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# The Queen City Brew, Library Newsletter, Vol. 5, Issue 2, October 2010

Johnson & Wales University - Charlotte

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It's Time For...

# The Queen City Brew

Volume 5, Issue 2

October 2010

Official Newsletter of  
Johnson & Wales  
University's  
Charlotte Campus  
Library

## Why Read It?

This issue is chock-full-o' things of interest, be they research tips, fun happenings, or the opportunity to learn a little something about a classmate or coworker. Read it to see what's happening in the Library. Read it to see what is new in the collection. Read it for research tips. Read it, and you'll find something that interests you.

## Inside this issue:

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## Book Review

(For Culinary Instructors & Students)

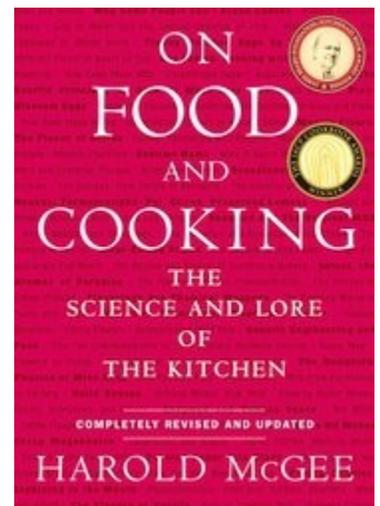
*On Food and Cooking: The Science and Lore of the Kitchen.* By Harold McGee.

New York: Scribner, 2004. (TX651 .M27 2004 )

Of all books in the Johnson & Wales library, this is perhaps the best starting point for culinary students needing information for papers about specific foods or ingredients. It is a veritable encyclopedia jam-packed with useful information on every type of known food.

*On Food and Cooking* is organized into chapters with in-depth information on everything from milk & dairy products, eggs, meat, and fish, to fruits, vegetables, herbs, spices, seeds, cereals, grains, sugars, tea, coffee, and alcoholic beverages. One thing students will find particularly useful are the histories of each food: the book explains where and when the various meats were first domesticated and raised, and where and when fruits and vegetables were first cultivated. Also explained is how the various foods are cooked and used.

The book is well-written and refreshingly easy to read. The author avoids ponderous prose; he offers instead a treasure trove of fascinating and useful facts that will keep the reader engrossed. The book is a "spot on" source of germane information that will result in a more interesting and lively paper on any food.



## Fall Festivals

As I am writing this, it is still 92 degrees out, but that is changing. Fall is (finally) here. The leaves will start changing soon. Peaches are gone and good mountain apples will be coming in soon. Fall Festivals have started up, with more coming. The changing seasons that this region is so good at are happening. My favorite things about Autumn include the Renaissance Festival, the Amazing Maize Maze, and Halloween.

### Renaissance Festival

This year, the Renaissance Festival will begin the weekend of October 9-10 and will run for seven consecutive weekends. If you have not experienced this wonderful Faire, consider going opening weekend, when there is a coupon that will save \$18 off the purchase of two tickets.

The Festival is full of sights, smells, shows, shops, and so much more. Go and watch a joust, or a show on falconry. Shop at one-of-a-kind craft, art, and jewelry boutiques. Listen to the music. And eat a giant turkey leg. The Festival is a fantastic change of pace from the daily grind.



### The Amazing Maize Maze

Also on the north side of town, at Rural Hill Farm, there is a maze made out of corn. We've all done mazes, but have you ever been in one, trying to get yourself through it? Go with a friend, or in a group. Go during the day, or to one of the flashlight night maze opportunities.

Whichever you choose, it is bound to challenge your problem-solving skills, teamwork and patience. But really, what would you rather do on a fall afternoon than spend time outdoors with your friends?

### Halloween

The event that we all spend so much time in October thinking about and planning for is Halloween. It's a time of spooky stories, costume parties, and all the candy we can feast on. Jack-o-lanterns abound, painted and carved. Ghosts, skeletons and pumpkins provide the seasonal decoration. It is a reminder of the winter that is coming.

Did you know that Halloween, as we recognize it today, is a culmination of traditions and rituals of the Celtic, Catholic, Roman, and European Folk traditions? While it has become very secular, since it straddles the time between warm and cold, plenty and scarcity, this time has long been about death and superstition. Maybe it is that time spend revisiting the places 'in between' that make it such an interesting time.



### For more information on these Fall Festivals, visit:

For the Renaissance Festival— <http://www.royalfaires.com/carolina/>

For the Amazing Maize Maze— <http://www.ruralhill.net/maze.htm>

-Valerie Freeman



## Announcing *First Research*: A Database for all Your Industry Profiling Needs

The library is pleased to announce a new addition to our database family -- First Research. Produced by Hoover's, First Research provides in-depth industry research for over 300 industries, including food and agriculture, finance and insurance, retail, recreation, healthcare, and much more. This easy-to-use database is focused on industry profiles and can be searched by Keyword, SIC Code, or NAICS Code.

