

Thank you!

Cumin is the last pick for this season's Spice Club.

Thank you for participating in the Everett Public Library's Spice Club! We hope you have enjoyed trying new spices and recipes over the past five months.

Special thanks to our sponsor, Sno-Isle Food Co-op, for providing quality spices for our community to try.

We hope you continue checking out new recipes with cookbooks from our expansive collection at the library!

Recipe

To highlight cumin, we would love you to try the recipe for Pork Belly Geerah from Kwame Onwuachi's cookbook, "My America." You can find this recipe on pages 210-211. Check out a copy of "My America" at either library location!

We have a special treat this month. Chef and author Kwame Onwuachi will present a talk, cooking demonstration and book signing on Feb. 24 at the Everett Performing Arts Center. More information inside this brochure.

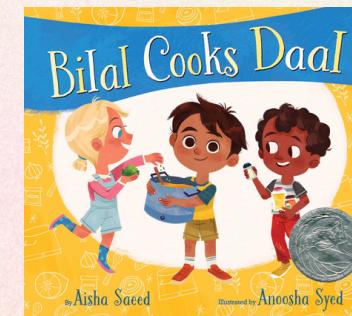
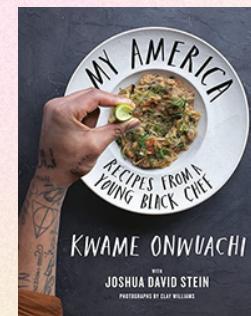
**Thank you to our
Spice Club sponsor!
Sno-Isle Food Co-op**

Cumin

Cumin is a spice made from the dried seed of the herb *Cuminum cyminum*, a member of the parsley family. Cumin is one of the most popular spices in the world and is commonly found in Latin American, Middle Eastern, North African, and Indian cuisines, among others. It's available as whole seeds as well as ground.

Cumin has a warm, earthy flavor and aroma with a bit of both sweetness and bitterness and a hint of citrus.

Featured Books



Scan the QR code for a list of books
that feature the spice of the month!



epls.org/spice-club

**February Spice
Cumin**

**SNO ISLE
FOOD CO-OP**
ANCHORED IN COMMUNITY

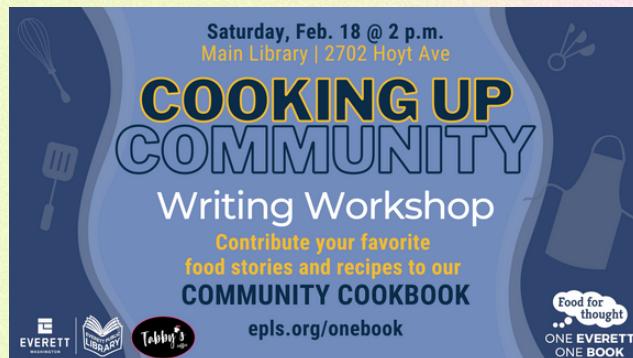
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EVERETT
WASHINGTON



Share Your Food Story with two great programs for youth and adults!



YOUTH: Submit your creative food-related stories and memories in the **Share Your Story** writing program for youth in grades 4-12. Visit epls.org/share to learn how to enter.



ADULTS: Share your favorite recipes and food memories to our online **Cooking Up Community Cookbook**. Submit at epls.org/onebook or at either library!

ALL: Want some inspiration to write your own food story? Join us at the table! Use writing prompts and feedback to craft an original food story. Coffee & snacks provided. For teens and adults! **Feb. 18, 2 p.m. at the Main Library.**

Everett Public Library welcomes chef Kwame Onwuachi, author of the memoir "Notes from a Young Black Chef." Join us for a keynote talk, cooking demonstration, and book signing on **Friday, February 24, at 7 p.m. at the Everett Performing Arts Center**, 2710 Wetmore Ave. This event is free, and tickets are not required. Free giveaway copies of "Notes from a Young Black Chef" are available while supplies last at

- Main Library, 2702 Hoyt Ave
- Evergreen Branch, 9512 Evergreen Way
- Sno-Isle Food Co-Op, 2804 Grand Ave
- Grandma's in Da Kitchen, 2831 W Marine View Drive
- Zoey's Fried Chicken, 510 W Casino Rd

Programs

ADULTS: Want to discuss Kwame Onwuachi's memoir? Join us at the **Main Library Book Club on Tuesday, Feb. 14 at 6:30 p.m.** Pick up a copy to borrow at the Main Library circulation desk or grab a free copy from the reference desk! More info: epls.org/calendar.

Tuesday, February 14 @ 6:30-7:30 p.m.

Main Library Book Discussion
February Title:
Notes from a Young Black Chef
by Kwame Onwuachi
Copies available at Main Library circulation desk

2702 Hoyt Ave



Food for thought

ONE EVERETT ONE BOOK

KWAME ONWUACHI
James Beard Award-winning chef and Top Chef contestant & judge

Keynote presentation and cooking demonstration, book signing with books available for purchase

Fri, Feb 24 | 7:00 PM
Everett Performing Arts Center
2710 Wetmore Ave

For more information on Kwame, please visit prhspeakers.com

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