



The Owl

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

EATERS’ PICKS: Recipes from the Pandemic

compiled by
Mary K Marlatt
Kornhauser Health Sciences Library

Rebecca Pattillo perfected soups throughout the cold months. This is her first ever vegan squash soup drizzled with coconut cream and topped with roasted pepitas (pumpkin seeds).



Rebecca’s charcuterie board for Valentine’s Day. Spot the fancy fig old-fashioned cocktails (try saying that 3 times fast)!

Rebecca and her partner have a tradition of Victorian high tea every December. Because they couldn’t go this year, they made their own! Benedictine and egg salad finger sandwiches with assorted shortbreads.



For Christmas morning, she made yeast cinnamon rolls completely from scratch, including the icing!



Delinda Buie prepares cod, baked in a pouch of aluminum foil with sprigs of fresh thyme, slices of lemon and a bit of butter several

times a week with roasted asparagus. She says it is easy, fast, and really yummy, and worth turning on the oven for 30 minutes, even in summer. Her grandkids love it.

Erin Gow particularly enjoyed baking this chai latte scone recipe during lockdown. She says it’s easy to make and easy to adjust the flavor to suit your personal tastes!

CHAI LATTE SCONES

Ingredients

Scones

1 3/4 cup flour

1 cup almond flour or use more regular flour

1/4 cup sugar
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
chai spices 1/4 teaspoon each: ginger, allspice, cardamom, cinnamon, cloves, nutmeg, white pepper
1 egg
1/2 -2/3 cups buttermilk or milk or half and half
2 teaspoon espresso powder
8 tablespoons 1 stick cold unsalted butter, cut in chunks

Glaze

1 1/2 cups confectioner's sugar
1/4 teaspoon nutmeg
1 teaspoon vanilla extract
milk or cream to thin

Instructions

Preheat oven to 400°F. Put the dry ingredients (except for the espresso powder) into the bowl of a food processor and pulse till combined. Beat the egg in a liquid cup measure. Add buttermilk till it reaches the 1 cup mark. Dissolve the espresso powder into the liquid and set aside.

Add the butter to the food processor and pulse until dispersed and crumbly. While pulsing, slowly pour in the buttermilk mixture, adding just enough for the dough to come together. You may not need the whole amount, I didn't quite. Turn the dough out onto a floured surface and pat into a 6" round, adding a little flour if it's too sticky.

Cut the dough into 6 or 8 sections and place on a lined baking sheet. At this point I like to slip the pan into the freezer for about 10-15 minutes to re-chill the butter, but this is optional.

Bake for 15 - 18 minutes, depending on your oven and how many you've cut. They should be risen, lightly browned and firm on top. Don't overcook them, they don't take long.

Cool on a rack before glazing.

For the glaze, Combine the sugar, spice and extract and add just enough milk or cream to create a glaze. You can turn the scones upside down and dip them right into the glaze, spread it on with a knife, or drizzle it. Dust the finished scone with a little nutmeg or with whatever spice you've chosen to flavor your glaze.



Kathy Rogers submitted this recipe for **CHICKEN LOMBARDY AND SAUTÉED ASPARAGUS**

Ingredients

3 boneless skinless chicken breasts
1/3 cup butter divided
1/2 cup flour
8 oz sliced mushrooms
3/4 cup red wine
1/2 cup chicken stock
1/2 teaspoon sea salt
1/4 teaspoon pepper
1/2 cup shredded mozzarella
1/2 cup parmesan cheese

Instructions

Heat a large skillet over medium-high heat and add 2 tablespoons butter.

Add the mushrooms and cook, stirring frequently, until they begin to brown; remove them and set aside.

Slice chicken breasts in half lengthwise. Flatten each piece between 2 sheets of waxed paper or plastic wrap with a meat mallet to about 1/4-inch thickness. Dredge each flattened piece in the flour. In the same pan you cooked the mushrooms in, add 1 tablespoons of the butter and heat over medium-high heat.

Add 2 chicken breast pieces and brown well on all sides. Remove and set aside.

