In February, the United States celebrates African-American History Month. Since the early 1900s, we have recognized how African-Americans have contributed to our society and history.

This week, The Mini Pages offers some reading ideas for African-American History Month. Check out these titles at your local or school library:

**John Lewis**

At only 23, John Lewis was one of the keynote speakers at the 1963 March on Washington, where civil rights leaders called for jobs and freedoms for black citizens. In 1986, he was elected to Congress, representing Georgia. Today Rep. John Lewis continues to fight for civil and human rights. "Preaching to the Chickens" by Jahan Asim tells the story of John Lewis's childhood on his family's farm in Alabama. Along with illustrations by E.B. Lewis, the story shows readers how Lewis learned to speak up for others.

**Frederick Douglass**

Douglass was born into slavery in Maryland. He learned to read and write, and from newspapers, he learned to question slavery. At 20 years old, he escaped from his master and fled to New York City. Douglass preached, published newspapers and spoke out against slavery. "Frederick Douglass: The Lion Who Wrote History" by Walter Dean Myers is a detailed look at the decisions Douglass made throughout his life that helped him gain his liberty and help others do the same. Illustrations by Floyd Cooper bring the scenes in the book to life.

**Fannie Lou Hamer**

Fannie Lou Hamer was born in 1917 in Mississippi to sharecroppers' parents. At 12, she dropped out of school to work to help her parents. Fannie Lou Hamer at the Democratic National Convention in Atlantic City, New Jersey, in 1964. A sharecropper is a tenant farmer who gives a part of each crop as rent.

In 1962, when Hamer tried to register to vote, she lost her job and was harassed by law officers. After that, she dedicated her life to working for civil rights. "Voice of Freedom: Fannie Lou Hamer" uses poems and illustrations by Ekko Elias to tell Hamer’s story. Author Carole Boston Weatherford leads us through her story of determination.

**Try ’n’ Find**

Words that remind us of civil rights leaders in Selma, Martin Luther King Jr. and other leaders. Answer: protest, courage, strength, history.

**Cook’s Corner**

**Chickpea Salad**

You’ll need:

- 1 (15-ounce) can chickpeas (garbanzo beans), drained
- ½ cup diced cucumber
- 1 cup cherry or grape tomatoes, halved
- ½ cup diced carrots

What to do:

1. Add chickpeas and all vegetables to a medium bowl.
2. Combine vinegars and oil in a small bowl. Stir briskly with a whisk or fork.
3. Pour vinegar mixture over chickpeas and vegetables.
4. Chill for several hours to combine flavors.

**Mini Fact:**

More than 200,000 Americans, black and white, gathered for the March on Washington in 1963.

**Mini Jokes**

Jason: What was Abraham Lincoln’s nickname when he was an infant? Julie: Babe Lincoln!

**Cook’s Corner**

**Chickpea Salad**

You’ll need:

- 1 (15-ounce) can chickpeas (garbanzo beans), drained
- ½ cup diced cucumber
- 1 cup cherry or grape tomatoes, halved
- ½ cup diced carrots

What to do:

1. Add chickpeas and all vegetables to a medium bowl.
2. Combine vinegars and oil in a small bowl. Stir briskly with a whisk or fork.
3. Pour vinegar mixture over chickpeas and vegetables.
4. Chill for several hours to combine flavors.

**Mini Jokes**

Jason: What was Abraham Lincoln’s nickname when he was an infant? Julie: Babe Lincoln!

**Cook’s Corner**

**Chickpea Salad**

You’ll need:

- 1 (15-ounce) can chickpeas (garbanzo beans), drained
- ½ cup diced cucumber
- 1 cup cherry or grape tomatoes, halved
- ½ cup diced carrots

What to do:

1. Add chickpeas and all vegetables to a medium bowl.
2. Combine vinegars and oil in a small bowl. Stir briskly with a whisk or fork.
3. Pour vinegar mixture over chickpeas and vegetables.
4. Chill for several hours to combine flavors.

**Mini Jokes**

Jason: What was Abraham Lincoln’s nickname when he was an infant? Julie: Babe Lincoln!

**Cook’s Corner**

**Chickpea Salad**

You’ll need:

- 1 (15-ounce) can chickpeas (garbanzo beans), drained
- ½ cup diced cucumber
- 1 cup cherry or grape tomatoes, halved
- ½ cup diced carrots

What to do:

1. Add chickpeas and all vegetables to a medium bowl.
2. Combine vinegars and oil in a small bowl. Stir briskly with a whisk or fork.
3. Pour vinegar mixture over chickpeas and vegetables.
4. Chill for several hours to combine flavors.