

# Weston Library Page

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## Library Club

Every day after school, from 3:30 pm until 4:00 pm, children from 3<sup>rd</sup> grade to 6<sup>th</sup> grade are welcome to come to the Library for Library Club. We do crafts, we color pictures, we holler loudly! It is important for our adult users to be aware of that last point! We also bribe reward the children with candy and stickers! We discuss our day, we decompress after spending so much time in the classroom, and we go home calmer and friendlier children.

## What's Happening?

### November Calendar:

**11/11 Closed in observance of Veterans Day**

**11/20 Novel Readers 2:30 pm Horse by Geraldine Brooks (Library)**

**11/27 & 11/28 Closed in observance of Thanksgiving**

**Wednesdays at 3:30 pm Crafternoons**

**Fridays at 10:30 am Preschool Storytime**

## New Books at the Library

*Hidden Nature* by Nora Roberts

*Jenny Cooper Has a Secret* by Joy Fielding

*History Lessons* by Zoe B. Wallbrook

*Heartwood* by Amity Gaige

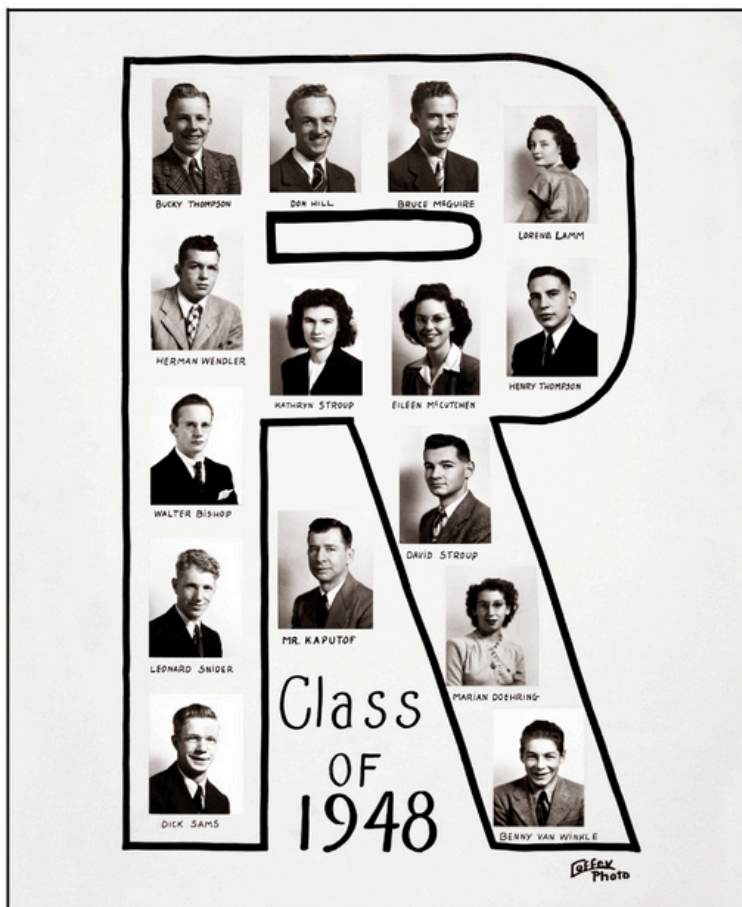
*Saltwater* by Katy Hays

*Kiss Her Goodbye* by Lisa Gardner

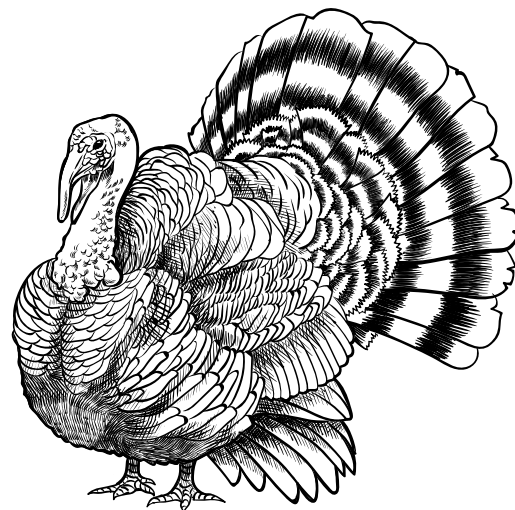
*The Trouble With Scarlett* by Martin Turnbull

*The Garden on Sunset* by Martin Turnbull

*Citizen Hollywood* by Martin Turnbull



Weston High School Graduating  
Class of 1948  
Hold That Tiger



## We Love to Read Cookbooks

Julia Child ran a terrific tv show. In fact, she ran several tv shows, from *The French Chef* in 1963, to her final outing with Jacques Pepin in 2000. Thirteen tv series in all, not counting special broadcasts and DVD releases, she spun a fine tale on PBS for almost 40 years. She also turned out many a cookbook. The first, in partnership with Simone Beck and Louisette Bertholle, *Mastering the Art of French Cooking*, does indeed allow the home cook to make French food, both the rustic and the sophisticated. I don't happen to find it a real page-turner, I must admit. I do, however, enjoy reading *Julia Child & Company*, the companion cookbook to the series of the same name. It's all about cooking for company, with party suggestions and how to host dinners for people on diets and so on. Low calorie aperitifs, and hors d'oeuvres are included, and they don't sound half bad. Someday I'm going to make that chicken melon from the chapter on gala occasions, but not until I'm comfortable de-boning an entire chicken without disassembling it. *The Way to Cook* from 1989 is also a straight up banger. If you are faced with an unfamiliar ingredient, *The Way to Cook* helps you get to grips with it. The only cookbook I've seen to beat it for thoroughness is *The Joy of Cooking* by Irma S. Rombauer.

*The Joy of Cooking* covers all the different kinds and ways of cooking, and doesn't shrink from telling you how to cook raccoons and opossums\* either. The original was written in 1931, and illustrated with paper cutouts made by the author's daughter. Most of us are familiar with the 1960s editions with the illustrations of graceful hands wielding knives and skewers. It's certainly the first book I consult when faced with an unfamiliar dish. The instructions are easily followed, and the methods clearly defined. I like the tone of gentle humor, for none of these cookbooks are just recipes. They all have a certain personality, that of their authors. For the best personality, allow me to introduce you to Peg Bracken.

*The I Hate to Cook Book* was written by Peg Bracken in 1960, for the many women of that era who could do many wonderful things, such as be physicists or paint in oils, but who just didn't enjoy the kitchen. The whole book is funny, including how to do the recipes. She wrote several along the same lines, how to use prepared foods and simple steps to make tasty things to eat. They might not be of culinary significance, but they are easy to make and also come with a side of how not to feel guilty about doing things the easy way.

There are cookbooks with a different attitude, and they are also a delight to read. In 1977, Julie Rosso and Sheila Lukins started a fancy deli called *The Silver Palate*. By 1979, they had begun to release their line of cookbooks that are delightful to read, imagining the amusing dinner parties where such food belongs. Who doesn't love that chicken made with prunes, olives, and brown sugar?\*\*\* Admittedly, the recipes are for food made from the expensive ingredients one can buy at a fancy deli. But the cookbooks make such a lifestyle seem not only achievable, but sensible, as only the best novels can.

\*The former must have certain glands removed, the latter needs a diet of cornmeal and milk before being dispatched to improve the flavor, in which case I admit I'd rather just eat the cornmeal and milk.

\*\*\*It's Chicken Marbella, and it's delicious. Despite the sound of the combination of ingredients, it's really lovely.