



Stop in to check out a copy of our cookbook of the month! Pick out a dish from the cookbook, register at the front desk to let us know you're coming, and what dish you're bringing to share. We'll eat together pot-luck style and talk about what we liked and disliked about the book!



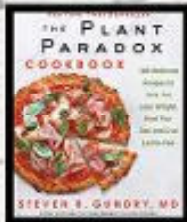
February 13th, 2020 @ 6pm– Adventures in Slow Cooking by Sarah DiGregorio

The James Beard-nominated food writer revamps the slow cooker for the modern home cook, providing ingenious ideas and more than 100 delicious recipes for maximizing this favorite time-saving kitchen appliance and making it easier than ever to use. Showcasing a beautiful, engaging design, inviting color photographs, and 105 original, innovative recipes thoroughly tested in a variety of brands of slow cookers, *Adventures in Slow Cooking* provides a repertoire of delicious food for any time of day.



March 05th, 2020 @ 6pm– The Prairie Homestead Cookbook by Jill Winger

Jill Winger teaches people how to make delicious traditional American comfort food recipes with whole ingredients and shows that you don't have to use obscure items to enjoy this lifestyle. And as a busy mother of three, Jill knows how to make recipes easy and delicious for all ages. Beyond these recipes, *The Prairie Homestead Cookbook* shares the tools and tips Jill has learned from life on the homestead, like how to churn your own butter, feed a family on a budget, and experience all the fulfilling satisfaction of a DIY lifestyle.



April 9th, 2020 @ 6pm– The Plant Paradox Cookbook by Steven R. Gundry, M.D.

Dr. Steven Gundry introduced readers to the hidden toxins lurking in seemingly healthy foods like tomatoes, zucchini, quinoa, and brown rice: a class of plant-based proteins called lectins. Many people are familiar with one of the most predominant lectins—a substance called gluten, which is found in wheat and other grains. But while cutting out the bread and going gluten-free is relatively straightforward, going lectin-free is no small task. Now, Dr. Gundry breaks down lectin-free eating step by step and shares one hundred of his favorite healthy recipes.



May 14th, 2020 @ 6pm – Wanda E. Brunstetter's Amish Friends Gatherings Cookbook

Brand new, from New York Times bestselling author of Amish fiction, Wanda E. Brunstetter, is a collection of over 200 recipes that are great for taking along and sharing where people meet to worship, work, and play. Included are tips for traveling with and serving food as well as personal stories of how gatherings are at the heart of the Amish community. The well-organized book boasts contributions from Amish and Mennonites from across the United States.



June 11th, 2020 @ 6pm– The Campfire Cookbook by Viola Lex and Nico Stanitzok

Chef Nico Stanitzok and lifelong camper Viola Lex have teamed up to create more than 80 sweet and savory camping recipes. Alongside traditional campfire favorites such as BBQ chicken, grilled corn on the cob, and kebab skewers, you'll find recipes for breads, grilled Camembert, pancakes, and even chocolate cakes baked inside oranges. The eclectic mix of recipes will satisfy the more adventurous outdoor cook, while the step-by-step instructions and mouthwatering photography make the recipes easy to follow and suitable for those new to outdoor cooking.