



Scribbles 'N' Stuff

Vol 9 Issue 1

Newsletter Date: Winter

December is National Mini House Appreciation Month

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Tired of those huge heating bills? Why not live in a mini-house! Jay Schafer has been living in 89 square feet since 1997! Check out his website where he teaches you how to build or order your own mini house.



<http://www.tumbleweedhouses.com/> Erin Snow & Taylor Godfrey in the video "Housing Crisis 2010"

Library News

*The annual storytubes contest begins in January. Stay tuned for another great book trailer from us!

*Can't wait till the next printed edition? We're also online on YouTube. Look for Scribbles N Stuff parodies on channel: pembroke.library.

*We were awarded a grant from LSTA for \$20,000 which will be used for art programs and materials from now till 2012 for teens!

Did you know?

According to a study done by the EPA called "Buildings & Environment: A Statistical Study 2009":

The average household spends at least \$2,000 a year on energy bills — over half of which goes to heating and cooling.

Out of the total energy consumption in an average household, 50% goes to space heating, 27% to run appliances, 19% to heat water and 4% goes to air conditioning.

<http://www.epa.gov/greenbuilding/pubs/gbstats.pdf>

Quote

"The planet is in distress and all of the attention is on Paris Hilton."
-Al Gore

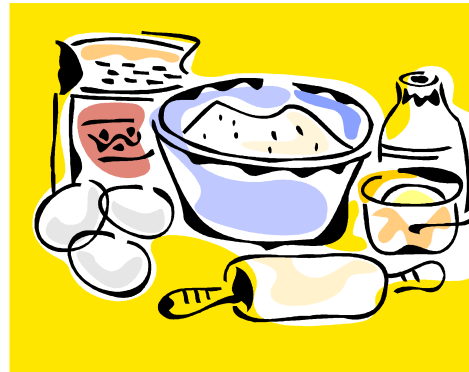
Corinne on...Holiday Cooking

The holidays, even though they are a wonderful time of joy, can be a little stressful especially when it comes to cooking. Let's all admit— we have trouble finding an impressive recipe that pleases everyone, including those who can be picky. Everyone needs that one quick, inexpensive, but still delicious recipe up their sleeve that impresses every guest. For those who often get overwhelmed, discombobulated and stressed during the holidays (face it, I'm talking about all of us), these recipes will at least check a tedious errand off your “to-do” list: cooking a delicious treat for all. When you sit here, watching your guests enjoy your food, think of how inexpensive and easy this recipe was to make-but act like it took you all day to make.

The recipes are labeled like so:

- One recipe is for the person who tends to make traditional, slow-cooked treats.
- One recipe is for the hectic, “on the go” person who needs to make inexpensive treats with not that many ingredients.
- One recipe is “kid-friendly” so everyone can pitch in and contribute.

*So let's get
cooking!*



Peanut Butter Kiss Cookies

For people “on the go”

Ingredients:

1 cup of peanut butter

1 cup of sugar

1 egg

Add a little vanilla, if desired

Instructions:

1. Mix peanut butter, sugar, and the egg (and optional vanilla) in a bowl.
2. Roll these ingredients into small balls.
3. “Criss Cross” down on the balls with a fork; press the fork on the balls to make lines on the balls.
4. Bake until light brown. Add a chocolate candy kiss when the cookies are almost done.



Holiday Cookbook

Decadent Blondie Brownies

For people who want a slow cooked traditional treat

Ingredients:

- 1 1/2 cup of all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup of butter, softened
- 3/4 cup of granulated sugar
- 3/4 cup of packed light brown sugar
- 2 eggs
- 2 teaspoons of vanilla
- 1 package (10 ounces) of semi sweet chocolate chunks*
- 3 1/2 ounces of chopped macadamia nuts (optional)

*If chocolate chunks are not available, cut 10 ounces of a thick, chocolate candy bar into 1/2 inch pieces that are equal to 1 1/2 cups.

