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E-Reserves and Public Folders: What's the Difference?

As a Johnson & Wales student, faculty, or staff member you are required to navigate through many online systems and services. Everyone needs to access a Johnson & Wales e-mail account and let’s not forget that we schedule classes online through Uconnect (As frustrating as this system has been for some to learn it is a big improvement over previous approaches and gives students much more control of their own schedule). The library and IT, however, present perhaps the most confusing array of online resources such as a wide variety of online databases, a public access catalog, and public folders. The two resources that are the subject of this article overlap in function at times but also differ in significant ways. It is my hope here to clear up some of the mystery regarding public folders and e-reserves.

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Charlotte Film Society

Do you enjoy seeing foreign and/or American independent films? Then check out the Manor Theatre and the Charlotte Film Society’s Second Week Film Series.

The second week of March, April, and May, the Film Society promotes three to four films that are each shown at least four different times during the week. If you buy a membership ($40) in the group, you receive 8 coupons good towards any of the films in this series for one full year. You can also buy individual walk-up tickets during the series at the regular box office prices. The Manor Theatre is located at 609 Providence Road, close to uptown.

The films for March include *Vera Drake*, *Stage Beauty*, *Red Lights*, and *Guerilla: The Taking of Patty Hearst*. For movie reviews plus times and dates, check out the Film Society at [http://www.charlottefilmsociety.com/](http://www.charlottefilmsociety.com/)

Jean Moats
Seafood Trivia

If you ever come across a glowing crab, don’t eat it. The glow means that its body cavity is filled with bioluminescent bacteria. While it’s not believed to be harmful to humans, you probably don’t want to ingest glowing seafood.

Chefs and fishermen know that freshly caught fish must be frozen immediately after they’re filleted, otherwise the meat’s muscle fibers will contract significantly. Unfrozen fish can shrink to as little as half its original size.

Some caviar harvesting companies add borax to their product to improve its shelf life and taste. The United States has banned Borax from its imported caviar.

Many Americans eat canned fish, but most of them don’t realize that the canning process reduces the amount of healthful oil the fish contains.

The original sushi was made with rice and fermented goldfish carp. The bacterial breakdown of the fish during the process of fermentation softened its spine and head, both of which were eaten with the rice.

While eating fish can provide a number of significant health benefits, it does pose some risks as well. Fish flesh can be heavily laden with toxic metals and pollutants. Unfortunately, cooking does not reduce these elements, nor is there any way for the average consumer to test a fish’s metal content.


Sarah King

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E-Reserves and Public Folders: What’s the Difference?
(Continued from page 1)

Public folders have been with us a long time. The only downside to them is that they are not very intuitive, that is to say that if you have not used them before it might take a few moments to get started. The benefit of these folders is that faculty are able to share PowerPoint slides, assignments, and other resources directly with their students. From the faculty perspective public folders also have the benefit that, once they have been established, items can be added or taken away directly by the faculty member and that faculty member may create new folders for new classes as they wish. Public folders are accessed through the University email system and initial creation of folders is handled through the University’s IT department, specifically the helpdesk.

E-reserves are new to the Charlotte campus (although not to the Providence campus where they have been in use for some time). The name e-reserves can be a little bit misleading. E-reserves can and do consist of scanned articles, saved articles (from online databases), and electronic documents (this is where overlap with public folders may occur). However, e-reserves can also include physical items located in the library. Items such as books or videos that are commonly used by a faculty member may be linked up to their name in the e-reserve system. Like with public folders, students (or librarians assisting them) would typically use the faculty member’s name as the entry point to pull up these resources and lists.

The real difference with these two resources lies in the fact that items that require us to get copyright permission (e.g. such as an article in the New York Times) must go in the e-reserves since access can be password protected (hence a faculty member may share it with a specific class). This allows us to make fair use of materials without violating copyright laws (If the faculty member intends to use the article or document for more than a semester the library handles getting copyright permissions.).

