



The Owl

"The Owl of Minerva takes flight only as the dusk begins to fall." — Hegel

The OWL DINES OUT

Edited by Catherine Lavallée-Welch, Kersey Library

An occasion to celebrate? Or just too bummed after a long workday to cook? We have compiled *The Owl* readers' favorite places to eat out to inspire you to pass the chef's apron to somebody else for a change.

As the restaurant scene in the Louisville area has expanded greatly in the last few years, you will find here both old and new favorites. Addresses and phone numbers are listed on page five. Thanks to all who sent me their picks!

Krista Fer Abplanalp - Ekstrom

Vietnam Kitchen - with a menu more like a novella, you can't go wrong!

Irish Rover - fish & chips!

Kashmir - weekend buffet!

Ramsi's Café on the World - Selma's favorite fish sandwich & open late for supper!

Sante Fe Grill - real Mexican food, so just forget Chi-Chi's!

Downtown New Orleans - Cajun lunch, old Louisville style

Valu Market Deli in Iroquois Manor - Cubano!

Michel Atlas - Kornhauser

Asiatique has expanded and moved to the Highlands bringing its great menu of exciting fusion food. Consistently delicious and creative with excellent service.

Avalon has a varied menu with interesting variations on basic American cooking.

The same can be said of **Limestone**, but their style is based on Southern cooking.

Saffron's has wonderful Persian food and a delightful Persian host.

Bill Carner - Ekstrom

My favorite restaurant these days is **Frederick's Café**, located in downtown New Middletown, Indiana (population 85), about a mile from

my home in Harrison County. I've been fortunate to live near great restaurants several times in my life. Before we moved to Harrison County we lived half a block away from **Baxter Station** on Payne Street.

I'm a firm believer in the old adage, "Eat like king in the morning, a prince at noon and a pauper in the evening." (A believer but not always a practitioner) and Frederick's provides the perfect breakfast for the farmer king. Almost every day I'm home in the morning and not at UofL, Jennifer and I head over to Frederick's for "the usual." I get a half order of biscuits and gravy with home fries and Jennifer gets two scrambled eggs with cheese and onions, along with cole slaw and an order of home fries. Ah, the home fries, these are the perfect home fries. If the Bureau of Standards in Washington, D.C., has an ideal home fry against which all others are measured, then that home fry came from Frederick's Café. These potato slices are crisp without being greasy or dried out, they caress the tongue like velvet and surrender to the teeth with a delicate crunch followed by the mild resistance of a perfectly cooked potato. On the plate they look a pile of golden doubloons, the culinary treasure that they are. Obviously, I'm a man who fears no carbohydrate and I love these potatoes.

The half order of biscuits and gravy consists of a single home-baked biscuit, split and covered with white sausage gravy, paired with the home fries, this is a synergistic combination sure to give you the strength to get up and do what needs to be done. If, for you, there's no excess like wretched excess, then by all means get a full order of biscuits and gravy with your home fries. But be prepared to be overcome by a strange lethargy and nod off into a nap if you don't keep moving after you get up from the table.

Sundays we often vary from "the usual" and have French toast with our home fries. Ron Frederick, the owner-cook,



bakes fresh bread daily, and the French toast is another “best in class” item on the menu. The pancakes are great, too. When someone orders a tall stack of pancakes (4), Ron’s wife Debi often asks if they’ve had a tall stack before, and suggests they might like to start out with a short stack of 2, depending on how big their appetite is.

It’s been said that man does not live by breakfast alone, but I certainly could, especially if that breakfast comes from Frederick’s Café. But they do have a full menu of homemade pies, burgers, sandwiches and sides to choose from as well as daily specials. I’m a big fan of the cheese-steak on Texas toast (Ron’s homemade bread, again), often the special on Thursday. Fish, of course is the Friday special and prime rib often shows up on the Sunday menu. All the food is cooked to order and always delicious and satisfying. It’s basically what we’ve come to call comfort food, but I like to call it farmer soul food.

The menu is as direct and pleasing as the food and includes a little bit of genealogy to explain how Ron and Debi ended up opening Frederick’s two years ago. Genealogy is important in a rural community, most stories told over coffee at the cafe begin with a genealogy of all the characters. While the Frederick’s family links to Harrison County may not be key to your enjoyment of your meal, the fact that Ron has been in restaurant business for over 20 years is nice to know and obvious from the first tasty morsel to cross your palate.

Frederick’s would be great place to fuel up the body and soul if you’re out for a drive to take in the fall color, attending one of the kazillion festivals held on the square in Corydon almost every weekend or looking for a way to celebrate your big win on the slots down at “the boat.” Just ask for “the usual.”

Frederick’s Café is open 7am to 3pm Sunday & Tuesday and 7am to 9pm Wednesday through Saturday. They’re closed Mondays. To get to Frederick’s Café from Louisville take I-64 west to the Lanesville exit (exit 113) turn left at the end of the ramp and continue south to the T intersection with Indiana Hwy. 62 in Lanesville. Turn right and head west on 62 towards Corydon. After about 4 miles you’ll come to New Middletown on your left. Head south on New Middletown Road for a bit over 2 miles. As you enter New Middletown the road makes a hard right. When you get to the 4 way stop Frederick’s Café will be on the left across the street. From Corydon take 62 east out of town about 4 miles to New Middletown Road and turn right.

