

## FROM THE PRESIDENT

I promised Janet a little blurb for the newsletter, so here it is:

Blurb

Boy, do I need some time off!

We had a great time at our Annual Christmas social despite the small turnout due to weather. The idea to have the main course catered was great and enabled us to concentrate on more important things like DESSERT! (Recipes included.) Thank you Judy for a terrific evening.

I hope to see as many of our 40, yes that's 40 members on March 14, 1992 at the Simcoe County Law Association Library, in Barrie, for the Huronia Regional Branch Annual meeting.

Until then, I hope you all had a wonderful holiday season and will have a healthy and happy New Year.

Chris Carmichael

February 1992

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## THANK YOU

Thanks to the Huronia members for the beautiful scarf. (I am known for my love of scarfs.) It was given to me at the fall meeting, to recognize that I was this past year's recipient of the Presidential Award. I am very honoured to have received this award.

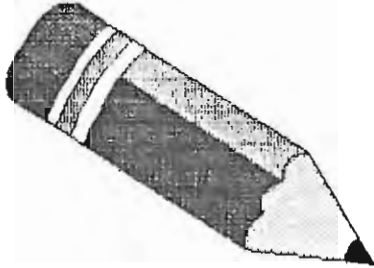
Janet Iles



# Happy Valentine's Day



## IDEAS FOR NETWORKS



At the Christmas Social the future of *Networks* was discussed. Janet Iles offered to edit and produce a December' newsletter. It was felt that for those who can't make it to our meetings, the newsletter is an important communication vehicle. Members should receive something for their membership dollars, if they are unable to attend some of the workshops and meetings.

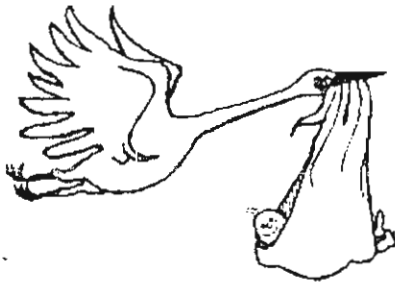
*What do you think about this?*

Due to the current irregularity of this publication, any request for assistance, news, etc. should have good lead time. Some ideas for sections. in future newsletters: **HELP; NEWS AT MY LIBRARY, SUGGESTED READING, CONGRATULATIONS!; COURSES AND WORKSHOPS OF INTEREST TO HURONIA MEMBERS.** One suggestion is to include in each newsletter, a short tear off sheet with suggested topics, which would be sent to the newsletter editor. This is to encourage members to participate and communicate. Remember the name of our newsletter is *Networks*.

1. Obviously, this didn't happen. See article on p. 4.

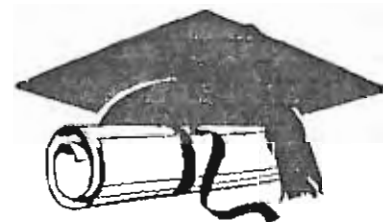
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## CONGRATULATIONS



Congratulations to former Huronia member, **Wilda Allen**, CEO of Flesherton Public Library, on the birth of a daughter, Natalie on December 10th.

Congratulations to Huronia member, Lynda Reid and former member Joanne Comper on their recent graduation from the Library Technician Programme at Georgian College. The number of graduates from this programme is slowly growing. Several of our members are also reaching the end of their many years of hard work. Huronia region worked hard to get this programme. Don't forget OALT/ABO when you graduate.



## Help Can anyone help?



Pat Henry our director, is going to be using the *Inmagic* computer programme for serials management. Is there any member, who has had experience, or is currently using *Inmagic* who could give Pat "hints" on how to make the best use of the system?

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Have any of you ever established a small library for an institution, agency or organization? Janet Iles is currently working on a manual on how to set up a library, aimed particularly at those who do not have library training. The manual is to accompany a software computer programme by Softtext Publishing (a company based in Owen Sound). It is also planned that this manual will be sold separately for those who do not plan to use a computer system. She is struggling with the cataloguing and classification section. [It's been 17 years since she studied cataloguing.] The programme is

designed so that the user establishes an online subject authority file. The subjects are only typed in once and this subject file is looked up as the cataloguing entries are entered and the appropriate subject is selected. The problem lies in trying to explain how to make up your subject authority file. Examples have to be easy to understand and suit a variety of different types of organizations wanting to set up a library. Do you have any suggestions, or experiences you could tell her about?

## Library News

Owen Sound Public Library finally updated all the job descriptions this past summer. It was a major task. As all libraries, who have done any automation of library procedures discover, the old job descriptions were not adequate. The library was also a part of a non-union city staff compensation study and up-to-date job descriptions were required for that. City Council has decided not to act on the findings of this study. We never heard if it would have made any difference to our pay. Since October 1st non-print items have circulated using the *Columbia* System (PC based).

Also at OSPL there has been changes in the chart of organization and position title changes. Pat Frook is now Administrative Unit Manager.

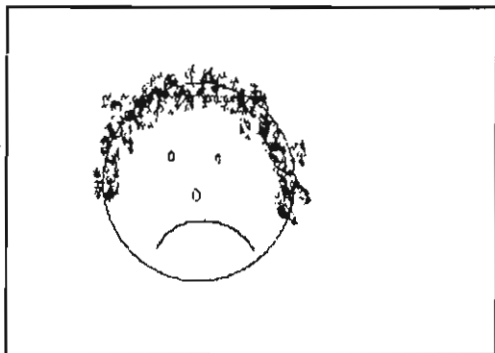
## Library News (cont.)

Janet Iles is Public Services Unit Manager. Judy Beth Armstrong has been appointed Assistant Library Administrator. Janet, Pat and Chris Carmichael are now also part of the management team, working with the librarians, advising Andrew Armitage, Library Administrator, on policies and procedures.

