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The Library Voice





Volume 1, Issue 6 February 1, 2005

Chocolate Resources

Looking for resources about chocolate? Then check out the variety of books available in the Johnson & Wales University Library before you go pick that next box of chocolates. We have books that tell the history of chocolate, recipes for delicious desserts, and even novels involving chocolate. Just go to the online catalog, type in chocolate as a key word, and limit the search to J & W Charlotte campus to see the variety of items available. Here are sample of available titles.

BOOKS

A Salute to Chocolate

Chocolate: An Illustrated History

Growing Up on the Chocolate Diet: A Memoir with Recipes

A Passion for Chocolate

Dying for Chocolate

Blue Corn and Chocolate

Death by Chocolate

Chocolate, Cocoa, and Confection-

ary: Science and Technology Coffee, Tea, Chocolate, and the

Brain

VIDEOS

Milton Hershey: the Chocolate King

Chocolate Passion

PERIODICALS

Chocolatier

Pastry Art and Design

Jean Moats

The Carolina Insider: North Carolina Wineries

North Carolina's rich farmland and mild climate contribute to the success and wide variety of grapes grown across the state, producing more than 500-thousand gallons of wine annually. Winemakers use grape varieties that are gown in North Carolina to create wine with a superior flavor, such as European-types, native muscadines, and other fruits.

North Carolina's first commercial winery, Medoc Vineyard, led the nation in wine production in 1835. After more than a century, North



Carolina is once again building its grape industry and creating promising futures for its farmers and its growing population.

Continued on Page 3 >>>

Library Welcomes New Staff Member

The library has a new staff member! Amy MacCabe has taken over the position of library assistant. She comes to us from Bank of America and is currently working on her Masters Degree in Library and Information Studies at UNCG. Like all library staff members Amy is here to assist you as needed. Please feel free to stop by anytime and say hello.

Richard Moniz



Amy MacCabe is on the right and Sarah King, Instruction/Reference Librarian is on the left

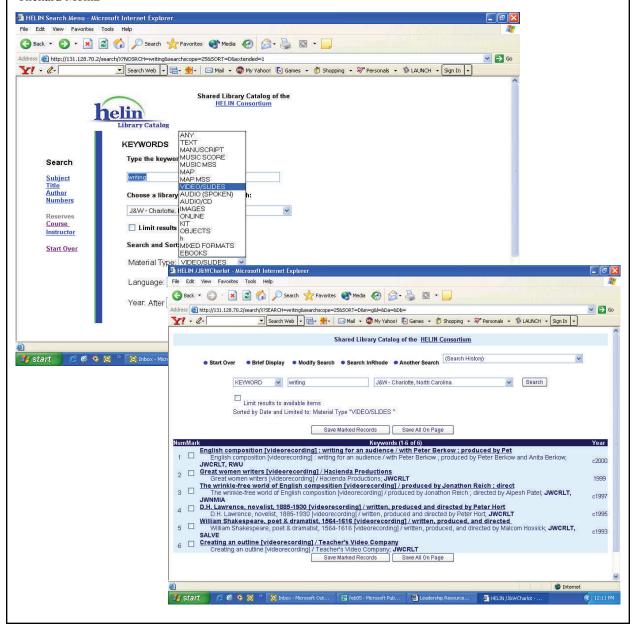
Searching for Videos?

Have you ever needed to search for something and wanted to limit your search to videos located at the Charlotte campus? You can do this very easily through the library's online catalog.

- 1. Go to http://library.jwu.edu/Charlotte.
- 2. Click on Library Catalog.
- 3. Click and Libraries/Campuses.
- 4. Select J&W-Charlotte, North Carolina (As explained in last month's newsletter this will limit the search to this campus).
- 5. Conduct your search by entering your search term and pressing the Enter key.
- 6. Click on Modify Search.
- 7. From the Drop down menu next to Material Type select Video/Slides and press the enter key.

In the example below I did a keyword search on writing and then brought up videos at the Charlotte campus.

Richard Moniz



The Carolina Insider: North Carolina Wineries

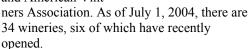
(Continued from page 1)

North Carolina is the home of our nation's first cultivated wine grape the scuppernong. Although muscadines thrive in the piedmont and coastal plain of all southeastern states, only North Carolina claims the original native scuppernong as its own. The first recorded account of these grapes occurs in the log book of Giovanni de Verrazano, Italian explorer and navigator, who in the service of the French in 1524, discovered them in the Cape Fear River Valley. He wrote that he saw "Many vines growing naturally there that without doubt would yield excellent wines."