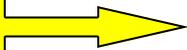
One of the terrific features included in First Research is the Industry Prospector. The Industry Prospector gives you the power to select and rank industries based on industry drivers and key economic metrics. Using the metrics in the Industry Prospector, you can easily identify business opportunities and risks.

The States & Provinces Profiles included in First Research deliver industry and economic insight, employment and real estate trends, and valuable resource links for each of the 50 US States, Washington, DC, and the Canadian Provinces. Try the clickable map under the States & Provinces tab to find monthly updates of industry, economic, employment, and real estate data and trends for each of the 50 US states.

First Research is a fantastic addition to the library's selection of databases. Try it out today! Ask your librarian if you would like more information about this new database.

-- Becky Croxton

### **SPOTLIGHT ON:**



### **Matthew Hines**

#### **What are you studying at JWU Charlotte?**

I'm currently a senior majoring in Hotel Management

#### **What is something that your classmates would be surprised to find out about you?**

Many of my classmates consider me goofy but I'm really shy when I'm around people I don't know.

#### **What do you do for fun?**

I like to travel, I like exploring new cities, foods and cultures.

#### **Name one place on earth you'd like to travel to, and why**

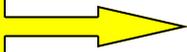
I would love to visit Paris. I've always been fascinated by French Culture and Cuisine.

#### **What do you like to read? Who's your favorite author?**

I like to read motivational or career based books and my favorite author is T.D. Jakes

#### **If you weren't studying in the field you are, what would you be doing?**

I would probably be in school getting a degree in teaching or architecture.

**SPOTLIGHT ON:****Piyavan Sukalakamala****What do you do at JWU Charlotte?**

I am an assistant professor in The Hospitality College and teaching classes in Food Beverage Management area. I am also faculty advisor for two student's organization, The *Club Managers Association of America (CMAA)* and The *National Society of Minorities in Hospitality (NSMH)*.

**What is something that your coworkers would be surprised to find out about you?**

I love to travel and eat good food. I am crazy enough to drive for hours or fly to different places just to go eat at a restaurant that I heard it is good.

**What do you do for fun?**

I always like to challenge myself and learn new things. I always look for something new to do every summer such as travel to new places or take classes. If it is just a normal weekend, I enjoy cooking and watching sports such as tennis or college football on TV.

**Name one place on earth you'd like to travel to, and why**

It would be hard just pick only one place. I love to explore new places. I usually travel to at least 2 or 3 countries every summer. However, for the past few years, I have wanted to go to the Maldives. I want to wake up in the morning in an overwater villa that sits in the Indian Ocean. But no matter where I go I always find myself going back to Thailand, my birth country.

**What do you like to read? Who's your favorite author?**

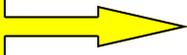
I don't really have a favorite book however, I love to read news. Especially, I'm teaching in hospitality, I think we should know what is going on around us to keep ourselves update about the industry.

**If you weren't doing in the field you're in now, what would you be doing?**

I would like to have my own tour company. I can't wait to take people around the world with me. I want to enlighten others about different cultures, food, and historical information of difference places.

**What are the spotlights?**

It is my goal to highlight some of the amazing people we all interact with daily. If you would like join the fun, please drop me an email at [Valerie.Freeman@jwu.edu](mailto:Valerie.Freeman@jwu.edu) . But don't be surprised if I come looking for you for a quick ten minutes of your time. These three kind people helped us get off to a great start. Who will be next?

**SPOTLIGHT ON:****Becky Croxton****What is your job at JWU Charlotte?**

I am a new part-time time librarian at the JWU Charlotte Campus Library!

**What is something that your coworkers would be surprised to find out about you?**

I don't know if this would surprise my coworkers or not, but I absolutely love backcountry adventures. Among my many adventures, I've "enjoyed" a 7 day canoe trip in the Boundary Waters along the Minnesota/Canadian border where our party had a dangerously close encounter with a moose! Another adventure involved a backpacking trip in the Cascade Mountains in Washington during which our hiking party was stranded atop a ledge by a black bear eating huckleberries who then settled in for a long afternoon nap alongside our trail.

**What do you do for fun?**

More than anything, I love spending time with my husband and two daughters! I love traveling, going to my daughters' sporting events, lounging by the pool with a good book, watching movies, digging in the flowers, and hiking up mountain trails.

**Name one place on earth you'd like to travel to, and why**

I would love to travel to the Swiss Alps. I have always marveled at the beauty of the mountains and would love to experience the Alps first hand. While I've hiked throughout the beautiful mountain ranges of North America, I'd love to see what Europe has to offer. What better place to start than Switzerland!

**What do you like to read? Who's your favorite author?**

My reading interests are all over the place. For a "fun escape", I'm typically drawn to psychological thrillers or crime novels. However, I can easily find myself enjoying a sweet romance, historical fiction, or just about anything that's out there. I really can't name a favorite author right now. However, I recently read a couple of books that I thoroughly enjoyed and highly recommend: [The Help](#) by Kathryn Stockett and [The Guernsey Literary and Potato Peel Pie Society](#) by Mary Ann Shaffer.

**If you did not have the job you have now, what would you be doing?**

If I didn't have my current job (or any job at all), I would be traveling to some beautiful location in the world or just laying around reading a good book. I would love to have a little time just to be lazy for once!



## New Arrivals

Leadership: a Critical Text

Appetite for America: How Visionary Businessman, Fred Harvey, Built a Railroad Hospitality Empire that Civilized the Wild West

This Book is Overdue! How Librarians and Cybrarians Can Save Us All

Ethics in the Hospitality and Tourism Industry

The Wisdom of Crowds: Why the Many are Smarter than the Few and How Collective Wisdom Shapes Business, Economies, Societies, and Nations

The New Jim Crow: Mass Incarceration in the Age of Colorblindness

Free: the Future of a Radical Price

The World is Blue: How Our Fate and the Ocean's are One

The Secret Life of the Grown-Up Brain: the Surprising Talents of the Middle-Aged Mind

Ethics: the Heart of Leadership

Outcasts United: an American Town, a Refugee Team and One Woman's Quest to Make a Difference

The Middle Passage (DVD)

The Sunflower: On the Possibilities and Limits of Forgiveness

Covering: the Hidden Assault on Our Civil Rights

The 48 Laws of Power

Dirty Dishes: a Restaurateur's Story of Passion, Pain and Pasta

The End of Overeating: Taking Control of the Insatiable American Appetite

Shopping for Health: a Nutritionist's Aisle-by-Aisle Guide to Smart, Low-Fat Choices at the Supermarket

The Conscious Kitchen: the New Way to Buy and Cook Food to Protect the Earth, Improve Your Health, and Eat Deliciously

Sports Business Resource Guide and Fact Book 2010

Mediterranean Harvest: Vegetarian Recipes from the World's Healthiest Cuisine

Ani's Raw Food Essentials: Recipes & Techniques for Mastering the Art of Live Food

Marketing for Hospitality and Tourism

Eating: a Memoir

Encyclopedia of Organic, Sustainable, and Local Food

The Organic Food Shopper's Guide

Third Strike

Silence

Breaking Bread: Recipes and Stories from Immigrant Kitchens

Food Presentation Secrets: Styling Techniques of Professionals

The Dessert Architect

Organic Manifesto: How Organic Farming Can Heal Our Planet, Feed the World, and Keep Us Safe

Understanding U.S. Consumers

And the Waters Turned to Blood

Seasonal Fruit Desserts: From Orchard, Farm and Market

Cakes from Around the World

How to Start a Home-Based Event Planning Business

Sport Club Management

Skinny Italian

A Visible Darkness

Third Degree: a Novel

## New Arrivals: continued

SOS! The Six O'clock Scramble to the Rescue

Booze Cakes: Confections Spiked with Spirits, Wine, and Beer

Hungry Monkey: a Food-Loving Father's Quest to Raise an Adventurous Eater

Just Food: Where Locavores Get It Wrong and How We Can Truly Eat Responsibly

The New Blue Ridge Cookbook

The Vegetable Gardener's Bible

Chocolate Bliss: Sensuous Recipes, Spa Treatments, and Other Divine Indulgences

Cooking Under Pressure

The Unhealthy Truth: One Mother's Shocking Investigation into the Dangers of America's Food Supply and What Every Family Can Do to Protect Itself

Mise en Place for Teaching: a Handbook for Hospitality and Tourism Educators and Trainers

The Transition to College Writing

Writing and Publishing: the Librarian's Handbook

Open Leadership: How Social Technology Can Transform the Way You Lead

The Pastry Chef's Companion

Waste: Uncovering the Global Food Scandal

Watching What We Eat: the Evolution of Television Cooking Shows

Savor: Mindful Eating, Mindful Life

In the Shadow of Slavery: Africa's Botanical Legacy in the Atlantic World

Appetite City: a Culinary History of New York

Minding the Body: Women Writers on Body and Soul

Paradise Beneath Her Feet: How Women are Transforming the Middle East

Coco: 10 World-Leading Masters Choose 100 Contemporary Chefs

The Big Book of Appetizers

The Master Cheesemakers of Wisconsin

Food, Drink and Celebrations of the Hudson Valley Dutch

Black Hole

The Athlete's Palate Cookbook

Jamie's Food Revolution: Rediscover How to Cook Simple, Delicious, Affordable Meals

In the Green Kitchen: Techniques to Learn By Heart

Ace of Cakes: Inside the World of Charm City Cakes

Seasonal Spanish Food

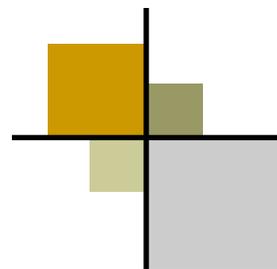
Field Guide to Candy: How to Identify and Make Virtually Every Candy Imaginable

Get the Trans Fat Out

The Real Wealth of Nations

The Gloriously Gluten-Free Cookbook: Spicing Up Life with Italian, Asian, and Mexican Recipes

Can I Freeze It? How to Use the Most Versatile Appliance in Your Kitchen



Thank you for reading!

Come back in early November

for the next installment.