

CONTACT: P. Lewis

1-7-16-84

LUBBOCK--Dr. Billy I. Ross, chairman of the Texas Tech University Department of Mass Communications, has been elected national president of Kappa Tau Alpha, journalism scholarship society.

Dr. Ross will begin his two year term at the August meeting of the Association for Education in Journalism and Mass Communications in Gainesville, Fla. He will succeed Dr. Earl Conn, Ball State University.

Ross has been on the Texas Tech faculty since 1964. Previously he taught at the University of Houston and Kentucky Wesleyan College. He has been active in numerous professional organizations. Ross holds a bachelor's degree from the University of Missouri-Columbia, master's degree from Eastern New Mexico University and doctoral degree from Southern Illinois University-Carbondale.

Kappa Tau Alpha, which observes its 75th anniversary in 1985, honors the top 10 percent of the journalism students in 70 chapters. It awards \$1,000 for the best researched book in journalism and \$500 to the top chapter adviser each year. A Top Scholar plaque is presented the outstanding graduate in each chapter.

Texas Tech News

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CONTACT: Deborah Palmer/P. Lewis

2-7-16-84

LUBBOCK--Dr. Bruce Barker has been appointed associate director of the Texas Tech University Division of Continuing Education.

Dr. Michael Mezack, director of the division, announced the appointment.

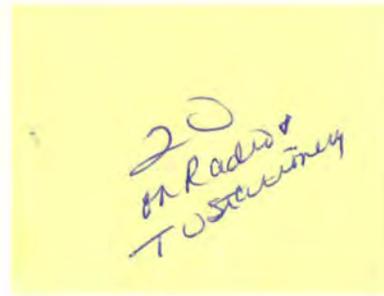
Barker has been assistant director of the division since February. Before coming to Texas Tech, he was director of high school programs and supervisor of curriculum development for the Department of Independent Study at Brigham Young University.

As associate director, Barker will supervise the Special Activities Unit which offers more than 155 credit-free programs each year. These programs provide professional updating and personal development for approximately 13,000 people annually.

Barker earned a doctoral degree in curriculum and instruction in secondary and higher education at Brigham Young University. He earned a master's degree in instructional media and a bachelor's degree in political science and business administration from Utah State University.

Barker was a curriculum writer for the church educational system of the Church of Jesus Christ of Latter-Day Saints in Salt Lake City when he accepted the position with Brigham Young University.

PSA:30
Do not run after July 21, 1984
3-7-17-84



Researchers at the Lubbock Lake State and National Landmark will have an open house from 9 a.m. to 3 p.m. Saturday (July 21). The Museum of Texas Tech University invites the public for free special tours, demonstrations of ancient trade skills and exhibits of artifacts left by people who lived and worked at the site during the past 12,000 years. For directions, call The Museum, 742-2442.

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CONTACT: Preston Lewis

4-7-17-84

LUBBOCK--Using the reconstituted veins or arteries of other mammals may one day solve the problem of finding dependable and plentiful artificial veins for human implantation.

That is the direction research by Texas Tech University chemical engineering Professor Fred Senatore is moving. And along the way, he is examining methods of coating the veins with anticoagulants, antibiotics and other drugs which could replicate the body's natural immunities or even treat certain diseases.

Previously, artificial veins have been produced by the mandrel technique. In this method, a silicon rod is used as the core around which collagen -- a primary ingredient of blood vessels -- collects to be reinforced by polyurethane. The result is a stiff tube that becomes brittle when sterilized by alcohol. Further, the method fails for veins less than four millimeters in diameter.

The problems with this process, particularly in developing smaller veins, led Senatore to look at using blood vessels from other mammals.

"We've found out from painful experience it is much harder to create something that works than to take what we have, reduce it down and then build it up to meet our needs," Senatore said.

In his experiments, Senatore has taken carotid arteries from a dog and treated them with the enzyme chymotrypsin which digests the vessel's extraneous materials -- amorphous cells, tissues, etc. This process leaves a tube made of collagen and elastin, the two primary substances of veins and arteries in mammals.

