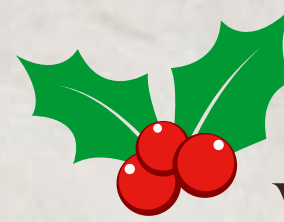
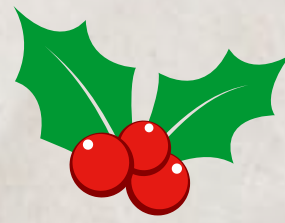




THE VPL GAZETTE



VPL Board of Trustees

With heartfelt appreciation, the Vineland Public Library would like to thank our Board of Trustees for all they do for the library.

President—Michael M. Mainiero

Vice President—Jaclyn Mongelluzzo

Secretary—Devon Land

Treasurer— Anthony Lombardo

Aaron Melnick

Suzette DeMarchi

Janice Brunet-Girone

Makema Edwards-Douglas

Gina Randazzo-Dawkins

VPL Board of Trustees Meeting Schedule

The public is encouraged to attend our Board of Trustees Meetings!

Wednesdays at 5:30pm on the following dates:



December 20th, 2023



Credits:

Executive Editor: Dr. Luis F. Amberths Jr.
Creative Director: Melissa Vanes
Content Coordinator: Melinda Devonshire
Support staff: Natlaie Lucena, Janice Girone
& VPL Staff

For inquiries or to ask about putting something into The VPL Gazette, please email: vplgazette@vinelandpubliclibrary.org

Vineland Mayor Checks out Vineland Public Library's New Look!



Vineland Public Library Business Manager, Dr. Luis F. Amberths, Jr. invited Mayor Anthony Fanucci and Library Board President Michael M. Mainiero for a sneak peek at our new look.

Installation of much needed new carpet gave the library a fresh new look and feeling. Whether you come to the library alone or with a group our updated new seating areas appeal to everyone.

We will be reopening December 11, 2023, at 9am.

We welcome everyone to stop in to check out us out!

Sneak peek photos on on pages 12 & 13!



December Children's Events

VINELAND PUBLIC LIBRARY

"SOUNDS OF THE SEASON"

SING-ALONG WITH JAY DANIELS

DECEMBER 11, 2023 • 6-7 P.M.

ALL AGES • COMMUNITY EVENT ROOM

You are invited to sing along to holiday favorites with pianist and singer Jay Daniels. Sing along to classic songs like "Jingle Bells," "The Dreidel Song," "Let It Snow," and others.

This program is funded by a Community Development Block Grant through the City of Vineland.

GINGERBREAD HOUSE FAMILY NIGHT

DECEMBER 19, 2023 • 6-7 P.M.

AGES 12 & YOUNGER • COMMUNITY EVENT ROOM

Come join us for our annual Gingerbread House Family Night! We will have stories and a gingerbread house craft. The library will provide all of the materials for the gingerbread houses. Funding for this program is provided by a Community Development Block Grant through the City of Vineland.



Registration is required for this free program.



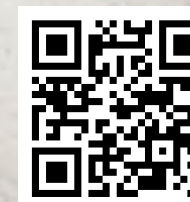
Children younger than 9 years old must be accompanied by an adult.

See the back of the flyer for the registration link.



Story Times

Register here



linktr.ee/VinelandLibrary

PRESCHOOL STORY TIME

WEDNESDAYS • DECEMBER 13 & 20 • 10-10:45 A.M.

AGES 3-5 • CHILDREN'S EVENT ROOM

Enjoy stories, songs, activities and/or a craft geared toward children ages 3-5.

BABY STORY TIME

THURSDAYS • DECEMBER 14 & 21 • 10-10:30 A.M.

AGES 0-23 MONTHS • CHILDREN'S EVENT ROOM

Enjoy stories, songs, and other fun activities geared towards children ages 0-23 months.



TODDLER STORY TIME

FRIDAYS • DECEMBER 15 & 22 • 10-10:30 A.M.

AGE 2 • CHILDREN'S EVENT ROOM

Enjoy stories, songs, and other fun activities geared towards children age 2.



December Teen Events

Ages 13-18 · In Teen Room unless otherwise noted.



Virtual Teen Club Meeting

Wednesday, December 6, 4-5:45 p.m.

