As you plan your Thanksgiving dinner, you might take inspiration from an 1880 Grand Pacific Hotel menu featuring leg of black bear; loin of buffalo; and your choice of red, black, or gray squirrel; an Eau Claire House menu from 1882, including saddle of venison with currant jelly or leg of antelope with port wine sauce; or an Alexander’s Hotel 1883 menu offering baked Tennessee o’possum with sweet potatoes.

If you are more conventional, you might just want to go to a nice restaurant for roast turkey, chestnut dressing, giblet gravy, and cranberry sauce, with soup, appetizer, dessert, and beverage included. But you won’t get it for the $4 menu price the Sands Hotel and Casino charged back in 1958.

These menus, and thousands more, form the UNLV Libraries’ menu collection, one of the largest and most significant menu collections in the United States. Fifteen hundred of these menus were scanned for the digital project “Menus: The Art of Dining” through funding.

*Menus: The Art of Dining continues on page 9*
The library connects us with the insight and knowledge, painfully extracted from Nature, of the greatest minds that ever were, with the best teachers, drawn from the entire planet and from all our history, to instruct us without tiring, and to inspire us to make our own contribution to the collective knowledge of the human species. I think the health of our civilization, the depth of our awareness about the underpinnings of our culture and our concern for the future can all be tested by how well we support our libraries.

— Carl Sagan, Cosmos

FROM THE DEAN

This quotation always makes me think of the many different ways people interpret libraries: as places, as collections, as services. Our buildings are filled with students working independently at computers in the information commons and in groups clustered around movable white boards — learning and sharing. To most people, this is a library.

But I want you to take a closer look and to consider Carl Sagan’s words about how libraries “instruct us without tiring” and “inspire us to make our own contribution to the collective knowledge of the human species.” Beneath the surface of the physical place is a complex network of experts, services, collections, and initiatives — all working together to support learning and knowledge production. A wide range of individual activities are continuously under way: collection digitization, instruction partnerships, web page design, database development, and more. These seemingly disparate activities when woven together form the rich tapestry that is everything the Libraries are.

We recently launched our newest digital collection, “Menus: The Art of Dining.” Funded by a federal grant, this stunning collection spanning centuries will prove to be a rich resource for historians, graphic artists, and culinary students. The Las Vegas menus from the 1950s and 1960s should spark many memories for anyone who dined here during that remarkable era.

In a prime example of our materials furthering international research and scholarships, curators from the Akademie der Künste in Berlin spent two days in Lied Library selecting images from Special Collections for an important exhibit der Künste in Berlin spent two days in Lied Library selecting images from Special Collections for an important exhibit.
In March 2010, the Akademie der Künste in Berlin opened an exhibit titled “Wiederkehr der Landschaft” (Return of Landscape) that focuses on Las Vegas and Venice. In the words of the curator, Donata Valentien, “They are cities of myths that are as different as the landscapes from which they emerged — water and the desert. Historic and current documents, plans, and photographs reveal the history of these cities and their respective landscapes. They tell a story about both the prudent use of the landscape and the arrogant destruction, about sustainable and failed strategies of urban development.”

A year before the exhibit opened, Valentien, curator and director of the architecture section of the Akademie der Künste, and co-curator Anna Viader Soler, both prominent landscape architects, visited Las Vegas to find historical and visual materials for their exhibit and to conceptualize their presentation of Las Vegas. They spent two days in Special Collections with director Peter Michel, selecting photographs and maps most illustrative of Las Vegas’ landscape and urban development. The materials were scanned by the Libraries’ Web and Digitization department and sent to Germany. The resulting exhibit panel (one of three) was 6 feet long, with images, maps, and text labels superimposed over a map of the region.

An accompanying collection of essays, “Return of Landscape,” edited by Valentien, includes an essay on Las Vegas by Nicole Huber and former UNLV architecture professor Ralph Stern. The book is richly illustrated with aerial photography of the two cities by Alex MacLean. Copies of the book are in the Architecture Studies Library and Special Collections.
LIBRARIES’ COLLABORATION WITH ACADEMIC DEPARTMENTS ENHANCES STUDENT LEARNING

Benefits of Libraries Partnership With History Department Evident in Five Initiatives

