

Dear Readers, Supporters and Friends,

The Summer Reading Program has started! Stop by and take a picture outside the library with our photo stand-in-board. The photo stand-in-board, or face-in-the-hole-board as it is also called, has been painted to the match Imagine Your Story theme. Become a Princess, a Knight in Shining Armor, or the Fairy Godmother! Send us the picture and become Facebook Famous!

This year's Summer Reading Program registration is online using the ReadSquared app. If you need help registering call the library or stop by to get some assistance. (Paper logs are available in the library and after hours in literature holders outside the library building.) Programs once hosted in the library are online this year to minimize social gatherings. Each program will be available for one week which means you can watch more than once! Enjoy events for the whole family, youth programs, clubs, teen programs and programs for adults.

CloudLibrary is ready to use. The app can be used to check out e-books and e-audiobooks in our collection and from our neighbor Sioux Center Public Library's collection. The digital card makes certain your library card is always with you. The image can be scanned and used at the self-check machine! Soon, an enhancement will allow you to check out books, DVDs and other physical materials using the app on your smartphone. The scanner on your phone can even be used to scan your returns into a virtual bookbag so that you know exactly what is being returned and if something is missing.

The library has many new materials. Come in and visit or go online and place your requests. Computers are available by appointment.

Lisa Johnson, MLIS  
Director – Orange City Public Library

**Hours:**

- The library will be open to the public from 10:00 am – 5:00 pm, Monday, Wednesday and Friday.
- Tuesday and Thursday, from 10:00 am – 5:00 pm, are designated days for persons in the high-risk demographics.
- No contact pickup may be requested. Please call the library for more details on this service.
- Computers are available by appointment.

The Library is staffed Monday through Friday 9:00am – 5:00 pm. Please call or email for help or information.

712-707-4302

[info@orangecitylibrary.org](mailto:info@orangecitylibrary.org)

**Online Library Card Applications:**

Library card applications are now available to fill out online. To apply, first visit the library's online catalog. Call the library for help applying.

**Kids' Time** – Every Thursday there is a new episode released on the Orange City Public Library Facebook page and YouTube Channel.

**Adult Books** – Elevator Pitch: a novel, Linwood Barclay, The Red Lotus by Chris Bohjalian, The Professor's House by Willa Cather, Truth and Justice by Fern Michaels, The Persuasion by Iris Johansen

**Children's Books** – The Melted Coins by Franklin Dixon, The Chupacabras of the Río Grande by Adam Gidwitz, The Backstagers and the Theater of the Ancients by Andy Mientus

**Young Adult Books** – The Selection by Kiera Cass, The Ballad of Songbirds and Snakes by Suzanne Collins, The Fever Code by James Dashner, Promised by Caragh M. O'Brien, Calico Captive by Elizabeth George Speare

**cloudLibrary** – Chosen Ones by Veronica Roth, Countdown 1945 by Chris Wallace, The Ballad of Songbirds and Snakes by Suzanne Collins, Hideaway by Nora Roberts

**CreativeBug** – Enjoy online inspirations for increasing your creativity from CreativeBug. Unlimited Access. Projects you will LOVE. Do something just for you.

**rbDigital** -- Enjoy learning with Great Courses streaming courses: Great Meals in Less Time, Boost Your Physical & Mental Energy, How to Grow Anything, How to Publish Your Book, Big Data, Books that Matter – City of God.

The Art of Dutch Cooking or How the Dutch Treat by C. Countess van Limburg Stirum

Delicious and unusual home cooking....

Gevulde komkommer -- Stuffed Cucumber

1 large cucumber  
1 bouillon cube  
½ pound of meat ground (veal or beef)  
1 slice white bread without crust, soaked in a little milk  
1 tsp. grated onion  
½ tsp salt  
¼ tsp pepper  
¼ tsp grated nutmeg  
2 T grated cheese  
2 T bread crumbs  
1 tsp butter

Peel and slice the cucumber lengthwise in halves and crosswise into three pieces. Take the pulp out with a spoon. Cover the six pieces with water and parboil for 8 minutes. Dissolve the bouillon cube in 1 cup of stock. Drain the cucumber. Mix the meat with the soaked bread, onion, salt, pepper, and nutmeg. Stuff the pieces with this mixture. Put them in a greased ovenproof dish. Pour in the bouillon. Sprinkle with bread crumbs and cheese and dot with butter. Bake in a moderate oven (350 degrees F) for ½ hour.