

InfoLink

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Up Front Hunting for holiday treats:

Foodie Fascination by Katharine Dunn, Dean's Editorial Fellow

The GSLIS community is filled with foodies, as this issue can attest: GSLIS students, staff, and alumni were quick to send us recipes and their favorite meals. When we decided to write a feature story on food-loving librarians and libraries about food, we didn't have to look very far. Dean's Editorial Fellow Katharine Dunn spent time with three local epicurean alumni, Rachael Stark '06LS, Meg Ragland, '01LS, and Marylène Altieri '84LS, who each mix librarianship with gastronomy in their work.

As a self-described "very serious" amateur cook, Rachael Stark '06LS agrees. "It is an encyclopedia of food," says Stark, who owns five editions of *The Joy of Cooking* and has read the 1975 version cover-to-cover. "I know how to skin a squirrel. I know what to do with breadfruit; I've never seen it, but the book's got a picture."



Rachael Stark

Stark is the head librarian at the Cambridge, Mass. branch of Le Cordon Bleu College of Culinary Arts, the cooking school where Child launched her career in Paris after WWII. She's also a vegetarian who cooks almost everything she and her family eat. ("I didn't get this job because I live on Kraft macaroni and cheese,"

In 1931, a middle-aged widow in St. Louis named Irma Rombauer self-published a cookbook she called *The Joy of Cooking: a Compilation of Reliable Recipes with a Casual Culinary Chat*. Rombauer wasn't a renowned or even an avid home cook — she preferred, as her daughter Marion wrote after she died, the social part of dinner parties — but she saw an opportunity. It was the Depression, an era that demanded of families the kind of no-fuss meal preparation that Rombauer herself liked. "Inexperienced cooks cannot fail to make successful soufflés, pies, cakes, soups, and gravies if they follow clear instructions," she wrote in the first edition of *The Joy of Cooking*, which included a chapter on using leftovers. Her style was conversational, and she formatted her recipes so the ingredients, indented and in boldface, were easy to read and fit within a larger narrative about how to cook a dish.

The Joy of Cooking, already a classic by the 1940s, has been continuously in print since 1936 and has sold more than 15 million copies. An eighth edition was published in 2006. But the best-selling and most loved may always be the exceedingly thorough 1975 version, which includes more than 1,000 illustrations and 4,500 recipes, as well as detailed explanations of cooking techniques, how ingredients react as they're heated, and equivalencies for colloquial measurements like a "dash" (which equals six drops for liquids). Cookbook author and TV host Julia Child called the 1975 edition "the one book of all cookbooks in English that I would have on my shelf if I could have but one."

For this issue of the InfoLink we asked GSLIS students, faculty, staff, and alumni to share their favorite recipes, restaurants, and winter treats. Read more from them throughout this article and online at: <http://web.simmons.edu/~lislive/infolink/>.

Erin Martin's Chocolate Fudge

My favorite recipe is fudge. Again, another extremely easy recipe, but it's versatile, so you can change it up to make chocolate peanut butter fudge, white chocolate fudge, etc.

Here's the recipe for chocolate fudge, but the chocolate chips can be substituted with other kinds of chips to make any flavor of fudge you like:

Ingredients

3 cups (18 ounces) semi-sweet chocolate chips
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk), divided
1/2 cup chopped walnuts (optional)
1 teaspoon vanilla extract

Instructions

In heavy saucepan, over low heat, melt chocolate chips with 1 cup EAGLE BRAND®.

Remove from heat; stir in nuts (optional) and vanilla.

Spread evenly into wax-paper-lined 8- or 9-inch square pan.

Chill 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator.

she says.) Many of her recipes evolved from ones she found in *Joy* and adapted, writing in pencil in the book's margins. She tends to add spices to most of the recipes because Rombauer's food is, she says, "very Germanic, very Midwestern, very plain."