Jodi Duce - Law

One of my favorite places to eat is **Doe Run Inn** in Brandenburg,

Kentucky. This restaurant is located in an old mill that has been converted into an Inn. The food is country style but delicious and everything is homemade. I especially like to go in the spring or fall when the weather is nice and you can eat on the screened in back porch.

Tyler Goldberg - Ekstrom

My family loves **Ditto’s Grill**. My kids live for the Thai wings.



Recently, one of our other favorite restaurants seems to be **Famous Dave’s BBQ**. Good barbecue ribs, generous portions, and I love the cornbread.

Vivian Harrison - Ekstrom

My new favorite place to eat out is **Frulatti** in the food court at Mall St. Matthews. Our former co-worker, Tami Sexton, recently bought the place. They serve sandwiches, salads and smoothies. I had a chicken sandwich and a fruit smoothie at **Frulatti** on a recent Saturday and can recommend both.

Robin Harris - Law

Currently, my favorite place to eat has to be **Sesame Chinese Restaurant**, a family-owned place, with a large menu and several great veggie dishes. Service is always friendly and efficient, the prices are reasonable (especially compared to the more “trendy” places), and the portions are quite generous. Any of the tofu dishes will please the pickiest vegetarian, but this picky vegetarian likes the Bean Curd Mandarin Style the best. If seafood is your thing, try any of the shrimp or scallop dishes. Sesame offers a good selection of beer and wine, and “the hard stuff” is available, too. I’ve never had a sub-par meal at Sesame, and I’m a frequent visitor.

Rachel Hodge - Music

There’s a quaint little new restaurant in New Albany, Indiana called the **Onion Restaurant and Tea House**. They offer Chinese, Japanese, and American entrees, so even the pickiest eaters can find something to satisfy their tastes. The service is excellent and they are usually very quick to get you seated and served. So far, I have only tried their Chinese dishes and they are all very tasty, large and reasonably priced. Even with an appetizer, two people can generally eat for less than \$25. They also have a small store where they sell interesting items such as Asian tea and tea pots. I also must add that sometimes the fortunes in their cookies do come true. One night my fortune cookie told me that someone beautiful would come into my life and the very next morning, I gave birth to a beautiful baby boy! So I highly recommend that you make that little trip across the



The Owl is published nine times a year by the University of Louisville Libraries, Louisville, KY 40292.

There is no January issue and there is a combined June-August “summer” issue published in late July.

Co-Editors: Robin Harris (robin.harris@louisville.edu, 852-6083) and Amy Purcell (amy.purcell@louisville.edu, 852-1861).

Editorial Board: Bill Carner, John Chenault, David Horvath, Catherine Lavallée-Welch, Mark Paul, Jessie Roth.

Book Editor: Anna Marie Johnson. Layout: Bob Roehm.

© 2004, University of Louisville Libraries. *The Owl on the Web*: <http://owl.library.louisville.edu>

The Owl's purpose is to promote communication among the various libraries in the UofL system.

Deadline for publication is the 21st of each month.

Opinions expressed in *The Owl* are not necessarily those of the University Libraries or the University of Louisville.

bridge and try out this new place. You won't regret it!

David Horvath - Ekstrom

Some people know I'm a big New Orleans fan. We go to the Jazz Fest a lot, which is basically food and music heaven. **Po-Boy Shoppe**, which took over when Andrew's Home Cooking sadly went out of business, retains some of what made Andrew's great: it's small, unpretentious and has great N'awlins comfort food. Food is prepared freshly and it's mighty tasty. They even hand bread their crawdads and shrimp right before they fry them. Po-Boys are basically just "subs" with some style. French bread loaded with roast beef, fried shrimp, crawfish, ham, andouille sausage, or catfish. It's dressed with lettuce and tomatoes and Cajun mayo. They also have gumbo and jambalaya plus the standard red beans and rice. Dessert of course is bread pudding. Bon temps!

Marette Irwin - Ekstrom

I love **Captain's Quarters** on River Road (just before the Oldham County line). This is the perfect place to take visitors who have never been to Louisville before. It is not commercial at all and has a lovely ambience. There is an outside patio right on the Ohio River for casual dining, where they serve delicious fish sandwiches at a reasonable price. As one is waiting for one's food one can watch sailboats entering the nearby marina. There is also an enclosed casual dining area for days when the weather is not favorable. Captain's Quarters also offers elegant dining in a separate building—delicious fish dishes. There is an outside bar that offers live music at night. HIGHLY RECOMMENDED!

Sarah Jent - Ekstrom

A few of my favorites:

Bonefish Grill: Great seafood and wonderful martinis.

Furlongs: Save room for the yummy beignets.

Gasthaus German Restaurant: I highly recommend the bratwurst, sauerkraut, pan-fried potatoes, red cabbage, all the schnitzels, and all the desserts.

The Irish Rover: Save room for the trifle!

Lynn's Paradise Café: The breakfasts are my favorite.

The Melting Pot: Fondue is fun! I was so happy when this chain made it to Louisville. A bit pricey, but for a special occasion, starve yourself all day, then

order the "Big Night Out" to get the whole deal—cheese fondue, salad, main course, and chocolate fondue for dessert. They have a pretty good wine selection, too.