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"What we wind up with," Senatore said, "is a tube which behaves just like an artery because it has the two most important constituents -- collagen and elastin -- that govern the behavior of a normal artery."

On that treated vessel -- Senatore calls it a collageno-elastic-tube or CET -- anticoagulants, antibiotics and chemotherapeutic agents can be immobilized to make it perform as an actual vein or artery would. The vein could then be implanted.

"We find in overall performance these treated CETs behave better than other artificial veins," he said.

With assistance from Mario Feola, M.D., of the Texas Tech University Health Sciences Center, Senatore has overseen the transplant of both bovine and canine CETs into dogs. The results of those implants and the implications for eventual human use have been positive.

"We compared the grafts and found no significant statistical difference between the species," Senatore said. "So this holds promise for humans. What we are trying to do is develop an artificial vein that can be taken right off the shelf and implanted."

An off-the-shelf blood vessel could aid in such standard operations as a coronary bypass or possibly be used in the treatment of leukemia, Senatore said.

"When a person is sick and needs venous or arterial replacements, such as a coronary bypass, they always take a vein out of the leg," Senatore said. "But that vein can also be sick or diseased like the one being replaced."

An artificial blood vessel would substitute a healthy replacement and a CET treated with anticoagulants could eliminate coagulation, a standard blood reaction any time an artificial organ is implanted in a human.

For treating leukemia or cancer of the blood, the CETs might be imbedded with aspariginase, a protein which breaks up asparagine into aspartic acid. Malignant leukemia cells cannot produce asparagine as other blood cells do so they consume the asparagine secreted into the blood stream by healthy cells.

"If we were to implant an artificial vein with immobilized aspariginase, we could remove asparagine from the blood on a long-term basis and thereby starve the cancer cells," Senatore said.

Senatore's research with its possible applications has drawn attention from the American Heart Association which has approved a \$50,000 grant to help fund the studies. The research is divided into two parts: 1--the chemical engineering phase to study the actual chemical mechanism for reconstituting the veins and immobilizing agents on them and 2--the clinical phase to see how effective the CETs are when implanted in laboratory animals.

"We have been encouraged by what we have found," Senatore said, "and we think the American Heart Association grant recognizes the potential that may be possible."

CONTACT: Clifford Cain

5-7-17-84

ATTENTION: Agriculture and Food Editors

LUBBOCK--Texas Tech University meat researchers have found that a hot-processed, precooked pork chop with a low salt content and improved palatability can be produced by injecting a small amount of salt with potassium chloride and yeast into the freshly slaughtered animal.

Texas Tech Meats Laboratory Director C. Boyd Ramsey said hot processing involves killing the hog, cutting it up and cooking it immediately rather than chilling it first. This reduces energy consumption, processing time and allows only the edible portions of the pork carcass to be chilled, he said.

"In today's society, more families are becoming two career families," Ramsey said. "As a result, more families are using precooked meals to save time, even though precooked meats tend to have a palatability problem."

Ramsey will discuss the effects of injected yeast and precooking on the palatability of hot-processed pork loins at the annual meeting of the American Society of Animal Science at the University of Missouri Aug. 7-10.

He noted that hot-processed, precooked meats require some salt during processing to make them tender. Potassium chloride, a salt substitute, replaces as much as one-third of the salt in the chops, he said.

Yeast, a flavor enhancer, is used to offset the bitter flavor created by potassium chloride in processing.

"The infusion of yeast may allow use of potassium chloride in meat for people who wish to reduce their salt intake but still obtain the many desirable nutrients that meat contains," Ramsey said.

In studying the effects of injected yeast and precooking on palatability, graduate student Andrew Clarke divided the project into two phases. Phase one involved four percentage levels of yeast that were compared when they were mixed with salt, potassium chloride and phosphates in a water solution and injected to 10 percent of the fresh weight of the loins.

The second phase involved lower amounts of yeast.

