

School Management Resource Center Launched At UNCC

CHARLOTTE--What's a school superintendent supposed to do if the heating and air conditioning systems in the schools keep breaking down? Or how is one going to introduce a complex new system of personnel evaluation needed in a merit pay system?

School Management Resource Center being launched at the University of North Carolina at Charlotte to match the needs of principals and superintendents with expertise and resources at the University.

"The establishment of this center is a statement by UNCC to the school districts of the

Carolinas that the total university wants to work in partnership with school leaders to strengthen the educational opportunities for children and youth through improved leadership and management," said UNCC Chancellor E.K. Fretwell Jr.

Dr. Robert A. Pittillo, professor of Education Leadership and Instruction at UNCC, will serve as coordinator of the center which will enable the university to develop strong ties to school districts to provide expertise in various areas on a contract basis.

Dr. Pittillo said his job would be to serve as a broker in recruiting faculty for particular needs of a school district. "This might include an expert to conduct research for school districts, develop conferences or provide some type of management service."

"The center would utilize almost any academic discipline," said Dr. Pittillo, "and not just education specialists working with in the schools."

The center, which is Dr. Pittillo's concept, is believed to be the first program of its type in the country. "I know it's the first in the state, and I don't know of any model elsewhere in the country," he said. "I feel that a lot of people of UNCC would like to get involved with the public schools, and the center will provide that opportunity. I'm not even sure the program will work, but we are going to give it a try."

Two committees, a 10-member University Advisory Committee, and an 18-member School District Advisory Committee, will evaluate the program and participate in its role with the school system.

The immediate next step will come when Dr. Pittillo sends out a needs assessment survey to determine just exactly what non-teaching problems school administrators are wrestling with these days.

UNCC personnel serving on the committee are Virginia Geurin of business administra-

tion, David Goldfield of history, James Lyons and C.E. Smith of educational leadership and instruction, Timothy Mead of political science, William McCoy of the Urban Institute, Terrence Scout of sociology and anthropology, William Seigfried of psychology, Oakley Winters of continuing education and William Shelnett of engineering technology.

Members of the School District Advisory Committee are:

Dr. Robert Bridges, Deputy Superintendent of the Wake County School System, 601 Devereux St., Raleigh.

Mr. Alexander Erwin, Principal, Wilkes Central, Rt. 3, Wilkesboro.

Dr. Emmett Floyd, Superintendent, Catawba County Schools, Box 1000, Newton.

Dr. Joseph Gentry, Superintendent, Rock Hill

Schools, 10 Dv. 10072, Rock Hill, S.C.

Dr. Jimmie Martin, Superintendent, Stanley County Schools, P.O. Box 1399, Albermarle.

Dr. Pamela Mayer, Superintendent, Chapel Hill-Carboro Schools, Lincoln Center, Merritt Mill Road, Chapel Hill.

Dr. William McMillian, Director, Regional Center, S.W. Regional Educational Center, 2400 Hildebrand St., Charlotte.

Mrs. Betty Owen, Office of the Governor, 116 E. Jones St., Raleigh.

Dr. Harold Patterson, Superintendent, Spartanburg District 7, P.O. Box 970, Spartanburg, S.C.

Dr. Johnny Presson, Superintendent, Shelby City Schools, 315 Patton Drive, Shelby.

Mr. Jay Raymer, Principal,

South Iredell High School, Barium Springs.

Dr. Jesse Register, Assistant Superintendent, Cabarrus County Schools, P.O. Box 388, Concord.

Dr. Jay Robinson, Superintendent, Charlotte-Mecklenburg Schools, P.O. Box 30035, Charlotte.

Dr. George Seagraves, Principal, Lee Sr. High School, 1708 Nash St., Sanford.

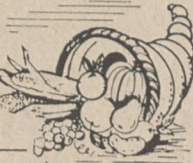
Ms. Jane Shields, Principal, West Elementary School, 500 W. Mountain St. Kings Mountain.

Mr. Larry Sides, Principal, Clear Creek Elementary, 13501 Albermarle Road., Charlotte.

Mr. M. L. Taylor, Principal, Kannapolis Middle School, 525 East C. Street, Kannapolis.

Dr. W. C. Walton, Assistant Superintendent, Moore County Schools, P.O. Box 1180, Carthage.

FOOD IDEAS for all seasons



Don't let pumpkins be limited to jack-o-lanterns and pies in your house. This symbol of autumn is a good source of vitamin A and is low in calories, sodium and fat.

