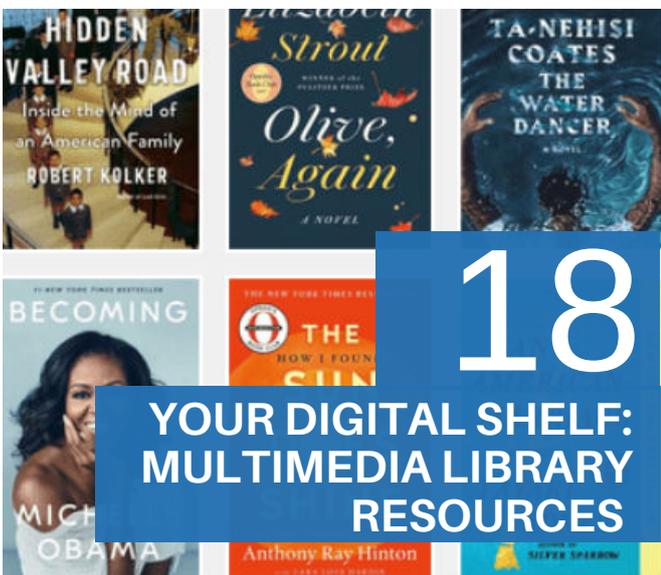
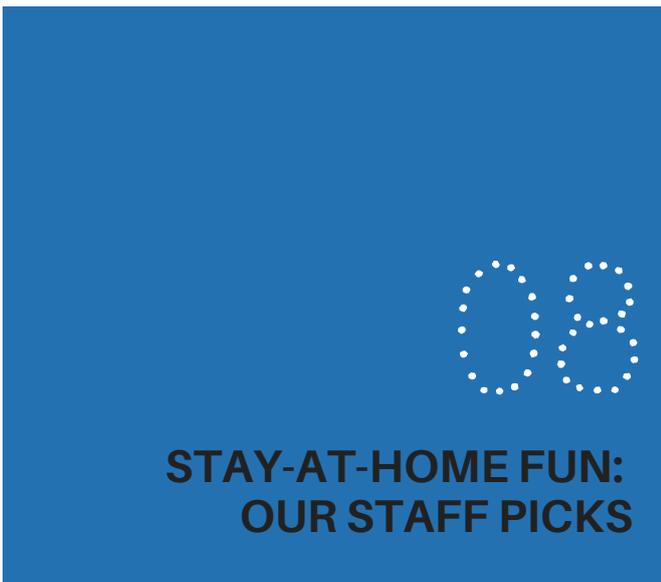
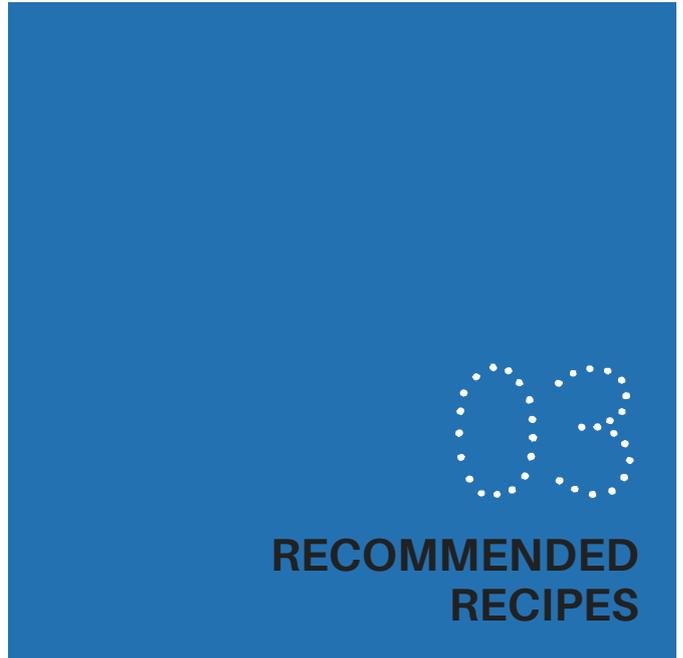


A DIGITAL CARE PACKAGE

BROUGHT TO YOU BY





A NOTE FROM OUR LIBRARY FOUNDATION PRESIDENT



During these challenging times, our community is coming together in unprecedented ways. That is because we are Chicago. Resilience is in our DNA. To borrow Carl Sandburg's words, our city is strong precisely *because* of its constant "planning, building, breaking, and rebuilding"—not despite it.

