

fermentation, the more flavorful your bread will be. I like to ferment each batch for about twelve hours at about 74°F.

Once your dough has increased in size by at least a third, scale it into two or three loaves and roll into desired shape. Place loaves on a sheet pan covered with a layer of cornmeal and proof covered for several hours, until the loaves have increased in size by about a third.

Bake in a 425°F oven with steam. On the lowest oven shelf, fill a cookie sheet with hot or boiling water and this will provide the steam. Slide or place your proofed loaves onto a preheated baking stone



or another cookie sheet and score with a sharp knife. This will allow the loaves to expand evenly in the oven. When golden brown, spritz with water from a sprayer, and continue baking for another five or so minutes. Remove, let cool, and enjoy.

Fruitport Library announces special features offered during COVID-19

Happy spring to everyone. I hope this May's edition of the Fruitport Area News finds you well and in good spirits.

You have all been very supportive and understanding with the Library during the COVID-19 crisis; and I want to thank you. We have our decisions with considerable thought, trying to balance continuing to provide excellent service and regarding everyone's health. We greatly appreciate your cooperation with the Library's guidelines throughout this situation.

As you have noticed, the Library has looked more different over the past couple of months than it has in the past. After the first COVID-19-positive case was reported in Muskegon County, we decided to close the Library to the public to help inhibit the virus' expansion while providing some access to our materials. After Executive Order 2020-21 was announced, we suspended all on-site services and shifted to all digital services, including expanding access to Hoopla. We also began to offer Digital Access Cards to people who could not come into the Library to register for a card. Our Youth Services Librarian, Teisha, began producing and recording Story Time to be made available on Facebook. We have been working to adjust to life in the digital world when we cannot meet in person. We are still working to connect you with our services and with each other.

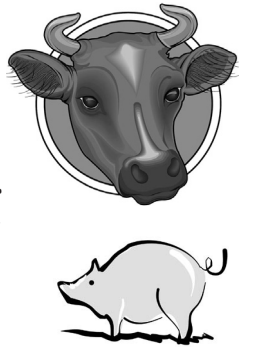
Finally, I would like to talk about this year's Summer Reading Program. As of the time this editorial is being written, we are yet two months away from the beginning of the program, projected for June 13; and conditions are changing on, nearly, a daily basis. We do not know what the summer will look like. We do not know how much time will pass before we will be able to have onsite programs again, or how we will conduct the reading portion of the program. Be that as it may, we are working on contingencies to make sure this year's Program is wonderful.

Please remember that we have many digital materials. Check out our website for details. If you do not have a library card from any West Michigan library, please go to our website and sign up for a Digital Access Card. Stay connected with us through our Facebook page, or drop a line on the "Contact Us" page of our website.

I wish you all a great and relaxing summer. Congratulations all of the high school seniors. Adam R. DeWitt, Library Director



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