Sir Walter Raleigh's explorer's, Captains Phillip Amadas and Arthur Barlowe, wrote in 1584, that "The coast of North Carolina was so full of grapes that the very beating and surge of the sea overflowed them. They covered every shrub and climbed the tops of high cedars. In all the world, a similar abundance was not to be found. Their smell of sweetness filled the air as if they were in the midst of some delicate garden." Sir Walter Raleigh's colony is credited with discovering the famed Scuppernong "mother-vine" on Roanoke Island and introducing it elsewhere. The vine has a trunk two feet thick and covers half an acre. It along with some neighboring vines

supplied the Mother Vineyard Winery, which operated in Manteo until 1954.

North Carolina now ranks 12th nationally in grape production and 12th for wine production, according to USDA and American Vint-



For more information and a map of North Carolina Wineries visit: http://www.ncwine.org/

Doreen Anglis

Vegetarian Dining in Charlotte

What do Henry Thoreau, Mr. Rogers, Albert Einstein and Lisa Simpson all have in common? They all believed in maintaining a vegetarian lifestyle. Vegetarian means eating no meat, fish, seafood, or poultry. In addition to the tasty cuisine, there are many health benefits in choosing a plant based diet, for example, lower cholesterol and lower blood pressure, less heart disease and a lower risk of some cancers.



Locally, in Charlotte, there a number of wonderful places to dine vegetarian. If you are in the mood for an Asian style vegetarian dinner then The Peaceful Dragon is the place to try. For those in a rush for a quick lunch Berrybrook Farm is an excellent choice. In addition to these vegetarian exclu-

sive selections, there are a number of other restaurants which offer vegetarian options on their menu. The Penguin is one of the only places in Charlotte that serves tofu dogs. Not to worry, though, for all of the non-vegetarians they also have some of the best hamburgers and onion rings in town. Directly across the street from the Penguin is Dish which serves incredible home cooked vegetables.

For those who opt to cook at home, Charlotte's selection of vegetarian friendly grocery stores continues to grow ever larger! Tally's, The Home Economist and the recently opened Earth Fare in Ballantyne are all superb places to find organic, vegetarian and vegan items.

If you are interested in finding out more about vegetarianism, below are just a few of the many available resources on vegetarian cooking, health and nutrition:

- The American Dietetic Association's Complete Food & Nutrition Guide by Roberta Larson Duyff RA784 .D89 1996
- Complete Vegetarian Cookbook by Charmaine Solomon TX837.S6813 2002
- Cook's Library Vegetarian TX837.V44 2003
- Vegetarian Times Complete Cookbook by the editors of Vegetarian times and Lucy Moll TX837.V427 1995

Amy MacCabe

Looking for Books on Leadership?

On this and the following pages (4-6) is a list of recently published leadership books <u>all</u> available to you at the Charlotte campus library!

LEADERSHIP (GENERAL)

The Absolutes of Leadership. Crosby, Philip. 1997.

Alpha Leadership: Tools for Business Leaders Who Want More from Life. Deering, Anne. 2002.

<u>Assimilating New Leaders: The Key to Executive Retention.</u> Downey, Diane. 2001.

The Book of Leadership Wisdom: Classic Writings by Legendary Business Leaders. Krass, Peter. 1998.

<u>Charismatic Leadership: The Elusive Factor in Organizational Effectiveness.</u> Conger, Jay A. 1988.

A Company of Leaders: Five Disciplines for Unleashing the Power in Your Workforce. Spreitzer, Gretchen M. 2001.

The Complete Guide to Conflict Resolution in the Workplace. Masters, Marick. 2002.

<u>Corporation on a Tightrope: Balancing Leadership,</u> <u>Governance, and Technology in an Age of Complexity.</u> Sifonis, John G. 1996.

<u>Credibility: How Leaders Gain and Lose It, Why People Demand It. Kouzes, James M. 1993.</u>

The Cycle of Leadership: How Great Leaders Teach Their Companies to Win. Tichy, Noel. 2002.

