## BELL MEMORIAL PUBLIC LIBRARY

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 Fax: 574-353-1307

Director: Stephen Boggs sboggs@bell.lib.in.us



# The Bell Bulletin

#### November 2020

## History of the Cornucopia



Much like the turkey, cornucopias are a staple at the Thanksgiving table. But, where did these horned vessels overflowing with goodies come from?

Cornucopias have a surprisingly rich history, going all the way back to 5th century BC. The mouthful of a name derives from two Latin words: "cornu," meaning horn and "copia," meaning plenty. That's why cornucopia and horn of plenty are often used interchangeably; we prefer cornucopia because it's just plain fun to say.

Originally, the cornucopia was made of a real goat's horn and filled with fruits and grains and placed in the center of the table. So, what's with the goat's horn? Well, the Greek legend states that Zeus, the Father of Gods and men, had to be banished to a cave so his cannibal father didn't eat him. While hiding out in the cave, a goat named Amalthea watched over Zeus and as she was nursing him, he accidentally pulled off her horn. Zeus promised that the horn would always bring her what she wanted and from then on, it represented endless bounty.

These days, we've moved away from the goat's horn and the modern day cornucopia is typically made out of woven wicker. Often florists place fall colored flowers inside, but our favorite stuffing is, you guessed it, food. Our Thanksgiving table wouldn't be complete without a bountiful cornucopia bursting with fresh fruit, crunchy nuts and of course, a little chocolate.

Will a cornucopia be on your Thanksgiving table this year?

https://www.berries.com/blog/history-of-the-cornucopia

# **Recipe:** Water Pie

Water Pie is a depression era recipe that turns bare bones ingredients into a delicious buttery pie!

#### Ingredients

- 1 9 inch deep dish pie crust, unbaked
- 1 1/2 cups water (that is one and a half cups)
- 4 tablespoons all purpose flour
- 1 cup sugar
- 2 teaspoons vanilla
- 5 tablespoons butter, cut into 5 pieces

#### Instructions

Preheat oven to 400 and set empty pie crust on a baking sheet. Pour 1 + 1/2 cups water into the pie crust. In a small bowl, stir together flour and sugar. Sprinkle evenly over water in crust. Don't stir. Drizzle vanilla over water in pie crust. Place pats of butter on top of this. Bake at 400 for 30 minutes. Reduce heat to 375 and cover sides of crust if needed to prevent burning. Continue cooking for an additional 30 minutes. Pie will be watery when you pull it out of the oven but will gel as it cools. Allow to cool completely and then cover and place in the fridge until chilled before cutting.

# **Recipe:** Pineapple Angel Food Cake

Take a box of Angel Food Cake mix ...(the only add water mix!!) Just take the contents of the box, (no need to follow the directions on the box), & combine it with a 20 ounce can of crushed pineapple in its own juice. (No need to use a mixer, just stir it with a spoon) When you do this, something magical happens.

The mixture starts to froth & it turns into an amazingly airy, fluffy bowl of deliciousness right before your eyes.

Once it's all mixed up simply pour it into a 9 x 13 cake pan & bake 350 for 30 minutes.







# ~Virtual Creative Corner~

We are doing Creative Corner grab-n-go kits until we are able to meet again in person. This month's craft kit will be these adorable Gnomes. Kits will be ready for pick up on Tuesday, November 17th; please call 574-353-7234 to reserve yours. There will be a limited supply, so it's on a first come, first serve basis. This will be posted to both our website www.bell.lib.in.us and our Facebook page www.facebook.com, search for Bell Memorial Public Library. If you decide to participate and create the craft project at home, please share a picture of your completed craft with us on our Facebook page. We'd love to see what you are doing!



Happy Crafting!





~Kids/Teens & Young Adults~

**Kids:** Story Hour returns on Friday, November 6th. It starts at 10:00 a.m.

## **Teens & Young Adults:**

**Teen Book Club** will take place on Tuesday, November 3rd & November 17th from 4:30—7:00 p.m.

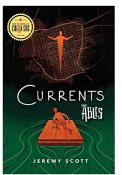
**Teen Craft Night** will take place on Tuesday, November 12th from 4:30 p.m.—7:00 p.m. Teens will be making painted cactus planters. All supplies needed will be provided.

#### The Bell Bulletin

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CHARLES DICKENS

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.

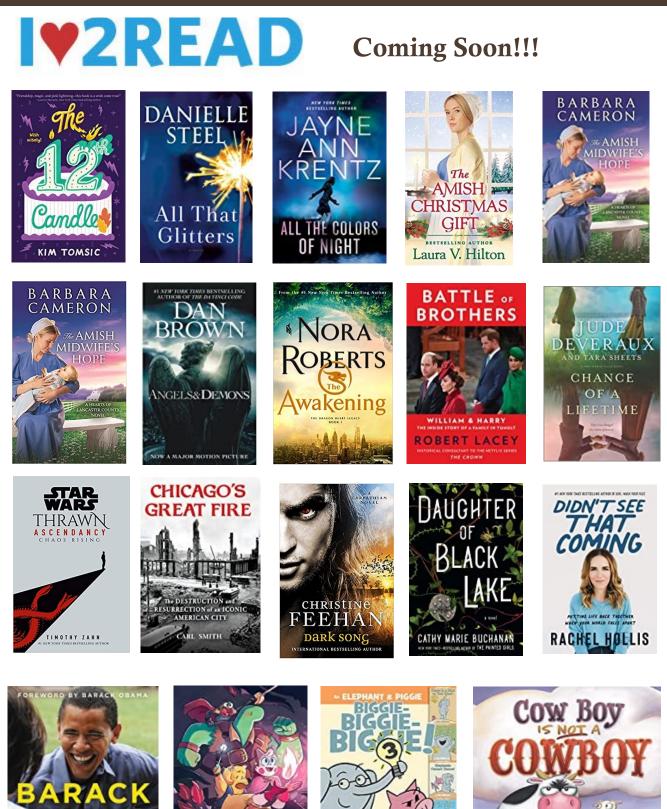


## Wi-Fi Hotspots!

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

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By Mo Willems

DUNGEON

Gregory Barrington



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