Instructions:

1. Preheat oven to 350 degrees. Grease a 13x9 inch pan.
2. Combine flour, baking powder, and salt in a small bowl.
3. Beat butter, sugar, and brown sugar in a large bowl with your mixer on medium speed until the mixture is light and fluffy. Then, beat eggs and vanilla in a bowl.
4. Add the flour mixture into the bowl. Beat at a low speed with your mixer until it is well blended. Next, stir in chocolate chunks with a spoon.
5. Spread evenly into a 13 x 9 inch pan.
6. Bake the blonde brownies 25 to 30 minutes until light brown.
7. Remove the blonde brownies and pan to a wire rack, and make sure they cool completely.



Whoopie Pie

For people who want kid friendly cooking

Ingredients for chocolate pie:

- 1/2 cup of "Crisco" shortening
- 1 cup of sugar
- 2 egg yolks
- 1 cup of milk
- 2 cups of flour
- 5 tablespoons of cocoa
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of vanilla

Ingredients for filling:

- 2 egg whites (pasteurized)
- 2 cups of confectioner sugar
- 1/4 teaspoon of salt
- 1 teaspoon of vanilla
- 1/2 cup of shortening (1/4 or a quarter, of shortening must be butter).

Instruction for chocolate pie:

1. Beat all these ingredients in a bowl.
2. Drop a spoonful or teaspoon of the chocolate mixture on an ungreased cookie sheet.
3. Cook the pies in the oven at 350 degrees for approximately 9 minutes.

Instructions for filling:

1. Beat the mixture of these ingredients until properly consistent.
2. Fill the whoopie pies.

Stories

It was early January, the bitter North Atlantic winds pummeled the tiny yacht, lost in an icy, all too big ocean. A powerful winter storm lasting many days has been an unwelcomed guest for many North Atlantic residents. Snow and wind were relentless on the yacht as the five man crew struggled through cold, hunger, and snow accumulation. Every hour half a foot of snow appeared, only to be cleared by the crew, and then rise again. It was February 1866, the civil war had been long over now, but one important mission still remained. Over a year ago President Lincoln gave the 5 men an opportunity of a life time, go deep into the heart of the Amazon jungle, and scout out the buried and lost technologies and artifacts of the ancient South American civilizations. Before the civil war, an American ambassador traveled to Spain and brought back several artifacts that the Spanish explorers had acquired in the 16th century. One of which was a hollow carved tube. Inside was a model of a glider of some sort. Crafted with precision, this model could fly a great length when tossed. The Americans knew that this technology and more that were undiscovered would be crucial to the build-up of the new nation. The yacht had successfully docked in a South American village along the coast, and the men penetrated deep within the jungle. They found many caves and buildings stuffed with riches and artifacts. They paid the locals in rifles and modern tools to help haul the treasure out. All had gone smoothly until they reached New England. This ship bound for Boston Ma, was caught in a raging nor'easter. The ship loaded with 7,000 pounds of the treasure they found was in jeopardy of losing it all to Mother Nature.

Authors note: This story may sound choppy, or unedited. This is because it is a draft of a story. It is to show the readers what the story is about, and to seek improvements. As with most stories I put in the Scribbles 'N' Stuff newsletter.

-Daniel Sheehan

Untitled by Melissa Smith

The voice is back, like a sword cutting through my brain. It says, "Let go Anika. Let go of the rope." My hands can't help but obey. I struggle to keep my grip. I curse the day this voice came. It was oh so convincing. No matter how hard I do not want to agree, my mind lets go and SHE gets her way. Her ringing voice in my head is fighting with the last bit of common sense I have. But my last finger releases and I plummet down, down, down.

I run down the stairs hoping not to be late for my first day of high school. Papers fly and being me, Anika Dean, I trip. Bang, bang, crash! Right into the banister. This is how I was before the voice came. She called herself Shari. She turned out to be this vengeful spirit who lived fifty years ago. She was, as they say, a target. And, she vowed revenge on all who teased her before they led her to suicide. She came to me and offered me things that I will explain later.

