

Choose Tax Help Carefully IRS Advisers Payers

GREENSBORO — Taxpayers who seek the assistance of a commercial income tax return preparer should choose one of the many reputable preparers who will provide honest and forthright assistance, Robert LeBaube, IRS Acting Director for North Carolina advised taxpayers today.

Even if someone prepares the return, the taxpayer is still responsible for the accuracy of the information entered on the return and the full payment of any additional tax, penalties, or interest charges, LeBaube said.

Most tax return preparers are competent and honest, but taxpayers should be on their guard against unscrupulous preparers, emphasized LeBaube.

Here are some tips:
 Never sign a blank return;
 Do not sign a tax return prepared in pencil because it can be changed later;
 Do not allow your refund check to be mailed to the preparer;
 Avoid the advisor who "guarantees" refunds, wants a percentage of the refund, or supposedly knows all the angles;
 Avoid the preparer who advises a taxpayer to overstate deductions, claim fictitious dependents or omit income, he said.

A reputable tax preparer will sign the tax return he prepares on the line provided and enter his tax identifying number. In fact the taxpayer should insist on this, LeBaube

said. And the taxpayer, should record the preparer's name and address for future reference.

COSTLY PEST
 Weeds are one of the most expensive pests farmers must contend with. One estimate indicates that weeds cost farmers around \$3.5 billion a year. In North Carolina, the crops that require large expenditures for weed control include cotton, peanuts, corn and soybeans. Two of the most expensive individual weeds are morning glory and cocklebur.

Nature Winning At Niagara

NIAGARA FALLS — Nature seems to have won out over technology in preliminary studies over what to do about erosion at the American Falls at Niagara.

The International Joint Commission, a Canadian-American board entrusted with policy decisions on the international future of the Great Lakes and all border waterways, five years ago established a subgroup called the American Falls International Board to make a complete study of the American Falls. Many feared continued rockfalls and erosion by the powerful waters would reduce the famous tourist attraction to a mere cascade in coming decades.



(Photo courtesy Ontario Hydro.)

The AFIB, however, in a report just released on the aesthetic aspects of the mighty waterfall, cautions against any tampering with the cliff face of the cataract.

The process of continuing rockfalls is "part of the spectacle" of the natural wonder and should be permitted to continue, read the report.

The board did feel removal of the talus — tons and tons of jagged, piled-up rock at the base of the American Falls — would return a dramatic steep and vertical plunge of water and prevent the waterfall from deteriorating over the years into a less-impressive sight.

The report said "there would be some point in starting the new era of rockfalls on an empty canvas, letting the picture take shape entirely as nature will direct."

Basically, the interim report advised nature should take her own course at the Falls.

To preserve and enhance the beauty of the Falls — the written purpose of the study — "does not mean that they should be frozen dead in their present appearance," said the AFIB.

The U.S. Army Corps of Engineers had made exhaustive studies of the cataract, including a much-publicized dewatering in 1969, and suggested subsequently that the rock mass across the crest and

land and becomes a single waterfall extending across the whole width of the river. That probably won't happen for another 2,000 years, says the report.

The American Falls recession, because it has only one-tenth the amount of water roaring over it, is considerably slower than that of the Horseshoe Falls.

The most desirable policy, the AFIB held, would be removal of virtually all the talus at the base to obtain the most thrilling majestic scale of the waterfall and at the same time to do nothing to hinder the continuing process of geological evolution through rockfalls.

An aide in the county's Expanded Nutrition Education Program worked with the homemaker to try to find a way to solve part of the money

problem.

The homemaker agreed to pick up and save every carbonated beverage bottle she found. Later on she sold the bottles to a local merchant and had enough money to buy some garden seeds.

"I plan to do this again so I can buy more seeds," the lady told the aide, "but the money I have now will give me a big start."

CRAFT HOBBY Craft hobbies are an inspiration to many Rockingham County homemakers including Mrs. Isabella Pinnix, Reidsville, Rt. 5.

