BELL MEMORIAL PUBLIC LIBRARY

The Bell Bulletin

December 2020

Library Hours:

Monday—Thursday:

9:00 am—7:00 pm

Friday:

9:00 am—5:00 pm

Saturday:

9:00 am-1:00 p.m.

Sunday: Closed

Phone:

574-353-7234

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574-353-1307

Director:

Stephen Boggs

sboggs@bell.lib.in.us



The Legend of the Christmas Tree



A Christmas tree adorned with ornaments and lights is a centrepiece of the festive season. But have you ever wondered where the tradition comes from?

Evergreen trees and plants have been used to celebrate winter festivals for thousands of years, long before the advent of Christianity.

Pagans in Europe used branches of evergreen fir trees to decorate their homes and brighten their spirits during the winter solstice.

Early Romans used evergreens to decorate their temples at the festival of Saturnalia, while ancient Egyptians used green palm rushes as part of their worship of the god Ra.

Pieces of evergreen fir tree were first brought into people's homes to brighten spirits during the winter solstice. (Flickr: Chintermeyer)

"The idea of bringing the evergreen into the house represents fertility and new life in the darkness of winter, which was much more of the pagan themes," Dr Dominique Wilson from the University of Sydney said.

"That's also where the ideas of the holly and the ivy and the mistletoe come from because they're the few flowering plants at winter so therefore they hold special significance.

"So the idea of bringing evergreens into the house started there and eventually that evolved into the Christmas tree."

https://www.abc.net.au/news/2016-12-19/the-history-of-the-christmas-

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Recipe: Igloo Spread with Cream Cheese Penguins

Prep 1 HR 10 MIN Total 5 HR 10 MIN Servings 18







Ingredients

2 cups shredded Cheddar cheese (8 oz)

1 cup crumbled blue cheese (4 oz)

1 package (8 oz) cream cheese, softened

1/4 cup Betty CrockerTM Bac~Os® bacon flavor bits or chips

2 medium green onions, sliced (2 tablespoons)

½ teaspoon red pepper sauce

1 package (8 oz) firm cream cheese

1 tablespoon milk

18 jumbo pitted ripe olives, (from 5 3/4-oz can)

1 package (8 oz) cream cheese

1 carrot, at least 6 inches long and 1 inch in diameter

18 small pitted ripe olives

18 frilled toothpicks

Carrot curl, if desired

Rosemary sprig, if desired

Directions

Line 1-quart bowl with plastic wrap. In food processor, place Cheddar cheese, blue cheese, 1 package softened cream cheese, the bacon bits, onions and pepper sauce. Cover and process, using quick on-and-off motions, until thoroughly mixed. Press cheese mixture into bowl. Cover and refrigerate at least 4 hours but no longer than 48 hours. Invert cheese mixture onto upside-down glass plate or pie plate, forming igloo shape. Remove about 2 tablespoons cheese mixture from one side to make 2x2 1/2-inch arched doorway. Cut two 3/8-inch slices from end of block of firm cream cheese; reserve. Beat remaining cream cheese and the milk with electric mixer on medium speed until blended and smooth. Frost glass plate and igloo with cream cheese mixture; smooth with spatula. Draw lines across igloo, using toothpick, to look like ice blocks. Cut each reserved cream cheese slice into 4 rectangles. Use 6 to 8 rectangles to form door canopy. Cover loosely and refrigerate until ready to serve. To make penguins, cut a slit from top to bottom on each jumbo olive on one side only. Insert about 1 teaspoon cream cheese into olive to fill cavity. Cut carrot into 1/4-inch slices; cut small notch out of each carrot slice to form feet. Press cutout notch piece into center of small olive to form beak (if necessary, pierce olive with small paring knife or toothpick to make a hole). Using a frilled toothpick, stack head (small olive), body (jumbo olive) and feet (carrot slice), adjusting so that beak, cream cheese breast and notch in carrot slice line up. (Penguins will stand better if olives are stacked with larger holes facing downward.) To serve, cut flag shape from carrot curl and secure on toothpick; insert into top of igloo. Garnish igloo with rosemary, bell pepper and cream cheese penguins. Serve with crackers.

~Virtual Creative Corner~

We will be taking a break from Creative Corner due to the busy holiday season. Creative Corner will return in January of 2021.



~Kids/Teens & Young Adults~

Kids: Story Hour every Friday at 10:00 a.m.

Teens & Young Adults:

Teen Book Club will take place on Tuesday, December 1st and December 15th from 4:30—7:00 p.m.

Teen Craft Night will take place on Tuesday, December 10th from 4:30 p.m.—7:00 p.m. Teens craft will be Building your own snowman.

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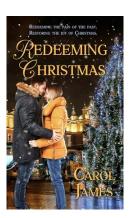


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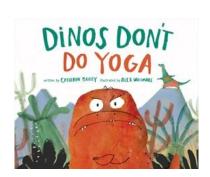


Just Added to Hoopla Digital!











Hoopla is a digital media service that allows you to borrow movies, music, audiobooks, e-books, comics and TV shows to enjoy on your computer, tablet, or phone. With no waiting, titles can be streamed immediately or downloaded to phones or tablets for offline enjoyment later; titles cannot be downloaded to computers.

Come see any staff member at Bell Memorial Public Library for information on how to get started.



Wi-Fi Hotspots!

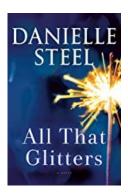
No Internet access at home? Let the Library help with that. Bell Memorial Library is circulating 4 Internet Hotspots. These devices are about the size of a large cell phone and connect the user to the Internet via cell phone towers. The device will circulate for a week and units can be reserved.

For more information, contact Stephen Boggs at (574) 353-7234 or via e-mail at sboggs@bell.lib.in.us

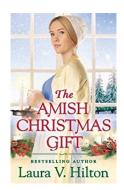


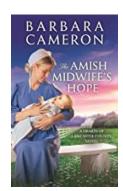
Coming Soon!!!

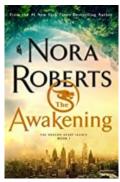


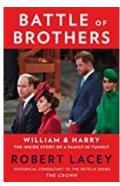


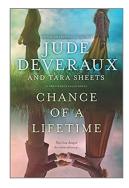


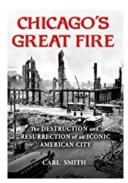




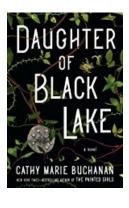










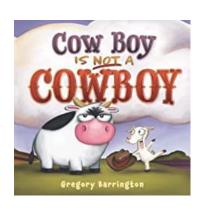


















Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Teen Book Club 4:30-7:00 p.m.	2	3 Jr Book Club 4:00-6:00 p.m.	4 Story Hour 10:00 am	5
6	7	8	9	10 Teen Craft Night 4:30 -7:00 p.m.	11 Story Hour 10:00 am	12
13	14	15 Teen Book Club 4:30 -7:00 p.m.	16	17	18	19
20	21	22	23	24 Closed Wish Vou Chri	25 Closed	26 Closed
27	28 Library Board Mtg. 6:30 p.m.	29	30	31 Closed		