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Focus on Faculty: What’s On Your Summer Reading List?

Peter Lehmuller  
Dean of Culinary Education  
*Confederacy of Dunces*, John Kennedy Toole (I read it whenever I need a laugh)  
*Team of Rivals*, Doris Kearns Goodwin  
*1776*, David McCullough  
*Educating the Right Way*, Michael W. Apple

Brian Mooney  
Instructor, Arts & Sciences  
*A War Like No Other: How the Athenians and Spartans Fought the Peloponnesian War*, Victor Davis Hanson. Very well written, describes the roots of modern Western warfare and shows that this war still holds important lessons for us.  
*The Life of Samuel Johnson*, James Boswell. A favorite for periodic re-reading. One of the perfect pairings of the right biographer with the right subject. Stylistically spot-on, an entertaining and veritable liberal education in a single book.

Continued on page 5 >>>

Top Spring Fashions

- **Shorts** – Rule for warm weather, and they even take on casual work places when worn with matching jacket.
- **Lace and Crochet** – Add a cardigan sweater in crochet over a delicate dress or pair a lace-trimmed white blouse with jeans. Mixing crochet and lace with more tailored pieces keep the look from being too sugary.
- **Tiers & Ruffles** – What would the girly girl do without her tiers and ruffles? Both are extra-feminine and do wonders to soften your look.
- **Bows & Scarves** – Be a super flirt this Spring by choosing an oversized bow or a scarf tied into a soft bow.

“Top Spring Fashions” was researched by Shakeira Granger (pictured above) and Michelle Frencher

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Special Thanks

I would like to thank all of the faculty for their input and assistance throughout the past year. I would also like to especially thank the faculty and staff who served on the Library Committee and the Information Literacy Committee. The work that we have done through these committees has strengthened the bond between the library and the classroom, led to significant improvements in the library's collections and resources, and has generally benefited the students enrolled at the Charlotte Campus. I would also like to extend a special thanks to the faculty who volunteered their time to assist us with book discussions in the library as well.

Richard Moniz

Special Library Recognition for Brian Mooney

We have never before given out special recognition for a faculty member. The problem with giving one out has typically been that many faculty would deserve consideration. My decision to do so this year, however, is because we have a faculty member who contributed to the success of the library in every facet possible. In doing so, he created a new and separate tier of commitment to the library/faculty relationship. Brian Mooney has given his time in a number of ways. In addition to serving on the library committee, he also worked with us to integrate information literacy components into all of his classes and volunteered to assist us with book discussions. Beyond that, he has consistently provided feedback on library resources (both with regard to what we have and what we could add). He is also helping us by working with Daphne Thompson on a information literacy workshop which will be hosted here on June 8th and he is providing us with help in crafting an information literacy related in-service for faculty in the Fall. It is with great pleasure, therefore, that I announce that Brian Mooney is the very first recipient of special recognition for serving as an exemplary faculty partner to the library staff.

Richard Moniz

Summer and Pick-Your-Own Farms

Summer is almost here. If you enjoy gardening, you may have already planted your first seeds indoors and have little seedlings poking their heads out of soil waiting to be moved outside into the soil.

Growing up in Ohio I remember my mother starting tomato plants from seeds in the early spring. Later as it grew warmer outside and there was no danger of frost, we would put the plants into the garden and hope for good growing weather. I grew up on a large farm where my parents raised wheat, corn, and soybeans. We also planted a large garden. I spent summers picking peas, strawberries, beans, beets, corn, cucumbers and zucchini squash. When I was not working in the garden, I helped my mother prepare, freeze and/or can the harvested produce. After filling the freezer and pantry shelves, we would give the extra produce away to friends. Today, my garden consists of a few plants on my deck and patronizing pick-your-own farms and farmer’s markets.

Red ripe tomatoes, fresh sweet peaches, green leafy lettuce, and sweet delicious strawberries are just a few of the delights found at local pick-your-own farms and farmer’s markets. Here you can purchase fruits and vegetables that are ripe and ready to eat.