Join us for a Teen Club Meeting via Zoom, followed by games! The meeting from 4-5 p.m. counts as 1 hour of volunteer time for registered volunteers.

Cookie Decorating and Holiday Craft

Wednesday, December 13, 4-6 p.m.

Come make a winter-themed craft and decorate and enjoy a cookie.



Winter Party

Wednesday, December 20, 4-6 p.m.

You're invited to celebrate the beginning of winter! We'll enjoy some hot cocoa, light refreshments, games and a White Elephant gift exchange. Participants are asked to bring a wrapped gift (under \$5) with them to the party.



Open Teen Room

Wednesday, December 27, 3-5 p.m.

Come to the teen room to play games, do homework, or just hang out.

[Register here](#)



linktr.ee/VinelandLibrary



Adult Events



Free Game Day for Seniors
2:00 p.m.- 4:00 p.m., every Thursday
Community Event Room

Be sure to join the library for an afternoon of fun and games! Participants can choose from Scrabble, Yahtzee, or Uno and light refreshments will be available. This free program is for seniors, and registration is required.

Afternoon Tea & Coloring for Adults **
Tuesday, December 12, 2:00 - 3:00 p.m.
Community Event Room



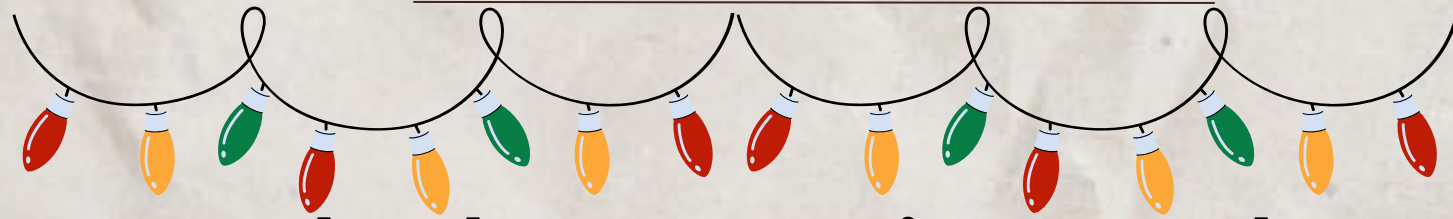
Stop by the library for a relaxing afternoon of tea and coloring! Tea, coffee, and coloring supplies will be provided. Registration is required.

Virtual Trivia Program for Adults **
Saturday, December 16

The library will host a free virtual trivia program for ages 18+ on Saturday, November 18. This program is limited to 20 participants and registration is required. Game links will be emailed out Saturday, November 18 and registrants can play anytime that weekend. The first-place winner is eligible for the prize and must be able to come to the library to pick it up. Registration is required.



** Indicates an event sponsored by the Friends of the Vineland Public Library.



We had a great time at the Christmas on the Ave!



Out and About in Vineland Landis Theatre Events

830 E. Landis Ave



Schreiben the Time
Traveler

Friday, Dec. 1st starts at 8:00- p.m.

Studio Two-Ultimate Beatles Experience

Saturday, Dec. 2nd starts at 8:00 p.m

Octane

Saturday, Dec. 8th starts at 8:00 p.m.

Heart of the Journey

Saturday, Dec. 9th starts at 8:00 p.m.

Crystal Gale-A Crystal Christmas

Thursday, Dec. 14th starts at 8:00 p.m.

Christmas with Elvis: Matt Lewis
& Long Live the King Orchestra

Friday, Dec. 15th starts at 8:00 p.m.

"Pour Some Christmas on Me"
featuring ADRENALIZE-Ultimate
Def Leppard Experience

Saturday Dec. 16th starts at 8:00 p.m.

Almost Cher: A Cher Christmas!

Friday, Dec. 22nd starts at 8:00 p.m.

Wag's Christmas Spectacular

FSaturday, Dec. 23 rd starts at 8:00 p.m.

Cumberland Players

66 E Sherman Ave,
Vineland, NJ 08360

Dec. 8th, 9th, 15th & 16th
show starts @ 8:00 p.m

Dec. 10th, & 17th
show starts @ 2:00 p.m





Holiday Movies!

