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Coming Soon to Our Collection

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Go Tell the Bees That I Am Gone, by Diana Gabaldon

#1 NYT bestselling author Diana Gabaldon returns with the newest novel in the epic Outlander series. The past may seem the safest place to be...but it is the most dangerous time to be alive. Jamie Fraser and Claire Randall were torn apart by the Jacobite Rising in 1746, and it took them twenty years to find each other again. Now the American Revolution threatens to do the same.

Release date: November 23rd

Atlas of the Heart, by Brené Brown

In her latest book, five-time #1 NYT bestselling author Dr. Brené Brown writes, "If we want to find the way back to ourselves and each other, we need language and the grounded confidence to both tell our stories, and to be stewards of the stories that we hear. This is the framework for meaningful connection."

Release date: November 30th

Wish You Were Here, by Jodi Picoult

After a virus appears in Diana O'Toole's city, she reluctantly agrees to go solo on what was meant to be a dream engagement vacation with her surgical resident boyfriend. However, her perfect trip turns awry when the pandemic causes the island to go under lockdown. Completely isolated, she must venture beyond her comfort zone.

Release date: November 30th

Shang-Chi and the Legend of the Ten Rings [DVD]

Martial-arts master Shang-Chi confronts the past he thought he left behind when he's drawn into the web of the mysterious Ten Rings organization.

Release date: November 30th

Action/Adventure Movie

Join the wait list! Although on-order items are not yet available for checkout, you can still place holds on them.

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Cookie House Accessibility Improvements

Charlotte County Libraries and History is pleased to announce the construction of an ADA-compliant concrete walkway at the historic Cookie House. Located in Cedar Point Environmental Park, the Cookie House was built in 1931 by John Foster Bass, Jr. as part of his Bass Biological Laboratory, the first full-time, land-based marine station on the Florida mainland. Originally located on New Point Comfort Road, the stovewood-style building was moved to its current location in 2006 to ensure its preservation. The new sidewalk will allow visitors to safely access the building’s entrances, extending from the existing sidewalk to the building and branching to both sides, with additional room for visitors to sit and listen to staff discuss the structure's history. This project will be completed in time for 2022’s tours, which run January through March. We hope you will join us as we share the story of this unique building and the important role it played in Charlotte County’s history.
Happy Thanksgiving, Charlotte County! A national holiday since the Civil War and celebrated on the fourth Thursday of November since 1941, Thanksgiving is a day for giving thanks and, more traditionally, of celebrating the good harvest of the previous year. This link between the holiday and the land was an important one, something early residents of Charlotte County would have known well. Those pioneers who arrived in southwest Florida over one hundred years ago realized that the climate was well-suited for year-round agricultural development, something not possible in most areas of the country. From pineries in Solana to the experimental Murdock Colony Farms, Charlotte County’s early history was shaped by the land and the bountiful harvests that the climate made possible.

Like pioneers across history, however, early Charlotte County settlers experienced serious setbacks. The Great Freeze of 1917 destroyed the pineapple crop in Punta Gorda, and farmers could only watch as markets elsewhere, such as Sanford Dole in Hawaii, supplanted them. Additionally, John Milton Murdock’s Colony Farms failed after the first rainy season brought extensive flooding that destroyed crops. Attempts to create a canal system to prevent flooding and provide irrigation during the dry season proved unsuccessful, and Murdock ultimately fled the area after only a few years.

Despite such failures, agriculture continued to shape Charlotte County’s history. A.C. Frizzell, who came to the area with his wife to work for the Charlotte Harbor and Northern Railroad, became one of the largest landowners in the county and is responsible for introducing Texas-raised Brahma cattle to the area, which increased the quality of Florida beef. William and Arthur Vanderbilt also ran a cattle ranch, occupying over 30,000 acres on the Cape Haze peninsula, including today’s Rotunda West. As you sit down to your turkey and all the fixings this Thanksgiving, give a special thanks to those Charlotte County pioneers who sought their own harvest among the wilds of Florida.
The Calusa Tribe of Southwest Florida