Chicago Public Library powers learning, creativity, and possibility in each of our 77 neighborhoods. This crisis proves that this was true even when the Library doors were closed. The Library experience is an integral part of our lives and of the fabric of our city. Your support of the Library Foundation activates our communities and unites us all, even when we are apart.

The day the Library doors reopened was a momentous one indeed. Your generous support during this crisis ensures that Chicagoans can continue to rely on the Library to provide above-and-beyond resources for years to come. Together, we make a remarkable range of free learning opportunities accessible in every neighborhood, for every Chicagoan.

To honor the many ways that your support sustains our most democratic institution, the Library Foundation staff has created what we call a "digital care package." In the following pages, you'll find a variety of resources, recipes, and recommendations from our team. We hope you find something that brightens your days spent at home.

We want to know what you're doing to have fun . Share your stay-at-home activities with us on social media using #shelterwithcpl. We're in this together—even as we stay at least 6 feet apart.

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

BRENDA LANGSTRAAT

President



RECOMMENDED RECIPES



We've all been there. It's half-past dinner time and your busy day is finally over. You open your refrigerator hoping to find a meal, and instead, you find...ingredients.

Never fear. We've rounded up a selection of quick, kid-friendly, and adaptable recipes to help you turn your fridge full of ingredients into a meal. Read on for a couple of dinners, cocktail ideas (alcohol optional, of course), and a warm, cozy brownie recipe that will put your box of Duncan Hines mix to shame. Bon appetit!

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EASY HOMEMADE MAC N' CHEESE

This homemade mac n' cheese is made with only eight ingredients in 15 minutes. That's the same amount of time it takes to make the boxed varieties, but with no preservatives or artificial ingredients!

Recipe and photography by
[Joy Food Sunshine](#)

Instructions

1. Cook elbow macaroni according to package instructions. Be sure to add $\frac{1}{4}$ tsp salt to the water used to boil the noodles. Drain and set aside.

Make the cheese sauce

1. Mix flour, sea salt, and garlic powder together in a small bowl. Set aside.
2. In a medium saucepan over medium heat, melt the butter.
3. Add flour mixture and whisk to combine.
4. Cook for 1 minute until mixture is slightly brown.
5. Add 1 cup 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. Whisk until cheese is melted and mixture is smooth. Taste and add more salt/seasoning if desired.
9. Add cooked pasta to the pot of cheese sauce and stir until the sauce is evenly distributed.
10. Let the mac and cheese cool for 3-5 minutes or until the cheese sauce has thickened a little bit and sticks to the noodles. Serve warm!

Makes eight servings

- 8 oz uncooked elbow macaroni
- 2 Tbs butter
- 2 Tbs all-purpose flour
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{4}$ tsp garlic powder
- 1 cup whole milk
- $\frac{1}{4}$ sour cream or Greek yogurt
- 2 cups shredded cheddar cheese



CHICKEN PICCATA

Slices of chicken get dredged in seasoned flour, sautéed in butter, and smothered in an addictively tangy lemon-butter pan sauce studded with salty capers. Lightly flouring the cutlets lets them brown quickly without overcooking and helps thicken the sauce.

Recipe and photography by *Bon Appetit*

Makes four servings

05

- 2 large boneless, skinless chicken breasts
- Kosher salt
- 1/2 cup all-purpose flour
- 3 Tbsp extra-virgin olive oil, divided
- 4 garlic cloves, smashed
- 1/3 cup dry white wine
- 1 Tbsp drained capers, coarsely chopped
- 4 Tbsp unsalted butter, cut into pieces
- 2 Tbsp lemon juice
- Chopped parsley and lemon wedges (for serving)