If you have any questions or you are a faculty member who would like to take advantage of this resource please contact me at Richard_moniz@jwu.edu or just stop by the library at any time.

Richard Moniz
Folklore of the Leprechaun

Did you know that leprechauns actually have nothing to do with the celebration of St. Patrick’s Day? In actuality, the main reason they are associated with this Catholic Holiday is simply because they are Irish in origin. Stemming from ancient Celtic folklore, these fairies are tiny, cranky individuals who are known for their trickery.

Legend has it that they live in remote places and spend much of their time dedicated to tapping their cobbler hammer as they make shoes for other fairies. It’s no wonder that the word leprechaun is derived from the Gaelic word *leith brogan* which means ‘maker of one shoe’. Even though most people do not believe in leprechauns, they definitely add to the magic of Irish culture and mythical lore!

If you are interested in reading more about Irish folklore, the following library and web resources are available:

Irish Food & Folklore  TX717.5 .C66 1997


Web resource: http://ireland-now.com/myths.html

Amy MacCabe
The Carolina Insider: Did You Know...

- The first English child born in America, Virginia Dare, was born in Roanoke, North Carolina, in 1587.
- Many people believe that North Carolina was the first state to declare independence from England with the Mecklenburg Declaration of 1775.
- Cabarrus County, North Carolina, was the site of America’s first gold rush.
- The first known miniature golf course was in Fayetteville, North Carolina.
- Babe Ruth hit his first professional home run in Fayetteville on March 7, 1914.
- The first Pepsi was created and served in New Bern, North Carolina in 1898.
- The University of North Carolina was the first public university in the United States to open its doors.
- The nickname Tarheels supposedly came from the days when North Carolina produced a lot of tar, and someone saw a set of footprints made by someone who had stepped in the tar.
- The Biltmore Estate in Asheville is the largest private home in the world, with 250 rooms.
- Grandfather Mountain is home to the nation’s highest swinging bridge—one mile high.
- The Cape Hatteras Lighthouse is the tallest lighthouse in the United States.
- North Carolina is the largest producer of sweet potatoes in the nation.
- Krispy Kreme Doughnut was founded in Winston-Salem.
- North Carolina was the first state in the nation to establish a state museum of art.
- The oldest town in the state is Bath, incorporated in 1705.
- North Carolina has the largest state-maintained highway system in the United States. The state’s highway system currently has 77,400 miles of roads.
- There are more than 1.2 million acres of national forest land in the Tar Heel State.
- North Carolina is home to more than 120 species of trees.

Doreen Anglis

New Books

Business/Marketing/Fashion
- St. James Fashion Encyclopedia
- Mastering Fashion Buying and Merchandising Management
- The End of Fashion
- Work and Motivation
- Accounting
- Principles of Accounting
- Accounting for Dummies
- The Knowledge-Creating Company
- America’s Marketplace: The History of Shopping Centers
- Feasibility Studies
- Arena Leasing Agreements
- Convention Center Leasing Agreements
- Position Description Handbook

Hospitality/Sports Entertainment and Event Management
- Hospitality and Restaurant Design No. 3
- Directory of Hotel & Lodging Companies 2004

Other
- Politics of Myth
- Teaching Tips
- David Copperfield
- The Sun Also Rises