Repeat the browning process 2 more times (using a tablespoons of butter with each shift)—you must do this in shifts, so the chicken is not crowded in the pan and browns evenly. Don't drain the drippings, you need it for the wine sauce.

Preheat oven to 450° F. Lightly grease a 13×9-inch baking pan.

Add the chicken breasts to the prepared baking pan, overlapping each piece slightly. Sprinkle evenly with the mushrooms.

After all the chicken is browned, using the same pan with the collected drippings, add the wine, chicken stock, salt and pepper. Bring to a boil, reduce heat and simmer uncovered for 10 minutes. Pour the sauce evenly over the chicken.

Distribute the cheeses evenly over the top of the chicken.

Bake for 15-20 minutes until cheese is melted and just starting to brown.

Sautéed asparagus

Ingredients

- 10-12 stalks of asparagus
- 1 tablespoons olive oil
- 1 tablespoons butter
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 tablespoons lemon juice

Instructions

Trim your asparagus by taking each stalk and bending it. Wherever the stalk snaps is where the tender part starts and the tough part ends. Melt the butter and oil in a large pan over medium high heat. Add the asparagus and cook for 3-4 minutes or until just tender. Stir in the salt and pepper. Cook for 1-2 more minutes, stirring constantly. Sprinkle with lemon juice.

Kathy's **BAKED CARAMELIZED ONION DIP** sounds amazing!

Ingredients

- 2 large onions - cut in half, then thinly sliced
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1/2 teaspoon chopped fresh thyme
- 1 tablespoon sugar
- 1/2 teaspoon kosher salt - divided
- 2 teaspoons balsamic vinegar
- 4 ounces softened cream cheese
- 1/2 cup parmesan cheese
- 6 ounces Colby Jack cheese - shredded
- 1/3 cup sour cream
- 1/3 cup mayonnaise
- 3/4 cup heavy cream
- 2-3 cloves garlic - minced
- 1/4 teaspoon black pepper
- 1/2 teaspoon sea salt



NACHO CHIPS

Instructions

In a large non-stick skillet (or cast-iron pan) melt the butter and olive oil over medium heat. Add the sliced onions and cook for about five minutes, stirring as necessary. Then add in the thyme, sugar, and half of the salt. Stir to combine and cook until the onions are soft and golden brown. This will take about 20 minutes. Remove the onions from the heat; add in the balsamic vinegar. Stir to combine. Set aside to cool slightly. Preheat your oven to 400° F. In a large bowl, stir together the cream cheese, parmesan cheese, Colby Jack cheese, sour cream, mayonnaise, heavy cream, garlic, black pepper, and remaining salt. After the onions have cooled slightly, stir them into the cheese mixture to combine. Spray a medium cooking dish with cooking spray and then fill it with your cheese and onion mixture. Bake for about 25-30 minutes or until golden and bubbly. Serve hot with nacho chips.

Kathy heads south with this andouille sausage stew, collard greens and corn meal dumplings.

Ingredients

For the soup

2 tablespoons extra-virgin olive oil
12 ounces andouille sausage, diced
1 bunch collard greens, washed, de-stemmed and cut into 1/4-inch thick ribbons
1 small yellow onion, sliced
1 teaspoon smoked paprika
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
1/2 teaspoon sea salt
1/4 teaspoon crushed red pepper flakes
4 cups (1 quart) unsalted chicken stock
One (14.5-ounce) can diced fire-roasted tomatoes
1 cup water

For the dumplings

3/4 cup cornmeal
1/4 cup all-purpose flour
1 teaspoon granulated sugar
1/2 teaspoon baking powder
1/2 teaspoon sea salt
1 tablespoon olive oil



Instructions

Make the soup: In a Dutch oven or other large pot over medium-high heat, heat the olive oil until shimmering. Add the sausage and cook, stirring occasionally, until it starts to brown, about 5 minutes. Add the collard greens, onion, paprika, garlic powder, black pepper, salt and red pepper flakes and cook, stirring regularly, until the vegetables soften, and the onion starts to turn translucent, about 5 minutes.

