

ROBESON TECHNICAL COLLEGE

by Bob Denham

RTC Students Prepare To Build Residential Home On School Grounds

Students from three vocational programs at Robeson Technical College will begin work next month constructing on campus a three-bedroom, country-fashioned home that, say school officials, will be auctioned at the completion of the project.

The project was approved by the college board during its regular monthly December meeting and will involve instructors and students in carpentry, electrical installation, and air conditioning, heating and refrigeration.

"The idea is to build something from the ground up and give these three curriculums the opportunity to implement a program where their efforts can be coordinated together," said Frank Leggett, vice-president of Educational Programs and Student Services.

"In most cases, they have not been involved in new construction, mostly renovations," he said. "That doesn't give them much of a chance to work together."

The project will be headed by carpentry instructor Henry Bruce, who is currently developing floor plans and investigating possible site locations on campus.

"We want to make sure we don't interfere with ongoing construction (of the new facilities)," Bruce said. "Yet, we want to build the house in an area that is highly visible to the public."

The training will be invaluable, says Bruce, and will give students the type of hands-on experience they were unable to get in smaller projects that didn't always incorporate all the elements of the program.

"Our program (carpentry) has never built a residential building and that's why we're here to learn," Bruce said. "We have built smaller buildings, like a 24 by 24 foot garage for Willie M. Homes and a concession for the city recreational department. But there's a difference. Everything we've built has been from a slab; now we'll be building from the floor up."

Bruce estimates materials for the project will cost \$23,000. He says the dimensions of the home will be approximately 28 by 44 feet, or about 1,200 square feet. It will have three bedrooms, a bath and a half, combined kitchen and dining room and a living room.

"It'll be built in such a way that a garage or an additional room can be easily added on," Bruce said.

Students from the three programs will alternate work schedules beginning first with the student carpenters, who will have the responsibility of drying in the structure (framing, roofing and siding) before work can be continued.

The student electricians will be called in for wiring and will make a second appearance after the city's inspection of the building to prepare for the installation of sockets, cover plates and switches.

Before the final inspection, however, students from the air conditioning and heating program will prepare the home for a heating system and carpentry students will come in a final me to hang sheetrock and make cabinets.

"Students from each of these programs will see how they have to coordinate with each other," Bruce said. "For example, my carpentry students will need to know at what point they should discontinue work and when they need an electrician."

Some plumbing preparation work may be done by students in a fourth program, industrial maintenance.

"The first thing we're going to have to do though is check with the inspection department for a building permit," Bruce said. "Then we can get started."

A foundation for the house will be built, but not totally enclosed so to allow room to slide steel beams through the foundation for support during transportation. The house will be sold to the low bidder and it will be that person's responsibility to move his or her new home.

"We'll start sometime in January and continue through the summer quarter," Leggett said. "We didn't want to start in the 1st quarter, because students have not acquired enough knowledge; they're still being introduced to the program. It won't be a quick put-up job; it'll be done in phases."

THE COACH'S CORNER

by Ken Johnson Knowledge Vs. Opinion In Sports

What do you think of the instant replay is a very common question these days. Well, when you know the real truth, it is easy to give the answer. However, in football, subjective knowledge, the consensus of the officials as a jury technique offers a wisdom that is not available by the scientific replay. The understanding, the insights of good officials and their accumulated knowledge is a wisdom that should not be taken from the game. In golf, the Nicklaus knowledge of extension, plus coil, gives torsion, not opinion, made him the world's best golfer.

This principle differs from Casper's principle who said, "learn to hit with your body." When you do that, you might get too much body causing the arm to be left out of your thinking, causing you to get outside of the plane which causes two mistakes: going over the top by blocking your hip stopping you from reeling, and by turning your hip too much, getting outside of the plane and slicing the ball. In football, the T-formation with the three options—the dive, the off tackle slant, and the keep or pitch out and pass or run play as a fourth option plus the four different sets seems to be this is not knowledge of the running game being used these days, especially by the pros. Woody Hayes lost to Michigan by just using his run and a cloud of dust idea. Michigan knew what was coming so Ohio lost help!

badly. The coaches and players were so mad at Woody that they all rode back to Columbus on a separate bus leaving Woody all by himself on the other bus. This is the worse use of knowledge by Woody as he should have known that his opinion of trying to make his players do or else was very poor judgement on his part. In basketball, players should never be allowed to run straight down the floor, the minute they do this, they are covered and are not open to receive a pass. They should cut or move at angles and go behind the player they passed to. This also keeps all rebound areas covered. The dribble down the middle is a delayed fast break and is not as fast as eliminating the dribble and angle passing. Another opinion, strictly mine, is that the smaller basketball used in the ladies game when compared to the boys bigger ball which is really slower and drops through the hoop better. The girls are playing under a handicap with the smaller ball. A baseball is faster than a softball is the same idea. I felt sorry for our girls when they lost to Lenore Rhyme using that d--- smaller ball, their ball handling was tougher due to the smaller ball, I believe. To me it is the dumbest thing ever happened to the girls' game. You have to sit and watch a girls' game and a boys' game to note the difference the bigger ball makes a better game for the boys. The faster, livelier ball hurts the girls. It doesn't help!

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