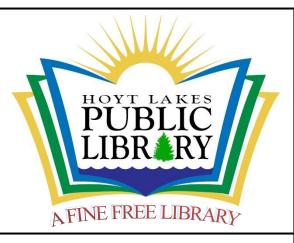
Library Matters

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

 \Rightarrow 11/5 10:30 am Coffeehouse Music Hour \Rightarrow 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 Pota-

to 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 Library is closed:

on the 11th to observe Veterans' Day

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

Hoyt Lakes Public Library Hours

M-F: 10:00 a.m. - 5:00 p.m. 24/7 Library Express

Our Social Media Platforms:



Explore

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Fun Facts About Cranberries

- * The cranberry is a genuine American native plant, *Vaccinium macrocar- pon*.
- * 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 antiinflammatory, 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

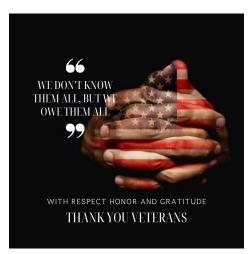
Low Impact Exercise Mon & Wed 9:30 am

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









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