Culinary Arts
- The Art of Viennoiserie and Festival of Tarts
- New Cookbook—Everything You Need To Know To Cook
- Holiday Magazine Award Cookbook
- Vintner in the Kitchen
- With the Grain
- Sunday’s Culinary Secrets
- Welcome to Junior’s!
- Graham Kerr’s Smart Cooking
- Gourmet’s – Menus For Contemporary Living
- American Favorites
- The Bon Appetit – Dinner Party Cookbook
- Party Spirit
- Lighter, Quicker, Better
- Kitchen Bouquet
- Mr. Food Cooks Like Mama
- Just Like Grandma Used To Make
- The Herbal Palate Cookbook
- Close – Up On Cakes
- Meatloaf
- Breads and Breadmaking
- Chicken Breast
- Potager
- Paul Bocuse’s French Cooking
- The Elegant But Easy Cookbook
| Madame Wu’s Art Of Chinese Cooking          | A Celebration of the Seasons               |
| Panic in the Pantry                        | Classic American Cooking                  |
| The Original Boston Cooking School Cookbook| No Jacket Required                        |
| Ready and Waiting                          | Beard on Food                             |
| Spur of the Moment Cook                    | The Picayune's Creole Cook Book           |
| New Home Cooking                           | Foods of the Sun                          |
| Great Cooks and Their Recipes              | Maida Heatter's New Book of Great Desserts|
| The Sophisticated Sandwich                 | Focaccia field                            |
| Sweetness and Light                        | Chez Panisse Cooking                      |
| Lean Italians Meatless Meals               | Lean or Lavish                            |
| New Recipes From Moosewood Restaurant      | Weekend Cookbook                          |
| C’mon America Let’s Eat!                   | Count Out Cholesterol                     |
| The Meatless Gourmet                       | Debbi Field's Great American Desserts     |
| The Manhattan Chili Co. Southwest- American Cookbook | Pizza                                   |
| The Vegetarian Feast                       | The Book of Crepes & Omelets              |
| The Versatile Rice Cooker                  | Gourmet's Holidays and Celebrations       |
| Sides                                      | Bon Appetit Christmas                     |
| The L. L. Bean Book of New New England Cookery | Enchanted Evenings                       |
| The Crab Cookbook                          | Saltwater Seasonings                      |
| The Complete Book of Egg Cookery           | The Best of Family Circle Cookbook        |
| American New Low – Fat Cuisine             | Jell-o Kids Cooking Fun                   |
| Blue Collar Food                           | Sunset Breads                             |
| Vegetarian Cooking of the Mediterranean    | Fix it Fast Cookbook                      |
| Cooking for Friends                        | Vegetarian Cooking                        |
| Cooking A To Z                             | Sunset Appetizers                         |
| Best Recipes for Appetizers                | Simply Sensational Desserts              |
| Best Recipes for Appetizers                | 365 Ways to Cook Fish and Shellfish       |
| Peppers                                    | Catch of the Day                          |
| Summer and Winter Cookbook                 | Pennsylvania's Historic Restaurants        |
| The Enchanted Broccoli Forrest             | Pasta and Other Special Salads            |
| Specialty of the House                    | Fat-Free Baking                           |
| The Cook’s Store                           | La Bonne Soupe Cookbook                   |
| Light Cuisine                              | Good Old Food                             |
| Light Cuisine                              | The Joy of Seafood                        |
| Great Meals in Minutes – Pasta Menus       | The Complete Book of Soups and Stews      |
| Great Meals in Minutes – Light – Night Supper Menus | Food in Good Season                     |
| Great Meals in Minutes – Make - Ahead Menu | Sage Cottage Herb Garden Cookbook         |
| Great Meals in Minutes – Meatless Menus    | Secret Ingredients                        |
| Great Meals in Minutes – Chinese Menus     | NorthWest Bounty                          |
| Great Meals in Minutes – Egg and Cheese Menus | Recipes to Rona                         |
| Great Meals in Minutes – Family Menus      | Good Morning                              |
| Great Meals in Minutes – Brunch Menus      | Farm House Cookbook                       |
| Great Meals in Minutes – Fish and Shellfish Menus | The New York Times Gourmet Shopper       |
| Great Meals in Minutes – Pork and Ham Menus | Cooking in a Small Kitchen               |
| Great Meals in Minutes – Vegetable Menus   | Glorious American Food                    |
| The Jewish- American Kitchen               | The Heritage of Southern Cooking          |
| The Modern Seafood Cook                    | Madeleine Cooks                           |
| Cooking Chinese                            | The Muffin Cookbook                       |
| Herb Cookery                               | Eat and Lose Weight                       |
| Best Chicken Cookbook                      | Mediterranean Flavors                    |
| Grand Diplome Cooking Course               | Cookie Book                               |
| Apple Kitchen Cookbook                     | Cooking with a Food Processor             |
| Great Cookies You Can Bake                 | Convection Oven Cook Book                 |
| Trim and Terrific American Favorites       | Appetizers                                |
| A Taste of Scotland in Food and in Pictures | Best Recipes of the Year                |
The Low-Fat Way to Cook
The Soy Sauce Cookbook
Great Meals in Minutes: Mediterranean Menus
Christmas Treasury
The Encyclopedia of Herbs, Spices and Flavorings
Best of Cold Foods
Make Ahead Cookbook
Heirloom Recipes
Cooking School Cookbook
The Complete Book of Breads
Annemarie's Cooking School Cookbook
The Chicken Soup Book
Let There Be Lite!
The Loaves and Fishes Party Cookbook
Great Vegetables From The Great Chefs
20-Minute Menus
Finger Lickin' Rib Stickin' Great Tastin' Barbecue
The International Menu Diabetic Cookbook
Real American Food
Fresh Fruit Desserts
Party Food
Hot Links & Country Flavors
The James Beard Celebration Cookbook
Julia Child & More Company
Nela's Cookbook
Feasts & Fetes
Health Snacks For Kids
Authentic Recipes from China
When You're Entertaining
Today's Gourmet
Claire's Classic American Vegetarian Cooking
The Streamliner Diner Cookbook
Chinese Seasons
Sun-dried Tomatoes
Christmas Idea Book
Gourmet's Parties
The Butterball Turkey Cookbook
Great Texas Low Fat
The Green Thumb Harvest
Delicious Vegetarian Cooking
Potatoes
Memories of a Midwestern Farm
Sweet Times
The Festive Table
Celebrating the Midwestern Table
Herbs in the Kitchen
Jim Fobel's Diet Feasts
Jean Anderson's New Processor Cooking
The Garlic Lowers Cookbook
Indian Market Cookbook
Southwest Cooking
The Hero's Journey
Beyond the Moon Cookbook
The New Orleans Cookbook
Simple Cooking