Nancy's Bagel Grounds: One of my favorite weekend spots for bagels and coffee. If you like lox, this is the place to go.

Shalimar Restaurant: My favorite Indian restaurant in Louisville. Try the weekend lunch buffet and don't forget to order a mango lassi.

Anna Marie Johnson - Ekstrom

They're not new — just old favorites.

Zen Garden: Quiet, peaceful atmosphere (it really does live up

to its name!) and wonderful all-vegetarian, Asian-inspired menu. **Mayan Gypsy:** Lima beans and fried plantains. I took an out-of-town friend who didn't like lima beans (and was skeptical of my claims that these were wonderful) and he became a believer. Two wonderful vegetarian salutes, too.

Ben King - Ekstrom

If you are a fish and onion fan try **Suburban Fish Fry** at the corner of Third and Southern Parkway. The fish is called green river style, and the onions are soaked in vinegar. They are only open on Saturdays and are closed in the winter, but are great for the occasional treat. I have not had fish exactly like this anywhere else.

Melissa Laning - Ekstrom

I am known by some as Melissa "Chicken Salad" Laning. With that in mind, **Jack Fry's** gets a five-chick rating for their sandwich (made with crème fraîche.) The **Café at the Speed Museum**, the **Café at the Louisville Antique Mall** and any **Kroger Deli** (Derby City recipe) get four-chick ratings. So far, these are the best that I know of, but I am always looking for new opportunities for c-s tasting.

Catherine Lavallée-Welch - Kersey

The **North End Café** has a good selection for brunch (I like the orange French toast), a variety of tapas for a light dinner and, always, plentiful servings. They also grow their own vegetables for more freshness.

I enjoy the veggie lasagna at the old classic that is the **Baxter Station Bar & Grill**, and the nice selection of salads there. I also had a chance to sample the black bean pâté appetizer and found it tasty.

Now, where do I go for pancakes on Sunday mornings? Good ol' **Jerry's** in Jeffersonville. The chairs are a bit greasy but the service is fast, the portions large and since we're regulars, we don't even need to order anymore, they just bring it out!

Bettie Lewis - Ekstrom

I may have been out of California for too long now, but, **Taco Bell** has a beef and potato burrito that is pretty tasty. Now, if they would only learn that you need to heat the tortilla just until the little air bubbles burst and start to burn, life would be great!

The best overall Mexican food for ex-Californians can be found at the original **La Tapatia** on Preston Highway, just south of Outer Loop. The owner is from Highland Park, California. The tiny one on Third street at Central is good and has the feel and smell of an East L.A. taqueria. Be prepared to order in Spanish if you want anything changed from the regular menu. I prefer the Preston location mostly because I can always find a good selection of Pan Dulce. Order tamales in advance, as they do not always have them.

James Manasco - Ekstrom

Rocky's Italian Grill has been around for quite a while (it was

originally Rocky's Sub Pub up near Jeffboat), but I only discovered it about two years ago. Outside seating overlooking the river is available, though the South face of the interior is dominated with large windows allowing diners to enjoy a beautiful view of the river and downtown Louisville. And, if you get bored of the view, several televisions are conveniently placed to help you keep up with the game of the moment. The dress is casual and an extensive beer and wine list is available for your dining pleasure.

The food is excellent and I have never been disappointed in any entrée I've tried. Rocky's is known for the quality of its pizzas, though I'm especially fond of the Tuscan Pork Chops. I have to admit that the salads are pretty much run of the mill, but the bread-in-a-bag served with all meals is quite tasty. I have only tried the tiramisu and the cannoli, but both were very good. A kid's menu is available.

I have enjoyed excellent service on all my visits, but the restaurant is often very busy and does tend to be on the loud side, especially on a weekend night. Keep this in mind when you make your visit. Limited parking is available by the entrance, but a larger lot is catty-corner across the street. Easiest access to Rocky's from Louisville would be across the Second Street Bridge. Great view, good food and the chance for the Louisville folk to get out of town without going too far, what's not to love?

Glenda Neely - EKSTROM

I love **Café Lou Lou** because of its good food, ample servings, and the zany arts environment and brightly painted walls. It's on lower Frankfort Avenue. The name "Lou Lou" comes from "Louisville" and "Louisiana," both locations where the owners have lived. Also, the menu reflects some of both cuisines. Here's the skinny: http://www.louisvillescene.com/2004/07/17/dining_restaurant_cafeloulou.html.

I also love the newly opened **Volare Ristorante**, where Salsa Grill used to be. It's also on Frankfort Avenue, across from the recently closed Allo Spiedo. Its home base is Chicago, and I visited it in August – great Italian food, and the bar has four flat-screen TVs. Great place to have appetizers and drinks. It was recently reviewed in the *C-J Scene* section: http://www.louisvillescene.com/2004/10/16/dining_restaurant_volare.html.

Suzy Palmer - EKSTROM

Living in Old Louisville, we consider "downtown" part of our neighborhood. Favorite spots there are **Saffron's** (the best lamb in town), **Artemisia** (great for lunch and dinner), and **Park Place** on Main (new, next to Slugger Field, it has the best presentation and china!). Our favorite splurge location is **Le Relais**, hands down. And aside from "Palmer's on the Court,"

our favorite restaurant to walk to is **Buck's**.



