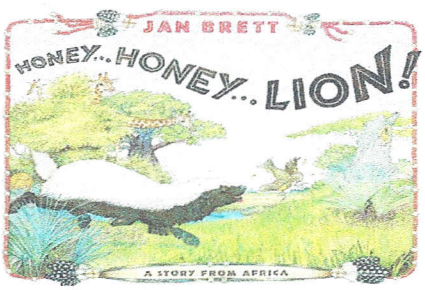
Ck It Out!

News from the Ogden Public Library by Virginia Shepard, director/librarian

The BIG news from the library in March is our participation in the "SPRING BREAK CLUBS' KIDS FUN ZONE". It is for children from K-6th grades. We will meet each day from March 21st thru March 25th from 10:00 a.m. until 3:00 p.m.

The children will be able to pick the sessions in which they want to participate. The Library will host the "On Safari with Jan Brett" sessions. She is a popular children's author and illustrator. Each day we will read a little and play a little and explore the jungle and the Arctic by way of Jan Brett's books and characters. We plan to make a diorama for both locations for display. Children are encouraged to sign up for sessions in the library for some reading fun and activities. There is more information for sign up and what is offered in this newsletter.



Also, look for dates and time s for our annual book sale and "Kids' Nutrition Workshop" in the spring.. (May it come soon!)

COME CK IT OUT!

Sixty Plus Seniors

The February meeting for the Sixty Plus was an outing to the Ramblers Steak House in Manhattan. In spite of the very cold weather and 1 postponement due to the snow, we all had a very good meal and a very good time!

In March we will meet at the Ogden Community Center on Tuesday the 8th at 6:00 p.m. for a potluck dinner.

Dennis Grossnickle will have a presentation on computers in which he will answer questions the seniors have with their personal computers.

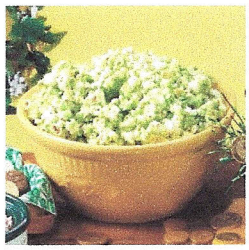
Ogden residents 50 years and older are invited to attend the meetings which are held on the 2nd Tuesday of the month.

Happy St. Patrick's Day!

Fun St. Patrick's Day Recipes

We want your recipes!!
Email them to ogdencommunitycenter@ogden-ks.gov or mariah@ogden-ks.gov
or bring them in to the Ogden Community Center by the 15th of each month.

ST. PATRICK'S DAY POPCORN



INGREDIENTS

- 4 quarts popped popcorn
- 1 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup water
- 1/2 cup light corn syrup
- 1 teaspoon white vinegar
- 1/4 teaspoon salt
- 1/2 cup butter
- 8 to 10 drops green food coloring

DIRECTIONS

- Place popcorn in a large roasting pan; keep warm in a 250° oven. Meanwhile, in a large heavy saucepan, combine the
- sugars, water, corn syrup, vinegar and salt. Cook and stir over medium heat until mixture comes to a boil. Cook, stirring occasionally, until a candy thermometer reads 260° (hard-ball stage).

Remove from the heat; stir in butter until melted. Stir in food coloring. Drizzle over warm popcorn and toss to coat. Cool. Break into pieces. Store in an airtight container. Yield: 6 quarts.

Irish Trifle Dessert

- 1 (4 oz) pkg of Instant Vanilla Pudding + 3-4 drops of green food color
- 1 (4 oz) pkg of Instant Chocolate Pudding
- 10 mini chocolate cupcakes or 1 chocolate cake, baked
- 1 bottle Irish Cream Coffee Creamer
- 1 bag of Andes Mint Chips (in the baking aisle)
- 1 tub of Whipped Topping

Begin by baking mini chocolate cupcakes or 1 large chocolate cake. After they are baked and cooled, place them on a cookie sheet and poke them with a fork. I used the same method I do for Poke Cupcakes. Pour a small amount of the Irish Creamer over them.
Place them in the frig to chill, about 30 minutes. While the cupcakes are in the frig, mix the puddings. I just added a few drops of green food color to the Vanilla Pudding. Mix the chocolate as directed on the box.

Assemble: Place about 2 teaspoons of Vanilla/ Green Pudding in bottom of tall dessert glass. Next, cut the cupcakes into small pieces and add on top. The next layer is about 2 teaspoons of chocolate pudding, then add 2 teaspoons of whipped topping and a sprinkle of the Andes Mint Chips. Repeat the layers, then on top put a dollop of whipped topping and a sprinkle of Andes Mints for decoration.

Fun St. Patrick's Day Recipes

Green Macaroni & Cheese

Ingredients

One 14.5 oz box of whole wheat pasta shapes (shells, elbows, spirals, etc.), cooked al dente and drained.
3 TBS fat (butter, lard, oil)
3 TBSP white flour
1 1/2 cups milk
3 cups grated cheddar cheese
1/4 tsp ground nutmeg
1/3 tsp cayenne pepper (optional)
One bag prewashed baby spinach, or one bunch spinach, washed & chopped, or one package frozen spinach, defrosted, moisture squeezed out.
Salt and Pepper to taste

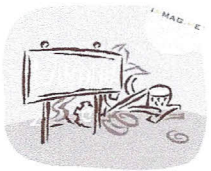
Directions

Spinach: Over medium heat, drizzle a bit of oil in a sauté pan. Add spinach and wilt until it reduces in size, turns bright green and is soft. (For frozen, put defrosted spinach directly in processor) Add wilted spinach to a food processor and puree. Add a bit of milk if you need some liquid to get a smooth consistency.

***Pasta*:** Cook and drain pasta according to package directions.

***Sauce*:** Melt the fat in a pan over medium heat. Add the flour, whisk and cook for one minute. Slowly add milk continuing to whisk until combined. Allow the milk to come to a slow bubble, while stirring. As the milk thickens, add 2 cups of the shredded cheese by handfuls and stir until cheese melts and milk/cheese is combined. Add nutmeg and cayenne, salt and pepper. Add spinach puree and mix until combined. Return drained pasta, to the cheese sauce and coat with spinach cheese mixture. Serve sprinkled with remaining cheese, or place pasta with green sauce in a baking dish, top with cheese and pop it under the broiler until the cheese is melty and bubbly.

Ogden City Hall Information Corner



Landfill Hours:

Tuesday & Thursday
4:30pm to 7:00pm or dusk

Saturday & Sunday
9am to 3pm

WEATHER PERMITTING
Trees, limbs & leaves

Don't Forget About Permits!!
Building permits & inspections are required on ALL construction & electrical work. For additional information contact
Ogden City Hall
785-539-0311

City Hall Hour of Operation:
Monday—Friday 9:00 a.m. to 12:00 p.m. & 1:00 p.m. to 4:30 p.m.

ATTENTION OGDEN RESIDENTS:
IF YOU HAVE A YARD SALE AND YOU ARE POSTING SIGNS AROUND TOWN MAKE SURE YOU TAKE THEM DOWN AFTER YOUR SALE IS OVER.
—THANK YOU—

Check out our website www.ogden-ks.gov

- **Upcoming Events and Activities**
- **City Council Meeting minutes & agendas**
- **News and more**

Burn Permits
A permit is required for all burning. In order to obtain a burn permit call
785-537-6333

March 2011
Council Meetings
March 2, 2011 at 7:00pm
March 16, 2011 at 7:00pm

All meetings are held at Ogden City Hall 222 Riley Ave. Meetings are the 1st and 3rd Wednesday of every month.