Ramsey said the first part showed that the four levels of yeast increased tenderness and juiciness and masked the bitter flavor of the potassium chloride but produced a yeast off-flavor.

The second phase indicated that lower levels of yeast avoided a yeast flavor and masked the bitter flavor of the salt substitute, he said. The precooked chops were scored lower by a sensory panel than the chops that were not precooked, but they were considered acceptable, he said.

Phase one research involved 16 loins from two barrows which were removed an hour after slaughter and infused with one of the eight treatments. Phase two used eight hogs that were slaughtered and the loins removed and treated with one of the yeast treatments.

The panel of students and faculty found that the chops that were injected but not precooked were the most tender and juicy. Yeast infusion at the levels studied produced lower flavor and overall acceptability scores than no yeast injection. The precooked, injected chops were more tender than chops not infused with yeast and precooked, he said.

"The results show that hot-boned, precooked pork with acceptable palatability can be produced," Ramsey said. "The yeasty off-flavor problem was alleviated with lower levels of injected yeast. The amount of saltiness was about the same as a person might get salting pork at the dinner table."

CONTACT: Cheryl Duke

7-7-18-84

LUBBOCK--Scholarships totaling \$30,000 have been awarded to 46 Texas Tech University home economics students for the 1984-85 school year.

Recipients must major in home economics and maintain a B average throughout the term of the scholarship. Scholarship amounts vary from \$200 to \$1,000 each.

Scholarship recipients from your area include:

caption-----

8-7-18-84

HOLE IN WALL--A 20-foot cannon, foreground, firing 12-foot two-by-fours into panels of walls used in conventional residential structures is helping researchers at the Texas Tech University Institute for Disaster Research understand the effects of tornado-borne debris. Civil engineering master's degree candidate Bob Bailey, from left, and Professor James R. McDonald discuss the damage of a missile fired at 120 miles an hour into a brick wall. (TECH PHOTO)

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9-7-18-84

BIG EXIT--Experiments being conducted at Texas Tech University's Institute for Disaster Research are showing the effects of tornado-borne debris on various wall types used in residential construction. Civil Engineering Professor James R. McDonald and master's degree candidate Bob Bailey examine the exit point of a 12-foot two-by-four fired at more than 100 miles an hour at a cinder block wall. (TECH PHOTO)

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CONTACT: Clifford Cain

10-7-18-84

ATTENTION: Agriculture Editors

LUBBOCK--Computers that replace pencils and scratchpads reduce teaching time and increase student interest in meat industry studies at Texas Tech University.

Texas Tech University animal science Professor C. Boyd Ramsey said computer programs can teach junior-level students in the introductory meat science how to calculate most of the mathematics problems encountered in the meat industry.

"Before I started using computers in the classroom, I would spend more than two hours in lecture teaching the students how to do the calculations and their relationships to one another," he said. "With the programs, I spend about a half-hour with the students explaining the programs and the calculations' relationships before the students sit down at the computers."

Ramsey will discuss teaching meat science calculations by computer in a two-hour session at the annual meeting of the American Society of Animal Science at the University of Missouri Aug. 7-10.

He said the subjects taught in the class include determining drift percentage, dressing percentage, carcass cutout based on live or carcass weight, cooler shrinkage, percentage of retail cuts actually sold and costs in the disassembly line for a slaughter animal.

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"Mathematics is one of the weakest subjects for students, but teaching by computer simplifies the math," he said. "Teaching by computer has resulted in this course in grades one letter higher than if we were teaching under the traditional method."

He said students still use a calculator, pencil and pad to work the problems, but the computer gives an instant response about whether an answer is right after it is typed in.

With the programs, the computer generates practice problems, covering random data within limits reasonable for cattle, sheep or hogs, and answers.

The computer gives the students two chances to answer correctly. If the student does not succeed, the computer works out the problem step by step, he said.

As the students work the problems, the computer tells them if they were in error with a message, such as "Wrong again, Rookie."