Add the chicken stock, tomatoes, and water to the pot, bring to a simmer, cover, and cook, stirring occasionally and adjusting the heat as needed to keep it at a simmer, until the collard greens are tender, anywhere from 45 minutes to 1 hour 30 minutes. Scoop out 1/2 cup of the broth and set aside. Make the dumplings: In a small bowl, combine the cornmeal, flour, sugar, baking powder and salt and give it a stir. Whisk the olive oil and reserved broth into the dry ingredients until evenly combined. Carefully spoon 1 heaping tablespoon of the dumpling batter at a time into the simmering soup at least 1 inch apart to get 12 dumplings, cover and simmer until the dumplings are cooked through, about 10 minutes. Ladle the soup into bowls, dividing the dumplings evenly and serve.

It seems TikTok got really popular during the pandemic. **Amy Purcell's** sister got hooked and shared this very simple recipe for **ROASTED CAULIFLOWER** she found on TikTok that is SO tasty. Amy is a cauliflower fan so that helps! She tweaked the original recipe some. Here's what she did:

Ingredients

1 (3 pound) cauliflower
¾ cup mayonnaise
¼ cup grated Parmesan cheese
2 cloves garlic, minced
Add spices if desired (I added S&P)
1 tablespoon chopped fresh chives

Directions

1. Cut leaves and bottom core off cauliflower.
2. Either place in boiling water for 8 minutes or microwave on high for 8 minutes. Drain.
3. Combine mayonnaise, Parmesan cheese, and garlic in a bowl. Spread onto the cauliflower. [pro tip: let the cauliflower cool some before adding the mayo/parm/garlic mixture.]
4. Place on a cook sheet covered with parchment paper.
5. Bake cauliflower in the preheated 400° oven until tender and golden brown, about 30-40 minutes. Sprinkle with chives.



OUTRAGEOUS CHOCOLATE COCONUT CHEESECAKE

This is based on the Cheesecake Factory's "Chris' Outrageous Cheesecake." **Mary K. Marlatt** made it for her German-chocolate-cake-loving husband's birthday. Not counting baking and assembly time, it took three hours to make! If making again, she would use a chocolate cake mix and a brownie mix to make one-inch layers of each instead of making the layers from scratch (and use the rest to make cupcakes!). There was enough coconut pecan frosting left over to frost another (regular size) cake, so if you like, don't bother with the chocolate frosting, and just use the coconut pecan frosting for the top (and sides).

Ingredients

CHOCOLATE CAKE

3 ½ tablespoons all-purpose flour
1/4 cups sugar
1 1/2 tablespoons natural unsweetened cocoa powder
1/4 teaspoon baking soda
1/8 teaspoon baking powder
1/8 teaspoon salt
1/8 cup milk
1 tablespoon vegetable oil
1/8 teaspoon vanilla extract
1 large egg white
1/8 cup hot water

COCONUT PECAN FILLING (you could even halve this and still have plenty)

3 egg yolks
6 oz evaporated milk
3/4 teaspoon vanilla

3/4 cups sugar
6 tablespoons butter, cubed
1 1/3 cups sweetened shredded coconut
1 1/4 cups chopped toasted pecans

BROWNIE

1/2 cup sugar
5 tablespoons unsalted butter, melted
1/2 teaspoon vanilla extract
1 egg
6 tablespoons all-purpose flour
3 tablespoons unsweetened cocoa
1/8 teaspoon baking powder
1/8 teaspoon salt

COCONUT CHOCOLATE CHIP CHEESECAKE

8 ounces cream cheese, room temperature
1/3 cup sugar
1 tablespoon all-purpose flour
1/3 cup sour cream, room temperature
1 teaspoon coconut extract
1 large egg, room temperature
1/4 cup chocolate chips

CHOCOLATE FROSTING (or not)