The County Fair Cookbook
The Noodle Shop Cookbook
Dinner at the Authentic Cafe
Contemporary Southwest
Home Cookin' with Dave's Mom
Adventures in Grilling
Healthy Cooking for People Who Don't Have Time to Cook
The 5 in 10 Appetizer Cookbook
Kitchen Bouquets
The Ten Basics Cookbook
The Complete Book of Preserving
Better Homes and Garden: Vegetable Recipes
At Table
City Cuisine
In Pursuit of Flavor
Gather Round the Grill
What to Cook
America: The Vegetarian Table
Dungeness Crabs and Blackberry Cobblers
The Great American Chocolate Contest Cookbook
The Thanksgiving Cookbook
The New Book of Breads
The Pioneer Lady's Country Kitchen
Simple and Healthy Cooking
Ice Cream
Pizza: California Style
Wokcraft by Charles and Violet Schafer
Cooking with Mickey
Fifty Great Buffet Parties
Julia Della Croce's Pasta Classica
Lasagna: More than 75 Traditional Italian Recipes
Polenta
Light Sauces
Best Recipes From the Backs of Boxes, Bottles, Cans and Jars
Salad Herbs
Mississippi Memories
Capital Cuisine
The Hollywood Vegetarian Cookbook

New VHS Videos
Intimate Universe The Human Body

Video And Notebook Combination Titles:
Safety Awareness at Public Assembly Facilities
Emergency Planning at Public Assembly Facilities
Managing the Crowd
Customer Service Begins with Me: Superior Guest Relations at Public Assembly Facilities
Video and guide: Service Excellence: Patrons with Disabilities

New DVDs
The New Living Body: The Senses
The New Living Body: Digestion
Then New Living Body: Breathing
DNA The Secret of Life
Anatomy & Physiology