always looking for something new. Jorge de Cardenas downloaded songs from Fiona Apple’s latest album The Idler Wheel. Fred Pierre liked the album African High Life Kings Vol. 1, and was also happy to find a favorite up-and-coming Zydeco band, Feufollet on Freegal.

Outreach Librarian Jess Alloggia (author of our Outreach Spotlight on page 5) likes Freegal’s Pickin’ On Series selections. They have bluegrass interpretations of everything from Widespread Panic to Neil Young tunes.

Library people are nothing if not well-rounded. One nice thing about Freegal is that it lets you move a bit out of your comfort zone and try something different – since the songs are free, there’s nothing to lose. The database is also ideal for downloading holiday music or sound effects for parties. All you need is a library card and the music is yours to keep. ●

**Spot Spike**

Our library mascot, Spike, is traveling around town talking to members of our community. Welcome to the fifth interview in the series. In this interview, Spike meets Cindy Pribonic, president of the Stow-Munroe Falls Public Library Foundation. Click here to view the video. ●

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**Veterans Day Observance & Dedication**

We’re having a special program at the library on Monday, November 12 at noon to honor all of our veterans. In addition, we’ll be dedicating a memorial plaque for 2nd Lt. David Rylander, who was killed in action in Afghanistan in May. Before joining the service he was a long-time library patron and volunteer.

The national anthem will be sung by Amanda Joy Hall, and a color guard will display the flag. Please join us at the flagpole in front of the library for this important program. ●