

# Library News

## Vineland Public Library

1058 E. Landis Avenue  
Vineland, NJ 08360

856-794-4244  
www.vinelandlibrary.org



## Art Exhibit by Robert O. Carman

During the month of March, Vineland Public Library is featuring an art exhibit by local artist Robert O. Carman. The watercolor exhibit, titled *New Boats, Barns, Beacons, and more!* will be displayed on the first floor of the library in the Doris Tripp Memorial Room. A reception for the exhibit will be held on **Saturday, March 5 from 1:00 - 3:00 p.m.**

Robert Carman earned his BFA degree in Illustration and Graphic Arts from the University of the Arts in Philadelphia, PA. Before establishing his own advertising agency, Carman served as Art Director at the General Electric Space Technology Center in Valley Forge, PA. Through his work, Carman has traveled to the Far East and Europe. He spent several years in England with the U.S. Air Force. His novel *Hampton Wick* was inspired by his time spent at Bushy Park Air Force Base in London.



Carman's work has been displayed in The Smithsonian in Washington, D.C. and in The Kremlin in Moscow, Russia. He has exhibited at the Vineland Public Library; The Gallery in Bridgeton, NJ; The Riverview Renaissance Center in Millville, NJ and other South Jersey venues. Carman has work permanently displayed in the Millville Army Air Field Museum.

For more information about this fascinating exhibit, be sure to stop by the library during the month of March to see *New Boats, Barns, Beacons, and more!* by Robert O. Carman!

### Contributors

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### Inside this issue:

Children and Teens	2
Recipes	3
Book Review	4
Free Events	4

# Healthy Snack Program for Kids



March is National Nutrition Month! The Vineland Public Library is partnering with ShopRite for a healthy eating event. Come learn about nutrition with Jenna Gavigan, Registered Dietitian from Bottino's ShopRite of Delsea, and enjoy a fun "snack-tivity" while getting tips on making healthy food choices,

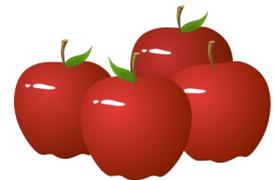
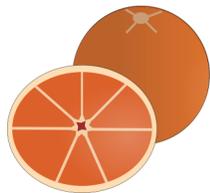
**Saturday**

**March 12**

**1 to 2 p.m.**

**Ages 12 & younger**

**Community Event Room**



*Registration is required for this free program,*

*Children younger than age 9 must be accompanied by an adult at all times in the library.*



To register, please call the Children's Department at 856-794-4244 ext. 4246 or visit the library's website at [www.vinelandlibrary.org/Childrens](http://www.vinelandlibrary.org/Childrens).

You may also call Jenna at Bottino's ShopRite of Delsea, 1255 W. Landis Avenue in Vineland, at 609-805-8394 for more information about this program.



## Irish Recipes

Thursday, March 17 is St. Patrick's Day. To help you get in the spirit of the holiday, Vineland Public Library would like to share some tried and true recipes, straight from the Emerald Isle!

(Recipes courtesy of *My Irish Table* by Carl Armstrong and David Hagedorn 641.594 Arm)

### Potato and Leek Soup (Makes 6 Cups)

#### Ingredients

- 1/4 cup of unsalted butter (room temperature)
- 4 large leeks, washed and coarsely chopped
- 2 peeled russet potatoes, cut into 1-inch pieces
- 4 cups of chicken stock
- 1 cup of heavy cream
- Kosher salt
- Pepper

#### Directions

- Melt the butter over medium heat. Add the leeks and potatoes.
- Cook about 15 minutes, or until the potatoes

and leeks are tender.

- Pour in the chicken stock and heavy cream,
- Bring to a boil over high heat.
- Reduce the heat to medium and simmer the mixture for 30 minutes (potatoes should be completely soft).
- Divide the soup into batches and puree in a blender until each batch is completely smooth.
- Pour the soup into a clean pan through a fine strainer.
- Keep the soup warm until you are ready to serve.
- Season the soup with salt and pepper.

