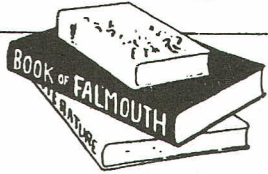


FFPL



# Friends of the Falmouth Public Library

## FOCUS *on* the FALL · 2002

Friends of the  
Falmouth  
Public Library  
A non-profit organization  
Post Office Box  
480 Falmouth, MA  
02541

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## Over the Top and Beyond: Friends gross over \$17,000 on Summer Booksale

Back in the early years of the Friends we used to worry that our source of book donations would eventually dry up. Well, worry is usually unproductive and it certainly was in this case. More and more books come pouring in every day, some to keep our little red cart in the lobby well supplied and many cartons downloaded to our storage room where they are sorted, categorized and stacked away for the next booksale. If you attended the blockbuster sale in July you may have noticed we now have two tents to accommodate the large

number of books for sale in every category

All in all it was another tremendous success. As one seasoned worker put it, everything really worked. One buyer paid by check and was so excited with her purchases that she found her check still in her wallet when she arrived home. Another volunteer, Jane Johnson, arrived to work one shift and ended up working three entire days. The Friends are proud to have so many dedicated volunteers willing to work for us and thus benefit the library.

## Notes on the New Joy of Learning Courses and Instructors

We have four courses this Fall and you won't want to miss one of them so get out your calendar and fill out the slip which appears inside this newsletter.

On four successive Tuesdays beginning on October 22nd, Neil Good from the Falmouth Historical Commission will pose a question for his students. Is it possible that the Vikings may have landed in New England? After presentation of the evidence, we will be asked to decide for ourselves. The suggested book, *The Vinland Sagas*, by Magnus Magnusson, is available at the library and the instructor will have some copies available for those interested. Neil brings great enthusiasm to his subject and Friends can expect a stimulating experience.

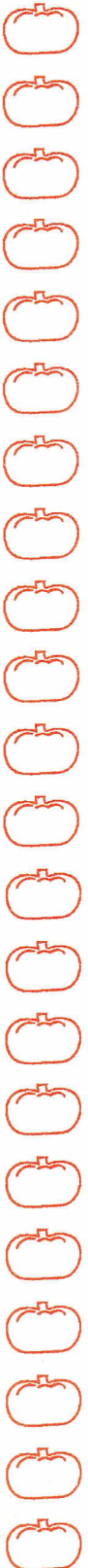
On Thursday mornings beginning October 17th, Susan Baur will conduct a course on Women, Integrity, and Depression in Today's World. Susan really needs no introduction to Joy of Learning students as she has taught several courses for us before and all have been informative and intriguing. From sending us back to our childhood diaries to trying to recall the great love of our life, she has kept us on the edge of our seats and asking for more. Her lat-

est book which is due in October is *The Love Of Your Life: What We Learn In The Grip Of Passion*.

Susan will be presenting her course with Ilana Tal, a graduate student of psychology. Ilana will rely on her experience with clients in this country and on work she has done in Israel on a variety of ethnic groups.

A newcomer to Joy of Learning, Joanne Voorhis, will help a lot of us who would like to know more about managing our own portfolios in her course Value Line and The Stock Selection Guide. In this day and age it just may be that we amateurs can, with a little help, do just as well for ourselves as the experts. Anybody could make money in the nineties but times are tougher now and you may be thinking about joining an investment club and using the proper reference guides. Join Joanne on Thursdays beginning October 17th from 11 to noon.

Another seasoned lecturer in the Joy of Learning program is William Adelman who will teach still another course on Art but we can only tell you at this time that it will be on four Wednesdays. Watch the paper for information or at the library for the title, date and time.