For examinations, the computer randomly picks 10 questions out of 40 possible ones and also randomly selects data for each question, he said.

As the exam is taken, the computer gives the correct answer and scores the results. The final score is recorded on a floppy disk for later retrieval by the instructor, he said.

"Students are very receptive to computer learning and prefer the computer over spending time in the lecture room," Ramsey said. "It's also better for teachers because we have more time for one-on-one instruction."

CONTACT: Preston Lewis

11-7-18-84

LUBBOCK--A cannon that fires 12-foot two-by-fours at high speeds into doors and wall mockups has been added to the wind research arsenal at Texas Tech University.

The cannon is helping Texas Tech researchers understand how wind driven debris damages homes and commercial buildings and how to better design those buildings.

In the process, the cannon is shooting lumber at speeds of up to 150 miles an hour into doors and mockups of standard wall types used in home and building construction.

Texas Tech civil engineering Professor James R. McDonald is overseeing the project.

"We want to know the best type of wall to protect against debris and if there are better ways to build walls in residences," McDonald said. "The results will aid engineers and civil defense personnel in giving them an idea how walls of various types will stand up against windblown debris."

Civil engineering research assistant Bob Bailey has been conducting the experiments. He has fired two-by-fours at solid- and hollow-core wooden doors and several types of walls used in residential and small commercial buildings. The test panels have been frame walls with two-by-four studs on 16-inch centers and covered on one side by sheetrock and on the outside by various materials, including plywood, insulation board, hardboard siding, lapboard siding, stucco, brick and cinder blocks.

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The plywood, insulation board, hardboard siding, lapboard siding and stucco walls performed as expected when Bailey fired two-by-fours at 50 to 55 miles an hour at those wall configurations mounted in front of four cotton bales used as a backstop.

"The missiles perforated all the walls," Bailey said. "With the exception of the stucco wall, the two-by-fours not only would have perforated the walls but also emerged completely on the other side."

Only the stucco siding, among those types of walls, stopped the two-by-four.

More surprises, though, turned up in tests on brick and cinder block walls.

A two-by-four fired at about 120 miles an hour perforated a standard cinderblock wall, knocking away a considerable portion of the wall on the exit side. A two-by-four fired at an equivalent speed penetrated the brick wall, but did not exit through the frame wall on the other side. The only wall type which resisted the missile was made of cinder blocks with their cells filled with concrete and reinforcing steel.

"The main objective is for the wall to prevent perforation," Bailey said. "The next objective, if it can't, is for the wall to slow down the missile and minimize damage to the interior."

McDonald said damage by windblown debris is probable for any structure in the path of a tornado, though the chances of any one wall being struck head-on by debris are small.

"The cannon is designed to help us quantify what we've observed in the field in the wake of tornadoes," McDonald said. "These tests can create laboratory results corresponding to the actual effects of windborne debris on homes and light commercial building materials."

Making such determinations involved three research stages. First, storm damage data was analyzed statistically to determine the most likely type of debris. Since houses break apart if directly hit by a tornado, a 12-foot two-by-four was used as an average between the lengths used in walls and the longer lengths used in the roof.

Second, a correlation was made between the tornado windspeed and the speed achieved by the debris when picked up by the wind. With that information, the cannon could then be used to replicate actual damage from tornadoes.

Data accumulated from the cannon tests will be used, McDonald said, to evaluate the safest place to take cover in a residence or building and to assess the best way to build above-ground tornado shelters.

The cannon is similar, though much larger, to other devices developed in the department to fire hailstones and roof gravel at glass. The muzzle-loaded apparatus is 20 feet long and uses compressed air to fire the two-by-fours.

Texas Tech industrial engineering Professor Milton L. Smith oversaw development of the cannon and the mechanism's calibration, which measures projectile speeds.

The research is being conducted under the auspices of the Institute for Disaster Research at Texas Tech.

