Top 10 Reasons to Become a Community College Librarian

In the CJCLS Membership/Communications Committee, we have been thinking about writing a “top 10 reasons” piece for awhile. Community colleges are great places to work but possibly overlooked. Well, we finally wrote it! We'll be spreading the word on the listserv and Facebook, too.

Don't see your favorite reason listed? Let us know on our Facebook page.

—Lesley Shotts, Matthew Pierce, & Eric Phetteplace

1. **Money, money, money!** Entry-level community and junior college librarians tend to earn a higher salary than other academic librarians.

2. **The emphasis is on the student**—not the faculty.

3. **Variety.** Community and junior college librarians typically have a broader array of work responsibilities than other academic librarians.

4. **Get management experience sooner.** Community and junior college librarians typically assume supervisory or management duties sooner than academic librarians in other settings.

5. **Work with a diverse population.** Adult learners and first generation college students frequently make up a higher proportion of community and junior college library users than in the four-year college/university setting.

6. **Escape the silo mentality.** Community and junior college libraries are often encouraged to collaborate closely with other college departments.

7. **Be part of a team effort.** There are typically fewer divisions between public and technical services staff in a community and junior college environment.

8. **A more direct—and faster—route to a high-level administrative position** in an academic library.

9. **The excitement** of a community college graduation ceremony.

10. **Feel needed.** Community and junior college librarians work with underprivileged, underprepared students who truly appreciate and benefit from a librarian’s assistance.

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Editor: Eric Phetteplace § ISSN: 0888-1405 § © 2013
On November 2, 2012, Illinois Central College hosted the first annual ForwardFocus Conference, a conference designed specifically to showcase innovative community college libraries and librarians, as well as to provide an opportunity to discuss the unique issues we face. We had over 30 in-person participants/presenters, as well as virtual participation by libraries from 13 different states across the US!

Presentations were given on a variety of topics, including library spaces, literacy instruction, faculty/librarian relationships, LTA programs, and peripatetic librarians. Dr. Anthony Molaro provided the keynote address on “The Next Chapter in the Story of Community College Libraries.” The afternoon featured peer-led discussions on topics such as: interdepartmental relationships, instruction & assessment, patron satisfaction, and the library’s role in student success.

Planning and hosting our first nationwide, simultaneously virtual and in-person conference was not without its challenges! Unfortunately, we had to make some very last-minute changes due to technical needs and are aware of a few difficulties due to streaming instead of web conferencing. Participants agree that the presentation topics were timely and provided new ideas. Our in-person participants found the time dedicated to discussion issues with like-minded colleagues so extraordinarily valuable that we are investigating ways to bring this to a virtual environment via Blackboard Collaborate.

Even with our technical challenges, we are happy to say that the feedback we received has allowed us to plan for improvements for ForwardFocus 2013! Since both discussion and presentations are valuable to our continuous development as community college librarians, we have decided to plan ForwardFocus on a rotating schedule: one year will feature discussions and the next will feature presentations. We have begun making plans for ForwardFocus 2013, to take place on Friday, October 25, 2013.

ForwardFocus 2013 will feature extended large and small group discussions, with time for ‘action-plan’ creation and reflection in order to ensure librarians have the tools they need to start implementing new ideas when they return home.

Save the date for ForwardFocus 2013 on October 25, 2013! Look to our website for updates!

—Brittany Osika and Cate Kaufman
CJCLS Midwinter Committee Reports

Awards Committee
The awards committee received several nominations for both the Leadership and Program awards. They developed a rubric to evaluate proposals and selected two winners. See the bottom of this page for details.

Library Technical Assistant Education Committee
- Using LinkedIn to communicate
- Taking over COLT (Council on Library/Media Technicians)
- Sending Megan Griffin information
- Researching committee history
- Working on a project plan

Membership/Communications Committee
The committee met virtually as most members were unable to attend Midwinter. We generated ideas for this newsletter, including the "Top 10 Reasons" piece and regional recipes. The committee created a Facebook page and discussed its administration and content. Chair Theresa Stanley did a quick survey of members to see who is going to Annual. As many will not be attending, it was decided to have a virtual meeting before Annual to tie up any loose ends.

NCLR
Report from the Chair, David Wright
Major initiative—April, 2012, Position statement on Open Education Resources (sponsored by NCLR) adopted by the AACC Board.
April 2013 Program in San Francisco at American Association of Community Colleges Convention, featured Dr. Judy Baker, Foothills Community College and Sheila Afnan-Manns and Kande Mickelson, Librarians from Maricopa CC district, winners of the EBSCO/CJCLS Program Award, 2012 (The Medrano Project).

Other projects
Library questions on national CCSSE survey instrument.
New Treasurer — Nan Schichtel, Grand Rapids Community College
New host for NCLR webpages coming — Surry Community College
New design for web pages coming. Suggestions for transition/replacement after Mary Carr’s term as ACRL Liaison to AACC.