<u>Dealers, Healers, Brutes & Saviors: Eight Winning Styles for Solving Giant Business Crises.</u> Meyers, Gerald C. 2000.

The Deep Blue Sea: Rethinking the Source of Leadership. Drath, Wilfred. 2001.

<u>Discovering the Leader in You: A Guide to Realizing Your Personal Leadership Potential</u>. Lee, Robert J. 2001.

<u>Dynamic Leader, Adaptive Organization: Ten Essential Traits for Managers.</u> Segil, Larraine. 2002.

Effective Leadership: The Essential Guide to Thinking and Working Smarter. Roebuck, Chris. 1999.

The Essence of Leadership: The Four Keys to Leading Successfully. Locke, Edwin. 1999.

Focus on Leadership: Servant-Leadership for the Twenty-First Century. Spears, Larry. 2002.

A Force for Change: How Leadership Differs from Management. Kotter, John P. 1990.

<u>4x4 Leadership and the Purpose of the Firm.</u> Bradshaw, H.H. 1998.

The Future of Leadership: Today's Top Leadership Thinkers Speak to Tomorrow's Leaders. Bennis, Warren. 2001.

Get Better or Get Beaten! 29 Leadership Secrets from GE's Jack Welch. Slater, Robert. 2001.

Good to Great: Why Some Companies Make the Leap...and Others Don't. Collins, Jim. 2001.

<u>Grow Your Own Leaders: How to Identify, Develop, and Retain Leadership Talent</u>. Byham, William C. Upper Saddle River, NJ: Prentice Hall PTR, 2002.

The Guru Guide: The Best Ideas of the Top Management Thinkers. Boyett, Joseph H. New York: Wiley, 1998.

The Inner Work of Leaders: Leadership as a Habit of Mind. Mackoff, Barbara. New York: AMACOM, 2001.

<u>Insights on Leadership: Service, Stewardship, Spirit, and Servant-leadership.</u> Spears, Larry C. New York: Wiley, 1998.

<u>The Language of Leadership.</u> Soder, Roger. San Francisco: Jossey-Bass, 2001.

<u>The Leader's Change Handbook: An Essential Guide</u> to Setting Direction and Taking Action. Conger, Jay A. San Francisco: Jossey-Bass, 1999.

<u>The Leadership Challenge</u>. Kouzes, James M. San Francisco: Jossey-Bass, 2002.

The Leadership Engine: How Winning Companies Build Leaders at Every Level. Tichy, Noel. New York: Harper Business, 1997.

<u>Leadership and Entrepreneurship: Personal and Organizational Development in Entrepreneurial Ventures.</u> Smilor, Raymond W. Westport, Conn: Quorum, 1996.

<u>Leadership Games: Experiential Learning for Organizational Development</u>. Kaagan, Stephen S. Thousand Oaks, Calif: Sage Publications, 1999.

<u>The Leadership Odyssey: A Self-Development</u> <u>Guide to New Skills for New Times</u>. Napolitano, Carole S. San Francisco: Jossey-Bass, 1998.

<u>The Leadership Pipeline: How to Build the Leadership-Powered Company.</u> Charan, Ram. San Francisco: Jossey-Bass, 2001.

<u>Leadership and Spirit: Breathing New Vitality and Energy into Individuals and Organizations.</u> Moxley, Russ S. San Francisco: Jossey-Bass, 2000.

<u>The Leadership Triad: Knowledge, Trust, and Power</u>. Zand, Dale E. New York: Oxford University Press, 1997.

<u>Leading Beyond the Walls.</u> Hesselbein, Frances. San Francisco: Jossey-Bass, 1999.

Leading for Innovation and Organizing for Results. Hesselbein, Frances. San Francisco: Jossey-Bass, 2002.

Lessons from the Top: The 50 Most Successful Business Leaders in America and What You Can Learn from Them. Neff, Thomas J. New York: Doubleday, 2001.

<u>The New SuperLeadership: Leading Others to Lead Themselves</u>. Manz, Charles C. San Francisco: Berrett-Koehler Publishers, Inc., 2001.

The New York Times Management Reader: Hot Ideas and Best Practices from the New World of Business. Bowers, Brent. New York: Times Books, 2001.

The 9 Natural Laws of Leadership. Blank, Warren. New York: AMACOM, 1995.