Since switching careers from social work to librarianship several years ago, Stark now also praises the 1975 *Joy* for its organizational attributes. "It has the best index in any book in English, as far as I'm concerned. When I want to explain what an index is, I use it," she says. Take the recipe "Cuban-style Yuka Root with Garlic and Citrus." It appears in the index under "Cuban Foods," "Yuka Root," "Garlic," and "Citrus." If you want to make a dish with grapefruit and you look up "Grapefruit," the index will send you to "Citrus," where, again, you'll find the recipe. "If I were on a desert island, I'd want a knife and the 1975 *Joy of Cooking*," says Stark. "It would keep me alive and entertained."

That *The Joy of Cooking* is particularly pleasing to a librarian's discriminating eye is not such a surprise. Cooks and librarians, it turns out, have much in common. "There's a concept in cooking called *mise en place* — a place for everything and everything in its place. You have your tools arranged where you need them, your knives at the ready, your measuring devices. You set yourself up so you can cook efficiently," says Meg Ragland '01LS, associate director for access services at the Simmons College Library. *Continued on Page 3*

Rich Gates

“Our goal is to provide seamless service that has consistent, up-to-date information.”

This fall, Richard Gates took on a new position at GSLIS: Student Services Manager. The position, created based on student feedback (see sidebar for more information), is part of a general reorganization of the Student Services area. Gates has a long customer-service background and has worked for several businesses and colleges across the country, including Bunker Hill, Wentworth, and Northeastern. Most recently, he was an assistant director of financial aid at Boston University.

Q: Congratulations on the new position. Tell us about the job and your responsibilities.

It’s a brand new position. I’m really excited by the fact that out of the student surveys and the specific needs brought forth by the student population, and of course by the GSLIS staff, actual action has been taken to create this position. In my experience that’s fairly unusual. I am really impressed that there is a dedicated concern to help students.

The purpose of the position is to address the needs of students, to consolidate in one place a resource where they can come for direct assistance and some high-touch customer service in order to make their experience more productive and more successful, instead of having to run around going to people for different answers to different questions. Our goal is to provide seamless service that has consistent, up-to-date information.

What kinds of questions can students ask?

Pretty much anything—registration information, course schedules, graduation requirements, advising. These are some of the official areas. However, it’s been my experience that when you have a live person available to answer questions, there is the potential for a wide range of student concerns that will come up for discussion and resolution. For example, ‘Where can I turn this paper in to my instructor?’ Anything where students need a sense of direction, short-term or long-term, is what we’re here to help them with.

Your office sits behind a glass window, near the student lounge. How will the assistance work?

That glass window will open in the Spring semester. I will be the primary staff person responsible for assisting students, and we plan to have part-time student coverage. We are also planning to have extended hours to accommodate our evening students.

What do you like best about your work so far?

There’s a good vision within GSLIS for the position with clearly stated goals, and a lot of support in helping me turn this vision into a fully operating and successful reality, from general setup, to getting the resources I need. I think this kind of support is going to be critical in the team building that’s required to successfully establish and manage our new Student Services Center. This is a collaborative effort, a departmental vision, for determining how we can best support the academic success of our students.

Where did you grow up?

In a rural community, Ferndale, Washington, located about 100 miles north of Seattle and about 40 miles south of Vancouver, British Columbia.

What was your first job?

Living in a rural community, my first job was picking strawberries at age 7.

If you could have a different career, what would it be?

Over the years, I’ve maintained an interest in criminal justice and law. Growing up, I regularly watched *Perry Mason*, *LA Law*, and currently I’m a *Law & Order* junkie. When I worked in human resources, I enjoyed working with employment law.

What do you think so far of the library world?

It’s changed from the perception I had growing up. It’s not just a single person in charge of books. There’s so much new technology and so many different areas of program concentration and expertise. I believe the whole discipline of LIS is gaining greater attention. I think this trend can be proven by the increase of student enrollment within GSLIS.

What do you do for fun?

I like going to the gym. After work, the gym provides a great opportunity for me to blow off stress. It helps me clear my mind, to become more objective, to gain a clearer focus. This is an activity that has always been successful for me.