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CONTACT: B. Zeeck

12-7-18-84

LUBBOCK--A new scientific book, "Orders and Families of Recent Mammals of the World," co-edited by Texas Tech University Graduate School Dean J. Knox Jones Jr., has been published in the United States and Canada by John Wiley & Sons, Inc.

The book has 21 contributors including the editors Jones and Sydney Anderson who is curator of the Department of Mammalogy, American Museum of Natural History, New York. Among the contributors are four others associated with Texas Tech.

They are: Dr. Clyde Jones, director of The Museum of Texas Tech University; Dr. Dillard C. Carter, executive director of Academic Publications at Tech; Dr. C. David Simpson, formerly of the range and wildlife management faculty; and Dr. Terry L. Yates who earned the doctoral degree in biological sciences at Texas Tech.

The 686-page book begins with fossil histories of the families of recent mammals and then deals with specific orders and families, giving -- among other information -- their general characteristics, habits, habitats, recent distribution, geologic range and other information of special interest to scientists.

Editor Jones said that the book will be used primarily by scientists and will be available in libraries which serve special scholarly interests.

The book's publication was sponsored by the American Society of Mammalogists. Both editors are former presidents of the ASM.

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CONTACT: Clifford Cain

13-7-19-84

LUBBOCK--A surcharge on credit card purchases would benefit consumers through lower advertised prices and more competition for discount rates among businesses, according to a Texas Tech University finance professor.

Texas Tech Professor Richard L. Peterson said that businesses have been marking up prices for everyone, even those who paid cash.

"With a surcharge, the businesses would advertise the cash price to allow for comparison shopping," he said. "Now businesses must advertise credit prices, even though some offer discounts to cash purchasers."

Peterson, who holds the Briscoe Chair in Bank Management, the possible implementation of a surcharge was considered by Congress this year but put on hold by the legislators until next year. The battle, though, saw an unusual move by banks, credit card companies and certain consumer groups to join forces.

"Banks and credit card companies fought the surcharge because they felt people who paid extra when they charged a purchase would stop charging and credit sales would go down," he said.

"Short-sighted consumer groups joined with them because they think the surcharge gives merchants an excuse to tack on higher prices. But competition holds prices down so the surcharge might lead to more intense competition for customers than there was before," he said.

On balance, Peterson said, consumers may gain from the new rules, especially if they pay with cash.

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He said the problem with a surcharge is the special regulation allowing businesses to charge up to 5 percent per purchase on top of a typical 1½ percent per month interest for credit card payments. This can give creditors a very high rate of return, he said.

"The alternative to keeping cash prices low is to raise prices for everybody," Peterson said. "Charging 2½ percent more to everyone by raising the prices of all goods can have the same effect as a surcharge, except that cash buyers pay the extra price as well as the credit buyers."

If a surcharge should be implemented and become popular, he said, cash prices will decline because "businessmen will try to get ahead by advertising the most competitive prices."

As the credit card business is structured, it is costly for merchants to provide credit. He said all customers pay for the credit because merchants get several percent less than the full value of the purchase when they turn the credit sales slip over to the credit card companies and banks.

"The disparity in the purchase price and what the merchant receives is called the 'merchant discount,'" he said. "It is used to compensate the bank or credit card company for services provided in clearing the charge slip and collecting from the consumer."

Peterson said roughly 20 percent of retail purchasers pay off their credit purchase within the company's interest-free time period. However, at least two-thirds of all credit card buyers carry over their payments and have to pay interest.

"Consumers won't stop using their credit cards if there is a surcharge," he said. "People like credit and are willing to pay to use their cards," he said.

Even if Congress authorizes credit surcharges, Peterson said he does not believe all areas of business will add a surcharge for credit purchases because of changes they would have to make in advertising and consumer aids, such as restaurant menus.

However, he said, the most competitive retailers will advertise low prices for cash purchases, with a footnote for credit buyers noting that they must pay a surcharge.

Credit card issuers may charge different discount rates for different cards, leading to competition among credit card companies and banks for merchants and consumers to use them, he said.

