

Panelists to review readings, discuss racism

When the Georgetown Public Library partnered with the staff of Lark & Owl Booksellers to offer “Confronting Racism: A Community Conversation,” we confirmed what we thought — interest in this topic in Georgetown is very high. Thus far, more than 250 people have signed up to attend this virtual book discussion on August 31.

The conversation will focus on three best-selling books — *New Kid* by Jerry Craft (for children grades 5-8), *The Hate U Give* by Angie Thomas (for teens) and *How to Be an Antiracist* by

Ibram X. Kendi (for adults).

Tiffanie Harrison, an equity leader and marketing educator in Round Rock ISD who was Round Rock High School’s Teacher of the Year in 2015 and 2019, will facilitate the discussion. She has an MBA and a bachelor’s degree from Baylor University, and she is a Beyond Diversity Affiliate Practitioner and Facilitator as well as an active leader in community organizations like Undoing Racism Round Rock, Engage Round Rock and the Round Rock Black Parents Association. “I am excited to see

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Georgetown lead with this anti-racist event in Williamson County,” she said. “There is much that surrounding cities can learn from this courageous conversation. Inclusive communities that welcome diversity and prioritize equity are strong and sustainable.”

The event will begin at 7 p.m., and each book will be discussed in turn.

• *New Kid* at 7 p.m.
• *The Hate U Give* at 7:45 p.m.
• *How to Be an Antiracist* at 8:30 p.m.

The discussions will be among panelists sharing

their perspectives on a book and responding to questions from Harrison and from the virtual audience, who will be able to submit questions for consideration during the live event.

The panelists for *New Kid* are Nicole Bell, Zoie Steen (who is Ms. Bell’s daughter) and Dr. Alicia Moore. Confirmed panelists for *The Hate U Give* are Chuck Collins and Dr. Phil Hopkins. The panelists for *How to Be an Antiracist* are Dr. Melissa Johnson, Richard Martin, Catherine Crisp-Martin and Jaquita Wilson. Of the slate of panelists, Harrison said, “Georgetown is fortunate to have so many people

doing the work of anti-racism right here at home. These panelists are diverse and compassionate. I am looking forward to navigating what can often be seen as difficult conversations with them. I know the entire community will benefit immensely.”

Participants can still sign up for “Confronting Racism” at bit.ly/gtx-confronting-racism. All three books are available from the Georgetown Public Library and from Lark & Owl Booksellers.

Dana Hendrix is the Adult Services Librarian at the Georgetown Public Library.

Library events

- Adult Summer Reading Program through Aug. 19 (virtual)
- Confronting Racism: A Community Conversation Aug. 31 (virtual)
- Tuesday Talks with Britin and Ann Oct. 1 (virtual)
- Rachael Hurst: The Color of Animals exhibit through September 27 (Bridge and Hall galleries)
- Jennifer Gillen: Petal & Ink exhibit through September 27 (Café Gallery)

For more information: library.georgetown.org/events-cale

Baker brings taste of home to shops, markets

To Di For Bakery photo postings on Instagram are a feast for the eyes and Di’s baked goods are a feast for stomach and soul. Georgetown resident Diana Cannone has found her niche delivering home baked goods to your door. I recently visited with Ms. Cannone.

Q: Why has baking become a favorite pandemic pastime.

A: People have been eating out less so they’re cooking and baking at home. In the midst of uncertainty, it feels good to do something, make something. There’s something satisfying about making your own baked goods. One thing I love about bread baking is that you start with just flour, water, yeast, and salt and end up with a loaf of bread. It’s magical.

Q: You sell your products and also encourage others to bake their own? How’s that working?

A: I’m interested in community, not competition. Some people aren’t interested in baking or don’t have time, so I bake for them. I’m interested in helping people learn about baking. I bake in a home

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kitchen with one regular oven and without a lot of specialized equipment. I know what challenges can come up. My superpower is troubleshooting. I want to help more people learn to do that.

Q: Tell me a bit about yourself?

A: When I’m not baking, I spend most of my time reading and knitting.

My husband and I have lived in Georgetown since 2001. I started baking at an early age and my interest in mixing things up led to a chemistry degree from Caltech. I fell into a career in banking for 20 years but I baked a lot during that time. People suggested I should have a baking business. In 2011, Texas Cottage Food Law was passed, allowing baking businesses from homes and it was expanded in 2013, which is when I started my business at farmers markets. Now I focus on home delivery to Georgetown, Round Rock, Hutto and Pflugerville.