Instructions

1. Slice chicken breasts in half crosswise into 4 cutlets and lightly pound each piece between sheets of plastic wrap until an even thickness (about 1/2" thick or less). Season lightly with salt.
2. Place flour in a medium-sized shallow bowl. Working one at a time, place cutlets in bowl and toss to coat in flour. Knock off excess flour and transfer to a plate.
3. Heat 2 Tbsp. oil in a large skillet over medium-high. Working in batches if needed to avoid overcrowding the pan, cook cutlets, without moving them, until deeply browned underneath, about 2 minutes. Turn over and cook on the other side just until chicken is nearly cooked through, about 30 seconds. Transfer to a clean plate.
4. Add garlic and remaining 1 Tbsp. oil to the skillet and cook, stirring often and reducing heat if needed to keep garlic from scorching, until golden brown, about 2 minutes. Add wine and capers and cook, swirling pan and scraping up any browned bits stuck to the bottom of skillet, until liquid is almost completely evaporated, about 3 minutes.
5. Add 1/2 cup water, followed by the butter. Swirl pan vigorously while butter melts to help it form an emulsion with water, about 1 minute.
6. Return chicken to skillet and simmer until chicken is cooked through and sauce is thick enough to coat a spoon, about 2 minutes. Remove from heat and stir lemon juice into sauce; season with salt.
7. Transfer chicken and sauce to a platter and top with parsley; serve with lemon wedges.

MINI BROWNIE BITES

Recipe and photography by
[*Eating on a Dime*](#)

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spray a mini-muffin pan with nonstick spray.
3. Stir sugar, eggs, and 1 teaspoon vanilla in the melted butter.
4. Beat in 1/3 cup cocoa, 1/2 cup flour, salt, and baking powder by hand.
5. Spoon the batter into the muffin pan. About a tablespoon per muffin. (It will fill about 20 mini-muffins.)
6. Bake in preheated oven for 8 to 10 minutes. Allow to cool and sprinkle with powder sugar if you wish.

Makes 20 brownies

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



VEGAN PEANUT BUTTER-BANANA NICE CREAM

Recipe and photography by
[*Yummy Mummy Kitchen*](#)

Instructions

1. Place the frozen banana slices and milk in the bowl of a food processor. Blend and pulse until just smooth, stopping to scrape down the sides with a rubber spatula occasionally. Don't over-blend.
2. Add the peanut butter, a pinch of salt, and sweetener to taste and pulse to combine. Stir in chocolate chips.
3. Enjoy immediately as soft serve or transfer to a freezer container for later. Once frozen solid, let nice cream sit at room temperature for about 30 minutes to soften before eating.

Makes 4 servings

- 4 bananas, peeled, sliced, and frozen
- 1/4 cup almond, soy, or coconut milk
- 1/2 cup peanut butter (creamy or crunchy)
- 1 pinch of kosher salt
- 1 tablespoon maple syrup or coconut sugar plus more to taste (optional)
- 1/4 cup mini dairy-free chocolate chips



A CLASSIC MOSCOW MULE

This cocktail's origin has nothing to do with Moscow or mules, but after a few sips of this vodka, ginger beer, and lime concoction, no one will care.

Recipe and photography by [All Recipes](#)

Instructions

1. Pour vodka and lime juice into a mug; add ice cubes and ginger beer. Stir to combine.
2. Drop a lime slice into the mug for garnish.

Makes one serving

1 1/2 fluid oz vodka
1/2 fluid oz lime juice
1/2 cup ginger beer
Ice cubes
Lime slices (for garnish)



THE CINDERELLA (MOCKTAIL)

The Cinderella is an easy mix of three juices, grenadine, and ginger ale. The fruit juices create a tart base that is mellowed by the sweetness of the grenadine and you can adjust it to make it as sweet as you like.

Recipe by [The Spruce Eats](#)

Instructions

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

Makes one serving

1 fluid oz lemon juice
1 fluid oz orange juice
1 fluid oz pineapple juice
1 dash grenadine
2 fluid oz ginger ale or club soda
Optional: 2 dashes Angostura Bitters
Garnish: pineapple and orange slices

STAY AT HOME FUN: OUR STAFF PICKS

As our staff has been working from home, here's what we're doing to stay sane, balanced, and hopeful during this challenging time.



Rica Bouso, Marketing and Communications Manager

I recommend: [Telling Our Stories \(A Journaling Community\)](#)

Writing is my coping mechanism. When I'm feeling anxious, I find it helpful to write down what I'm feeling, thinking, and observing. The act of putting your thoughts into words—and getting those words onto paper—is extremely cathartic.

Veronica Brown, Director of Annual Fund & Donor Engagement

I recommend: [Chicago Public Library's Podcast Pairings blogs](#)

CPL librarians curate audio books with a podcast "listen-alike". If you're a podcast lover like me, this is a great way to discover new shows. This is also a nice "on-ramp" for those who are on the fence about podcasts or just simply don't know where to start. (There are a lot out there!)