In honor of Native American Heritage Month, Charlotte County Libraries and History would like to highlight one of Florida's early indigenous societies, the Calusa Indians. According to Florida Memory, the Calusa "grew in size and complexity" after the year 1000. Believed to have descended from peoples living in and around the Everglades, the Calusa increased in size and social complexity, creating a powerful kingdom that dominated much of southern Florida prior to European contact in the sixteenth century. Unlike other hunter-gatherer societies, the Calusa did not practice agriculture, relying instead on the abundant fisheries of southwest Florida's Gulf Coast. Thanks to archaeological work on and around Mound Key, an artificial island made of shells and sand in Estero Bay that served as the capital of the Calusa kingdom, it is now known that the Calusa constructed massive structures called watercourts that acted as small estuaries to contain the fish prior to consumption. This allowed them to store large quantities of fish, thus maintaining a continuous surplus of food which contributed to regular population growth over hundreds of years. When the Spanish arrived in Florida in the sixteenth century, the complexity of the Calusa kingdom was immediately evident: massive mounds of shells and sand, works of engineering to harness food, intricate works of art and elaborate ceremonies. The rediscovery and in-depth analysis of this complex culture over the last thirty-five years has led scholars to conclude that the Calusa represent "one of the most politically complex groups of non-agriculturists in the ancient world."

If you would like to learn more about the peoples and cultures that lived in Florida prior to European contact, there are several resources available. All library branches contain Local History sections and History Services staff can provide in-house access to additional volumes listed in the archival collection. Outside Libraries and History, we encourage you to visit the following museums and historic sites, whose materials were used to write this article: the Florida Museum of Natural History, located on the campus of the University of Florida, which also has excellent resources accessible through their website; Mound House on Fort Myers Beach; Randall Research Center on Pine Island; Timucuan Preserve, northeast of Jacksonville; and Mound Key Archaeological State Park, accessible only by water.
Let’s Find Out!

Have you ever wondered if the recipes in the backs of your favorite food-themed cozy mystery books are actually worth trying? In the first ever Let’s Find Out! column, our Charlotte County Libraries & History staff are here to put them to the test! Since it’s the perfect time of the year for guilt-free treats, we selected 3 recipes from 3 different books that are sure to sweeten your season.

Aunt Kitty’s Jamaican Rum Balls from Peach Cobbler Murder, by Joanne Fluke

*These don’t require baking. Yield 5 dozen.*

**Dough:**
4 cups finely crushed vanilla wafers (a 12-ounce box is about 2 ½ cups crushed)
1 cup chopped nuts (these are great with either pecans, macadamia nuts, walnuts, or cashews—the choice is yours!)
½ cup Karo syrup (the clear white kind)
½ cup excellent rum (or whiskey)
2 tablespoons Ghirardelli Chocolate Sweet Ground Chocolate Cocoa (or Nestle’s sweet dry cocoa)
1 tablespoon strong coffee, brewed

**Coating:**
Dry cocoa
Powdered sugar
Chocolate sprinkles

1. Crush the vanilla wafers in a food processor, or put them in a plastic bag and crush with a rolling pin.
2. Chop the nuts finely. Measure and add to the bowl.
3. Mix in the Karo syrup, rum, sweet dry cocoa, and strong coffee. Stir until thoroughly blended.
4. Rub your hands with powdered sugar. Make small balls and dip them in either cocoa, powdered sugar, or chocolate sprinkles.
5. Refrigerate until it’s time to serve. Enjoy!

To make these nonalcoholic, use fruit juice in place of rum. Just make sure they stay refrigerated and are eaten within a week. Fruit juices that typically go well with chocolate are peach, orange, or pineapple.

Everyone in Lake Eden knew the Cookie Jar’s business was suffering—a fact that puts Hannah Swenson at the top of the list of suspects when she finds rival confectioner Shawna Lee shot dead in her store...

“These rum balls were dangerously delicious! The rum, chocolate, and coffee worked together to produce a surprising depth of flavor. While the ingredients were on the pricey side, the no-bake recipe was quick and easy. You’ll have the best results if you stir in the rum a little at a time until you achieve the right consistency, and chilling the dough before rolling will make it easier to handle. On the other hand, the fruit juice version was lackluster. The rum is the star of this recipe.”

– Claire Myers, Technical Services
Ice-Capped Gingersnaps from *Tough Cookie*, by Diane Mott Davidson

Yield 5 dozen cookies.

½ pound (2 sticks) unsalted butter, softened
1 ½ cups dark brown sugar
2 eggs
½ cup dark molasses
2 teaspoons apple cider vinegar
4 cups all-purpose flour
4 teaspoons ground ginger
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon ground cloves
¼ teaspoon allspice
½ teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt

Preheat oven to 350°F. Butter two cookie sheets.

1. Beat butter until creamy. Add brown sugar and eggs and beat until well combined, then add molasses and vinegar and beat thoroughly.
2. Sift together dry ingredients. Add gradually to butter mixture.
3. Scoop 1 ½ tablespoons of cookie dough, spacing cookies about 2 inches apart. Bake 10 to 12 minutes, until cookies have puffed and flattened and appear slightly dry. Allow to cool on sheet 1 minute, then transfer to racks.

