

**OFF THE SHELF**  
**North Olympic Library System**  
**2210 South Peabody Street**  
**Port Angeles, WA 98362**

RELEASE: January 26, 2022  
DATE: February 2, 2022  
COLUMNIST: Sarah Morrison, Librarian  
RE: Downloadable Magazines now at NOLS

NOLS' collection of magazines just got a lot bigger! Magazines are a much-loved collection, with nearly 200 titles in print, available to borrow or read in-house. From *Adventure Kayak* to *Yoga Journal*, NOLS patrons love to keep up-to-date with the latest issue. Backpackers, gluten-free home cooks, knitters, car enthusiasts, and poetry readers are just a few of the hobbyists who'll find periodicals at NOLS. But...

But magazines can only be read by one person at a time. They frequently wear out and fall apart. Sometimes they get damaged. Titles are housed at only one branch, and holds take time.

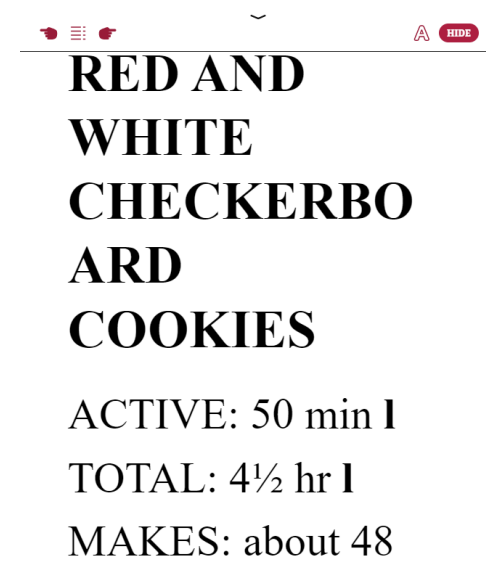
In January, NOLS began a one-year trial of downloadable magazines, currently available through the Washington Anytime Library. Over 3,000 popular magazines are now available, including titles like *Cook's Illustrated*, *Field and Stream*, and *Mother Earth News*. Over 1,200 regularly-published magazines are available in English, along with 1,300 special single-issue English-language titles. Readers will also find nearly 200 Spanish-language titles and over 650 titles in other languages, including Afrikaans, Chinese, Japanese, French, and others.

Magazines include current and back issues for up to 2 years and checkout for the same borrowing period (choose 1, 2, or 3 weeks). No more waiting for the current issue to circulate! All magazines are Simultaneous Use: an unlimited number of readers can access the same issue at the same time with no holds—ever! And! Magazine checkouts do **not** count

against your borrowing limit. Users can borrow up to 5 eBooks and eAudiobooks at one time; if a 6<sup>th</sup> item arrives on hold, you'd have to return another title in order to check it out. Magazines don't count towards your 5—you can have 5 eBooks and 2 magazines, or 4 eAudiobooks and 10 magazines.

Access magazines through the free Libby app for the best reading experience: download magazines for off-line perusal, receive automatic notifications about new issues, and screenshot articles and recipes to save to your device or share with friends. Libby is compatible with Apple phones and tablets, Android phones and tablets, and Chromebook.

Readers using other devices, including Kindle Fire tablets, personal computers, and library computers can still read the full range of magazines, accessible with the “Read now in browser” tool. Put those reading glasses away: in-browser reading supports OverDrive’s “Accessibility sizes” of text—see these examples, from the December 2021 issue of *Food Network Magazine*.



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**RED AND  
WHITE  
CHECKERBO  
ARD  
COOKIES**

ACTIVE: 50 min |  
TOTAL: 4½ hr |  
MAKES: about 48

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*l: Largest text setting in Reading View*

## RED AND WHITE CHECKERBOARD COOKIES

ACTIVE: 50 min | TOTAL: 4½ hr | MAKES: about 48

- 1 4-ounce bar white chocolate, chopped
- 2 sticks unsalted butter, at room temperature
- ½ cup granulated sugar
- ½ teaspoon salt
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 2¼ cups all-purpose flour, plus more for dusting
- 1 teaspoon finely grated blood orange zest
- 1½ to 2 teaspoons red gel food coloring
- 1 cup red or white sanding sugar

1. Put the white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until melted. Let cool slightly.
2. Beat the butter, granulated sugar and salt in a large bowl with a mixer on medium speed until creamy, 2 to 3 minutes. Beat in the egg and vanilla, then mix in the melted white chocolate. Reduce the speed to low and mix in the flour in two batches

### 2: Default text size in Reading View

**holiday sweets**

**RED & WHITE & sweet all over**

These colorful cookies will stand out from the rest!

