

TURN THE PAGE

Volume 6, Issue 06

Wayne G. Basler Library Newsletter

June 2007



The Library Staff:

Duncan A. Parsons,
Dean of the Library

Cindy Robins,
Secretary

Chris Demas,
Librarian

Annis Evans,
Librarian

John Grubb,
Librarian

Chrissie Anderson Peters,
Librarian

Virginia Salmon,
Librarian

Michelle Wyatt,
Library Assistant III

Amy Hopkins,
Library Assistant II

Dawn Kraft,
Library Assistant II

Travis Brooks,
Media Services Technician

At the Library

The Basler Library is excited to announce a new automation system which includes a new online Library catalog. The new catalog will still do the same things that most library catalogs do — like helping patrons to find books, videos, CD's, and other materials that the library owns. Users will still be able to renew their books online and view their accounts, as well.

There are also several great features to look forward to in the new online library catalog. First, the catalog will now include materials not only belonging to Northeast State Community College's Basler Library, but also materials available in other area libraries such as ETSU and the public libraries of the Watauga Regional Library System (including Bristol, Johnson City, Kingsport, Elizabethton/Carter County, Johnson County, Greenville County, Washington County, Sullivan County, and Unicoi County public libraries). Don't be alarmed if this sounds overwhelming: You will be able to limit your searches to specific libraries, including Northeast State. You will even be able to limit searches to specific collections at the Basler Library (i.e., Audio-Visual Collection, Reference, Reserves, Circulating Collection, etc.).

Secondly, using the online library catalog, patrons will be able to request materials from any of these other libraries and the requested materials will be delivered to Northeast State. For patrons' convenience, items from other libraries can be checked out/returned through NSCC to the loaning institution. This whole process is not finalized yet, but will likely be available by July 1. There will probably be set delivery times (maybe 2 days a week), when the books will be delivered to and picked up from the area libraries.

The new online library catalog is not completely finished yet, but will be soon. The look will change, but the functionality described above will be available. Check out the new online library catalog by going to the Basler Library website at <http://www.northeaststate.edu/library/>

— Chris Demas, Librarian



Banner

The end of April saw the final submission of the Banner Financial Aid module's task completion report. All scheduled tasks – 215 of them – have been completed; what remains is to fine-tune the system and continue with "end user" training and documentation. Cruzie Lucero, Kathy McFarling, Cheryl Smith, Margaret Lester, and Connie Church are to be commended for their efforts and perseverance. This was a major milestone.

Task reporting for the Student module will be finished in the near future, once two more re-scheduled training sessions are completed. The efforts of the Banner Student implementation team on campus are now being directed to completing an online admissions application form for students, completing the set-up for the faculty's student advi-

sory capabilities, and migrating remaining students from SIS into Banner (as well as a number of other tasks). Some of these tasks will continue throughout the summer months in preparation for the fall semester.

And with the upcoming close of the 2006-2007 fiscal year, there are a number of year-end reports which need to be run on the HR (Human Resources) and FI (Finance) modules. As these will be some "firsts" for each of these departments, a number of informal workshops/sessions have been taking place on campus in anticipation of running the reports. While the reporting on these two modules is complete, this is an indication of the "fine-tuning" which continues to take place.

— Submitted by Duncan Parsons,
Dean of the Library



We're here to get you there

We're Here to Get You There

Wayne G. Basler Library
Northeast State Community College
PO Box 246
Blountville, TN 37617-0246
Phone: 423-354-2429
Fax: 423-323-0254
Email: capeters@NortheastState.edu

VISIT US ON THE WEB AT
WWW.NORTHEASTSTATE.EDU/LIBRARY

Have you read a great book that we own at the Basler Library? We want you to tell us about it! In about 200-250 words, write a review, then submit it to us at capeters@NortheastState.edu. Editors reserve the right to screen/edit all materials submitted for publication.



Speed Read

Take a quick look through some of the great new titles waiting for you on the New Books carts in the Library!

Fiction: *Lost City Radio* (Alarcon); *Arthur and George* (Barnes); *Capitol Threat* (Bernhardt); *All Saints* (Callahan); *Finn* (Clinch); *Changing Light* (Gallagher); *Water for Elephants* (Gruen); *Dead Father's Club* (Haig); *Fever Moon* (Haines); *Penumbra* (Haines); *Walking Lazarus* (Hines); *Knitting Circle* (Hood); *Castle in the Forest* (Mailer); *Him Her Him Again The End of Him* (Marx); and *Bastard of Istanbul* (Shafak).

Non-Fiction: *Magic and Superstition in Europe* (Bailey); *First Lady of the Confederacy: Varina Davis' Civil War* (Cashin); *General and Mrs. Washington* (Chadwick); *Saints Behaving Badly* (Craughwell); *Tennessee Stories* (Dumas); *Desk Reference to Nature's Medicine* (Foster & Johnson); *I've Got a Home in Glory Land: A Lost Tale of the Underground Railroad* (Frost); *What Got You Here Won't Get You There* (Goldsmith); *Origins of Freemasonry* (Jacob); *Mommy Millionaire* (Lavine); *Human Predator: A Historical Chronicle of Serial Murders and Forensic Investigation* (Ramsland); and *Faces of NASCAR* (Robinson).

Nasty

The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, and Bones
By Anthony Bourdain

You might recognize the name "Anthony Bourdain" if you are a fan of his show on the Travel Channel, "No Reservations." Bourdain is well known for his irreverent and adventurous attitude towards food, and this only continues in his collection of short musings *The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, and Bones*.

Bourdain writes about anything and everything connected to food: the preface describes Inuit as they suck tasty insides from raw seal eyes. One article slams America's obsession with fast food, and another discusses the rise and plunging fall of a celebrity chef. Each article is a juicy tidbit of "foodie" fact and/or lore designed to titillate the mental taste buds of the reader.

As I read, I found myself laughing out loud one minute and delicately shuddering the next, as my mind was bombarded with stories of drunken chefs and various internal organs belonging to any animal part you could conceivably impale on a fork and chew without extensive muscle damage. From Singapore to Sicily to San Francisco, Bourdain devours his experiences and, in a literary sense, regurgitates them for his fans. I heartily recommend this book to anyone who enjoys the untraditional aspects of fine dining across the globe.

One bit of advice though...don't read this book while you eat.

— Amy Hopkins, Library Assistant II

Coconut

Caramel-Coconut Pie

(Contributed by Virginia Salmon, Librarian)

- 1/4 cup butter or margarine
- 7 oz. package flaked coconut
- 1/2 cup chopped pecans
- 8 oz. package cream cheese, softened
- 14 oz. can sweetened condensed milk
- 16 oz. container frozen whipped topping, thawed
- 2 baked 9" pastry shells
- 12 oz. jar caramel ice cream topping



Melt butter in large skillet. Add coconut and 1/2 cup pecans. Cook until golden, stirring frequently. Set mixture aside and let cool slightly.

Combine cream cheese and sweetened condensed milk. Beat at medium speed with an electric mixer until smooth. Fold in whipped topping.

Layer 1/4 of cream cheese mixture in each pastry shell. Drizzle 1/4 of caramel topping over each pie. Sprinkle 1/4 coconut mixture evenly over each pie.

Repeat layers with remaining cream cheese mixture, caramel topping, and coconut mixture. Cover and freeze at least 8 hours.

Let frozen pies stand at room temperature 5 minutes before slicing. Garnish with pecan halves, if desired.