Library Newsletter

Volume 3, Number 2

Spring 2016
Honors College Tutoring Center

The Honors College Tutoring Center is relocating to LB 108C, as of February 22. Hours of operation this term are available here. The room will be available as a study room before and after regularly scheduled tutoring times.

Charging Station

Have you ever forgotten or misplaced your charging apparatus? The Library has a new charging station! It’s located on the first floor, adjacent to the PC workstations.

Academy of Community Inclusion Book Club

Meets Wednesdays at 1:30

Adult Literacy Collection

The library has been purchasing adult literacy books. The current selections are part of a quick reads series by authors such as Carl Hiaasen. More items will be added in the future.

Leadership Reading Circle

Leah Plocharscyk will be facilitating group discussion on Letters from Leaders by Henry O. Dormann. Meetings will be held from 3:00 pm – 4:00 PM at the library on the following dates:

February 18
February 25
March 17
March 24
March 31

Please register at: www.fau.edu/leadandserv
Scientific Outreach

Seabird Study: Utilization of Estuarine and Intertidal Habitats at the John D. MacArthur State Park

Participants:

Principal Investigator: Diane Arrieta MSc, darrieta@fau.edu
Research Assistant: Leah Plocharczyk MA, lplochar@fau.edu
Wilkes Honors student intern

Field days are currently planned for Fridays. The study runs year round and includes summer.

This long term study investigates the use of estuarine and intertidal habitats by wading birds at low tide within park boundaries of the John D. MacArthur State Park, located in Riviera Beach, FL. The scheme aims to monitor, assess, and regularly update information on the relative importance of inter-tidal feeding areas within park boundaries, while documenting the abundance and distribution patterns for the species listed in Table 1 (below).

Table 1. Birds of the order Ciconiiformes in Florida (Sizemore, et. al., 2012)

<table>
<thead>
<tr>
<th>Common Name</th>
<th>Species Name</th>
<th>Family</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Great Egret</td>
<td>Ardea alba</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Snowy Egret</td>
<td>Egretta thula</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Reddish Egret</td>
<td>Egretta rufescens</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Cattle Egret</td>
<td>Bubulcus ibis</td>
<td>Ardeidae</td>
<td>Native*</td>
</tr>
<tr>
<td>Great Blue Heron</td>
<td>Ardea herodias</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Tricolored Heron</td>
<td>Egretta tricolor</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Little Blue Heron</td>
<td>Egretta caerulea</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Black-crowned Night-Heron</td>
<td>Nycticorax nycticorax</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Yellow-crowned Night-Heron</td>
<td>Nyctanassa violacea</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Green Heron</td>
<td>Butorides virescens</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>American Bittern</td>
<td>Botaurus lentiginosus</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Least Bittern</td>
<td>Ixobrychus exilis</td>
<td>Ardeidae</td>
<td>Native</td>
</tr>
<tr>
<td>Wood Stork</td>
<td>Mycteria americana</td>
<td>Ciconiidae</td>
<td>Native</td>
</tr>
<tr>
<td>Roseate Spoonbill</td>
<td>Platalea ajaja</td>
<td>Threskiomithiida</td>
<td>Native</td>
</tr>
<tr>
<td>White Ibis</td>
<td>Eudocimus albus</td>
<td>Threskiomithiida</td>
<td>Native</td>
</tr>
<tr>
<td>Glossy Ibis</td>
<td>Plegadis falcinellus</td>
<td>Threskiomithiida</td>
<td>Native</td>
</tr>
<tr>
<td>Sacred Ibis</td>
<td>Threskiornis aethiopicus</td>
<td>Threskiomithiida</td>
<td>Non-native</td>
</tr>
<tr>
<td>Scarlet Ibis</td>
<td>Eudocimus ruber</td>
<td>Threskiomithiida</td>
<td>Non-native</td>
</tr>
</tbody>
</table>

*Arrived in Florida VIA natural range expansion.

The objectives of our monitoring are to assess:

1. Baseline seabird foraging rates at our four sites
2. Seabird roost utilization at sites
3. Distribution fluctuations between seasons and environmental conditions
4. Baseline levels of human-caused disturbance; especially in Lake Worth Cove
**Art Display**

*The Tree* is a collaborative project by six students, who chose the location, the subject, and who followed through with the process of obtaining materials and developing them into the completed artwork. It is made from cloth donated by some fellow students that responded to a call for contributions, and therefore it represents a community effort. The variety of materials and the way that they were torn, twisted and affixed to supporting backers is akin to work with ‘found materials’ by well-known artists, such as Marcel Duchamp, Vic Muniz, and El Anatsui. The tree is welcoming in the library space and masks the challenge to the viewer that is inherent in the contradictions of outside vs. inside, natural vs. man-made, two-dimensional vs. three-dimensional, which emerges upon closer examination.