Mark Paul - EKSTROM

Café Lou Lou: Owned and cheffed (I think I just made that word up) by the mother-son team that owned the almost nationally famous Mystic Pizza in New Orleans. After moving back to Louisville, they started Café Lou Lou. Great food, good prices, large plates (and the food serving size ain't bad either), large sidewalk for outdoor eating (but could use a few more tables), and homemade bread for the pizza, sandwiches, wraps, and table bread. The decor is bright and cheerful, even whimsical. But the building is old, so at times there is a bit of a musty smell. I personally don't find it intolerable but did notice it the last time I was there. They have a full service bar if one is so inclined. Smoking is at the bar and the bar tables only. Oh, and between the side of pasta or the side of slaw for the sandwiches and wraps, get the slaw. It is great.

LatiSha Reynolds - EKSTROM

I have two favorite restaurants on Fourth Street Live. I've been to the **Hard Rock Café** a few times and just love the music and the turkey burgers! My other favorite is the **Cold Stone Creamery** located in the food court across from Borders Books. I think cream cheese ice cream is amazing and my son loves the mint ice cream with M & M's.

Raymond Slaughter - EKSTROM

I strongly recommend **The Old Spaghetti Factory** on Main Street in downtown Louisville. The restaurant serves a good variety of Italian dishes and some American as well at reasonable prices and the food is excellent. Also, it has a very good atmosphere and the service is great! For visitors and locals, it is located in walking distance to many attractions in the area such as Actors Theatre, the Kentucky Center for the Arts, the Louisville Slugger and Natural Science museums, and other places of interest.

Mike Smith - EKSTROM

My friends blindfolded me and took me to the **Romano's Macaroni Grill** for my last birthday. It was the first time I had ever been there. I ordered the Margarita Pizza and have gone back for it at least four times now. It's a fancy and expensive pizza, so if you're used to Papa Johns, get ready for a treat ... and speaking of treats, if you like cinnamon, you have to try **Max and Erma's** Cinnamon Apple shake. It's the best shake I've ever had in my life. It even comes with a real cinnamon stick! I won't drink any other shake.

Pat Waters - KerSey

One of my favorite places to eat is a restaurant in Corydon, Indiana: **Culver's of Corydon**. It has only been there a year but has already become a popular spot for all ages. It is casual and friendly and the menu is varied, from "Butter Burgers" to shrimp dinners. The headline attraction, though, is their frozen custard treats. Every day there is a special flavor and each season has a special sundae.





Restaurant Addresses

Artemisia, 620 E. Market St. 583-4177
Asiatique, 1767 Bardstown Rd.; 451-2749; <http://www.asiatique.bigstep.com/>
Avalon, 1314 Bardstown Rd.; 454-5336
Baxter Station Bar & Grill, 1201 Payne St.; 584-1635
Bonefish Grill, 657 S. Hurstbourne Parkway; 412-4666
Buck's, 425 W. Ormsby; 637-5284
Café at the Louisville Antique Mall, 900 Goss Ave; 637-6869
Café at the Speed Museum, 2035 South Third St.; 634-2723
Café Lou-Lou, 1800 Frankfort Ave.; 893-7776
Captain's Quarters, 5700 Captain's Quarters Rd., Harrods Creek; 228-1651; <http://www.cqrivertside.com/>
Cold Stone Creamery, 411 Fourth St.; 595-7525 (also on Springhurst Blvd. and Baxter Ave.); <http://www.coldstonecreamery.com/main/index.asp>
Culver's of Corydon, 240 Federal Drive, Corydon; 812-738-6464; <http://www.culvers.com/>
Ditto's Grill, 1114 Bardstown Rd.; 581-9129
Doe Run Inn, 500 Doe Run Hotel Rd., Brandenburg; (270) 422-2982
Downtown New Orleans, 1157 S. Second St; 797-5644
Famous Dave's BBQ, 8605 Citadel Way; 493-2812; <http://www.famousdaves.com>
Frederick's Café, New Middletown, IN
Frulatti, Mall St. Matthews; <http://www.frullati.com/>
Furlongs, 2350 Frankfort Ave.; 896-2610
Gasthaus German Restaurant, 4812 Brownsboro Center; 899-7177
Hard Rock Café, 424 S. Fourth St. 568-2202; <http://www.hardrock.com/>
Irish Rover 2319 Frankfort Ave.; 899-3544
Jack Fry's, 1007 Bardstown Rd.; 452-9244; <http://www.jackfrys.com/>
Jerry's, 1510 E. 10th St. Jeffersonville; 283-7968 (also on Dixie and Preston Highways)
Kashmir Indian Restaurant, 1285 Bardstown Rd.; 473-8765
Limestone, 10001 Forest Green Blvd.; 426-7477; <http://www.limestonerestaurant.net/>
Lynn's Paradise Café, 984 Barret Ave.; 583-3347; <http://www.lynnsparadisecafe.com/>
Max and Erma's, 2901 S. Hurstbourne Pkwy; 493-9662 and other locations; <http://www.maxandermas.com/>
Mayan Gypsy, 624 E. Market St.; 583-3300
The Melting Pot, 2045 S. Hurstbourne Parkway; 491-3125 ; <http://www.fonduecity.com/>
Nancy's Bagel Grounds, 2101 Frankfort Ave.; 895-8323
North End Café, 1722 Frankfort Ave.; 896-8770
The Old Spaghetti Factory, 235 W. Market St.; 581-1070; <http://www.osf.com/>
Onion Restaurant and Tea House, 4211 Charlestown Road, New Albany; 981-0188
Park Place, 401 E. Main St.; 515-0172
Po-Boy Shoppe, 2286 Bardstown Road; 454-0424
Ramsi's Café on The World, 1293 Bardstown Rd.; 451-0700
Le Relais, 2817 Taylorsville Rd.; 451-9020; <http://www.lerelaisrestaurant.com/>
Rocky's Italian Grill, 715 W. Riverside Drive, Jeffersonville; 282-3844
Romano's Macaroni Grill, 401 S. Hurstbourne Parkway; 423-9220; <http://www.macaronigrill.com/>
Saffron's, 131 W. Market St.; 584-7800; <http://www.saffronsrestaurant.com/>
Santa Fe Grill, 3000 S. Third St.; 634-3722
Sesame Chinese Restaurant, 9409 Shelbyville Rd. (at Hurstbourne Parkway); 339-7000
Shalimar Restaurant, 1820 S. Hurstbourne Parkway; 493-8833
Suburban Fish Fry, Third Street and Southern Parkway
Taco Bell, many locations; <http://www.tacobell.com/>
La Tapatia, 3022 S. Third St.; 638-0300 and 8106 Preston Hwy; 961-9153
Valu Market Deli, Iroquois Manor Shopping Center; 361-9285
Vietnam Kitchen, 5339 Mitscher Ave.; 363-5154
Volare Ristorante, 2300 Frankfort Ave.; 894-4446
Zen Garden, 240 Frankfort Ave.; 895-9114

