

Latté Da!votional.®



Extraordinary Coffee For Extraordinary People

December, 2011

Just hear those sleigh bells

jingling ring ting tingaling too... C'mon it's lovely weather for a latte together with you! And if you find your sleigh stuck in the far corner of campus and wishing you had some awesome coffee and the best sandwich of your life, do not fear ... Pekara Cafe is here! We are located in the UIUC VetMed Basic Sciences Building on the ground floor.

We are serving up fantastic sandwiches on Pekara's famous artisan breads, salads, soups, pastries and a full line of specialty coffees and teas by Latté Da! Our croissants are heavenly, the soup is hot and we won't mind if you come in smelling like cats, dogs, cows and/or a horse.



2001 S Lincoln Ave,
Urbana, IL
[Click for directions](#)
1 217.244.7416



Gingersnap
Cookies are
back!



Have you seen this pup around town? [Perkpug](#) is a loyalty program that rewards you for the purchases you make every day. Just the thought of buying something and getting a reward for buying something makes me oh so happy. Take this little pup with you to any Latté Da! counter or other participating retailers, scan the image after a purchase, earn points, then [register](#) to track and redeem! No leash required!



Check us out on the web at
www.LatteDavotion.com



In this issue:

What's New	1
Dear Betsy Bean	2
Spilling the Beans	3
Recipe Corner	4
Reader's Corner	5
From Bean to Brew	6



Have a cuppa with Betsy Bean !

Have a question for Betsy Bean? [Email us](#) or post your inquiry to [Betsy Bean's Blog](#)! Check out the questions and answers from other fans then go ahead and post one of your own. If we use your question, you guessed it - a coupon for a free treat will be on its way to your inbox!!

Dear Betsy Bean:

What is it about fluorescent lights in an office and the inexplicable need for a Latté Da mocha or chiller? There must be something sinister in these lights as they suck the life out of you and throw you into a state of blind brain neuron paralysis. I'm convinced there must be a caffeine induced connection with the light waves that these putridly awful lumens give off, forcing me to bribe the closest co-worker to a fast trip to my closest Latté Da! Did you know that I now budget for my daily dose of divine? It's true! But I don't feel a bit guilty. My barista knows me and my mug...and has it brewing as I approach. But really Betsy, is there something going on with these creepy lights and my dire need for a perk-me-up?

Sincerely, Lauren's Mom

Dear Lauren's Mom:

After extensive research into this phenomenon, I have concluded that it is indeed true that office lights not only sap you of neurons and important nutrients, but have you noticed how bathroom lights can exaggerate dark circles under ~~my~~ the eyes? Many superheroes swear by the anti-krypton effect of Latté Da! beverages, thus enabling them to perk up and continue rescuing the planet from sure destruction. So slip on those sassy sunglasses, fling that 90% silk, 10% rayon cape over your shoulder, fetch another Latte' Da! (*try the Pumpkin Spice Latte*), and know that by drinking Latte' Da! beverages, you will indubitably save the world.

BB



Spilling the Beans. . .



I can't believe the cool stuff going on at The [Champaign Public Library](#): Resume creating, classes on applying for a job, books for \$1.50, bring-your-own-book discussion groups, and sessions on how to use the computer and Internet! It's such a great place to go where you can leave your money at home! And don't get me started on the [free audiobooks to download](#). Story time for adults!

you can do to keep it from happening. This program is for everyone, whether or not you've been a victim of bullying. Our presenter will be [Tina Newberry of Newberry's ATA Black Belt Academy](#).



Library: Main Library, 200 W. Green St.
Location: Robeson Pavilion Room A & B
Contact Number: 217/403-2030



My favorite library event is the self defense class for teens, part of the Tuesdays at the Library series. I am flabbergasted by how many bullies are at my daughter's middle school, and putting her into Tae Kwon Do has been the best

thing for her. Not to mention purposely getting her hooked on the tv series [Buffy the Vampire Slayer](#). No helpless Twilight female in this house. Buffy doesn't take any you know what. There are also great books out there where the central character has to deal with bullies and I think my pre-teen has read them all. What has been your favorite book about how to deal with bullies? Let me know, and if my 12-year old hasn't read it, you get a free Latte' Da! Drink!

There's more! On January 21st at the Robeson Pavilion Rooms A and B, local author Julie Cross launches the publication of her debut novel *Tempest* here at the library. Learn how she came up with her teen time-travel plot, how she managed to write the book while working and raising her family, and how Summit Entertainment purchased film rights to the novel prior to publication. Books will be available for purchase and Julie will sign each copy. People who register online will be assured a seat at the program and will be entered in a drawing for a free copy of *Tempest*. For teens and adults.



Date: 12/17/2011

Time: 2:00-2:45 PM

Everyone can help prevent and stop bullying-children, teens, and adults. Learn the warning signs and effects of bullying, along with what



Psssst..! Have you seen all the ways you can win **free** treats? Keep your eye on our [Facebook](#) page for status updates or questions - then be sure to click 'like' or make a comment! A lucky clicker will be emailed a coupon. There's a winner every time - it's that easy!





Recipe Corner



Dear Mocha Marvels and Latte' Lovers - [email me](#) your recipes for all things yummy. If it's printed, you get a free treat!

A great treat to bring to office parties is a mocha-fied brownie. Sweeten up those co-workers, and wake them up at the same time.