Beth Davis, Director of Finance & Administration

I recommend: [American Film Institute's list of the 100 Most Inspiring Films of All Time](#)

As a lover of both movies and checking things off of my to-do list, the AFI lists of the best movies are right up my alley. There are so many classic movies that I have never seen. And with the stay at home orders in place, now is the perfect time to watch some of the best films ever made.

Kathy D'onofrio, Accounting Assistant

I recommend: [Griddler Logic Puzzles](#)

Puzzles are like a mental salve for me. Directing my focus to a solvable problem quiets my anxiety and awakens my creativity. Without enough surface area in my apartment to do big jigsaw puzzles, these online multi-griddlers are the next best thing. There are different challenge levels and once the puzzles are completed, they create a beautiful visual.



Rachael Everson, Development Manager

I recommend: [Atlas Obscura's website and newsletter](#)

As a solo globetrotter, I miss wandering foreign streets and discovering new parts of the world. Atlas Obscura's website and newsletter offer fun facts, strange history, and daily reminders of the wondrous things happening beyond my apartment walls.

STAY AT HOME FUN: OUR STAFF PICKS



Luke Herman, Development Information Manager

I recommend: [National Theater Live](#)

So many cultural organizations are reaching into their archives to share recordings of past performances that it was difficult to choose just one. I've most enjoyed the online offerings of National Theater Live. From *Jane Eyre* to *Frankenstein*, every Thursday they share unique productions of classics new and old, filmed in front of a live audience with a wide range of interesting actors. Sometimes I even clap at the end.

Brenda Langstraat, President

I recommend: Taking breaks from Zoom (!) and walking in my neighborhood.

I moved to Chicago at age 18 and I've lived in many neighborhoods over the years. Now, I'm in the West Loop. When I have breaks from all the Zoom meetings, I take walks outside and think about how the neighborhood has changed over its extensive history. Daniel Burnham called this neighborhood the "Gateway from the west into the Loop" in his 1909 Plan of Chicago. So get out and enjoy your neighborhood through the lens of history, then start to imagine its future!



Kate Nardin, Director of Corporate & Foundation Relations

I recommend: [Yoga with Adrienne on YouTube](#)

I am an active person—but not necessarily what you would call an "exerciser." These free yoga videos are built around the concept of doing what feels good, so even complete beginners will feel supported and encouraged. There's a video for every possible state of feeling and being, and the 30-day challenges are especially perfect for shelter-in-place. I'm now patting myself on the back (with newly limber arms) for 51 consecutive days of taking time to unwind.

Karyn Oates, Development Communications Manager

I recommend: [Mayor Lightfoot's Virtual Field Trip Series](#)

As a lifelong Chicagoan, I have a deep love for our museums and zoos. There may or may not be a shelf full of Mold-A-Rama wax figurines in my childhood home to this day. This series of virtual tours makes our cultural institutions accessible to all and offers museum devotees like me a comforting slice of normalcy. Wax dolphin sold separately.



Audrey Peiper, Director of Major Gifts

I recommend: [Reasons to Be Cheerful](#), David Byrne's website and newsletter

We all need good news these days, but not in the form of empty clichés. Founded by artist and musician David Byrne, Reasons to be Cheerful is a "tonic for tumultuous times." Through disciplined journalism, it delivers compelling glimpses into a better future—and present. Tapping into Reasons to be Cheerful is a respite from the pandemic news cycle that's anything but Pollyannaish.

STAY AT HOME FUN: GAMES, PROJECTS & MORE



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.....Page 11

Unleash Your Inner Artist.....Page 15

Brain Games.....Page 16

Movie Night Fun.....Page 16

Let's Get Physical.....Page 17



STORYTELLING: PAPER SHADOW PUPPETS

FROM THE MAKER LAB AT CHICAGO PUBLIC LIBRARY



The following shadow 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 and the little ones in your life enjoy getting creative as you decorate your puppets and build a story of your own.