Adults

Scrooged--DVDH 1957

Best Man Holiday--DVDC 1518

The Christmas Card--DVDH 4356

Classic Christmas Binge Box 6
(3 Christmas Movies +1 music cd)

Hallmark Christmas Binge Box 25
(4 Hallmark Christmas Movies)

Children's

The Polar Express--DVD 5792

Elf--DVD 7748

How the Grinch Stole Christmas--DVD 5894

The Grinch--DVD 1037

Home Alone--DVD 6509

I want a Dog for Christmas, Charlie Brown--DVD 6775



Man Who Invented Christmas

My Christmas Dream

Christmas with the Kranks

USS Christmas

Elliot: The Littlest Reindeer

Three Bears' Christmas

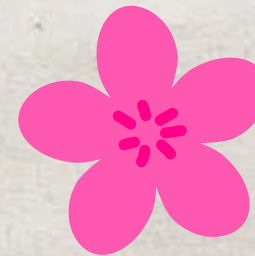
Franklin's Magic Christmas

Holida Hero



“ Barbie ” Movie at City Hall

December 8th--6:30 pm to 9:30 pm
December 9th--1:30 pm to 4:30 pm
Tickets are free by Reservation Only



Location:

Vineland City Hall
Council Chambers
640 E. Wood Street
Vineland, NJ 08362



To reserve your tickets please call 856-794-4000, ext 4169.

You will be contacted to confirm your reservation and a date and time to pick up your tickets in advance.

The schedule for show day is as follows:

Check in begins at 5:30 pm.

Free raffle drawings for door prizes at 6:30 pm.

Movie starts at 7:00 pm

There will be a Food truck on site and popcorn for sale during the movie. We hope you enjoy the show!

ARTISTS WANTED!

Exhibit Space Available!

Would you like to have an art show with us? Do you have a collection to share with the community? We'd love to hear from you!!

Our library seeks artists to display their art in its Doris Tripp Room, which features 64 running feet of exhibit area. The library also has two glass display cases available for exhibitions of artwork, crafts, and collections of unique, interesting, or historical items.

If you're interested in featuring your artwork or collection at the Library, please call Mary Ann Rada at 856-794-4244, EXT. 4734, or email at mrada@vinelandpubliclibrary.org



Vineland Public Library Foundation sweepstakes fundraiser!

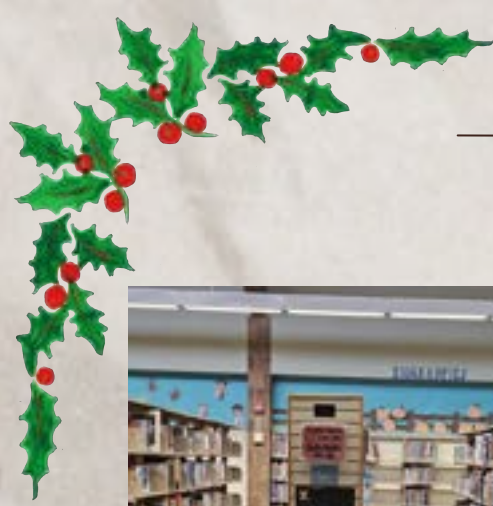
Visit www.TixForGood.org to purchase entries for chances to win an assortment of prizes. When entering you just need to choose Vineland Public Library Foundation in the drop-down menu. A portion of each entry will be donated to Vineland Public Library Foundation.

Prizes will change so keep checking back for new opportunities to win!

