

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

CONTACT: Preston Lewis

1-6-18-84

LUBBOCK--Architecture for the masses is a cost-effective idea whose time is overdue.

And Jusuck Koh thinks that architectural principles should be applied to the most personal structure of all -- the home.

An architecture professor at Texas Tech University, Koh said bringing an architect in on the design of a dwelling can result in a more livable, easier maintained and more economical home.

Koh said both consumers and architectural professionals are to blame for paying too little attention to the home environment where most people spend a majority of their time.

"On the one hand, professionals have been very elitist," Koh said. "Architects have traditionally aligned themselves with the rich, powerful, elite. Many architectural ideas place a higher value on exclusively conceived aesthetic quality and other considerations.

"Ordinary citizens, however, cannot afford to place a high priority upon aesthetic quality by sacrificing more practical needs," Koh said. "They don't see the value of spending 10 percent of the cost of a house -- the standard architect fee -- on an architect when the builder will design it for them."

Architects over the years have neglected to convince the public through accumulated success stories of the advantages of architect-designed houses, Koh said. With an \$8,000 grant from the Lubbock Cultural Affairs Council and an additional grant from Texas Tech's Center for Energy Research, Koh is compiling information on potential housing design and land development in arid and semi-arid regions. This material will be disseminated to the public through various programs and publications. -more-

Koh said the key to improving housing design in arid and semi-arid regions is to consider a number of variables and how they should be fitted to the environment.

"Usually, building types are borrowed from the past or from other regions. They do not fully fit the specific environmental conditions and resource bases of a region," Koh said. "Architects can help the consumer make choices between practical needs and environmental realities. And at the same time, the architect can help develop and maintain the identity of place, architectural regionalism and cultural landscape."

As an example of fitting the house to the environment, Koh noted that houses in semi-arid regions usually have a problem with dust.

"The traditional way of dealing with dust is to seal off the house and force mechanically processed air through the house," Koh said. "This counters the benefits of fresh air. By increasing humidity through an interior water garden, you can keep the windows open for ventilation and better control dust. The garden performs a function in addition to pleasing the eye.

"Too often the elements of the house environment do not perform double duties which can make the home more livable and more economical. Integrating more housing elements with housing needs and functions can improve the quality of the dwelling," Koh said.

"Unless architectural professionals can succeed in improving the quality of housing," Koh said, "they cannot succeed in improving the quality of living. And it is the profession that cannot survive without the support of the public, not vice versa."

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

CONTACT: Clifford Cain

2-6-18-84

ATTENTION: Agriculture Editors

LUBBOCK--The type of fat that pigs eat affects pork quality, consumer acceptance and shelf life, according to a Texas Tech University professor.

Animal science Professor Leland F. Tribble said that quality characteristics are important as they relate to consumer acceptance of the product, "but quality also is important to the processor and the retailer, and the producer needs to recognize that problems exist."

Dr. Tribble will discuss the "Effect of Nutrition on Pork Quality" at the 32nd Annual Swine Short Course Thursday (June 21) at the Lubbock Memorial Civic Center.

About 100 persons are expected to attend the course, sponsored by Texas Tech, the Department of Animal Science, College of Agricultural Sciences, Texas Pork Producers Association and the Texas Pork Producers Board.

Tribble said that flavor, juiciness and tenderness are important to consumers in deciding on pork purchases. The indicators of quality in the carcass that receive the most emphasis are marbling, color, firmness and texture or physical structure.

"The character of the fat is one of the main things involved in determining quality," Tribble said. "The type of fat the pig eats is deposited in the pig unchanged."

The hardness of the fat in the diet directly affects the firmness of the fat deposited in the pig's body, he said.

"Oils or liquid fats, like peanut oil or corn oil, in the diet will produce oily and soft fat in the carcass," he said.

Unsaturated fats yield a greasy, oily appearance and are more likely to become rancid, he said.

Saturated fats yield a firmer product, a higher quality carcass and result in longer shelf life, he said.

"Fat that is synthesized from carbohydrates and proteins is normally firm," Tribble said. "The lean portion of the carcass tends to be soft and the firmness of pork primarily is obtained from the fat in the carcass."

