



The Library Voice



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

Volume 1, Issue 3

November 1, 2004



Library Hours During Thanksgiving Break

Sunday, November 21st, 25th, 26th & 28th: CLOSED
Monday & Tuesday, November 22nd and 23rd: 8:30 am—4:30 pm
Wednesday, November 24th: 8:30 am—1 pm



Book Club Meeting Rescheduled

The book club will meet for the first time in the library on November 9th at 11 am. So...if you haven't finished reading *The Known World* you still have time!

Restaurant Inspections

When you go out to eat, do you notice a restaurant's inspection score? Do you wonder why one place may score a 90 and another place may score a 95? Inspections of restaurants and lodging establishments here in Mecklenburg County are done by The Mecklenburg County Food and Facilities Sanitation Program (F&FS). This program is a part of the Environmental Health Division of the Mecklenburg County Health Department.

You can view recent inspection reports by going to <http://mecklenburg.digitalhealthdepartment.com/> Search for inspection reports by name and/or location. There is a copy of the criteria used by the inspectors along with the possible point values for violations. When you search for a restaurant, you can pull up reports from previous years and read both positive and negative comments.

Check out the E & T Section on Fridays in the Charlotte Observer to see which places have been inspected and their scores. Then, go online to <http://mecklenburg.digitalhealthdepartment.com/> to read the rest of the report.



Jean Moats

The Carolina Insider: Seagrove Pottery



Sometime during the 18th century, long before the American Revolution, a tradition was started in Seagrove, North Carolina. A potter whose name is lost in history placed a ball of clay on a homemade kick wheel and turned the first piece of North Carolina traditional pottery. It was a functional piece of ware, a plate for a family table, or a bowl or pickle jar or jug.

Seagrove, North Carolina has the largest community of working potters in the world, outside Japan, boasting almost 100 potters who continue the Seagrove pottery tradition. The Seagrove area is spread out over portions of three counties in an approximate 15-mile radius in the center of the state. Today the area is home to nearly a hundred pottery shops featuring a variety of styles ranging from simple tableware to objects of art.

Seagrove is a little town located at the intersection of NC 220 and 705, but when people mention Seagrove potters, they're referring to several small, very laid-back communities along 705. A good introduction to the pottery can be found at the North Carolina Pottery Center (250 East Avenue), where you can also get information on Seagrove's pottery shops. The center's exhibits focus on the history of pottery in the state, as well as the wide stylistic range and technical variety of contemporary pottery.

Just in time for the holidays, The Seagrove Pottery Festival is November 20-21, 2004, the event is for the pottery novice as well as the serious pottery collectors who want first choice of the new designs potters make especially for the festival. The Festival is located at Seagrove School, 528 Old Plank Rd., Seagrove, NC. For additional information call 800-626-2672.

Doreen Anglis

The Real History of the First Thanksgiving

Turkey, cranberry sauce, mashed potatoes—these things are all synonymous in our minds with the Thanksgiving holiday. This fare has been so popular in the last two centuries that it has sustained very few changes, and the same menu is shared in most states. However, significant changes to the basic menu have taken place in the past. At the first Thanksgiving of 1621, the food was very different than that which we are accustomed to.

The real pilgrims of the 17th century did not have access to the comforts of the modern kitchen, and as a result their repast was fairly simple. While they did sometimes eat wild turkey, there is no evidence that the pilgrims ate it at the first Thanksgiving. It is more likely that they ate either duck or goose meat. It has also been found by historians that white potatoes were an extreme oddity in the 17th century. Finally, the introduction of the Thanksgiving pie occurred long after the first Thanksgiving. Since the pilgrims had no ovens, they were unable to produce baked goods of any kind (So forget the freshly baked bread as well.) It is likely that they ate pumpkin and sweet potato, but not cooked with the same recipes we use today.

Thinking about the misconceptions regarding pilgrim food might make you wonder how many other Thanksgiving teachings have been glossed over or changed for the sake of convenience; after all, Thanksgiving is about celebrating heritage and family, not about the particulars of the food or the politics of those who made it. However, there are many facts about the pilgrims and their famous feast that you might not have heard. Here are some of them:

1. The pilgrims never referred to themselves as such. Rather, most called themselves Separatists in reference to their break with the Church of England.
2. The Native Americans with whom the pilgrims shared their feast were members of the Wampanoag Indian tribe.
3. The famous Mayflower was not the pilgrims' original ship. They first intended to sail upon the Speedwell, but it was found to be unsafe for use.
4. Within the first four months of their life in America, over 50% of the original colonists were dead. The cold winter was to blame for most of the deaths.
5. The pilgrims did not use forks. Knives, spoons, and, most interestingly, fingers were their only utensils.
6. Since the colonists had no refrigerators, much of the food they ate was dried.
7. The oldest of the pilgrims that sailed to America on the Mayflower was 55 years old. About 1/3 of the settlers were children.
8. At the first Thanksgiving there were approximately 90 Native American men and around 50 pilgrims.
9. Thanksgiving was not declared an official holiday until 1863. It was President Lincoln who made it official.



