

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

R I V E R D A L E
Public Library
 93 Newark Pompton Turnpike • Riverdale, New Jersey 07457
 Phone: 973-835-5044 • Fax: 973-835-2175
 www.riverdalelibrary.org

Registration for programs is required.
 Call (973) 835-5044
 www.riverdalelibrary.org to sign up!



Adult Programs

Spring Art Exhibit - Karen Goldberg is an oil painter, author and art teacher at Riverdale Public School. She has exhibited her oil paintings nationally and her award winning work has appeared on various publications. She is a member of Studio Montclair, Montclair State University Art Education Advisory Group, Montclair Art Museum Educator Advisory Committee and Art Educators of NJ. Primarily self taught, Karen's art is representational in style and often depicts scenes rich in light and reflection. **Meet the artist reception - Saturday, April 7th, 1:00-3:00 p.m.**

AARP Driver Safety Course - Saturday, April 7th, 10:00 - 4:30 p.m. Factors related to aging can increase the risk of crashes and injury among drivers. The purpose of this course is to help drivers of all ages maintain their mobility and independence by refreshing their driving skills and learning how to adjust to age-related challenges. Cost: \$15.00 for AARP members; \$20.00 for non-members; course participants may be eligible for auto insurance premium discounts.

Landscape Design - Saturday, April 14th, 1:00 p.m. It's all about curb appeal! Get design tips to make your landscape pleasing to the eye. Marc Zuckovitch, President of Sterling Horticulture, will explain the principles behind that pleasing landscape.

Are you Up to Date with Vaccines? - Monday, April 16th, 7:00 p.m. Check to see what the recommended vaccines and boosters are for adults. Presented by the Health Department nurses.

Springsteen and His Layered Lyrics - Wednesday, April 25th, 7:00 p.m. Bruce Springsteen expects attentiveness of his listeners. How do we know this? Over the past 50 years, Springsteen has written songs and created music that have been experienced by countless fans. But many don't know the extent to which his work has been influenced by the American folk tradition. Through experimental reinterpretation and the creation of new traditions, The Boss has worked within known folk traditions, but at the same time, created new sounds and messages. In this session, participants can learn about some of the works that have influenced one of Jersey's most celebrated musical artists. This program was made possible by a grant from the New Jersey Council for the Humanities, a state partner of the National Endowment for the Humanities.

Getting Organized for Travel - Thursday, April 26th, 7:00 p.m. Let Linda Anders, professional organizer, help with making travel less stressful. Tips on preparing the home for your absence, packing ideas, and using simple organizers for travel information. The last half hour of this workshop will feature popular travel apps, presented by librarian Therese McClachrie.

Computer & Technology Programs

PowerPoint - Saturday, April 21st, 11:00 a.m.— 12:30 p.m. Prerequisite: familiarity with PC basics and Word. Design a PowerPoint presentation with text, clip art, and animation. You'll learn about formatting, the design options available, presentations views, and how to run a slide show.

Monthly

Gypsy Knitter's Club - Thursday, April 5th & 19th, 5:00-7:00 p.m.
 Experienced knitters are welcome every first and third Thursday of each month to nosh and knit.

Film, Food and Friends - Wednesday, April 18th, 7:00 p.m.
Friday, April 27th, 2:00 p.m.
Phantom Thread (Rated R; 130 minutes)

Foreign Film Fridays - Friday, April 20th, 1:00 p.m.
La Vita e Bella: Life is Beautiful (Italian)
 (Rated PG-13; 116 minutes)

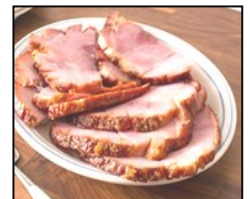
Book Discussion Group - Monday, April 23rd, 6:30-8:00 p.m.
The Child by Fiona Barton.

Photography Club - Monday, April 23rd, 6:30-7:45 p.m.
 For beginners to experts—share information and discuss tips and tricks. Meets on the fourth Monday of each month.

Linda Vogel's Recipes
Glazed Easter Ham

Ingredients:

1 fully cooked bone-in ham (15 to 18 pounds).
 3 cups packed brown sugar.
 ½ cup spicy brown mustard.
 3 tablespoons apple cider vinegar.
 One 12oz. can Dr. Pepper.



Directions:

Place ham in a roasting rack. Use a really sharp knife to score a diamond pattern all over the surface of the ham. First cut lines in one direction. Then cut them at an angle in the other direction. Cover ham with foil. Place in oven at 300°F to 325°F. You can just follow directions on the package. Meanwhile, making the glaze. Throw the brown sugar into a saucepan along with mustard, apple in a small bowl, combine the brown sugar, mustard, apple cider vinegar and can of Dr. Pepper. Bring mixture to a boil then reduce heat. Simmer for 15 to 20 minutes, until it gets thick and darker. After the ham has cooked for 2 hours, remove foil and brush the surface with the glaze. Pop it in the oven for another 20 minutes without the foil. Pull the ham out oven and brush on the glaze and put back in oven for another 20 minutes without the foil. You should do this about 3 times. Serve the ham on top of greens with apple slices or orange slices around it.

Drummond, Ree, "Glazed Easter Ham," *The Pioneer Woman Cooks: A Year of Holidays*, HarperCollins, 2013. One of the many great cookbooks to borrow from our library collection.