A favorite spot or sanctuary?

The Fens park across the street. The animal life, the colors of the trees; it’s very peaceful. And I think I’m one of the few local residents who really like the geese (you just have to be careful where you walk!).

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New GSLIS Staff position

Over the past two years as part of a work flow assessment, GSLIS staff have analyzed the life cycle of students, including all connections that students have with the school from their search for information through their admission, registration, enrollment, matriculation as students, and finally as alumni. The goal of this work has been to provide the best service possible. Beginning in January 2008, Pat Oyler, as associate dean, joined a small team analyzing the work of the past two years.

As a result of this work, GSLIS formed a new student support services area. The area includes this month’s Snapshot Profile subject, Richard Gates, and Assistant Dean Em Claire Knowles, both of whom work under the leadership of Associate Dean Pat Oyler. In addition to the staffing changes, a new physical space was established on the second floor outside of the GSLIS student lounge, a location that students suggested in order to have better accessibility to these services. Dean Oyler, Dean Knowles, and now Rich Gates, all have offices in this area.

Up Front: Foodies (cont.)

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Ragland started her first catering business at age 16 and cooked for a living for much of her pre-library career. “It’s really not that different from organizing information. We have Dewey, we have LC, we know that the cookbooks are in the TX [section], and even more finely grained than that. There are people who are more messy and organic in their cooking, and you could make that analogy with librarians, too. Some are more messy and organic in the way they gather and deliver information, and then there are librarians who are super organized and super regimented.”

Ragland says she’s of the latter school. She needs to be — in addition to her full-time job at Simmons, she works as a researcher for Boston-based America’s Test Kitchen, which produces books, magazines including *Cook’s Illustrated*, and TV shows such as *Cook’s Country*. “The question I get most often is, ‘What are the origins and history of X?’” says Ragland of her work. “Most of [the America’s Test Kitchen] writers are not journalists; they’re test cooks and recipe developers. They have good instincts for research, but they still look at librarians — as we are of course — as magic beings.”

Ragland has researched such things as chocolate mayonnaise cake (origins: wartime, when butter and eggs were rationed); popovers (origins: back when beef was roasted over an open fire on a spit, people poured batter into a pan beneath the meat to make a bread pudding filled with beef drippings); and red velvet cake, whose provenance includes an urban legend about the 1920s-era Waldorf Astoria hotel, a \$1,000 invoice for a cake recipe, and one woman’s revenge.

Ragland and other historically minded food lovers in the Boston area are lucky to live near one of the largest culinary libraries and archives in the world: the Arthur and Elizabeth Schlesinger Library on the History of Women in America at the Radcliffe Institute of Advanced Study at Harvard. The library was founded in 1943, when Radcliffe alumna Maud Wood Park donated her collection of books and papers related to the suffrage movement to the college.

In the early ‘60s, Harvard’s Widener Library transferred about 1,500 historical cooking books to Radcliffe. It was the beginning of the feminist movement (Betty Friedan, whose papers are at Schlesinger, published *The Feminine Mystique* in 1963), and because the Schlesinger is a women’s history library, the acquisition was controversial.

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Snapshot: Rich Gates (cont.)

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Rachael Stark’s Mystery Basket Corn Chowder

Sauté in butter in a large skillet over medium heat until soft:
2 shallots in fine dice
1 large onion in medium dice

When shallots and onion are soft and starting to caramelize, add to skillet and cook until soft:
1 sweet yellow pepper in medium dice

Boil in water in small saucepan over high heat until nearly soft:
3 medium red potatoes with skin on, in ½ inch dice

Simmer together in medium sized saucepan over medium low heat:
3 ears of corn worth of kernels, freshly cut off the cobs
3 cups whole milk
1 cup heavy cream
1 whole cinnamon stick
¾ teaspoon salt

When potatoes are nearly soft, drain and add to cream and corn mixture.