6 tablespoons butter
1/2 cup semi-sweet chocolate chips, melted
1 1/2 cups powdered sugar
2-3 tablespoons heavy whipping cream

Instructions

TO MAKE THE CHOCOLATE CAKE:

Preheat oven to 350°F. Line a 9-inch round pan with parchment paper in the bottom and grease the sides. In a medium sized bowl, combine the flour, sugar, cocoa, baking soda, baking powder and salt. Whisk until well combined. In another medium sized bowl, combine the milk, vegetable oil, vanilla extract, and egg white. Whisk until well combined. Add the dry ingredients to the wet ingredients and whisk together until well combined. Add the water and whisk until well combined. Batter will be thin. Pour the batter into the pan and bake for 12-15 minutes, or until a toothpick inserted in the middle comes out with a few crumbs.

TO MAKE THE COCONUT PECAN FILLING:

In a large saucepan, combine the egg yolks, milk and vanilla extract and whisk until well combined. Add the sugar and butter and cook on medium heat for 12-15 minutes, or until thickened and almost pudding-like and golden brown, stirring constantly. Remove from heat and stir in coconut and pecans. Set in the fridge to cool completely.

TO MAKE THE BROWNIE:

Preheat oven to 350°F. Line a 9-inch pan (the same pan you used for the chocolate cake) with parchment paper in the bottom and grease the sides. In a medium sized bowl, combine the flour, cocoa, baking powder and salt. Set aside. In another medium sized bowl, combine the butter, sugar, and vanilla extract. Add the eggs and mix until well combined. Add the dry ingredients to the egg mixture and mix until well combined. Pour the batter into the prepared pan and spread evenly. Bake for 20-25 minutes, or until a toothpick comes out with a few moist crumbs. Remove from the pan and set aside on a cooling rack to cool.



TO MAKE THE CHEESECAKE FILLING:

Reduce the oven temperature to 300°F. In a large mixer bowl, mix the cream cheese, sugar, and flour until well combined (Use low speed to keep less air from getting into the batter, which can cause cracks). Scrape down the sides of the bowl. Add the sour cream and coconut extract, mixing on low speed until well combined. Add the eggs one at a time, beating slowly and scraping the sides of the bowl after each addition. Stir in the chocolate chips. Place the brownie into the bottom of a 9-inch springform pan. Top with about 1/3 of the coconut pecan topping, then pour the cheesecake batter evenly over the topping. Wrap the outside of the pan with aluminum foil, then place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan. Bake the cheesecake for 45 minutes. The center should be set, but still jiggle. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well. Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking. Remove the cheesecake from the oven and water bath wrapping and refrigerate until firm, 5-6 hours or overnight. Once completely cool and firm, remove from the springform pan.

TO MAKE THE FROSTING:

Beat the butter until smooth. Add the melted chocolate and mix until smooth and well combined. Slowly add the powdered sugar, mixing until smooth and well combined. Add 4-5 tablespoons of cream, as needed, to get the right consistency frosting.

ASSEMBLY:

Place the cooled and firm brownie cheesecake onto a serving plate and top with another 1/3 of the coconut pecan filling and spread into an even layer. Add the chocolate cake layer to the top of the cake. Frost the sides of the cake with chocolate frosting if desired. Pipe swirls of the remaining frosting around the top edge of the cake and add the remaining coconut pecan filling to the top/center of the cake. You can also press mini chocolate chips into the sides of the cake if you absolutely must have more chocolate. Refrigerate cake until ready to serve. Cake is best for 4-5 days.

Tami Sexton sent us this quick, easy, and tasty meal all cooked on a single baking sheet for easy clean up.

