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Turkeys: Native to the Americas

In 1492 when Christopher Columbus arrived in America, the turkey was already here. The wild turkey from which our domestic turkeys descended from was native to the Americas. These birds, inhabitants of northern Mexico and the eastern United States were domesticated by the Aztecs and other Native Americans. The Spaniards took the turkey back to Europe in the sixteenth century where it spread rapidly. The turkey’s popularity was due to the abundance of meat it provided (Lobb 119).

Today, turkey is still a popular food. It is eaten year around not just during the holiday season. According to a January 2006 report from the National Agricultural Statistics Service, 256 million turkeys were raised in the United States in 2005 (par. 1). Minnesota is the leading producer followed by North Carolina. There are two kinds of turkey, male and female. The female hens are smaller while the male toms are bred to give a higher yield of breast meat (Rodgers xi).

Cooks have more choices when it comes to purchasing turkeys such as fresh, frozen, self-basting, organic free-range, kosher, and farm-raised wild turkeys (Rodgers xi-xiii). Fresh turkeys usually need to be ordered in advance of major holidays as most turkeys sold in supermarkets are frozen. When purchasing frozen turkeys, the consumer just needs to plan ahead to allow adequate time for defrosting in the refrigerator. Rick Rogers in The Turkey Cookbook, recommends a full 24-hour period for every five pounds of turkey when defrosting a frozen turkey (xii). Self-basting turkeys have been injected with solution of broth which helps keep the bird juicy (Rodgers xii).

As the organic markets have grown, organic free-range turkeys can often be found. They develop more muscle from running around making the meat tougher yet more flavorful. Kosher turkeys are slaughtered in accordance with strict Jewish Dietary laws (Rodgers Continued on page 5>>

End of Term Coffee Break

Need a pick me up during finals week? Stop by the library between 5pm-10pm on Tuesday, Nov. 14th and Wednesday, Nov. 15th for a study break and a free cup of joe!
**Data Data Everywhere!**

Have you ever explored the Charlotte Geographic Information System (GIS)? If you haven’t, you may be surprised to find out about the wealth of information that this data driven system houses.

To begin with, you may be wondering what exactly a ‘GIS’ is. The GIS is a computer based system that takes in geographic data, stores it and manipulates the output to take on various forms. In a nutshell, it maps where things are.

Many state and local county governments have their own unique GIS system. Charlotte is amongst this group and their GIS website is located at the following address: [http://www.charmeck.org/Departments/Geospatial+Information+Services/Applications+Online/Home.htm](http://www.charmeck.org/Departments/Geospatial+Information+Services/Applications+Online/Home.htm). Through this website detailed maps can be searched and downloaded. Maps of particular interest include: air quality, traffic patterns, flood zones, house values, and crime statistics.

In addition to the data mentioned above, economic data can also be retrieved from the Economic Development GIS. This is a new addition to the Charlotte GIS. Developed jointly by the Charlotte Chamber of Commerce and the Mecklenburg County GIS department, this tool is of particular interest for those who want to start a new business or move their current business to Charlotte. Additionally it may be very helpful for Johnson and Wales students who are doing research on Charlotte area business demographics! The site is accessible at the following address: [http://gischamber.co.mecklenburg.nc.us/website/chamber/](http://gischamber.co.mecklenburg.nc.us/website/chamber/). Examples of different maps that can be searched include:

- Types of businesses in a given area (based on NAICS codes)
- Demographic radius reports for 2005 with 2010 projections
- Available space for lease within specified zip codes

So the next time you need to know how many retail shops or restaurants there are in the Southpark or Uptown areas, try giving this internet tool a shot!

If you are interested in finding out more about GIS or other North Carolina GIS websites additional information can be located at the following websites:

- [www.gis.com](http://www.gis.com)
- [http://www.lib.ncsu.edu/gis/cities.html](http://www.lib.ncsu.edu/gis/cities.html)

Amy MacCabe

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**A Taste for Literature**

*“Through all the world there goes one long cry from the heart of the artist: Give me leave to do my utmost.”*

—Isak Dineson, ‘Babette’s Feast’

FYI: A study of *Babette’s Feast* will be included in Chef Reinhart's winter session class, Food in Film and Literature (LIT3015). The class meets on Friday's between 8:30 am and 12:15 pm and will study important achievements in literature and film that use food as a focal point.
Discussion/Book Club

I am happy to report that we have a plan for this year's book/reading club! Our first discussion will be about the controversy on "intelligent design" and will take place on November 1st (about the time you may be reading this) at 5:30 pm in the front area of the University library. The first discussion will be a little different than what we have done in the past. There will be no book but, rather, a group of selected readings from the Internet. Professor Brian Mooney will be guiding our discussions throughout the year and has a web site set up (with the help of a student) which will facilitate discussion both before and after all of our meetings including this first one. The library will be providing snacks and drinks for all sessions.