# Joy of Learning Schedule of Courses for Fall

*The Friends of the Falmouth Public Library will offer four new courses which will begin Thursday, October 17, 2002. Classes will meet one hour per week for four weeks. The classes are free and open to the public.*

## THE COURSES ARE AS FOLLOWS

**Tuesdays, October 22nd, 29th, November 5th, 12th**

**3:00 pm to 4:00 pm**

**VIKINGS in NEW ENGLAND???** One thousand years ago Norse men and women established a foothold on the American coastline and named the area Vinland. Its exact location has been the subject of an intense debate, yet most scholars agree Cape Cod closely matches the written descriptions. Examine the story and the evidence and then decide for yourself. Suggested book: *The Vinland Saga: the Norse Discovery of America* by Magnus Magnusson and Hermann Palsson

*Neil Good, Falmouth Historical Commission*

**Thursdays, October 17th, 24th, 31st, and November 7th**

**9:45 am to 10:45 am**

**WOMEN, INTEGRITY AND DEPRESSION IN TODAY'S WORLD:** Presented by two practicing clinicians, this seminar will examine two aspects of depression. First, what kinds of conditions are called depressions, why do they affect more women than men, and why are they on the rise all over the world? Second, why does the well examined life tend to prevent some of the forms of depression that are on the increase today?

*Susan Baur: A. B. Vassar College, ALM Harvard University, Ph D. Boston College. In clinic and private practice for some 20 years.*

*Ilana Tal: graduate student at the Fielding Institute*

**Thursdays, October 17th, 24th, 31st, and November 7th**

**11:00 am to 12 noon**

**VAUE LINE AND THE STOCK SELECTION GUIDE:** This class is for those with some familiarity with Value-Line and use it for getting information on individual companies. NAIC owns the Stock Selection Guide (SSG). Members in investment clubs may complete it by hand or by computer. The class will concentrate on the Value-Line data that is needed for the Stock Selection Guide. If there is time we will consider the judgements that are needed to complete the SSG. This is a hands on class, bring colored highlighters, clipboard, pencils, etc.

*Joanne Voorhis: B.A. History, University of Iowa, M. Ed. Bridgewater State*

**Wednesdays:** October 23rd, 30th, and November 6th and 13th. Please watch the newspaper or an announcement at the Library for title and time.

*A course on ART given by William Adelman*



# BOOK SALE 2002 - A HUGE SUCCESS

What made this year's book sale such a great success? Let us start with people and books.

People are first in importance. We had people who gave great books, people who brought them to the sorting room and the crew who sorted and priced the books. This was an ongoing process throughout the year so that on set-up day boxes of books were ready to be brought outside and placed on tables by category. Connie Cummings again did a great job of organizing the many great sellers, some of whom worked more than one shift. Pack up day went smoothly and we are most grateful to the many buyers! How many? I do not know, but there were enough so that we grossed over \$17,000. Our expenses were relatively small. While the proceeds will certainly benefit the library, most of us will really remember the good will generated and the many smiling faces.

We were very fortunate to have two tents put up for us this year. We hope to continue this in the future. It is so much easier to find that special book when we are able to spread the books over two tents. Besides, two tents are useful in bright sun or possible rain. Taylor Rental was very prompt in delivering tables early on set-up day.

We have frequently been asked what do we do with the left over books. We mark prices down on closing day. This year we donated books to Hands Across the Sea,

Veterans Hospitals, Vietnam Veterans, and the Peace Corps. We saved less than a dozen boxes of books. Books that are not sold over four and a half days are unlikely to be sold at another sale so regretfully we must send some books to recycling. If you know of a worthy cause for remainder books, please contact us in advance. We do like to find happy homes for as many books as possible.

In conclusion I wish to return to the subject of people. I will try to list in alphabetical order those that worked extra hard to make this book sale a resounding success. This will include Friends officers, committee heads, and those giving extra time before and during the sale. Thank you all. And if I have forgotten a name, I regret it but you know we still are very grateful for your help.