He said soybean meal and corn are a good diet for pigs because the meal has most of the fat extracted and corn itself does not create problems. However, whole soybean and corn together will result in oily fat.

Other feeds that have been reported to produce soft pork are peanuts, soybeans and rice byproducts. Soybean oil is more unsaturated than peanut oil and will produce softer pork, he said.

"Today, we as consumers accept pork that is not as firm as it was a few years ago," he said. "We're not as critical of the character of the fat because we don't make as much lard as we used to."

He said that marbling or fat deposited in the lean tissue is regarded as a quality attribute that may be influenced by nutrition. The level of protein in the diet, as in the ratio of calories consumed to protein given, may have an effect on marbling, he said.

"Adequate levels of protein should be fed to the pigs, but higher levels may be detrimental to pork quality," he said. "However, pigs on low protein diets grow slower, are less efficient, and have more backfat and smaller loin areas than pigs fed adequate amounts of protein."

A factor affecting color quality is handling before slaughter. Stress just before slaughter may cause an increase in pale color, he said, but stress several hours before may produce darker colored pork.

Genetics also play a role in pork quality especially so in pork that turns out pale and soft, he said.

"Quality factors are important in consumer acceptance of pork and should be considered by the producer in his breeding, feeding and management," Tribble said.

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

CONTACT: Clifford Cain

3-6-19-84

ATTENTION: Agriculture Editors

LUBBOCK--About 100 vocational-agriculture teachers, county extension agents, swine producers and researchers will gather Thursday (June 21) at the Lubbock Memorial Civic Center for Texas Tech University's 32nd Annual Swine Short Course.

The university's swine research and the swine industry will be discussed in sessions on the hog market, breeding and managing sows and gilts, programmed farrowing, pork and the consumer, Hemophylis pneumonia and nutrition and pork quality.

In addition to the sessions, the short course will include commercial exhibits in the foyer of the Civic Center.

Course coordinator is animal science Professor Leland F. Tribble.

Animal science Department Chairman Jack McCroskey will preside over Thursday's sessions. Dr. Robert C. Albin, associate dean of research, will open the sessions. Registration and coffee will begin at 8 a.m.. Registration costs \$10 per person.

Other participating Texas Tech faculty will include agricultural economics Department Chairman Kary Mathis and animal science Professor James R. Clark.

The course is sponsored by Texas Tech, the Department of Animal Science, the College of Agricultural Sciences, the Texas Pork Producers Association and the Texas Pork Producers Board.

Commercial contributors and sponsors include Lubbock Chamber of Commerce, Elanco Products Co. of Indianapolis, Ind., and Pfizer Agricultural Division, Lee's Summit, Mo.

For more information contact Dr. Tribble, (806) 742-2826.

Texas Tech News

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

UNIVERSITY NEWS AND PUBLICATIONS/P.O. BOX 4650/TEXAS TECH UNIVERSITY/LUBBOCK, TEXAS 79409/(806) 742-2136

CONTACT: Clifford Cain

4-6-19-84

LUBBOCK--Texas Tech University Professor Barbara Stoecker has been named coordinator for academic affairs in the International Center for Arid and Semi-Arid Land Studies.

Dr. Stoecker also will serve as graduate adviser for the arid lands option and graduate programs.

The appointment, effective June 1, was announced by Dr. Idris R. Traylor, Jr., director of the center.

She will remain a member of the faculty in the Department of Food and Nutrition, College of Home Economics.

Stoecker's responsibilities will include advising and counseling graduate students in the arid lands option for both the master's program in interdisciplinary studies and the doctoral program in land use management.

Curriculum development, scholarship awards and other matters related to the quality and expansion of the program also will be part of her duties.

She has taught in the Department of Food and Nutrition at Texas Tech since 1979.

She was a postdoctoral associate at Iowa State University, 1977-78, and received her doctorate in nutrition in 1970 from Iowa State. She received her bachelor of science degree in home economics education in 1965 from Kansas State University.

From 1973 to 1977, Stoecker was a member of the faculty at the Nutrition Research Center, Ramathibodi Hospital, Mahidol University, Bangkok, Thailand. She was a consultant for the Rural Family Research Project in Ames, Iowa, 1972-73.

