

Farnam Public Library "News Letter"

Oct. 2015

310 Main St., PO Box 8

Farnam, NE 69029

308-569-2318

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

farnambook@atcjet.net

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

Wednesday: 2-4 pm

Saturday: Noon – 6 pm

Oct. 31, Sat., HALLOWEEN: Library hours will be **2-6 pm** so that treat bags may be handed out to children.

- New DVD's:**
- 1: Scientific Secrets for Self-Control
 - 2: Discovering Your Roots: An Introduction to Genealogy
 - 3: How to Grow Anything: Your Best Garden and Landscape
 - 4: How to Grow Anything: Container Gardening Tips & Techniques
 - 5: How to Grow Anything: Food Gardening for Everyone
 - 6: How to Grow Anything: Make Your Trees and Shrubs Thrive
 - 7: The Everyday Gourmet: Baking Pastries and Desserts
 - 8: The Everyday Gourmet: Essentials Secrets of Spices in Cooking
 - 9: Yoga for a Healthy Mind and Body
 10. Practicing Mindfulness: An Introduction to Meditation

- New Books:**
- 1: Memory Man by David Baldacci
 - 2: Mythology: Timeless Tales of Gods and Heroes
 - 3: Mythology

New Business: Erika Brown Initials, Inc.
Independent Creative Partner
www.myinitials-inc.com/26088
(308) 660-4089

The Farnam Public Library staff and board members would like to wish everyone a HAPPY HALLOWEEN. Be safe!



Black Magic Cake

Prep: 15 min
Cook: 35 min
Ready in 1 hour

*Recipe By:*Marsha

"Super spooky dark chocolate cake. Suitable for all your black magic get-togethers."

Ingredients

- 1 3/4 cups all-purpose flour
- 2 cups white sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt

- 2 eggs
- 1 cup strong brewed coffee
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans or one 9x13 inch pan.
2. In large bowl combine flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the center.
3. Add eggs, coffee, buttermilk, oil and vanilla. Beat for 2 minutes on medium speed. Batter will be thin. Pour into prepared pans.
4. Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until toothpick inserted into center of cake comes out clean. Cool for 10 minutes, then remove from pans and finish cooling on a wire rack. Fill and frost as desired.