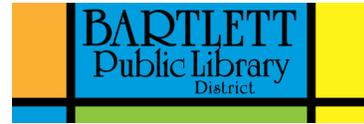


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Tasting delectable summer treats at the Bartlett Library

On Thursday, July 27, 32 patrons listened as Chef Susan Maddox demonstrated how to make a few different treats with summer berries.

Maddox started out by showing how to make a North Dakota Juneberry Pie, which was beautifully colored with deep blues and purples from the berries, while speckled with savory almonds.

Here is the list of ingredients and cooking methods provided at the program:

Juneberry pie crust ingredients:

- 1 ½ cups flour
- ½ teaspoons salt
- ¼ cup shortening
- ¼ cup unsalted butter, diced
- ¼ - 1/3 cup ice water

Pie crust method:

1. In mixer with the paddle attachment, combine flour and salt.
2. Add shortening and butter to mixer on low.
3. Mix gently until mixed pieces are “pea” size.
4. Add 1 tablespoon of ice water at a time slowly bringing mixture into a dough by moistening the flour.

During her demonstration on how to make a pie crust, Maddox explained that if someone had warm hands, they might have a problem with handling dough.

“Cold hands make for a warm heart and a great pie crust,” Maddox added to the explanation.

Pie filling ingredients:

- ½ cup sugar
- ¼ cup flour
- 2 cups Juneberries or blueberries
- 2 teaspoons of lemon zest
- 1 teaspoon of vanilla extract

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- ½ cup flour
 - 1/3 cup light or dark brown sugar
 - 3 tablespoons of unsalted butter
 - 1/3 cup of almonds, coarsely chopped (pecans, walnuts, hazelnuts, or coconut)

Juneberry Pie cooking method:

- Preheat oven 400F with ½ sheet pan in oven.
- Prepare filling. In large bowl, stir (from the bottom up) together the sugar and flour with all the berries, zest, and vanilla to coat gently.
- Prepare crumb. In medium bowl, mix flour and sugar then add butter, and nuts to achieve coarse crumbs.
- Place filling inside 9” pie shell. Sprinkle crumb on top. Bake 15 minutes, lower heat 350F to finish cooking. Remove and cool. Serve.

Maddox also showed how to make a Cherry Clafoutis with Lavendar Crème Anglaise and a French peach tart with brown butter streusel. For information on how to make those dishes, feel free to contact the Bartlett Library.

Patrons “Ooed” and “Ahhed” as Maddox created each dish, delicious aromas filling the room, enticing everyone to want a taste.

And when they had a taste, the room was abuzz with happy murmurs of “So good,” or “Yum!”

Maddox told everyone that it was important to listen to her next piece of advice. “I’ve just given you the guidelines,” Maddox said. “Now you take it and run with it.”

So if patrons wanted to substitute cherries with oranges, or Juneberries with blueberries, they should feel free to do so.

If you missed this program, an upcoming Adult Services program at the Bartlett Library is “A Solar Eclipse is Coming” on Wednesday, August 2 at 7 p.m. On August 21, 2017, for the first time in almost 30 years, a total solar eclipse will be visible from the continental U.S. in a 71 mile-wide path stretching from Oregon to South Carolina. From the Chicago area, about 85% of the Sun will be covered by the Moon. Learn about eclipses and how you can enjoy the partial or total eclipse, and also get ready for the next solar eclipse in 2024! Presented by Michelle Nichols from the Adler Planetarium.

For more information and a complete listing of scheduled programs, call 630.837.2855 or visit www.bartlettlibrary.org.

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The Bartlett Public Library District, located at 800 S. Bartlett Rd., provides programs and services to meet the needs of the community. For more information and a complete listing of scheduled programs, call 630.837.2855 or visit www.bartlettlibrary.org.