Need ideas for programs for AACC convention programs. If you know Library Deans or library-friendly Presidents, please suggest their names to be part of a program. 2014 is in Washington DC, 2015 is in San Antonio, and 2016 is in Chicago.

Award Winners Announced!

The annual EBSCO/CJCLS Award winners have been announced. The Palo Alto College Library won the Community College Learning Resources Award for their innovative "Library à la Carte" program. The program uses a modified electric golf cart to meet students "where they are." Reference librarians take turns at a station outside the student center, instructing students on the use of library resources, including e-books and streaming video.

The Learning Resources Leadership Award was given to Linda Baker, manager of reference, instruction, and collection development at El Centro College Library. Among Linda’s many accomplishments are developing a model library instruction program and her commitment to being an active colleague with teaching faculty.
Speak at a Local LIS School

Do you have a library school in your area? Perhaps a student organization in your state association? If so, would you be interested in talking about the joys of being a community college/junior college librarian to them? The Membership and Communications Committee is looking for volunteers to speak at different venues, such as at library schools or state events. Several of us have done this and the response has been very positive! (When I went, several students were not even aware community colleges had a librarian!) I had questions regarding what my day was like, am I tenured, pay, internships, volunteering and what kind of instruction do I do. We can help you out with presenting, although I will admit, mine was very low key—I was only given about 5 minutes to talk—along with other librarians on a panel, and then it was open to Q & A; my guess each will be a little different.

If you are interested, please feel free to contact me at tcstanley@pima.edu.
Theresa C. Stanley, Ed. D.
Chair, Membership/Communications Committee
CJCLS

ACRL is offering two preconferences prior to the 2013 ALA Annual Conference in Chicago.

Helping Non Innovators through Innovation: Managing Change
Change can be difficult to deal with in any workplace, but the fast pace of change in libraries is particularly difficult. Designed for library supervisors who will need to lead staff (at any level) through change, learn about the potential impact of the stress of change, and how to properly prepare others and one’s self for change. Examine the most common responses to change and how to deal with them, effective responses to change and how to instill them in others.

Planning, Assessing, and Communicating Library Impact: Putting the Standards for Libraries in Higher Education into Action
Libraries in higher education are increasingly required to demonstrate their value and document their contributions to overall institutional effectiveness. Through presentation, discussion and group activities, learn how to use the Standards to Libraries in higher education are increasingly required to demonstrate their value and document their contributions to overall institutional effectiveness. The Standards for Libraries in Higher Education is a framework for library planning and assessment that can be used for a variety of circumstances including annual planning, program review, and accreditation self-study.
Join CJCLS at ALA Annual in Chicago!

AWARDS DINNER
Friday, June 28th at 7:00pm
The Berghoff Restaurant, 17 W. Adams St.
Celebrate our annual EBSCO/CJCLS awards! You can register here.

IS IT WORTH IT? ASSESSING ONLINE INSTRUCTION
Saturday, June 30th, at 10:30am in MCP-S102bc
Join us for a joint program with the ACRL Distance Learning Section.

ALL-COMMITTEES MEETING
Sunday, June 30th, at 10:30am in HYATT-Skyway 272
See the inner workings of CJCLS. You don’t need to be on a committee to attend, all are welcome.

HOT TOPICS DISCUSSION GROUP
Saturday, June 30th, at 3:00pm in MCP-N426a
Come discuss the most pressing issues at your library with us.

ON THE CJCLS LISTSERV

"It's almost absurd that we’re trying to make these fine distinctions that are based on our frame of reference and the history of published communication. Yes, we need to be able to validly document sources, but to take people - as we do - who are uninitiated and who have no intrinsic interest in ever needing to cite things and train them up to be able to do so is something we need to consider revising from time to time. Would it be sufficient to make distinction between serial publication and monographic publication? Is there any validity to noting medium when materials may be in either or both or convertible from one to the other? Should there be a "short form" of citation taught to undergrads and a more developed form for senior college?"

—Norman Howden, Ph.D., Assistant Dean, Educational Resources, El Centro College. From "explaining medium for citations" (February 19-21st)

"Student retention and the library" (February 5-6) - an excellent discussion of research related to the library’s effect on student retention, especially when Julie Todaro offered several selected links from her own research on the topic.

"Public Performance Rights" (March 22-26) - a discussion about the blurry line between educational use of a video and when one needs to acquire public performance rights from the copyright owner.

"Community College Blogs" (March 27-April 3) - one of the longest listserv threads in recent memory, which started out asking for recommended community college blogs & ended with a large group banding together to create one!
**UTICA CHICKEN RIGGIES**

If you’ve ever visited Utica, New York there is a good chance that you may have been introduced to Chicken Riggies. For the uninitiated, Chicken Riggies are a Utica specialty that consists of rigatoni (riggies) in a pepper cream sauce. Utica native Amy Waldman, the coordinator of ACCESS at Milwaukee Area Technical College and a LIS student at University of Wisconsin-Milwaukee, was able to get an authentic Chicken Riggies recipe from her grade school friend, Pat French. As with many regional specialties the origin is not completely known and several area restaurants claim to have invented the dish. What is known is that the dish is a delicious part of central New York’s culinary heritage.

