

Farnam Public Library “News Letter”

Sept. 2015

310 Main St., PO Box 8

Farnam, NE 69029

308-569-2318

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

farnambook@atcjet.net

Hours: Tuesday & Thursday: 4:30 – 6:30 pm

Saturday: Noon – 6 pm

For the individuals who cannot get to the library, please call. I will delivery items from the library to you. A public library is for everyone. Home: Joyce: 569-2305



For a quiet and relaxing weekend getaway, check out the Farnam Inn and Getaway. Run by Pat and Jeanie Breen, it's only 2 miles south of Farnam. Call for information: (308) 320-4005. Enjoy yourselves.



My daughter, Joey (on left), is back from an internship on South Padre Island, TX. Taking care of sea turtle hatchlings (giving CPR to one), helping to rehabilitate injured sea turtles and doing sea releases plus making new friends has kept her busy. The three young women on the right are holding

Kemp Ridley sea turtle hatchlings (only with gloves on). All 5 species of Sea Turtles are on the “Endangered Species” list and it is illegal to even touch them.

The evening of Sunday, Sept. 20, 2015 is the Newcomers Welcome Dinner. Please bring a covered dish plus your own place settings and let's meet and welcome the new residents of Farnam.

1-2-3-4 Cake

Yield: 3 layer cakes

Level: Easy

Prep: 10 min.

Cook: 25 min.

Ingredients

- 1 cup butter, 2 sticks
- 2 cups sugar, divided use
- 3 cups cake flour (sifted self-rising flour)
- 4 eggs, separated
- 2 teaspoons baking powder
- 1 cup milk
- 1 teaspoon vanilla

- Preheat oven to 350 degrees F. Grease and flour three 9-inch cake pans.
- In a large bowl, cream butter with 1 cup sugar until light.
- Add egg yolks, one at a time, beating well after each one is added.
- Sift together flour and baking powder onto a sheet of waxed paper.
- Add the flour alternately with the milk to the butter mix, beating well.
- Add vanilla and beat until incorporated.
- In a medium bowl, beat egg whites until soft peaks form.
- Add remaining cup of sugar and beat until stiff but not dry.
- Use a rubber spatula to fold the whites into the batter.
- Spoon batter into prepared pans and bake at 350 degrees F. for 20 to 25 minutes, or until toothpick comes out clean.
- Makes three 9-inch layers.
- These layers freeze well.