

1-1-2005

# The Library Voice, Library Newsletter, Vol. 1, Issue 5, January 2005

Johnson & Wales University - Charlotte

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## Repository Citation

Johnson & Wales University - Charlotte, "The Library Voice, Library Newsletter, Vol. 1, Issue 5, January 2005" (2005). *JWU Library Newsletter - Charlotte Campus*. Paper 11.  
[http://scholarsarchive.jwu.edu/clt\\_newsletter/11](http://scholarsarchive.jwu.edu/clt_newsletter/11)

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# The Library Voice



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

Volume 1, Issue 5

January 3, 2005

## Guest Article—Welcome from the Public Library!

The Public Library of Charlotte & Mecklenburg County is thrilled to have Johnson & Wales as a neighbor. We have seen a number of enthusiastic J&W students at Main Library and want to see a whole lot more! We are here to help you not only with homework and school projects, but with your leisure activities as well.

It is easy to get a library card. Just start the process by presenting your student ID and your driver's license or other official ID at the circulation desk on the 1<sup>st</sup> floor. **It is very important that you bring your student ID so you will not be charged the \$25 out of county fee.** It takes about a week to get your card in the mail, but you can check out items on the day you apply.

Information Services is located on the 2<sup>nd</sup> floor of the Main Library. We offer an extensive collection of print and electronic reference materials including thousands of books, newspapers, magazines, government documents and special collections. Nonfiction books for checkout are located on the 2<sup>nd</sup> floor also. Come to the Reference Desk and ask us questions. We are waiting for you.

Fiction books, DVDs, CDs, and videos are on the 1<sup>st</sup> floor. You will be surprised at what is available for checkout.

On the Lower Level you will find the Virtual Village which is our clearinghouse for all new technologies. Internet, desktop publishing, music and video editing, and special assistive technologies are located there. Classes are offered every week on different aspects of technology. Check [plcmc.org](http://plcmc.org) for more information.

The 3<sup>rd</sup> floor houses the North Carolina Room. Here you will discover everything you would want to know about Charlotte, Mecklenburg County, and North Carolina. In addition you will find extensive tools for genealogical research and a fabulous archive of regional music—from bluegrass to rock.

So, what are you waiting for? PLCMC is a short walk or Gold Rush ride away. The library is located at 310 N. Tryon St. and is open Monday-Thursday 9-9, Friday and Saturday 9-6 and Sunday 1-6. Call 704-336-2725 for more information.

Your success is our goal.

Jenny Rosenthal  
Information Services  
PLCMC  
704-336-2798  
[jbr@plcmc.org](mailto:jbr@plcmc.org)



## Join Hands on Charlotte

The season of holiday giving is over, but there are still people in the Charlotte area who would appreciate your generosity. No money is required; all you need is yourself and a few hours of free time. Hands on Charlotte is a local volunteer agency that seeks to strengthen the community and improve lives in the greater Charlotte area—if you have the inclination to volunteer your time, Hands on Charlotte is a great place to get started.

Based on your personal interests, the volunteer staff at HOC will help you to pick a volunteer project that fits with your schedule and aptitudes. There are opportunities to work with children, the elderly, and with animals. Of course, there are no time requirements; you can volunteer as much or as little as you like.

You can learn more about Hands on Charlotte at  
<http://handsoncharlotte.org/>.

Sarah King



## New Hours!

Due to concerns expressed by some students we are going to be experimenting with extended hours on Tuesday nights by remaining open until 11 pm. The library staff intends to evaluate student usage and determine if this change will be a permanent one.

Richard Moniz



## The Carolina Insider: Let It Snow!

Just because we are in the South does not mean we are too far away from some great skiing attractions. A reasonable drive from Charlotte, North Carolina slopes provide a variety of challenges for skiers throughout the area. In the mountains of Western North Carolina, you'll find some of the most attractive skiing in the country. There are primarily four areas that offer skiing, so whether you're interested in powder and challenge or just a casual day with friends and family, you can find it right here in North Carolina's beautiful mountains.