Smoked Salmon Spread

1 (8 oz.) package cream cheese, softened
½ cup sour cream
¼ cup heavy cream
1 T. lemon pepper
1 t. dried dill weed
¼ cup chopped green onions
8 oz. flaked smoked salmon

Stir together the cream cheese, sour cream, heavy cream, lemon pepper and dill in a bowl until smooth. Fold in the green onions and smoked salmon until evenly mixed. Refrigerate 1 hour before serving.

Q: Do you see any interesting trends in baking?

A: There’s increasing interest in where your food comes from and what goes into it that extends to baking. A couple years ago, I started incorporating local, organic and fair trade ingredients into my baked goods. Things just taste better and I feel good about supporting companies that care about sustainability.

Q: What is your best selling item?

A: For years, English muffins topped my best

sellers list, but this year bagels have taken the lead. Bagels are the reason I got interested in bread baking. I grew up in the northeast but it was hard to find good bagels here so I decided to make my own. As far as loaves, sourdough is the most popular.

Q: I can vouch for the tangy sourdough, tasty comfort bagels and English muffins that toast up crisp and delicious. Your sweets are a wonderful afternoon treat with a cup of coffee or tea.

A: Thank you!

Q: Future plans?

A: I’m working on an online baking community. The best way to get better at baking is to do it more. It will have weekly check-ins, live baking sessions and monthly bakealongs to provide support and accountability. I’ll share details on my website, newsletter and social media accounts as I get it ready to go.

Go to <https://todiforbakery.com/> to place an order and to find out more about Di’s online baking community.

I am including a recipe to go with your bagel purchase.



Danelle Houck with The Williamson Museum is collecting information about the pandemic to document the event for future residents.

Museum to record how pandemic changes area history

History is happening in front of our eyes and museum curators are in the process of collecting items, ephemera and memories for future displays.

I asked Danelle Houck, educator and acting director of The Williamson Museum, about documenting history as it happens.

The Georgetown native explained, “There isn’t one definitive answer as to when something in the past is considered history. Many historians will say at least 50-60 years. There is a need to allow time to pass in order to properly assess the impact. History is all about context and that is hard to understand, if the event is still in formation.”

Theodore Roosevelt said, “The more you know about the past, the better prepared you are for the future.” Houck expanded on other difficult times in Williamson County. During the Civil War a cholera epidemic broke out in Georgetown. “Wood was in short supply, so Susan Hughes found a solution to make coffins using wood from her unfinished house. When her husband returned from war, he found the second floor of their home missing.”

A century ago the Spanish flu made the news.

“In January of 1918, 11 young men at Southwestern University were stricken with the illness,” Houck said. “They were the first patients to receive care at the newly opened King’s Daughters Sanitarium, Georgetown’s first hospital.”

All 11 patients survived but others did not. Ray Thomas, a healthy 21 year old, died of the flu five months after registering for the Army and Georgetown nurse, Ebba Lindell succumbed while working amongst Army patients.

Houck said the biggest epidemic for Williamson County happened in Georgetown.

“During the summer of 1980, the public water supply became contaminated,” she said. “By the time the city identified the source,



CONFINED TO QUARTERS

Linda Dwyer

clay pipes installed in 1910, an estimated 7,000 people were stricken with severe diarrhea and 32 contracted hepatitis A.”

Historians all over the world are documenting COVID-19 experiences. It’s reassuring to know local history is being monitored by Houck for future generations.

“Many museums have faced hardships during this pandemic, so I am grateful to continue to be able to preserve the history of Williamson County and share the stories,” she said.

“We are trying to document this COVID-19 pandemic with a digital collection aid. We welcome people to share photos of how they have adapted, zoom photos and even to document the adjustment in our educational system.” People can be part of the museum collection by emailing covid-collection@williamsonmuseum.org

The Williamson Museum is on the Square at 716 South Austin Avenue. It currently is open from 12-5 p.m. Wednesday-Friday, and from 10 a.m.-5 p.m. Saturday. Virtual programming is at noon every Saturday and the museum hosts a Facebook Live on local history topics.

The museum will open an exhibit on Victorian Mourning in mid-September. Monthly Salons are returning as a virtual program at 6:30 p.m. August 19. Recreation specialist Rowan Prothro will speak about the Ecoregions of Williamson County. This event will be available via Zoom and Facebook Live.

