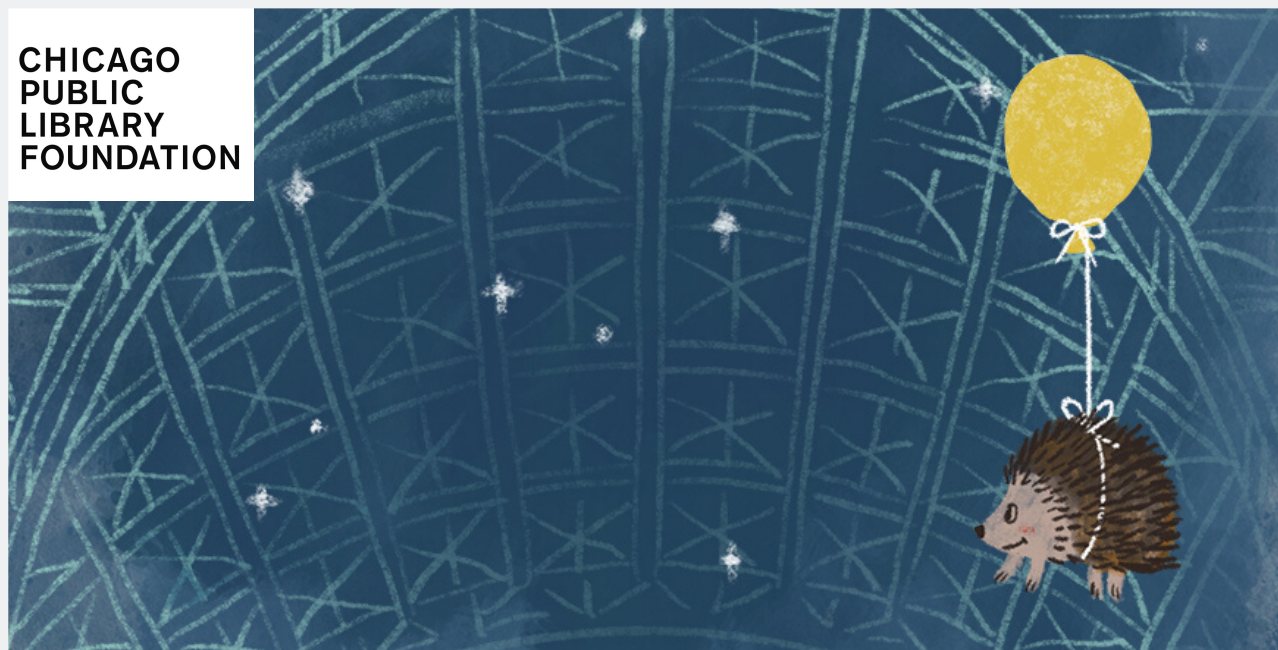


CHICAGO
PUBLIC
LIBRARY
FOUNDATION



A Night In:

A Digital Care Package

From the Chicago Public Library Foundation



A Note from The Library Foundation President

As we come together as a city to protect each other and manage COVID-19, we have postponed Night in the Stacks on April 3 at Harold Washington Library Center. We plan to reschedule for a date this summer and hope you will join us then. Your sponsorship and tickets will be honored at the rescheduled event.

As we await the rescheduled summer date for Night in the Stacks, we have decided that we all need to de-stress and connect with one another to encourage our fellow library lovers. To that end, we are organizing a virtual non-event for Friday, April 3 from 8:00 – 9:00 p.m. and have put together a “digital care package” with instructions and fun links to resources to help you join us in that effort.

We want to know how you have a little fun as you shelter in place—and share it with us via social media using #nightin. We are in this effort together even as we stay at least 6 feet away from each other! We will come out of this crisis stronger together.

Once branches are open again, library resources will be more essential than ever before. Your friendship and support will continue to be an important part of ensuring we are ready to welcome everyone back.

Best wishes to you and yours that you may be healthy and safe!

Sincerely,



Brenda Langstraat
President

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A Cozy Night In: How-to Guide

- Suggested Attire
- Your Party-Ready Playlist
- Getting Social on Social Media!