Just north of the Asheville area, you'll find a popular ski area known as Wolf Laurel.

This is a family-oriented ski area with beginner to expert slopes on its 54-acre site.

There is night skiing, and a snow tubing park. 1-800-817-4111.



Maggie Valley, in Haywood County offers some of the most scenic skiing in North Carolina with beginner and intermediate slopes at Cataloochee. Beginners can learn skills on special beginner slopes which are equipped with their own chairlift. Then, they graduate to more difficult slopes until they have the skill to drop down a 740-foot vertical off 5,400-foot Moody Top. 1-800-768-0285.

In the Boone area, you'll find the widest variety of skiing in the Carolinas with 6 resorts including Ski Beech: the highest resort east of the Rockies, offers 15 slopes and 10 lifts. Ski Beech has terrain for everyone, from beginner to the seasoned expert. 1-800-462-3324

Sugar Mountain: North Carolina's Largest Ski Area, 1200' vertical drop, 1.5 mile run, 20 slopes and trails spread over 115-acres. 1-800-784-2768

Hawksnest: Provides a popular Nighthawk session for skiing and boarding until midnight on Friday and Saturday nights. 1-800-822-4295

In Blowing Rock, Appalachian Ski Mtn.: Appalachian has nine slopes and five lifts open for both day and night skiing. The famous French-Swiss Ski College turns a beginner into an expert in no time. 1-800-322-2373

For more information on all the ski resorts in North Carolina, visit The North Carolina Ski Areas Association at: <http://www.goskinc.com/>

Doreen Anglis

## Checkout Policy for Culinary Books

I wanted to take a moment to share with you what the first-year policy is for culinary materials and why we have it in place.

When we began planning for and implementing this library in Charlotte we wanted to make sure that, as we phased in the collections from Charleston and Norfolk, we provided the best possible resources to our students in the very first year. We also wanted to insure access to those resources on an equitable basis. It is for this latter reason in particular that we carefully devised a duplicate-only policy with regard to culinary books (For books in the TX and TP Library of Congress call number ranges only books with a duplicate copy may be checked out.). Many niche areas in the culinary field have only a handful of published titles. Therefore, if we were to allow students on a first come, first serve basis to check out any culinary-related book we run the risk that other students would be stuck with lesser and in many cases no suitable resources to complete their research. The nature of the class schedule (i.e. lab segments) is such that even a short checkout period would be a problem. If, for example, we had a short checkout period and a steep fine there would still be no guarantee that we could get the resources back in time. The only way to *guarantee* access, therefore, is to have this policy in place which effectively protects all students.

In phase II of our plan which will occur in the summer of '04 we will be getting the bulk of the collections from Charleston (with the remaining collections coming from there and Norfolk in '06). We have also engaged in an aggressive collection development effort to continue buying and enhancing the culinary collections. Part of this policy emphasizes the purchase of duplicate copies of our most popular books. Lastly, we are still processing a large donation that we received here locally and are receiving an average of 50 books a month from an excellent donation being processed for us through the Providence campus as well. With all of these efforts underway the Charlotte campus library will most likely be the largest branch library in the system in two years. ***Due to the vast increase in collection size, beginning next academic year there will no longer be any restrictions on the general culinary collection.***

Richard Moniz



## Library Scope in Place

We wanted to share with you the fact that you may now officially limit searches for books or videos in the online catalog to the Charlotte campus. To do so just click on *Library Catalog* at the following URL: <http://library.jwu.edu/Charlotte>. Next, select *Libraries/Campuses* and choose *J&W-Charlotte, North Carolina* from the list. You can now do any search you like and look only for items that are locally available. In the example below I conducted a keyword search for books on leadership located at the Charlotte campus.