Nobody in Charge: Essays on the Future of Leadership. Cleveland, Harlan. San Francisco: Jossey-Bass, 2002.

On Mission and Leadership: A Leader to Leader Guide. Hesselbein, Frances. San Francisco: Jossey-Bass, 2002.

Only the Paranoid Survive: How to Exploit the Crisis Points that Challenge Every Company and Career. Grove, Andrew S. London: HarperCollins, 1998.

<u>Personal Leadership: A Practical Approach for Achieving Individual and Organizational Freedom.</u>
James, Richard W. Menlo Park, CA: Crisp Publications, 2001.

Platform Leadership: How Intel, Microsoft, and Cisco Drive Industry Innovation. Gawer, Annabelle. Boston: Harvard Business School Press. 2002.

<u>Power and Influence</u>. Kotter, John P. New York: Free Press, 1985.

<u>Power Up: Transforming Organizations Through</u> <u>Shared Leadership</u>. Bradford, David L. New York: J. Wiley, 1998.

Reaching for Higher Ground in Conflict Resolution: Tools for Powerful Groups and Communities. Dukes, E. Franklin. San Francisco: Jossey-Bass, 2000

Reinventing Leadership: Making the Connection
Between Politics and Business. Kellerman, Barbara.
Albany: State University of New York Press, 1999.

Rethinking Leadership: A Collection of Articles. Sergiovanni, Thomas J. Arlington Heights, IL: SkyLight Training and Pub., 1999.

<u>78 Important Questions Every Leader Should Ask</u> <u>and Answer</u>. Clarke-Epstein, Chris. New York: AMACOM, 2002.

<u>Techno-Ready Marketing</u>. Parasuraman, A. New York: The Free Press, 2001.

<u>Unnatural Leadership: Going Against Intuition and Experience to Develop Ten New Leadership Instincts</u>. Dotlich, David. San Francisco: Jossey-Bass, 2002.

Who Gets the Good Jobs? Combating Race and Gender Disparities. Cherry, Robert. New Brunswick: Rutgers University Press, 2001.

When Teams Work Best: 6,000 Team Members and Leaders Tell What It Takes to Succeed. LaFasto, Frank. Thousand Oaks, Calif: Sage Publications, 2001.

The Will to Lead: Running a Business with a Network of Leaders. Bower, Marvin. Boston: Harvard Business School Press, 1997.

LEADERSHIP IN WOMEN

<u>Leadership Skills for Women</u>. Manning, Marilyn. Los Altos, Calif: Crisp Publications, 1995.

Women and Leadership: A Contextual Perspective. Klenke, Karin. New York: Springer, Publishing Company, 1996.

LEADERSHIP MORAL AND ETHICAL ASPECTS

Ethics, The Heart of Leadership. Ciulla, Joanne B. Westport, Conn.: Quorum Books, 1998.

LEADERSHIP PSYCHOLOGICAL ASPECTS

Alpha Leadership: Tools for Business Leaders Who Want More From Life. Deering, Anne. Chichester, NY: Wiley, 2002.

<u>Leaders, Fools, and Imposters: Essays on the Psychology of Leadership</u>. Kets de Vries, Manfred F. R. San Francisco: Jossey-Bass, 1993.

LEADERSHIP STUDY AND TEACHING

<u>Building Leaders: How Successful Companies Develop the Next Generation</u>. Conger, Jay A. San Francisco: Jossey-Bass, 1999.

Exploring Leadership: For College Students Who Want to Make a Difference. Komives, Susan R. San Francisco: Jossey-Bass, 1998.

List compiled by Nicole Covone

Candy Trivia

The people of ancient Greece and Rome discovered that honey taken from certain places would kill those who ate it. They quickly figured out that there is some flower nectar that is harmless to bees but toxic to humans.

Licorice, if eaten in large doses, can cause high blood pressure. That said, it can also help to soothe coughing. Even so, it's best to not eat it in large amounts.

It is said that the majestic Queen Elizabeth had black teeth by the time she was 65. Why? Too many sweets and no flossing!

Upon its introduction in Europe, sugar was used as medicine. It allegedly "balanced the body's principles," whatever that means.

In Australia and Mexico sweet ants are a delicacy. These ants can store up to a grape sized amount of nectar in their abdomens, and people eat them raw.