PORK CHOP RANCH SHEET-PAN DINNER

Ingredients

- 1 lb small potatoes
- 8 oz baby-cut carrots
- 3 tablespoons olive oil
- 3 tablespoons dry ranch dressing & seasoning mix
- 4 bone-in center cut pork chops, about 1/2 inch thick

Heat oven to 400°F. Spray large cookie sheet with cooking spray. Cut potatoes in half; place in large bowl. Add carrots. Drizzle potatoes and carrots with 2 tablespoons of the olive oil; toss with 2 tablespoons of the seasoning mix. Stir to coat; place on cookie sheet. Brush pork chops on both sides with remaining olive oil; sprinkle with remaining seasoning mix. Arrange pork chops between vegetables on cookie sheet. Bake about 35 minutes or until pork is no longer pink in center and vegetables are tender, turning pork over halfway through cooking. Hint: Make cleanup even easier by lining the cookie sheet with foil!



James Adler recommends Spicy Asian Noodles made with sweet peppers, hot peppers – his choice is Thai or Birdseye, nicely minced – lots of fresh grated ginger, some grated carrots, green onions, maybe an egg...Addictive. Another versatile favorite around his house is fish stew. Cheap and satisfying. The fish is canned mackerel. Add potatoes and onions and celery. I like a Cajun seasoning profile, but it's pretty versatile. He warns: stove top reheating only. His kids love the classic Mediterranean dish Mujadara made with rice and lentils. Fragrant when cooking. Easy to cook and eat. There are many recipes available on the internet. They also consumed quite a few pots of beef or chicken chili, lots of oven roasted asparagus. And cheese. And fried cabbage and onions.



Come on back!

The water...I mean...the library is fine!

By
Alice Abbott-Moore, Access & User Services

The past year-and-a-half has been a most unusual time. While all of us have been taking part in virtual meetings and gatherings, many of us have not seen our co-workers from the various departments and units of the University Libraries face-to-face. Some of us have returned to work onsite, while others have not. If you are one of the folks who returned after July 1, here are some quick tips.

To ease anxiety while returning to work:

- ✓ It is okay to have reservations about returning to the office...you are not alone.
- ✓ Transition slowly, but steadily. Every day it gets easier.
- ✓ Maintain a positive outlook.
- ✓ Set personal boundaries.
- ✓ Practice self-care.

While there is flexibility and ease working from home, other benefits of returning to the office include:

- ★ increased productivity;
- ★ reduction of loneliness;
- ★ firmer boundaries between home and work life.

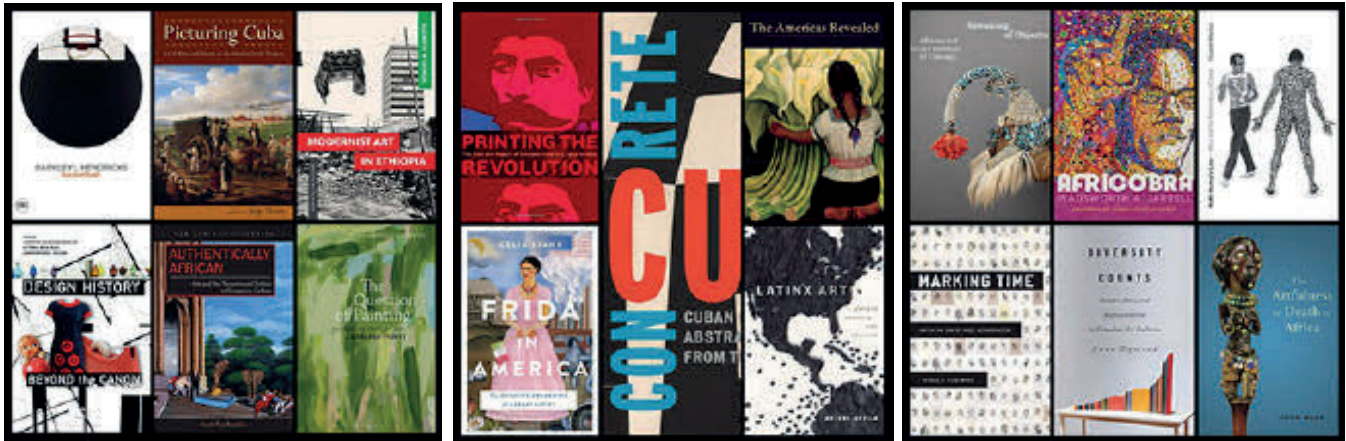
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Sweet, Joni. April 29, 2021. The Stress-Free Way to Go Back to the Office After COVID. Very Well Mind. <https://www.verywellmind.com/going-back-to-the-office-after-the-pandemic-5180873> Retrieved 6/23/21.

