March Library Display

March is American Red Cross Month

Together, we can save a life
See this display on the table by the New Books shelves

Now Enrolling 3-5 year olds for Fall 2020

FREE Developmental Screenings—birth thru 5 years old
CALL TODAY 322-3385

Free Tax Assistance
Sponsored by AARP by appointment only, at Platte County Library
Call Margaret at 322-4700 for an appointment.

2019 1040 Instruction booklets are here at the library. You can download forms online or order them mailed to your home from irs.gov.

We can help you! Ask a librarian for assistance. You must allow 7 - 15 days for USPS mail delivery.

The PCPL Bookmark is a monthly publication brought to you by your Platte County Library to provide patrons with library news, information, and a little fun.

904 9th St. Wheatland, 307-322-2689
FAX 307-322-3540
Open: 10am-8pm M-Th, 10am-5pm Fri, 10am-2pm Sat
Editor - Molly Read, Contributors - Julie Henion, Lee Miller
Thank you Everyone for coming to our February 7th Book and Bite!

We had a great time and hope you did too.

Our special guest, Wyoming’s First Lady, Jennie Gordon came to see what a Book and Bite was like, and to tell us about her Wyoming Hunger Initiative to prevent food insecurity so no child faces the school day on an empty stomach.

Due to bad weather and road closures, Mad Science from Colorado had to cancel their scheduled appearance. However, WONDERGY the Skateboard Science tour had a show for Wheatland Middle School that day, and they agreed to stay for an afternoon show as well. Thank you WMS Principle, Cory Dziwogo for making that arrangement for us on short notice. They were great!

We learned there is a lot of science to skate boarding. It was demonstrated with extra help from the audience.

Ms. Gordon helped serve food and the skateboard guys helped eat.

Food, Fun and a new book for every child, brought to you by Platte County Early Literacy Program, Platte County Library, and Platte County Library Foundation.
FRAN’S STORY TIME
Tuesdays 10:30 am at your library
with Frances Heller
Stories, crafts, activities and snacks

MARCH’S MONSTER MOMENTS
March  3 - A MONSTROUSLY FUN DR. SEUSS BIRTHDAY PARTY
Come help celebrate Dr. Seuss’s birthday with noisemakers, cupcakes, Dr. Seuss stories, and we’ll be making a cute Dr. Seuss craft to take home.

March 10 - MERRY MONSTERS
If you love monsters you’ll love today’s special program featuring monsters, and dinosaur stories, activities and a craft making friendly monsters. Our snack today will be MONSTER COOKIES.

March 17 - IRELAND’S WEE MONSTERS - THE LEPRECHAUNS
Leprechaun stories and games will be our special St. Patrick’s Day celebration. A Leprechaun will lead everyone in finding hidden chocolate gold coins. A cute leprechaun craft will be your treasure.

March 24 - MARCH’S MONSTER WIND
Today’s wind is one everyone will enjoy. Listen to fun stories about the wind and then everyone will make a pin wheel to take home. We’ll enjoy a monstrously delicious treat making this windy day special.

March 31 - MONSTROUSLY FUNNY HATS
Join in a parade of funny hats. See how creative you can be with a crazy funny hat to wear in our funny hat parade. A special hat snack will be the treat to enjoy today.

Make sure you’re counted!
Filling out the census helps ensure your community gets funding for things we count on every day.

Your 2020 Census form will arrive in your mail in March. It can be completed in writing or on line, and it’s important that every person is counted!

The Angel Center
1357 South Street
Commodities Distribution
Wednesday, March 4th  8:30 -10 am

American with Alice
Alice Perkins is your tour guide through DAR’s American History Museum.
Making the American Home
How Americans lived in the 1700s & 1800s
Thursday, March 12 at 2:00pm
in the large meeting room at Platte County Library.

“Fun Beginning Art Classes for Older Adults”
with Lucinda Houchens
Tuesday, March 17 2:00-4:00 pm
in the large meeting room at Platte County Library.

Community Resources Coalition
The CRC meets once a month on a Friday at 8:30 am
Interested in Platte County’s service agencies?
Come to learn and contribute to the conversation.
Next meeting: Our host on March 20th, is Services for Seniors, in Wheatland at 1605 16th St.
**Almost-Famous Soft Pretzels**

6 pretzels and 1/2 cup sauce

**Ingredients:**
For pretzels
- 1 cup milk
- 1 package active dry yeast
- 2 1/4 cups all-purpose flour, plus more for kneading
- 10 tablespoons unsalted butter, plus more for greasing
- 1 teaspoon fine salt
- 1/2 cup baking soda
- 2 tablespoons coarse salt

For the Sauce
- 1/4 cup mayonnaise
- 1/4 cup Dijon mustard
- 3 tablespoons packed light brown sugar
- 1/2 teaspoon cider vinegar

**Directions:**
1. **Make the pretzels:** Warm the milk in a saucepan until it’s about 110°; pour into a medium bowl and sprinkle in the yeast. Let the yeast soften, about 2 minutes; stir in the brown sugar and 1 cup flour with a wooden spoon. Dice 2 tablespoons butter and soft; stir into the mix. Add the remaining 1 1/4 cups flour and the fine salt to make a sticky dough. Turn the dough out onto a lightly floured surface and knead, adding more flour if needed, until smooth but still slightly tacky, about 5 minutes. Shape into a ball, place in a lightly greased bowl and cover with plastic wrap. Let rise in a warm spot until doubled in size, about 1 hour.

2. Preheat the oven to 450° and grease a large baking sheet. Punch the dough to deflate it, then turn out onto a lightly floured surface. If the dough seems tight, cover and let rest until it relaxes. Divide the dough into 6 pieces. Roll and stretch each piece with the palms of your hands into a 30-inch rope, holding the ends and slapping the middle of the rope on the counter as you stretch. Form each rope into a pretzel shape.

3. Dissolve the baking soda in 3 cups warm water in a shallow baking dish. Gently dip each pretzel in the soda solution, then arrange on the prepared baking sheet and sprinkle with the coarse salt. Bake until golden, 10-12 minutes.

4. **Prepare the sauce:** Combine the mayonnaise, mustard, brown sugar and vinegar in a bowl. Cover and refrigerate.

5. Melt the remaining 8 tablespoons butter in a shallow dish. Dip the hot pretzels in the butter, turning to coat; place on a wire rack to let excess butter drip off. Serve the pretzels warm with the sweet mustard sauce.