-more-

She has received more than \$180,00 worth of research grants and has been an author or co-author of several articles. She is a member of several professional organizations, including American Dietetic Association, Texas Dietetic Association, Lubbock Dietetic Association, Texas State Nutrition Council and American Home Economics Association.

Texas Tech News

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

UNIVERSITY NEWS AND PUBLICATIONS/P.O. BOX 4650/TEXAS TECH UNIVERSITY/LUBBOCK, TEXAS 79409/(806) 742-2136

CONTACT: Cheryl Duke

5-6-19-84

LUBBOCK--Educational teams from Texas, Mississippi and New Mexico will develop plans for school excellence during a Texas Tech University conference June 24-27 at the Holiday Inn Civic Center.

Dr. John R. Champlin, Texas Tech education professor and conference director, said the conference will deal with school improvement in "perhaps the most comprehensive and pointed manner attempted in our state."

He said Texas school districts face a strenuous challenge posed by House Bill 246, recently passed by the Texas Legislature and mandating improvement in the quality of the state's schools through time, educational process and curriculum.

"Meeting this challenge will take a team effort by everyone involved in the schools," Champlin said.

He said the Texas Tech conference should be the first of several because "the Texas Tech College of Education has the resources and energies to create a strong, continuing relationship with districts throughout Texas which are totally committed to substantial school improvement."

The 160 conference participants will represent both small and large school districts. Each team will include a school board member, superintendent, central office staff member, principal and teacher.

-more-

Conference speakers will include Dr. Yvonne Katz, associate commissioner with the Texas Education Agency; Dr. William Spady, executive director of the Far West Educational Laboratory, San Francisco, Calif.; and Champlin, a longtime New York educator who gained national attention in the 1970s for his innovative school program in Johnson City, N.Y.

Katz will discuss Texas' long-term plans for stimulating effective school improvement. She will speak at 6:30 p.m. Sunday in the Holiday Inn Civic Center and at 8:30 a.m. Monday on "Confronting the Critical Issues."

Spady will speak on "Mastery Learning/Outcome Based Programming--A Comprehensive Approach to Overall School Excellence" at 8:30 a.m. Tuesday. Spady is former director of the Center for Instruction, American Association of School Administrators in Washington, D.C.

Champlin will lead a Monday morning session on "Striving for Excellence -- A Total Organizational Challenge." His other sessions will be "A Four-Phase Process for Creating and Managing a Mastery Learning/Outcome Based Program" and "Focusing on Issues and Problems."

Pre-conference sessions Sunday will deal with the Johnson City Mastery Learning Program from the teacher's and principal's perspective, and the challenge for program excellence as viewed by three school districts.

Champlin said individual team members will work in groups to examine their individual functions in school improvement. District teams will then develop plans for study and initiation in their home districts.

Champlin is doing intensive consulting with the school systems of McAllen, Texas, and Biloxi, Miss., both of which will participate in the conference. Other schools represented will include Clovis, N.M., and, from Texas, Big Spring, Brookshire, Columbia-Brazoria, Copperas Cove, Crosbyton, Edinburgh, Fort Worth, Freeport, Hereford, Klint, LaMarque, Lubbock, Lubbock Cooper, Monahans, Muleshoe, Spur, Tulia and Ysleta.

The conference is sponsored by the Texas Tech College of Education. Sessions will be at the Holiday Inn Civic Center and are open to the public.

For more information, contact Champlin at (806) 742-1957.

Texas Tech News

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897
Preston Lewis, Manager, News Bureau, (806) 745-1718
Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

UNIVERSITY NEWS AND PUBLICATIONS/P.O. BOX 4650/TEXAS TECH UNIVERSITY/LUBBOCK, TEXAS 79409/(806) 742-2136

CONTACT: Cheryl Duke

6-6-20-84

LUBBOCK--Texas Tech University art Professor Kenneth R. Dixon has had artworks selected for an invitational show in Waco and for a statewide traveling exhibition.

The four mixed media pieces -- "Suburban Voodoo," "Pork-Chop Hill," "Night Flight" and "Peripheral Vision" -- are part of the invitational exhibition, "Works on Paper," at the Waco Art Center through July 29. Dixon is one of six artists represented. The show was organized by Patrick McCracken, curator for the art center.