OSPL is also planning an on-line reference service starting in February 1992. Does your library offer this service? Is it heavily used? What database services do you use? Who does the searching? What fees do you charge?

## What is happening at your library?

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This is Janet's face since Dec. 16. Why? See article at right.

## Computer Blues



What happened to the newsletter? In the midst of preparing this newsletter, my computer died. When I came back from Christmas shopping, I sat down at the computer to continue where I had left off. **Nothing!** Booting with a Boot Disk let me check things out, (DIR commands) but that was about all. Well it is February and I still don't have my computer back. The problem -- the motherboard died. I am doing this on the computer store's sales rep's computer. My computer's hard drive has been put in his computer. When they were trying to diagnose the problem, it was necessary to reformat the hard drive. All those who are familiar with computers know that this destroys all your files. Well this morning was spent restoring my files. What a horrendous job! Unfortunately Wordperfect for Windows had to be reinstalled from the master disks. It does pay to back up your files. I just received word that a new motherboard is on its way. Hurrah! Sorry for the delay. I hope you don't mind that most of the news is Owen Sound related. JI

## HURONIA CHRISTMAS PARTY RECIPES

For all those who didn't make it to the Christmas party, you missed a great evening and good food. Each of the desserts were different and all very delicious. Unfortunately, the weather wasn't very co-operative.

### Kahlua Brownies

Preparation Time: 15 minutes  
Cooking Time: 25-30 minutes  
Makes: 40 servings

#### Brownies:

1 cup butter  
1 cup sugar  
1 cup packed brown sugar  
3/4 cup cocoa sifted  
3 large eggs  
1 cup all purpose flour  
1 1/2 tsp. baking powder  
1 1/2 tsp. vanilla  
1 tbsp. Kahlua liquer

#### Icing:

1/2 cup butter softened  
1 cup sifted icing sugar  
1 tsp. vanilla  
1 tsp. milk  
2 tbsp. Kahlua  
1 to 2 tbsp. hot coffee

Preheat oven to 350° F

#### Brownies:

Melt butter and combine sugars and cocoa in a large bowl. Beat in eggs one at a time. Sift flour and baking powder into mixture and stir. Add vanilla and Kahlua. Pour batter into greased and floured 9x13 pan. Bake 25 - 30 minutes. Centre should still be soft and may drop. Let cool.

#### Icing:

Combine ingredients with mixer until very fluffy. Spread over brownies. Use less liquid if you like firm icing. This is very soft and fluffy.

### Mint Dazzle

#### Base:

Blend together 2 cups graham cracker crumbs and 1/2 cup melted butter. Press into 7x11 inch pan.

#### Middle:

1/2 cup butter  
1 1/2 cup icing sugar  
3 eggs, slightly beaten  
3 squares bitter chocolate, melted  
Cream sugar and butter, then add eggs and chocolate. Beat until light and fluffy. Spoon over crumbs.

#### Topping:

8 oz. package miniature marshmallows.  
1 1/2 cup whipping cream  
Beat cream and fold in marshmallows. Add 1 teaspoon vanilla. Spread over chocolate mixture. Sprinkle 1/2 cup crushed peppermint sticks over top. Freeze.

### Aubie's Cherry Cheese Cake

1 1/2 cup graham wafer crumbs  
1/3 cup sugar  
1/4 cup butter melted

Combine and bake at 350° F for 10 minutes

#### Topping:

1 pkg. (250g) cream cheese  
1/3 cup real lemon juice  
1 can (300 ml) Eagle Brand  
1 tsp. vanilla  
condensed milk

Combine and spread over crust evenly. Chill until set. Spread on the topping cherry pie filling or Blueberry pie filling, etc.

Calories: Too many to count

None if just observed but not consumed.

### Applesauce Fruitcake Bars

Makes: 48 Bars

1 (14 oz.) can Eagle Brand  
Sweetened Condensed Milk (NOT  
evaporated milk)  
2 eggs  
1/4 cup margarine or butter, melted  
2 teaspoons vanilla extract  
3 cups biscuit baking mix  
1 (15 oz.) jar applesauce  
1 cup chopped dates  
1 (6 oz) container green candied  
cherries, chopped  
1 (6 oz) container red candied  
cherries, chopped.  
1 cup chopped nuts  
1 cup raisins  
Confectioners' sugar

Preheat oven to 325°.

In large mixer bowl, beat sweetened condensed milk, eggs, margarine and vanilla. Stir in remaining ingredients, except confectioners' sugar; mix well. Spread evenly into a well-greased and floured 15"x10" jellyroll pan. Bake 35 to 40 minutes or until wooden pick inserted in centre comes out clean. Cool. Sprinkle with confectioners' sugar. Cut into bars. Store tightly covered at room temperature.

### Grandma Polson's Apple Pie cake

Oven temperature: 350° F.

Number served: 9 (if full size pieces)

1 cup sugar  
1 tsp. baking soda  
1/4 cup margarine  
1/4 tsp cloves  
1 egg  
1/2 cup walnuts, chopped (optional)  
1 cup flour  
1 1/2 cups apples diced  
1 tsp salt  
2 Tbsp. hot water  
1 tsp cinnamon  
1 tsp vanilla

Cream butter and sugar, add egg. Dissolve soda in hot water. Add liquid and dry ingredients. Add apples last. Pour into a 9"x9" greased pan and bake for 30 to 35 minutes at 350° F. Cool and cut into squares.

Serve with whipped cream or ice cream. (Delicious with warm cake and ice cream). Calories (without ice cream per serving) 288.

SORRY I DON'T HAVE CHRIS'S RECIPE FOR THE JELLY ROLL. I WILL INCLUDE IT IN THE NEXT NEWSLETTER