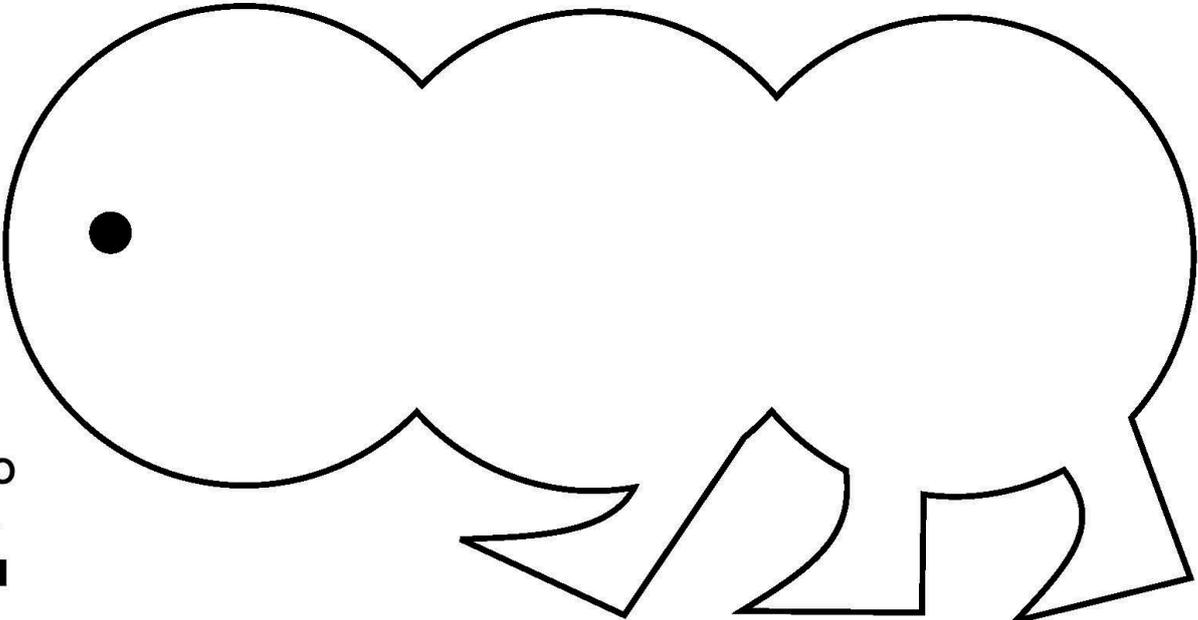
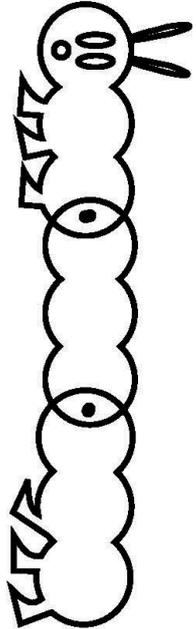