John Aziz, Elinor Bullard, Nancy Bullard, Susan Butler, R.J. Carney, Max Cohen, Ethel (Yang) Conley, Connie Cummings, Cliff Duckworth, Dan George, Elizabeth Holland, Erika Hall, Esther Irish, Jane Johnson, Catherine Koob, Jim Manning, Madeline McKenna, Eric McLaughlin, George Meltzer, Marlene O Toole, Mary Palmer, Marilyn Sanborn, Marion Scholes, Shirley Scholes, Sonny Siegel, Thelma Siegel, Vanda Sheffield, Elin Sorlie, Ann Toran, Marilyn Young

Kathleen H. Murray, President

## Joy of Learning Enrollment Form:

To register, send your selection with your name, address and telephone number to:  
**Joy of Learning, P.O. Box 480, Falmouth, MA 02540**

Please keep the course description as your record.

Cut here

Cut here

Name \_\_\_\_\_ Address \_\_\_\_\_

Phone \_\_\_\_\_

I wish to enroll in the following course (or courses):

Vikings

Value Line

Depression.

Art



# New Innovative Library System Launched

The day after Labor Day began like every other with vacationers disappearing over the bridges and youngsters returning to school as residents breathed a collective sigh that summer was over. Big changes, however, were just beginning at the Falmouth Public Library on Tuesday, September 4th when a new innovative library system was launched for the public. The new system is named Millennium, and improves every facet of library services. The first thing patrons and at-home users will notice is a new face on the public access computer catalog. Search screens are cleaner and clearer, with larger print and additional search keys. A separate children's catalog is kid friendly with vivid graphics that make searching easy for even the youngest patron.


Patrons will also benefit from the behind-the-scenes changes that affect library cataloging, serials control and check out services. In the months leading up to the conversion to Millennium, staff attended training sessions at the CLAMS network headquarters in Hyannis and then practiced, practiced, practiced until the big day. Just as promised, the old CLAMS network converted to the new sys-

tem at 11 a.m. Tuesday and months of anxious anticipation gave way to delight as staff warmed up to the realization that the system worked and really was easy to use. There are still a few glitches to work through in the coming weeks, but problems were few considering how many millions of bits of information had to be transferred from the old system to the new system including collection records and patron information at 37 CLAMS libraries. Whew!! Computers are amazing tools. The online catalog will soon include enhanced content such as book cover images and book reviews.


Major funding for the upgrade included a federal Library Services and Technology Act (LSTA) grant in the amount of \$319,234 administered by the Mass. Board of Library Commissioners, along with funding from CLAMS's system development and capital accounts. Additional funding was provided by local member libraries as well as \$25,000 awarded by the Barnstable County Commissioners and Assembly of Delegates.

So get ready for the new millennium. Change can be a good thing. . . especially one like this!

—Lynne Mulvey  
Assistant Director



## September Brings Change...



... including a NEW look for the CLAMS catalog!

Cape Libraries Automated Materials Sharing  
**CLAMS**

<p><b>Simple Catalog Search</b></p> <p>Choose Search Type  <input type="text" value="Title"/></p> <p>Enter your search  <input style="width: 100%;" type="text"/></p> <p>Choose which location you wish to search  <input type="text" value="View All Locations"/></p> <p>Search! <input type="checkbox"/> Need Help Searching?</p>	<p><b>Help</b></p> <p><b>Additional Options</b></p> <p><input type="button" value="Author/Title"/></p> <p><input type="button" value="Advanced Search"/></p> <p><input type="button" value="Keyword Search"/></p> <p><input type="button" value="Kid's Catalog"/></p> <p><input type="button" value="Staff Over"/></p>
<p><b>What's Hot</b></p> <p>See New Titles, Bestsellers, and Most Popular Titles with Millennium's Featured Lists!</p> <p>Featured material...</p>	<p><b>millennium</b></p> <p>Try My Millennium and be notified by email when new material by favorite authors or subjects is added.</p> <p>Login now ...</p>

**Other Resources**

**It's Your Library**

More info...



