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*Spice of the Month Kits are free, but supplies
are limited. Please, only one kit per household.*

Check out what's happening at the library!

Stitch Night

@ the library

March 5th & 19th
4-6pm

Tea Tasting



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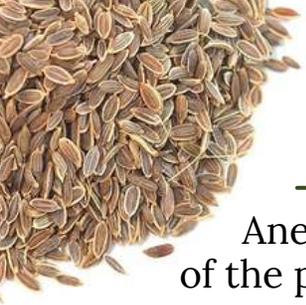


Spice up your life!

The library will have take-and-make
kits to pick up at the beginning of
every month.

Each kit includes:

- Packet of the featured spice
(enough for two recipes)
- Information and fun facts
- Two recipes to try at home



dill

Anethum graveolens, or dill, is an herb of the parsley family. It is most commonly grown as an annual. Depending upon the variety, the plant can grow anywhere from 1 foot (for dwarf varieties) up to 4 feet in ideal conditions. Unlike fennel, which resembles dill in appearance, the stems of dill are hollow. They also end with a expansive stems topped with yellow, scented flowers.

The name “dill” means to “calm or soothe,” and likely originates from the plant’s known ability to calm troubled stomachs and colicky infants.

The earliest known record of dill as a medicinal herb was found in Egypt 5,000 years ago, when the plant was referred to as a “soothing medicine.” Dill was also a widely used and familiar plant in the Greek culture. Dill scented oil was burned in Greek homes, and the plant’s essential oil was used to make some of their wine.

Dill Fun Facts!

- **Gladiators were fed meals covered with dill because it was hoped that the herb would grant them valor and courage.**
- **Dill was believed to provide protection from witchcraft, likely because of its strong smell. If a witch cast a spell on you, the cure could be found by drinking a cup of dill water.**

Info. from *The Herb Society of America* and *Britannica*

Instructions:

1. Preheat oven to 450° F and line a large baking sheet with parchment paper. In a shallow bowl, stir together bread crumbs, dill, melted butter, garlic powder, and cayenne and season with salt and pepper. Put flour in another shallow bowl. In a third bowl, beat eggs.
2. Working in batches, toss pickles in flour until lightly coated, then dip in eggs, then toss in panko mixture until fully coated.
3. Place pickles on prepared baking sheet and bake until golden and crispy, about 15 minutes.
4. Serve with ranch.



Oven Fried Pickles

🕒 Total Time: 25 mins

🍹 Yields: 6 servings



Ingredients

- 1 cup panko bread crumbs
- **4 teaspoons dried dill**
- 2 tablespoon melted butter
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- Kosher salt
- Freshly ground black pepper
- 1/2 cup all-purpose flour
- 2 large eggs
- 1 cup pickle slices, patted dry with paper towels
- Ranch dressing, for dipping



Recipe from: delish

<https://www.delish.com/cooking/recipe-ideas/recipes/a53332/oven-fried-pickles-recipe/>



CULINARY USES AROUND THE WORLD

French: Dill is sprinkled on pastries and baked goods.

Germany: Often used for dill pickles.

Greece: Then Greeks make dolmadakis, which are essentially grape leaves that are filled with a mixture of dill weed, rice, garlic, and pine nuts.

Holland: Dill is steeped in hot milk to help induce sleep.

India: Dill is used to flavor a dish called dhansak.

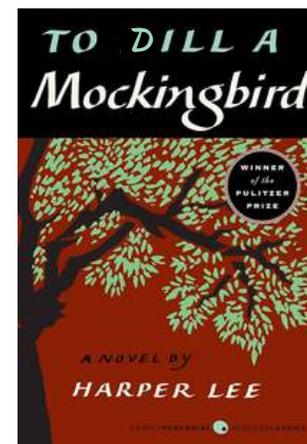
Poland: Polish cooks have traditionally preserved dill for winter use by chopping it finely and packing it between layers of salt in stone crocks or jars and storing in a cool place

Sri Lanka: The immature flower heads are added to salads.

Turkey: Dill is mixed with pureed beans and other spices and served as a salad.



SOME DILL-LIGHTFUL JOKES!



- What's a pickle's favorite book?
 - *To Dill A Mockingbird.*
- What's a pickle's favorite show?
 - *Dill or No Dill.*
- What happens when life gives you pickles instead of lemons?
 - *You dill with it.*
- How does a cucumber become a pickle?
 - *It goes through a jarring experience.*

PARMESAN SPINACH BAKE

🕒 Total Time: 55 mins

🍽 Yields: 12 servings

Ingredients:

- 3 packages (9 ounces each) fresh baby spinach
- 1 small red onion, chopped
- 1 tablespoon butter
- 1 package (8 ounces) cream cheese, cubed
- 1 cup sour cream
- 1/2 cup half-and-half cream
- 1/3 cup plus 3 tablespoons grated Parmesan cheese, divided
- 3 garlic cloves, minced
- 1/8 teaspoon pepper
- 2 cans (14 ounces each) water-packed artichoke hearts, rinsed, drained and chopped
- **1 teaspoon dried dill**
- 1/4 teaspoon seasoned salt
- 8 butter-flavored crackers, coarsely crushed



Instructions:

1. Preheat oven to 350° F. Place half of the spinach in a steamer basket; place in a large saucepan over 1 inch of water. Bring to a boil; cover and steam for 3-4 minutes or just until wilted. Transfer to a large bowl. Repeat with remaining spinach; set aside.
2. In a large saucepan, sauté onion in butter until tender. Reduce heat to low; stir in the cream cheese, sour cream, half-and-half, 1/3 cup Parmesan cheese, garlic and pepper. Cook and stir until cream cheese is melted. Stir in the artichokes, dill, seasoned salt and spinach.
3. Transfer to an ungreased 2-qt. baking dish. Sprinkle with cracker crumbs and remaining Parmesan cheese. Bake, uncovered, for 20-25 minutes or until edges are bubbly.



Recipe from: Taste of Home

<https://www.tasteofhome.com/recipes/creamy-parmesan-spinach-bake/>