Ingredients:

1 package fudge brownie mix
1/2 c water
1/4 c vegetable oil
1 egg
2 t coffee granules
1 t vanilla extract

Filling:

1/4 c butter/margarine, softened
1/2 c packed brown sugar
1 c chopped walnuts
3/4 c semisweet chocolate chips

Icing:

1/2 c semisweet chocolate chips
1 T butter or margarine
1/4 t coffee granules
1 t milk

Directions:

1. In a bowl, combine the first six ingredients and mix well by hand. Spread into a sprayed 13x9x2 baking pan. Bake at 350 degrees F for 30-35 minutes or until brownies test done with a toothpick.
2. Meanwhile, in a small mixing bowl, cream butter and sugar until light and fluffy. Add egg, coffee and vanilla; mix well. Stir in walnuts and chocolate chips. Spread over brownies. Bake at 350 degrees F for 17 minutes.
3. For icing, melt the chocolate chips and butter in a saucepan over low heat, stirring constantly. Whisk in coffee and enough milk to reach a drizzling consistency. Drizzle over warm brownies. Cool before cutting.

Katlyn, one of my favorite [blog](#) subscribers, has so sweetly revised a pumpkin cookie recipe into a vegan version. Give it a try and let me know how it turns out!

Ingredients:

1 cup canned pumpkin
1 cup white sugar
1/2 cup vegetable oil
Egg substitute equal to 1 egg (see box)
2 cups flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon soy milk
1 Tablespoon vanilla extract
2 cups vegan semi-sweet chocolate chips



Directions:

1. Combine pumpkin, sugar, vegetable oil, and egg substitute. In a separate bowl, stir together flour, baking powder, cinnamon, and salt. Dissolve the baking soda with the soy milk and stir into dry mixture. Add flour mixture to pumpkin mixture and mix well.
2. Stir in vanilla and chocolate chips (can also add 1/2 cup of chopped walnuts).
3. Drop by spoonful on sprayed cookie sheet and bake at 350F for approximately 10 minutes or until lightly brown.

Latté Da!Votional is copyrighted. If you have a java contribution, send it via our email address at lattedavotion@hotmail.com.

Not all submissions may make it to the next issue. We reserve the right to edit appropriately. All submissions become the property of Latté Da!

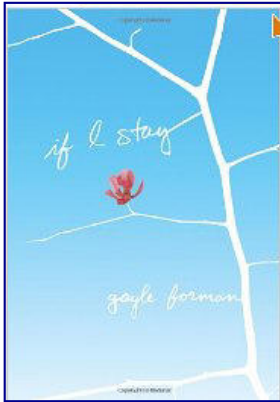
President: Lauren Klein
Editor: D.A. Sarac

Latté Da!
c/o The Champaign Public Library
200 W. Green St., Champaign, IL 61821
(217) 778-7775
www.lattedavotion.com

Reader's Corner



If I Stay by Gayle Forman



Throughout our lives, we all have to make choices. But what if you had to choose between some things that other people take for granted -- the choice of whether or not to live? When 17-year old Mia is hospitalized from a terrible car accident that took the lives of her mother, father, and little

brother, she has to make the most important choice of all. As she recalls her life through flashbacks, she starts to realize that maybe she does have a place in the world. This book is moving and well written, and you may just find yourself appreciating what is right in front of you.

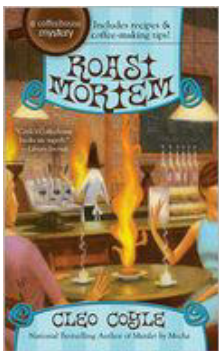
McKenna S.

Did you know that the basis for a good espresso drink is espresso that's not brewed too quickly (something Latté Da has mastered!)?

Sandro Balzo's 2007 book "Uncommon Grounds" (the name of the coffee shop in the series) introduces Maggy Thorsen, a coffee shop owner with a unfortunate habit of discovering murders in between her responsibilities of running her business. More tales of Maggy's adventures in crime solving can be found in "Bean There, Done That;" "Brewed, Crude, and Tattooed;" "From the Grounds Up;" and "A Cup of Jo."

So, if cozy mysteries featuring coffee sound like your cup of tea, visit your favorite public library to check them out!

Kirstin Dougan is a librarian and latte lover



December is here and with the brisk chill in the air all I want to do is snuggle up with a good book and a smooth creamy Latté Da latte. This time of year my leisure-reading preferences invariably turn to cozy mysteries ([http://www.cozy-](http://www.cozy-mystery.com)

mystery.com). Two of my favorite cozy series involve coffee and crime-sleuthing shop owners. First, the ten titles in Cleo Coyle's Coffeehouse series feature a coffee shop The Village Blend and its owner Clair Cosi. Beginning with 2003's "On What Grounds," the books intersperse well-written stories containing likeable characters with interesting coffee information.



From Bean (or leaf) To Brew



Holly Java Drinks

Gingerbread Latté

A classic latté flavored with delicious gingerbread syrup and topped with whipped cream.

Frosted Cookie Mocha

A new twist on a childhood favorite; gingerbread, white chocolate, espresso steamed milk, topped with whipped cream.

Candy Cane Mocha

Peppermint and dark chocolate mixed with our signature espresso, topped with whipped cream and served with a candy cane.

Peppermint Chiller

A frosty blend of coffee, peppermint, milk, and ice make this frappe perfect!

Roasted Chestnut Mocha

A delicious mocha flavored drink with sweetened chestnut syrup and topped with whipped cream.

Eggnog Latté

Our delicious latté made with eggnog in place of milk.

Cinnamon Bun Latté

A sweet blend of cinnamon and caramel swirled with our rich espresso and velvety milk, topped with whipped cream and caramel drizzle.

Pumpkin Spice Latté

Deliciously sweet pumpkin syrup and steamed milk, topped with cinnamon.

Cranberry Hand-Crafted Soda

Sparkling water flavored with the season's most popular fruit.