What's on the Menu?

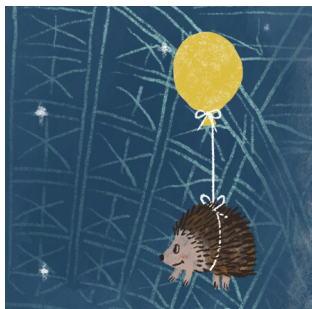
- Cocktail & Mocktail Recipes
- Comfort Food for All

Stay-at-home Fun!

- Storytelling: Build Your Own Shadow Puppet
- Unleash Your Inner Artist
- Brain Games!
- Let's Get Physical!

Your Digital Shelf: Public Multi-Media Resources

- Stream Movies & Music
- Online Learning
- eBooks for Kids
- eBooks for Teens
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- Bookstrology



How-to Guide

- 1** Tonight, dress to de-stress. Put on your **comfiest attire** to kick off a cozy night in.
- 2** Set the mood with some music. Don't have a playlist ready? Don't worry, DJ Jena Nixon has got you covered. Listen to our curated **[playlist here.](#)**
- 3** Social distancing doesn't mean we have to be distant. Come hang out with us! The Library Foundation team will be online on **April 3**, from **8:00 - 9:00 pm** getting the party going through social media. Come to:
 - Share your night in selfie
 - or comment on your favorite puppet
 - or share a video of your social distancing dance party and tag us!

#nightin

#stayhome

#stayhomesavelives

@cplfoundation





What's on the Menu?



The best part of a cozy night in? Comfort food! We've tracked down simple but hearty bites and drinks.

The Book of Mule - Cocktail Recipe

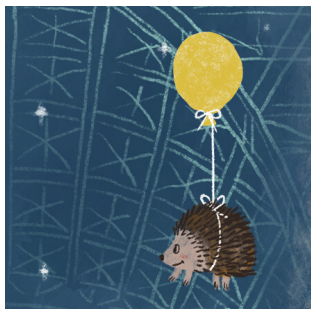
Ingredients

- 1/2 cup of your favorite ginger beer
- 1 1/2 fluid ounces of vodka
- 1/2 fluid ounce of fresh squeezed lime juice
- 1 lime wedge (for garnish)

Make it!

1. Pour vodka and lime juice into your favorite mug.
2. Add ice and ginger beer.
3. Stir to combine all the ingredients.
4. Top with a lime wedge for garnish (optional).

Enjoy!



([For the full recipe & instructions, click here](#))



What's on the Menu?



The Cinderella - Mocktail Recipe

Ingredients

- 1 ounce of lemon juice
- 1 ounce of orange juice
- 1 ounce of pineapple juice
- A dash of grenadine
- 2 ounces of ginger ale (or club soda)
- Optional: 2 dashes of bitters

Make it!

1. Pour the juices, grenadine, and bitters into a cocktail shaker filled with ice.
2. Shake well.
3. Strain into a glass with fresh ice.
4. Top with ginger ale (or club soda).
5. Garnish with orange and pineapple (optional).

Enjoy!

([For the full recipe & instructions, click here](#)).





What's on the Menu?



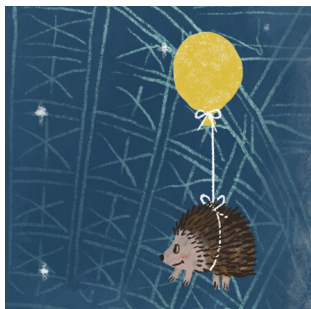
Mac 'N Cheese with Homemade Cheese Sauce

Ingredients

- 8 ounces of your favorite style of macaroni pasta
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/2 teaspoon of salt
- 1/4 teaspoon of garlic powder
- 1 cup whole milk
- 1/4 cup of sour cream (or plain Greek yogurt)
- 2 cups of shredded cheddar cheese

Make it!

1. Boil your macaroni following package instructions.
Drain, and set aside.
2. Mix flour, sea salt, and garlic powder together in a small bowl.
Set aside.



([For the full recipe & instructions, click here](#))



What's on the Menu?



Mac 'N Cheese with Homemade Cheese Sauce

Make it! (cont.)