Library and Department News

ART LIBRARY



New Anti-Racist Books

We are excited to share some of our new books on diverse art and artists, generously funded by the UofL University Libraries in support of the Cardinal Anti-Racism Agenda!

Barkley L. Hendricks: Basketball

Picturing Cuba: Art, Culture, and Identity on the Island and in the Diaspora

Modernist Art in Ethiopia

Design History: Beyond the Canon

Authentically African: Art and the Transnational Politics of Congolese Culture

The Question of Painting: Rethinking Thought

Printing the Revolution: The Rise and Impact of Chicano Graphics, 1965 to Now

Frida in America: The Creative Awakening of a Great Artist

Concrete Cuba: Cuban Geometric Abstraction from the 1950s

Latinx Art: Artists, Markets, and Politics

The Americas Revealed: Collecting Colonial and Modern Latin American Art in the United States

Speaking of Objects: African Art in the Art Institute of Chicago

Africobra

Keith Haring's Line: Race and Performance of Desire

Marking Time: Art in the Age of Mass Incarceration

Diversity Counts: Art, Race, and Representation in Canadian Art Galleries

The Artfulness of Death in Africa



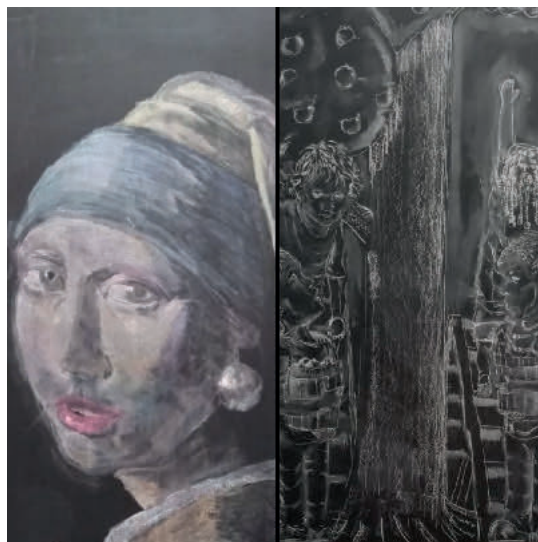
Welcome, Andrew Campbell, Art's New Student Employee

Andrew, from Hebron Kentucky, is a Sophomore in Marketing/Minor in Art, and is our go-to Chalk Wall artist, having completed two murals for us.

A soccer fanatic, Andrew watches any matches he can catch (the World Cup especially!) and plays when he can.

EKSTROM LIBRARY TECHNICAL SERVICES DEPARTMENT

With summer comes the end of the fiscal year. The Acquisitions Department has been busy buying new items. Among these purchases are quite a few materials on anti-racism. We've purchased 60 e-books, 164 monographs, 24 streaming video titles and added 3 new video titles.



A few of the book titles are:

A Critique of Anti-Racism in Rhetoric and Composition: the Semblance of Empowerment

How Public Policy Impacts Racial Inequality

Race and Identity in Hispanic America: the White, the Black, and the Brown

E-book titles include:

A Phenomenological Hermeneutic of Antiracist Racism in The Autobiography of Malcolm X

Latinx Environmentalisms: Place, Justice, and the Decolonial.

A couple of videos that are sure to interest our patrons are:

Stolen Education - The Legacy of Hispanic Racism in Schools

Driving While Black: Race, Space and Mobility in America.

In addition to continuing to catalog new materials in all formats, we also continue to catalog items received in the form of gifts, to both Ekstrom and the Art library. With the lifting of COVID restrictions, Access and User Services is resuming its lending services of videos and other materials and anticipating the restoration of access to community users. For us in Technical Services that means reducing the processing time for making items available for patron use. It's a challenge I'm sure we're up to.