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<th>Initiative</th>
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<td><strong>UNLV Faculty Institute on Research-Based Learning in High-Impact Courses</strong></td>
<td>Funded by the Libraries Advisory Board, the 2010 Faculty Institute included 16 faculty participants from 10 departments. History faculty members teamed with librarians to target two history courses enrolling more than 1,300 students a year. The teams developed assignments that guide students in the methodology of primary and secondary source selection. (See Connections, spring 2010.)</td>
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<td><strong>University Libraries Lance and Elena Calvert Award for Undergraduate Research</strong></td>
<td>With the support of a generous endowment from Lance and Elena Calvert, the Calvert Award recognizes excellence in undergraduate research projects that incorporate the use of the Libraries’ collections and demonstrate sophisticated information literacy skills on the part of the student researcher. (See Connections, spring 2008.)</td>
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<td><strong>Dr. Hal K. Rothman Doctoral History Graduate Student Award</strong></td>
<td>The University Libraries Special Collections department administers the Rothman Award in collaboration with the history department. The award is granted through a competitive process to an outstanding graduate student in American history and encourages use of Special Collections’ local history collection. (See Connections, fall 2007.)</td>
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<td><strong>Graduate Fellowships</strong></td>
<td>For the past two summers, the University Libraries has sponsored two history graduate fellows to spend 10 weeks working with the humanities librarian developing research assignments that use library collections. Tutorials developed by the fellows for History 101-102 and History 251 can be found at guides.library.unlv.edu/history. (See Connections, spring 2010.)</td>
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<td><strong>The Nevada Test Site Oral History Project</strong></td>
<td>Scholarly content for the NTSHOP was created under faculty direction by history research assistants, graduate students, and faculty members who obtained and compiled interviews. Libraries’ Web and Digitization Services created the online digital library. The NTSHOP received the 2010 National Council on Public History’s Outstanding Public History Project Award. (See Connections, spring 2008.)</td>
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The projects resulting from the Libraries’ collaboration with the history department contribute to the Libraries’ mission to support self-sufficient learners who can discover, access, and use information effectively for academic success, research, and lifelong learning. For more information about these programs, please visit Connections at library.unlv.edu/about.

Who Makes It Happen: Priscilla Finley, Humanities Librarian

“I love working with the historians,” says humanities librarian and history liaison Priscilla Finley. “The range of sources and methods they use to ground their interpretations is staggering. Although I’m never an expert on the specific parts of the world or time periods they’re working in, my training has taught me enough about how information is organized that I can often help them identify relevant collections or data. It’s fun to explore the amazing online collections and archives out there.” Being a generalist gives Finley an edge when assisting students and faculty members. “One of the most satisfying aspects of my job is answering the question ‘Who would know that?’ I can tap into a vast network of people who keep track of what scholars are working on at UNLV and around the world,” says Finley. “As with her collaboration with the history department,” says Patricia Iannuzzi, dean, University Libraries, “Priscilla’s active oversight of the graduate fellowships and her contributions to the Faculty Institute and corresponding assignments are representative of the many different ways that library subject liaisons are embedded in student learning.”

Finley joined the UNLV Libraries in 2002. She holds a master of library science degree from Syracuse University (2001) and a master’s degree in English from State University of New York, Binghamton (1991). She was recognized in 2010 with one of the Libraries’ top honors, the UNLV Libraries McPhee Librarian of the Year Award.
ExporTech Participants Learn Important Research Skills Through Libraries

According to a new report by Brookings Mountain West, to succeed in a post-recession economy, Las Vegas and other metropolitan centers of the Intermountain West need to capitalize on a national push to increase the export of goods and services to foreign markets. Last spring, the UNLV Libraries began promoting library resources and providing research assistance as a partner in the ExporTech program. ExporTech is designed to help manufacturing companies develop export plans to enter or expand in foreign markets to increase their sales and, ultimately, create more jobs in Nevada. The program is administered by Nevada Industry Excellence, the Department of Commerce, and UNLV’s College of Business in partnership with the Libraries. Business librarian Patrick Griffis attended ExporTech sessions, demonstrating how library resources could be utilized for the export plans being developed by the seven participating local companies. He held workshops at Lied Library to instruct program participants and student interns on how to effectively utilize the Libraries’ online subscription databases to gather information needed for completion of the export plans. Griffis continued to meet with individual company teams for research consultations throughout the export plan development process. ExporTech was “truly a win-win-win collaboration,” according to Terry Culp, business manager, Nevada Industry Excellence. He thanked dean of Libraries Patricia Iannuzzi and Griffis for their support, calling it a real-world initiative that will have positive economic impact. Culp says, “Our clients made many positive comments regarding UNLV as they became more familiar with the talent and resources we have here.”

Menus

Continued from page 1

provided by the Nevada State Library and Archives under the Library Services and Technology Act via the Institute of Museum and Library Services. All of the menus are physically housed in Special Collections and can be made available for viewing. The digitized collection is fully searchable and includes detailed historical information about the menus. “The menu collection has widespread appeal,” says Su Kim Chung, manuscripts librarian, who selected the menus and wrote the narrative for the website. “For historians, these menus offer a wealth of cultural and social information; for those in the culinary industry, they serve as a resource on food preparation and lifestyle; and for anyone who has lived in Las Vegas or visited frequently, they are a nostalgic reminder of past dining experiences.”