Richard Moniz

The screenshot shows two browser windows. The top window displays the 'Shared Library Catalog of the HELIN Consortium' with a search menu. The bottom window shows the search results for the keyword 'leadership' at the 'J&W - Charlotte, North Carolina' campus. The results list 12 items, with the first few being:

Num	Mark	Keywords (1-12 of 173)	Year
1	<input type="checkbox"/>	<b>What every new manager needs to know : making a successful transition to management / Gerard H. Gayn</b> What every new manager needs to know : making a successful transition to management / Gerard H. Gaynor; BRYANT, JWCRLT, JWDENV	c2004
2	<input type="checkbox"/>	<b>Worldmark encyclopedia of the nations / Timothy L. Gall, editor in chief</b> Worldmark encyclopedia of the nations / Timothy L. Gall, editor in chief; BRYANT, JWCRLT, RIC	c2004
3	<input type="checkbox"/>	<b>The Center for Creative Leadership handbook of leadership development / Cynthia D. McCauley, Ellen V</b> The Center for Creative Leadership handbook of leadership development / Cynthia D. McCauley, Ellen Van Velsor, editors ; foreword by John Alexander; BRYANT, JWCRLT	c2004
4	<input type="checkbox"/>	<b>Encyclopedia of leadership / editors, George R. Goethals, Georgia J. Sorenson, James MacGregor Burns</b> Encyclopedia of leadership / editors, George R. Goethals, Georgia J. Sorenson, James MacGregor Burns; BRYANT, JWCRLT, URI	c2004
5	<input type="checkbox"/>	<b>The Middle East : opposing viewpoints / William Dudley, book editor</b> The Middle East : opposing viewpoints / William Dudley, book editor; JWCRLT	2004
6	<input type="checkbox"/>	<b>The emotionally intelligent manager : how to develop and use the four key emotional skills of leader</b> The emotionally intelligent manager : how to develop and use the four key emotional skills of leadership / David R. Caruso, Peter Salovey; BRYANT, JWCRLT, PC	c2004
7	<input type="checkbox"/>	<b>The accidental leader : what to do when you're suddenly in charge / Harvey Robbins, Michael Finley</b> The accidental leader : what to do when you're suddenly in charge / Harvey Robbins, Michael Finley; JWCRLT, RWU	c2004
8	<input type="checkbox"/>	<b>Developing creative leadership / Jeanette Plauché Parker and Lucy Gremillion Begnaud</b>	

## Business Trivia

It is little known that Philip Morris, the well known cigarette manufacturer, is also responsible for the creation of Post Cereals, Miller Beer, and Kraft Foods.

Ever wonder what inspired the creators of “The Gap” to give it that name? It stems from the term “generation gap”; by referring to this phenomenon, they hoped to create a hip image and draw in young customers.

Did you know that California based produce companies will often ship fruits and vegetables east before a final destination has been set? Because the shelf life of fruit is so short and the drive takes so long, they’ll send the drivers off and call them with details when they find a buyer.

The three most valuable brand names are Marlboro, Coca-Cola, and Budweiser. There’s always high demand for mood altering drugs.

In order to save money in 1987, American Airlines cut one olive from each salad served in first class. Sound paltry? They saved over \$40,000.

On average, the public restroom toilet seat has 49 germs per square inch. Your phone probably has more than 25,000 germs per square inch. (Now where did I put that Lysol?)

The term Lego means “I assemble” in Latin, but the name actually came from two Danish words: Leg (play) and Godt (well). Legos were originally made of wood by a Danish carpenter.

It takes an average of 63,000 trees (or 314 acres) to supply the newsprint for the average Sunday edition of the New York Times.

Sarah King



## Hot Tea Month

January is Hot Tea Month. With cold breezes outside, a cup of hot tea is the perfect drink to warm you up. Tea was originally discovered in China when the Emperor Shen Nung had requested a cup of boiled water. The legend goes that some leaves from a wild tea bush blew into the pan of boiling water. The Emperor sampled this new brew, liked the taste, and tea was born in 2737 BCE. Since that time, tea has grown in popularity in many different cultures, each with their own rituals.