Dixon's mixed media work "Enchanted Mesa's" has been chosen for inclusion in a traveling exhibition to art museums and galleries throughout Texas until June 1985. The exhibition is made up of works selected from an April Texas Fine Arts Annual National Exhibition at the Laguna Gloria Museum in Austin. Juror for the Laguna show was Henry Hopkins, director of the San Francisco Museum of Modern Art.

Dixon will have a one-person exhibition at the Lubbock Arts Center in November.

Texas Tech News

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

UNIVERSITY NEWS AND PUBLICATIONS/P.O. BOX 4650/TEXAS TECH UNIVERSITY/LUBBOCK, TEXAS 79409/(806) 742-2136

CONTACT: Clifford Cain

7-6-20-84

LUBBOCK--Predictions of a favorable 1984 hog market could be short-circuited by producers' attitudes toward the market and by possible rising feed costs.

Texas Tech University agricultural economics Department Chairman Kary Mathis said, "The market has started a turn around this year because there should be some increase in the numbers of hogs available for market after a fairly heavy slaughter last year."

In 1983, 8.3 percent more sows were slaughtered than in the previous year. Also, the percentage of pigs slaughtered out of the total crop was almost 104 percent in 1983, making the total slaughter "substantially above the number of pigs produced in 1982."

He noted that producers will stay in the black if breeding animals make up only about 13 percent of the total hog population.

"The large slaughter of pigs and sows last year meant a later decline in breeding numbers but more pork on the market for that time," Mathis said. "Breeding numbers are down this year, so prospects for improvement and price increases are good for later this year and definitely good for 1985."

Another illustration of the good prospects is the ratio of hogs to people in consumption and production. The 10-year average between 1974 and 1984 is 26.4 animals per 100 people. In 1982 the ratio was 23.2, but it climbed to 24 in 1983.

"If the hogs/people ratio is below the 10-year average, producers should keep back the animals," he said. "But if it goes above the average, they should send the hogs to market to stay in the black."

-more-

He said the average price for barrows and gilts was \$55 per hundredweight in 1982 and \$48 in 1983. Prices also have stayed about \$48 for most of this year, but they are expected to improve this summer to possibly \$55 to \$58.

These prices usually indicate a good year, but feed costs may reduce producers' chances for profits, he said.

He said corn costs figure heavily into production expenses because corn makes up a large part of the hog feed. Currently, corn is about \$3.40 per bushel. However, Mathis said hog prices are not up enough now to offset corn costs.

He said grain prices will remain high because the prices are determined by the current year's crop.

"There's been a lot of cold, rainy weather in the Midwest in April and May that may reduce the grain and corn crop," he said, "so we could see more increases in costs because farmers may shift to other crops if it is too wet for them to plant."

Because of the heavy slaughter of sows and pigs last year and the uncertainty of feed costs, 1984 may turn out to be a "fairly tough" year. Though hog prices are up, feed costs are up also.

"This year, very well could be a 'hold-on' situation for some producers, if it doesn't seem likely there'll be much price increase," Mathis said.

He noted that 1984 is not following the typical four-year pattern found during the period between 1974 and 1984. Hog numbers have declined so far this year, resulting in higher prices. In 1983, the number of hogs available for market had increased over the previous year and prices went down.

"Typically, there should be a continued increase in numbers for another year, 1984," Mathis said. "There was a 3 percent increase in 1983 over 1982 in the number of hogs. Normally, we would expect farmers to increase the numbers in 1984."

However, the March hog report showed 1984 hog numbers to be below 1983. Also, the number of breeding hogs and the number of gilts are down in both categories. The total number of hogs this year in the 10 major producing states was 39.5 million, down from 42 million in March 1983. Breeding hogs were down from 6.2 million in 1983 to 5.3 million in 1984. The June report, to be released this month, also is expected to show additional declines in hog numbers, he said.

"The heavy slaughter overall last year indicates that producers are not expecting to expand their herds significantly," Mathis said. "As a result, there should be a definite improvement in prices this year and next and an improvement in profits for efficient producers, if they remain optimistic about the economy and the market and keep back their hogs."