Spice up the day with favorite ingredients

Continued from 7 Salmon Cakes with Crunchy Corn Relish

2 pounds cooked salmon (poached or grilled), cooled to room temperature

1 cup fresh bread crumbs (made in food processor from sourdough or Italian white bread)

1/2 cup mayonnaise

1/4 cup finely chopped fresh basil

1 T. Dijon mustard

2 large eggs

1/2 red onion, minced

3 scallions, trimmed and minced

1 jalapeno, seeded and minced

1 T. chopped fresh basil

1 t. chopped fresh dill

1 t. hot sauce (such as Tabasco)

1 t. salt

1/2 t. black pepper

1/4 cup canola or safflower oil

1 recipe Crunchy Corn Relish (recipe follows)

Heat oven to 250 degrees. Carefully break up salmon with a fork into large chunks in a large bowl. Add 1/2 cup of the bread crumbs, the mayonnaise, mustard, eggs, onion, scallions, jalapeno, basil, dill, hot sauce, salt and pepper. Stir just until mixed. Do not overmix; the salmon pieces should be bite-sized chunks, not fine flakes.

Form the mixture into twelve 2 1/2-inch cakes about 1 1/2 inches thick. Coat both sides of the cakes lightly with the remaining bread crumbs, shaking off any excess crumbs. Heat

the oil over medium-high heat in a large, non-stick skillet. Cook 6 to 8 salmon cakes at a time, about 3 minutes per side, turning only once, until light golden brown. Remove from oil and place on paper towels to drain. Transfer the cooked, drained cakes to a baking dish and place in the oven to keep warm while the remaining cakes cook. Serve immediately with Crunchy Corn Relish. Makes about twelve 2 1/2-inch cakes.

Crunchy Corn Relish

Kernels from 4 ears fresh corn (2 cups fresh or frozen corn)

1/2 red onion, diced

1/4 cup dry white wine

3 T. white wine vinegar

1 T. peeled, julienned fresh ginger

3 T. fresh thyme, or 1 T. dried thyme

3 garlic cloves, minced

1 T. pink peppercorns

2 t. whole coriander seeds

1 T. sugar

2 bay leaves

1 green bell pepper, cored, seeded and diced

1 red bell pepper, cored, seeded and diced

7 green onions, trimmed and cut into thinly sliced rounds

6 fresh basil leaves, cut into very thin strips (chiffonade)

salt and black pepper to taste

Place the corn, onion, wine, vinegar, ginger, thyme, garlic, peppercorns, coriander, sugar and bay leaves in a medium saucepan over low heat. Stir and cook about 10 minutes, un-

til the seasonings are incorporated. Remove from the heat and set aside to cool.

Meanwhile, in a separate bowl, combine the green bell pepper, red bell pepper, green onions and basil in a large bowl and stir to mix. Add the corn mixture to the pepper mixture and stir. Season to taste with salt and pepper. Refrigerate in an air-tight container until ready to serve. Discard the bay leaves before serving. Makes about 3 cups relish.

Everyone loves a good lemon bar, and these have the added color and flavor of fresh blueberries!

Lemon Bars with Blueberries

Crust

4 cups flour

1 cup powdered sugar

1 pound, plus 4 T. (4 1/2 sticks) unsalted butter, cut into 1/2-inch cubes

Filling

3 cups sugar

1/4 cup flour

1/2 t. baking powder

7 large eggs, lightly beaten

Grated zest and juice of 4 lemons

1 cup fresh blueberries, cleaned

1/4 cup powdered sugar

Heat oven to 350 degrees. Lightly grease a 17x12x1 inch baking pan and set aside. Mix the flour and sugar in a food processor and pulse 2 or 3 times to blend. Add the butter and pulse until mixture resembles coarse meal and begins to stick together. Remove

from food processor and form into a ball.

Flatten the dough with lightly floured hands and press evenly onto the bottom and 1/4 inch up the sides of the prepared pan. The dough will be about 1/4 inch thick. Bake 12 to 15 minutes, until light brown but not quite done. Remove from oven and set aside to cool.

Mix together the sugar, flour and baking powder in a bowl. In a separate bowl, mix the eggs, lemon zest and lemon juice. Whisk until smooth and well blended. Sift the flour-sugar mixture into the egg mixture and stir until well-blended. Pour the filling on top of the crust and sprinkle evenly with the blueberries; they will sink slightly. Bake for 30-35 minutes at 350 degrees or until set. Remove from oven and allow to cool for several hours before cutting.

Trim the edges and cut into 2 1/2 by 3 inch bars. Dust with powdered sugar just before serving. For smaller bars, cut the bar in half down the center or on the diagonal. You can also substitute raspberries for the blueberries if you like. Makes 2 dozen large, or 4 dozen small bars.

These days, cooking is one of my main entertainments, even though a lot of it is given to others instead of enjoyed with others! The weariness of monotony is affecting many, but using some creativity in the kitchen can help. Enjoy.