3. In a medium saucepan over medium heat, melt the butter. Add flour mixture and whisk to combine.
4. Cook for 1 minute until mixture is slightly brown.
5. Add milk and whisk until the mixture is smooth.
6. Add sour cream (or Greek yogurt) and whisk until smooth.
7. Cook on medium-high heat until the mixture is thickened (about 3-5 minutes). Do not let it boil.
8. Once mixture is thick (sticks to the back of the spatula) reduce heat to low and add cheese.

([For the full recipe & instructions, click here](#)).





What's on the Menu?



Mac 'N Cheese with Homemade Cheese Sauce

Make it! (cont.)

9. Whisk until cheese is melted and mixture is smooth.
Taste and add more salt/seasoning if desired.
10. Add cooked pasta to the pot of cheese sauce.
Stir until the sauce is evenly distributed.
11. Let the mac 'n cheese cool for 3-5 minutes or until the cheese sauce has thickened and sticks to the noodles.
Serve warm!

(For the full recipe & instructions, [click here](#)).





What's on the Menu?



Personal Pizzas

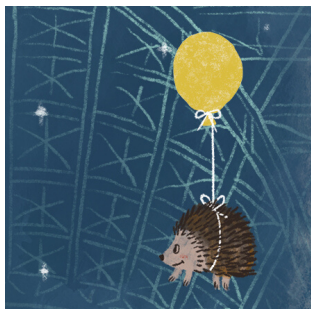
Ingredients

- 1 can of Hunt's Tomato sauce (no salt added)
- 1/2 teaspoon of Italian seasoning
- Prebaked mini pizza crusts (as many as required)
- Shredded mozzarella cheese
- Shredded cheddar cheese
- Your favorite pizza toppings

Make it!

1. Preheat oven to 450 degrees. Mix the tomato sauce and Italian seasoning in a bowl. Spread evenly onto crusts.
2. Sprinkle pizzas evenly (or generously) with cheese and toppings. Set aside on a greased cooking sheet.
3. Bake on center rack for 8-10 minutes, or until cheese is melted and crust is golden brown.

Enjoy!



([For the full recipe & instructions, click here](#)).



What's on the Menu?



PB&J Sliders

Ingredients

Potato rolls

Creamy or crunchy peanut butter

Your favorite jams and jellies

Honey, marshmallow fluff, or hazelnut spread (all optional)

Make it!

1. Remove potato rolls from packaging and slice horizontally.
2. Spread your favorite filling on one side, and your second favorite on the opposite side.
3. Arrange your two halves so they're symmetrical and place back together.

Enjoy!

(For the full recipe & instructions, [click here](#)).





What's on the Menu?



Brownie Bites

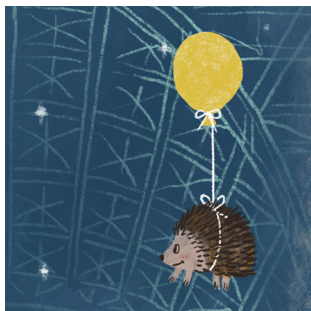
Ingredients

- 1/2 cup of melted butter
- 1 cup of white sugar
- 2 eggs
- 1 teaspoon of vanilla extract
- 1/3 cup of unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon of salt
- 1/4 teaspoon of baking powder

Make it!

1. Preheat oven to 350 degrees and spray mini muffin tray with cooking spray.
2. Stir sugar, eggs, and vanilla in with your melted butter. Add the cocoa, flour, salt and baking powder.
3. Spoon your batter into your muffin tins and bake for 8-10 minutes.

Enjoy!



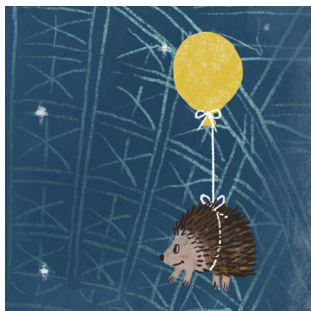
(For the full recipe & instructions, [click here](#)).