CONTACT: Preston Lewis

8-6-21-84

LUBBOCK--The wings of the wind can carry the wallop of a fist when airborne debris slams into glass-clad high-rise structures.

And though modern buildings are designed to withstand the jabs of most winds, they are not constructed to parry the knockout punch of debris.

More consideration of windborne debris must be given in building design and through building codes, if efforts to reduce wind damage are ever to succeed, reports Dr. Joseph E. Minor, director of the Institute for Disaster Research and the Glass Research and Testing Laboratory at Texas Tech University.

Building design and code requirements in hurricane regions have for many years been predicated upon structures being able to withstand the 50-year wind -- a wind of a magnitude seen on the average only once every half century in an area. Buildings are not designed, Minor said, to withstand debris carried by the 50-year wind.

"Despite building code provisions which required buildings to be designed for hurricanes, damage caused by hurricane winds continues to occur and, in events like Hurricane Alicia, damage levels have increased."

Minor said Alicia's winds which struck the Texas coast last year were "surely not more than and probably less than the 50-year wind" for the Houston area. Even though the winds were within the range for which modern downtown buildings were constructed, extensive damage in the millions of dollars resulted from windborne debris.

-more-

Once the shell of the building is punctured, a second factor -- internal pressure -- multiplies the resulting damage, Minor said. When a high wind enters a building through a breach in the cladding, it seeks an exit, often creating its own through an opposite wall or the roof, and in the process does extensive damage to internal partitions and furnishings.

Since 1970 the Institute for Disaster Research (IDR) has compiled data on building performance from 58 windstorm events, including hurricanes, tornadoes and other severe storms.

"Windborne debris and the effects of internal pressure," Minor said, "are prominent causes of building failures in all of these events."

Minor said the IDR research has shown the hazards of debris and internal pressure, but studies have not been done on the cost-effectiveness of preventive design and code restrictions.

"Questions must be answered as to whether it is cost-effective for every building to be designed for debris impact when only a few might be damaged," Minor said. "Do the additional costs outweigh the benefits?"

In Houston it probably would have been cost effective, he said, because glass companies reported about 80 percent of the window glass damage throughout the city was caused by flying debris.

Minor said the problem can be addressed by installing impact resistant cladding like laminated glass or special tempered glass products, by putting up temporary screens such as shutters or permanent screens like a latticework, or by designing buildings to withstand internal pressure should windows break. The first two options offer the most hope, he said, because damage to the contents of a building may be too expensive if it is decided to accept breakage and design for the internal pressure.

"All I would advocate at this time," Minor said, "is that the designer be aware of the debris problem, recognize the potential hazard and, if it exists in any special situation, make plans for it."

Minor said that though building codes do not cover the debris problem they have begun to address wind-related issues.

"I believe," Minor said, "building codes have advanced significantly in a positive direction in recent years. But in moving in the right direction, we may have left some things undone, such as planning for windborne debris."

CONTACT: Clifford Cain

9-6-21-84

LUBBOCK--Computers help psychologists study behavior without worrying about turning on switches and recording observations during an experiment.

Texas Tech University psychology Professor Charles G. Halcomb said computers fit in perfectly with psychological research and problem solving.

"Psychologists have played a major role in learning to use computers to study thinking," he said. "Psychology studies how people use intelligence, and computers use intelligence which they get from people, so the arrangement fits together."

The Department of Psychology at Texas Tech started using computers in the laboratory in the late 1960s.

In 1979, the department implemented a National Science Foundation grant for undergraduate instruction and started using the computer to support teaching directly.

Today, about 1,200 students per semester use the 22 computer terminals located in the department's Instructional System Center to take their introductory psychology quizzes.

"The students can take the quizzes on the computer and the computer scores the test and does the record keeping for each student," Halcomb said.

"The important thing about this is that the students can work on a set of material until they have mastered it and get immediate feedback from the computer on their performance."

The department has integrated a third computer, a \$37,000 system donated by the Digital Equipment Corp., into teaching programs, he said.

