



THE BAY LEAF NEWSLETTER



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GALILEO AND GIL HELP AVAILABLE

The University System of Georgia's Online Library Learning Center is available through the tutorial link on the library's web page. Learn about Galileo and Gil as well as review tips for evaluating the Internet and citing sources. You can also go directly to the online help at <http://www.usg.edu/galileo/skills>

RENEW YOUR BOOKS ONLINE

By accessing the GIL online catalog at <http://www.waycross.edu/library/>, patrons can renew books themselves as long as it is not on the date that the book is due.

Click on the Library Catalog link. Look to the right for Access My GIL Account.

Click on Renew Books Online.

Enter your library Barcode Number or Social Security Number and Last Name.

Scroll down to Items Checked Out.

Click on the items you want to renew.

A new due date will display under Status.

(Only one (1) renewal per item allowed). Remember to exit from your account when you are finished.

Library Fall Schedule

Monday through Thursday, 7:30
A.M. until 8:30 P.M.

Friday, 7:30 A.M. until 5:00 P.M.

Sunday, 2:00 P.M. until 6:00 P.M.



NEW LIBRARY BOOKS

Southern Table by Frank Stitt
Garden of Eden by Eve Adams
Fabric Style Book by House Beautiful
Honor Your Anger by Beverly Engel
Never Forget by Mitchell Fink and Lois Mathias
Memory and Identity by Pope John Paul, II
Hallelujah! by Maya Angelo
Road to Reality by Roger Penrose
The Mermaid Chair by Sue Monk Kidd
The Third Secret by Steve Berry
A Public Betrayed by Adam Gamble
Zorro by Isabel Allende
Night Fall by Nelson Demille
Body Myth by Margo Maine
The Historian by Elizabeth Kostova
Insulin Resistance Diet by Cheryle R. Hart
You, The Owner's Manual by Michael F. Roizen



ARRIVING SOON

Interruption of Everything by Terry McMillan
No Country for Old Men by Cormac McCarthy

LOST AND FOUND SECTION

The library has a lost and found shelf. If you have lost or misplaced something in the library, please ask any of the staff for assistance.

IN THE KITCHEN USING BAY LEAVES

Did you know that bay leaves could greatly improve flavor if you are cutting down on salt? When boiling potatoes, add a bay leaf or two to replace salt. Salt? What salt! You won't miss it! Remember to remove the bay leaves after cooking in any recipe.

Fragrant bay leaves can be a basic ingredient of bouquet potpourri, but they also possess other wonderful uses. Just about all good cooks realize that bay leaves are essential additions to soups. But did you know that by adding bay leaves to fish dishes, particularly salmon, custards, stews, and rice dishes even the novice cook can turn out recipes that will have them begging for second helpings.

