

Santa Clara City Library

The Page Turner



READING IS MAGIC: SUMMER READING CHALLENGE 2020

Does life seem a little too close to fiction for comfort right now? Then it's time to lose yourself in a magical adventure, a fantastic romance or a thrilling mystery! This summer read a historical fiction novel, learn a new skill with some non-fiction titles, or read through your favorite manga series! Join our Summer Challenge: Reading is Magic beginning May 1st.



ONLINE LIBRARY CARDS AVAILABLE NOW!

You can start the process by applying for a library card from home using our website. Our staff is currently working on processing the applications and getting back to you as soon as possible! Please provide an email with your registration that will allow for us to contact you with your library card number and pin number.

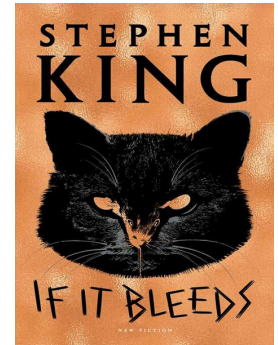
TRY OUR ONLINE RESOURCES



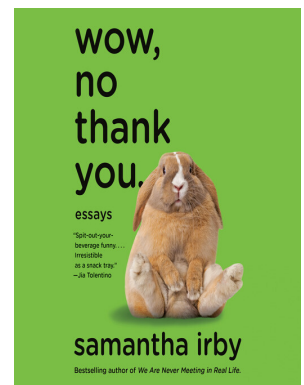
[View our tutorial on using Flipster here!](#)

View full digital copies of your favorite magazines. Read magazines online using the web browser of your computer or mobile device. To view magazines offline use the Flipster app for iOS devices, Android devices or Kindle Fire tablets.

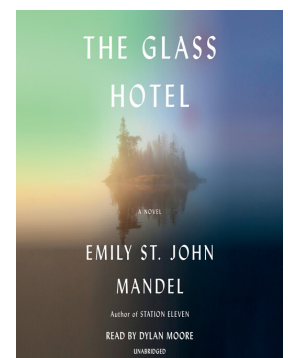
New eBooks Available Now!




If It Bleeds
by Stephen King



Wow, No Thank You
by Samantha Irby



The Glass Hotel
*by Emily St. John
Mandel*



HELPING PARENTS NAVIGATE NEW BEGINNINGS

Monday, April 27
7 PM

Our current pandemic has many students experiencing a level of grief and frustration that can feel overwhelming. Join noted author and educator Ana Homayoun as she provides pragmatic strategies for identifying strengths, focusing on opportunities and figuring out where to let go in our current remote learning environment.

MANAGING YOUR CHILD'S PATHWAY IN PREPARATION FOR COLLEGE

Thursday, April 30 at 7 PM

This online workshop will discuss how to plan out your child's academic and extracurricular pathway.

For Grades 6 to 12 Parents.

Eventbrite registration is required.

Questions? We Are Here to Answer!

Have a question for the Library?

Call us Monday - Friday from 10am - 2pm at (408) 615-2900

Email us at librarians@santaclaraca.gov



BILINGUAL STORYTIME WITH AUTHOR MARIANA LLANOS

Tuesday, April 28
10 AM

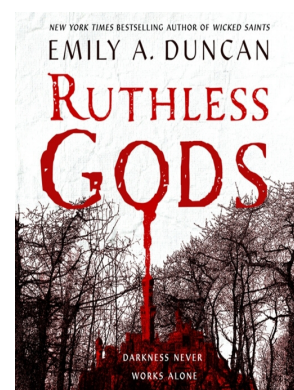
Celebrate Día de los Libros (World Book Day) with a live reading of "Kutu the Tiny Inca Princess" by Mariana Llanos, followed by a Q&A with the author!

¡Celebra el Día de los Libros con una lectura en vivo de "Kutu la pequeña princesa inca" de Mariana Llanos, seguida de una sesión de preguntas y respuestas con la autora!

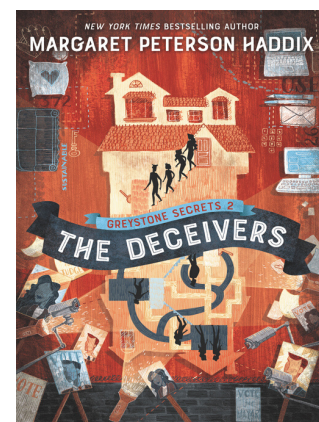
New eBooks Available Now!



Echo Mountain
by Lauren Wolk

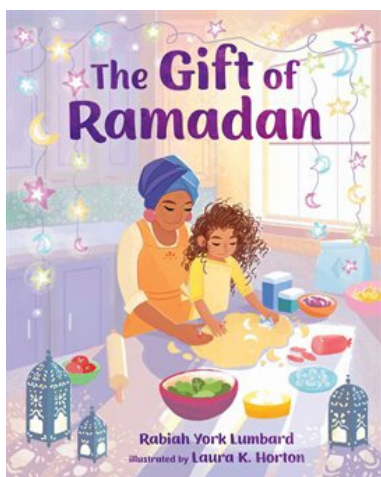


Ruthless Gods
by Emily A. Duncan



The Deceivers
by Margaret Peterson Haddix

Featured Storytime Online



Let's celebrate Ramadan with this book, *The Gift of Ramadan* by Rabiah York Lumbard read by Librarian Jodi

Featured Sing Along



Join Our Librarian Miss Jackie in this Earth Day Themed Storytime Sing-a-long with the song, *Reduce, Reuse, Recycle*

Creative Writing Web Series Now Available!

Santa Clara City Library will begin running a weekly Creative Writing web series! Videos will be aimed at adult patrons but really anyone can participate! The video series will cover a range of creative writing topics and formats from poetry, to fiction to play writing and drama! We'll provide some fundamental elements of creative writing, helpful tips and fun exercises all geared towards getting you more comfortable with the craft and exploring your inner writer! We will try and release videos early in the week to give you the maximum amount of time to practice and explore. If this sounds appealing, check out the Santa Clara City YouTube channel!



DALGONA CHOCOLATE MILK

Ingredients

- 1 egg white or 2 tbsp aquafaba* (aka chickpea liquid)
- 1 tbsp sugar granulated white, turbinado, or cane
- 1 tbsp cocoa powder unsweetened
- 1 cup milk

Instructions

- Whip the egg white (or aquafaba) until it is frothy and mostly stiff with a whisk, hand mixer, or handheld frother.
- Add the sugar and whip until stiff peaks form and it sticks to your whisk. Sift in the cocoa powder. Whisk it in until incorporated.
- Add the milk to a cup. Top with the whipped chocolate and enjoy!



Take a picture of your finished product and share it with us on social media!