Continued on page 7 >>>>
Chef Mark Miller

Chef Mark Miller will receive an honorary Doctor of Culinary Arts degree from Johnson & Wales University at Commencement on May 20, 2006. Miller, executive chef at Coyote Café in Santa Fe, New Mexico, draws from a variety of experiences that influence his cooking, his restaurants, and his books.

Mark Miller grew up in the Boston area, but ended up going west to California, where he studied anthropology and Chinese art history at the University of California at Berkeley campus in 1967. While he was at school studying anthropology and later teaching classes, Miller began cooking as a hobby. He had always been interested in spicy food and Latin American spices. His professional cooking career began in 1976 with Alice Waters at Chez Panisse. Then, he opened his first restaurant, Fourth Street Grill in 1979 there in Berkeley where he used California mesquite cooking along with other ethnic foods and flavors (Miller, Coyote Café, 196). Miller continued to develop his unique Southwestern cuisine. In 1980, he opened a second restaurant in Berkeley called Santa Fe Bar and Grill. Here the patron could dine on Southwestern, Caribbean, and Cajun food.

Over the years, Miller traveled to the Southwest and Central America, learning more about the food and culture of the area. In 1985, he moved to Santa Fe to begin the project of opening a restaurant there. After two years of work, Coyote Café opened serving modern Southwestern cuisine (Miller, Coyote Café, xvii). But Miller did not stop there, he has ventured into Latin/South American, Western, and Asian flavors. Each of these cuisines have resulted a restaurant such Red Sage in Washington D.C., Wildfire, Raku and a second Coyote Café in Las Vegas.

In 1991, Miller’s Red Sage Restaurant opened in Washington, D.C. showing Western flavors. From the fish and game of the Wild West, main dishes from the ranch house to the sides from Pueblo farms are some of the types of food found there in the restaurant (Miller, Red Sage, 7). Miller opened Raku, a second restaurant in Washington, D.C. Here the diner experiences Asian street food with his trademark attention to details and unique flavors.

According to the personal information about Miller on the Coyote Café website, his most recent restaurant is Wildfire which opened in Sydney Australia in 2002 (http://www.coyotecafe.com/mm.htm). Franz Scheurer describes the restaurant as being a comfortable space where the food is cooked by the “Churrasco method, a Brazilian form of wood-fire rotisserie” (http://www.classic.com.au/wizard/Wildfire.htm). This restaurant also has a separate sea bar where patrons can dine.

Along with the restaurants, Miller has authored ten cookbooks, which are listed at the end of this article and available in the Johnson & Wales University Library. His latest book is a re-release of the Coyote Café, which the library will be acquiring later this year. Miller has also worked food companies coming up with his own line of Southwest foods, known as the Coyote Cocina that are available through the Coyote Café website and at many of the restaurants.

For more information about Mark Miller or try one of his recipes, check out one of the books from the library.

Books by Mark Miller, available in the library:

- Cool Coyote Café Juice Drinks (1997)
- Coyote Café (1989)
- Coyote’s Pantry: Southwest Seasonings and at Home Flavoring Techniques (1993)
- Flavored Breads: Recipes from Mark Miller’s coyote Café (1996)
- The Great Chile Book (1991)
- The Great Salsa Book (1994)
- Red Sage: Contemporary Western Cuisine (1999)
- Tamales (1997)


Jean Moats
Top Spring Fashions

(Continued from page 1)

- **Long Necklaces & Tassels** – Everything from layers of beads to chunky gold chains look right this season.

- **Metallic Shoes** – Have made an appearance on everything from bags to blouses, but gold, silver or bronze shoes are timeless classics.

- **Dresses** – You already know dresses are key for special events and after-five, but this season you'll want to turn to dresses for everything from work to weekend wear.

- **Cool Crochets** – Colorful beaded shrugs and tie front cardigans.