### Irish Soda Bread (Makes 1lb. Loaf)

#### Ingredients

- 4 cups of all-purpose flour
- 1 tsp. of kosher salt
- 1 tsp. of baking soda
- 1/2 cup of cold unsalted butter, diced
- 2 1/4 cups of buttermilk

#### Directions

- Preheat your oven to 400°F.
- Dust a baking sheet with flour.
- Whisk the dry ingredients together, then rub the butter pieces into the dry ingredients. The mixture should remain coarse.
- Form a well in the center of the butter/dry ingredient mixture and pour the buttermilk into the well.
- Using your hands, combine the flour mixture and dough, but don't mix too much!

- On a lightly-floured surface, form the dough into an 8-inch round loaf.
- Once the dough is ready to bake, cut a cross in the top.
- Bake the bread for 1 hour, until browned.
- Prior to serving, let the loaf rest for 20 minutes.



Armstrong, Cathal & Hagedon, David (2014).  
*My Irish Table: Recipes from the home land and restaurant eve.* United States: Ten Speed Press.

## Beatrice's Book Review



Hello readers,

I have delightful news! I have been added to Vineland Public Library's Facebook page! I am truly honored to be a part of VPL's page, and I sincerely hope you will visit me there. If you do, please feel free to submit a book review for me. Each month I will look through the reviews, and one lucky reader will be featured in the newsletter. This is so exciting! Please help me spread the love of reading to others by visiting <https://www.facebook.com/vinelandpubliclibrary>. Your support is greatly appreciated.

That's enough about me... Please enjoy this review from my niece Becky:

Hey Aunt Bea,

*It's Becky, and, boy do I have a novel for you. **Welcome to Night Vale: A Novel** by Joseph Fink and Jeffrey Cranor is quite a wild ride. Night Vale is a desert town where the unordinary is ordinary. There're secret police, odd lights, angels (that definitely do not exist), a man who can't quite be remembered, and much, much more. The novel stars Jackie Fierro, a nineteen-year-old who runs the town's pawnshop, and Diane Crayton, a single mother with a shape-shifting son. The two have their own problems, but eventually it seems that their destination is the same, which leads to them working together.*

*I actually listen to the **Welcome to Night Vale** podcast, which is just Cecil's radio show (something you only get bits of in the novel). I love the podcast, and I think the novel was even more enjoyable because I do listen. However, that doesn't mean you have to listen to the podcast to understand the book. Will things be weird? Yes, but the podcast doesn't answer all of the novel's questions, it just makes things seem less...odd. I know it seems really weird, and while it is, that doesn't mean it's bad. Give it a try, and maybe even give the podcast a listen too.*

Love,  
Becky

Cut here for a fridge calendar!

## March 2016 Free Events

### Saturday, March 5

1:00 – 3:00 p.m. Art Reception for Bob Carman, Doris Tripp Memorial Room

### Monday, March 7

6:00 – 7:00 p.m. "Biter's Banter" Club, ages 18 and up, Community Event Room

### Tuesday, March 8

6:30 p.m. Friends of Vineland Public Library Meeting, Community Event Room

### Monday, March 14

6:00 – 7:30 p.m. Bay-Atlantic Symphony Music Lecture "Music & Literature: Shakespeare in Music and Music in Shakespeare", Community Event Room

### Tuesday, March 15

6:00 – 7:30 p.m. Healthy Eating Program, Community Event Room

### Wednesday, March 16

5:30 – 7:30 p.m. Free Résumé Workshop, Community Event Room

### Thursday, March 17

5:00 – 7:30 p.m. New Jersey Writers Society Gathering, Community Event Room

### Monday, March 21

10:00 – 3:00 p.m. Community Day, Community Event Room and Doris Tripp Memorial Room

6:00 – 7:00 p.m. "Biter's Banter" Club, ages 18 and up, Community Event Room

### Wednesday, March 23

2:00 – 3:00 p.m. Adult Book Club Discussion of *Certainty* by Victor Bevine, Community Event Room

### Thursday, March 24

5:30 p.m. Board of Trustees Meeting, Community Event Room

### Friday, March 25

Library closed in observance of Good Friday

### Saturday, March 26

Library closed in observance of Easter

All programs and times are subject to change. For a full list of programs, visit Vineland Public Library's website at [www.vinelandlibrary.org](http://www.vinelandlibrary.org). You can also follow VPL on these social media outlets:

