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The Queen City Brew

Volume 2, Issue 4 December 2005

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

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To Wiki or Not to Wiki?

Wikipedia (en.wikipedia.org), the world's favorite collaborative encyclopedia, is one of the most popular sites on the Web. In fact, if you run a Yahoo! search on anything from the Ramones to the history of the eggplant, you can count on being pointed to a Wikipedia link.

Before you head straight to Wikipedia to research your next assignment there are a few things to consider. Anyone can write and edit Wikipedia articles. Anyone. Yep, even that guy. That means that unless the articles have references (those are optional), there is no way for you to tell if the information is reliable. To find out if Wikipedia is something you should be using for your assignments, your trusty librarian Christine reviewed Wikipedia articles for 10 topics recently researched by students. The depth of information, references, and quality of recommended sites are evaluated below.

	Detailed Info?	References	Linked Sites	Comments
Mad Cow Disease	☺	☹	☺	Health statistics were plentiful, but there was no way to determine the source or accuracy. The chart listing the number of human cases reported had no date, so there is no way to interpret the information.
Slow Food Movement	☺	☹	☺	
French Cuisine	☺	☹	☹	One of the two links is to a page where a couple tries to convert you to a MediterAsian (???) lifestyle, and the other page goes to a page for English-speakers moving to France. Not exactly assignment-worthy…
Greek Cuisine	☺	☹	😐	
Eggplant	☺	☹	☹	The site that provides nutrition information states that while most of its information comes from reputable sources, the site owners can't vouch for **all** of the information on the site. Hmmm.
Food Allergy	😐	☹	☺	Under Statistics, the entry states, "In the United States, it is believe [sic] that about 4% of the population suffers from food allergies. In children, this number is believed to be significantly higher." Do me a favor- don't make it a habit to use statistics based on what is "believed" by unidentified masses.
Hilton Hotels	☺	☹	😐	The Hilton's corporate sites were listed, but those sites did not have all of the information in the article. I wonder where the rest of the information came from…
Thomas Keller	☺	☺	☺	
Lung Cancer	☺	😐	☺	The reference cited for information on a cancer-fighting drug was a site hosted by an anonymous doctor, and the only contact information provided was an email.
Chardonnay	☺	☹	☹	

The verdict: Wikipedia provided a lot of detailed information on these topics, but failed to list sources for the information in 80% of them (not great odds when there is a grade involved). I don't recommend using Wikipedia as the sole source for your papers. If you use it, make sure you verify the information with a reliable source. On the bright side, Wikipedia is a great resource for finding general information on popular topics (hobbies, music, etc), finding keywords for your research and sometimes finding links to reputable sites.

Christine Tran

Book Discussion Group

Professor Brian Mooney discusses Jurassic Park with the Book Club Group

On October 26th 16 students, in addition to faculty and staff, participated in this year's very first book discussion. Our chat was led by Professor Brian Mooney and took place in the front area of the library. The discussion focused on several aspects of the book *Jurassic Park* by Michael Chricton. As we ate cookies and drank coffee Brian helped us explore numerous topics such as the ethics of science and man's ability (or lack thereof) to control nature. Students were curious about genetic engineering and just what was and was not really occurring as well as issues such as stem cell research. Some students had strong opinions about the characters of the book and some also made note of how the characters came across differently in the book than in the movie.

Our next discussion will take place at two separate times, 10:30 am and 1:30 pm (we hope that these times will allow culinary majors in both am and pm labs to participate) on December 7th. This time we are expecting Chef in Residence Peter Reinhart and Culinary Dean Peter Lehmuller to enrich our discussion of Marcia Layton Turner's *Emeril!: Inside the Amazing Success of Today's Most Popular Chef.* Once again, food and coffee will be provided to participants and the discussion will be held in the front area of the library. We hope you can join us!

Richard Moniz

Recipe: Fool Proof Chocolate Fudge

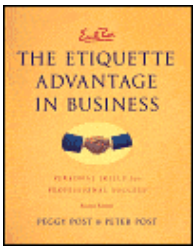
3 cups semisweet chocolate chips
14 oz. sweetened condensed milk
1/2 cup coarsely chopped walnuts
1 1/2 teaspoons vanilla extract

Directions
Line one 8 or 9 inch square pan with wax paper. In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Katee Stelzriede

Source: Brown, D. Foolproof Chocolate Fudge. All Recipes. 16 November 2005 <http://cookie.allrecipes.com/az/FoolproofChocolateFdge.asp>

Book Review: Emily Post's The Etiquette Advantage in Business



You're visiting a potential employer and upon introduction you suddenly freeze. Am I to stand and introduce myself or do I wait to be introduced to the hiring manager? How am I to shake their hand? Should I initiate the handshake? All of these questions are part of understanding good business etiquette. While some of us are naturals when it comes knowing how to act in a business environment, others may need to brush up on current etiquette trends. Updated and revised just this year, *Emily Post's The Etiquette Advantage in Business* is a must read for anyone needing to find information on current business etiquette. This book highlights the do's and don'ts for behaviors such as:

- dressing and grooming,
- handling small talk in the workplace,
- how to "properly" complain to your manager,
- cell phone, pager, and email use, and
- job hunting, resume writing, and networking.

Professional and personal success is dependent upon knowing how to behave in an ever changing environment. This easy to read guide is a must for all interested in gaining a competitive edge in the workplace.

Amy MacCabe

Baking and Pastry Periodicals

The library subscribes to seven print periodicals that cover baking and pastry topics. These titles are *Baking Buyer, Cake Craft & Decoration, Cakes & Sugarcraft, Chocolatier, Modern Baking, Pastry Art & Design and Wedding Cakes: A Design Source.* Many of the other culinary periodicals may include articles and/or recipes for desserts, while these titles deal specifically with this topic.

Periodicals can be divided into three major categories, depending on their characteristics. The categories are popular magazines and newspapers, professional, trade, and industry or special interest periodicals and scholarly, academic, peer-reviewed, or refereed journals. The baking and pastry titles fall in the first two categories which will be seen as each title is briefly examined.

Baking Buyer is an example of a trade periodical. This title is published six times a year by Sosland Publishing Company in Kansas City, Missouri. It is a good source of information for any baker. *Baking Buyer* contains articles about the latest trends in baking including new products and equipment being offered by manufacturers.

C*ake Craft & Decoration* is an example of a special interest periodical. This monthly title published by Anglo American Media Ltd. in England covers advanced cake decorating with a seasonal theme for each issue. Its audience is both professionals and hobbyists. There are step-by-step instructions with photographs for each project that range from basic to expert skill levels. *Cake Craft & Decoration* carries advertisements for new products and information about upcoming shows.

Cakes & Sugarcraft is a quarterly special interest periodical. Like *Cake Craft & Decoration*, it is a British publication from Squires Kitchen Magazine Publishing Ltd. This periodical showcases a variety of projects that includes decorated cakes and new pastry techniques. It does lack the numerous step-by-step photographs found in other titles. *Cakes & Sugarcraft* often includes historical articles pertaining to the confectionary arts.

Chocolatier is published four times a year by the Haymarket Group, Ltd. in New York City. This title can be categorized as a popular magazine that is devoted to a single subject, chocolate. In each issue, the recipes are rated by difficulty of skill level along with suggested brands of chocolate to ensure best results. Each issue highlights new products from equipment to sweets.

Modern Baking is another example of a trade/industry periodical. This monthly title published by Penton Media, Inc in Des Plaines, Illinois focuses on products and information for professional bakers. This periodical contains advertisements for equipment and ingredients found in retail bakeries and/or pastry shops. Reading *Modern Baking* is an excellent way to keep up with current industry trends and new products.

Pastry Art & Design is an example of a special interest periodical from the Haymarket Group, Ltd. in New York City. The focus of this publication is to be a liaison between suppliers and pastry chefs. New products and equipment are highlighted in each issue. Each issue features signature dessert creations by different pastry chefs along with brief biographical information. *Pastry Art & Design* provides inspiration for anyone who loves pastries and desserts.

Wedding Cakes: A Design Source published quarterly by Squires Kitchen Magazine Publishing Ltd. in England is a special interest periodical. Each issue is full of images of fabulous cakes arranged by color or theme. The reader can see popular trends in wedding cakes from around the world. *Wedding Cakes: A Design Source* offers creative ideas and resources for both brides and pastry chefs.

Jean Moats

Christmas Tree 101: Choosing a Perfect Tree

Unless you know your white firs from your Norway spruces, you'll find the National Christmas Tree Association's website useful when choosing a holiday tree. The site gives the lowdown on color, shape, needle retention, and branch density for 16 popular types. Here are some tips to consider:

- First, when you're picking out a tree, give it the bounce test to check for freshness. Vigorously bounce it on its stump and if lots of needles fall off, choose another.
- Once you've found the perfect tree, saw half an inch off the end to help it absorb water. Also any tree that's 5 feet or taller needs to be kept in a tree stand that holds at least a gallon of water, trees are thirstiest the first few days after they're cut.
- When you water your tree, use very warm water and add a teaspoon of light syrup and a few drops of bleach. It will keep your tree fresh 2 weeks longer.
- If you have cats, try a Colorado blue spruce. The needles are prickly so they won't try climbing it twice. It is also good to hang heavy ornaments, since its branches are very sturdy.
- If you love that Christmas tree smell, get a balsam fir. Your entire house will smell like a forest.
- The most popular tree is the Fraser fir, which is said to have the best needle retention, staying fresh for up to 4 weeks.

If you have allergies, beware of the Douglas fir and Scotch pines. They shed more than needles. They release allergy causing mold spores and pollen. Mountain cedars are also a huge cause of allergies. In fact, 1 in 10 people are allergic to cedar pollen.

The website allows you to enter your zip code and generate a list of local Christmas Tree farmers as well as where you can recycle your tree after the holidays. You can even find farmers who grow and sell trees 30 ft. plus!

For more information and useful tips check out the National Christmas Tree Association's Website at: http://www.christmastree.org/

Doreen Anglis

Want to see your name in print? WE DO!

It's a great way to showcase the written communication skills every employer wants to see! Each month, the Queen City Brew is going to feature a student article. So, if you've got the latest scoop on anything from campus activities to shopping secrets, fill us in! All you have to do is submit an article idea to Christine Tran via email (christine.tran@jwu.edu). We'll choose the best idea, help edit the masterpiece, and possibly put YOUR name in print!

New Arrivals: Books

Arts & Sciences

Before You Know Kindness
Constructing Test Items: Multiple-Choice, Constructed Response, Performance, and Other Formats
Encyclopedia of the New American Nation (4 volumes)
Environmental Physiology of Animals
Racing the Antelope
Test Anxiety: State of the Art
Test Better, Teach Better
The Billion Dollar Bet
The Moral Imagination

Business

Bond's Franchise Guide: 2005
Diffusion of Innovations
Emily Post's the Etiquette Advantage in Business: Personal Skills for Professional Success
Encyclopedia of Careers and Vocational Guidance, 5 vol. set
Entrepreneurship
Executive Charisma: Six Steps to Mastering the Art of Leadership
Free Prize Inside!: The Next Big Marketing Idea
Human Resource Essentials: Your Guide to Starting and Running the HR Function
Influence (Rev): The Psychology of Persuasion (Revised)
LLC or Corporation?: How to Choose the Right Form for Your Business
New Corporate Cultures That Motivate
Organizational Decision Making
Permission Marketing: Turning Strangers Into Friends and Friends Into Customers
Purple Cow: Transform Your Business by Being Remarkable
Taking Sides: Clashing Views on Controversial Economic Issues
The Anatomy of Buzz: How to Create Word of Mouth Marketing
The Business Start-Up Kit
The Customer Century
The Encyclopedia of Restaurant Training: A Complete Ready-To-Use Training Program for All Positions in the Food Service Industry
Unleashing the Ideavirus: Stop Marketing at People! Turn Your Ideas Into Epidemics by Helping Your Customers Do the Marketing for You.
Who Moved My Cheese? (two copies)

Culinary

A Meal Observed
Aromas and Flavors of Past and Present
Baking and Pastry : Mastering the Art and Craft Student Workbook
Bartending 101: The Basics of Mixology
Brother Juniper's Bread Book
Chef's Apprentice: My journey Through Hell's Kitchens and Other Hilarious Stories
Chocolats et Confiserie vol 2
Chocolats et Confiserie vol.1
Clementine in the Kitchen
Daniel's Dish: Entertaining at Home with a Four-Star Chef
Diet for a Dead Planet
Everyday Asian
Fantastic Modelage: Modelling Marzipan
Food Supply Chain Management
French Food on the Table, on the Page, and in French Culture
Grain-Free Gourmet
Hidden Kitchens
Italian Slow and Savory
Latin Ladles: Fabulous Soups & Stews
Mastering Simplicity: A Life in the Kitchen
Provence of Alain Ducasse
Reel Food: Essays on Food and Film
Renaissance Guide to Wine & Food Pairing
Seafood Handbook
Solo Suppers
Sous-Vide Cuisine
Sugar-Plums and Sherbet: The Prehistory of Sweets
Sugarworks: Behind the Scenes
The Art of Aureole
The Cheese Board: Collective Works
The Cook's Canon: 101 Classic Recipes Everyone Should Know
The Essence of Style: How the French Invented High Fashion, Fine Food, Chic Cafes, Styles, Sophistication and Glamour
The Game Cookbook
The Philosopher's Kitchen
The Silver Spoon The Encyclopedia of Historic and Endangered Livestock and Poultry Breeds

New Arrivals: Books

The Vivendier

Hospitality

Adventures in Public Relations
Effective Media Relations: How to Get Results
Ethics in Public Relations
Public Relations Kit for Dummies
Public Relations Writing and Techniques
Publicity and Media Checklists
Talespin: Public Relations Disasters
The New Publicity Kit
Training and Development for the Hospitality Industry
Turnover & Diversity in the Lodging Industry

New Arrivals: Video/DVDs

A Grand Hotel. Yesterday, Today and Tomorrow. The Grove Park Inn Resort
A Message from Mother: Handling Waste Fryer Oil Responsibly
A&E Biography: Bill Gates
A&E Biography: Cartier, Jewelers to the Kings
A&E Biography: Colonel Sanders, America's Chicken King
A&E Biography: Conrad Hilton, Innkeeper to the World
A&E Biography: Dave Thomas, Made to Order
A&E Biography: Donald Trump, Deal Maker
A&E Biography: Gallo Brothers
A&E Biography: Martha Stewart, It's a Good Thing
A&E Biography: Ray Kroc, Fast Food McMillionaire
Caesar's Pocono Resorts Video Brochure
Caribbean Islands
Celebrated Cities of America
Comedy Central Presents: The Essentials of Great Service
Disney's Fairy Tail Weddings
Fam Consumer w/Phone DI
Fidelity Investments: The Mutual Fund Business
Grand Canyon: Amphitheater of the Gods
Iceland: The Hot Spot
Investigative Reports – Tabloid! – Inside the New York Post
KABOOM!
Kleppner's Advertising Procedure (3copies)
Levy Restaurants Corporate Video
Managing Service in Food & Beverage Operations
Mighty Times: The Legacy of Rosa Parks
Modern Marvels – Baseball Parks
Modern Marvels Sports Tech – Equipment
New York Festivals International Advertising Awards Video: Winner's Reel Volume II
One Survivor Remembers
Onsite Foodservice – No Longer Institutional
Quiet Rage: The Stanford Prison Experiment
Richard Branson: The Top of the World
Sandestine: Conference Sales
The American Wedding
The Children's March
The Real Las Vegas: The Complete Story of America's Neon Oasis (DVD)
The Wiley/Nightly Business Report Video Series to accompany Human Resource Management, Sixth Edition
Video Cases to accompany: Management: Skill and Applications
Video to accompany: Public Speaking for College and Career
Welcome in the Future: Opportunities in Hospitality & Tourism
Yellowstone: The First National Park
Yosemite: A Gift of Creation

Library Holiday Hours

Below are the library hours during the Holiday break:

- Saturday & Sunday, Dec. 17th & 18th
  Closed
- Monday & Tuesday, Dec. 19th & 20th
  9am-5 pm
- Wednesday, Dec. 21st
  9am-1pm
- Thursday, Dec. 22nd-Monday, Jan. 2nd
  Closed