Frosting:
1 ½ cups confectioner’s sugar
2 tablespoons whipping cream
2 tablespoons milk
¼ teaspoon vanilla extract

In a shallow bowl, whisk all frosting ingredients well. Holding the cooled cookies upside down by the edges, dip the tops into the icing. Cool icing upside on racks until hardened.

Serve and enjoy!

When caterer Goldy Schulz is offered a temporary stint hosting a cooking show, she jumps at the chance – but the deadliest dish of all comes after the cameras go off...

“Everyone who tried them said they are soft, nice texture, perfect amount of spice and the sweetness is balanced. They come together easily and hold their shape when baked. They are highly recommended and would make a great cookie to add to one’s recipe box.”

– Spencer Pullen, Library Technician

Charlotte’s Toffee Pieces from *Toxic Toffee*, by Amanda Flower

1 tablespoon light corn syrup
2 sticks of butter, softened
¼ teaspoon salt
2 cups granulated sugar
1 cup milk-chocolate chips
1 cup chopped pecans or almonds

1. Using parchment paper, line a 9” x 13” pan.
2. Melt the butter, sugar, corn syrup, and salt in a saucepan, stirring continuously over medium heat until a candy thermometer reads 295°F.
3. When the mixture is at the desired temperature, pour into pan. Let stand at room temperature until cool.
4. Melt the chocolate chips in a microwave-safe bowl, heating in 30 second intervals and stirring between.
5. Pour melted chocolate over toffee. Sprinkle with pecans or almonds. Let cool completely. Break into pieces and enjoy!

Bailey King’s in New York on a shoot for her first TV show, *Bailey’s Amish Sweets*. Back home, a man is found dead—a lethal dose of lily of the valley was mixed into a tasty piece of toffee...

“The toffee was very easy to make, and turned out great! Anyone is likely to have the ingredients for this recipe already on hand. Breaking the toffee into small pieces was the only step that took some extra effort.”

– Suzanne Wardell, Library Technician
Tech Tips: How to Safely Shop Online for the Holidays

Keep yourself protected while you shop for the ones you love.

**Tip #1: Check Your Devices**

Before making any online purchases, make sure the device you’re using to shop online is up-to-date. Next, take a look at your accounts and ask, do they each have strong passwords? And even better, if two-factor authentication is available, are you using it?

- Once you’ve purchased an internet-connected device, change the default password, and use different and complex passwords for each of your accounts. Consider using a password manager to help.
- Check the device’s privacy and security settings to make sure you understand how your information will be used and stored. Also, make sure you’re not sharing more information than you want or need to provide.
- Enable automatic software updates where applicable, as running the latest version of software helps ensure the manufacturers are still supporting it and providing the latest patches for vulnerabilities.

**Tip #2: Only Shop Through Trusted Sources**

Think about how you’re searching online. Are you searching from home or on public Wi-Fi? How are you finding the deals? Are you clicking on links in emails? Going to trusted vendors? Clicking on ads on webpages? You wouldn’t go into a store with boarded up windows and without signage; the same rules apply online. If it looks suspicious, something’s probably not right.

- Don’t connect to unsecure public Wi-Fi, especially to do your banking or shopping.
- Before providing any personal or financial information, make sure that you are interacting with a reputable, established vendor.
- Some attackers may try to trick you by creating malicious websites that appear to be legitimate. Always verify the legitimacy before supplying any information. If you’ve never heard of it before, think twice before handing over your information.
- Most of us receive emails from retailers about special offers during the holidays. Cyber criminals will often send phishing emails—designed to look like they’re from retailers—that have malicious links or that ask for your personal or financial information. Many sites use secure sockets layer (SSL) to encrypt information. Indications that your information will be encrypted include a URL that begins with “https:” instead of “http:” and a padlock icon. If the padlock is closed, the information is encrypted.
Tech Tips: How to Safely Shop Online for the Holidays

- Don’t click links or download attachments unless you’re confident of where they came from. If you’re unsure if an email is legitimate, type the URL of the retailer or other company into your web browser as opposed to clicking the link.
- Never provide your password or personal or financial information in response to an unsolicited email. Legitimate businesses will not email you asking for this information.
- Make sure your information is being encrypted, and you are safe to shop.

Tip #3: Use Safe Methods for Purchases

If you’re going to make that purchase, what information are you handing over? Before providing personal or financial information, check the website's privacy policy. Make sure you understand how your information will be stored and used.