"The more competition there is, the better off the consumer," Peterson said.

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CONTACT: Cheryl Duke

14-7-19-84

LUBBOCK--Lace, once as desired as gold and smuggled throughout Europe, will be featured in a major exhibit and a special clinic at The Museum of Texas Tech University, beginning in August.

The six-month exhibit, "The Language of Lace," will open with a lace-decorated public reception from 2:30-4 p.m. Aug. 26.

Betty Mills, curator of costumes and textiles at The Museum, created the exhibit.

To augment the exhibit, international lace expert Pat Earnshaw of Guildford, England, will speak at a Sept. 24 luncheon and conduct the clinic Sept. 25. The luncheon costs \$8 and the clinic costs \$35 for the general public, \$30 for members of the Women's Council of the West Texas Museum Association (WTMA) and \$25 for students.

For reservations for either event, call (806) 742-2443 or (806) 742-2461. Enrollment for the clinic is limited.

Clinic participants will receive an illustrated lace reference manual which will be on sale throughout the exhibit in The Museum Shop.

The exhibit includes both antique and machine laces from the 16th century to the present, most from The Museum's collection.

Mills said The Museum has exquisite examples of handmade laces: needlepoint -- derived from embroidery, and bobbin lace -- derived from weaving, covering the 17th-20th centuries.

"It is rare for smaller museums, particularly those in newer areas of the country, to have such a comprehensive collection of laces," she said.

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Sixteenth century laces in the exhibit are on loan from the Art Gallery at Syracuse University. Other laces on loan from Syracuse strengthen the exhibition, particularly early bobbin laces of the 17th and 18th centuries.

The show includes both men's and women's lace fashions from the Golden Age of Lace, the 16th-18th centuries.

"At that time, lace making was a European phenomenon with two initial leaders -- Italy and Flanders (Holland). France soon emerged as an important leader, followed by Spain," Mills said. "Lace was considered more valuable than gold and even made of gold and silver. It was smuggled in and out of most European countries.

The exhibit will show the lavish revival of lace at the beginning of the 20th century in America. Lace bedcovers, curtains, tablecloths, doilies, parasols, clothes, purses, fans, caps and handkerchiefs from The Museum's collection will be exhibited.

Modern uses of lace will be depicted through a lace tablecloth of Sarah Weddington's, a lace teddy bear and wedding coverlet on loan from Caroline Radcliffe and miniature, lace-decorated doll furniture and lace doll bonnets and a doll's wedding dress.

The piece which sparked Mills' interest in The Museum's laces, a 17th century handmade Venetian Rose Point collar, will be displayed. Also, a mid-19th century lace border for a wedding veil worn by financier Bernard Baruch's mother is on loan for the lace exhibit from McKissack Museum, University of South Carolina.

Clinic participants and those who buy the reference manual will learn the history of lace and how to identify authentic antique lace. Earnshaw will consult on individual's lace pieces and on pieces in The Museum's collection.

Earnshaw says identifying lace is tedious and it is difficult to distinguish the antique from modern machine-made replicas.

Earnshaw has written three books on lace; collected and studied lace for 14 years; has been a lace consultant to Phillips Fine Art Auctioneers and Sotheby's Belgravia in England; and a lecturer for England's National Association of Decorative and Fine Arts Societies and the Victoria and Albert Museum.

She will discuss technique variations in laces of different countries.

"The time it took to create a superb piece of lace was usually far more than for even the best painting," she said. "There are references to a whole year for a single metre of Point de Neige flounce to more than 40 years in terms of work hours for a dress of Alencon which Napoleon III bought for the Empress Eugenie."

Earnshaw said one border of Honiton lace, recently shown in English Lace Guild magazine, took 540 hours to complete.

Earnshaw will talk about care and preservation of antique laces. She said the best advice is to "Keep hands off of them, except to cherish and preserve." She recommends machine laces for trimming modern clothes, table linens or for doll clothes.

"Antique laces are priceless treasures because of the hours of work which went into them, let alone the price they were worth in their time," she said.