Mrs. Pinnix, a member of the Grooms Extension Homemakers Club, has made and sold more than \$150 worth of decoupage and bead craft items since the beginning of the year.

Since she works outside the home part-time, Mrs. Pinnix doesn't have a lot of time to devote to her hobbies, adds Mrs. Zedie Jackson, home economics extension agent. But she is looking forward to the day when

Dumb-Dumb's The Name

Cat Thwarts Burglar—Wins Hero Award



SOUTH WICHITA, KANSAS. Somewhere in Kansas there is an embarrassed burglar who was thwarted by Dumb-Dumb, a 5-year-old half-Siamese watchcat living with the Russell Carter family of South Wichita. For her exceptional bravery, Dumb-Dumb has just been named Hero Cat for 1972 by the Friskies Cat Council.

A normally gentle feline, Dumb-Dumb leaped to the attack when a would-be burglar threatened her mistress and home. Mrs. Carter was busy in the kitchen unaware of the impending danger. Startled by the crash and clamor in the garage, she hurried to investigate. She saw Dumb-Dumb whirl to the back of the intruder, clawing and biting at his head

and shoulders. Mrs. Carter watched, astounded, as the burglar bolted out the back door unable to shake off the furious cat.

The Carter's 10-year-old Chihuahua, Che Che, watched Dumb-Dumb's performance without apparent interest or appreciation.

For her heroic deed, Dumb-Dumb received a \$100 U.S. Savings Bond from Felicia Ames of the Friskies Cat Council, a year's supply of cat food, an engraved silver feeding bowl and her very own "Beware of Dumb-Dumb" sign. Dumb-Dumb is the sixth winner of the national Hero Cat Award. Nominations for the 1973 award may be submitted to the Council at 5045 Wilshire Blvd., Los Angeles, California 90036.

she can devote all of her time to crafts.

LAMP REPAIR
 Got some non-functional lamps at home? Rework them and bring more light into your home, advise members of the Meadow Creek Extension Homemakers Club, Alamance County.

During a recent workshop the women made repairs, ranging from replaced cords and new plugs to new bulb sockets and lamp shades, says Amelia Watts, associate home economics extension agent.

KNOW YOUR BANKER



When you live in a community, there are certain professional people you should learn to know rather well . . . including your banker.

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Distaff Deeds

Simple Purchase Can Be Difficult for Some

By JANICE CHRISTENSEN

Getting enough money to buy seeds to plant a vegetable garden is almost impossible when you are an elderly widow, who has seven grandchildren and a disabled son living with you.

The only income this Edgecombe County family will have until the summer crops can be worked is a check on the disabled son, reports Evelyn Wilson, home economics extension agent.

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problem.

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Greet Spring With A "Highland Fling"

Was ever a race so maligned as the Scots? They've been called dour, humorless, parsimonious, and — perhaps worst of all — poor cooks! Well, it's time to set the record straight. The fact is that the Scots, a people commended for their kindly, genial humor, which half loves what it laughs at . . . have been chuckling for quite a while at such caricatures. If you've ever had the pleasure of attending a Scottish party, you know how the Scots really get it together with the good simple food, superb baking, and fine highland malt whisky that truly represent their gustatory tradition.



Tempting Glenfiddich Trifle, with a dollop of the unblended Scotch in a snifter, show how the Scots themselves cap a delicious dinner. Sprays of heather add to the true Scottish ambience.

You can add the flavor of warm Scottish hospitality to your own spring entertaining with a "highland fling" . . . a dinner party featuring fine Scottish dishes and spirits. Make the aperitif an unblended Scotch such as Glenfiddich 100% malt whisky, so much richer in flavor than the familiar blended Scotch whiskies usually served. This is the original Scotch whisky, still favored in the Highlands where it's made.