Games and Activities



Stuck indoors with cabin fever? Don't worry; Chicago Public Library and friends have you covered. In this next section we hope you enjoy browsing some of the many digital resources, crafts, and games available to keep your brain engaged and your imagination active!



Storytelling: Paper Shadow Puppets

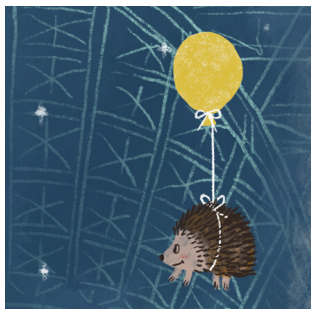
from the Chicago Public Library
Maker Lab

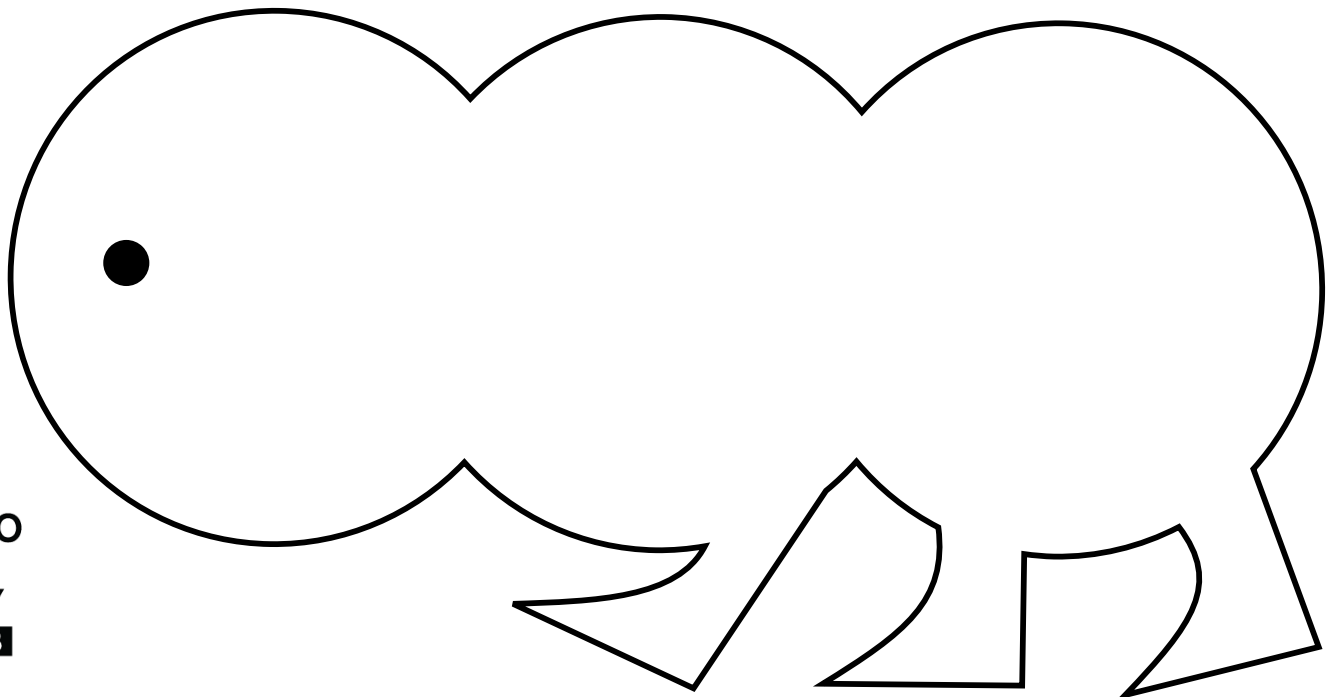
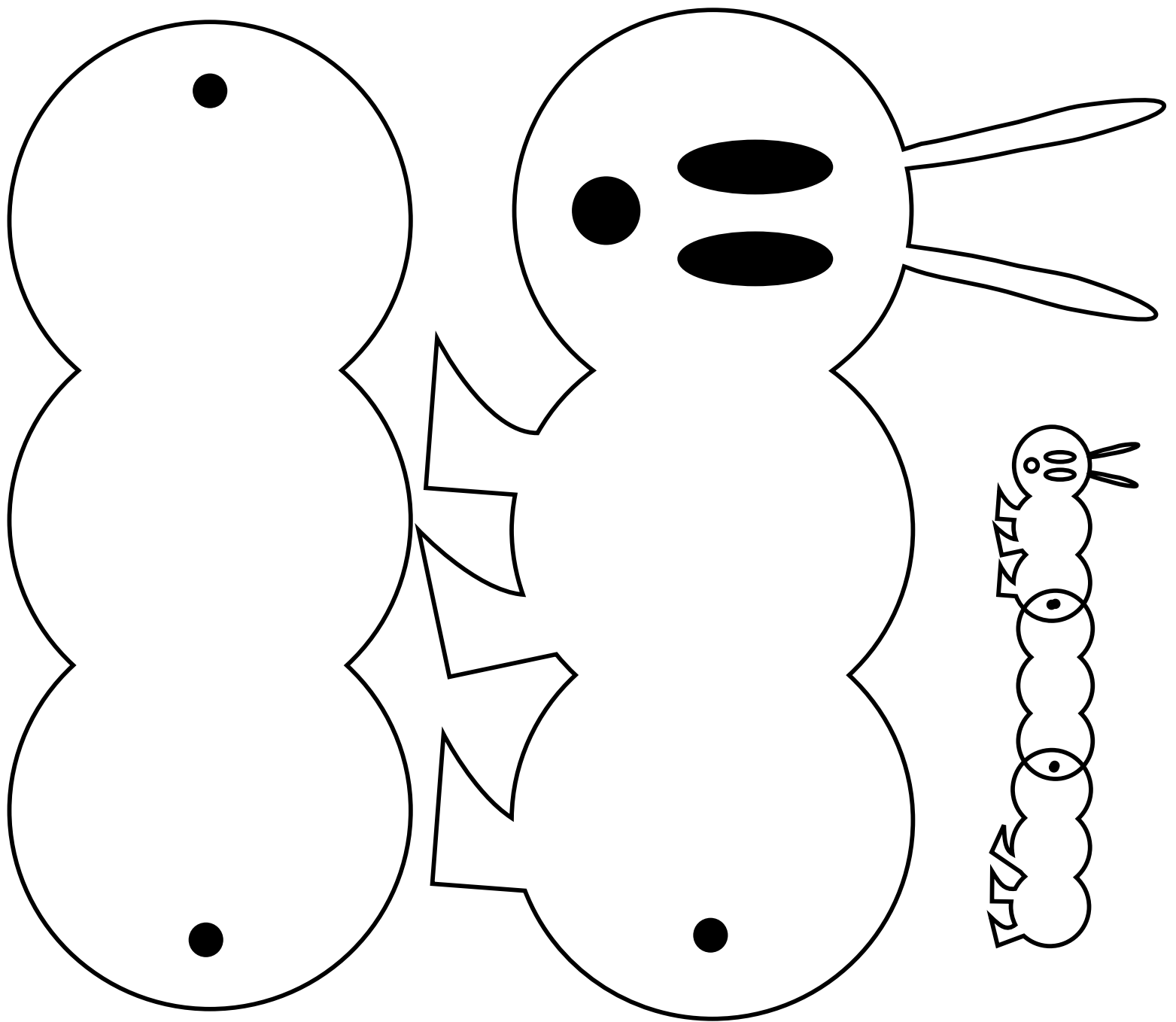


