



Seated from left to right — Mike Bumgarner, Mike Cowles, Bill Wall, Randy LeGrand. Standing — Tommy Hall, Wayne Adams, Dennis McNeil. Not pictured — Terry Bjorling.

## WCC Tennis Team Finishes Second

The WCC tennis season finished its season by placing 2nd in the Conference with an 8-2 win-loss record. The only losses were to Mitchell Community College (4-5) and Surry Community College (3-6).

On May 14-15 the WCC tennis team participated in the Western Tarhill Tennis Tournament held at Surry. Seven community

colleges were represented in this event. The WCC tennis team was runner-up, behind Surry Community College.

The top four singles players for the WCC tennis team were Randy LeGrand, Wayne Adams, Tommy Hall, and Mike Bumgarner. The two doubles teams for WCC were Adams-Hall and LeGrand-Bumgarner.

The WCC tennis team was coached by Tom Hall and managed by Randy Edwards.

Next season the WCC tennis team will only have two returning members, Mike Bumgarner and Bill Wall. Those interested in playing for next season's tennis team may contact Coach Linney during the fall quarter. Support your WCC tennis team!

### Sharon Kindt To Study For Doctorate

Sharon Kindt of the Wilkes Community College English Department will be leaving on June 24th to go to the University of Michigan where she will study for her doctorate. Sharon has received a graduate award from the university in the field of Composition and Literature, and she will be at Michigan at least one full year.

Before starting her studies, however, Sharon has informed this writer that she will be backpacking this summer in British Honduras, Nicaragua, and several other Central American countries.

Good luck, Sharon. We at WCC have enjoyed your presence here and will miss you.

David Swaringen

### WCC Sponsors Bowling Team

The summer bowling league at Wilkes Lanes has recently been formed. WCC is among the eleven teams participating.

The bowling team includes Bill Wall, Jeff Shumate, Harold Blevins, Jim Cagle, Eric Nilsen, and Frank Blevins.

The team bowls every Tuesday night at 7:30 p.m. at Wilkes Lanes.



PLAYER RECEIVES BASKETBALL SCHOLARSHIP — Jerry Byers, WCC basketball captain for two years, was awarded a full basketball scholarship to Bluefield College in Bluefield, West Virginia. Byers, who played the point guard position, led the team and league in assists during his two years of play for WCC. He will be leaving for school August 29.

## Poet's Corner

### APATHY

A disease has clutched the hearts of all the students here within these walls.

It tears and drains the souls of most, for few dare to boast of the accomplishments made here.

Pride in the school is part of the past, for these weak-hearted souls could never live up to what the legends did.

It is time for a change;  
It is time to dream;  
It is time to learn from the good things of old.  
This school is yours and it is mine,  
And it must continue to grow.

David Swaringen

### YOUR SMILE

I don't know your name  
or how you like your coffee  
(or even if you like coffee)  
I've walked you to class  
once or twice but the tiny bits of conversation that we exchanged I've forgotten now (not that what you had to say wasn't important it's just that your presence and your smile impaired my hearing)  
I don't know your name  
but what the heck I'd recognize your smile anywhere  
**Your Smile Is Like Heaven**

Ervin Waller

### TIES THAT BIND

Knowing you stand by me  
Through good and bad makes all the difference in my life. Day by day sweetheart I find these are the  
**Ties that Bind**

The little things you do that please me so. Oh the way you always understand simple Joys bring

Eileen Lowe  
25 May 1976

## Recipe Corner

### PEANUT BUTTER PARFAITS

With summer just around the corner we need some easy-to-fix foods that we can keep in the refrigerator and dramatically whip out when needed. For this fun dessert you will need:

- ¼ cup quick-cooking rolled oats
- ½ cup packed brown sugar
- ¼ cup chopped peanuts
- 3 tablespoons butter, melted
- ½ cup packed brown sugar
- ¼ cup all-purpose flour
- 2 cups milk
- 2 beaten egg yolks
- ⅓ cup creamy peanut butter
- ½ teaspoon vanilla

Stir together oats, the ½ cup

brown sugar, the peanuts, and butter. Spread mixture in bottom of 13x9x2-inch baking pan. Bake, uncovered, in 350 degrees oven for 15 minutes, stirring occasionally. Cool, crumble. In saucepan, combine the remaining brown sugar and the flour. Blend in milk and egg yolks. Cook and stir till bubbly. Cook and stir one minute more. Remove from heat. Stir in peanut butter and vanilla. Cover surface with waxed paper or plastic wrap to prevent skin from forming. Chill. In parfait glasses, alternate layers of pudding and oatmeal crunch mixture. Makes 5 or 6 servings.

### Hotel-Restaurant Management Class Visits Chicago, Illinois

On May 22-25 the Hotel-Restaurant Management class went to Chicago, Illinois for the National Restaurant Association (NRA) convention.

The convention was held at the Pick Hotel with a reception at the Hyatt Regency Palmer House and exhibits at McCormick Place.

The exhibit included the latest methods of preparing and serving food. Over 90,000 people, attended this exhibit.

The Hotel-Restaurant class from WCC included Terry Bjorling, Chuck Elledge, Clyde Broyhill, and alumnus Don Mishner. Accompanying the

group was Mr. Bob Johnston, instructor for the Hotel-Restaurant class.

- Ms. is a mistake
- The entrances to trouble are wide, and the exits are narrow
- Keep a secret, it's your slave. Tell it, and it's your master.
- Man in supermarket: "At these prices, the checkout girl should be included."

Robin Barber