Serve roast lamb as the main dish and add a delightful tang with a baste of the same unblended malt whisky. No Scottish repast would be complete without scones, the feathery biscuits so beloved in every Highland home. Be sure to say the name right — it rhymes with "gone", not "bone."

Nothing but a Glenfiddich Trifle would do for dessert . . . ladyfingers and macaroons sprinkled with the whisky and topped with jam, custard sauce and whipped cream. The whisky tempers the sweetness of the dessert and adds a hauntingly subtle taste. Don't forget the Shortbread, an utterly delectable Scottish cookie made with just butter, flour and sugar. And for a delightfully surprising after-dinner sip, serve the same deep-toned unblended Glenfiddich whisky in a snifter.

If all this lingers surprises you, note that it harks back to an old tradition. According to the "Annals of Edinburgh", in 1581 . . . people went to so great an excess in eating, drinking and banqueting . . . that it required the interference of an act of the legislature to repress on these occasions, so extraordinary a consumption, not only of articles of home produce, but also of "drugges, confectioners, and apoceries", brought from foreign countries . . . Who says no McTavish was ever lavish!

SCOTCH ROAST LAMB

- 1 leg of lamb, 5-6 lbs.
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon marjoram
- 1/2 teaspoon garlic powder
- 1/4 cup + 2 tablespoons Glenfiddich Scotch Whisky
- 2 tablespoons orange marmalade

Trim excess fat on outside of lamb. Sprinkle with mixture of salt, pepper, marjoram and garlic powder. Set lamb on rack in roasting pan and place in preheated 350° F. oven. Use the 1/4 cup Glenfiddich Scotch Whisky to baste the lamb occasionally as it roasts. Roast about 25 minutes per lb. for medium-rare (165° F. on meat thermometer) or about 30 minutes per lb. for well-done (175° F. on meat thermometer). One half-hour before meat is done, combine 2 tablespoons Glenfiddich with marmalade and spread over roast to glaze. 6-8 servings.

SCONES

- 2 cups flour
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 2 tablespoons sugar
- 1/4 cup butter
- 1 egg, slightly beaten
- 3/4 cup buttermilk

Combine dry ingredients. Cut in butter until mixture is crumbly. Stir in egg and buttermilk; mix just until combined. Divide dough in half, pat each into a round about 1/2 inch thick. Cut each into 6 wedges and place on buttered baking sheet. Bake in preheated 400° F. oven about 10 minutes, until golden brown.

GLENFIDDICH TRIFLE

- 2 eggs
- 2 egg yolks
- 1/2 cup sugar
- Pinch of salt
- 2 cups hot, scalded milk
- 1/2 teaspoon vanilla
- 12 ladyfingers, split in half
- 6 macaroons, coarsely crumbled
- 1/4 cup Glenfiddich Scotch Whisky
- 1/2 cup strawberry preserves
- 1/2 cup heavy cream, whipped and sweetened, fresh strawberries, washed and hulled

Beat eggs and egg yolks with sugar and salt in top of double boiler. Gradually beat in scalded milk. Set pan over simmering water; cook, stirring constantly, until mixture thickens and coats spoon. Stir in vanilla, remove from heat; cool. Arrange split ladyfingers along sides and in bottom of glass serving bowl. Add crumbled macaroons and spoon Glenfiddich Scotch Whisky over all. Top with preserves and cover with cooled custard. Chill until serving time. Spread whipped cream on top and garnish with strawberries. 8 servings.

SHORTBREAD

- 1 cup butter
 - 1/2 cup confectioners' sugar
 - 2 cups sifted flour
- Cream butter until softened. Gradually beat in sugar until light and fluffy. Mix flour in well. Cover dough and chill about 2 hours. Divide dough in half. Pat each half into a round about 1/4 inch thick on a lightly buttered cookie sheet. With the back of a knife, mark each round into 16 wedges. Prick all over with a fork. Bake in preheated 325° F. oven about 25 minutes, until pale gold. Let cool slightly on baking sheet and then cut into wedges where marked.

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