

## Osprey Library Newsletter - December, 2018

### **Announcing Osprey Friends' New And Exciting Website**

The Friends of the Osprey Library invite you to check out their fun and informational new website at: [www.OspreyFriends.org](http://www.OspreyFriends.org)

"I like to compare the holiday season with the way a child listens to a favorite story. The pleasure is in the familiar way the story begins, the anticipation of familiar turns it takes, the familiar moments of suspense, and the familiar climax and ending." -Fred Rogers

### **Tropical Splendor**

The orchid photography of Tony Nacinovich is on spectacular display in the library this month. Come in and enjoy the explosion of floral wonder!

"I have become an orchid  
washed in on the salt white beach.  
Memory,  
what can I make of it now  
that might please you-  
this life, already wasted  
and still strewn with miracles?"

-Mary Ruefle

## Winter Holidays

*May your winter holidays be abundant*



*with light  
and warmth*



*deliciousness, joyful noise, many comforts*

*and wonderful reads!*



As a librarian, what I am celebrating this year is the commonality of diverse holiday traditions. The use of light to represent the seeking of goodness, the sharing of special meals to commune in joy and gratitude, and—of course—the books! The stories, fables, and sacred words that convey messages of compassion, encourage the seeking of knowledge, foster hospitality and community.

The intersection of these traditions can be explored in inspiring and thought provoking books, found at your local library! Explore the profound—but surprisingly funny—*Book of Joy*, a conversation between Nobel Peace Prize winners Desmond Tutu and the Dalai Lama. Compare and contrast the customs and values of a breadth of faiths in *How to Be A Perfect Stranger: The Essential Religious Etiquette*

*Handbook*, winner of the Best Reference Book of the Year Award. For fiction fans, try *Caleb's Crossing* by Geraldine Brooks, delving into friendship between the son of a Wampanoag leader and a Puritan minister's daughter; or *The Golem and the Jinni* by Helene Wecker, a novel threading together historical fiction and the magical folklore of both Jewish and Arabic traditions.

"I don't need a holiday or a feast to feel grateful for my children, the sun, the moon, the roof over my head, music, and laughter, but I like to take this time to take the path of thanks less traveled." -Paula Poundstone

"Most cultures traditionally link food and spirituality directly with periodic restrictions and celebrations punctuating the year." -Marcus Samuelsson

Whichever holiday/s you observe, or if you are a steadfast non-celebrator, I offer as a gift of the season a little piece of my family tradition, in the form of recipes carefully crafted over the years. May your winter be sweet, savory, and satisfying!

## **Maple Pecan Pie**

This is my favorite genre of recipe—easy but impressive.

Make your favorite pie crust and line a standard pie tin. Preheat oven to 350F.

In a mixing bowl, combine:

4 eggs

1/2 cup Light muscovado

*(You can use brown sugar, but muscovado is so much more lovely and flavorful. I love Billington's muscovado, which has to be ordered online, but you can get other muscovado at health food stores.)*

1/2 cup real maple syrup

*(Dark maple syrup is by far the best for baking, but can be harder to find. Trader Joe's has it in a nice glass bottle.)*

5 tablespoons melted butter

*(Cultured butter makes an especially nice pecan pie, but any high quality butter is fine. Kerrygold works beautifully.)*

2 teaspoons vanilla or 1 tablespoon bourbon or 1 tablespoon cognac

1/2 teaspoon salt

3 full cups of pecans

*(Whole, or roughly chopped, but not super chopped up. This pecan pie is full of pecans through and through.)*

Pour the mixture into the pie tin and bake for 45 minutes or until the pie is bouncy when pressed on with fingertips. For a transcendental experience, serve with fresh whipped cream.

For a lovely variation, add 3/4 cups dark chocolate chips to the mixture. Or add 1/2 cup raisins if that's more your cup of tea. (It's not mine, but people do like it.)

## **Orange-Cranberry Bread**

(Or muffins, this recipe works for either.)

Preheat oven to 350F.

In a mixing bowl, stir together:

1-3/4 cups flour

*(I use whole spelt flour for 2 reasons. First, I am allergic to wheat. But secondly, because whole spelt imparts all of the nutrition of a whole grain without the unbearable heaviness of whole wheat. It is heartier than white flour but at the same time, delicate and graceful.)*

3/4 cups Light muscovado

*(See notes above.)*

Zest of 1 orange

1/2 teaspoon salt

1teaspoon baking soda

1 cup chopped fresh, uncooked cranberries

(Optional, but delicious, 3/4 cup chopped walnuts)

Make a well in the dry ingredients and add:

1/2 cup milk

1/4 cup orange juice

Scant 1/2 cup melted coconut oil (Not too hot, but rather barely melted.)

2 eggs

Whisk gently until just blended.

Bake in a lightly greased bread pan or lightly greased muffin tins. 30-40 minutes for bread, 20-30 minutes for muffins.

### **Lemony Lemon Bars**

Not your traditional winter holiday fare—but this is Florida, and I love lemons nearly as much as books! Warning: these are tart; an unapologetic vehicle for lemon rather than a platform for powdered sugar.

Combine:

2 cups flour

*(see note above about Spelt flour.)*

1/3 cup muscovado

*(See notes above.)*

1/2-3/4 cup coconut oil

*(You can also use butter—yum!)*

Mix these ingredients into a soft, but not sticky, dough. Press the dough into a lightly greased square pan. Bake at 350F for exactly 10 minutes.

While the crust is baking, combine in a bowl:

1-1/2 cups muscovado

Zest of 1 lemon

2 tablespoons flour

4 eggs

Mix these ingredients well, then add:

3/4 cups lemon juice (juice of 3 lemons)

Pour the lemon mixture over the half-baked crust and return to the 350F oven. Bake for exactly 30 minutes. Allow to cool, and cut into squares. (Or eat as soon as they won't burn your mouth because you're too impatient for all that lemony goodness.)

These are amazing plain, but some household members love them with fresh whipped cream and/or raspberries as well.

“I celebrate everyone's religious holidays. If it's good enough for the righteous, it's good enough for the self-righteous, I always say” -Bette Midler

(Quotes are included as food for thought, and do not necessarily reflect the opinion of your librarian, the library system, or SarasotaCounty.)