

TURN THE PAGE

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Wayne G. Basler Library Newsletter

March 2007



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Can You Find It?

Find It! @ Northeast is an online service that provides a direct link from a citation in one of the Library's databases to the full-text of that article in another database. It is meant to help connect you to the information for which you are looking.

Here is an example of how it works. If you are searching for articles on a subject in one of the Library's databases, such as "InfoTrac Onefile," and come

across a citation that doesn't provide the electronic full-text of the article, there will be a link that says "Full-Text Article" (see Example 1) that, when clicked, will open a separate window and search the other library databases for the electronic full-text of that specific article (see

Example 2). If the article is found, simply click the "Go" button where the article is listed and you will be taken directly to the full-text of that article in another of the Library's databases. If the article is not found, you will have the option to search the library catalog to see if the journal is available in print in the library or you can request the article using our interlibrary loan service.

Not all of our databases are able to use this service; however, most are. Because this service is integrated within the Library's databases, the functionality should be seamless.

For more information, look at the **Find It! @ Northeast** "Frequently Asked Questions" at <http://www.northeaststate.edu/library/sfx/faq.shtml>

— Chris Demas, Librarian

Mark
7. [Cold pastoral.\(Joseph Severn\)\(John Keats\)](#). Stanley Plumly.
The Virginia Quarterly Review 81.4 (Fall 2005): p146(33).
[Abstract](#) | [About this publication](#) | [How to Cite](#)
[Full-Text Article](#)

Example 1

SFX by Ex Libris Inc. - Mozilla Firefox
Find it! @ Northeast
S-F-X You are using Find it! @ Northeast
Title: Cold pastoral.
Source: The Virginia quarterly review [0042-675X] Plumly yr:2005 vol:81 iss:4 pg:146
Find Full-Text
Full-Text available from Humanities Index
Year: 2005 Volume: 81 Issue: 4 Start Page: 146 GO
Full-Text available from OmniFile Mega
Year: 2005 Volume: 81 Issue: 4 Start Page: 146 GO
Library Holdings information
Check for the Journal title in the Library Catalog GO
Reference
Save citation information GO
More Information
Find out more information on Find It! @ Northeast FAQ's GO

Example 2

Banner

Early in the month of February, Northeast State reached another milestone in the overall Banner implementation for our campus – Financial Aid “went live” without any fanfare or incident. This is a credit to all of those who have put in so much time to help get the module up and running – particularly Crusie Lucero, Kathy McFarling, Cheryl Smith, and Connie Church. It has been almost a year since they began their training and, despite the module being “live,” there is still a great deal of fine tuning which will need to take place over the coming months. Nevertheless, a major milestone was reached, and those individuals previously mentioned are to be commended.

Another milestone is projected to be reached during the second week of April when the Student module “goes live.” While all of the modules have involved a great deal of training and time, the Student module is the one which has been in the works for the longest – since the end of September 2005. Dr. Jon Harr, Billy Benton, Pat Sweeney, and Margaret Lester are some of the individuals who have been most closely involved in this implementation. They, too, are to be commended.

— Submitted by Duncan Parsons,
Dean of the Library



We're Here to Get You There

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VISIT US ON THE WEB AT
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You Oughta Be in Pictures

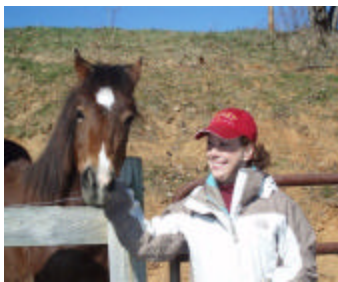


Do you love reading? Would you enjoy seeing your beautiful face helping to promote the importance of reading around the Northeast State campuses? We are very excited to announce a library-promotion campaign to be launched in conjunction with National Library Week (NLW). NLW is sponsored annually by the American Library Association (ALA). ALA makes promotional posters featuring celebrities from various fields available through their website to encourage people everywhere to "READ." (Some of my personal favorites over the years have included Mel Gibson, the Indigo Girls, Sean Connery, "Weird Al," Danica Patrick, and of course, the Orlando Bloom poster that currently hangs in my office in L312.)

We want you to help us create some READ posters of our own, with "local" celebrities and library lovers right here at Northeast State. Some people may be contacted directly — we know who you chronic library users are, you know — but we'd love to hear from others who might be interested in helping to launch this promotion, as well. Nominate yourself, other colleagues, and/or students, by emailing the nominee's contact information to Chrissie Anderson Peters at capeters@NortheastState.edu by April 6.

— Chrissie Anderson Peters, Librarian

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.



Happy Birthday to Angel Evans! Annis and husband Steve celebrated their "girl's" first birthday recently! Look at those smiles!

No News

Not exactly true. We still have news, and many new books, too. We're simply taking a short break from featuring some of those new titles this month so that we can remind you about our upcoming Eating With the Experts program with Eric Fish on Monday, March 19, at 2:00 p.m. in the Upper Courtyard near Subway.

Want to feel-o a little phyllo? We bet you do because phyllo dough forms the basis for savory Greek/Turkish dishes like Baklava and Spanakopita.

Come to the Monday, March 19th "Eating with the Experts" program in the Upper Courtyard (near Subway), at 2:00 p.m., and you will become as intimate as your heart desires with phyllo pastry! We will hold a hands-on workshop for the first 8 (approximate number) who want campus-renowned chef Eric Fish to show them how to work with phyllo dough and how to create wonderful appetizers and entrées with phyllo. Eaters are welcome as well!

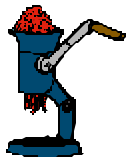
Those wishing to participate in the hands-on portion of the workshop should bring a pastry brush and a sharp, legal knife or sharp pizza cutter (not that rusty, wobbly one you use to give the kids lockjaw). Aprons are recommended, but optional.

To be one of the phyllo-fillers, email Chrissie Anderson Peters at capeters@NortheastState.edu or call her at 423.354.2463 (or ext. 3563 on-campus) to register.

Enough Beef

**Beef Taco Ring
From Pampered Chef's *All the Best***

- 1 1/2 lbs. lean Ground Beef
- 1 pkg. Taco Seasoning Mix
- 1 3/4 Cups (7 oz.) Shredded Cheddar Cheese, divided
- 2 Tablespoons Water
- 1 Egg White, lightly beaten
- (Optional toppings: Salsa, Shredded Lettuce, Chopped Onion and Tomato, Sliced Olives and Sour Cream)
- 2 (8 oz) pkgs. Refrigerated Crescent Rolls (See "forming the Ring" below)



Preheat oven to 375 degrees. Cook ground beef in large skillet over medium heat 10-12 minutes, or until no longer pink, breaking beef into crumbles; drain. Stir in taco seasoning mix, 1 1/2 cups of Cheese, and water.

FORMING THE RING: Unroll 2 cans of refrigerated crescent rolls. Separate into 16 triangles. Arrange triangles, slightly overlapping, in a circle on a large round baking stone, with wide ends 4" from edge of stone. (Points will extend off the edge of the stone and the center of the stone will be open/empty.) Roll wide ends of dough towards the center to create a 5" opening.

Using a large scoop, scoop the beef filling evenly over dough in a continuous circle.

Bring points of triangles up over the filling and tuck under dough at center to finish forming the ring. (Filling will show.)

Brush with egg white. Sprinkle with remaining cheese. Bake 25-30 minutes or until golden brown. Serve with toppings. Yield: 8 servings.