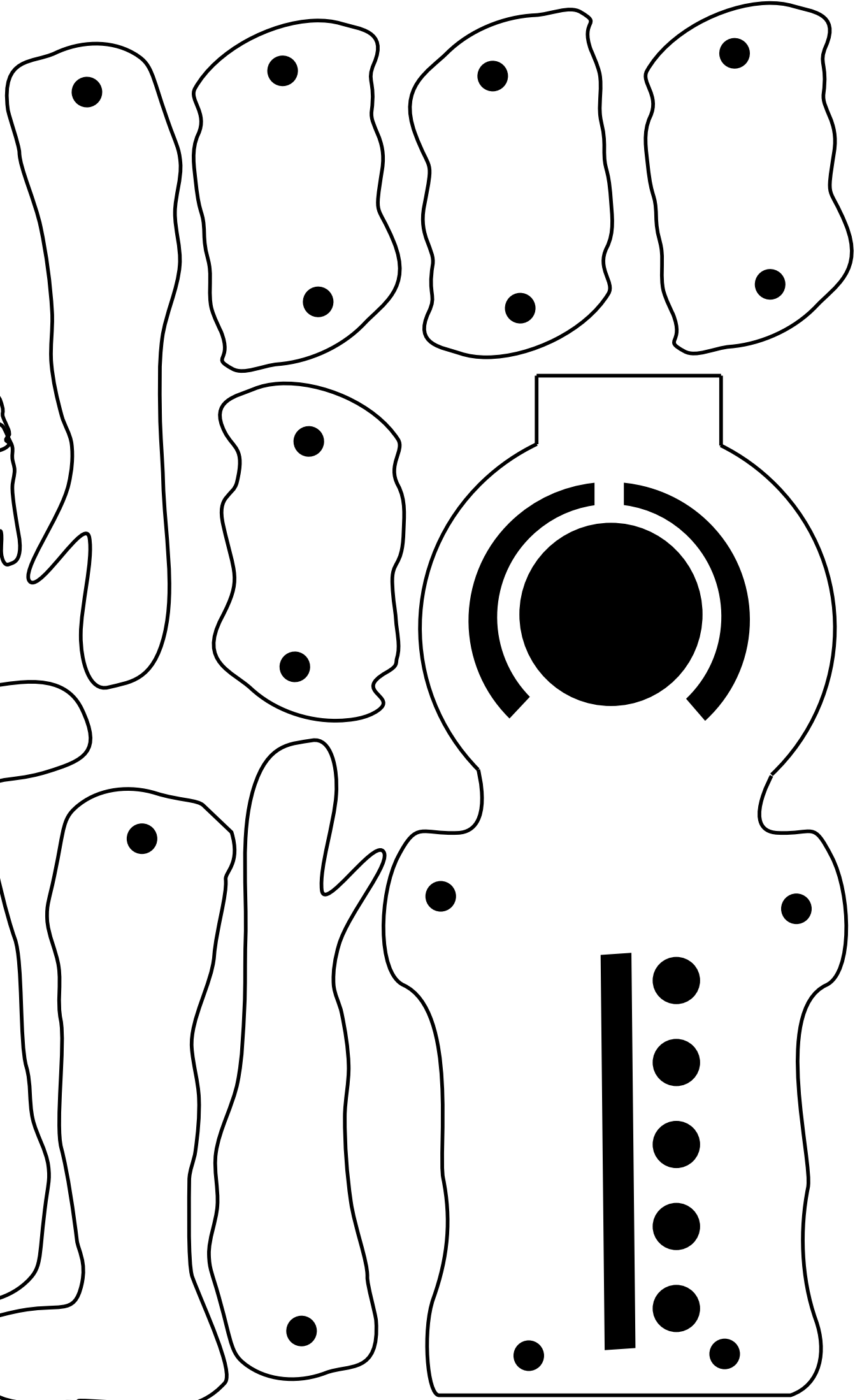
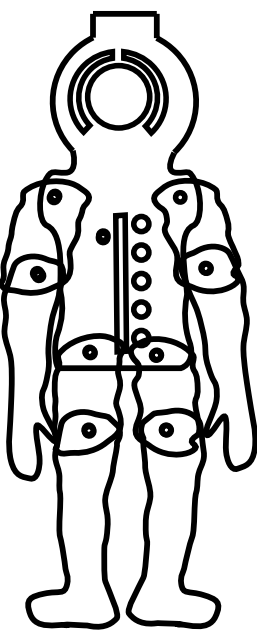
The following puppet templates can be printed from the comfort of your home and require only two materials for assembly; scissors and brass brads! We hope you enjoy getting creative as you decorate your puppets and build a story of your own.