From the Dean of Libraries . . .



On September 29, 2004 from 6:30 – 9:00pm I attended the first Kentucky Postsecondary Education Regional Forum, sponsored by the CPE (Council on Postsecondary Education), and held in Holmes High School in Covington, Kentucky. The meeting was well-attended by representatives from K-12 institutions and higher education institutions in the Northern Kentucky region, including teachers, students, and administrators, as well as two representatives from Louisville, Nancy Martin and myself.

CPE members summarized the six goals of House Bill 1 (1997) and posed the following five questions to gauge Kentucky's progress related to these goals:

1. Are more Kentuckians ready for postsecondary education?
2. Are more students enrolling?
3. Are more students advancing through the system?
4. Are we preparing Kentuckians for life and work?
5. Are Kentucky's communities and economy benefiting?

Group discussions centered around these issues with an emphasis on the Northern Kentucky area, where the metropolitan area is doing better than the rural area. Several ideas were proposed to help the rural population in terms of educational goals.

CPE also summarized key accomplishments related to the Kentucky Plan for Equal Educational Opportunities. Kentucky African American undergraduate and graduate student enrollment has increased, the number of degrees awarded to African Americans from Kentucky has been growing, and employment of African Americans in public institutions of higher education in the state has grown as well. The meeting was valuable in terms of discussing current and future educational needs in Kentucky with the members of CPE and finding out what schools and colleges are doing in the Northern Kentucky region.

From September 30-October 1, 2004 a conference entitled "Breaking Down Barriers" was held at Northern Kentucky University. This postsecondary education and technology conference was jointly sponsored by SAALCK (State Assisted Academic Library Council of Kentucky), KHECC (Kentucky Higher Education Computing Conference) and CLiK (Connected Learning in Kentucky). Approximately 260 individuals (faculty, information technology persons, librarians, students, administrators and vendors) attended the forty-five presentations. The University of Louisville

was well-represented and highly visible, thanks to UofL presentations in the area of information literacy, distance education, using Blackboard in teaching and technology in higher education.

The 4th Frankfurt Scientific Symposium was held at the Johann Wolfgang Goethe University in Frankfurt/Main, Germany from October 4-5. The theme of the meeting was: **"What is literacy? What is information? What is knowledge? Ways of teaching and learning to use information effectively."** I was one of the speakers, addressing information fluency. Other presenters from Australia, Great Britain, Germany, New York, Chicago, and Baltimore spoke about similar topics, including e-learning, learning environments, and teaching software. Discussions focused on the world of librarians and colleagues in the changing role of information management.

SAALCK met on October 8. Issues under discussion were: outcomes of the KHECC, held September 30- October 1; a proposed OCLC Copyright Workshop; ARL training workshops; Elsevier negotiation strategies; Naxos classical music library database issues; and a future relationship with GCLC (Greater Cincinnati Library Council). The next SAALCK meeting is scheduled for November 19.

From October 13-15 I attended the bi-annual ARL (Association of Research Libraries) meeting in Washington, DC. As usual the meeting was most stimulating and packed with new and challenging information and discussions. As a member of the ARL Diversity Committee, I am glad to report the tremendous progress made by the Association thanks to the leadership of Jerome Offord, Jr, ARL Program Officer for Training and Diversity. The ARL Diversity Program Report is available at <http://www.arl.org/diversity/>

During the meeting we discussed ARL's Strategic Plan for 2005-2009, libraries' role in the National Learning Infrastructure Initiative (<http://www.arl.org/arl/proceedings/>), ARL's governing structure, budget increases for ARL members, AAU/ARL global resources network, the NIH Proposal: Enhanced Public Access to NIH Funded Research, and various other items. Summaries can be found on the ARL website www.arl.org.

