10-THE CAROLINA TIMES SAT., SEPTEMBER 26, 1981

NCCU's Nursing Program Strives To Increase Nurses

By Donald Alderman

.has been psychologically damaging and devastating to the students. The undue pressure has at times interfered with productivity." -Dr. Johnea

kind.

While not completely satisfied, the chief nursing program ad-ministrator at NCCU

ministrator at NCCU said a significant im-provement in exam results was expected. "They (the exam results) reflect our new programm and other things we've put in place," said Dr. Johnea Kelley, head of NCCU's nursing department. "We anticipated an (passing rate) increase. Thirteen of 22 NCCU nursing graduates passed

nursing graduates passed the exam, the first class to graduate under the new competency based program.

She attributes the success to the adoption of a Competency Based Education (CBE) pro-gram which had been in development since 1979.

the CBE program includ-ed instituting a new cured instituting a new cur-riculum, more stringent admissions criteria, re-quired participation in the Chairman's Case Study and Enrichment Case Seminars, and frequent exams designed to exams designed to monitor student perfor-

mance, Dr. Kelley said the mandate by the UNC Board of Governors does not allow for the pro-gress of students in the -Dr. Johnea Kelley Passing rates of North Carolina Central Univer-sity nursing program ly's state nursing exam is improvement of the best iird "The mandate while

"The mandate, while kind. "The mandate, while In one year, the an incentive and number of NCCU nurs-ing graduates taking the psychologically damag-exam soared from a ing and devastating to dismal 17.9% to nearly 60%. The students. The undue pressure on the faculty and students has at times interfered with produc-tivity. Despite the pressures, we have made great strides toward meeting the mandate," said Dr. Kelley. In 1977, the Board said the program may be

discontinued if 66% of the graduates did not pass the nursing exam this year, and 75% by 1983 The Board may render

a decision by November on NCCU's request that the mandate be extended

the mandate be extended to allow the new pro-gram's effect to be ex-amined. Dr. Kelley is cautious-ly optimistic that the nursing program will continue to be funded, despite slightly missing the Board's required passing percentage. She passing percentage. She

cited the shortage of nurses and community support as reasons.

Aithough admissions. Aithough admissions criteria are more str-ingent, the school has not abandoned its mis-sion of providing minorities a nursing education education.

Dr. Kelley said: "All of our efforts have been and still are directed toward increasing the number of minority nurses in the health care workforce.

We Welcome Your Clubs & **Social News**

News about happenings of your club or social events should be our office not later than Monday at 5 p.m. of the week of publication

PART 5 IN A SERIES An Adventure WITH Vegetables

NOTE TO PARENTS: "How can I get my child to eat vege-tables?" is a common lament from parents. One answer, accord-ing to cooking school instructors, is to encourage children to take part in the preparation—or in the growing, if you have a garden. Turning the cooking or raising of vegetables into an adventure usually improves appetites immensely! This recipe for Savory Sunny Broccoli has been designed by the Kraft Kitchens. It is sure to become popular because the birth-outinent brockeli is combined with a favorite dish of

high-nutrient brockoli is combined with a favorite dish of children—macaroni and cheese. Water chestnuts are also added for fun and for crunch. The recipe is divided into steps, so that adults and children

can cook together.

SAVORY SUNNY BROCCOLI

- 1. Shop together the day before for your ingredients. You will need: 1 package (7½ oz.) KRAFT Macaroni and Cheese Dinner, 1 package (10 oz.) frozen chopped broccoli, 1 can (8½ oz.) water chestnuts, 1 tomato, margarine, milk, and onion salt
- Following directions on broccoli package, place frozen broc-coli in a small amount of boiling salted water in a saucepan. Cover and cook as directed, just until tender. Drain.
- 3. Measure 6 cups water into a large pan. Add 1 teaspoon salt 4 Heat water to boiling. Add macaroni from box. Stir. Boil

