



Two library clubs are functioning at North Warren Middle School, one for grades four through six and another for grades seven and eight. The purpose of these clubs is to train the students to be of service to the school family. In the top photo, some of the students are engaged in laminating and drymounting materials to repair books. Shown are, [left to right] Gary Paynter, Frank Dorich, Frank Fleming, Terrance Twitty, Alonza Coleman, Frank Stegall, Timothy White, Chris Epps, Daniel Fogg, Karen Holtzman, Sally Durham, Cynthia Talley, Brenda Hicks, Cheryl Seward and Wanda Seward. Not shown is Mrs. L. B. Ingram, advisor. Other library club members shown in the bottom picture include seated [left to right] Teresa Dickerson, Audry Bullock and Susan Curris. Standing are, Gene Hicks, David Paschall, Charles Sammons, David Stegall, Ashley White, Greg Fleming, Sandra Green, Allen Walker and Mrs. D. M. Mulch, advisor. [Staff Photo]



Mrs. Townes seventh grade class works with metrics.

North Warren Students Practice Metrics

For the past few months the North Warren School has been practicing the metric system. The students and teachers have been working very carefully with the many metric units.

One of the seventh grade math teachers, Mrs. Townes, has been assisting the students while working with the metric system. She provides scales and other equipment used in working with the metric units.

The Warren Record photographer came to North Warren School to photograph the students while working with units of mass in the metric system.

Mrs. Townes gives her students lab activities to help them learn about the metric system. She makes sure all her students understand the units of the metric system before she continues with her teaching.

During the study of the Metric system, the students at North Warren Middle School have learned and

accomplished a great deal. Mr. Ramey, a sixth grade teacher, says that the metric system of measurement is not hard to understand because it is based on tens. When studying the metric system, it is a good idea to start with the smallest unit of measure, such as millimeter, and proceed to the larger unit, such as kilometer.

When teaching the metric system, it is a good idea to have something to show and/or to perform demonstrations. To avoid confusion, do not convert the English system to the metric system, or vice versa.

In a large sense, learning requires unteaching one system and teaching another. The metric system is more confusing to older persons than it is to younger persons because it means very little to older persons who do not want to learn, or try to learn, the new system.



Mr. Ramey's sixth grade class works with metrics.

When Mercury Drops Thermometer Sales Rise

"How cold is it?" is a bigger question for Americans than "How hot is it?" At least that's the way the thermometer business sees it. A cold winter heats up thermometer sales more than a sizzling summer. The record-breaking winter of '77 has shoved sales some 25 percent above average.

And during the last two years, thermometer sales have gone up 35 percent so that today about 55 percent of American households are believed to have one to three thermometers.

A 32.2-Degree Scorch! Those are the instrument-manufacturing industry's estimates as the United States begins learning how to think of hot and cold like most of the rest of the world, measuring temperatures in Celsius degrees instead of Fahrenheit.

The thermometer makers think it may be another generation before a weather report of "32.2 degrees" will bring an automatic gasp like "90 in the shade" does for their parents, or "minus 31.6" the involuntary shiver that goes with "25 below."

More and more weathermen broadcast temperatures in both degrees, Celsius and Fahrenheit, and dual-scale thermometers are increasingly available in stores, the National Geographic Society says.

Some youngsters are learning to tell temperatures only in Celsius degrees, usually in schools that emphasize metric measurements as the universal system of tomorrow.

Until the Celsius scale becomes second nature, Americans will have to warm to the formulas that high school students faithfully learn, and then usually forget or get mixed up.

Hot And Cold Math To convert Celsius degrees to Fahrenheit degrees, multiply by 9, divide the result by 5, and add 32. When the temperature Celsius is below zero, subtract 32 instead of adding.

To convert Fahrenheit to Celsius, subtract 32 from the temperature, multiply by 5, and divide by 9. When the temperature Fahrenheit is below zero, add 32 instead of subtracting.

Such problem-solving is all due to the English and then Americans adopting the system of temperature measurement perfected in 1714 by Gabriel D. Fahrenheit, a German physicist who spent most of his life in Holland and England as an instrument maker.

The zero in Fahrenheit's scale represented the coldest temperature anybody could produce in those days, by mixing snow and salt. For a hot temperature, he chose the normal heat of human blood, which was known to be the same everywhere. They he divided the scale into 12, and soon multiplied it by 8 to provide more calibrations.

This put the temperature of man's blood at 96 (compared to the true 98.6 degrees Fahrenheit), with water freezing at 32 and boiling at 212.

Anders Celsius, a Swedish chemist living at the same time, was the first to come up with the handier idea of choosing freezing and boiling water as the extremes of a basic thermometer, with 100 degrees in between—advertently creating the conversion problems of Americans.