When onions and peppers are soft and a little brown, Add to deglaze the pan and simmer until alcohol has cooked off:
1 cup white wine

Add the onions and peppers and wine to the potato, cream and corn mixture.

Add:
1 teaspoon crushed fennel seed
¾ teaspoon ground cayenne pepper
½ teaspoon ground cinnamon
¾ teaspoon sugar

Simmer a few minutes until flavors meld.

Can serve in cups as a first course or can serve in bowls topped with grated Swiss cheese as a vegetarian main course.

The best thing about living in the Fenway?

It’s very walkable, I’m close to everything I need.

The worst thing?

Driving in Boston.

What is your biggest challenge?

Short-term: To really wrap my arms around the essential duties of the job so that I can be effective.

Long-term: To keep defining and redefining what my role is and to identify ways that will optimize the service of our Student Services Center.

This is our food issue. Are you a food lover?

Absolutely! I’ll eat pretty much anything.

Do you cook?

Not much. That’s one of the upsides (and maybe the downside) of living in the Fenway area. When you’re hungry, there’s always somewhere to go very quickly, so you don’t have to cook.

Do you have a favorite restaurant?

I live close to Boston Market, so I go there often. They know what I want when I walk in the door.

What’s your perfect meal?

Prime rib. To get that I have to go somewhere like Longhorn Steakhouse, which is also nearby in the Fenway area.

Interview by Katharine Dunn

Meg Ragland’s Broccoli Raab

1/2 pound or so of your favorite shape of pasta, cooked — the classic for broccoli raab is orechiette (little ears), but penne or any shape will do just fine - not so great with noodly shapes. Save about 1/2 cup of the cooking water.

1 bunch broccoli raab, chopped into ~2-inch lengths, rinsed and drained (it can be sandy)
A few cloves of garlic, smashed and peeled
Olive oil, salt, freshly ground pepper

Heat olive oil in a large heavy pot (I use enameled cast iron). Sprinkle in salt and pepper. Throw in garlic cloves. When the garlic is beginning to smell nice and garlicky - not burned though! - start adding the broccoli raab by handfuls. Toss it in the oil to coat and keep adding until it’s all in. Usually the water that clings to the leaves will be enough to steam the broccoli, but you can add a little more if the pot seems dry.

Crank up the heat, put the lid on, and let it steam for a few minutes. Remove the lid and let it continue to cook until the broth is reduced a little. Throw in the cooked pasta and the reserved pasta water (using the pasta water will give you a light sauce with a little body). Stir and cook a couple minutes longer over high heat. Serve in a big bowl with a grating of parmesan.

Carnivores can add cooked Italian sausage at the end, and a few sprinkles of red pepper flakes.

Linnea Johnson's Restaurant Tour

One of the best things about being a foodie in the Boston area is the plethora of restaurants available. I tend to explore local establishments with friends and family way more than I should, but how else would I get to sample the ever-increasing number of culinary gems of this great city? I would classify my actual cooking skills as those of a wannabe chef, meaning that I tend to enjoy the skills of other chefs rather than actually doing the cooking myself. I would definitely not reject the opportunity to pursue this ambition, but for now I will continue exploring the culinary offerings of Boston while writing my food blog, <http://delish.me>, to share my adventures in the local Boston foodie scene. Here is an excerpt: My top five restaurants in the city. Narrowing them down was a daunting task, but someone had to do it.

Addis Red Sea – 544 Tremont Street, Boston & 1755 Massachusetts Ave., Cambridge

The traditional Ethiopian tables, chairs, artwork, and authentic clothing worn by the wait staff certainly make Addis Red Sea special, but so does the absence of utensils. Don't let this scare you away—the cuisine is served family-style and is meant to be shared, and eaten, with your hands. The spongy flat bread, injera, is the perfect complement to the delicious sauces in which tender beef, veal, or chicken simmers. Ayib Begomen, a delectable combination of cottage cheese and collard greens, is a tasty way to start your meal. I have a slight obsession with the Yegeb Alcha, which is decadent lamb simmering in a mild sauce of butter, onion, ginger, and turmeric. Those seeking vegetarian or vegan options, you have found the right place. I strongly recommend the divine spicy lentils (Yesmir Wot), the cabbage (Tikle Gomen), and you have never had collard greens (Gomen Wot) prepared in such a tasty way. Of course since sharing is encouraged at Addis, a bottle of honey wine is almost mandatory and is a perfect pairing for all entrees.

