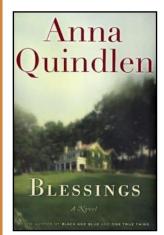
Fireside Chat Book Discussion

Thursday February 28 at 4:00 pm



BLESSINGS
By Anna Quindlen

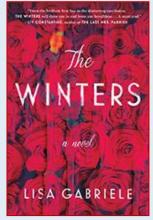
Late one night a teenage couple leaves a box at the big white home on the Blessing estate. In that instant, the lives of those who live and work there are changed forever. The care taker finds a baby girl in the box and

decides he wants to keep the child. Lydia Blessing, the matriarch of the estate, for her own reasons, agrees to help him. Blessings explores how the secrets of the past affect decisions and lives in the present. This is a powerful novel of love, redemption and personal change.

If you like to read, and like to discuss books in a relaxing & informal setting with others who like to read, then join us for our *Fireside Chat Book Discussion Group*. We meet on the 4th Thurs of each month in the library by the fireplace, where coffee & refreshments are always served. Copies of books for discussion are available at the library.

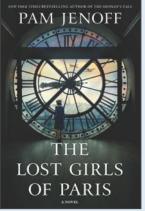


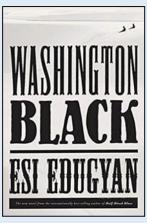
Check out these new arrivals...and more!

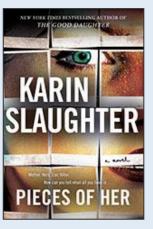












RAYMOND A. WHITWER TILDEN PUBLIC LIBRARY

...more than just books!



February 2019 Upcoming Events

February	Líbrary Lover's Month
Feb 2	Ground Hog Day
Feb 14	Valentine's Day
Feb 18	Presidents' Day
Feb 28	Fireside Chat Book Discussion Blessings by Anna Quindlen
Mar 2	Dr. Seuss's Birthday Party
Mar 4	EVS Speech Team 4pm

LIBRARY HOURS

Mondays	10 a.m. — 7 p.m.
Tuesday, Wednesday, Friday	10 a.m. — 6 p.m.
Thursday's	1 p.m. — 7 p.m.
Saturday	10 a.m. — 2 p.m.
Sunday	CLOSED

Telephone 402-368-5306 FAX 368-5515 202 South Center Street / PO Box 457 Tilden, NE 68781

Email: librarian@tildenlibrary.org Website: www.tildenlibrary.org



@ Raymond A Whitwer Tilden Public Library

From Hella's old recipe box

Four Layer Chocolate Cream Crunch

Crust:

1 cup flour

1/2 cup melted butter

1/2 cup finely chopped pecans

First laver:

1 3oz. Philadelphia cream cheese

1 cup powered sugar

1 cup Whipped Topping

Second layer:

1 6oz. Instant chocolate pudding mix

1 1/2 cups milk

Third laver:

1 6oz. Instant vanilla pudding mix

1 1/2 cups milk

Fourth layer:

Additional Whipped Topping Chopped nuts

Directions:

Preheat oven to 350degrees.

Mix together flour, melted butter, and finely chopped nuts and press into a 9x13 pan to form a crust. Bake for 15 minutes and set aside to cool.

Mix together first layer ingredients and spread on top of cooled crust.

Mix together second layer chocolate pudding, spread over the first layer and chill until set.

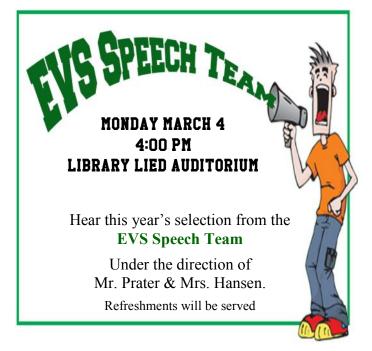
Mix together third layer vanilla pudding, spread over second layer and chill.

Spread additional Whipped Topping over third layer and top with chopped nuts.

Keep refrigerated until served. Bon Appetite!

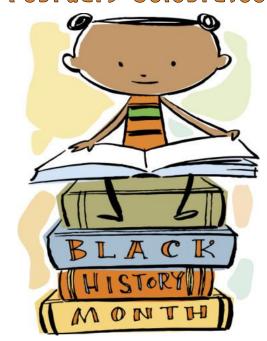


Fall in Love with a Good Book





February Celebrates





Visit the library and browse our non-fiction section for interesting books on the history of our Nation's Presidents, First Ladies, and Founding Fathers.