

# **ACHS MEDIA CENTER NEWS**

## BUILDING TOWERS IN THE MEDIA CENTER

Students in Señora Pacheco's Spanish Classes, Ms. Stolt's. Ms. Washburn's and Mr. Colvard's Leadworthy classes, all participated in a Library Scavenger Hunt to locate books using clues and then built towers from the books (No books were harmed during this

process).











#### New Arrivals- Come Check Them Out Fantasy















Mystery

Mystery/Puzzles









Action/Adventure

#### Ashe Public Library Highlight



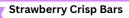
"NC Kids Digital Library offers e-books, audiobooks, streaming videos, and Read-Alongs. This collection includes picture books, youth fiction, youth nonfiction, young adult, and more." Anyone with a library card can check out these titles.

Click the icon above or visit https://nckids.overdrive.com/ Students may use their NCEdCloud # to check out up to 5 titles. The last 4 digits of their # is their password



"When the Nazis march into Paris, an American woman uses her bookstore to aid the resistance, while a businessman chooses to sell his products to Germany—and send vital information home to the U.S. Can they work together for the higher good, or will it cost them everything they love?"

Until Leaves Fall in Paris by Sarah Sundin



Recipes from Mrs. Calhoun's Kitchen



3/4 cup plus up to 2 tablespoons all-purpose flour 1/2 cup light brown sugar

1/4 heaped teaspoon salt

6 tablespoons unsalted butter, melted 1 teaspoon cornstarch (optional) - firms filling

1 teaspoon cornstaren (opuonar) - rirms iii 1 tablespoon lemon juice 1 tablespoon granulated sugar, divided

2 cups small-diced strawberries Powdered sugar, for decoration Heat oven to 375 degrees.

Line an 8 X 8 pan with parchment paper.

In mixing bowl, add oats, 3/4 cup flour, b

In mixing bowl, add oats, 3/4 cup flour, brown sugar, and salt, Pour melted butter over. Stir until clumps form. If clumps seem moist, add remaining flour.

Set aside 1/2 cup of the crumble mixture. Pour rest in bottom of pan and spread evenly.

Spread 1/2 of the fruit over the crust. Sprinkle it evenly with cornstarch, then lemon juice, and 1/2 tablespoon of sugar. Spread remaining fruit over this and top with second 1/2

tablespoon sugar. Scatter the rest of the crumbs over fruit.

Bake bars for 30-40 minutes, until fruit is bubbly and crisp portion

is golden brown.

Let cool, then cut in squares and sprinkle with powdered sugar
before serving. Refrigerate leftoyers. Enjoy!!

### **April is National Library Month**

Come Celebrate with us in the Media Center There are Many Ways to Play

- -Create a poem using the titles of 3-5 books. -Stack them up
- -Take them to Mrs. Calhoun
- -Receive a treat and a chance at winning a bigger prize



#1

Sample Poem: Dear John We come apart Every day The rest of us just live here



#2

-Using the Bulletin Board outside the Media Center -Match the hook titles to their authors

-Take a picture

-Show it to Mrs. Calhoun for a prize

#3

Guess how many kisses are in the iar to win the candy

-Draw an egg from the basket -Answer a simple question -Win a prize



Mrs. Calhoun will be giving away books and prizes throughout the month of April. Stay tuned for more ways to win....