Oishii Sushi Bar – 612 Hammond Street, Chestnut Hill

Sushi is by far one of my favorite cuisines, and I am very picky when it comes to finding a quality restaurant. From the outside, Oishii looks like a very small, hole-in-the-wall dive, but don't be fooled. I have yet to find another place that is even close in comparison. The freshness of the sushi puts this 13-seat establishment light years ahead of the rest. Get there early and be prepared to wait, but rest assured your patience will be rewarded. There is only one table in the corner of the dining area; the rest of the dining happens around the sushi bar where guests watch the chefs perform their culinary magic. I highly recommend any of the sashimi offerings, especially the toro. Sure, it's technically fatty tuna, but it literally melts in your mouth. I have a friend who always orders it but saves it for dessert. It is just that good. Oishii's menu includes rolls named after favorite customers, which adds to the local charm of the place. They are not open on Mondays, which I have learned the hard way more times than I would like to admit. Another favorite is the spider roll, which includes some of the best soft-shell crab in the city rolled with cucumber, avocado, and topped with some of the best tobikko (flying fish roe) that I have encountered.

To read Linnea's reviews of Toro, Shawarma King, and Za, visit: <http://web.simmons.edu/~lislive/infolink/>.

Up Front: Foodies (cont.)

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“Domestic pursuits of course needed to be documented,” says Marylène Altieri '84LS, who oversees Schlesinger's culinary collection as curator of books and printed materials. “But there was ambivalence over whether they should continue to collect cookbooks.”

Despite researchers' and others' misgivings about the subject, the library (under the direction of curator Barbara Haber) saw great historical importance in culinary works, and it pushed ahead. Today there are more than 16,000 books in the growing collection, as well as thousands of magazines, pamphlets, menus, microforms, recipe books, photos, diaries, videos, and DVDs. There are manuscript papers of several renowned women in culinary history, including MFK Fisher, Julia Child, and Irma Rombauer. The manuscript finding aids are all online, but the library stacks were closed about four years ago when the building was renovated. “It's kind of frustrating because serendipity yields so much” when walking through stacks, says Ragland. However, unlike most of Harvard's libraries, the Schlesinger is open to the public.

Favorite cookbook?

Silver Palate, because of the Chicken Marbella...genius.
- James Fox

Favorite cold weather treat?

A hot chocolate from L.A. Burdick's in Harvard Square. 'Nough said!
- Rebecca O'Brien

Favorite recipe?

Sweet: I have an oatmeal cookie recipe that makes very thin, crisp and amazingly delicious oatmeal cookies - the secret is that there are finely ground nuts (almonds or pecans) in it. Sometimes I put in chopped up chocolate pieces or raisins (never both). In my youth I once made 9 dozen of these and all that remained when my husband came home from work were 10.

Meal: I make a macaroni and cheese with a proper béchamel, extra sharp cheddar, extra sharp fontina, top grade parmesan, and any other good cheese I happen to find lying around. My favourite comfort food.

- Candy Schwartz

The academic community has since caught up with the Schlesinger's early enthusiasm. Independent scholar Barbara Wheaton, a regular user of the culinary collection and its honorary curator, published a seminal book on the history of cooking in 1983 and “practically created the field of culinary history,” says Altieri. Harvard now offers a handful of classes on the

cultural history of food. And the rest of us have caught up too, not in small part because of Julia Child. Child — whose long-running PBS show, *The French Chef*, started in 1963 — was one of the first celebrity cooks to make gourmet meals seem doable at home. She was a longtime Cambridge resident who used the Schlesinger collection, donated to it her own books and papers (and a few of her cooking tools), and convinced others, like the American Institute of Wine and Food, to do so, too.