- **Neutral Territory** – A natural choice from palest beige to browns.

- **Ethnic Prints** – Tribal prints, kats, jungle & primitive.

- **Natural White** – Everywhere in every fabric - mixes of white shades add a sophisticated element – the color of the season.

- **Wood & Shell Adornments** – Tribal treatments & motifs become the focal point.

- **A Crop Pant or Gaucho** – A must have.

- **Military and Safari Jackets** – From tailored to easy shirt, working back to both skirts and pants.

- **Skirts on the Move** – Easy long fuller silhouettes with tiers, godets & bubble hems as well as slender pencil styles, some with hem details.

- **Embellished Denim** – Hand painted, embroidered or beaded.

- **Wide Belts & Handbags** – Belts and handbags complement the easy, feminine shape of clothes this season with big, squishy shapes, natural materials, quilting, denim and bold prints.

For more trends, check out these top fashion magazines available in the library or through the library databases:

- Allure
- Cosmopolitan
- Elle
- Esquire
- Harper's Bazaar
- In Style
- Vogue

Information for this article was gathered from the following websites: allure.com, cosmogirl.com and http://fashion.about.com

Shakeira Granger & Michelle Frencher

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Self Publishing Made Easy!

Who says you can’t write, edit and publish your very own book? Not the new web based services which cater to this hot trend! Photo albums, cookbooks, scrapbooks, and paperback books, are just a few examples of the types of books that can be easily created online and sent directly to you in full-color, bound, paper form. Numerous websites have recently sprung up to sell these services. A few of the more popular ones include: blurb.com, lulu.com, and picaboo.com.

Creating your masterpiece is simple. To start, all you have to do is log onto the website, download a free proprietary tool, plug in your pictures and text, and presto you have your own book! There are no set up fees involved to create your book. There is a cost, however, if you want to purchase your book(s) and/or if you want to use additional services to sell and promote your book.

So, for those of you who have thousands of digital photos, notebooks of poetry, handwritten stories, or recipe cards handed down from your family and friends you may want to think about publishing your artistic and literary works into your own personal book!

Interested in finding out more? Then check these websites out!

- **www.blurb.com** – Easy to use templates and hand selected designs allow you to create and purchase a variety of themed books. Some of the cooler templates include cookbooks, cat and dog books, baby books, and blog books.

- **www.picaboo.com** – If you are into scrap booking then this is the site for you! With over 130 backgrounds and 90 different layouts the options for building your memory photo album is endless. Want to know one of the best parts about picaboo? In addition to purchasing your book, you also have the option to electronically share your album as well.

- **www.lulu.com** – Purchasing your unique book is one thing but selling your book is another! Through lulu you can publish, sell, and distribute your masterpiece via services like amazon.com, Borders and Barnes and Noble. Lulu keeps 20% of the profits while you keep the remaining 80%. In addition to books, lulu also lets you produce cds, dvds, and calendars as well.

Amy MacCabe
Goal Setting

"Whatever you can do, or believe you can, begin it. Boldness has genius, power and magic in it." — Johann Wolfgang von Goethe

Goal setting is the first step on the path of achievement. Goals can be personal, educational, or professional. We establish goals to set direction, to identify expected results, and to boost action (Rouillard). Telling others about goals helps to reinforce our determination. Sometimes sharing our goals with others results in advice and/or assistance, making our goals easier to reach.

Cy Charney, organizational and individual performance consultant, writes in The Instant Manager that we should use the SMART formula in setting goals. Make goals Specific, Measurable, Agreed-upon (for group goals), Realistic, and Time based. So it is better to set a goal that says, “In five years I want to own my own sports retail store.” than to say “I want to be my own boss.” Goals don’t have to be huge, life-transforming objectives. They can be small and quickly achievable:

“I want to organize the documents on my computer before next semester.”

“I want to start writing a blog this month.”

“I want to stop procrastinating, now!”

