The Bell Bulletin

March 2025

Library Hours:

Monday-Thursday: 9:00am-7:00pm

Friday 9:00am-5:00pm

Saturday:

9:00am-1:00pm

Phone: 574-893-3200

Fax: 574-353-1307

Director: Stephen Boggs

sboggs@bell.lib.in.us

Download the Libby and Hoopla apps for access to e-books, audios, and more! Contact us if you need your Libby Account activated.

Y-EZ

Age: Teens (13+) & Adult (18+)

For the next few months we will be doing a

EASY CHEESY DIY SERIES

Tuesday March 25 Starts@ 5:30 PM

What we are making:

Homemade Cheez-Its





Follow us on:











Adult Programs

Questions? Contact Pat: plancet@bell.lib.in.us

MARCH 10 AT 1PM IN THE LARGE CONF RM.

MOVIE MONDAY!

Join us for the movie High Society starring Bing Crosby, Grace Kelly, and Frank Sinatra.

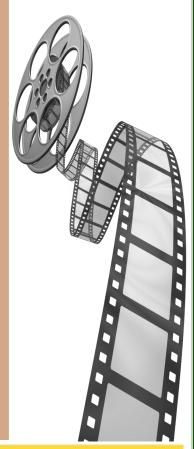
With socialite Tracy Lord about to remarry, her

ex-husband —with the help of a sympathetic reporter— has 48 hours to convince her that she really still loves him.

Popcorn & water will be provided.

POPCORN

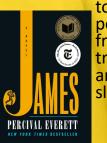






ADULT BOOK CLUB

Join us Tuesday, March 11 from 5:30-7pm in our Reference Area. We will be discussing the book James by Percival Everett. This novel is a re-imagining of the Adventures of Huckleberry Finn by Mark Twain but



told from the perspective of Huck's friend, Jim on his travels, who is an escaped slave.

VA & JR Programs

Questions? Contact Rachel: rjohnson@bell.lib.in.us

Cooking Club

When: Tuesday March 4th!

What's Cook'n: Green Eggs & Ham (Breakfast Scramble (made without artificial dyes))





This month, we'll be showing you how to make a breakfast

Green
Eggs
and
Ham
Dr. Seuss

scramble (Dr. Seuss style). Green Eggs and Ham will be our featured read! Don't miss out on this tasty and fun-filled experience!



7 &Under MUST have an ADULT present

Time: Starts at 4:30pm

Requires Sign-Up





Thursday March 20th
All Ages Welcome
Starts @ 5PM

Limit 10 Patrons
 SIGN UP REQUIRED



Cook-N-Book



Ages: 8-12

What's the Book About?

A dash of creativity and a sprinkle of confidence help a cookie learn that perfect test scores and having all the answers aren't the only measures of intelligence

Projected on "the big screen"



Thursday March 27th @ 5PM

Sign-Up REQUIRED



End-of-the-Rainbow Cookie Parfaits



- 1 roll refrigerated Pillsbury Sugar Cookie Dough
 - 2 eggs
- red, orange yellow, green, and blue gel food colors
 - 1 pint whipping cream
 - 3 tablespoons sugar
 - 1 teaspoon vanilla
- 1. Heat oven to 350°. Spray 10 regular size muffin cups with cooking spray.
- 2. In large bowl, break up cookie dough; add eggs. Beat with electric mixer on medium speed until smooth and well combined. Divide dough evenly into 5 small bowls. Color dough with red, orange, yellow, green, and blue food colors, stirring until well combined.
- 3. Scoop dough into muffin pans, making 2 cupcakes of each of the 5 colors, for a total of 10 cupcakes. Bake 15-18 minutes or until toothpick comes out clean. Cool in pan for 5 minutes. Remove cups from pain to cooling rack to cool completely, about 30 minutes.
- 4. Meanwhile, in a medium bowl, beat whipping cream, sugar and vanilla with electric mixer on medium high speed until stiff peaks form
- 5. Crumble each of the cupcakes, keeping the colors separate. Sprinkle red cake crumbles into each of the 12 glass parfait cups, glasses or small jars. Pipe whipped cream on top of each. Repeat process with orange, yellow, green, and blue cake crumbles, finishing with the blue cake crumbles. Serve immediately, or refrigerate until ready to serve.