During the second semester we will be reading the book Dechronization of Sam Magruder: A Novel. With a preface and postscript by noted authors Arthur Clarke and Stephen Jay Gould this should be an interesting science fiction read which will prompt discussion on real science questions and issues. Zapped back into the Cretaceous Period and forced to live his life out there alone Sam records his experiences in a "journal" which would later be discovered in the twenty-second century. The library will be purchasing a few copies which will go into the collection, however, we will also be getting a handful of used copies and placing them on the library book exchange rack. We do not yet have an exact date for our discussion, but it will occur in February.

Our last reading of the year will be Edward O Wilson's The Creation: An Appeal to Save Life on Earth. It is a masterfully written book which makes some very scary predictions and calls to action. In the second chapter, Wilson states the dilemma:

According to archeological evidence, we strayed from Nature with the beginning of civilization roughly ten thousand years ago. That quantum leap beguiled us with an illusion of freedom from the world that had given us birth...A wiser intelligence might truthfully say of us at this point: here is a chimera, a new and very odd species come shambling into our universe, a mix of Stone Age emotion, medieval self-image, and godlike technology. The combination makes the species unresponsive to the forces that count most for its own long-term survival (p.10).

The library will have four copies of Wilson's book available for checkout. Copies may also be purchased in the bookstore. Look for the exact date and time of this discussion which will occur in April.

If you are interested in learning more about our club/discussion group please contact me: richard.moniz@jwu.edu. I would be glad to add you to our email list so that you can get all of the information you need to participate at any level you'd like to!

Richard Moniz
Hospitality Blogs

The sheer bulk of industry news can be overwhelming. There are dozens of hospitality industry publications on our library shelves, each shouting different headlines. How are you supposed to keep track of all the executive migrations, buy-outs, and industry innovations without spending hours planted in a library chair? (This is not necessarily such a bad thing, by the way. Those chairs are pretty comfortable.)

To help relieve the struggle to stay informed, two great hospitality industry blogs are waiting for your attention in the blogosphere! While I typically advise against using blogs for academic purposes, updating yourself on industry news with these blogs is a great way to learn key players, and explore the perspectives of industry professionals. Before using them in any research assignments, you should verify the information in industry publications. (Use the industry terms in the blog as your database search terms- they’ll save you tons of time!)

− Front Desk Blog (http://www.lhonline.com/blog/): This blog is written by the editors of leading hospitality industry publication *Lodging Hospitality.*

− The Tourism & Hospitality Diaries (http://www.thetalentjungle.com/hospitality_blog/): Sponsored by The Talent Jungle, a site for alumni of several international hospitality schools, this blog keeps track of the latest industry news with well-written entries and screen shots galore! The latest entries focus on technology, using information from specific marketing campaigns (Sheraton, Marriot) to illustrate commentary on the industry’s web and television presence. You’ll need to verify the information before using- blog commentators’ full names and industry backgrounds aren’t provided as verification aids!

Christine Tran

Reasons to Read — Periodicals

**Sports?** We have ESPN and Sports Illustrated. Travel? National Geographic Traveler and Conde Nast. Our library’s magazines, newspapers, trade publications, and journals aren’t just for assignments; they are an important source of information students and faculty can use on a personal level. These publications are pure gold; like having a free subscription to some of the best periodicals published today (and access to older issues too). The next time you find you have a few moments on your hands, drop by the library and visit our treasure cache!

Where is a great place to go to find out about the latest trends in fashion? Fashion magazines and periodicals. Choose from Elle, Harper's Bazaar, InStyle, Glamour, Women's Wear Daily, GQ or some other new issue, settle down in one of our comfy chairs and spend a few moments scoping out the latest fashion news.

Where do you go to find local business information? You know, the kind that will help you find a job or do a report? The newspaper? Yes, we have those! Each day you can read the latest copy of the Charlotte Observer, plus national newspapers such as the Wall Street Journal, The New York Times, USA Today and The Financial Times. Don't overlook the Charlotte Business Journal, a weekly journal that reports on local business. It can be an important source of leads for job hunting by providing valuable information on the up and coming businesses in the area.

Rhonda Trueman
**Book Review**

If you think you will never be in sales you are wrong. Every day in some way or another we are all salespeople. Teaching is sales. Cake decorating is sales. Customer service is sales. Searching for a job takes sales, holding a job takes sales. The only difference is in the product; sometimes we sell merchandise, sometimes we sell a service, sometimes we sell ourselves.

