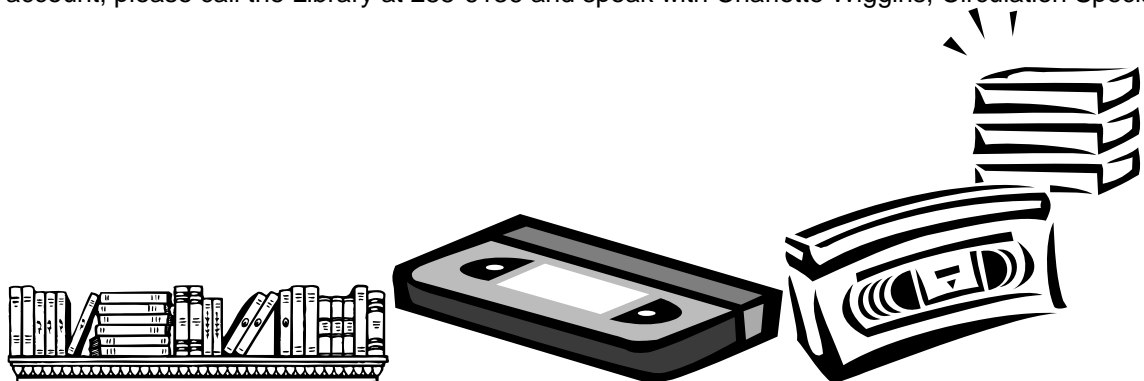




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LIBRARY'S AMNESTY WEEK

We love our books—bring them back!! The Waycross College Library has scheduled February 12 through 17, 2006, as Library Amnesty Week. You and the Library both benefit by returning all your overdue items. You can eliminate fines and the Library can have some of its items returned to the collection. According to Lynn Kelly, Director of Library Services, when an overdue item is returned during Amnesty Week, ALL LATE FINES will be “forgiven” for that item. If you return a “lost status” book, you owe nothing! Of course, after that date, if an item has not been returned to the Library, fines will continue to accrue. If you have any questions about your library account, please call the Library at 285-6136 and speak with Charlotte Wiggins, Circulation Specialist.



NEWLY ARRIVED BOOKS

Indelible by Karin Slaughter
Ties That Bind by Tiya Miles
Pinhook by Janissee Ray
Genealogy 101 by Barbara Renick
Shop 'til You Drop by Arthur Berger

Widow of the South by Robert Hicks
Daily Life in the Time of Jesus by Henri Daniel-Rops
Secret History of Lucifer by Lynn Picknett
Ageless Body, Timeless Mind by Deepak Chopra
Football and American Identity by Gerhard Falk

BLOG SAVVY

Are you part of the blogosphere yet? Weblogs or blogs are growing in popularity, especially among teens, probably because you can create one in five minutes using sites such as www.typepad.com and www.blogger.com. Here are some blogs with interesting reflections, comments, and hyperlinks for you to check out:

<http://sowhatcanido.blogspot.com/> This blog is a public service weblog promoting ethics in action.
<http://dilbertblog.typepad.com/> This blog was started by the creator of the Dilbert cartoons, Scott Adams.

<http://www.fighthunger.org/blog> This blog is advocating an end to child hunger by 2015

<http://frequang.blogspot.com/2005/11/image-resources.html> This is an experiment in distance education library communications.

<http://www.chocolateandzucchini.com> Very popular food blog

OKEFENOCKE BOOK CLUB

Members of the Okefenokee Book Club invite you to meet with them on the third Friday of the month at Andrew's Grill and Cafe, 412 Elizabeth Street. The book selected for February, **It's All Over But the Shoutin'**, by Rick Bragg is available in the library. For additional information on the club, please view their blog at <http://okebookclub.blogspot.com>



CORNED BEEF

A 4-5 pound corned beef
8 Bay Leaves
5 large cloves garlic, chopped
1 tablespoon mustard seeds, bruised
2 teaspoons Cracked Black Pepper
1 tablespoon coarse (kosher) salt
3 dried hot Red Peppers (about 1 1/2" long) seeds removed, crumbled; or 1 teaspoon Crushed Red Pepper
1/2 teaspoon Ground Coriander

Tear off piece of heavy aluminum foil large enough to wrap the corned beef completely and lay the meat on it. Combine the bay leaves, garlic, mustard seeds, peppercorns, salt, red peppers, and coriander in a bowl. Rub the seasonings hard into the corned beef, covering all surfaces. Wrap the meat closely and enclose the package in a plastic bag. Tie the bag securely at the neck, refrigerate for 3-5 days, turning it daily. To cook: Leaving the coating of seasonings on the meat, place the corned beef in a large pot and cover it to a depth of 2" with cold water. Cook the meat at a barely perceptible simmer, partly covered, until it is very tender when pierced with fork. Cooking will take from 3-5 hours. Turn the meat occasionally and add boiling water, if needed, to keep the meat covered. Let the corned beef partially cool, uncovered, in the broth. It can be served warm, or it can be cooled completely, drained, wrapped, and refrigerated.

Submitted by: A J Lewis through www.spicebarn.com