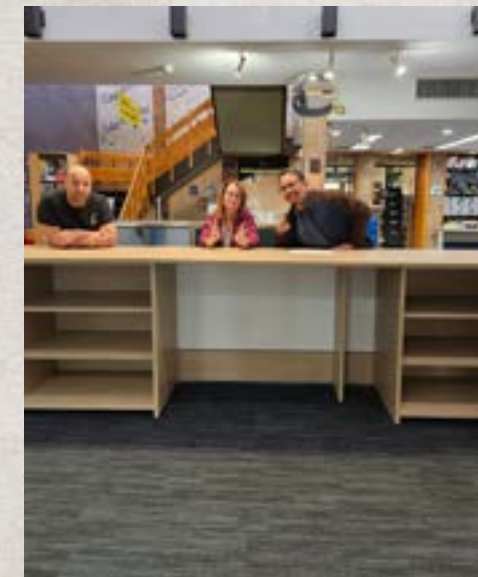
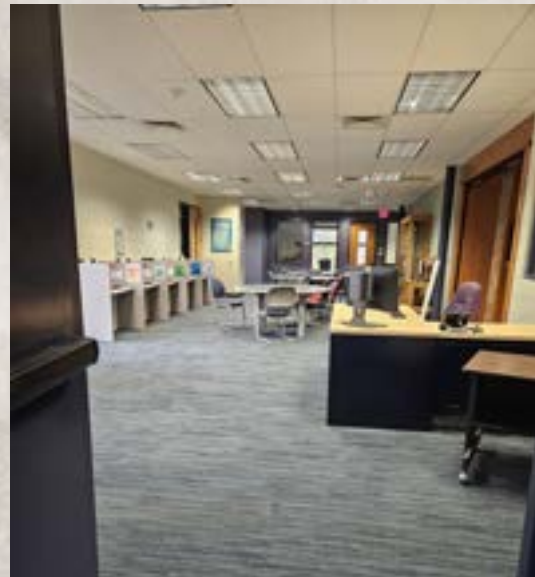
Check out a few of the prizes available. There are more on www.TixForGood.org



Scan the QR code or visit www.TixForGood.org



AWESOME!



The Vineland Public Library, in partnership with the Vineland Health Department announces their initiative

SOCIAL WORKER AT THE LIBRARY

Free one-on-one advice from a social worker helping people where they are

Examples of assistance:

- She can provide the public resources to assist individuals with food / housing issues, job searches, mental health, and drug and alcohol programs.
- Assisting individuals enroll in healthcare plans such as NJ Family Care, Medicare and Medicaid.
- Provide individuals affected by COVID to regain work / life balance. Along with other issues surrounding social services that may arise.

**DROP-IN HOURS:
TUESDAY & FRIDAY
9:00AM-4:00PM**

CONNECTION TO SOCIAL SERVICES

PERSONALIZED ASSISTANCE

JOB SEARCHING AND MORE!

Drop in and meet our social worker.
Flor Cruz, MSW

To schedule an appointment for another day call 856-794-4000 *4954 or email her at fcruz@vinelandcity.org

La Biblioteca Pública de Vineland, en asociación con el Departamento de Salud de Vineland, anuncia su iniciativa

TRABAJADORA SOCIAL EN LA BIBLIOTECA

Asesoramiento personalizado gratuito, ayudando a las personas donde esten

CONECTÁNDOSE A LOS SERVICIOS SOCIALES

AYUDA PERSONALIZADA

BÚSQUEDA DE EMPLEO ¡Y MÁS!

**CITAS SIN CITA PREVIA:
MARTES Y VIERNES
9AM-1PM**

Ven y conoce a nuestra trabajadora social
Flor Cruz, MSW

Para programar una cita para otro día llame al 856-794-4000 *4954 o envíe un correo electrónico a fcruz@vinelandcity.org



Amazingly Good Eggnog

Recipe by NATALIESMOM
Tested by Allrecipes Test Kitchen



The egg yolks are tempered for safety, and you can adjust the amount of rum to taste or leave it out entirely so the whole family can enjoy this rich holiday treat. It's a bit of work to make, but well worth it. Once you taste it – you'll never serve store-bought eggnog again!

Prep Time: 10 mins-Cook Time: 15 mins-Additional Time: 9 hrs-
Total Time: 9 hrs 25 mins

Ingredients

- | | |
|--|-------------------------------|
| 4 cups milk | 1 ½ cups white sugar |
| 1 teaspoon ground cinnamon | 4 cups light cream |
| 5 whole cloves | 2 ½ cups light rum (Optional) |
| 2 ½ teaspoons vanilla extract, divided | ½ teaspoon ground nutmeg |



12 large egg yolks

Directions

1. Gather all ingredients.
2. Combine milk, cinnamon, 1/2 teaspoon vanilla, and cloves in a saucepan over the lowest heat setting; stir and heat for 5 minutes. Increase heat to medium-low and slowly bring to a boil. Remove from the heat.
3. Whisk egg yolks in a large bowl until light yellow in color. Add sugar and whisk until light and fluffy.
4. Pour some of the hot milk mixture into the egg yolk mixture, whisking quickly to avoid scrambling the eggs. Continue adding hot milk and whisking to combine until all milk is incorporated.
5. Pour the mixture back into the saucepan. Cook over medium heat, stirring constantly, until thick, about 3 minutes; do not allow the mixture to boil.
6. Strain to remove cloves and let cool for about 1 hour, then stir in cream, rum, remaining 2 teaspoons vanilla, and nutmeg. Refrigerate before serving, 8 hours to overnight.
7. Serve and enjoy!



