

Library Lunch Ladies

Creating and Implementing Food Programming in Your Library

How It All Began...

- Introductions
 - Keri Whitmore, Assistant Director, Franklin Public Library
 - Sarah Bublitz, Children's Librarian, Franklin Public Library
- Why did we start these programs?
 - Library gardens
 - Past food programming was very popular
 - We had the existing facilities to do them



In-Person Cooking Programs - Planning

- Choose your topic
 - Helps focus your recipe choices
- Choosing Recipes
 - Considerations
 - Time it takes to make the recipe
 - How many recipes can you fit into the time allotted
 - Can the recipe be easily multiplied if necessary
 - Cost of ingredients
 - What appliances are needed
 - How much prep work will need to be done



In-Person Cooking Programs - Planning

- Shopping/Budget
 - Our programs are limited to 30 people and the budget has never exceeded \$150
 - Make a list and shop for ingredients

Food Prep

- Test out your recipes if you have never made them before
- Prep as much ahead of time if you can
- It may be easier to make the recipe ahead of the program and while the attendees are sampling it, go through the steps of the recipe

In-Person Cooking Programs - Planning

- Time Management
 - Sit down and time out your recipes!
 - Start with a short recipe or one that you have already completed so that your attendees can start eating right away.
 - Follow that with a more complex or longer recipe if you have one.
 - Keep the longer recipes in the middle of your program
 - Finish with a shorter recipe or two
 - Save desserts for the end
 - Plan out what will need to go in the oven
 - Look at baking temperatures
 - Can two things bake at the same time?
 - Limit your program to an hour and a half any more and people get bored

In-Person Cooking Programs - Execution

- Marketing
 - Spread the word about your program!
 - Flyers, city newsletter, library newsletter, social media, etc.
- Registration
 - Great for planning and budget purposes.
 - Not great when registrants don't show up, and there is a waitlist.
 - Do what works for you and your library.
 - Reminders for registrants.



In-Person Cooking Programs - Execution

Cooking Class

- Check-in (wait a minute for latecomers)
 - Participants receive a packet with all the recipes (and more) being made during the program.
 - Participants pick-up their plates, utensils, and glass of water and find a seat at a table. They are all set for samples!

Introduction

- Introduce yourself and the theme of the class.
- Recipes and Samples
 - Work through the recipe flow developed during the planning stage.
 - Demo the recipe, answer questions along the way, and end with a sample (or come back to the sample later if more time is needed).
 - Move on to the next recipe as they sample.
 - Discuss any bonus recipes not being made.

• Wrap-up

- Thank your patrons for coming and mention any future classes.
- Clean-up!

In-Person Cooking Programs – Patron Response

- "Thank you so much for these classes! We would have to pay over \$100 for a similar program elsewhere."
- "You guys are awesome! Thanks for all you do!"
- "I can't believe how much food we get. You do too much!"
- "I'm on amazon right now looking for the spurtles you have."
- "Is this the Wilton melting pot you used?"
- Patron emailed the library director saying how much she enjoys the Keri and Sarah cooking shows. She thinks they should have a network show, except she would miss them too much.



Transition to Virtual...

- Early in the pandemic, we had to cancel our scheduled cooking classes.
- YouTube, Facebook Live, & Zoom
 - Quarantine Quick Meals
 - Quick meals to make at home with pantry staples.
 - https://www.youtube.com/playlist?list=PLWeBJHyRlXkgcn3gXadel63W0W1F4 MMjC
 - Library Lunch Ladies
 - Picnic Party filmed live in Keri's backyard (Facebook Live)
 - Garden Harvest—filmed live in Sarah's kitchen (Zoom meeting)
 - Holiday Recipe Bytes
 - Short recipe videos for holiday cooking inspiration.
 - https://www.youtube.com/playlist?list=PLWeBJHyRlXki PQdB3ZTiR80lgkooY1 hN
- Overall, not the same as our in-person demos.



Children's Cooking Programs

- Cooking Up Stories
 - Pre-Pandemic
 - Geared towards ages 4-8 and registration required.
 - Consisted of a book, snacktivity, and a craft relating to theme.
 - During Pandemic
 - YouTube videos with a story, demo a snack and easy craft.
 - https://www.youtube.com/watch?v=fmKS1TkC4g8&list=PLWeBJHyRlX kh1AKaohJ1QTNBYkHVBRMZq&index=16
- Snacktivity Station
 - Creative snacks for kids.
 - https://www.youtube.com/playlist?list=PLWeBJHyRlXkjy8qUNowREu FAZ3h_sIsDR



Conclusion & Demo

- Questions?
- Quick Cooking Demo
- Thanks for listening to us!