# Two Great Little Cookbooks

Reviewed by Marilyn Sanborn

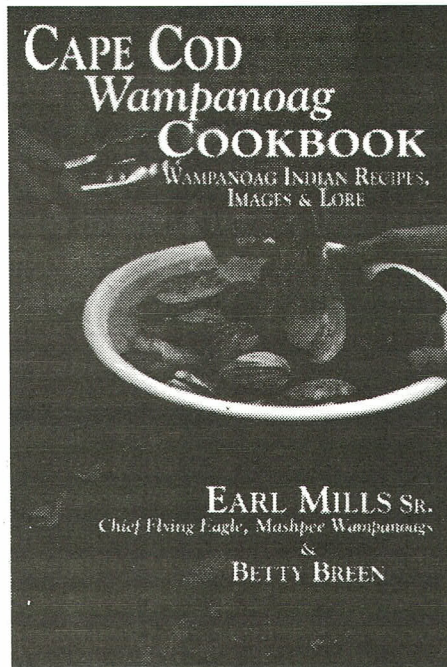
## Cape Cod Wampanoag Cookbook, Wampanoag Indian Recipes, Images and Lore

by Earl Mills Sr. and Betty Breen

From the time I first saw Earl Mills behind the range at Popponeset Inn I knew he was a very special kind of cook, and when he opened his own restaurant, The Flume, several years later, he proved that I had been right. There isn't another restaurant on Cape Cod (or perhaps anywhere else) that serves the kind of pure New England food that Earl has on his menu night after night. I have always found it difficult to choose because it is all so good. For literally years I was unable to pass up roast beef hash with that perfectly browned crust, but eventually I did move on to fish cakes or crab cakes, both excellent.

A professional cook in this area once said that The Flume did not rate high with her because she could duplicate the food at home. She must have been kidding! Often the simpler a recipe appears the harder it is to make and this is true of Earl's cooking. It took me many many tries to make hash that was half as good as his. And those melt in your mouth fried oysters which he serves as an appetizer? They are equalled only somewhere in heaven. I've never even attempted them.

I once heard Earl holding forth about the qualities of a good chicken a la king. Chicken a la king!! That went out



with my grandmother or at least my mother, but never mind that. Ladies who lunch still love it. Earl had it on the menu at Poppy where it was always popular on toast points and it has remained on The Flume's menu to this day. Just poaching chicken so it is not tough is perhaps taught in Cooking 101 but getting it just right remains an art. The recipe is on page 64 in his book.

You'll find one recipe in this cookbook that seems a bit out of place. It's Boneless Roast of Veal, a touch of elegance mixed in with the Red Flannel Hash and the New England Boiled Dinner, but look again. The recipe is courtesy of Adrian Yelle, former executive chef of the Popponeset Inn and a good friend of Earl's (and mine). I have always wanted to make it but I never have because it's all but impossible to find good veal on Cape Cod except in the best res-

taurants and even that is a questionable source.

The food at Poppy back in those days with Earl and Adrian and now at The Flume was, and still is, the best there is and you will find many of his recipes in this great little cookbook along with all kinds of stories about the Wampanoags. It is available at the library and at Booksmith.

## Clementine in the Kitchen by Samuel Chamberlain.

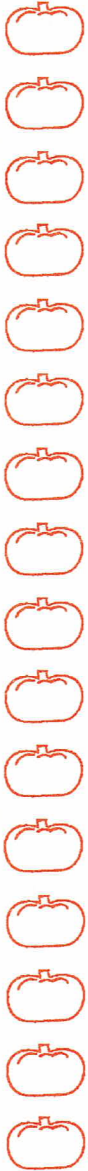
Series Editor: Ruth Reichl

Do you like to cook? Do you particularly like French cooking? Or do you just like to eat French food? If you answer yes to any or all of the above, you will fall in love with **Clementine in the Kitchen**. First published in 1943 and recently brought out in a Modern Library Paperback Edition by Ruth Reichl, the well known food critic, it belongs on your shelf right up there with Julia Child.