In the book, **Tea: the Perfect Brew**, Jane Campsie tells about the Russian practice for drinking tea. Russians seem to prefer green or black tea without milk. Yet to savor the taste of a bitter tea, one may first place a spoonful of jam on the tongue, allowing the sweet and bitter tastes to merge. Campsie goes on to tell about more cultural practices found in other parts of the world.

Tea is found in six different types that all originate from the tea plant, *camellia sinensis*. Specific processing and picking times determine the type of tea produced. White tea is the most exclusive, being picked at the beginning of the season and not being allowed to ferment instead withering naturally. Green tea is rolled and dried quickly so it does not ferment. On the other hand, oolong tea is semi-fermented with the leaves being processed immediately. Black tea is allowed to wither, then rolled, fermented, and finally fired. It is broken into smaller particles as well after being rolled. These smaller particles of tea brew more quickly such that black tea is usually used in mass produced tea bags. Scented tea is simply mixing the black, green or oolong teas with different flowers or flavors to create a scented mixture. The final type is compressed tea. With this tea, the leaves are steamed and compressed together before being sold.

Today, a variety of tea and tea combinations are available at tea houses, grocery stores, and specialty food shops. So stop by your favorite place for a cup of tea.

Listed below are some resources available in the library to help you learn more about tea.

**Tea the Perfect Brew** by Jane Campsie TX 817.T3 C36 2001

**Steeped in Tea** by Diana Rosen TX 415.R684 1999

**The Book of Coffee and Tea** by Joel, David, & Karl Schapira TX 415.S28 1996

Jean Moats

**New Books**  
**Culinary Arts**

Smart Cook  
 Cake Decorating  
 Open-House Cookbook  
 French Cookery  
 Complete Pie Cookbook  
 Nela's Cookbook  
 Pacific Light Cooking  
 The New Carry-Cuisine  
 Great Grains  
 Great Taste Low-Fat Chicken Breasts  
 Great Taste Low-Fat Vegetables  
 Bill Neal's Southern Cooking  
 Pasta: Plain and Fancy  
 The Fine Art of Chinese Cooking  
 Dining Out: Secrets from America's Leading Critics, Chefs, and Restaurants  
 Weight Watchers Healthy Life-Style Cookbook  
 Tomatoes Blessings and Radish Teachings  
 New Dieter's Cookbook  
 The Great Chefs of Virginia Cookbook  
 The Best of Ice-Cream a Cookbook  
 Sensational Salads  
 Historic Cookery  
 Cooking Smart  
 Good Housekeeping Best Recipes 1998  
 New American Classics  
 Jean Anderson Cooks  
 The El Paso Chile Company's Burning Desires  
 Gourmet's Basic French Cookbook  
 The Victory Garden Cookbook  
 The Grand Central Oyster Bar and Restaurant cookbook  
 Diane Seed's Rome for all Seasons: A Cookbook  
 The New Basics Cookbook  
 Mexican Cookbook  
 Cakes and Cake Frosting  
 The Allergy Cookbook and Food-Buying Guide  
 Light Desserts  
 Virginia Cookery  
 Eat Town: The Sports Nutrition Bible  
 Holiday Magazine Award Cookbook  
 Maryland's Historic Restaurants and their recipes  
 The New York Times: Large Type Cookbook  
 Nutrition Almanac Cookbook  
 Cajun-Creole Cooking  
 Turn It Up!  
 A Taste of Newport