You can create your own pseudo Pop-Rocks by mixing table sugar with essence of wintergreen. This homemade mixture will create small flashes of blue light as you chew it.

Sarah King

McGee, Harold. McGee on Food and Cooking: An Encyclopedia of Kitchen Science, History, and Culture. Hodder and Stoughton: London, 2004.

New Books

Business/Marketing/Fashion

Customer Service on the Internet

Dressing the Man: Mastering the Art of Permanent Fash-

ion

Stylemakers: Inside Fashion Lean Six Sigma for Service International Retail Marketing

The World of Fashion Merchandising

Encyclopedia of Clothing and Fashion (3 volumes)
Best Customers: Demographics of Consumer Demand
Merchandising: Theory Principles and Practice

Retail Buying from Basics to Fashion Costume and Fashion a Concise History

Merchandise Buying: 5th Edition

A Guide to Retail Success

The Dynamics of Fashion: 2nd Edition Know Your Fashion Accessories

Concepts and Cases in Retail Merchandise Management

Retailing in the New Millennium

Future of Shopping

Small Business Management: A Case Study Approach

Who's Who in Fashion

Business as a Calling (2 copies)

Built to Last

Hospitality/Sports Entertainment and Event Management

Facilities Planning for Health, Fitness, Physical Activity, Recreation and Sports: Concepts and Applications

Culture Shock! Thailand (2 copies)
Culture Shock! Germany (2 copies)
Culture Shock! Philippines (2 copies)
Marriage Customs of the World
Sport in American Culture

Other

The Alcohol Blackout

I'm the Teacher, You're the Student

Outstanding Bar and Restaurant Designs

My Soul Looks Back in Wonder

Eyes on the Prize: America's Civil Rights Years 1954-1965

Conversion Tables (3 volumes)

Reflections on the Art of Living: a Joseph Campbell

Reader

Joseph Campbell: A Fire in the Mind

Too Good to Be True: The Colossal Book of Urban Leg-

ends

Spiders in the Hairdo: Modern Urban Legends

The Vanishing Hitchhiker: American Urban Legends and

Their Memories

Eastern Europe: An Introduction to the People (3 vol-

umes)

