

ASL LIBRARY NEWS

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What's New in the Library?

- The Library celebrates National Library Week April 14 through 20. We will be running "Get REAL!" [Research and Electronic-Assisted Learning] classes all week. Westlaw representative Foster Blair will be teaching lunchtime Westlaw Certification classes, culminating in a "diploma" that you can display with pride! Watch for posters and fliers in the usual spots. ***Happy National Library Week!***
- Library surveys were distributed to all students on Monday, March 18. The deadline for returning your survey was Friday, March 29. We'll have a rundown of results in next month's newsletter; we'll also post a complete statistical analysis on our web site. Thanks for your responses; we're always looking for ideas to improve the Library.
- We've received a few comments in our suggestion box requesting a better photocopier for student use. We've passed these along to the appropriate office, since we're not the ones that can change the photocopier lease. If you have suggestions for the Library, either tell a staff member or leave a note in the suggestion box, nestled away in the upstairs photocopier area.
- We're getting closer towards finals, so come in to the Library and find some study guides and other exam helps. We've got several copies of the CALI CD-ROMs (which make excellent review sessions), Hornbooks, Nutshells, and other helpful readings. Let us know what you're studying, and we might even make recommendations!
- Also, with finals coming up, we wanted to remind all of you of the Library's "group study room" policy. Groups are allowed to use the rooms on a first-come, first-served basis. If a room is available, an individual student may use that room, but should vacate it when requested to do so by a group. Students must be considerate of others when using group study rooms; this includes not monopolizing a group study room for an extended period of time. Leaving items in a group study room does not "reserve" that room. The Library does not take responsibility for any unattended items left anywhere in the building, including group study rooms. The Library reserves the right to inspect and remove unattended personal items from group study rooms, study carrels, tables, and other areas.

Other News

- Granted, our Library staff always seems to be carrying books around, but reading – and shelving – are not the only things we do well! We asked our staff to come up with some recipe ideas that we'd like to share. Happy April Fool's Day!

Anne's Appetizing Peach Cobbler

1 c. flour (plain)
1 c. sugar
3/4 c. milk
1 tbsp. baking soda (unless using self-rising flour)
1 stick margarine (sliced)
1 large can Libby's Sliced Peaches

Pre-heat oven to 350.

Mix flour, sugar, milk, and baking soda together. Cut the margarine into pieces and place in the bottom of a 13x9 pan. Pour the batter into the pan. Take the can of peaches and pour evenly onto the batter.

Bake at 350 for 20 minutes or until golden brown on the top. [Check frequently, since some ovens bake faster than others!]

You can substitute other fruits as well.

Chris's Cool Chipper Cookies

1 box Duncan Hines cookie mix
1 egg
Margarine (to taste)
1/2 c. EACH of the following: Cooking M&M's, Butterscotch Chips, Chocolate Chips, White Chocolate Chips.

Pre-heat oven to 350.

Prepare mix according to box; stir in chips and mix thoroughly before putting on greased cookie sheet. Bake 10-15 minutes. Great just before finals – one batch of these and you will be wired for two weeks!

Beth's Sausage Beans

1 green pepper
1 onion
1 lb. sausage
3/4 c. ketchup
1/2 c. brown sugar
2 cans pork & beans

Crumble sausage and prepare by frying until done. Dice onion and green pepper, sauté in grease left over from frying sausage. Stir all ingredients into a baking dish. Bake in 350 degree oven for 20-30 minutes.

Becky's Orange Candy

3.5 c. white sugar
1.5 sticks butter
6 oz. Carnation cream
13 oz. marshmallow cream
12 oz. white chocolate candy melts
1/2 bottle orange flavoring
orange food coloring

Boil sugar, butter, and cream until it reaches a ball stage. Remove from heat. Add marshmallow cream, candy melts, orange flavoring, and desired amount of orange food coloring. Stir all ingredients until well-mixed. Put in well-buttered pan and let cool.

Lisa's Luscious Guacamole

2 black avocados, soft to touch, but not squishy
3/4 c. Pace's Picante Sauce
garlic salt, to taste

Peel and mash the avocados, reserving the pits. Add the Pace's Sauce and mix. Sprinkle in garlic salt to taste. Place the pits in the guacamole until ready to serve. (The seeds keep the guacamole from turning brown.) Remove pits just prior to serving. Serve with tortilla chips.

Anita's Homemade Chili

1.5 lbs. ground beef
2 tbsp. chili powder (more if desired)
1 can (16 oz.) tomatoes or sauce
1 can tomato paste
2 tsp. Mrs. Dash Table Blend
1/4 tsp. red pepper or hot sauce
1 can kidney beans (optional)

Brown ground beef and drain. Add tomatoes, tomato paste, and spices, and cook on medium heat approximately 30 minutes. Add kidney beans for taste; simmer for another 30 minutes. Great with hot dogs or as a main dish.

We asked all of our full-time staff to participate, but some appear to have gotten lost in the kitchen! We may bring you those recipes next year....

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