Child's papers show she had a librarian's sensibilities. She was a meticulous record keeper. To prepare for each episode of *The French Chef*, she made a complete list of her groceries, drew diagrams of the countertop and where each item would go, and wrote out a minute-by-minute plan for the half-hour show, all of which was shot in one sequence without stopping. Her influence is all over the Schlesinger — as are her books. On the day I visited, Child's copy of the 1951 edition of *The Joy of Cooking* sat blithely on a shelf next to another '50s-era book, *The Can Opener Cookbook* by Poppy Cannon, “the leading exponent of the art of gourmet cooking with a can opener,” according to the blurb on the back cover. Altieri opened the front cover of Child's *Joy* to reveal her signature. “I still get a charge out of that,” she said.

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Up Front: Foodies (cont.)

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Altieri, like Stark and Ragland, is a serious food lover. She grew up near Arthur Avenue in the Bronx, a street so well known for food that it is the subject of a recently published cookbook.

Her French and Italian parents spent every weekend shopping for food and planning meals. "We didn't have a lot of money, but we ate as though we did," she says.

Altieri is hard-pressed to name a favorite item in the Schlesinger collection, but she notes Menon's *La Cuisinière Bourgeoise*, first published in France in 1746 and remarkable for many reasons: It was one of the first cookbooks written not for male chefs in big aristocratic kitchens but for women working as domestic help in bourgeois homes. It was reissued annually in Paris and other cities, even during the years of the French Revolution. And the Schlesinger holds about 60 editions of it. "It's amazing that they've all been preserved after all these years, because cookbooks are heavily used. You put covers on them, and things drip on them," says Altieri. "The fact that they survive at all is miraculous." Or maybe even magic. [Article by Katharine Dunn](#)

Marylène Altieri's Linguine with Swiss Chard, Walnuts, and Parmesan

Serves 4

Ingredients:

2 bunches of Swiss Chard, white or rainbow or red (in any combination)
6 tbsp olive oil
3-4 cloves of garlic, chopped
Half a cup of water (or more as needed)
1 vegetable bouillon cube
Salt and pepper to taste
1 lb of Linguine fini (or regular Linguine)
1 cup of walnut pieces, toasted for around 5 minutes in a toaster oven
1 piece of Parmesan cheese for grating and shaving

Put a pot of water on to boil for cooking the linguine.

Separate the swiss chard leaves from their stems. Shred the large leaves into smaller pieces by hand; wash the leaves and spin dry in a salad spinner. Wash the stems, dry them, and chop them into 1-inch pieces. Heat about 4 tbsps of the oil in a skillet; over low to medium heat, cook the chopped stems gently in the oil until they are beginning to soften, stirring occasionally. Cover the pan after the first couple of minutes. When the stems are softened, uncover the pan; add the chopped garlic and cook with the stems briefly, stirring; before the garlic begins to turn brown, add the water and the bouillon cube. When the water is heated, stir to dissolve the bouillon cube, then add the leaves on top of the stems and put the lid back on. Lower the heat to warm. After letting the leaves steam briefly, remove the lid; stir everything together until the leaves are coated with the oil and cooked soft (this should only take another minute). Add salt and pepper to taste (go easy on the salt, as the bouillon cube contains salt). Turn off the heat and set the skillet with its contents aside.

Salt the cooking water for the pasta and cook the linguine to taste. Drain the linguine in a colander. Pour the remaining 2 tbsps of olive oil into the empty cooking pot; dump the cooked Linguine back into the pot and toss with the oil to coat the linguine.

Pour the chard mixture over the linguine. Add the chopped toasted walnuts and a generous grating of Parmesan; mix together.

Arrange the Linguine and chard on flat plates; garnish each portion with shavings of Parmesan.