Dried Flowers Extended Bloom's Life In Home

Warm, spring-like weather has brought up crocuses and daffodils and promises the rest of the flowers and blossoms are not far behind.

Flowers and leaves can be easily preserved by drying methods to enjoy year-round, says Charlotte Womble, extension housing and house furnishings specialist at North Carolina State University.

Flowers should be picked at their prime or just before they reach full color and should be as free of moisture as possible.

The oldest drying method is to hang the plant material upside down in a dark, dry storage room. The room should be warmer than the outside temperature and as dark as possible so materials will retain their color.

Cure the plant when dry, strip off leaves and assemble in bunches of six to eight stems. Tie with string or wrap with rubber bands and hang upside down.

Drying time will vary from one to three weeks, depending on the plant material. Most wild plants, grains and seed pods dry particularly well by the hanging method. Pussy willow is one of the easy spring flowers to dry by this method.

A variety of absorbent agents can also be used for drying flowers. Silica gel, a commercial mixture available in garden and art shops, may be stored and re-used for several years. Washed sand, or equal portions of powdered pumice and cornmeal or equal portions of borax and cornmeal may also be used. To each quart of either of those mixtures, add three tablespoons of uniodized salt to aid in keeping the colors bright.

Flowers should be arranged in a deep, flat container on top of one and one-half to two inches of the drying mixture. Small amounts of the mixture should be added on top of the flowers, working in between and around the petals, keeping the form natural, until the flowers are covered.

Leave in a dry, open place until flowers are dry; the time needed will vary from one to three weeks. When flowers are dry, remove gently from mixture and tap lightly to remove mixture. Store dried flowers in cardboard boxes until ready to use.

Flowers will need to be wired and sometimes wrapped with floral tape before using in an arrangement.

Wreck

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totally wrecking his 1965-model Buick. Officer Ed White investigated the crash, which caused replacement of the meter.

Three vehicles were damaged, the extent of which has not been determined, when a car driven by Clyde Ervin Crews, 18, of Rt. 1, Norlina struck two parked vehicles on College Street in Warrenton at 11:30 a. m. Friday. Officer Donnell Watson reported that Crews' car struck a car owned by Archie Copeland of Macon and a truck owned by George N. Bell of Rt. 3, Warrenton. Crews was charged with careless and reckless driving.

Supper

(Continued from page 1)

supper at the Rafter's here on Wednesday night. Some 20 persons were present.

Bill Bryant, Director of COG, was in charge of the meeting. Guests were greeted at the social hour which preceded the dinner by Sheriff C. A. Davis of Warren County. General Claude Bowers was a special guest.

A number of problems connected with law enforcement were before the group.

Thomas Jefferson is credited with introducing vanilla flavoring to the United States. He learned to love vanilla flavored desserts while serving as minister to France and he brought vanilla beans home when he returned in 1789.

Legislature Condoned Waste

In The Smithfield Herald Perhaps the United States Congress can make up for the short-sightedness of the North Carolina Legislature.

Earlier this month a state legislative committee killed a bill that would have banned throwaway beverage containers in North Carolina. The bill would have required refundable deposits on these containers as an economic inducement to have bottles and cans recycled instead of tossed along roadsides or buried in landfills.

A subsequent bill was introduced in the Legislature last week calling for a statewide referendum on the proposed ban of throwaways. But given the Legislature's reluctance to condone any measure that offends business and labor interests, it's doubtful this bill will fare any better than the first.

Meanwhile, bills have been introduced in both houses of Congress to ban throwaway drink containers in every state of the Union. Environmental and consumer groups are campaigning

hard for approval of a nationwide ban on throwaways. Perhaps it can win approval—if members of Congress will acknowledge the economic and ecological impact of the tremendous waste of throwaways.

Americans threw away 60 billion bottles and cans last year!

And yet our legislators remain swayed by arguments that a ban on throwaways would hurt the can and bottle industry and cause thousands of jobs to be lost.

It doesn't make economic sense in the long run to allow the continued manufacture of a product that can be recycled so easily instead of thrown aside for future generations to contend with. A ban on throwaways may cause a temporary reduction in employment opportunities for some Americans. But a sound economic system should be able to provide more productive and less wasteful employment activities than the manufacture of disposal drink containers.