Sarah King

Library Committee Inaugural Meeting

We had our initial library committee meeting on October 29th. Library committee members were briefed on the library's staffing and resources. Discussion included the best ways for faculty to become involved with the library in the future, particularly in the allocation of collection development funds. Committee members include professors Jennifer Stanton, Brian Mooney, Catherine Rabb, and Joseph Fisher as well as librarians Jean Moats, Sarah King, and myself. From the library's perspective we really enjoyed the meeting and are excited to be working with such enthusiastic faculty. If you are a faculty member on this campus please take some time to work with your department's designated library committee member. They will soon be coming to you to seek input regarding future library resources.

Richard Moniz

Protecting the Environment

According to Daniel Imof, writing in this month's Vegetarian Times, between Thanksgiving and the first week of January American trash will increase almost 30%, to 25 million TONS. Kind of gives you pause, doesn't it? And I feel responsible. It was my grandfather's generation who first uttered the words "Plastic" and my father's generation who could finally *afford* to throw something away; but it was my generation who taught our whole culture, through product development and advertising, that we need it, need it now, and need it in single serving packages.

Don't forget that our use of over-packaged consumer goods doesn't just make garbage. The energy required to produce these new "necessities" (like bottled water), uses nonrenewable resources, like oil and gas. The transportation by truck and rail of the final product adds to pollutants in the air. Paper is created using renewable resources, and is widely recycled, but processing paper sends toxins into our air and water.

You are students living a mostly transient lifestyle in an environment whose rules of consumption you did not create. However, you can adopt some of the practices of other cultures for whom waste is not an option. In Germany, for example, a fast food patron is given one napkin and one ketchup packet. Need more? There's a small fee. Just do this: recycle all beverage containers, don't print it unless you need it, and don't take it if you won't use it. We are a society that always needs more, but the fee that we pay for the waste we create is much greater than the price of a packet of ketchup.



Resources:

Info. for Charlotte at: Waste Reduction in Mecklenburg County www.wipeoutwaste.com

Participate in America Recycles Day on November 15. www.americarecyclesday.org

Eliminate Junk Mail—write to the Direct Marketing Association Mail Preference Service

Lisa Lehmuller

New Books

Herman Melville (Assorted Works)
MLA Handbook for Writers of Research Papers (6th Edition) 3 copies
Savoring Italy
Sex Discrimination Handbook
Do's and Don'ts Around the World
Fruits & Vegetables (How to Choose Produce)
Table Service Trends
Global Warming (The Complete Briefing 3rd Edition)
Culture Shock: Costa Rica (2 Copies)
A Traveller's History of Athens
The Fellowship Of The Ring
A Traveller's History of Spain.
The Food Of Vietnam
If I'm in Change Here Why is Everybody Laughing?
Take the Road to Creativity and Get off Your Dead End
Entree to Asia
A Traveller's History of France
Mexico: An Encyclopedia of Contemporary Culture and History
Savoring Tuscany
Successful Food Merchandising and Display Designing to Sell
Culinaria Hungary
Biology
Culture Shock: Kuala Lumpur, Malaysia



New Videos

ServSafe Steps to Food Safety (2 six-video sets)
The Shadow of Hate
A Time for Justice
Suggestive Selling
Food Safety: Eggciting Safety Facts
Field Trip: Egg Production
Excel Pork Plant: Slaughter
Excel Pork Plant: Fabrication
Beef Slaughter and Dressing
Excel Beef Plant: Fabrication

New DVDs

The Ground Truth: The Human Cost of War

Need to Get Research Done From Home?

Just a quick FYI for those of you not already aware... You may access the library's many databases off campus by using your Johnson & Wales University ID. To use the databases go to the following URL: <http://library.jwu.edu/charlotte>, click on *Research Resources*, then click on *Databases*. After selecting the database you wish to use by clicking on it, you will then be prompted for your user name and password. Type your name as it appears on your student ID and your bar code on the front of your ID into these areas. You may then begin using the databases. If you are unable to enter the databases at this point, your ID may not be current with the library. In that case, you may either stop by the library or call us at 980-598-1611 or 980-598-1600 so that we can update your data and help you gain access to these valuable resources.



Richard Moniz

Fantastic Culinary Encyclopedia

One of the constant and ongoing challenges at Johnson & Wales University is providing students with resources specific to our very well-defined majors. For example, general reference and database sources used by "typical" academic subjects such as history, environmental science, English literature, etc. are prolific. Our library owns and subscribes to many such services and titles. However, it is really very special when we find a newer reference source targeted at a specialized area such as culinary arts. The Charlotte campus library has two copies of the recently published 3-volume *Encyclopedia of Food and Culture*. One copy is located in the ready reference area and one copy is located in the regular reference area.

The *Encyclopedia of Food and Culture* is really unique since it puts in one source many things that we would have had to pull together from a variety of sources in the past. Just to give a sampling of the topics one can find in the P's... the origins of peanut butter, the history of pizza, the history of the potato, an overview of poultry, the origins of the word picnic, a discussion about pies, a history of the preparation of food, and information on preserving food products. I highly recommend that you come by and thumb through its pages the next time you are researching any culinary-related topic.

Richard Moniz