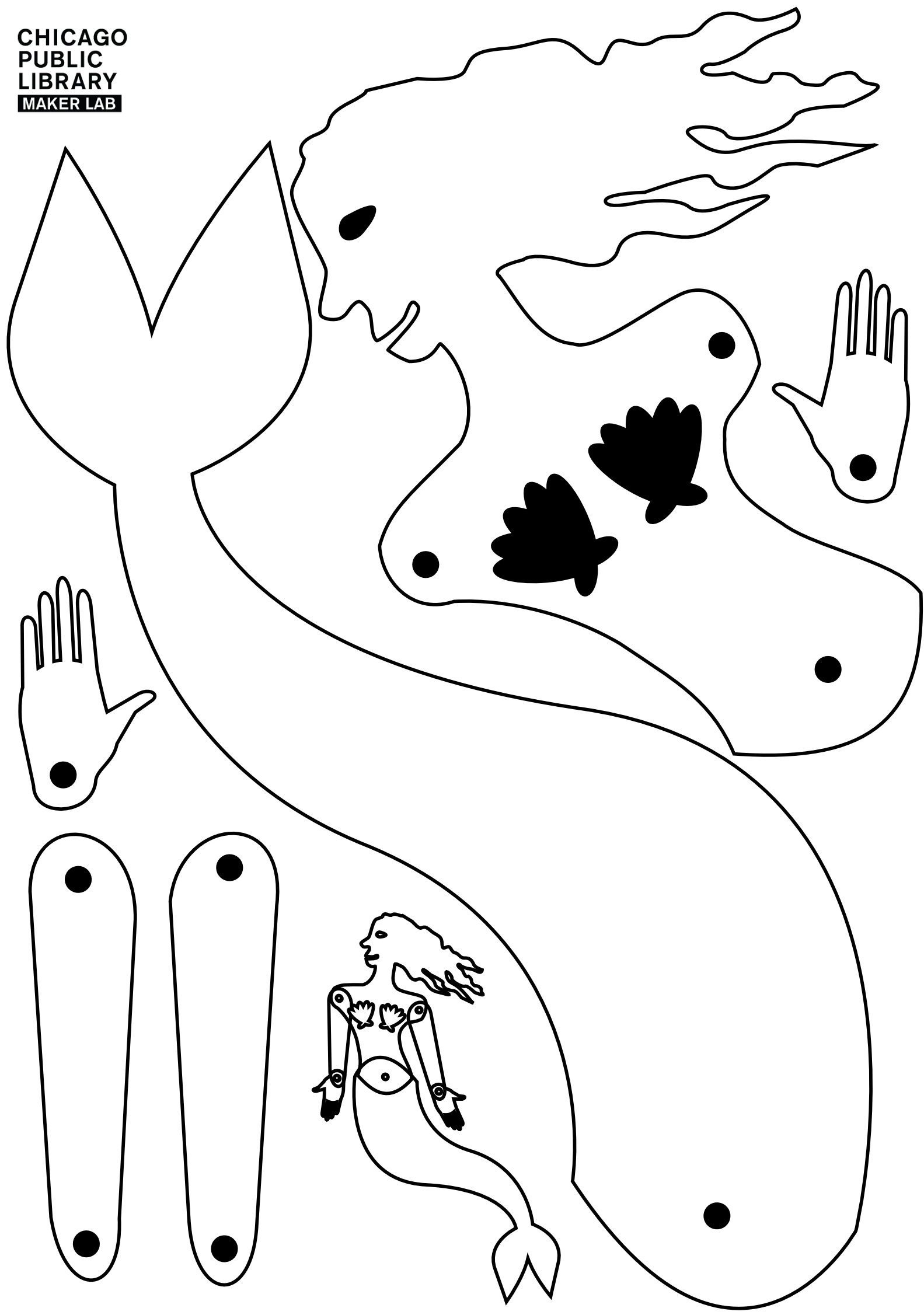
Use these story prompts to guide your adventure.

