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Travis Brooks,
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It's Your Love

Many congratulations to our Media Services Tech, Travis Brooks, and his lovely fiancée, Nikki Lewis, who plan to tie the knot at the end of this month. All the best to one of our favorite couples! May joy and love carry you across the rough spots that all of us face from time to time; may compassion and sacrifice come easy and deliver true happiness to you both. We hope to have pictures soon!

When September

Welcome back for another exciting academic year at Northeast State Community College! We have some great programs lined up for you through the Basler Library, and you can read more about these events in forthcoming issues of this monthly newsletter. Our first program of the year is being presented by our favorite culinary guru, Mr. Eric Fish. Mr. Fish's presentation will feature the art of steaming food "en Papillote" — in paper. I love this idea already (no dishes to wash afterwards)! This event is free and open to the public, but we do need for people to sign-up for the event ahead of time. Each participant will need to bring a pair of scissors, a stapler, and, if possible, a pastry brush. Parchment paper will be provided courtesy of your friendly Pampered Chef Consultant (Chrissie Anderson Peters). Join us for this fun and informative "workshop" event on Thurs., Sept. 7, in the "Overflow" area outside of Subway. Many special thanks to the great folks at Subway, too, for allowing us to utilize their convection oven to make this workshop possible. We look forward to seeing everyone there! And remember, if you miss this special event, your stomach will hate you for it! (But you can read his "tips" for cooking en papillote on the back page!)



Banner

For those of you returning to campus after having been gone for the summer, you will begin to notice some changes brought about with the continuing implementations of the various Banner modules. Banner Finance went "live" at the beginning of July, which has radically impacted the purchasing processes as well as the monitoring of the various departmental accounts. Essentially, the purchasing process is now paperless – purchase orders and requisitions are done online, as is the approval process. Overall the transition has been a relatively smooth process due to the extensive preparation and diligent efforts undertaken by the Business Office. While there will continue to be some glitches here and there which will need to be fine-tuned over the course of the next few months, it has been a very successful implementation. The end result will be well worth the effort and will serve us all much more efficiently than the previous FRS system.

Banner training continues for the Student and Financial Aid modules. While a portion of the Student

module will go live in September, this will primarily impact only the Admissions department at this stage. Finance is scheduled to go live in February of 2007 and Student goes live in March of 2007.

As mentioned in a previous monthly update, faculty and staff ought to see a basic version of the Luminis module in the very near future. Student access should take place sometime in the Spring of 2007. Luminis, you will remember, can be considered an improved, more sophisticated version of the Campus Pipeline Portal which was implemented a few years ago. It will function as an intranet and help support Northeast State's integration of digital information available online to our various constituents.

The final Banner module to be implemented will be the Advancement module. Training for this will begin in the Fall of 2007 and its immediate impact will be upon the Office of Institutional Advancement.

— Submitted by Duncan Parsons, Dean of the Library



Meet el Presidente

Librarian Chrissie Anderson Peters has just been elected as the Vice-President/President-Elect of the Alumni Board of the School of Information Sciences at the University of Tennessee. Additionally, she is running unopposed for the position of President of the local regional library association, Boone Tree. Congratulations and best of luck to Chrissie!



We're Here to Get You There

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God of Our Fathers

Washington's God: Religion, Liberty, and the Father of our Country
by Michael Novak and Jana Novak [E312.17 .N68 2006]



To many modern historians, Washington and his contemporaries were, at most, deistic in belief. That is, they believed in a Being who made the world, gave men souls, and judge us by our works, but who is not involved in the world in any way other than by nature and reason, and would never interfere with the course of events in the world, meaning no answered prayers, no miracles, and certainly no resurrection.

Against this contention, Novak cites an abundance of public and private correspondence. He builds a case that the orders and statements of Washington that are public in nature were echoed in his private dealings as well – he was not hypocritical in his espousal of religion. When looking at the names Washington used for God, the terms tended to be abstract, as was his favorite appellation, Providence. But when you look at the verbal actions Washington both implored and extolled, there is no doubt that he was speaking of a deity involved in the lives of men and nations. For example:

"I now make it my earnest prayer, that God would have you, and the State over which you preside, in his holy protection, that he would incline the hearts of the Citizens to cultivate a spirit of subordination and obedience to Government, to entertain a brotherly affection and love for one another, for their fellow Citizens of the United States at large, and particularly for their brethren who have served in the Field, and finally, that he would most graciously be pleased to dispose us all, to do Justice, to love mercy, and to demean ourselves with that Charity, humility and pacific temper of mind, which were the Characteristics of the Divine Author of our blessed Religion, and without an humble imitation of whose example in these things, we can never hope to be a happy Nation."
— From Washington's Circular Letter to the States in 1783.

The authors include many quotes from primary documents along with an appendix of Washington's writings that are pertinent to the subject.

— John Grubb, Librarian



Trippin' On a Hole in My Paper Heart

Some Tips for Cooking "En Papillote"
(Contributed by Eric Fish)

- 1) When cutting the parchment, cut fat/wide hearts instead of thin/skinny hearts. Fat and wide hearts are easier to fold.
- 2) Don't mix water with your egg yolk paste. You want the paste as thick as glue.
- 3) When cooking "en Papillote," you are basically steaming. Whether you decide to use compound butter or olive oil, be sure to have enough non-fat liquids (lemon juice, white wine, etc.) included with it to steam the food. Otherwise, you could start a fire!
- 4) Your compound butter can contain any of a number of things — garlic, shallots, scallions, and any fresh herb (including salt and/or pepper), that you want to include with the butter itself.
- 5) Put some kind of fat (compound butter, olive oil, etc.) on the food side of the papillote to prevent sticking.
- 6) When you add a liquid to your compound butter, be sure your butter is very soft, and add a small amount of liquid at a time.
- 7) When making a compound butter, always add the salt last—especially when including lemon or lime juice in the compound.
- 8) When assembling the papillote, place the denser foods on the bottom and the faster-cooking foods towards the top. For example, you might put zucchini on the bottom, then tomatoes, then spinach, and then shrimp. Likewise, slice the denser foods (peppers, potatoes, zucchini, etc.) thinner than the less dense foods.
- 9) Put some compound butter or olive oil mix on top of the food.
- 10) Cooking times vary and learning the proper cooking time may take a little practice. Here are some general cooking times @ 425 degrees in a non-convection oven:
Shrimp or scallops: 7-9 minutes
Thin white fish: 9-12 minutes
Thicker white fish or salmon: 10-15 minutes