Menus have aesthetic appeal, too, displaying artistic elements particular to their historical time periods. For students of menu design, they serve as examples of graphic design, placement, and layout. Menus set the tone of an establishment, combining beauty, function, and profitability through the use of typography and layout to drive customers to higher-priced items. KNPR Nevada Public Radio commentator and restaurant critic John Curtas, himself a collector of old menus, says, “A menu is important as an advertisement and a guidepost/dictionary to the restaurant’s food. Everything from the graphics to the information contained (and left out) tells you a lot about a place before you ever take a bite.”

The UNLV Libraries began collecting (and sometimes purchasing) menus, many from Las Vegas restaurants, as a means to support assignments in the new Hotel College in 1969. Now, more than 40 years later, the William F. Harrah College of Hotel Administration can use the digitized menu collection in classes like “Food Service Operations Fundamentals.” According to Jean L. Hertzman, assistant professor in the Food and Beverage Management Department, “The menus will be an excellent resource for culture and cuisine students. There is the historical side in addition to the practical aspects of costing out items to determine prices and designing menus.” She believes comparing old Las Vegas menus with today’s corporate restaurant offerings will help students understand the large role that restaurants play in the hotel experience.

The majority of items selected for this digital project came from the Bohn-Bettoni Collection, purchased by the UNLV Libraries from Henry J. Bohn’s daughter in 1970, which consists of approximately 2,000 restaurant and banquet menus dating from 1870 to 1930. Chung explains the collection’s origin: “Bohn, editor and publisher of Hotel World magazine, an early hotel and restaurant trade publication, collected both American and Canadian menus for many years and subsequently purchased for his collection the scrapbook of Henri Bettoni, a London restaurant manager in 1951.”

Visit “Menus: The Art of Dining” at digital.library.unlv.edu/collections/menus

Continued on page 1

An 1890 handwritten menu from Rome, Italy, and, on the right, a menu from Paris, France, dated 1881. (Henri Bettoni Collection)

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Visit “Menus: The Art of Dining” at digital.library.unlv.edu/collections/menus
The University Libraries wishes to thank the following individuals, corporations, and foundations for their generous support from July 1, 2009, through June 30, 2010. The Libraries Honor Roll recognizes alumni and friends who help make possible the dynamic blend of preservation, research, and cutting-edge technology the Libraries offer. Donors support the Libraries through the Dean’s Associates, Investors Circle, and Honor and Memorial programs. Every gift is important and valued. It is our wish to recognize all donors accurately. If there is an error in your listing, or to make a change in the way your name appears, please contact Rhiannon Reynolds at 702-895-2235 or email at Rhiannon.Reynolds@unlv.edu.

Pauline Baker  
Sylvia Berger  
Jack Bieger  
Leontine Boucher  
Camellia Daugherty  
Isadora “Izzy Marion” DiMaria  
Lamont Downs  
Del Eiman  
Albin Eshn  
Frank Ferritt Jr.  
Fred D. Gibson Jr.  
Albert Glicerman  
Bi Bi Gonzalez  
Scott W. Murphy  
David M. Nave  
Billie Polson  
Francine Pulliam  
Richard A. Pullman ‘71  
Rhiannon and James Reynolds  
Deane C. Ries  
Lynn and Arne Rosencrantz  
Pearl and Henri Rowczaud  
Bruce C. Sames ‘71  
Elizabeth A. Sanders ‘85  
Laverna M. Saunders ‘93  
Kristal L. Scott ‘07  
Genevieve Segerblom  
Earl N. Sheehy ‘74  
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Michael C. Shkarensky ‘72  
Debbie and Neal Smartsrek  
Jonathan T. Smeda ‘80  
Fran and Scott Smith  
Abdal M. Souaid ‘98  
Susan Sard  
Jonathan S. Sparer  
Mary L. Steffens ‘83  
Chantal Stern  
Carole ‘80 and Normar Terry  
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Sandra and
Lied Library has added eight new computer workstations in the quiet area of the third-floor book stacks. This is part of our continuing efforts to accommodate user requests for a variety of work and study spaces. Lied now has 271 general-purpose student computer workstations in addition to special-purpose and group-study workstations and those that support the Media Lab and Lied’s classrooms.

The Book ’N’ Bean on the first floor of Lied Library is now being served by The Coffee Bean & Tea Leaf®. Join your friends and colleagues for a favorite beverage, pastry, snack, or sandwich in our comfortable, modern café.

The second-floor Research & Information Desk has been removed to provide additional user seating. The Research & Information Desk on Lied Library’s first floor will now serve as a convenient, one-stop service point for research assistance as well as for computing and microform questions.