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15-7-19-84

LACE, LACE, LACE--A mid-19th century lace border, from left, a patchwork lace teddy bear and a modern tablecloth show lace varieties in the comprehensive lace exhibition "The Language of Lace " Aug. 26 through March 3 at The Museum of Texas Tech University. The border is from the wedding veil worn by financier Bernard Baruch's mother. The teddy bear on loan from Caroline Radcliffe includes a variety of laces, mostly antique. The tablecloth was made for politician Sarah Weddington by her mother Kathryn Ragle.
(TECH PHOTO)

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16-7-19-84

LACE SELECTION--Displayed as they would have been in the mercantile around 1880, pieces of lace donning this antique lace rack are part of the comprehensive "Language of Lace" exhibit at The Museum of Texas Tech University. The exhibit, Aug. 26 through March 3, features handmade and machine-made laces from the 16th-20th centuries. The lace stand in The Museum's collection is a donation from Mr. and Mrs. Ludwig Teinert of Lubbock.

(TECH PHOTO)

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CONTACT: Cheryl Duke

17-7-20-84

SUGGESTED RELEASE: Sunday, July 29

LUBBOCK--A ranching heritage gala for members and prospective members of the Ranching Heritage Association is planned at the Connell Ranch near Snyder Aug. 11.

The event is the first activity of a 1984-85 membership drive of the Ranching Heritage Association Executive Board. The association supports the Ranching Heritage Center of The Museum of Texas Tech University. The outdoor exhibit site depicts the history of American ranching through authentically restored historic structures.

Board member Elizabeth Connell said the party is being given to interest young ranch families in the Ranching Heritage Association and encourage former members to renew active memberships.

"We need ranchers and their families who are part of the second and third generation in ranching to be involved," she said. "Our membership extends throughout Texas where ranching is paramount."

Connell said theme for the party is "tie a yellow ribbon around the old mesquite tree," with yellow ribbons and yellow roses decorating the grounds near the ranch barn.

Guests will dine on smoked wild turkey, venison tamales, baked country ham, homemade bread and salad greens. A dance will follow with live country and western music.

Admission to the party is through membership or the purchase of a new membership. Family memberships are \$20 and single memberships, \$10.

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Reservations must be made by Aug. 9 by calling the Ranching Heritage Association, (806) 742-2498, or the Snyder Chamber of Commerce, (915) 573-3558.

Story ideas for the week of
July 23-27, 1984
18-7-20-84

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Radio & Television New Service

"FOLK MUSIC IN TEXAS: AN EVENING OF PICKIN' AND SINGIN'" is a presentation of folk music and folklore by Francis E. Abernethy, well-known Texas folklorist and author. The performance is part of the "Shake Hands With Your Future" program of the Continuing Education Department of Texas Tech. The evening begins at 7:15 p.m. Wednesday (July 25) in Business Administration Building Room 202. Free to the public. "Shake Hands With Your Future" allows gifted high school students to live on the Tech campus and attend special classes. For information call 742-2420.

ATHLETIC CAMPS--BASEBALL CAMP for young people 9 years old through the 12th grade runs July 22-26th. The camp is sponsored by the Texas Tech Athletic Department.

FOOTBALL CAMP for young football stars runs July 26-29. The camp is for those 8 years old through the 12th grade. The camp is sponsored by the Texas Tech Athletic Department. For more information, call Sports Information 742-2770.

NEW SOURCE--Using reconstituted veins or arteries of other mammals may one day solve the problem of finding dependable and plentiful artificial veins for human implantation. To learn more about this research, call Professor Fred Senatore at 742-3533.

CASH OR CREDIT CARD--A surcharge on credit card purchases could benefit consumers through more competition in business and lower prices. "The more competition there is, the better off the consumer." For more information, call Richard L. Peterson at 742-3365.

For assistance in developing these and other story ideas, contact Christy Bingham/Bill Wideman, UN&P, 742-2136.