

**HOURS**

Monday 10-8 Thursday 10-8  
 Tuesday 10-5 Friday 10-5  
 Wednesday 10-8 Saturday 10-4

Registration for programs is required.

Call (973) 835-5044

[www.riverdalelibrary.org](http://www.riverdalelibrary.org) to sign up!**Adult Programs****Conquer Clutter – Saturday, January 6th, 1:00 p.m.**

Drowning in paper? Feel like you're headed for Hoarders if you don't get it together? Let a professional organizer help you manage your "stuff" and get peace of mind. Presented by Linda Anders, Organizing expert and President of COC Enterprises.

**Getting Organized for Weight Loss - Wednesday January 10th, 7:00 p.m.** Shopping tips, menu planning, and portion tips are just some of the topics covered in this hour long PowerPoint presentation. Presented by Linda Anders, Organizing expert and President of COC Enterprises.

**Foreign Film Fridays - Friday, January 19th, 1:00 p.m.** Toni Erdmann. A practical joking father tries to reconnect with his hard working daughter by creating an outrageous alter ego and posing as her CEO's life coach. German. R | 2h 42min.

**Digital Downloading: Magazines, Audio Books & E-Books - Monday, January 15th, 7:00 p.m.** So much is available with your Riverdale or Morris County library card! Join us as we look at the e-books and audio books available to borrow: we'll show you the process and explore the catalog. Use your library card to access digital versions of popular magazines like Martha Stewart Living, The Economist, and Food Network Magazine are just some of the magazines you can download each month (for free!) and keep. Have a tablet or iPad? Bring it!

**Monthly**

**Film, Food and Friends -  
 Wednesday, January 17th, 7:00 p.m.**  
*Dunkirk*, PG-13, 105 minutes.

**Adult Book Discussion Group -  
 Monday, January 22nd, 6:30-8 p.m.**  
*Villette* by Charlotte Bronte.

**Photography Club -  
 Monday, January 22nd, 6:30-8 p.m.**  
 For beginners to experts - share information and discuss tips and tricks.

**Gypsy Knitters Club -  
 Every 1st & 3rd Thursday of the month, 5-7 p.m.**  
 Experienced knitters are welcome to nosh and knit.

**Valentine Decoupage Pillar Candle Lantern – Saturday, January 27th, 11 a.m.** Agnes Majewska-Sydoryk will lead us in this workshop to create a lovely decoupage candle holder for your special Valentine dinner.

**Adult Computer Programs**

**Excel - Monday, February 5th, 7:00 p.m.** *Prerequisite: familiarity with PC basics and Microsoft Word.* Learn how to create a simple worksheet, input data, create simple formulas and use basic formatting techniques. We will discuss tips to view your worksheet, and how to print a presentable report.

**Upcoming Programs**

**Meet George Washington – Saturday, February 3rd, 1:00 p.m.** Declared at his death "First in peace, first in war, and first in the hearts of his countrymen," George Washington is revered even today. Through works of art often drawn from area museums, such as the Metropolitan Museum of Art, the Delaware Art Museum, and the New-York Historical Society, see how artists of his own time portrayed him for posterity and how that posterity, through its own crop of artists, commemorated his deeds. Presented by Mike Norris, Armchair Art Tours.

**Surviving the Winter Diet Blues – Saturday, February 10th, 1:00 p.m.** You've made a resolution to eat better this year but the last couple of months may be feeling like you have a case of the winter diet blues. Get out of that rut by trying some of our favorite winter food pick me ups. Danielle Colombo, Registered Dietitian from ShopRite of Lincoln Park, will be speaking about healthy tips during the winter season and highlighting delicious soup recipes!

**Linda Vogel's Recipes****Red Potatoes with Rosemary and Garlic****Ingredients:**

3 garlic cloves, minced.  
 Salt and pepper.  
 1 tsp. minced fresh rosemary.  
 2 tbsp. Extra virgin olive oil.  
 2 pounds small red potatoes, unpeeled.



**Directions:** Combine potatoes, 1 tbsp. oil, garlic, ½ tsp. salt and ¼ tsp. pepper in slow cooker. Cover and cook until potatoes are tender 3 to 4 hours on high. Stir in rosemary and remaining 1 tbsp. oil. Season with salt and pepper to taste. (Potatoes can be held on warm or low setting for up to 2 hours)

"Red Potatoes with Rosemary and Garlic," *The Complete Slow cooker*, America's test kitchen, 2017. One of the many great cook books to borrow from our library collection.