GSLIS Foodie favorites...

Lauren Hruska, GSLIS Admission Assistant

Better than anything else in the world, I like to cook peanut soup. It takes a long time — hours, if I'm feeling fussy — so it's a seriously thorough mind-relaxer (the wine during the process doesn't hurt, either), and there's plenty of room for nerdy experimentation. But, ultimately, it's my favorite because it's like drinking peanut butter. It pairs best with a jammy syrah.

A few years ago, my (gigantic) little brother asked me to make him shepherd's pie for his birthday because he wanted "shovel food," aka food that can be eaten, without interruption from cumbersome chewing or knife-hand-switching or breathing, with a shovel. Nowadays, when its cold out and I miss home, I make some shovel food and call my brother (to razz him, of course, that he's not there to eat it, too).

Laura Krier, Systems Library Assistant

It is awfully hard to pinpoint a favorite when there is so much good food out there, but there is a special place in my heart (uh, gullet?) for my family's traditional Beer Cheese Soup. We've had it every Christmas Eve since before I was born, served with a plate of summer sausage, cheese, and bread, and I don't eat it any other time of year. And it is delicious. The recipe is online at <http://kitchenilliterate.wordpress.com/2006/12/23/fake-christmas-eve-beer-cheese-soup-and-good-times/> (ignore the terrible pictures).

I find that a lot of my recipes come from other food bloggers instead of from cookbooks, but I have a few favorites: Dorie Greenspan's "Baking: From My Home to Yours" is absolutely stuffed with great recipes. Peter Reinhardt's "American Pie" has been helpful as I try to perfect pizza at home. And I gotta say it: Giada's De Laurentiis's "Everyday Italian" is one I pull out a lot, because the recipes are classic but don't take forever. I need to stop buying cookbooks.

Pam Aghababian, GSLIS Student

I am always thinking about food, mostly because I write a local food blog. It's called Cave Cibum (<http://cavecibum.blogspot.com>), which translates to Beware the Food, and focuses on local restaurants and products as well as season-specific recipes. I also write Cheap Eats reviews for Bostonist (<http://bostonist.com>).

When it comes to the holidays, I'm known for my cookies - every family member has a favorite, so I try to bake as many different batches as possible. Plus, I like to try a few new recipes every year as well. And I get into decorating — my favorite cookies from last year (<http://cavecibum.blogspot.com/2007/12/wont-anyone-think-of-cookies.html>) and a batch of cookies I made for presentation day in Cataloging class (<http://cavecibum.blogspot.com/2007/12/holiday-hack.html>).

I've also just learned that those tiny little pumpkins that people usually use for display have a lot of meat in them and are good eats — who would have thought! I made pumpkin and cheddar souffles out of them (<http://cavecibum.blogspot.com/2008/09/pumpkin-and-spicy-cheddar-souffle.html>) — also an easy recipe, and it takes the pressure out of making souffles, something that many people are wary of trying.

For more goodies, visit:

GSLIS alum Heather Soyka's Yelp reviews: <http://heathers.yelp.com>

James Fox's (not entirely) food blog: <http://10engines.blogspot.com/search/label/food>

Food wiki from Andrea Davis: <http://www.foodways.wetpaint.com>

Photo credits for Up Front article: Rachael Stark (photo by Leah Eva Cirker-Stark); Meg Ragland; Marylène Altieri (photos by Katharine Dunn)

December Events

Tuesday, December 2, Workshop: What is a Wiki? In this workshop we'll cover what a wiki is and how to use one, and you'll get time to play around and get used to adding and editing content on a wiki. The two sessions of the workshop will cover the same material. Workshop materials will be available in the Tech Lab for those who are unable to attend. Please register through YARR at <http://gslis.simmons.edu/signup>. If you have questions please email GSLIS workshop series at workser@simmons.edu. GSLIS Tech Lab, P-213, 1 – 2:30 p.m.