**RED AND WHITE CHECKERBOARD COOKIES**  
ACTIVE: 50 min | TOTAL: 4½ hr | MAKES: about 48

1. 4-ounce bar white chocolate, chopped
2. sticks unsalted butter, at room temperature
- ½ cup granulated sugar
- ½ teaspoon salt
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 2¼ cups all-purpose flour, plus more for dusting
- 1 teaspoon finely grated blood orange zest
- 1½ to 2 teaspoons red gel food coloring
- 1 cup red or white sanding sugar

1. Put the white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until melted. Let cool slightly.
2. Beat the butter, granulated sugar and salt in a large bowl with a mixer on medium speed until creamy, 2 to 3 minutes. Beat in the egg and vanilla, then mix in the melted white chocolate. Reduce the speed to low and mix in the flour in two batches until just combined.
3. Remove half of the dough, beat the orange zest and food coloring into the remaining dough. Wrap the plain dough and red dough separately in plastic wrap. Flatten each into a rectangle and chill until firm, at least 1 hour.
4. Working on 2 separate sheets of floured parchment, roll out each piece of dough into a rough 5-by-10-inch rectangle (about ¼ inch thick); then trim each piece to form a 4½-by-9½-inch rectangle. Using a sharp knife, cut each rectangle lengthwise into nine ½-inch-wide strips. (If the dough won't roll out, refrigerate until firm.)
5. Lay 3 alternating color strips together (white-red-white). Using a wet finger, moisten the sides and top so the strips adhere without gaps, pressing to seal. Top with 3 strips in the opposite pattern (red-white-red). Top with 3 more strips, repeating the first pattern. Repeat to build another leg, starting with a red-white-red pattern. Wrap the legs and chill for 2 hours.
6. Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 3 baking sheets with parchment. Unwrap the dough. Lightly brush the legs with water, then firmly press the sides in the sanding sugar. Using a sharp knife, trim the ends of the legs, then slice into ½- to ¾-inch-thick cookies, about 24 per leg.
7. Arrange the cookies ½ inch apart on the baking sheets. Bake 2 of the pans (designate the other), switching positions halfway through, until the cookies are just set but not browned, 12 to 15 minutes. Let cool 5 minutes on the pans, then remove to a rack to cool completely. Repeat with the remaining baking sheet.

**CANDY CANE COOKIES**  
ACTIVE: 45 min | TOTAL: 2½ hr | MAKES: about 30

1. sticks (12 tablespoons) unsalted butter, at room temperature
- ¾ cup superfine sugar, plus more for rolling
- ½ teaspoon salt
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 teaspoon pure peppermint extract (optional)
- 2 cups all-purpose flour
- Red sanding sugar, for rolling

1. Beat the butter, superfine sugar and salt in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Beat in the egg, vanilla and peppermint extract, if using. Reduce the mixer speed to low and beat in the flour until combined. Transfer the dough to a piece of plastic wrap and pat into a rectangle, tightly wrap and refrigerate until firm, at least 1 hour or overnight.
2. Line 2 baking sheets with parchment paper. Spread some superfine sugar and red sanding sugar on separate plates. Gently roll heaping teaspoonsful of dough into short logs with your hands. One at a time, roll half of the logs in red sanding sugar to form 4-inch strands. Repeat with the remaining logs, rolling them in superfine sugar. Twist 1 strand of each color together; arrange about 2 inches apart on the baking sheets, bending the logs to form candy canes. Refrigerate until firm, about 15 minutes.
3. Meanwhile, position racks in the upper and lower thirds of the oven and preheat to 350°. Bake, switching the pans halfway through, until the cookies are set and lightly browned around the edges, 11 to 13 minutes. Let the cookies cool completely on the pans.

**HOLIDAY WINDOWPANES**  
ACTIVE: 50 min | TOTAL: 3½ hr | MAKES: about 20

1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 4 minutes. Increase the mixer speed to medium high, add the egg and vanilla and beat until combined. Reduce the speed to low, add the flour mixture in two batches and beat until just combined. Divide the dough between 2 sheets of plastic wrap, shape into disks. Wrap and refrigerate until firm, about 1 hour.
2. Line 2 baking sheets with parchment paper. Generously dust a work surface with confectioners' sugar. Working with 1 dough disk at a time, roll out the dough until about ¼ inch thick, dusting with more confectioners' sugar as needed. (Chill the dough to the refrigerator if it gets too soft.) Cut out shapes with 3- to 4-inch cookie cutters, arrange 2 inches apart on the baking sheets. Using a sharp paring knife or a small cookie cutter, cut out smaller shapes from the middle of the cookies. Retain the scraps and cut out more cookies. Refrigerate the cookies until firm, 1 hour.
3. Position racks in the upper and lower thirds of the oven, preheat to 350°. Push the hard candies in a food processor until coarsely ground. Round the candy inside the cutouts of the cookies. Bake, switching the pans halfway through, until the cookies are lightly browned around the edges and the candy is melted, about 16 minutes. Let cool completely on the pans. Dust with confectioners' sugar, brushing off any from the candy centers.

RECIPES FROM FOOD NETWORK KITCHEN

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### 3: Text size in Page View

To get started borrowing magazines, download Libby to your smart phone or tablet, or use your Kindle Fire tablet or personal computer to visit <https://anytime.overdrive.com/anytime-north/magazines>. No computer? No problem. Public computers are currently available at all NOLS branches, and circulating laptops can be checked out for up to 3 hours, to use on-site

with NOLS WiFi. No physical magazine subscriptions were cancelled to support this one-year trial of downloadable magazines.

### **More Information**

For more information about OverDrive and magazines, visit [nols.org](http://nols.org), call 360.683.1161, or email [Discover@nols.org](mailto:Discover@nols.org). The Sequim Branch Library is located at 630 North Sequim Avenue.

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