"Look for a pumpkin with a hard rind. Softness may mean the fruit is not ripe. If it has thin flesh, it may lack flavor," says Rachel Kinlaw, foods and nutrition specialist, North Carolina State University. Examine the rind carefully for signs of decay, which usually appear as a water soaked area. It sometimes has brown or black mold.

To boil fresh pumpkin, peel, seed and slice the fruit. Cover with water and cook until tender. Drain, then mash the pulp, and beat it with an electric mixer or process in a food processor until smooth.

To bake, wash the pumpkin and cut it in half crosswise. Remove the seeds and stringy portion. Place the pumpkin in a pan, shell side up, and bake in a 350 degree oven until it is tender and falling apart. Scrape the pulp from the shell and continue as with boiled pumpkin.

Cooked pumpkin can be frozen. Cool the mashed pulp in a container placed in cold water, stirring occasionally. Pack in freezer containers, leaving one-half inch of head space. Seal and freeze.

Those who are canning pumpkin should follow new safety guidelines established by the U.S. Department of Agriculture. There is just too much variation in

strained pumpkin, so we are no longer recommending that home canners put it up," says Dr. Robert Brackett, food safety specialist, NCSU.

Instead, can cubed pumpkin. Process the cubed pumpkin in pint jars in the pressure canner at 10 pounds (240 degrees) for 55 minutes. Leave the quart jars in at 10 pounds for 90 minutes. Make sure the cooled jars are properly sealed before storing.

Toast the seeds for added nutrition and economy, suggests Mrs. Kinlaw. For every cup of seeds, melt 2 teaspoons butter or margarine in 1 tablespoon cooking oil. Wipe the fiber from the seeds, but do not wash. Coat the seeds with the oil-margarine mixture, then spread thinly on a shallow cooking pan. Sprinkle lightly with salt. Toast in preheated 350 degrees oven for 20 minutes until golden brown and crisp, stirring occasionally.

Pumpkin Bread

- 2 cups flour
- 1 cup sugar
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon each cinnamon and nutmeg
- 1/4 teaspoon ginger
- 1 cup canned or cooked pumpkin
- 1/2 cup oil
- 1/3 cup water
- 2 eggs

Mix dry ingredients thoroughly in a large bowl. Beat pumpkin, oil, eggs and water together. Add to dry ingredients. Stir just until dry ingredients are moistened. Do not overmix. Pour into greased loaf pan. Bake one hour in 350 degree oven or until toothpick inserted in center comes out clean. For faster baking, use small loaf pans.

THE SHOW

The Shelby High Drama Club will present "The Show" November 18 at 8 p.m. at Brown Auditorium on the Shelby High campus. Advance tickets are available from any Drama Club student for \$2. Tickets at the door will be \$2.50.

Home Fillers

There is a higher proportion of meat to bone weight on large turkeys. When buying turkeys 12 pounds and under, allow 3/4 to 1 pound per serving. For larger turkeys, allow 1/2 to 3/4 pounds per serving.



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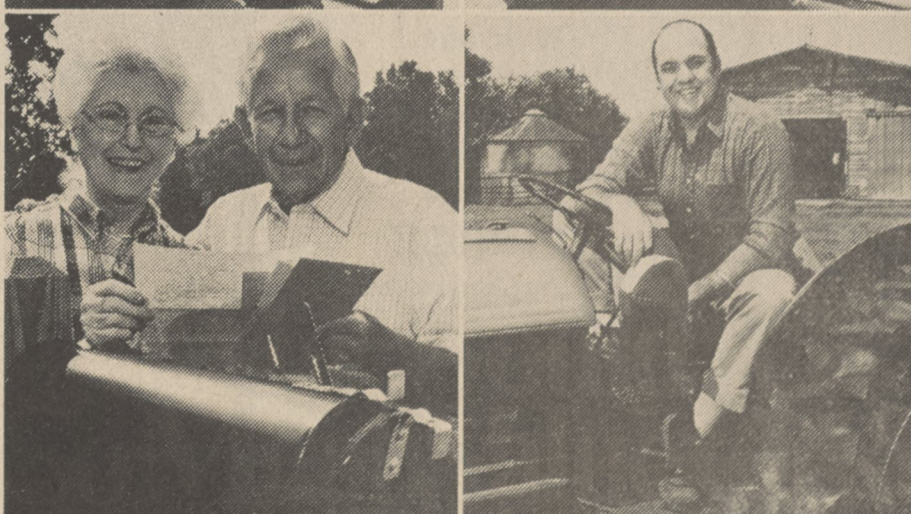
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