"We're interested in the computer as a tool to study the use of it in education and research," he said. "With a computer, the experimenter is not involved in any of the mundane, routine tasks, such as turning on switches, timing something or collecting input from the subject, things that take the researcher's attention away from the experiment."

He said the computerized testing for the introductory course allows a teaching assistant or teacher to monitor a large number of students as they take exams covering one or more textbook chapters.

In addition to its use in specialized roles in the laboratory and classroom, psychologists use the computer heavily for traditional applications, such as word processing and data analysis.

"In the lab, we work with human behavior," he said. "The complexity of the subject matter of our investigations makes the use of a computer necessary to control the task and provide a high degree of precision."

He noted that psychology deals with a great many variables.

"The problems we encounter sometimes are so complex that they are akin to trying to predict the weather," he said.

CONTACT: B. Zeeck

10-6-21-84

ATTENTION: FOOD EDITORS

LUBBOCK--Every four years the international Olympics for athletes takes place, but so does the Culinary Olympics.

This year a faculty member of the Texas Tech University College of Home Economics will attend the Frankfurt, Germany, event as a representative of the Council of Hotel, Restaurant and Institutional Management Educators.

Dr. David K. Hayes, director of the Restaurant, Hotel and Institutional Management (RHIM) program at Texas Tech, said it will not be his first experience with the Culinary Olympics.

Hayes' previous experience took place while he was teaching at Purdue University. That university provided a practice laboratory for the 1980 Olympics team of chefs, and Hayes participated in planning and logistics. His appointment this year was made by the 1984 U.S. team coach, Herman Zaccarelli.

In 1980 the U.S. team won 22 medals and the Gold Medal in hot-foods competition. The top winning combination was Black Sea Bass St. Augustine and Turkey Breast Oklahoma.

In the Olympics, each team presents food representative of its home nation. The American recipes have been published in book form following the competitions.

Hayes said the 1984 event will take place Oct. 12-18 in Frankfurt, home of the Culinary Olympics since its origin in 1894.

"A major emphasis for RHIM students," Hayes said, "is a full understanding of the proper preparation and presentation of food for people who patronize restaurants and hotels or who depend upon institutional diets.

"To watch the world's best chefs at work can only be a tremendous experience for a teacher who wants to transfer knowledge to the classroom."

Texas Tech News

UNIVERSITY NEWS AND PUBLICATIONS/P.O. BOX 4650/TEXAS TECH UNIVERSITY/LUBBOCK, TEXAS 79409/(806) 742-2136

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897
Preston Lewis, Manager, News Bureau, (806) 745-1718
Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

CONTACT: Dennis Ball/P. Lewis

11-6-22-84

ATTENTION: Sports Editors

LUBBOCK--A physical education degree with a new emphasis in aquatics is being offered at Texas Tech University.

Increased interest in recreational activities led to the specialization offered through the Texas Tech Department of Health, Physical Education and Recreation.

Students will study 11 areas the National Aquatics Institute has identified as necessary for specialists in aquatics -- instruction in swimming, springboard diving, aquatics for handicapped persons, skin and scuba diving, small craft and open water activity, competitive swimming, synchronized swimming, games and water activities, lifeguarding, aquatic facilities management and aquatics administration.

Students majoring in physical education can enter the program after successfully completing the department's elementary aquatics course.

For information, contact Dr. Martin H. McIntyre, chairman, Health, Physical Education and Recreation Department, P.O. Box 4070, Texas Tech University, Lubbock, Texas 79409, or call (806) 742-3371.

CONTACT: Cheryl Duke

12-6-22-84

LUBBOCK--Folklore which provided an education for blacks in the antebellum South, when no other means were available, may provide learning methods useful in contemporary education.

Texas Tech history Professor Barbara L. Green says slaves secured an education through a folklore system created to train children and cushion the shock of slavery.

"As a group," she said, "blacks have made tremendous contributions to American society and their folklore can still be useful an educational tool."

Slaves, she said, learned lessons, found comfort, protested slavery and gained self-esteem through spirituals and worksongs like "Go Down Moses," "Nobody Knows the Trouble I've Seen," "If I had My Way" and numerous other tunes which became a significant part of American folk music. In addition, motifs, patterns and rhythmic complexity of slave music can still be detected in contemporary blues, jazz and gospel music, Green said.

The slave community also employed tales, proverbs and rhyme games to sharpen memory and teach language, motor skills, numbers and counting. This use of folklore, Dr. Green said, has a modern corollary in "rapping."

Green teaches U.S. social and cultural history and Afro-American history at Texas Tech. In an article for the winter 1984 "Texas Tech Journal of Education," devoted to multicultural and bilingual education, Green stressed that educators should seek to understand black history and culture in order to effectively teach minorities.

The article deals with slave community folklore as an educational tool -- a tool Green maintains has applications today.

"For instance, rapping, a form of talking handed down from generation to generation, is being put to use in the Philadelphia public schools.

"They are using rapping to teach black students mathematics, communication and job-seeking skills."

Green said there are many ways to learn, and if students, particularly minority students, begin with something they know well, they have a better chance to learn more.

She said Philadelphia schools are also beginning to put ideas to music, as slaves did, in efforts to reach black youths. Some previously weak students have shown significant improvement in learning skills when ideas have been placed within their own cultural context, Green said.

"Teachers who want racially ethnic minority students to respond effectively to public education should make use of the students' cultural tradition, which for blacks includes a strong, historical oral tradition," Green said.

Folklore may also be useful in public education because it is a socialization tool helping students maintain individual and communal identity, Green said.

"Brer Rabbit and Old John tales taught slaves to be resourceful, but not greedy, understand that power roles are not static, find socially acceptable outlets for anger and restraints, and to laugh in the face of adversity."

Green said urban folktales, "toasts," and "dozens" exist in the contemporary black community for similar reasons.

AFTER HOURS CALL:

Bee Zeeck, Director, (806) 799-8897

Preston Lewis, Manager, News Bureau, (806) 745-1718

Christy Bingham, Manager, Broadcast Bureau, (806) 795-1865

CONTACT: Cheryl Duke

13-6-22-84

LUBBOCK--Ancient bones, spearpoints, live demonstrations of archeological work and anecdotes from the more recent past are all part of 1984 tours at the Lubbock Lake National and State Landmark.

April Macdowell, laboratory supervisor for the site, said tours this summer focus some on the George Singer store, built near Lubbock Lake in the early 1880s and later moved into the city of Lubbock.

"We wanted to feature the store in recognition of Lubbock's 75th anniversary celebration," Macdowell said.

"Singer was one of Lubbock's earliest citizens, owned the first store and was the first postmaster and first tax collector. Past Lubbock Lake excavations have uncovered some of the remains of his store -- a Ginger beer bottle, square nails, burned glass and pieces of metal."

Macdowell recently did additional research on Singer and provides some family history and information about the store along with anecdotes told by Singer's children. Oral histories of two of Singer's children are available in the Southwest Collection, Texas Tech's archive and regional repository of historical information.

Free, guided tours of the Lubbock Lake project are 9 a.m. to noon Saturdays through Aug. 11. The site is located at the northwest edge of Lubbock. For directions, call (806) 762-9773.

Tours are for young and old and include information on man and animal in the area for the past 12,000 years. Tourists observe the summer archeological field crew at work.

Tours begin with exhibits in the orientation building. Children are introduced to animals of the prehistoric past through stuffed animals, including a mammoth, armadillo, bison and turtle.

A historical marker marks the spot where Singer's store is believed to have been located.

"We do not know the actual place, but the marker is probably on or very near the location of the second store," Macdowell said. "The first store, probably built around 1882, was burned in 1883. Singer rebuilt the store and about 1886, moved that store about a half mile down the canyon."

Born in Alliance, Ohio, Singer emigrated to West Texas in 1880 as part of a Quaker community, named Marietta and later Estacado. His second wife, Ruth Underhill, was a Quaker.

Foreseeing the demise of the community, Singer decided to build a store and remain in the area. He located his business along the Yellowhouse Draw at the crossing of two military trails: one from Fort Griffin to Fort Sumner and one from Fort Stockton to Fort Elliot.

The store stocked a variety of items including saddles, bridles and other horse supplies, ammunition, canned goods, cheese and crackers and candy. Cowboys, ranchers and the military were the main customers.

