JONES LIBRARY ZINE CLUB

NEXT ZINE THEME:

PRIDE!

WHAT TO SUBMIT

Anywhere between one and three pages of art, writing, collage, photos, screenshots, or whatever feels right! To celebrate June’s Pride Month, we encourage you to center your submission around LGBTQ+ pride, in whatever way that looks like for you!

HOW TO SUBMIT

Email submissions to: teens@joneslibrary.org
Elizabeth's Bake-Off

Elizabeth (I3) made these awesome vanilla cupcakes with vanilla buttercream frosting!

They took forever to bake, but look delicious!

She also made these gooey chocolate Whoopie Pies, and the cream came pouring out!

This peanut butter cake featured yummy peanut butter frosting for Elizabeth's brother's 15th birthday.
A Testament to Miki’s Friendship Banana Bread

I think it was around week 2 of social distancing when Miki offered to drop me off some of their banana bread muffins. Normally, Miki and I get together to play a tabletop game every week, and a big part of our campaign is food—whether that’s homemade curry, a jumbo crock of Helluva Good dip, or just the fantasy food that our characters eat as we play. I went out to my porch to find muffins gently wrapped in foil, still warm to the touch, and Miki smiling and waving from their car, providing the nourishment that only Friendship Bread can.

— Sarah D., Kids Room Staff

BANANA BREAD!
1/4 cup “milk”
1/2 tsp apple cider vinegar
1/2 cup canola oil
1 cup brown sugar
3 ripe bananas
1 tsp vanilla
2 cups flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp ginger + cinnamon
1/4 tsp salt
(add chocolate chips or nuts!)
bake @ 350°
45-60 mins.
Sarah D.'s Quarantine Cooking Map

Week 1: 5-spice French onion noodle soup
Week 2: baked ziti
Week 3: brothy chickpea pasta
Week 4: takeout time! banana pudding parfaits from Daily Operation
Week 5: scallion fried rice w/ chili crisp
Week 6: whipped coffee (looked better than it tasted)
Week 7: Halal cart style chicken over rice
Week 8: caramelized shallot pasta
Need a new way to eat your veggies? Eliza loves to oven roast veggies!

On a baking sheet, add a little olive oil and your favorite spices to give them extra flavor!

Wiley (I6) made this impressive pork ramen

Lindsay's amazing D20 waffles
Sarah S.'s Vegan Gluten-Free Peanut Butter Cookies

Ingredients
- 1 cup peanut butter
- 1/4 cup + 1 Tbsp maple syrup
- 1 tsp vanilla extract
- 3/4 cup oat flour

Instructions
- Preheat oven to 350 degrees.
- Grease a cookie sheet.
- Combine peanut butter with maple syrup and vanilla extract.
- Pulse oats in a blender and add the oat flour to the peanut butter mixture.
- Divide the dough into 12 pieces.
- Roll each piece into a ball and flatten with a fork.
- Bake for 12 minutes.
- Allow to cool on the baking sheet and then transfer to a cooling rack.

>>> Enjoy!
Marcin from the Kids' Room and reference improvised an almond milk curry soup because they were all out of coconut milk!

What kind of improvisational cooking will you try out?

need some extra inspiration? check out some of the cookbooks available to borrow from Hoopla Digital to access Hoopla, you first need to sign up for a free BPL eCard: www.bpl.org/ecard
<table>
<thead>
<tr>
<th>show it off on Instagram</th>
<th>breakfast for dinner</th>
<th>start your own personal recipe notebook!</th>
<th>use your favorite seasoning</th>
<th>use 4 veggies in a meal</th>
</tr>
</thead>
<tbody>
<tr>
<td>include your favorite fruit or veggie</td>
<td>consult a cookbook!</td>
<td>make it vegan</td>
<td>make bread</td>
<td>decorate a pastry</td>
</tr>
<tr>
<td>triple the garlic in a recipe</td>
<td>plate something in a fun or cute way!</td>
<td>bring something to a boil</td>
<td>substitute an ingredient in a recipe</td>
<td>substitute something you eat with a spoon</td>
</tr>
<tr>
<td>make a cake</td>
<td>fancy up some ramen</td>
<td>trade recipes with a friend</td>
<td>remember to do the dishes</td>
<td>make something you eat with a spoon</td>
</tr>
<tr>
<td>collaborate! cook with your family or quaranteam</td>
<td>bake something</td>
<td>submit a recipe to the zine club!</td>
<td>chop an onion</td>
<td>reinvent grilled cheese!</td>
</tr>
</tbody>
</table>

**Free space**