Media and Culture

Joseph Campbell on Myth and Mythology

Teaching Tips: A Guidebook for the Beginning

Teacher

Culinary Arts

French Women Don't Get Fat From Hardtack to Home Fries

Pie and Pastry Bible

Cook's Guide to Asian Vegetables

Dessert University

Encyclopedia of Classic French Pastries

Fats and Oils

The World Encyclopedia of Coffee

The Flavor of New England: A Sampler of Fa-

vorite Recipes

Crock-pot Cooking

Bread Machine Sweets and Treats

Food Processor Baking Magic

Handbook of Holiday Cuisine

Patout's Cajun Home Cooking

Haute Cuisine for Your Hearts Delight

Graham Kerr's swiftly seasoned

The Afternoon Tea Cookbook

From Biba's Italian Kitchen

The Cook's Bible

Fragrant Harbor Taste

The Cuisine of Venice and Surrounding Northern

Regions

Great Feasts without Fuss

Tommy Tang's Modern Thai Cuisine

Better with Buttermilk

Starbucks Passion for Coffee

James McNair's Corn Cookbook

Food From Green Places

Grains

Great Taste: Low Fat Italian Cooking

Great Taste: Low Fat Pasta Great Taste: Low Fat Chicken

Summer

The Loaf and Ladle Cookbook

The Bartenders Bible

American Home Cooking

The Art of Barbeque and Outdoor Cooking

Apple Kitchen Cookbook Craig Claiborne's Gourmet

Michele Evan's Easy Seafood Recipes

The Tasha Tudor Cookbook

Gourmet's Quick Kitchen

Kitchen Cabinet

Pasta Shmasia

General Electric Microwave Guide and Cook-

book

Vegetable Recipes

Picnics and Porch Suppers

The Lover of Eating

Better Home and Garden Five Seasons Cranberry

Book

Recipes from Historic Hotels of America

The Classic Barbecue and Grill Coffee Lover's Companion

Party Potpourri

Crockery Favorite

Cooking for Quilt Country
The Craft of the Country Cook

My Own Cook Book

The Blue Ribbon Country Cook Book

Soup Suppers

The Best Covered and Kettle Grills Cookbook Ever

Crabtree and Evelyn Cookbook

Joy with Honey Simply Delicious

But the Crackling is Superb

Betty Crocker's Best-Loved Recipes

Appetizers

After School Cooking

The Creative cooking Course

International Deli Cookbook

The Ultimate Pizza

The International SPUD

Fresh Ways with Chicken

Great Cooks and Their Recipes

Kay Kellogg's Creative Cookery

Reader's Digest Secrets of Better Cooking

Meta Given's Modern Encyclopedia of Cooking

The Man's Cookbook

Handbook of Holiday Cuisine

Dione Lucas Book of French Cooking

Good Housekeeping's Clock-Watcher's Cookbook

Good Housekeeping's Soups, Salads, Sandwiches

Good Housekeeping's Cooking for the Family

Good Housekeeping's Perfect Parties

Good Housekeeping's Cookie-Jar Cookbook

Good Housekeeping's Cake-Lover's Cookbook

Good Housekeeping's Meat and Other Main Dishes

Good Housekeeping's Dreamy Desserts

Good Housekeeping's Cooking for Company

Italian Classics in One Pot

Cooking Pasta with Love

The Best of Shaker Cooking

Madeleine Cooks

The Town and Country Cookbook

Your Family Will Love It

Rustic European Bread

Chocolate-Packed Jam Filled Butter-Rich Cookie

Book

Country Suppers

Unplugged Kitchen

The Caribbean Pantry Cookbook

The New Vegetarian Epicure

The Complete Book of Cooking

Best Recipes from the Los Angeles Times

Cook Now: Serve Later

Country Kitchen

Cooking with a Food Processor

Better Homes and Gardens: Fish and Seafood Reci-

pes

Fish and Shellfish

Ideas for Cooking Vegetables

Vegetable Cookery

New California Cuisine

Live Longer Cookbook

Tastes of Liberty

Family Circle Low-Cost Main Dishes

Food Processor Cookery

Stuffings

What to Cook

J. Bildner & Sons Cookbook

Over 300 ways to use your Bundt

Great Taste ~ Low Fat: One Pot Meals

Celebrate the Holidays with Campbell Soup Com-

pany

Pasta Harvest

A Taste for All Seasons

The Way I Cook

Southern Cooking

Mr. Food Cook Cravings

Crazy for Corn

International Meatless Cookbook

Spago Desserts

Cooking with the Cleavers

Beans

30 Low-Fat Meals in 30 Minutes

Casseroles

The Perfect Recipe Baking Book

LA Cuisine: The New Culinary Spirit

A Dinner A Day

Complete Book of Desserts

Simply Vegetarian Pleasures

The James Beard Celebration Cookbook

Two Chefs Cook for Family & Friends San Francisco A La Carte: The Junior League of

San Francisco Good Cheap Food

Morning Glories

My Mother's Southern Kitchen

French Food

The New Elegant but Easy Cookbook

365 Great Cakes &Pies Vegetables Cookery

30-Minute Main Courses

The Charms of Tea

Annemarie's Cooking School Cookbook

Pasta Verdura

Miss Rudy's American Cooking

Pie Every Day

The New York Times: New Natural Foods Cook-

book

Thoughts for Good Eating
An American Folklife Cookbook
Cooking Yankee with a French Accent

Southern Sideboards

Windows: A Tasteful Reflection of Historic Rhode

Island

Dinner in Minutes
The Supper Book
Three Rivers Cookbook
Early American Cooking
The Biscuit Basket Lady
The Joy of Christmas

Low-Calorie Cajun Cooking

Cheese

Getting it All Together-Down to Earth Cooking

Smart Cooking

The Ultimate Pasta Cookbook Grilling with Chef George Hirsch

Smartcook

California Cooking

365 More Ways to Cook Chicken

Best of the Bake-Off From the Earth to the Table

Seasoned with Sun

Theory and Practice of Good Cooking Vegetarian Times: Low-Fat & Fast Recipes from America's Restored Villages

