

CHILI FEED – SATURDAY, OCTOBER 21st, COMMUNITY CENTER, WEBSTER

We're really jazzed about this year's Fundraiser Chili Feed! Saturday, October 21st, featuring Lucie B. Amundsen, author of a great book called *Locally Laid: How We Built a Plucky, Industry-changing Egg Farm – From Scratch*. The library has two copies of her book (Click [HERE](#) to go to our library catalog).

Join us in October to have some great chili and then listen to Lucie as we discover what starting a poultry business, keeping a family together, buying and selling locally, and having a good laugh (and cry) along the way have in common.

To get you thinking about October we thought it would be fun to explore some of the key themes Lucie will be talking about in October.

Let's start with.... EGGS:

Did you know that: “pasteurized hens foraging on fresh grasses produce healthier, delicious eggs with less fat and cholesterol”? *Locally Laid*, Lucie Amundsen, p.4.

If you want to read more about EGGS. You might give these a try. They're all available with your library card:

- ***Locally Laid: How We Built a Plucky, Industry-changing Egg Farm – From Scratch.*** Lucie Amundsen.
- ***The egg and I.*** Betty MacDonald.
- ***The perfect egg: a fresh take on recipes for morning, noon, and night.*** Teri Lyn Fisher & Jenny Park.
- **AND ONE FOR THE KIDS:**
 - **Egg.** Kevin Henkes. Three little birds crack their way out of eggs and fly away, leaving one **egg** sitting all alone until the three chicks come back and discover a friendly baby alligator has finally hatched.