

# Center Point Outpost Library

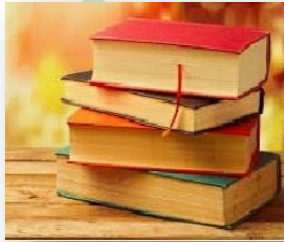
## March 2018

**March 15**  
Movie Night & Pizza - COCO  
1:00pm - 3:00pm

**March 18**  
Paint Class  
1:00pm - 4:00pm

**March 22**  
Monthly Matinee -  
SAME KIND OF DIFFERENT AS ME  
1:00pm - 3:00pm





# New Books on the Block

*Just Arrived*

## FICTION

A Refuge Assured – Jocelyn Green  
The Hideaway – Lauren Denton  
The Chilbury Ladies' Choir – Jennifer Ryan  
The Masterpiece – Francine Rivers  
The Alice Network – Kate Quinn  
The Great Alone – Kristin Hannah  
Bear Town – Fredrik Backman  
Perish – Lisa Black  
The Winter Storm – Jody Shields  
Look for Me – Lisa Gardner  
The Woman in the Window – A.J. Finn  
Everything I Never Told You – Celeste Ng  
Outpost – W. Michael Gear  
The Bookworm – Mitch Silver  
Fifty Fifty – James Patterson  
The Undertaker's Daughter – Sara Blaedel  
Winter Sisters – Robin Oliveira  
Shallow Grave – Karen Harper  
Now that you Mention It – Kristin Higgins  
All That Glitters – Diana Palmer  
Daisy Fay and the Miracle Man – Fannie Flag  
The Story of Our Lives – Helen Warner  
The Glass Forest – Cynthia Swanson

## INSPIRATIONAL

Upon A Spring Breeze – Kelly Irvin  
Hard on the Willow – B.J. Hoff  
A Secret Courage – Tricia Goyer  
Phoebe's Light – Suzanne Fisher  
The Celebration – Wanda Brunstetter  
Who the Bishop Knows –  
Vannetta Chapman  
Words from the Heart – Kathleen Fuller  
The Stranger – Linda Maran  
All Things Hidden – Tricia Goyer  
A Courtship on Huckleberry Hill –  
Jennifer Beckstrand

## DVD

Leap  
Brother Bear  
Madagascar  
Wonder  
Girls Trip  
No Escape

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## NON –FICTION

Amish Cooking Class Cookbook – Wanda Brunstetter  
Flat Broke With Two Goats – Jennifer McGaha  
Murder Beyond the Grave – James Patterson  
Home Sweet Murder – James Patterson  
Murder Interrupted – James Patterson

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***EASTER BREAD***

Marie Flanigan



5 lb. flour	12 eggs
2 1/2 c. sugar	1 tsp. salt
2 c. warm milk	1 Tbsp. sweet anise seed
2 c. melted Crisco	1 Tbsp. oil
1 stick melted butter	2 large cakes yeast & warm water

Melt Crisco and butter. Let cool. Add slightly beaten eggs and sugar. Add salt and anise see. Dissolve yeast in 1 cup warm water before adding. Stir in flour to make stiff dough. Let rise. Punch down. Make into 6 to 8 loaves. Oil tops and let rise. Bake at 250 to 270 degrees until light brown.

RECIPE FROM: TASTES FROM THE COUNTRY  
*Welcome Baptist Church*  
*Big Battle Friends & Neighbors*

**Center Point Outpost Public Library**

Phone: 304-782-2461

8871 RT 23N, Salem

**Regular Library Hours**

Mon, Tue, Fri : 9:30 – 5:00      Wed, Sun: Closed

Thur: 12:00 – 7:00

Sat : 9:00 – 12:00

CLOSED GOOD FRIDAY

March 30th