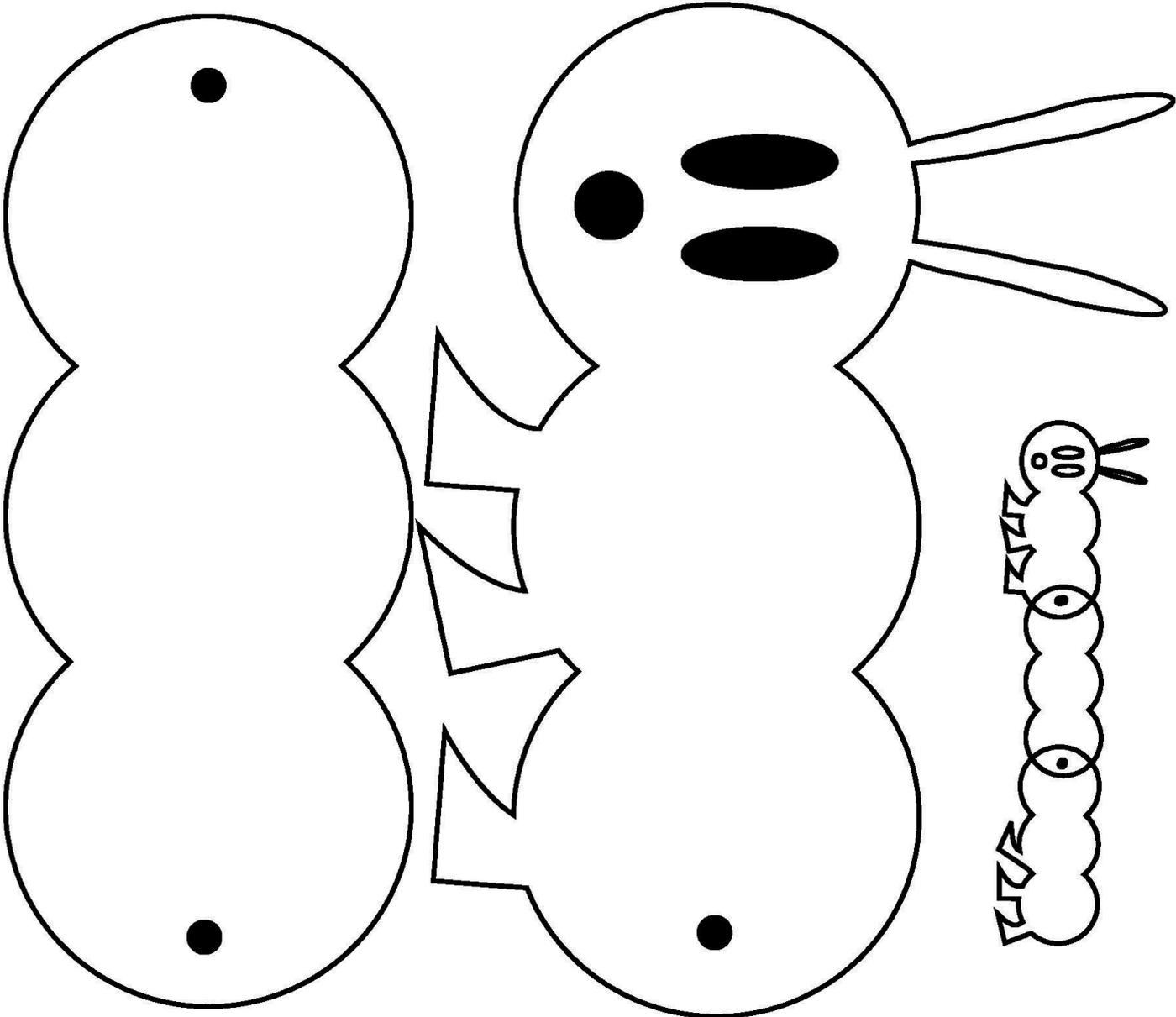
Use these story prompts to guide your adventure.

