

Farnam Public Library News Letter

<http://libraries.ne.gov/farnam/>

January 2015

308-569-2318

farnambook@atcjet.net

Library Hours: Thurs. & Fri.: 4:30 – 6:30 p.m.

Sat.: 11:00 a.m. – 5:00 p.m.

Services offered by the library:

For the individuals who cannot get to the library, please call, 569-2318. I will deliver items from the library to you. A public library is for everyone to use.

The Farnam Public Library is official accredited at the level of “Silver” until October 2017. This year the Nebraska Library Commission changed the ratings. Now the ratings are GOLD, SILVER and BRONZE.

Our yearly Bibliostat report has to be completed and e-mailed into the state by February 13, 2015. This report contains the count of every item in the library plus the count of items added and removed in 2014. All financial information for 2014 is included. This entails the library getting state-aid of around \$600 in the spring of 2015. (This averages to around \$42 a month for items for the library.)

Please check out the “Event Calendar” for **3 Brothers Vineyard and Winery**. Their LINK is on the Farnam Library webpage and their flyers are up in our town businesses.

If you would like to have any news included in the News Letter, please call 569-2318 and leave me message by the 20th of the month.

The Farnam Public Library Board Members and Staff hopes everyone had an enjoyable Christmas and has a memory-making New Year to come.

Non-Discrimination Statement

"This institution is an equal opportunity provider and employer."

State Fair Cinnamon Rolls

Ingredients:

- 2 c. warm water
- 1/2 c. granulated sugar
- 2 tbl. yeast, divided
- 6 c. Ultragrain flour
- 3/4 c. powdered milk
- 2 tsp. salt
- 1/3 c. canola oil

Directions:

In a large mixing bowl (a standing mixer with a dough hook works best), combine water, sugar and 1 tbl. plus 1 tsp. of yeast. Let stand until the yeast begins to work (about 10 minutes).

Add flour, powdered milk, salt and remaining yeast. Mix by hand for about 30 seconds (with dough hook if using one). Add canola oil and mix by hand for 30 seconds (use dough hook if have one).

Machine mix dough, adding flour or oil as needed to desired consistency. Dough should stick only to the very bottom of mixing bowl. Starting mixture will likely be too wet and require additional flour at this stage.

Target mixing time is 8 minutes. When mixing is complete, let dough double in size and punch down. At this point, you can either make bread or cinnamon rolls.

Roll the dough into a large rectangle (NOTE: if the rectangle is too large, divide the dough in half and make two rectangles). Smear the dough with one stick of melted butter. Liquid margarine can also be used.

Sprinkle on a mixture of 1 1/2 tsp. vanilla, and 2 tbl. cinnamon. Spread mixture to edges of dough. Roll dough from long side of the rectangle, keeping rolls tight. Cut into 36 slices (18 if working two rolls) and place on parchment paper lined baking sheet or jelly roll pans.

Allow rolls to double in size. Bake at 350 degrees for 18-20 minutes.