



JANUARY
2022



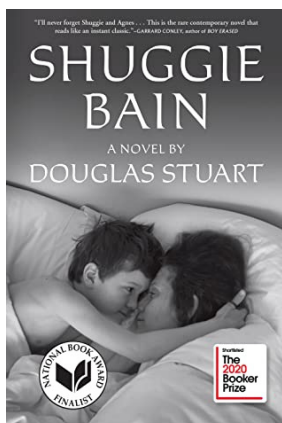
Falher Library

La Bibliothèque Dentinger



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OPEN TUES 9:00-4:00 (CLOSED FOR LUNCH)
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PHONE: (780) 837-2776 // LIBRARIAN@FALHERLIBRARY.AB.CA

LIBRARY READS BOOK CLUB



THIS MONTHS PICK IS SHUGGIE BAIN BY DOUGLAS STUART. WE WILL HAVE SEVERAL COPIES AVAILABLE AT THE LIBRARY WITHOUT HOLDS JUST FOR YOU!

FOR MORE INFORMATION CLICK [HERE](#)

WINTER TAKE AND MAKE



AVAILABLE JANUARY 25, 2022

WE HAVE A FUN AND EASY SNOWGLOBE CRAFT FOR THE FAMILY TO ENJOY. PICK YOURS UP FOR FREE. NO MEMBERSHIP NECESSARY.

WHILE SUPPLIES LAST.

TECH TRAINING

NEED HELP USING THE LIBRARY APPS SUCH AS LIBBY, CLOUD LIBRARY, PRESSREADER AND TRAC?

DROP IN TO THE LIBRARY THURSDAYS FROM 2:00-4:30PM AND YOU WE WOULD BE HAPPY TO HELP YOU!

NO APPOINTMENT NECESSARY.





Friends of the Falher Library



A new year is like a blank book. The pen is in your hands.
It is your chance to write a beautiful story for yourself.
Wishing you a New Year full of possibilities.
Tournons la page de cette année compliquée et regardons
vers un avenir imprégné dans la joie, la paix et l'espoir.



For your Pie-Q

- ✦ Pie has been around since the ancient Egyptians tracing back to 6000 B.C.
- ✦ These pies were sometimes made with "reeds" which were used for the sole purpose of holding the filling & not for eating with the filling
- ✦ The largest pie weighed 10,540kg
- ✦ Romans were the first to publish their pie recipe which had a rye crust & was filled with goat cheese & honey



Petits anecdotes

- ✦ Un sondage "Tenderflake" révèle les tartes préférées des Canadiens: la tarte aux pommes (18%), au citron meringuée (14%), aux pacanes (10%), aux bleuets (10%), à la citrouille (8%)
- ✦ Parmi les rares pâtisseries ayant une origine typiquement canadienne se trouve la tartelette au beurre; elle est descendante de la tarte au sucre, une vedette au réveillon de Noël
- ✦ La tourtière/pâté à la viande fait partie de notre patrimoine canadien qui remonte au 17^e siècle et demeure un plat de base au temps des fêtes; mets unique au Canada dans son utilisation de porc frais; malgré la croyance populaire que le nom tourtière provient de l'emploi de la tourte dans le mets, tourtière était le récipient utilisé dans sa cuisson



"Flapper Pie"

(Reported as being Alberta's favourite pie in a 2019 survey.)

Crust

- | | |
|-----------------------------------|-------------------------------------|
| 1 1/4 cups of graham wafer crumbs | } Mix & save 1 tbsp. for top of pie |
| 1/4 cup of sugar | |
| 1/3 cup of melted butter | |
| 1/2 tsp of cinnamon | |
- Press into a pie plate & cool

Filling

- 2 1/2 cups of milk
- * (I use 1 can evaporated milk & fill rest of cup with water to make 2 1/2 cups)
- 4 tbsps. of sugar
- 3 egg yolks
- 1/4 cup of cornstarch
- Dash of salt



- Mix well, then cook until mixture is thickened. Take off heat and stir in 1 tsp vanilla.
- Pour into pie shell.
- Preheat oven to 400°F

Topping

- Mix - whip until stiff peaks form:
- 3 egg whites
- 4 tbsps. of sugar
- 1/4 tsp. of vanilla
- Top the pie with the meringue and sprinkle the top with 1 tbsp. crumbs
- Bake in the oven until the meringue is lightly browned
- Cool & keep in the fridge