In fact, setting and accomplishing small goals builds self-confidence and makes big goals easier to work towards. Whatever your goals are, writing them down, reviewing them often and sharing them with others will make them easier to reach.

This is exactly the premise upon which the web site 43Things at www.43things.com is built. At 43Things you can make a list of up to 43 goals. Other users of the web site may have already accomplished those same goals and can provide advice and a cheering section. Others may share the same goals and they might offer support or a place to vent when your goal seems too far away. You can make posts to write about your progress too. If you see that someone has listed a goal you have already met you can click on the link for that goal and then the “I’ve Done This” button to share your words of wisdom and let others know if this goal was worthwhile.

Whether starting small or starting big, whether using 43Things or simply typing up a list of goals and taping them to your wall, you have made that important first step and you are on your way to making your goals a reality.


Rhonda Trueman

What’s On Your Summer Reading List?

(Continued from page 1)

Alfred Russel Wallace: A Life, Peter Raby. Fine biography of a great biologist, Darwin's quiet and unintended partner in presenting the theory of evolution to the world.

Daphne W. Thompson
Assistant Professor of English, Writing Center/WID Director

The Mermaid Chair by Sue Monk Kidd is on the top of my list!!

Deep Survival, Laurence Gonzales.
It's about competent people who are lost/injured in the wild and why some survive and some don't. Supposedly the knowledge shared in this book transcends "in the wild" and applies to life in general as well.

Dave Zatz
Instructor College of Business

The World is Flat by Thomas Friedman on the top of the stack.

Rhonda Trueman
Snow Crash
Neal Stephenson

Hiro Protagonist is the Delivorator, the world’s most dangerous sword-fighting pizza delivery guy. That is, until he wrecks his delivery car and has to find a way to repay CosaNostra pizza for the repairs. In a world where corporations have replaced governments as the source of power, Hiro knows that the only way he can make enough money to save himself from a mafia-style death is to use his hacker skills to broker spy-worthy information. While nosing around in the Metaverse (the virtual reality where the world’s richest conduct business and pleasure), he encounters Snow Crash, a hot new designer drug. When Snow Crash renders his roommate brain-dead, Hiro begins a hunt for the dealer that places him right in the middle of the battle for control of the Metaverse.

Kindred
Octavia Butler

When most of us think of going back in time, we imagine the freedom of the sixties, Victorian luxury, or Cleopatra’s mysterious court. Few of us picture ourselves struggling to fit into an unfamiliar world we’ve only encountered through history textbooks. In Kindred, Dana is forced to confront this struggle head-on when she is suddenly thrown back through time to the Antebellum South. She soon discovers that cosmic forces are sending her back in time to prevent her ancestor Rufus from dying before he can create the line leading to her birth. It turns out that rescuing Rufus is the easiest part of her time travel- when Dana goes back in time, she must play the role of a slave. To survive in the past and future, Dana must adapt to a life of slavery, avoiding the constant threats of overseers, jealous plantation wives, fellow slaves and back-breaking labor.

Neuromancer
William Gibson

Gibson’s Neuromancer marks the birth of cyber-punk- and many swear that it’s the best modern scifi novel yet. Case was the top hacker in the business, paid well by powerful employers to break into the world’s most secure networks. When he’s caught double-crossing his employers, they infect him with a virus that leaves him unable to plug into the virtual world. Case is forced to turn to black market dealer Armitage to repair the damage to his brain and link him to the virtual reality he craves. Armitage’s underworld connections don’t come for free, and Case must complete a series of cyber-missions to pay his debt. Along the way, he must determine if Armitage’s mysterious superiors are securing his liberation or his certain death.
Summer Safety & Travel Tips

May is here and it means two things to everyone: time for graduation [summer vacation], and time to hit the beach [travel]. While everyone is preparing to have fun in the sun, or go to new [or familiar] places, very few people take the time out of their planning and packing to remember the simple and important things: safety and security.