Now, back to my story. I scoop up all my papers and I'm out the door. The bus ride was quiet and class was all first day stuff. I'm a walker so I always stop by the thrift store to feed my strange obsession for dolls. That is where I found Shari.

TO BE CONTINUED.....

Stories (continued)

Ashes by Taylor Godfrey

Chapter 1

Once upon a time, or should I say a time ago for it happened not long ago. Or at least not long enough to say once upon a time. Anyway, a long time ago or however you wish to put it. I lived in a great brick house by a lake. Mama and I used to go swimming in that lake. Not now of course. You may be shocked since high-born ladies don't usually go swimming but Mama was, let's say, not poor. So I did have a bedroom. A lavishly decorated one at that. Of course though, as it is in all good fairytales, my favorite place was the kitchen. Our cook named Sara had taught me the basics of cooking and she said I took to it. So it was obvious that was where I was when the first Messenger came.

"Here ye! Here ye! It is proclaimed throughout the land that Prince Devin has returned from hunting giants!"

Sara had been the one to answer the door so she had sent me to go tell Mama the news. I signed as I heard the news. Why was hunting magical creatures such a sport? Giants are just as important as unicorns that wander through our garden or the mermaids that play in the waves.

Mama looked even weaker than yesterday (if that was possible!). When I told her the news though, she gained a little color. Mama always favored Prince Devin over his seven brothers (Laurence, Joseph, Llom, Dondre, Perkin, and Markel. I know it's a lot). She had caught Blue Fever, an uncommon illness in our land, when I was a baby and it had just come back as some fevers tend to do. Mama rested one pale hand on my tanned, callused one. She smiled but motioned for me to go. I walked back to the kitchen but stopped at the door. I heard Sara and Mama's fisherman friend Gavin conversing in low tones. I caught snatches of their conversation.

"Ann is really worrying me!" (Ann is my mother.) "Poor dear" and "Oh Asha!" Oh yes I've forgotten to tell you my name. It's Asha. Well I bit my lip then for I feared I knew what they'd say next.

"Same fate as father!" I heard Gavin say.

I wiped a hot tear from my face. The first time Mama caught Blue Fever, Father did too. He didn't make it. Just then Gavin opened the door.

"Asha! Did you hear what I said? You know I didn't mean it!" He wrapped me in his strong arms and pressed my face against him. His shirt smelled strongly (and horribly) of fish but I didn't care.

"Is she really?" I asked, "Mama really going to....?"

I couldn't bring myself to utter the word.

"No. Why would she?"

I nodded, shuffling as I was guided into the kitchen.

Sara gave me a handkerchief and led me into her lair (the kitchen).

"Oh come now Asha! Gavin worries too much you know?" Sara shrugged.

I shook my head accidentally shaking out all the plaits that Sara carefully put in this morning.

"Your Mama isn't going to die as long as I don't." Sara said in a matter of fact tone as she worked the snarls in my hair.

That was saying something because Sara hadn't been sick the whole time she worked for us (which is 15 years). So that is a pretty good chance.

"Now you get to the table right now, hear me?" Sara guided me to the first table in the kitchen (which was stifflingly hot). *She must be baking a pie*, I thought.

Sara always kept the kitchen hot when she baked.

"Chop," she said gently pressing a knife's handle into my hand. I got to work on the apples on the table when there was a knock at the door.

STAY TUNED FOR CHAPTER 2 IN THE NEXT ISSUE!