Raheleh Travakolnia

Visit the student created blog to see additional images of the process of their work.


**Library Blogs**

**Art Blog** – Follow this link for artist information, important exhibition dates, and art events.

**Science Blog** – Find stories relating to science and the environment.

Follow the library on Twitter!

Devan Schnecker was the lucky winner of our 32” Darth Vader action figure give-a-way. Mr. Vader was part of the library’s Star Wars display.
Mrs. Smokey’s Real Pit Bar-B-Q
Jupiter

Dish Ordered: Feast for 2 (two pieces of barbeque chicken, three spare ribs, a quarter pound of shredded barbeque pork, a quarter pound of shredded brisket, two large slices of hot links, a side of coleslaw, a side of potato salad, a large order of pork and beans, a large order of tater tots, and two deep fried biscuits.) plus one large drink. (Approx. $30)

Price Range (per person): $8-20 (when ordering meal and drink)

Alright, before you accuse me of being a glutton, know that I did, in fact, share this meal with a friend. Now that, that’s out of the way, onto the meal. The most memorable part of the experience was, very oddly, the fried biscuits. When you think of biscuits, in American cuisine, you imagine a baked piece bread served with a meal with a solid exterior and a flaky, soft interior usually associated with Southern cooking, so the idea of a deep fried one seemed off-putting, at first. All doubts vanished after the first bite. While it retained the soft, flaky interior, the exterior had a delightful crispness that was reminiscent of funnel cake or perhaps a churro (basically fried dough of any form you can enjoy at a fair).

As for the barbecue, itself, the meat was absolutely delightful. The chicken was juicy and tender and could be eaten without any skin or sauce and still make for a spectacular meal. The ribs were the perfect amount of tender, not so much that you can eat it with a fork alone, but perfect as finger food. The shredded pork butt was even tenderer. As for the brisket, I usually prefer sliced, but the shredded one was still enjoyable. The hickory smoked shredded meats had just the right amount of smokiness. The sides were generally ignored outside of the tater tots, which provided a nice contrast to the large quantities of meat, and beans, which had a mild and enjoyable kick to them. Coleslaw and potato salad remain as ignored as it would be at any barbecue event.

Now, outside of the biscuits, Mrs. Smokey’s doesn’t seem to differentiate itself from other barbecue restaurants, so what’s the point of trying them out? The sauce. Their homemade sauces are what make them stand out and overall turned them into my go-to barbecue joint. In the world of barbecue, people usually have different stances on sauces, but the general categories are: smoky, tangy, and sweet. Most will agree however, that a requirement of good barbecue sauce is spice. The meat, itself, is smoky while the sauce is a masterful mixture of tanginess and sweet. The sauce comes in three variations: mild, medium, and hot. Though, if they were correctly labeled, they would be: tame, bearable kick to the face (which, no matter how you look at it is still a kick to the face), and five seconds of false security followed by VOLCANIC ERUPTION. No matter which one you use, it enhances the meat to superior levels. The only choice to be made is if you need your sinuses cleared or not.

Coming next issue: A review of one of the restaurants that offer discounts to the FAU community. Some of the Jupiter eateries nearest to us are:

Berry Fresh Café
3755 Military Trail
561-401-5693
15% off bill

Burger Bar
4650 Donald Ross Road Suite 100
561-630-4545
10% off bill

Costello’s Trattoria
1209 Main St. #102
561-776-5448
10% off bill

J.J.Muggs Stadium Grill
1203 Town Center Dr.
561-630-9669
10% off bill

Jumby Bay Island Grill
1203 Town Center Drive #101
561-630-2030
10% off bill

Le Metro Bistro
1155 Main St. #120
561-429-5464
10% off bill
Are Privileged Individuals More Likely to Make Unethical Decisions?

Lauren Koff

Thesis Advisor: Dr. Kevin Lanning

The Anthropology of Airlines: Flag Carriers, Nationalism, Place, and Identity

Evan Jackson

Thesis Advisor: Dr. Jacqueline Fewkes

Economic Solutions to Ending Homelessness: Employment as a Long Term Solution

Benjamin Aryan Arsali

Thesis Advisor: Dr. Kanybek Nur-tegin
Spring Hours

Monday – Wednesday  8:30 AM – 11:00 PM
Thursday       8:30 AM – 9:00 PM
Friday         8:30 AM – 5:00 PM
Saturday        11:00 AM – 5:00 PM
Sunday         12:30 PM – 11:00 PM