For traveling, I have decided to compile a list of travel tips that most people rarely think upon.

1. Always make sure to carry as little as possible, but to have the appropriate attire for your summer plans.
2. Carry as little cash as possible at any given time to help prevent getting robbed on the street or in public.
3. Do not brag about having expensive items on or with you to anyone.
4. Do not wear too much jewelry at any given time.
5. Make sure to lock up your valuables while staying in a hotel / motel when you leave the room.
6. Make sure to travel with a friend or family member for you never know when something might happen and you do not want to be alone or stranded.
7. Make sure to tell a friend or family member where you plan to travel and stay so they can make sure that you are safe.

Summer safety is important. Most people think, “What can go wrong on a beautiful day like today?” or even, “This is the summer; I do not need to worry about safety as long as I am in the sun,” but these people are sometimes wrong. You should worry about safety during the summer as much, if not more, than you do during the rest of the year because you have to deal with heat, the sun, people traveling, etc. Here is some helpful advice on keeping yourself safe during the summer so you can enjoy it like the summer was meant to be – stress-free.

1. Make sure to keep water nearby because you can get dehydrated easily on a hot day.
2. Always wear sunscreen to help prevent blistering as well as skin cancer.
3. Do not stay in direct sun for too long on a hot, sunny day, for it is an easy way to have a heat stroke and / or be dehydrated.
4. Make sure to stay as cool as possible if you choose to be in the sun and heat.

When you make your plans for summer, remember these simple, yet easily forgotten tips, for they may save you one day.

Cassandra Schliebener

Summer and Pick-Your-Own Farms (Continued from page 2)

The Charlotte region is home to numerous farms where you can find everything from vegetables, fruits, herbs, to flowers. Choose a farm and pick fresh strawberries now. Then, return again later in the summer for fresh tomatoes or pick up a pumpkin later in the fall. In the April 26th Food Section of The Charlotte Observer, you will find an excellent list of farms and their specialties along with locations and times of operation. It is best to call ahead to make sure the items are available and you can get into the fields. If you misplace your copy of the list, you can find it online at http://www.charlotte/com/food.

If squatting down in the hot sun and getting dirty in a field do not appeal to you, then check out a local farmer’s market. These markets can be found in not only in Charlotte, but in many locations around the world. Some markets are open year around with each season bringing different vegetables and fruits. Here you can talk with the growers as you shop for produce, herbs, flowers, and baked goods.

Whether you decide to go to a pick-your-own farm or to a farmer’s market, you will find fresh produce, herbs, and flowers that you can take home and enjoy. You may also choose to try growing your own vegetables, herbs or flowers.

Jean Moats
Reasons to Read: Periodicals

**Advertising Age, Supplement “Interactive Marketing & Media” – April 17, 2006**

*Advertising Age* has produced their first “Interactive Fact Pack”, a small booklet filled with statistics on Internet marketing and media. Among the topics are web sites, top 25 online display advertisers, consumer Internet usage, search engines, Mobile use and content, RSS, and more. Other great bits of information are found in this little booklet also, such as the top five Internet sites for music, games, classifieds, personals, entertainment, health, news, retail, travel, sports, etc. and U. S. online retail sales figures.

**Charlotte Business Journal, Supplement “Changing Charlotte: Twentieth Anniversary Special Publication” – April 14, 2006**

Johnson & Wales University’s relocation to Charlotte is featured as a part of Charlotte’s twenty defining events in this “Twentieth Anniversary Special Publication.” The supplement illustrates the way that Charlotte has changed in the past twenty years by featuring stories on the people, places, and events that have helped shape our present city. Among many featured movers and shakers in our community are Tom Sasser, president of Harper’s Restaurants and Dennis Thompson, chief executive of Firebirds International who have been instrumental in expanding Charlotte’s restaurant scene.