Commencement exercises for the kindergarten class at Warren Academy were held Sunday at the school. Members of the class included, [left to right] seated, Mary Helen Edmonds, Dana Clary, Dena Clary, Tonya Smiley, Jan Hoster, Kristie Fleming, Emmy Lou Coleman and Angela Carroll. Standing are Mrs. Julius Banzet, III, teacher; Billie Jo West, Allison Crouch, Greg Shearin, Jimmy Hundley and Johnny Newell. Not shown is Brian Floyd. [Staff Photos by Don Stith]

Academy Kindergarten Class Holds Commencement Exercise

Commencement exercises for the 1977 Kindergarten Class of Warren Academy were held in the Academy gymnasium on Sunday, May 22, at 3 p. m.

Seventeen kindergarten students and their teacher, Mrs. Julius Banzet, III, presented "Kindergarten Kapers," a musical program which included a special salute to "Sesame Street."

The talented tots thrilled their audience of parents, relatives and friends as they sang and played rhythm

instruments.

Following the musical portion of the program, Headmaster B. L. King and Julius Banzet, III, chairman of the Warren Academy Board of Directors, presented kindergarten diplomas to the following children:

Angela Elizabeth Carroll, Dana Renee Clary, Dena Janee Clary, Emmy Lou Coleman, Allison Louise Crouch, Mary Helen Edmonds, Kristie Anne Fleming, Brian Keith Floyd, Sharon Lynne Gupton, Jeanette Michel Hosier,

James Andrew Hundley, Johnny Briley Newell, Jr., John Millam Ross, III, Gregory Franklin Shearin, Tonya Lee Smiley, Travis Walker Thompson and Billie Jo West.

After the diploma presentation, the class gave the benediction and recessed to the music of "Pomp and Circumstance." They then formed a receiving line near the main exit of the gym where they greeted their parents and friends and an informal reception was held in their honor.



A salute to Sesame Street was presented by the kindergarten class at Warren Academy Sunday afternoon. Hand puppets were used during the presentation.

Something You Eat Can Cause Sickness

The next time you suffer stomach cramps and flu-like symptoms following a big family gathering or large party, it may well be "something you ate."

Even though your family may enjoy meals, day after day, and never get sick from foodborne illness, the occasional large party you give may cause you to cut corners and be a little less careful about food handling than you normally are.

Bacteria are the cause of food poisoning; all they need to grow is the right combination of time and temperature. Following some simple rules suggested by extension specialists at North Carolina State University may help you avoid any possible problems.

Keep all hot foods hot. Bacteria grow best in lukewarm foods. Protein foods such as seafood, poultry and cooked meats should be kept hot using an electric hot tray or chafing dish. Small candle warming units may not keep hot foods hot enough. Never let these foods stand at room temperature for more than two hours.

Don't put large quantities of cold foods out at one time. Serve only what is needed and replace often so foods keep as cold as possible. Serve foods in containers that can be stored in the refrigerator and then brought directly to the table.

Check to see if you have enough dishes and utensils for eating. The disposable kind are best. Hasty washing means that dishes and utensils are used when they are not properly cleaned.

Don't hold prepared foods in the refrigerator for more than a day or two. If you prepare them further in advance, plan to freeze

them.

When you taste food, use the tasting spoon only once, then wash it before you use it again.

Figure out how much refrigerator space you'll need to store foods and keep the temperature at 40 degrees F. Refrigerating warm food does not cause it to spoil, however, don't put so much warm food in the refrigerator that it raises the temperature. When the refrigerator is overcrowded, the temperature may rise enough to cause increased bacterial action.

Be sure you have clean work surfaces and clean utensils to begin with before you prepare any food. Insist

that all those who help you prepare the food have clean hands washed with soap and water.

After the party's over, don't let huge quantities of leftovers fill your refrigerator for days. Plan in advance for ways that you can use the foods, then freeze the rest.

If you have any doubts about a leftover, don't use it. Food poisoning does not always have a bad smell or taste. Because food doesn't seem spoiled does not mean that it is all right to eat.

Iceland is about the size of Kentucky.

The HUNTERGRAM

A Newspaper Within A Newspaper

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WE KEEP CRAZY CRYSTALS AT ALL TIMES—70c — \$1.00

Happy we are that we're not among the 80,000 who plunked down their hard earned cash to witness the bout between Schmelling and Joe Louis. That fist-cuff was a fiasco from the spectators' standpoint.

More than 30 years ago people were making Hunter's a favorite gathering place at just about any time of the day. We welcomed our friends then, and we welcome them now. Throughout the years quality and courtesy have been two reasons why Hunter's has become a name worth remembering.

the sunshine such as we enjoyed yesterday will bring about surprisingly happy results.

We are pleased to welcome the visitors here for Hospitality Week and extend to each of them a cordial invitation to visit our store.

Beach time is here. Let us supply you with a sun bonnet and the toilet articles you are sure to need.

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