Macdowell said Singer's children remembered going to Colorado City and later Amarillo for supplies when the Panhandle town was only three tents and the railroad was just being laid.

Mrs. Singer operated a restaurant from their house, built near the first store.

In 1891, as Lubbock was being organized, Singer moved his store into town. It was located at what is now the corner of Main and Ave. H. Around 1896 or '97, Singer moved his family to Stark, Kansas, so his children could have a better education. He died in Urban, Kansas, in 1910. His wife died in 1933.

CONTACT: Cheryl Duke

14-6-22-84

Suggested Release: Sunday, July 1

LUBBOCK--While the living looks easy, Texas Tech University graduate student David Marshall is working hard as an on-site interpreter this summer in the Barton House at the Ranching Heritage Center.

He has been hired as a graduate fellow to make visitors feel at home, answer their questions about the house or its furnishings, provide tours and conduct research on the house.

Marshall is on the job and the elegant, early 20th century house is open 1-4:30 p.m. Mondays through Saturdays through October. Sundays, 1-4 p.m. during the summer, the Barton House and other historic structures at the outdoor exhibit site portraying the history of American ranching, are manned by costumed volunteers.

Marshall said about 140-150 people have gone through the Victorian Barton House daily since he started his job June 11.

He is developing a brief tour which will lead visitors through each room, highlighting artifacts of particular interest in each.

Marshall's favorite room is the north parlor.

"I just seem to feel comfortable here," he said. "It has such a pleasant, at-home atmosphere."

In the parlor, he will draw visitors' attention to the stereoscope or early viewmaster which was popular from 1890-1910.

"A stereoscope like this sold for 49 cents in the Sears catalog of 1908," Marshall said.

Other items include the oak piano which was a gift in 1889 to a 15-year-old girl from her father.

"When that family moved to Lubbock by covered wagon, the girl played her piano in the back of the wagon during the trip," Marshall said.

The room also features various musical instruments, an Edison phonograph and golden oak sofa and arm chairs.

In the adjacent dining room, Marshall points out a silver-plated lazy Susan, a silver tea set and a chocolate set. Furnishings for the large room include the Barton family's oak table and chairs. Wallpaper is a 1907-1909 design from the Cooper-Hewitt wallpaper collection, reproduced by Scalamandre of New York.

The kitchen, popular with visitors, features a black Majestic Range with wood-burning stove and a pulley-operated pass-through cabinet into the dining room.

Marshall's favorite Barton House furnishings are those in the south parlor which are the most exotic. Pieces represent the Keith ranch family and include an intricately carved oak table with animal-head legs -- a fox, pig, dog and deer, a style started in Europe around 1880-1905. The room's oak buffet and court cupboard which displayed family china and mineral specimens attracts visitors, Marshall said.

Upstairs, Marshall emphasizes the bedroom furniture styles and draws visitors' eyes to such things as antique curling irons and a shaving stand.

Throughout the house, the interpreter highlights unusual features -- sliding doors, built-in closets, acetaline (carbide) lighting, two staircases, a place for heated running water and space for two indoor bathrooms, one restored.

In spare time at the Barton House, Marshall is researching the history of the house and furnishings for a new volunteer handbook being prepared by The Museum of Texas Tech.

Marshall is a graduate student in history at Texas Tech University with no particular historical era of specialization yet. He also works at the Texas Tech Southwest Collection, an archive and regional repository for historical information. He has a bachelor's degree in history from Texas Tech.

Marshall is the son of Mr. and Mrs. Doyle Marshall of Aledo, Texas.

Funds for the summer Barton House fellowship have been provided by the W.F. Scarborough Trust of Midland.

caption-----

15-6-22-84

WELCOME TO THE PARLOR--Texas Tech University graduate student David Marshall finds a comfortable spot in the north parlor, adjacent to a large dining room, in the elegant Barton House at the Ranching Heritage Center. Marshall welcomes visitors and provides information on the ranch home and its furnishings as a student assistant, 1-4:30 p.m. Mondays through Saturdays through October, when the Victorian-style, 14-room house, featuring furnishings of several West Texas ranch families, is open to the public. (TECH PHOTO)