- rapidly, stirring occasionally, 7 to 10 minutes or to desired endern
- 5. Meanwhile, open can of water chestnuts; drain.
- 6. Cut water chestnuts in half.
- 7. Drain off water from macaroni as soon as it is done; return to
- 8. Add the following to the macaroni: ¹/₄ cup margarine, ¹/₂ cup
- Stir in drained broccoli, halved water chestnuts, and ½ teapon onion salt. Mix well.
 Stir in drained broccoli, halved water chestnuts, and ½ teaspoon onion salt. Mix well. Heat thoroughly, stirring occasionally. Spoon into serving dish.
- 10. Cut 1 tomato into wedges. Arrange on top of macaroni. broccoli mixture. Serve hot. Makes 6 servings



0	the week of publication.			
	A A A A	500P	ER CO)ST
	Kroger	FORMATE CONTRACTOR	TERS	SOOPRIE CORT CUTTRE COMPAREN TO OTHER BRANDS " AT KROGER "FOR SOME, SOOPER CAST CHTTERS, NO OTHER BRANDS ARE STOKED
- 	ADVERTISED ITEM POLICY EACH of these advertance items is decired to be reachly advertance items is decired to be reachly advertance items is a decired to be reachly advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advected to be advect	Holly FARMS, U.S.D.A. GRADE A Whole Fryers	and a	HERE ARE JUST A.FEW OF THE HUNDREDS OF EVERYDAY SOOPER COST CUSTER PARCES ACOMPLETEVISTIS WAILABLE AT THE STORE
	tion, very and offer you your character a comparable rank when available, reflecting the same is avery and is and offer which will entitle you to purchase the advertised new at the advertised price within 30 days. TOTAL SATISFACTION GUARANTEE Everything you buy at Mogri a cluster it by an not state the fixed will replace your guaranteed for your total the fixed will replace your purchase price.	OR HOLLY FARMS, U.S.D.A. INSPECTED Mixed Fryer Parts		Q.Q. Kroget Instant Coffee Foots Coffee Foots Foots Foots
	COPVEIGHT 1981-THE NEOGER CO. ITEMS AND PRICES GOOD SUNDAY SEPT 20 THRU SATURDAY SEPT 24, 1981 IN DURHAM WE RESERVE THE RIGHT TO LIMIT GUANTITIES. NONE SOLD TO DEALERS.	WHOLE FRESH Boston Butts \$129		For De Luxe 79 For De Luxe 70 For De Luxe 70
y ie io 1-	ROGER COST CUTTER COMPON ROZEN WAFER SLICED 250 Kwikie Brand 100% PURE BEEF Sandwich Steaks	Pork Steaks Ib	A BEND OF BEFA HYDRAYED TEXTURE PROTEIN Kroger's Pro Beef Patty Mix	Avondele 700
ne r- in t- iy ell	SAVE 51.00 LIMIT 2 PRCS WITH COUPON LIMIT 2 PRCS WITH COUPON LIMIT 2 PRCS WITH COUPON B LIMIT 2 PRCS WITH COUPON PRE PANILY B B ENTET TO PROCEED THAT IS IN A LIMIT ENTET TO PROCEED THAT IS IN A LIMIT ENTET TO PROCEED THAT IS IN A LIMIT OF THE IS IN A	STOLE PACKAGED COUNTRY STOLE SLICED BACON		Carsup 12. 19 Baking 12. 81° Mix 10200 Mix 29° 81° Mix 29° Pot Pies 10° 29°
k-	Oysters "R" Back And Kroger's Got Em! Standard Oysters toz. cfile Boz. cfile Boz. cfile \$209 \$299 \$389	Sun Coub Sandwich Bread	Tail-Less 5349 T-Bone Steak . ib. 5349	Avondair cur Potato Chips Chips
p ix ie ie ig	FRESH HARRARAISED FILLETS ID. \$299 FILLETS ID. \$299 FRESH FARM RAISED ORESSED Catfish ID. \$199	24-DZ.	U.S. GOV'T GRADED CHOICE. BEFF CHUCK ARM BONELESS Boston Roll Roast Ib. \$219	Angel Food Cake Hay \$123 Cooperative State Cooperative State Coope
ne ls n- Jl	Kroger 0.5% Lowfat Milk	KROGER GRATED Parmesan Cheese 81,95	Country Club Ice Milk	Embassy Mayonnaise "Ja" 800 C Big K Sorti Beverage Sorti 12-02. CM
i- ne n- on	Gai. Plostic Cth.	Spaghetti Sauce ^{32-oz.} 31 ³⁵ ^{KROGER} Spaghetti	V2-Gal. Ctar.	Cheese Puffs Har Flozen Krocke Glazed Donuts Hat Peor Halves Con
nd p- of	KROOSE Grade A .	REGORE UNSLICED Italian Bread 2 16-02. \$139	Available Only IN Delit Bakery	GO Grape Hitchist Maraschino, 69