Classic Pork Crown Roast

Food Network



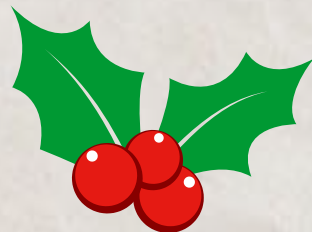
Ingredients

Deselect All

- One 16- to 18-bone crown roast of pork (about 10 pounds) (see Cook's Note)
- Kosher salt and freshly ground black pepper
- 2 teaspoons fennel seeds
- 1 teaspoon whole allspice
- 1 teaspoon whole black peppercorns
- 1/2 teaspoon juniper berries
- 1 small bay leaf
- 1/4 cup olive oil
- 1/2 cup granulated sugar
- 1 tablespoon chopped fresh sage
- 1 teaspoon fresh thyme leaves, chopped
- 6 Granny Smith apples, peeled, cored and cut into 8 wedges each
- 2 large red onions, peeled and cut into 8 wedges each
- 1 stick (8 tablespoons) unsalted butter, melted
- 1 cup dry white wine
- 2 cups apple cider

Directions

1. Put the pork on a rimmed baking sheet and sprinkle all over with 1 tablespoon salt and several grinds of pepper; set aside.
2. Put the fennel, allspice, whole peppercorns and juniper berries in a small skillet over medium heat and cook until the fennel begins to turn slightly golden, about 5 minutes.
3. Transfer the toasted spices to a blender, add the bay leaf and blend until coarsely ground. Add the olive oil and 1 tablespoon salt and process until a coarse paste forms, about 1 minute. Spread the paste over the pork, making sure to get it into all the nooks and crannies; use a spatula to scrape up all the paste from the blender. Cover the pork with plastic wrap and refrigerate at least 8 hours and up to 24 hours.



4. When ready to cook the pork, preheat the oven to 450 degrees F.
5. Put the pork on a rack set in a large roasting pan and cook for 20 minutes. Lower the oven temperature to 350 degrees F and continue to cook until an instant-read thermometer registers 135 degrees F, about another 1 1/2 hours.
6. Meanwhile, combine the sugar, sage, thyme, apples, onions and 6 tablespoons of the butter in a large bowl until well coated. Heat a large skillet over high heat until very hot, about 3 minutes. Add half of the apple and onion mixture and cook, stirring occasionally, until the apples and onions are dark golden all over but the apples are still firm, 2 to 3 minutes. Transfer to a rimmed baking sheet and spread into a single layer to cool, using a heatproof spatula to scrape all the remaining sugar from the skillet over the apples and onions. Repeat with the remaining apple and onion mixture.
7. Return the skillet to high heat and add the wine. Cook until syrupy and reduced to about 2 tablespoons, about 4 minutes. Add the cider and cook until thickened and glossy, about 8 minutes; you should have about 1/3 cup of glaze. Swirl in the remaining 2 tablespoons butter and set aside.
8. Once the pork reaches 135 degrees F, increase the oven temperature to 450 degrees F and brush the pork all over with half the glaze. Return to the oven and cook for 5 minutes. Brush with the remaining glaze and continue to cook until the internal temperature registers 145 degrees F, about another 5 minutes. Transfer to a serving platter and let rest for 30 minutes. Serve with the apples and onions.

Cook's Note

A crown roast is made up of 2 to 3 racks of bone-on pork loin that a butcher ties together end to end to create a large round roast. Make sure to order the roast from your local butcher a couple of days in advance so they have time to get the right size racks, clean the meat from the tips of the bones (called Frenching) and tie them together securely so it cooks evenly.



Grandma's Cornbread Dressing

Taste of Home

TOTAL TIME: Prep: 40 min. + cooling Bake: 45 min. YIELD: 12 servings.