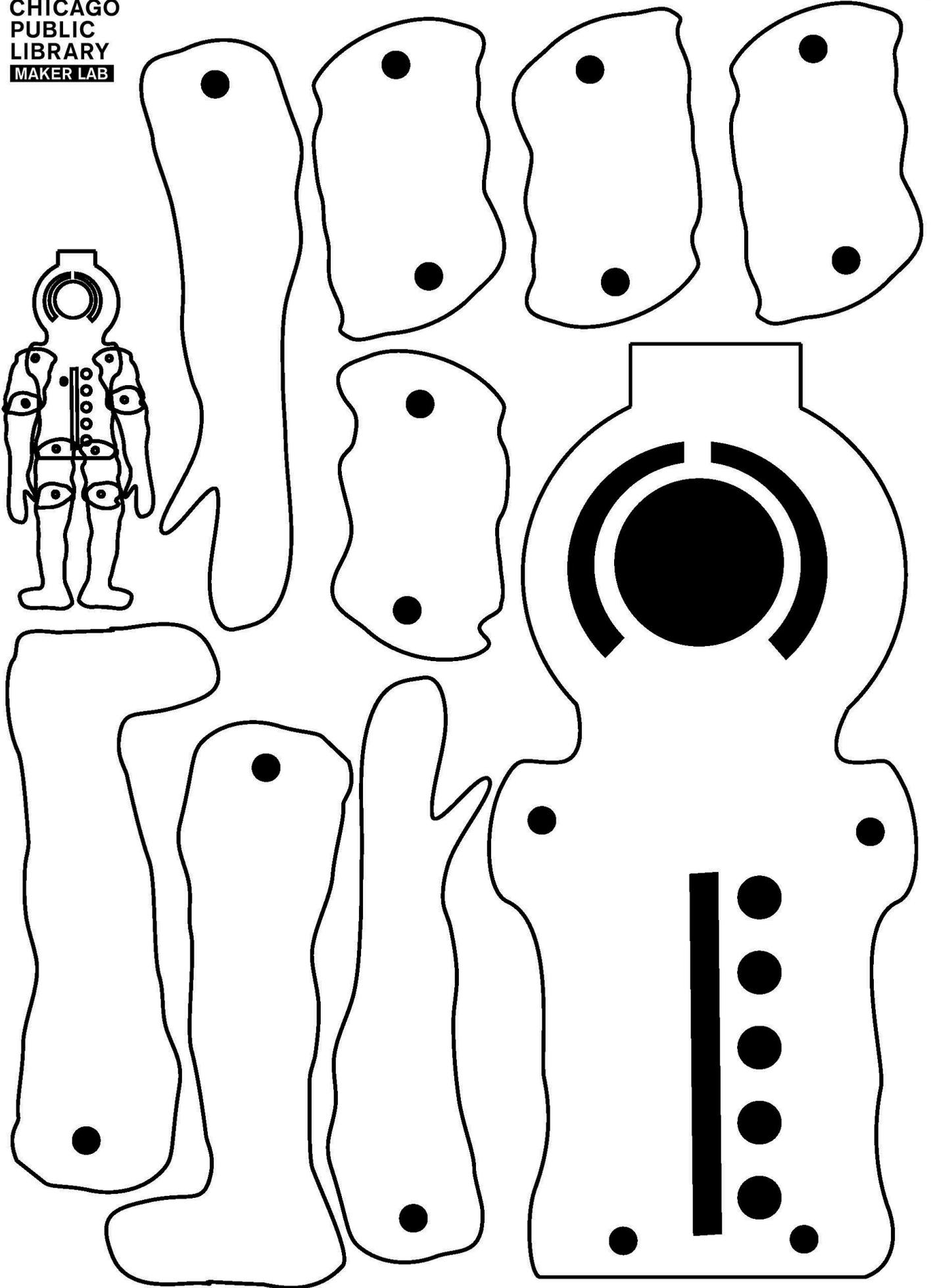
- Tell a story about a discovery
- Tell a story about your hero
- Tell a story about a place you would like to go
- Tell a story about where your puppet is from