A whole day was spent on "E-Research and Supporting Cyberinfrastructure: A Forum to Consider the Implications for Research Libraries and Research Institutions." (<http://www.arl.org/forum04/atkins.html>)

— Hannelore Rader, Dean of University Libraries

Library Dept. & Team News

Art Library

A number of small physical changes have allowed us to pack more stuff into the same amount of space. We (really Dave, Keenan and Gimán) replaced the computer carrels with tables and added two more public PCs. The tables make the area appear more open without seeming (too) crowded.

John Whitesell from the Fine Arts Department lent a helping hand by making two drop-down shelves for the ends of the reference stacks from the swinging door that used to be part of the reference desk. Now we can fill all the reference shelves instead of keeping some empty for patrons to rest their books.

And finally, from the We Keep Everything Forever Department...The library uses a laminator for signs and other ephemeral items. The laminator recently broke and when we called for service there was some confusion. It seems our machine is SO OLD (33+ years), the company assumed there were no longer any models still in existence and reassigned the serial number to a new model! Meanwhile, Kathy took the machine apart and fixed it herself.

Ekstrom Library Circulation & Interlibrary Loan

Student Assistant Pavel Ovechkin is now considered our official Ukrainian translator for the Interlibrary Loan department. Congratulations to Pavel!

Speaking of Interlibrary Loan, Lending supervisor Ryan Stearman will be turning 24 on November 11. Happy Birthday to Ryan and to everyone else celebrating birthdays this month!

We would like to welcome our newest student, Samantha "Sam" Culbertson. She is an undecided major right now, but will consider English, as she wants to be a writer.

The Student Assistant Appreciation party was held on November 1 from 10:45 until 1:30. This year's party featured the UofL Theater Arts Department Repertory Company. A good time was had by all!

Katie Meyer has been out on medical leave for a few weeks now, after undergoing a back surgery. She has been in touch with the department and is recovering well. We wish her continued success.

Content Access & Management

...And Counting
The Collection Access & Management Team is focused on

Staff Recognition Luncheon

Thank you and congratulations to sixteen staff members from the University Libraries who were among the 282 staff members honored by President Ramsey at the Annual Staff

Recognition Luncheon on October 13, 2004. Those libraries staff members have a combined 270 years of service to the University.



Among the library employees honored by President Ramsey on Oct. 13 were John Burton, Alice Abbott-Moore, Barbara Whitener and Linda Clark. (Photo by Diane Nichols)

Staff members from the libraries included:

- Linda Clark* (10 years)
- Donald Dean* (10 Years)
- Felix Garza* (10 years)
- Alice Abbott-Moore* (15 years)
- John Burton* (15 years)
- Mark Dickson* (15 years)
- Marcia Kotlinski* (15 years)
- Mary K Marlatt* (15 years)
- Kathleen Marsall* (15 years)
- Janet Meyer* (15 years)
- David Minton* (15 years)
- Jessie Roth* (20 years)
- Carol Vitenty* (20 years)
- William Carner* (25 years)
- David Meyer* (25 years)
- Barbara Whitener* (30 years)

attaining the Libraries' goal of reaching two million volumes by March 31, 2005. The team is to process a total of 49,376 volumes between July 1, 2004 and March 31, 2005. The catalogers have increased their monthly production quota by 30% and several catalogers are working overtime. The librarians are also pitching in with increased quotas.

The extra effort is producing results. The July, August and September totals for the Ekstrom processing location are 15,695 volumes. Combined with the Music Library and the Health Sciences Library processing locations for July and August, the grand total is 17,924 volumes.

Everyone's contributions are very much appreciated – the catalogers and LL35 librarians, Dave Loeffler and crew for gift book pickup, Dave Meyer for gift book receipt, John Burton for receipt and organizing, Ben King and crew for labeling, and Martha Parry and crew for shelving.

Welcome and Farewell

We'd like to welcome a familiar face to the Collection Access & Management Team. Colleen Eubank accepted the position of Bindery Assistant after working for several years as a student assistant in the department. We've also had three departures from the team recently. Vivian Harrison and Cathy Hoover. Both have accepted positions in other areas of Ekstrom Library. Tami Sexton left us to operate Frulatti, a restaurant in Mall St. Matthews with her family. We wish them all luck!

Information Literacy

We welcome Cathy Hoover onto the Information Literacy Team! Cathy comes to us from stacks maintenance, much to Martha Parry's dismay. Cathy replaces Latisha Reynolds as the Program Assistant Senior, and has already had to deal with malfunctioning equipment and the complexities of scheduling our two classrooms — and that was just in her first three days on the job! Cathy's background in retail customer service (in a bookstore no less!) will serve her well in dealing with both faculty and students, and we hope her MLS studies will keep her interested enough to put up with all of us!