Fayetteville Happenings

By Mrs. T.H. Kinney

The weekend in Fayetteville began on Friday evening past when Zetas and friends gathered at the home of Chancellor and Mrs. Charles Lyons to welcome Mrs. Willa Benge of Milwaukee, Wiscon-

sin. Mrs. Benge is director of Minority Affairs for the Joseph Schlitz Brewing Company. She was the workshop leader for her sorors while here on Satur-day. She held the attention of her sorors for over an day. She held the attention of her sorors for over an hour before moving on for another TV appoint-ment and engagement. And finally, on Saturday night, she was the keynote speaker at the Sickle Cell Banquet. She had much to say, she knew how to say it and she said it. She travels extensively across the country communicating with grace, facility and ex-hibits much understanding for others.

***** Singer Archie Dennis of Pittsburgh, Pa., will speak at the Eastern North Carolina Regional Con-vention of the Gospel Business Men's Fellowship International on October 15-17 at the Bordeaux Motor Inn. Dennis is a former member of the Roberta Martin Singers of Chicago and will also present musical selections at various times during the convention.

* * * * *

Chris Jordan of Rocky Mount will speak for the Breakfast meeting at the BBQ Lodge on Hope Mills Road.

Members of La Madrinna Toastmistress Club en-joyed a mini-workshop on Monday night. All members participated. President Loritha Thomp-son presided.

Dr. Morris Blount of Fayetteville State Universi-ty is among those who are expected to attend the 11th Annual State Mathematics Conference at Ben-ton Convention Center in Winston-Salem on September 25-26.

Tr. Georgia W. Bowser, who attended and taught in Fayetteville City Schools, has been ap-pointed acting chairman of the Department of Business Administration at North Carolina A&T State University. Dr. Bowser has been an associate professor at St. Augustine's College in Raleigh, and taught at Durham College.

Fourteen officers and their ladies were welcomed to the John F. Kennedy Center during a "Hail and Farewell" party Friday at the Officers Wives' Club annex on Butner Road. Food was enjoyed buffet style with colorful island decorations in the theme of "Luau".

Women's Day celebration will be held Sunday at Evans at 10:55 a.m.

Revival meeting was held nightly 7:30 p.m. at John Wesley United Methodist Church.

Rev. C.C. Ray spoke at Lewis Chapel Baptist Church on Sunday evening.

Mrs. Thompson presided at the Monday meeting of La Madrinna Toastmistress Club. A mini-workshop was held on the "Handbook" and other facts about the club, council, region and interna-tional levels. Ms. Frye gave the delegate's report. The Council Newsletter was distributed.

Mrs. Charlissa Davis, of Johnson City, Ten-nessee, visited her mother here recently.

Sympathy is extended to Mrs. Nora McLaip in the death of her sister, Mrs. Rose McCormick Morgan of Wadesboro. Mrs. Morgan was funeralized at Kesler Chapel in Wadesboro on Tuesday