Book Reviews

Looking Back At A Wrinkle in Time

By Geoffrey Morrissey

After this book, I can't lie. First thing I have to come clean about, I absolutely hated this book. It had good parts but all in all I wouldn't recommend it. It was very sketchy for anyone to read and understand clearly. The vocabulary was from the eighteenth century. It's like your having dinner with the Pilgrims. I should've expected this though because I'm not a big Fantasy or Science Fiction fan. There was a bright side in the book. A chapter called Aunt Beast can change your life if you let it. It's all about when the main character is in need, someone comes up and cares and heals her in a loving manner. It talks about being nice and using gentle encouraging words. Like instead of walking by someone who needs your help, you help them. If your were walking by and you saw someone drop \$100 would you keep it or return it? It's not like you have to live your life at a volunteer center but just be nice. It also says to use encouraging, soft, gentle words. If someone asks you a question, instead of saying "No absolutely not! Are you crazy? That will never happen!" Maybe you should say, "No dear, I'm sorry. Maybe another time." Wouldn't you prefer that someone said the second option to you? You would also feel better about yourself if you said option 2 to someone else. If we could all be nice, caring, loving, and gentle this world would be a better place. Also it says that you should help people. Not only will you feel better and have more friends, but your friends will like you more and help you in your hour of need. When my mom had her root canal, my dad was away on business. I had to take care of her and make sure she was ok and love her. I had to make dinner and tuck her in that night. She was grateful and I really didn't mind at all because she had done so much for me and I was returning the favor. When I had my biking accident my mom returned the favor by doing the same for me. Look I know I'm not perfect, not always the nicest, don't always use gentle words, but I'm not particularly a bad person (at least I hope not!) But if I took my own advice, I'd be a much better person. But you also have to remember you are probably a person who has made a difference in someone's life (like Aunt Beast). And doesn't that make you feel so darn good?

Taylor's Apple Picking Adventure

By Taylor Godfrey

You take that first bite of a juicy apple you picked yourself. The crisp, bitter-sweet scent of autumn fills your nose. You know you can only be one place: apple picking. The last weekend in September my family went apple picking. We went to Honey Pot Hill orchards in Stowe, Mass. Apple picking at Honey Pot Hill is a family tradition we all look forward to (and not just because of the amazing apple cider doughnuts!). At the orchard, we went to there is also pear picking, hay rides, farm animals, a hedge maze, a tunnel maze and a farm store. Visitors can pick other fruits at different times of the year. Each and every apple I picked by hand tastes so much better knowing my sister or I specially chose it. Picking apples is a great family tradition that I would advise every family to enjoy.

Apple Crisp Recipe

After you have had your apples try this recipe I found on the bag from Honey Pot Hill:

Ingredients:

- 4 cups of sliced apples
- 3/4 cup of brown sugar
- 1/2 cup of flour
- 1/2 cup of oats
- 1/3 cup of butter (softened)
- 3/4 tsp of cinnamon
- 3/4 tsp of nutmeg

Directions:

1. Put apples in greased 8 X 8 X 2 pan
2. Mix remaining ingredients and sprinkle over apples.
3. Bake for 30 minutes at 350 degrees until brown and tender.
4. Serve warm with light cream or ice cream.



**My sister,
Avery enjoying
an apple**



Tips!

- If you have small children, bring a wagon.
- Most little kids like their own bag of apples so we used to get a small bag for each kid.
- Babies like to hold apples but beware of airborne ones.
- Family hedge mazes and hay rides are great for all ages and kids especially love them.

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Pembroke Public Library

142 Center Street
Pembroke, MA 02359

Phone: 781-293-6771
Fax: 781-293-0742
E-mail: jlamarre@sailsinc.org

We're on the Youtube!
Channel:
[pembrokelibrary](https://www.youtube.com/channel/UCpembrokelibrary)



Scribbles Crew statement on politics: starting from left: Melissa Smith, Dan Sheehan, Geoffrey Morrissey, John O'Keefe, Corinne Gillenwater and (middle) Erin Snow.

Photo Ops!



Geoffrey Morrissey, Dan Sheehan, Melissa Smith and Erin Snow in the booktrailer "The Lightning Thief"

Check out our new videos on YouTube based on "The Lightning Thief" by Rick Riordan.