We would love to see your shadow puppet story! Take a video of your production and share it on Facebook, Instagram, or Twitter. If you use the hashtag #shelterwithcpl, we'll share it on our pages.

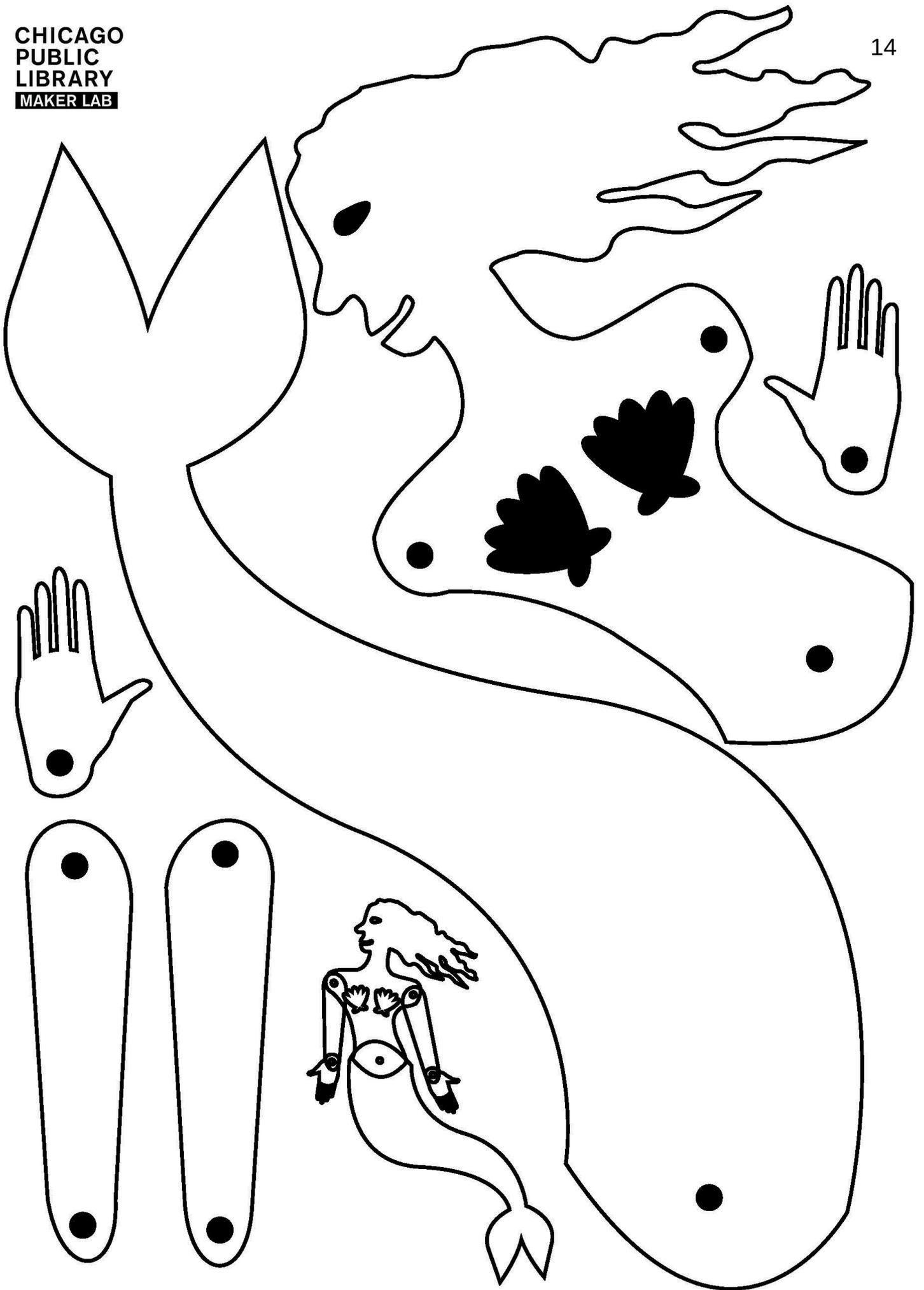


THE CATERPILLAR





THE DIVER



THE MERMAID

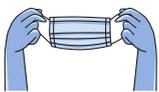
UNLEASH YOUR INNER ARTIST



It's time to get crafty and creative! Explore your artistic side through these free online art resources.



Get back to basics with these free, downloadable coloring pages [for kids](#) and [for adults](#).



Want to get started creating personal protective equipment such as masks and face shields? Here's [a guide to get you started](#).



Decorative needle crafts like cross-stitch and embroidery are having a moment right now. Give this trend a try with these [crafting suggestions and projects](#) from CPL.



Does spending your days at home have you thinking about redecorating? Here's a list of [ways to spruce up your space](#) using only things you have on hand.



Want to paint the next Mona Lisa? Start with these [guided art tutorials](#) from Let's Make Art.



Looking to explore a few art 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 these interactive [virtual learning activities](#) for all ages!

Head over to [PBS Kids](#) for games featuring our most beloved characters.



MOVIE NIGHT FUN



Popcorn? Check. Couch? Check. Enjoying your favorite music and movies available online through Chicago Public Library's digital collection? Check! The best part? No subscription fee is required. Just use your Library card. [Access the action here.](#)

Need a recommendation? Chicago Public Library has you covered. Check out their [movie blogs](#) for film lists tailored for every mood and interest.

LET'S GET PHYSICAL!



Feeling the need to move? We get it! Here are some resources to help you zone out, feel mindful, and shake off those cobwebs.

[Online yoga videos for adults](#)

[Movement videos for the whole family](#)

[Find some headspace with online meditation](#)



YOUR DIGITAL SHELF: MULTIMEDIA LIBRARY RESOURCES

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Ready to cozy up with a good book after all of that fun and games? Here are four Library resources we recommend adding to your rotation. Browse now, and thank us later!

1

Live from the Library is a digital story time series, delivering a new children's story read by Chicago notables such as President Barack and Michelle Obama. Tune in every weekday at 10am on Facebook Live.

2

Keep your little ones engaged while schools are closed with these online learning resources for students.

3

Explore new worlds with these eBooks and audiobooks for kids, teens, and adults.

4

Your Library card gives you digital access to hundreds of magazines. From *Chicago Magazine* to *Consumer Reports*, *Bon Appetit* to *Bird Watching*, the world of periodicals is your oyster. Get started here.





THANK YOU

Your support for the Chicago Public Library Foundation brings our branches to life and creates lifelong learning opportunities for all.



Your gift changes lives in every neighborhood, for every Chicagoan.



Thank you.

To learn more about our work, visit us online at www.cplfoundation.org.

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