We continue with our transfer project of books from the third floor to the Robotic Retrieval System and Compact Storage. Like everyone else we are preparing to transition back to 100% on campus before classes start in the fall. It's a transition that isn't very difficult for our department since most of us have been coming to campus two to three days a week since last summer and have gradually ramped that up to four days on campus. Some are already back to five days on campus.

LAW LIBRARY Juneteenth and Pride

In celebration of both Juneteenth and Pride Month, the Law Library invites everyone to check out our research guide to Race & the Law (<https://library.louisville.edu/law/race>), and our research guide on LG-BTQ Issues in the Law (<https://library.louisville.edu/law/lgbtq>). In addition, the newest topic in our legal research guide on Current Issues provides resources related to the Department of Justice investigation of the LMPD (https://library.louisville.edu/law/current_issues/LMPD) announced in April.

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

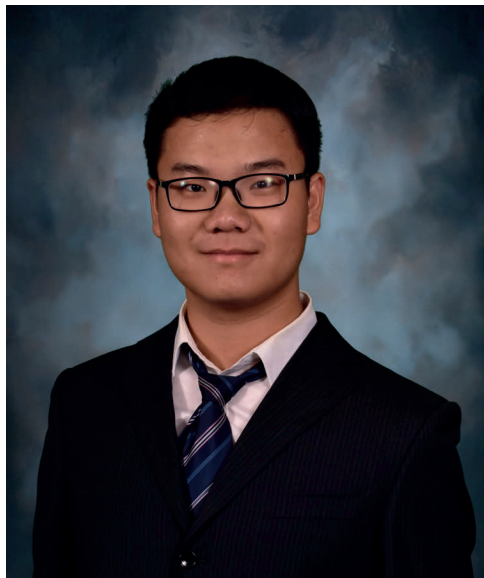
Opinions expressed in **The Owl** are not necessarily those of the University Libraries or the University of Louisville.



New Employee Spotlights



Haoyong Lan



UofL position and department: Engineering & Data Librarian, Research Assistance and Instruction
Schools Attended: University of Illinois at Urbana-Champaign
Hobbies/Activities: Hiking, Traveling, Cooking, Video Games
Zodiac sign: Scorpio
Favorite Books: ***The Old Man and the Sea***
Favorite Movies: ***Interstellar***
Favorite Vacation Spot: Copenhagen, Denmark
Favorite Quote: "Well begun is half done." – Aristotle



Mason McCellon

Preferred nickname (if you have one): I just go by Mason!
UofL position and department: Evening Supervisor in the Access and User Services in Ekstrom Library.

Hometown: Originally from Louisville, though I lived in Hardinsburg, Kentucky in Breckinridge County for most of my life.

Hobbies/Activities: I enjoy doing arts and crafts, such as digital art, crocheting, cross stitch, sewing, painting, etc. in my spare time

Pets: I have one cat, and he is almost 5 years old with a basic tabby coat. His name is Bailey, and he was rescued from the shelter the day after Christmas of 2016.

Zodiac sign: I am a Taurus!

Favorite Movies: It's a bit childish, but I love the Disney movie ***Big Hero 6***.

Favorite Food/recipe/recommended restaurant: My favorite food, well drink, is boba/bubble tea! My favorite flavor of tea is Taro Milk Tea. I usually recommend either Kung Fu Tea or ShareTea (a couple Boba places here in Louisville)

Anything else you would like to tell us about yourself: I started off as a student worker in the AUS department back in 2016, I am also studying American Sign Language Interpreting as my major. I'm still working on my degree and hope to graduate in a couple years.





THANK YOU

Alice Abbott-Moore
Courtney Baron
Carolyn Dowd
Laura Friedman
Erin Gow
Betty Joyce Graves
Mary K Marlatt
Kathy Moore

... for contributing to this issue of *The Owl*

*Double rainbow over the Ohio River,
July 7, 2021. Photo by Laura Friedman*