- Tell a story about a discovery!
- Tell a story about a place you'd like to go!
- Tell a story about where your puppet is from!









Unleash Your Inner Artist!

Get crafty, get creative! Enjoy exploring your artistic eye through the following online resources.



[Downloadable coloring pages](#)



[Crafting suggestions and projects](#)



[Guided art tutorials](#)



Looking to explore a few galleries? Look no further than these [interactive features](#) from our friends at the **Art Institute of Chicago**



Brain Games!

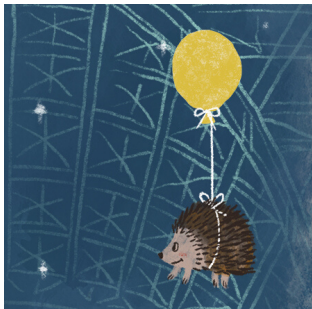
Can you help Fred survive the worst night of his life?

Interested in a quick tour of the inside of the human heart?

Test your mind with these STEM focused online brain games brought to you by our partners at the **Museum of Science and Industry**.

Or check out any number of these interactive, virtual learning activities for all ages!

Head over to **PBS Kids** for games featuring our most beloved characters.



Let's Get Physical!

Feeling the need to move? Well we've got a resources list for that too! Check out the links below to help you zone out, feel mindful, and shake out those cobwebs.

[Online yoga videos for adults](#)

[Family fun movement videos](#)

[Get some headspace with online meditation](#)

Looking for mental health resources during social distancing? Click [here](#).





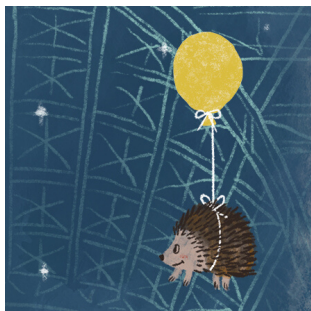
Movie Night Fun

Popcorn? Check. Couch? Check. Your favorite music and movies available online through Chicago Public Library's digital collection? Check!

The best part? No subscription fee required. Just use your Library card.

Access the action [here](#).

Need a recommendation? Chicago Public Library has you covered. Check out their movie [blogs](#).



Your Digital Shelf: Public Multi-Media Resources

Looking for a quiet night in? Browse through Chicago Public Library's digital shelf!

[Online learning resources for students](#)

[Online eBooks for Kids](#)

[Online eBooks for Teens](#)

[Online eBooks for Adults](#)

Bookstrology! [Pisces](#) season has come to a close, and [Aries](#) season is upon us. See what the Bookstrologist recommends.



Sharing is Caring

In closing, we hope you've enjoyed a cozy night in. As we continue to come together as a community, please feel free to share this resource. We'll see you on the other side.



**In Every Neighborhood.
For Every Chicagoan.**

CHICAGO PUBLIC LIBRARY

Map of Chicago showing neighborhood names and approximate population figures (in thousands).

North Side:

- Howard 7600N
- Touhy 7200N
- Pratt 6800N
- Devon 6400N
- Peterson 6000N
- Bryn Mawr 5600N
- Foster 5200N
- Lawrence 4800N
- Montrose 4400N
- Irving Park 4000N
- Addison 3600N
- Belmont 3200N
- Diversey 2800N
- Fullerton 2400N
- Armitage 2000N
- North 1600N
- Division 1200N
- Chicago 800N
- Kinzie 400N
- Madison 1N & 1S
- Congress 500S

West Side:

- East River 8800W
- Cumberland 9400W
- Pacific 8000W
- Ozanan 7800W
- Harlem 7200W
- Oak Park 6800W
- Narragansett 6400W
- Austin 6000W
- Central 5600W
- Laramie 5200W
- Cicero 4800W
- Kosner 4400W
- Pulaski 4000W
- Central Park 3600W
- Kedzie 3200W
- California 2800W
- Western 2400W
- Damen 2000W
- Ashland 1600W
- Racine 1200W
- Halsted 800W
- Steward 400W
- Suite 1 & 2 W
- King Drive 400E
- Cottage Grove 800E
- Woodlawn 1200E
- Sunny Island 1600E
- Jeffery 2000E
- Yale 2400E
- Munkegon 2800E
- Brandon 3200E
- Avenue C 4000E

South Side:

- South Chicago 87th
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Map Revised 12/2018