Ingredients

- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 large eggs
- 1 cup buttermilk
- 1/4 cup canola oil

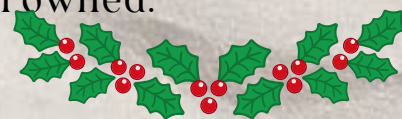
DRESSING:

- 1 tablespoon canola oil
- 1 medium onion, chopped
- 2 celery ribs, chopped
- 3 large eggs
- 2 cans (10-3/4 ounces each) condensed cream of chicken soup undiluted.
- 3 teaspoons poultry seasoning
- 1 teaspoon pepper
- 1/2 teaspoon salt
- 2 cups chicken broth



Directions

1. Preheat oven to 400°. In a large bowl, whisk flour, cornmeal, baking powder and salt. In another bowl, whisk eggs and buttermilk. Pour oil into an 8-in. ovenproof skillet; place skillet in oven for 4 minutes.
2. Meanwhile, add buttermilk mixture to flour mixture; stir just until moistened.
3. Carefully tilt and rotate skillet to coat bottom with oil; add batter. Bake 20-25 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.
4. Reduce oven setting to 350°. For dressing, in a large skillet, heat oil over medium-high heat. Add onion and celery; cook and stir 4-6 minutes or until tender. Remove from heat. Coarsely crumble cornbread into skillet; toss to combine. In a small bowl, whisk eggs, condensed soup and seasonings; stir into bread mixture. Stir in broth.
5. Transfer to a greased 13x9-in. baking dish. Bake 45-55 minutes or until lightly browned.



Instant Pot Bacon & Cranberry Brussels Sprouts

Taste of Home

Ingredients

- 1-pound fresh Brussels sprouts
- 1 tablespoon olive oil
- 4 thick-sliced bacon strips, chopped.
- 3 garlic cloves, minced.
- 1/2 cup chicken broth
- Dash salt
- Dash pepper
- 2 tablespoons lemon juice
- 1/4 cup dried cranberries, chopped.



Directions

1. Trim Brussels sprouts stems; using a paring knife, cut an "X" in the bottom of each. Select sauté setting on a 6-qt. electric pressure cooker. Adjust for medium heat; add oil. When oil is hot, cook and stir bacon until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 2 tablespoons in cooker.
2. Add garlic to drippings; cook and stir for 1 minute. Add sprouts; cook and stir 1 minute longer. Stir in broth, salt and pepper. Press cancel.
3. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 3 minutes. Quick-release pressure. Transfer to a serving bowl; toss with lemon juice and reserved bacon. Top with cranberries.

TOTAL TIME: Prep: 20 min. Cook: 5 min. YIELD: 4 servings.





VINELAND

FIRE DEPARTMENT



Christmas Tree Safety



As you deck the halls this holiday season, be fire smart. A small fire that spreads to a Christmas tree can grow large very quickly.

PICKING THE TREE

- Choose a tree with fresh, green needles that do not fall off when touched.

PLACING THE TREE

- Before placing the tree in the stand, cut 2" from the base of the trunk.
- Make sure the tree is at least three feet away from any heat source, like fireplaces, radiators, candles, heat vents or lights.
- Make sure the tree is not blocking an exit.
- Add water to the tree stand. Be sure to add water daily.

LIGHTING THE TREE

- Use lights that are listed by a qualified testing laboratory. Some lights are only for indoor or outdoor use.
- Replace any string of lights with worn or broken cords or loose bulb connections. Read manufacturer's instructions for number of light strands to connect.
- Never use lit candles to decorate the tree.
- Always turn off Christmas tree lights before leaving home or going to bed.



After Christmas

Get rid of the tree after Christmas or when it is dry. Dried-out trees are a fire danger and should not be left in the home or garage, or placed outside against the home.

Check with your local community to find a recycling program.

Bring outdoor electrical lights inside after the holidays to prevent hazards and make them last longer.

FACTS

- ! Almost one third of home Christmas tree fires are caused by electrical problems.
- ! Although Christmas tree fires are not common, when they do occur, they are more likely to be serious.
- ! A heat source too close to the tree causes more than **one in every five** of the fires.



