

Clark County Public Library

370 South Burns Avenue
Winchester KY 40391
859-744-5661

Clark County Public Library March 2019 www.clarkbooks.org



The Seed Library Opens March 1. Heirloom Gardening Classes All Month.



Check the Newsletter & Calendar
For Dates, Times & Details.

Poetry of the Month Jonas Mekas



Jonas Mekas was born in December 1922 in the Lithuanian village of Semeniskiai. He is best known as a founder of the influential journal **Film Culture**, published quarterly from 1955 to 1996; the **Film-Makers Cooperative**, an independent film distribution network; and the **Anthology Film Archives**, the leading library and museum for experimental film. He began writing poetry while he lived in a displaced persons camp in Wiesbaden, Germany after WWII. While in the camp he studied philosophy and poetry at the University of Mainz. He was a tremendously influential and respected figure in avant-garde film until his death this year at the age of 96. His remarkable life is outlined in his NYT obituary and a beautiful January 24, 2019 NYT article by John Leland, “‘Trust Your Angels’: Lessons I Learned From a Very Old Artist.” (Highly recommended.) He was a wonderful poet. You can read more of his work at: <http://jonasmekas.com/poetry/>

How Sweet the Smell of Spring

With the mild wind, with the first rain showers
the alder bark swells, and pale green
colors the bushes.
And by the brooks, by the sudden sprung black ditches
running with foaming cold snow water,
in the pits, in wet underbrush,
in pools of water –
the pussy willows begin to bleach and yellow.

In the air a cool dampness, the smell of frost and wind,
but soon the water in the ditches will drain, the pastures
will dry,
and by the rivers, in the ditches, in wet bogs
will spring up clusters of yellow marsh marigolds.

The whole yard smells: of new buds,
boards stacked in the sun,
light frost – and gutted potato pits,
the smell of fresh new grass.
And the faintest breeze brings from the bushes
the smell of alder and juniper,
and smell of fresh buds, catkins and leaves;
and from the fields – the smell of fresh water,
of drying meadows, foamy crusts,
the first coltsfoot, swallowwort, dandelion,
the smell of flooded ponds, the sun's warmth, and the last
of the dirty snow lying in the loamy ditches.

And when from the bushes yellow with golden catkins
drifts the first whistling on alder bark fifes,
– gentle tapping with a knife-handle –
ah, now really the winter won't come back – now it is
spring!

March Recipe Sautéed Dandelion Greens

Simple easy and oh, so good for you. If you have a dandelion infested yard, rejoice. Not only will it provide a Spring tonic salad, you'll have a lovely yellow lawn with lots of happily humming bees in a few weeks.



Ingredients

- 3 pound dandelion greens, tough lower stems discarded and leaves cut crosswise into 2-inch pieces
- 1/2 cup extra-virgin olive oil
- 5 large garlic cloves, smashed
- 1/4 to 1/2 teaspoon dried hot red-pepper flakes
- 1/2 teaspoon fine sea salt

Preparation

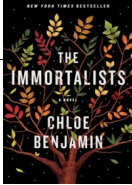


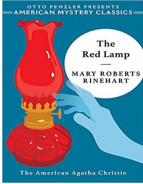
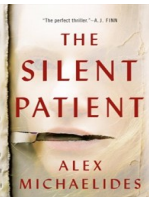
Cook greens in a 10-to 12-quart pot of boiling salted water (3 tablespoons salt for 8 quarts water), uncovered, until ribs are tender, about 10 minutes. Drain in a colander, then rinse under cold water to stop cooking and drain well, gently pressing out excess water.

Heat oil in a 12-inch heavy skillet over medium heat until it shimmers, then cook garlic and red-pepper flakes, stirring, until pale golden, about 45 seconds. Increase heat to medium-high, then add greens and sea salt and sauté until coated with oil and heated through, about 4 minutes.

Cooks' note:

Dandelion greens can be boiled 3 days ahead. Chill, wrapped in paper towels, in a sealed bag.

March 2019 Adult Events and Classes

Sun 1-5 PM	Mon 9 AM-8 PM	Tue 9 AM-8 PM	Wed 9 AM-8 PM	Thu 9 AM-8 PM	Fri 9 AM-5:30 PM	Sat 9 AM-5 PM
					1 Seed Library Opens Write Local 10 AM	2
3	4 Chair Yoga 2 PM	5 Raising Heirloom Peppers from Seeds 6:30-7:30 PM	6 KY Picture Show 2 PM Engine House Trivia 7 PM Raising Heirloom Tomatoes from Seeds 6:30-7:30 PM	7 Gentle Yoga 9:15 AM	8 Write Local 10 AM	9 Outside the Lines Adult Coloring 10AM- 4 PM Raising Heirloom Tomatoes from Seeds 1:30-2:30 PM
10 	11 Chair Yoga 2 PM Pageturner's 11 AM Raising Heirloom Peppers from Seeds 6:30-7:30 PM	12 Smart Bicycling Training 6-8 PM 	13 KY Picture Show 2 PM Engine House Trivia 7 PM Seed to Plate in 6 Wks. Microgreens & More 6:30-7:30 PM	14 Gentle Yoga 9:15 AM	15 Write Local 10 AM	16
17 Kentucky Playwright's Workshop Three One-Act Plays	18 Chair Yoga 2 PM 	19 Benchmark Family Services Foster Care 6-8 PM	20 KY Picture Show 2 PM Engine House Trivia 7 PM	21 Gentle Yoga 9:15 AM Book Lunch Noon 	22	23 Outside the Lines Adult Coloring 10 AM- 4 PM
24 	25 All Over the Page 11 AM Chair Yoga 2 PM	26 Meeting of Minds 6:30 PM	27 KY Picture Show 2 PM Engine House Trivia 7 PM Victory Gardening Cream of Heirloom Crops 6:30-7:30 PM	28 Gentle Yoga 9:15 AM	29 Write Local 10 AM Patrick Gilligan Around KY w/ the Bug 3-5 PM	30 Seed to Plate in 6 Wks. Microgreens & More 10-11 AM Glorious Gourds Growing Art & History In Your Garden 2:30-3:30 PM
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