Thursday, December 4, Association of College and Research Libraries, New England Chapter: Scholarly Communication SIG Inaugural Program. Please join us for the founding meeting of a new ACRL New England Chapter Special Interest Group for Scholarly Communication. Watch the ACRL/NEC website for details: http://www.acrlnec.org/calendar/view_entry.php?id=270&date=20081204. Boston Public Library, Copley Square, 9:30 a.m. — 3 p.m.

Friday, December 5, New England Library Instruction Group Quarterly Meeting: Strategic Collaborations to Promote Information Literacy Across Your Campus. RSVP to Laura Robinson Hanlan at lroh@wpi.edu. There is a limit of 25 participants at each site so please respond early. Indicate which location you will be attending and whether you would like to participate in a pay-your-own-way network lunch to follow the meeting. Simultaneously at Franklin Pierce University, Yale University, and Wentworth Institute of Technology. 9 a.m. — 12 p.m.

Sunday, December 7, Fall 2008 Graduate Recognition Ceremony. This is a special ceremony for Fall 2008 graduates to celebrate with friends, family, and faculty and staff of the School. It is sponsored by the Library and Information Science Student Association, or LISSA. Invitational email messages will be sent to those of you who have submitted petitions for fall graduation. If you have any questions, or you KNOW you PLAN to attend, please email lissapres@simmons.edu with your name and the number of guests. Parking for a nominal fee is available in our parking lot. Kotzen Center, LeFavour Building. 3 p.m.

Friday, December 12, Fall semester classes end.

Friday, December 12, Proposals Due: Association of College and Research Libraries Invites Proposals for Cyber Zed Shed Presentations. Visit http://www.acrl.org/ala/mgrps/divs/acrl/events/seattle/program/cyberzeds_hed.cfm for complete details. Questions should be directed to Margot Conahan at mconahan@ala.org.



Wednesday, December 17, Schlesinger Library Book Sale. Check out the annual book sale at the Schlesinger — who knows, you may even find a cookbook or two. Radcliffe College Room, Arthur and Elizabeth Schlesinger Library on the History of Women in America, 10 Garden Street, Radcliffe Yard, 8 a.m.–6 p.m.

More information about these and other events can be found at <http://my.simmons.edu/gslis/resources/calendars/events.shtml>.

Folks on the Move

Congratulations to **GSLIS student Shanti Freundlich** who was awarded \$1,000 to conduct 300 hours in community service in the Scott/Ross Center.

Prof. Amy Pattee gave her presentation, “A,B, or C? Teenage Girls’ Magazine Quizzes” at the Southern Connecticut State University Annual Women’s Studies Conference. Research included in this presentation will be published in the summer issue of the journal *Feminist Media Studies*. She also spoke at NELA this October about “hot teen titles” and talked about young adult literature with sensual content.

GSLIS in the News: *Library Journal* reported that: “The graduating class [of SUNY-Buffalo, University of North Texas, and Texas Woman’s University] reported the fewest placements in special libraries, at 8.1% of the jobs; however, St. John’s University, Louisiana State, and Simmons grads were well above this average, with Simmons snagging 17.5% of the total positions in special libraries.”

GSLIS CE Workshops

Refresh your professional skills from the comfort of your home or office this winter with online Simmons GSLIS CE Workshops:

January 1-31, 2009

- Introduction to Virtual Worlds
- ILL and Resource Sharing

February 1-28, 2009

- Open Movement in Libraries
- Wikis in Libraries
- Copyright

March 1-31, 2009

- Fundraising 101
- Knowledge Unorganized
- Tech Savvy Booktalker
- Creating Web Indexes

See the full Winter Schedule and new alum prices on the GSLIS CE website: <http://www.simmons.edu/gslis/workshops/>

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InfoLink

InfoLink is the monthly newsletter of the Graduate School of Library and Information Science at Simmons College. Its purpose is to provide school- and career-related information and to foster community among the many diverse people who make up the school.

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Copy deadline for the February issue is Friday, January 23, 2009.