Your Source for SAFETY Information
NFPA Public Education Division • 1 Batterymarch Park, Quincy, MA 02169



Captain Carlos A. Mercado, Jr.
City of Vineland Fire Department
Office of Professional Standards
cm Mercado@vinelandcity.org

SATURDAY
16TH
DECEMBER

VINELAND PAL PRESENTS

MERRY

CHRISTMAS

Gift Give-away

11:00AM - 2:00PM

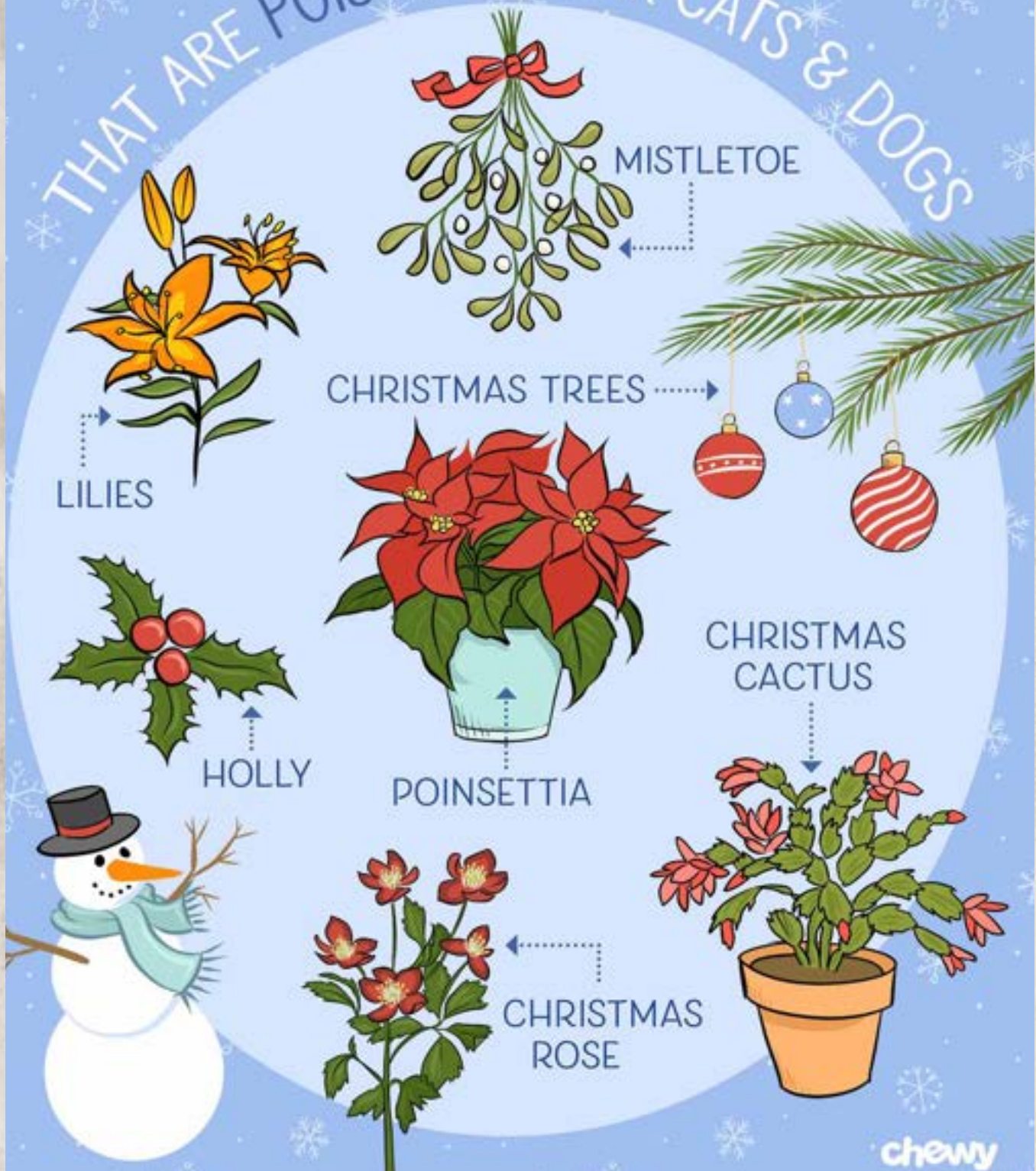
GIFTS / FOOD & REFRESHMENTS
20 SOUTH SIXTH STREET (PAL BUILDING)





Holiday Plants

THAT ARE POISONOUS FOR CATS & DOGS



Something fun!



Favorite Holiday Movie?

For the latest poll [click here](#)



Die Hard--Christmas movie?

For the latest poll [click here](#)

