



JUNE  
2023



# Falher Library

## La Bibliothèque Dentinger



TUES 9:00-4:00 (CLOSED 12-1)  
THURS 9:00-5:00

WED 1:00-5:00  
FRI 9:00-4:00 (CLOSED 12-1)

### LIBRARY READS BOOK CLUB



THE LIBRARY BOOK CLUB PICK IS THE  
BANDIT QUEENS BY PARINI SHROFF

WE WILL HAVE SEVERAL COPIES AVAILABLE  
AT THE LIBRARY WITHOUT HOLDS JUST FOR  
YOU!

FOR MORE INFORMATION CLICK [HERE](#)

### NEW SUMMER HOURS

FROM JULY 1, 2023 TO AUGUST 31, 2023  
THE LIBRARIES OPEN HOURS WILL BE:

TUESDAY: 9AM - 4PM (CLOSED 12-1)  
WEDNESDAY: 9AM - 5PM (CLOSED 12-1)  
THURSDAY: 9AM - 5PM  
FRIDAY: 9AM - 4PM (CLOSED 12-1)

### TAKE AND MAKE



FATHERS DAY IS RIGHT AROUND THE  
CORNER AND DAD DESERVES THE PERFECT  
CARD! THIS MONTHS TAKE AND MAKE KIT  
COMES WITH EVERYTHING TO MAKE A  
DINO-MITE GIFT.

THERE ARE A LIMITED NUMBER OF KITS  
AVAILABLE. YOU DO NOT NEED TO BE A  
MEMBER TO PARTICIPATE.

### DUNGEONS & DRAGONS CLUB

JOIN US AT THE LIBRARY ON:  
JUNE 7 & 21

6:30PM - 8:30PM

AGES 13+

### MOVIE NIGHT AT THE LIBRARY

MOVIE NIGHT WILL BE ON  
HOLD FOR THE SUMMER. IT  
WILL RETURN IN SEPTEMBER!

# SUMMER READING CLUB



THE SUMMER READING PROGRAM IS BACK AT THE FALHER LIBRARY! STOP IN EVERY WEDNESDAY THIS SUMMER FOR KIDS CRAFTS, ACTIVITIES AND BOOKS!

THE PROGRAM WILL RUN EVERY WEDNESDAY FROM JULY 5, 2023 - AUGUST 23, 2023 AT 1:30

AGES 5 -12

**REGISTER NOW**

Developed by



In partnership with



Library and Archives  
Canada

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Canada

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TD READY  
COMMITMENT



Reading fun for kids, from  
Canada's public libraries  
[tdsummerreadingclub.ca](http://tdsummerreadingclub.ca)



Friends of  
the Falher Library  
Les amies de la Bibliothèque Dentinger



JUNE 2023  
Summer  
Newsletter



Summer  
Salad



Recipe on next page



Greetings Dear Friends! Summer is here!!!



The Friends have been buzzy bees over the past 8 months with Christmas Cash Calendars, Casino, Easter Bake Sale, AGM & enhancement projects for the Falher Library - Bibliothèque Dentinger. June will also see the Friends buzzing with activity as we work hard creating an Outdoor Library Community Learning Hub! We anticipate the Hub will be ready by Father's Day. Come check it out and enjoy our new picnic tables. After this, the Friends will be taking a break for the summer.

This means that the Friends will be unable to host our annual Honey Festival Book Sale this year. But we hope to see you again at our June 2024 Book Sale. This is also our last newsletter for the summer.

We hope that you will enjoy quality time with family and friends. Whether it is gardening, Father's Day, end of school year events, festivals, camping, fishing, summer camps... we wish you all great fun and relaxation every day all summer long!!! "We'll see you in September"!



Happy Summer!! - Passez un très bel été!!



Fathers are real superheroes.  
They may not have  
superpower but they  
always have a super heart  
and a super spirit.

Un père est un chemin de lumière  
qui mène vers l'Amour...



### Donations Corner

The Friends would like to express our deep gratitude for your continued support of your Falher Library/Bibliothèque Dentinger. While our fundraisers are crucial to enabling the Friends to assist in the operations of your community library, financial contributions remain key. To this end, we encourage and welcome all cash or cheque donations. Please allocate your donation to: **"Friends of the Falher Library Society"**

Vos dons sont grandement appréciés. Ce mois-ci nous adressons un grand coucou à:

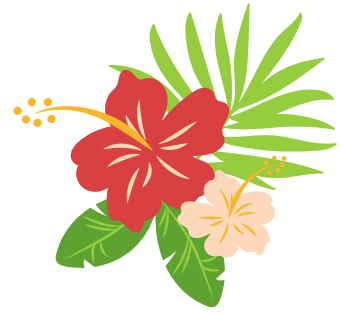
Sylvianne Tardif

Merci pour votre générosité





# AVOCADO, CORN & TOMATO SALAD



**Servings:** 2-3

**Time:** 30 mins

## Ingredients

- 2 cups of cherry tomatoes, halved
- 3 ears of corn, boiled and sliced off the cob \*
- 2 avocados, cubed
- 1 jalapeño, sliced (optional) \* remove seeds for less spice!

\* For the corn: peel the corn on the cob and remove the silks or skin. Fill a large stock pot halfway with water and bring it to a boil. Drop the corn in for ~7 minutes and cover with a lid. Remove the corn, set it on a plate to drain and allow it cool down. Feeling a little extra? Brush it with butter and season it with a sprinkle of salt and pepper. Once cooled, place it vertically against a solid/flat surface and use a knife to slice the corn off the cob.

Cilantro Lime Dressing (makes ~1 cup, 4-6 servings)

- 1 + 2/3 cups fresh, organic cilantro
- 2 garlic cloves
- 2 teaspoons of honey or agave
- 1/4 cup fresh lime juice
- 1/2 teaspoon of sea salt
- 1/2 teaspoon ground coriander
- 1/2 cup extra virgin olive oil (or avocado oil)
- 1/3 cup Skyr or Greek yogurt (optional)

## Instructions

1. In a blender or food processor, place the cilantro, coriander, lime juice, agave syrup, garlic, and sea salt and pulse together.
2. Slowly pour in the olive oil and process until smooth. If using a food processor, add the olive oil at the end while it's still running. IF you want to make it creamy; add the Greek yogurt along with the olive oil. It goes from vinaigrette to creamy dressing. Pour over the salad and mix well!

If vegan, sub plain coconut yogurt or 1 avocado into the dressing to add creamy thickness.