*Jeffrey Gitomer’s Little Red Book of Selling* is a primer on modern salesmanship and there are lessons to be learned throughout this book whether you are planning a career in sales or you just want to land and hold a job. For example, according to Gitomer, "To make the most of a networking event, spend 75% of your time with people you don't know." This principle is the same no matter what you have to sell. And where are these networking opportunities? Gitomer lists over 21-- including trade and professional associations, charities and civic organizations, chamber of commerce events and business journal events, and more.

*The Little Red Book* covers professionalism, humor, giving value, reaching decision makers, and marketing. How do you get to be known? Write articles, offer to speak, volunteer and you will be building your own personal brand. You will soon become known as a person of substance and value. Again these principals work in a professional sales job or to personally market yourself for a job or promotion.

This is truly a "little red book" compact, easy to read, with lots of bold text and bullet points for you to scan for tips. Something new will grab your attention each time you open the book and I promise you that you will find something of value, something you can use, even if you never plan to be in "sales".

Rhonda Trueman

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**Turkeys: Native to the Americas** *(continued from pg. 1)*

xiii). Like the organic turkeys, they are raised in a similar free-range fashion. The kosher turkeys are slaughtered so that all of the blood is immediately drained from the body (Rodgers xiii).

The final type is the farm-raised wild turkey. According to Rodgers, these birds have been raised in a domestic environment that is organic and free-range but taste different from an ordinary Thanksgiving turkey (xiii). These turkeys are usually more expensive.

Whole turkeys are available year around and especially at Thanksgiving and Christmas. Another option is purchasing turkey parts. Breasts, cutlets, drumsticks, tenderloins, thighs, wings along with deli turkey, turkey sausage or ground turkey are the available in many stores. The National Turkey Federation’s website at [http://www.eatturkey.org](http://www.eatturkey.org) describes each of these parts as well as offering a variety of recipe suggestions.

For more information about turkey, type the words turkey cookery in the library catalog and/or check out the resources listed below.


<http://usda.mannlib.cornell.edu/reports/nassr/poultry/ph-tuky0106.txt>


Jean Moats
Consider using an online calendar. They can be very handy, particularly the calendar that may be included with your email. Are you afraid that you will forget to check a virtual calendar and miss important events? You can tell your calendar to send you an email reminder a week, a day, or even hours before the event begins.

A good online calendar allows you to upload the phases of the moon, holidays from different nationalities and religions, and even the weather forecast for the next few days. You can spend a lot of time fine-tuning each entry. If you are in a hurry, as people often are, then see if your calendar has the option to add an entry quickly. You only have to type in a phrase such as: “Lunch with Mark at 12:30pm on Thursday.” The calendar can interpret this and create an entry with the label “Lunch with Mark” on the day and time you specified.

A conventional desk calendar is good only at one desk. If you are like many of us today and you have at least one desk at work, one at home, and you want to do work in the library or computer lab, then you need something different. You need a calendar that can be accessed from any computer. If you use one of the newer email providers, such as Google’s Gmail, then you should already have one. Give it a shot.

Johnny Davis
New Arrivals: Books

The Far Enemy
The God Delusion
The Goddess Rules
The Last 100 Days
The People's Tycoon
The Surrender
The Tet Offensive
The Therapy Triangle
Timothy Lear: A Biography
Vita
Wins, Losses, and Lessons
Young Zorro The Iron Brand

Business

101 Activities for Teaching
2006 Pfeiffer Annual Training
Andrew Carnegie
Art of Great Training & Delivery Strategies, Tools, and Tactics
Beautiful Evidence
Beyond Greed and Fear: Understanding Behavioral Finance and the Psychology of Investing
Bitter is the New Black: Confessions of a Descending Egomaniacal, Self-Centered Smartass, Or, Why You Should Never Carry a Prada Bag to the Unemployment Office
Brand Hijack
Break from the Pack: How to Compete in a Copycat Economy
Business Without Bosses: How Self-Managing Teams are Building High-Performing Companies
Chinese Capitalism
Company of Heroes: Unleashing the Power of Self Leadership
Elearning Solutions on a Shoestring
Enterprise Architecture as Strategy: Creating a Foundation for Business Execution
Envisioning Information
Global Business Regulation
Handbook of Human Performance Technology
Harvard Business Review on the High-Performance Organization
How to be an Effective Trainer
How to Design and Deliver Training for the New and Emerging Generation
Lessons in Learning, Elearning, & Training
L.L. Bean: The Making of an American Icon
Practical Guide to Needs Assessment
Shopportunity!: How to be a Retail Revolutionary
Stories Trainers Tell: 55 Ready to Use
The Copywriter’s Handbook
The 360 Degree Leader
The 7 Hidden Reasons Employees Leave
The Chief: The Life of William Randolph Hearst
The Profit Zone
The Six Pillars of Self Esteem
The Ultimate Fashion Resource
Time Traps
Tough Choices: A Memoir
Writing Training Materials That Work