**Prep Time:** 25 Minutes  
**Cook Time:** 20 Minutes  
**Ready In:** 45 Minutes  
**Servings:** 6

**INGREDIENTS**
- 1 16-oz box rigatoni  
- 3 T extra-virgin olive oil  
- 1.5 lbs skinless, boneless chicken breast, cut in bite-sized pieces  
- salt and pepper to taste  
- 1 onion, diced  
- 3 cloves garlic, minced  
- 2 cubanelle peppers, seeded and thinly sliced  
- 3 roasted red peppers, drained and chopped  
- 2 hot cherry peppers, seeded and minced  
- 1 28 oz can crushed tomatoes  
- 1/2 cup heavy cream  
- 1/2 cup grated Parmesan cheese*  

**DIRECTIONS**

1. Bring a large pot of lightly salted water to a boil over high heat. Add the rigatoni, and cook until al dente, 8 to 10 minutes; drain and keep warm.

2. Heat the olive oil in a large skillet over medium-high heat. Season the chicken with salt and pepper, and cook in the hot oil until lightly browned on all sides and no longer pink in the center, about 7 minutes.

3. Remove the chicken from the pan, and keep warm. Stir in the onion, garlic, and cubanelle peppers. Cook and stir until the onion has softened, about 4 minutes. Add the roasted red peppers, hot cherry peppers, and crushed tomatoes.

4. Bring to a simmer, then stir in the heavy cream and cooked chicken. Simmer 2 or 3 minutes, then stir in the pasta. Sprinkle with Parmesan cheese to serve.

*Terri Sears VanGennep, another Utica classmate, triples the parmesan and skips the cream.

**Do you have a regional recipe you would like to share?** Please email Laura Dowler at ldowler@itt-tech.edu.

*Image: Chicken Riggies Tomatoes by Flickr User mrsme comber. CC-BY-NC-NA 2.0.*
**Lamb Shanks**

**Ingredients**
- 1 1/2 cups dried small white, white kidney or cannellini beans (picked over to remove any stones) OR 2-3 cans of cannellini beans
- 2 Tbs. extra-virgin olive oil
- 6 lamb shanks, each 1/2 to 3/4 lb.
- 1 yellow onion, finely diced
- 1 celery stalk, finely diced
- 2 large carrots, peeled and finely diced
- 6 garlic cloves, minced
- 1 1/2 cups dry red wine
- 1 1/2 cups chicken broth
- 1 1/2 cups peeled, seeded and chopped tomatoes (fresh or canned)
- 3 Tbs. tomato paste
- 1 tsp. chopped fresh thyme (can sub 1 tsp. dried thyme)
- 1 bay leaf
- Salt and freshly ground pepper, to taste
- 1 Tbs. shredded lemon zest (essential)
- 2 Tbs. chopped fresh flat-leaf parsley

**Braised Lamb Shanks with White Beans**

California is known for nice weather, good wine, and healthy food. It is also the birthplace of Williams-Sonoma, the fine cooking retailer. Wendy Gordon, a Librarian at Saddleback College in Mission Viejo, CA, submitted this adaptation of a Williams-Sonoma recipe. The recipe calls for red wine, so find a nice bottle of California Red and enjoy the rest of the bottle with your meal.

*Image: PilitaLambShankWhiteBeanSpecial by Flickr User mswine, CC-BY-NC-NA 2.0.*

**Directions**

1. Prepare beans by rinsing and covering in water. Let the beans soak for 3 hours. Once beans are finished soaking, drain them and place in a saucepan covered by 2 inches of water. Bring to a boil over medium high heat. Once boiling reduce the heat to low and simmer for 45-60 minutes (beans should be almost tender). Drain beans and set aside.

2. Alternately, 2-3 cans of cannellini beans can be substituted for the dried beans. Wendy suggests 2 cans if you are serving bread with the meal or 3 cans if beans are the only starch. For those who don’t like beans, you can even leave the beans out altogether and serve with Mashed Potatoes or Pasta.

3. Heat the olive oil over medium in a heavy pot. Brown lamb shanks on all sides in the oil. (This should take about 10-12 minutes) Once shanks are browned set them aside on a plate. Add the onions, carrots, and celery to the pot and cook over medium heat, stirring occasionally, for about 10 minutes or until the onions are soft. Add the garlic and cook until fragrant, about 1 minute. Next, add the wine, broth, tomatoes, tomato paste, thyme bay leaf and lamb shanks. Bring to a boil and then reduce the heat to low. Cover and simmer for 1-11/2 hours.

4. Add the cooked beans, give a good stir, cover and simmer for 30 minutes more. If using canned beans, add them 15 minutes before serving. The beans should be tender and the lamb should start to fall from the bone. Remove bay leaf and add salt and pepper to taste.

5. To finish the dish: In a small bowl, combine the lemon zest and parsley. Once the lamb and beans have been plated use this mixture as a garnish.