- If you can, use a credit card as opposed to a debit card. There are laws to limit your liability for fraudulent credit card charges, but you may not have the same level of protection for your debit cards. Additionally, because a debit card draws money directly from your bank account, unauthorized charges could leave you with insufficient funds to pay other bills.
- Check your credit card and bank statements for any fraudulent charges. Immediately notify your bank or financial institution and local law enforcement.
- If you receive a suspicious email that you think may be a phishing scam, you can report it at https://www.us-cert.gov/report-phishing. If you believe your personal or financial information has been stolen, report it right away to your local police and the Federal Trade Commission (FTC). There’s information on the FTC website, https://www.identitytheft.gov/, about how to report. Immediately change your passwords, use complex passwords, and use a different one for each account.

Article courtesy of the Cybersecurity & Infrastructure Security Agency. Learn more at cisa.gov/shop-safely

Need additional guidance or have a tech question? Call your local branch, and a staff member can assist you over the phone.

Englewood Charlotte Library: 941.681.3736 Mid-County Regional Library: 941.613.3160
Port Charlotte Public Library: 941.764.5562 Punta Gorda Charlotte Library: 941.833.5460

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3 Must-Read Books by Native American Authors

Celebrate National Native American Heritage Month with us!

Living Nations, Living Words, by Joy Harjo

After serving as the first Native American U.S. Poet Laureate, Joy Harjo released this companion anthology. With work from Natalie Diaz, Ray Young Bear, Craig Santos Perez, Sherwin Bitsui, Layli Long Soldier, and others, Living Nations, Living Words showcases, as Joy Harjo writes in her stirring introduction, “poetry [that] emerges from the soul of a community, the heart and lands of the people. In this country, poetry is rooted in the more than 500 living indigenous nations. Living Nations, Living Words is a representative offering.”

Love Medicine, by Louise Erdrich

Set on and around a North Dakota reservation, Love Medicine, the first novel by Louise Erdrich, is the epic story of the intertwined fates of two families: the Kashpaws and the Lamartines. Each chapter draws on a range of voices to depict its tales. Black humor mingles with magic, injustice bleeds into betrayal, and through it all, bonds of love and family marry the elements into a tightly woven whole that pulses with the drama of life.

The Removed, by Brandon Hobson

Hobson’s 2021 release explores historical and contemporary government-sanctioned violence against Cherokee teens. The trauma of the Trail of Tears is relived through the pages of this novel via the fatal police shooting of fifteen-year-old Ray-Ray Echota. Blending the realms of the physical and the spiritual, this text is a potent meditation on generational grief and the power of storytelling.

There’s more where that came from! Find out what you should read next by visiting the Division’s website, navigating through the side menu from “What to Read Next” to “Your Next Five Books.” Fill out the form, and library staff will recommend 5 books chosen just for you!

https://charlottefl.ent.sirsi.net/custom/web/recommendation_form.html
Staff Picks

**Falling, by T.J. Newman** | “The premise of this thriller, written by a former flight attendant, depicts airline pilot Bill Hoffman being forced to choose between the lives of the passengers on the plane he’s flying or the lives of his family who have been taken hostage at home. I enjoyed the way this book was written – a very quick pace, lots of action, and told through multiple characters’ perspectives. Definitely a page turner that can be finished very quickly; I would not be surprised to see this book made into a movie one day.” – Michele Duddie, Collection Development Librarian

**The Woman They Could Not Silence, by Kate Moore** | “This is a fascinating biography of a sane woman who was unjustly committed to a mental asylum by her husband in the mid-1800’s for being too outspoken, speaking her own mind and not sharing his religious beliefs and views. The treatment at that time of those women deemed mentally ill, usually by their husbands, was unbelievable, but Elizabeth Packard fought back – not only for herself but for others who faced the same treatment... This book both made me angry as I realized how few rights women had and also caused me to reflect on how things have changed yet, in some ways, remain the same. It is a look at the life of a woman who deserves to be remembered for her life, her legacy and the lives she saved through her actions.” – Terri Crawford, Regional Librarian

**Eternal, by Lisa Scottoline** | “Scottoline develops the storyline by integrating the historical backdrop of pre-WWII Italy, which underscores the building tensions, with a ‘love triangle’ between three childhood friends as they enter adulthood. I particularly appreciated her treatment of the plight of Italian Jews during the time period, an oft-forgotten segment of the Italian population. It’s a coming-of-age story where the political climate forever changes lives, relationships, families, and self-images. On a personal note I enjoyed her use of Italian words and phrases reminiscent of my own upbringing.” – Christine Grabowsky, Library Technician

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Published monthly by:
Charlotte County Libraries & History
2050 Forrest Nelson Blvd, Port Charlotte, FL 33952
941.613.3200