Office of the Dean

Personnel News

Leon Leydershnyder accepted the full time position of Technology Specialist in OLT effective September 20, 2004. He was previously employed as a student assistant in OLT. Leon's responsibilities will include PC and server support as well as application development.

Cathy Hoover has been promoted to Program Assistant Senior, Information Literacy. Cathy was previously employed as a Library Technician in Stacks Maintenance.

Colleen Eubank has accepted the position of Library Assistant, Collection Access & Management. Colleen was previ-

ously employed as student assistant in Collection Access & Management and Special Collections. She now is responsible for the bindery duties and mending.

Tami Sexton, Library Assistant, Collection Management & Access resigned effective October 18, 2004.

Erea Marshall has been promoted to Administrative Assistant effective October 29, 2004.

Office of Libraries Technology

New Public PCs

Fifty new PCs have been purchased and received. Five of them have been shipped to Kornhauser and the rest will be used to replace older public PCs in Ekstrom. The trickled down PCs will be used to replace older PCs in all areas.

Public PC Update

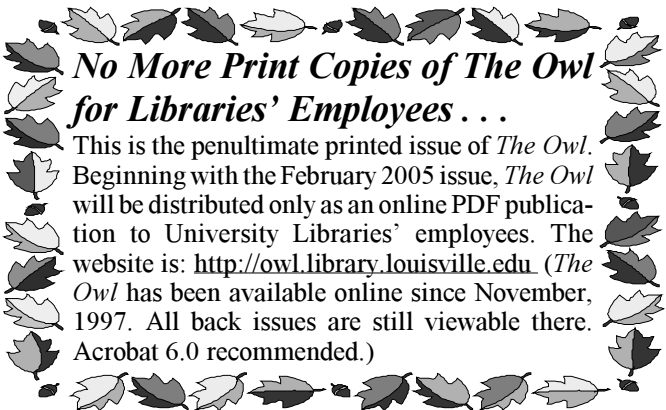
PCs on Ekstrom 2nd floor and Kersey Library that were last on the schedule have been updated with new images. Four public PCs have been added in Music and two in Art Libraries. So far, all public PCs on Belknap campus are managed using Microsoft Active Directory technology. (This means that most minor software changes or updates can be made centrally at the server.)

RapIDstatus Update

RapIDstatus installation is now complete at all circulation desks. Each circulation desk has a new Cardinal Card smart chip reader and can verify the enrollment status for students and the employment status for faculty and staff. OLT is waiting to receive a list of semester codes the Registrar's Office uses that tell the most recent semester a student was enrolled. This will affect our summer circulations most of all. Stay tuned for more information.

SFX Implementation Update

With the input from library faculty and staff, the tentative public beta release date has been postponed to November 16, 2004. There is more information added on the implementation site. You are encouraged to review it and send us your suggestions and comments.



No More Print Copies of The Owl for Libraries' Employees . . .

This is the penultimate printed issue of *The Owl*. Beginning with the February 2005 issue, *The Owl* will be distributed only as an online PDF publication to University Libraries' employees. The website is: <http://owl.library.louisville.edu> (*The Owl* has been available online since November, 1997. All back issues are still viewable there. Acrobat 6.0 recommended.)

The URL without logging on to the Intranet is http://www.library.louisville.edu/olt/sfx/sfx_beta.stm, or click on SFX Implementation under "Newsletter, etc." from the main page of the Intranet.

Kersey Library

Conferences, Conferences...

Catherine Lavallée-Welch presented a session titled "Jumping on the Blogwagon for Libraries" at the 4th Annual Brick and Click Academic Library Symposium held October 22 at the Northwest Missouri State University. Catherine created a blog for engineering librarians several years ago and it has been a very popular resource. She has now created a blog for the Kersey Library website to replace the news page.

Carol Brinkman attended the Kentucky Library Association Annual Conference, held in Louisville at the Galt House September 14 -17, 2005. She participated as a panelist in a session on "Managing and Encouraging Student Workers."

SLA

Congratulations are in order for Carol Brinkman on her election as Secretary of the Southeastern Library Association.

New Students

Kersey Library would like to introduce Satish Gogineni, Bhagath Singh Manan, and Hemant Shah who were hired recently. We are proud to have them aboard!

November Birthdays

Our very own Stephen Whiteside will be celebrating his birthday this month. Kersey Library would like to extend birthday wishes to the rest of you celebrating your very special day.

Happy Thanksgiving to all of you from Kersey Library!

Kornhauser Library

Staff News

Kornhauser welcomes two new work-study students, Tiffany Gipson and Ashli Harvey. Both students are assisting in the Circulation and ILL departments.

Computer Resources

The Disability Resource Center has installed three software programs on a designated computer at Kornhauser to assist students with special needs. Zoomtext, Jaws and Kurzweil 3000 offer screen reading and text enlarging features for persons with visual impairments.