The Essential Cook  
 Butter Busters: The Cookbook  
 The Great Chefs Cook Italian  
 Herbs Spices and Flavorings  
 The Ghirardelli Chocolate Cookbook  
 James McNair's Salmon Cookbook  
 Monday to Friday Pasta  
 New England Fish Tale  
 The British Museum Cookbook  
 Gulf Coast Cooking  
 Vegetarian Pasta  
 Quick Cuisine  
 All- American Waves of Grain  
 The New York Times: Heritage Cookbook  
 The Mansion on Turtle Creek Cookbook  
 Book of Tarts  
 Entertaining Desserts  
 Light and Easy Baking  
 The Open Hand Cookbook  
 Bradley Ogden's Breakfast, Lunch and Dinner  
 The Cuisine of the Rose  
 The Book of Latin American Cooking  
 Joan Lunden's Healthy cooking  
 The Taste of America  
 The Spanish Table  
 The Complete Book of Desserts  
 Creative Cooking: Poultry  
 The New York Times: Cookbook for Special Occasions  
 The Joy of Cooking  
 Mesa Grill Guide to Tequila  
 Christmas 1-2-3 Three Ingredient Holiday Recipes  
 Breads  
 Better Homes and Gardens Complete Step by Step Cookbook  
 The Chocolate Companion  
 Pasta Sauces  
 The Spelt Cookbook  
 Better Homes and Gardens Meals with a Foreign Flair  
 The Great Hot Sauce Book  
 Campbell's Fresh Mushrooms for All Seasons  
 Driver-Friendly Drinks  
 Reader's Digest Secrets of Better Cooking  
 Recipes featured at The Cloister's Cooking Schools as Prepared by Nathalie Dupree and the Staff of The Cloister  
 The Household Searchlight Recipe Book  
 The Complete Book of Gourmet Cooking  
 The Chesapeake Bay Cookbook  
 The New England Inn Cookbook  
 Fruits of Hawaii  
 We Called it Macaroni

Terrific Pacific Cookbook  
 Home-style Middle Eastern Cooking  
 'Round the World Cooking Library – Central European  
 Cooking  
 The Waldorf Astoria Cookbook  
 Mexican Regional Cooking  
 How to Cook a Pig and Other Back-to-the-Farm Recipes  
 Louisiana Festivals Cookbook  
 Chinese Cookery  
 Polish Cooking  
 Super Foods  
 The Moosewood Restaurant Kitchen Garden  
 Hometown Cooking in New England  
 All Around the World Cookbook  
 Kentucky Cooking  
 Fiesta: Favorite Recipes of South Texas  
 Yankee New England Cookbook  
 The New Maine Cooking  
 The Food of Portugal  
 Savoring the Seasons of the Northern Heartland  
 The Union Square Café Cookbook  
 Great New England Recipes  
 Rhode Island Cooks  
 Southern Sideboards  
 The Mystic Seaport Cookbook  
 Classic American Cooking  
 The California Cook  
 The New Orleans Cookbook  
 The Pleasure of Your Company  
 Tropic Cooking  
 The Fannie Farmer Cookbook  
 American Food  
 The Brooklyn Cookbook  
 The Food and Wine of Greece  
 The Food Lover's Tiptionary  
 The Rhode Island Sampler  
 LaVarenne's Paris Kitchen  
 Kitchen Science  
 Eats: A Folk History of Texas Food  
 Lone Star Legacy 2  
 Recipes for All Seasons  
 Wild Rice, Star of the North  
 The Art of American Indian Cooking  
 Helen Brown's West Coast Cookbook  
 Woman's Day Plain and Fancy Ground Beef Cookbook  
 McGee on Food and Cooking (new edition)

### **Marketing/Management**

American Attitudes: What Americans Think About ...  
 American Incomes: Demographics of Who has Money  
 Encyclopedia of Associations (3 volumes)

### **Arts & Sciences/General**

Be Afraid, Be Very Afraid: The Book of Scary Urban Legends

A Child Called "It" (3 copies)  
 American Slavery, 1619-1877  
 Black Odyssey (2 copies)  
 Origins of American Slavery  
 Contagious Diseases Sourcebook  
 DNA and Destiny  
 Greenwood Encyclopedia of Daily Life (6  
 volumes)  
 The Jungle (3 copies)

### **Hospitality**

Explore Puerto Rico  
 Insight Guide to Puerto Rico  
 City Profiles USA  
 Culture Shock!: India (2 copies)  
 Culture Shock!: Korea (2 copies)  
 Encyclopedia of Recreation and Leisure in  
 American Life (2 volumes)  
 Fodor's Exploring Italy

### **New DVD**

Richard Avedon Darkness and Light