Imagine yourself part of an American family living in Paris and later in an 18th century stone house in the little French

cathedral town of Senlis back in the 1930's. You have become pretty sophisticated in your eating habits and even your 16 year old daughter eats snails and sweetbreads the way her American counterparts wolf down hamburgers and french fries. You have gone through several cooks, some too cranky, some too sloppy and some too familiar with the wine cellar. Desperate to return the dinner invitations of your French friends you put an ad in the paper and your prayers are answered out of the blue by a little rosy cheeked Burgundian



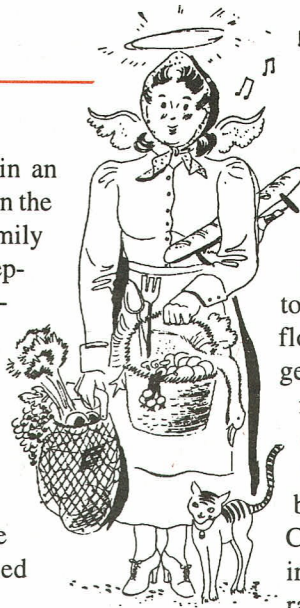


*Cookbooks, continued*

graduate of the Cordon Bleu. Within an hour of her interview, Clementine is in the kitchen preparing dinner and the family awaits their first meal, hopeful but skeptical. Could Clementine possibly compare with the best of the Burgundian food they had enjoyed in local homes? The answer was a resounding yes. Working with her mistress, Clementine proceeded over the next weeks and months to prepare a repertoire of no more than 25 out of the best classic French dishes, all handled with the sure hand of a master.

The day of the 5 star French restaurant has been somewhat eclipsed by the many other ethnic cuisines prevalent today, but if you are a true Francophile, you will glory in the tried and true recipes taken from Clementine's notebook, prepared not only in France for her American family, but later when the war caused them to return to America and settle in Marblehead, Massachusetts: Boeuf Bourguignon, Pot-au-Feu, Coquilles Saint Jaques, Coq au Vin, and Blanquette de Veau. All the classics are included.

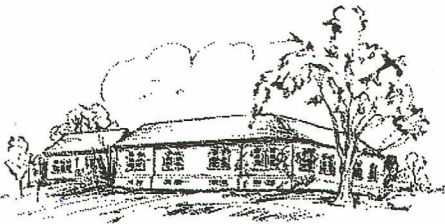
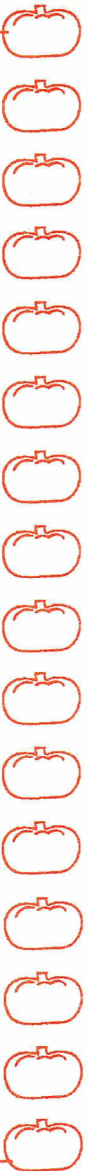
The recipes are almost exceeded by the story itself, and after reading the description of Clementine's kitchen, the beautifully waxed floor, the 14 heavy copper bottomed pans, an efficient stove, a soapstone sink and a massive oak chopping board, I was about ready to give up my is-



land with its cooktop, my twin wall ovens and my hardwood floors if only I could have a kitchen like Clementine's. But alas, kitchens like that are only possible with a Clementine to scour those copper pots and wax that floor. You would also need the kind of genes that keep your cholesterol level low no matter what you eat. For perhaps overly health conscious Americans, meals such as Clementine prepared must be reserved only for special occasions. C'est dommage, n'est ce pas? And isn't it ironic that the French have a much lower rate of heart disease than Americans in

spite of a diet so rich in fat? They say that their consumption of wine keeps their hearts healthier but what about their heavy smoking habits? It is puzzling to be sure but there is no mystery to this book. It is thoroughly delightful. The sketch of the Chamberlain family houses in both Senlis and in Marblehead will erase all thoughts of Italian villas or English country houses from your mind. Everything from now on will have to be French even if they are notorious for disliking Americans. That may be part of their appeal. It is a challenge to take on people who actively and sometimes vociferously dislike you even before they meet you.

M. F. K. Fisher called Clementine's Kitchen "a minor masterpiece" and wished that it would stay with us forever. She may very well get her wish.



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