Staff Appreciation Lunch

Director Neil Nixon hosted an Employee Appreciation Day for Kornhauser staff and faculty on Tuesday, October 19. Dean Hannelore Rader also attended the event. While scarfing down pizza, salad and sheet cake, employees learned their combined

Thank You

Gwendline Chenault
John Chenault
Angel Clemons
Carolyn Gettler
Gail Gilbert
Anna Marie Johnson
Kathie Johnson
Marcia Kotlinski
Catherine Lavallée-Welch
Weiling Liu
Diane Nichols

Martha Parry
Hannelore Rader
Mike Smith



service at Kornhauser totaled over 260 years. Nancy Utterback was identified as the longest-serving employee. John Chenault was identified as the new-kid-on-the-block, with less than a year's service. Kornhauser Senior Program Assistant Mary K Marlatt arranged the entertainment for the luncheon in the form of several games involving word puzzles, memory tests, and historical knowledge. Joan Nailon, Betsy Osoffsky, and Judy Wulff won the fabulous door prizes.

UARC

October was a month for great celebration at the UARC. Carrie Daniels celebrated her first over-40 birthday and Tom Owen hit the stupendous age of 65. This could be cause for worry, but we are assured that Tom plans to stay working until age 95 or longer. Other cause for joy was the announced engagement of Carrie Daniels to Roy Fuller. We are hearing rumors of June wedding bells. This, along with a pennant win by the Boston Red Sox, was Carrie's birthday gift (making this her best birthday ever!). By the time this issue of *The Owl* is published, we will know whether the Red Sox or the St. Louis Cardinals (Roy's team) have won the World Series and if the two of them can survive this.

On another note, Kathie Johnson drove to Los Angeles and back October 8-17. The original plan was to drive there with her youngest daughter Cassidy and help her move in and get settled, then fly back to Louisville. After two days there, Cass figured out that LA was not anything like Louisville and she didn't want to live there. They repacked the car and drove the 2100 miles back, thus making this Kathie's longest and most intense road trip ever!

Congratulation to Tom Owen, who won re-election to the Louisville Metro Council with 79% of the vote.

Success begins @ your library

DARE TO SAY THANK YOU!

“A very big thank you to Latisha Reynolds for her four years of hard work in Information Literacy and for doing her old job AND her new job during the last several months. Best wishes as she moves on to bigger and better things as a full-fledged member of Ekstrom’s Reference Department.”

—Anna Marie Johnson



“I would like to give a special thanks to the Kersey Library who worked and supported me in my absence when my husband had his accident. Everyone pitched in and worked the Circulation Desk and other related jobs. Thank you all so very much for all your prayers and support.

“I also would like to take this opportunity to thank the University Libraries for their prayers and support for my husband. He is home now from the hospital and doing well. The doctors told him it would take at least six to eight months for his brain injury to heal. It’s a long process but, as one doctor said, he is lucky to be alive considering the impact of the car hitting him while he was riding his bike. Anyway, I thank everyone again and for the beautiful flowers sent while he was in the hospital.” —Marcia Kotlinski



“I’d like to say thank you to Cathy Hoover for a great year as my assistant. She was a joy to work with and my rock. I’m missing her already!”

—Martha Parry



“To all who served on the Marketing Team, many thanks for your creativity, hard work and spirit. A job well-done to all — Mary Barbosa-Jerez, Suzy Szasz Palmer, Karen Hild, Tracie Wright, Latisha Reynolds, Carrie Daniels, Margo Smith, and Vicki Niehaus.”

—Elizabeth Smigielski

Exhibits

Art Library

Belknap, Covi, Gallery X Galleries

BFA Exhibits: Angela Connelly, Kathleen Draus Browning, Anne Michele Kelly, Nancy O’Neil, Lauren Morris, Shih-Yu Peng, Kenneth Andreozzi, Emily Wrinkles, Meghan Wnorowski

October 14 – November 14, 2004



Place/Displace: 3 Generations of Taiwanese Art: International Touring Exhibition

Charles Liu/John Begley, curators

Artists’ Reception: November 18, 2004 – 5:00-7:00pm

November 18 – January 16, 2005

Ekstrom Library

Lobby

Saving the Best: Architectural Preservation at UofL

September 17 – November 2004

Photographic Archives Gallery

Richard Saunders: Man of the World

November 1, 2004 – February 25, 2005

Rare Books Gallery

Writing Center Archives &

HVIS CLOS: an installation of 33 prints and an artist’s book by Terry Taylor and C.J. Pressma

October 1 – November 14, 2004

Music Library

First Floor

Shulamit Ran: Works of the composer featured at this year’s New Music Festival

November 1 – 31, 2004

A Chance to Give

Thanks to our construction — and the fire marshal — our staff lounge has been reduced both in size and accessibility. And the fall Thanksgiving buffet is going to be, unfortunately, a casualty. We hate to announce this, but we have had to cancel the buffet this year. (Next year, though, will truly be a time to celebrate when we open the new wing!)



To continue the celebration of sharing during this time, we have partnered with Kentucky Harvest to gather food for others. Although we won’t be sharing our traditional meal together this year, in the spirit of the season we can help feed some of those less blessed than ourselves.

To make the giving easier, contribution boxes and drop points are available in all UofL libraries. Kentucky Harvest would like to pick up the food the Monday before Thanksgiving (Nov. 22) so that they will have plenty of time to get it where it needs to go. Let’s make this Thanksgiving season a memorable one!

What’s good to contribute?

- Canned or boxed food – fruits, veggies, cereals, beverages, mixes
- Flour and sugar – please wrap to help prevent leaking
- Spices and condiments

For more information, contact Martha Parry (mdparr01@louisville.edu).