**Computer Shopper, “Best 50 Free Downloads” – May 2006**

While writing a paper or a report or even an email, do you sometimes find yourself searching for just the right word or for the spelling of a word? WordWeb, a dictionary and thesaurus, is a nifty little program that you can download for free to help with this dilemma. It is just one of the 50 best free downloads featured in *Computer Shopper* this month. This article features, games, personal productivity, desktop and Internet utilities, and security downloads for your computer.

**Consumer Reports, “The Truth About Outlet Stores” – May 2006**

*Consumer Reports* “surveyed 6,000 readers and went undercover to find ways to get the most for your money.” The article offers quality comparisons and “the scoop” on top outlet stores.

**Fast Company, “Bread & Circuses” – May 2006**

This month’s *Fast Company* features several articles on food innovations. At Homaro Cantu’s Moto restaurant in Chicago it is food meets science meets art. Another selection, “Catering to the Masses” tells the tale of Levy Restaurants mastery of feeding the multitudes at huge events, such as the Kentucky Derby and the MTV Video Music Awards. There are even more innovations packed into this feature such as, farming and organic expansion; wine at Disneyland; the restaurant tracking tool—Slingshot; and the talents of a certified coffee grader; making it a must read for anyone with culinary interests.

**Restaurant Business, “Kitchens on a Shoestring” – April 2006**

*Restaurant Business* tells you how to have a top-notch restaurant kitchen without breaking the bank. Using actual kitchen renovations ranging in size from 250 sq. ft. to 1,400 sq. ft. this article shows how equipment can be rearranged and upgraded on a budget. Purchasing equipment at auctions, using loaners, doing Internet research, and replacing parts in existing equipment are just a few of the ways the article finds to save money. Each renovation is illustrated with a color photograph and caption bubbles that highlight changes.

Rhonda Trueman
New Arrivals: Books, CD Books, and Video/DVDs

**Arts & Sciences**
- Beer and Circus
- Beirut Blues
- Extremist Groups for Students (2 volumes)
- I, Claudius
- Misquoting Jesus
- Outside Chance
- The Diary of a Madman, the Government Inspector and Selected Stories
- The Great Transformation
- The Red Carpet
- Yonnondio
- World Religions: Eastern Traditions

**Business**
- Corporate Social Responsibility and Alcohol
- Distinguished Asian American Business Leaders
- Industry Research Using the Economic Census: How to Find It, How to Use It
- Lifestyle Marketing: Reaching the New American Consumer
- Olympic Turnaround: How the Olympic Games Stepped Back from the Brink of Extinction to Become the World's Best Known Brand
- Uplift: The Bra in America
- Words that Sell: More than 6,000 entries to help you promote your products, services, and ideas

**Culinary**
- Baker's Trade
- Culinary Cultures of Europe
- Ethnic Food Lover's Companion
- Food & Friends: A Chef's Journey through France and Italy
- Four Language Culinary Dictionary
- How to Open a Financially Successful Bakery
- Marketing Beef in Japan
- Molecular Gastronomy
- Plunket's Food industry Almanac 2006
- Professional Caterer's Handbook
- The Book of Salt

*Books donated by Mary Etta Moorachian*

Fed Up! Winning the War Against Childhood Obesity
Culinaria The United States A Culinary Discovery

**Hospitality**
- Directory of Chain Restaurant Operators
- Environmental Management for Hotels
- National Restaurant Industry Forecast
- 2005 Travel and Leisure Market Industry Handbook
- 2006 Travel and Leisure Market Industry Handbook
- 2002 Hotel and Lodging Market Research Yearbook
- Arena Rigging
- IAAM Industry Profile Survey 2002 Arena Salary Survey
- 2006 Sports Business Market Research Yearbook

**New Books on CD**
- Rich Dad's Guide to Investing

**New Arrivals: Video/DVDs**
- Democratic National Convention, Day 2 Evening - DVD
- Frontline: China in the Red DVD

**Taste for Literature: Haiku**

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stormy afternoon—
between peals of thunder
the ice-cream man’s bell
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*Source:*