Culinary

Anecdotes of Destiny and Ehrengard (2 copies)
Augustine Escoffier: Memories of My Life
Balancing Flavors East & West
Bon Appetit Cookbook
Bon Appetit! and the Life and Times of Georges P. Drouillard
Bon Appetit! The Joys of Dining in Long-Term Care Boulevard, the Cookbook
Chocolate Obsession
Contemporary Wedding Cakes
Cooking School Secrets for Real World Cooks
New Arrivals: Books

Culinary Boot Camp
Dessert Cuisine
Dough, Simple Contemporary Bread
Easy Entertaining
Easy Entertaining: Simple Recipes for Every Occasion
Escoffier, King of Chefs (2 copies)
Fonda San Miguel Thirty Years of Food and Art
Food Fight: The Battle over the American Lunch in Schools and the Workplace
Graham Kerr's Gathering Place
Grand Livre de Cuisine: Desserts and Pastries
Great Women Chefs of Europe
History of Wine in America
Homegrown Pure and Simple: Great Healthy Food from Garden to Table
Illustrated Escoffier
L'Art De la Viennoiserie et Festival de Tartes
Literature and Film: A Guide to the Theory and Practice of Film Adaptation
Living the G.I. Diet
Ma Cuisine
Matzoh Ball Gumbo: Culinary Tales of the Jewish South
Mindless Eating: Why We Eat More than We Think
New American Cooking
Niche and Organic Chicken Products
Paco Torreblanca: Recipe Cards
Paco Torreblanca: The Book
Pasta: The Story of a Universal Food
Poultry Products Processing: An Industry Guide
Professional Baker's Manual
Professional Cake Decorating
Revolution in Eating: How the Quest for Food Shaped America
Sacred Cow, Mad Cow: A History of Food Fears Simply in Season
Sotheby's Wine Encyclopedia
Sugar Orchids for Cakes
Take Big Bites: Adventures Around the World and Across the Table
Tartine
Taste of Latino Cultures
Tastes and Tales of a Chef: The Apprentice's Journey
The Babbo Cookbook
The Cuisines of Spain
The Emperor of Wine: The Rise of Robert M. Parker, Jr., and the Reign of American Taste
The Encyclopedia of Cajun & Creole Cuisine
The Food Substitutions Bible
The G.I. Diet Cookbook
The Gathering Place
The Great Wines of America
The Oxford Companion to Food (2nd ed.)
The Oxford Companion to Wine
The People's Chef: The Culinary Revolutions of Alexis Soyer
The Reach of a Chef: Beyond the Kitchen (2 copies)
The South American Table
The Spicy Food Lover's Bible
The United States of Arugula
The Use of Drugs in Food Animals: Benefits and Risks
The Vineyard: A Memoir
The Weekend Baker
Uncooked
Vegetable Love
Wedding Cakes and Flowers
Why Employees Don't Do What They're Supposed to Do and What to Do About It
Will Write for Food

Donations:
From Rick Browne:
The Big Book of Barbecue Sides (2 copies)
From Melinda Law:
Graham & Treena Kerr Lifestyle #9 DVD Box Set
Recipe for Life: How to Change Habits the Harm into Resources that Heal
New Arrivals: Books

**Hospitality**

Best American Travel Writing 2003  
Best American Travel Writing 2006  
Devil in the White City: Murder, Magic and Madness at the Fair That Changed America  
Dictionary of Economics  
Dining at Great American Lodges  
Financial Management for Hospitality  
How to Negotiate Like a Child  
Managing Sport Facilities  
Modern Management  
Modern Management  
Strategic Questions in Food and Beverage Management

**Books on CD**

Iraq for Sale  
Brazil  
The Secret

**Video/DVDs**

Communication Assertiveness - Master Communication & Assertiveness Skills  
Global Economics  
Breakfast at Tiffany's  
Art of the Drink Vol. 1 Bar Essentials  
The Champagne for the Millennium  
The Best of Champagne  
The Arts of Professional Bartending Part 1  
Mostly Martha  
What's Cooking  
Spanglish  
Joy Luck Club  
Graham & Treena Kerr Lifestyle  
Professional Healthy Cooking  
Hitchcock (The Masterpiece Collection)