Talk About Good II

Casseroles

Wandering & Feasting: A Washington Cookbook

The New James Beard

The Hour Magazine Cookbook

The Cookbook Decoder

Rene Verdon's French Cooking for the American

Table

365 All-American Favorites

Chopstix

Great Meals in Minutes

Better Homes and Gardens, Christmas Candies

California Cooking Bon Appetit Holidays

The World of Food Provincial Still Life with Menu Cookbook

The Dieter's Cookbook Mostly Vegetables

Lee Bailey's Portable Food Crockery Cooker Cookbook

Gourmet's Weekends

The Deaf Smith Country Cookbook

Cooking with Herbs The Art of Quick Breads

Helen Chen's Chinese Home Cooking

Eater's Choice: A Food Lover's Guide to Lower Cho-

esterol

Microwave Gourmet Food For Friends

The Heritage of Southern Cooking

Nutbread and Nostalgia

Florence Lin's Chinese Vegetarian Cookbook

The Blue Strawberry Cookbook
The Dinah Shore American Kitchen
Brings Home Light Cooking

Light Desserts Chez Penisse Cooking Yamuna's Table Microwave Cooking

The New Magic of Microwave Cookbook

Microwave Gourmet Tastes of the World Cooking with Love Glorious Italian Cooking

Verdura

New International Cookbook

The New Good Housekeeping Cookbook

Real Fast Food

Bon Appetit Weekend Entertaining The Complete Cook (2 copies)

Southern Living: Microwave Cooking Made Easy

Grill Italian

Linda McCartney on Tour: Over 200 Meat-free

Dishes from Around the World How to Dry Foods (2 copies) The Ultimate Bagel Cookbook

Cucina Rapida: quick Italian style home cooking

Great cooking outdoors The Creamaldi Cookbook

Candy Making

Diabetic Cakes, Pies & Scrumptious Desserts

The Tabasco Cookbook The Southampton Diet

Eating Well! When You Just Can't Eat the Way You

Used To

Simple Desserts The Wild Olive Country Breakfast Crate Food Catalog

New England Cookery Book

Seafood Expressions

The Romagnolis' Meatless Cookbook

A Country Baking Treasure: Pies, Cakes, Cookies

The California Pizza Cookbook

Janos: Recipes & Tales from a Southwest Restaurant

A Taste of Scotland

Fresh from the Farmers' Market Italian Cooking with Olive Oil

Maida Heatter's: Brand -New Book of Great Cook-

ies

Bradley Ogden's: Breakfast, Lunch, & Dinner

What's Cooking Down in Maine Woman's Day: Cooking for two

Arabella Boxer's: Book of Elegant Cooking and

Entertaining Food and Friends

The Junior League of Boston Cookbook

Bermuda's Best Recipes

23rd Annual National Chicken Cooking Contest

Recipes

The Carberry Cookbook Best Dessert Book Ever

The Original Boston Cooking School Cook Book

Weight Watchers: Slim ways with pasta The New Pressure Cooker Cookbook

Three Rivers Cookbook

The Culinary Arts Institute Encyclopedic Cookbook

Colorado Cache Cookbook

I knew You were Coming so I Baked a Cake

Chicken Classics

Clambakes & Fish Fries

Introduction to British Cooking

Summer Cooking

Whistler's Mother Cookbook

Blue Book

New VHS Videos

Tennessee Williams: Wounded Genius

Hoover Dam

Collapse: Failure by Design Collapse: Extreme Force Collapse: Overload Collapse: Under Pressure

New DVDs

William Shakespeare: A Life of Drama

Extreme Engineering: The Cooper River Bridge

Extreme Engineering: Boston's Big Dig

Extreme Engineering: Bridging the Bering Strait Extreme Engineering: Building Hong Kong's Air-

port

Extreme Engineering: City in a Pyramid

Extreme Engineering: Holland's Barriers to the Sea

Extreme Engineering: Trohand's Barriers to the Sea Extreme Engineering: Subways in America Extreme Engineering: Tokyo's Sky City Extreme Engineering: Trans-Atlantic Tunnel Extreme Engineering: Tunneling Under the Alps Extreme Engineering: Widening the Panama Canal

Cookbook and Magazine Giveaway for Tsunami Relief

Johnson & Wales University Library will be having a special giveaway of selected items for Tsunami relief starting at 8 am on Tuesday, February 8th.

Suggested donations will be \$1.00 per book and \$.50 per magazine (Please note that this is a *suggestion*. Donations may be lesser or greater than this amount.)

