

Fluid Stains

Spill correction fluid on your clothes at work? "Stain removal procedures may vary depending on the type of correction fluid," says extension clothing specialist Judy Mock. Sometimes the stain may be removed with commercially sold drycleaning solvents, she said, but often a trip to the drycleaner is required.

Fluorescent lights are more economical than incandescent ones because much more energy goes to lighting rather than to heat loss.

Fayetteville Happennings

By Mrs. T.H. Kinney

Ms. Ethel Lee Thomas and David Louis Clark of Philadelphia, Pa., were married Saturday afternoon in the Pope Air Force Base Chapel. Chaplain Gilbert Beeson officiated.

The bride is the daughter of Mrs. Helen D. Fore of Marion, S.C. The bridegroom is the son of Mrs. Ruth J. Clark of Philadelphia, Pa.

A reception was held at the Fort Bragg Main NCO Club.

The bride is a graduate of Jonakia High School in Marion, and of the Realtors Institute at the University of North Carolina-Chapel Hill. She is associated with Realty World Hall Real Estate in Spring Lake. The bridegroom is serving in the U.S. Air Force at Pope Air Force Base. The couple will live in Spring Lake.

Miss Deborah Denise Mack and Hilliard Wayne Kelley of Orange, N.J., were married last Sunday afternoon in the Fayetteville Technical Institute Rose Garden. Chaplain Kenneth Clements of Fort Bragg officiated.

The bride is the daughter of Mr. and Mrs. David Mack of Fayetteville. The bridegroom is the son of Mr. and Mrs. Hilliard Kelley of Orange, N.J.

The bride's parents hosted a reception at the All-American Club at Fort Bragg.

The bride is a graduate of Seventy-First High School. She attended Fayetteville State University and is currently employed at Sears in Cross Creek Mall. The bridegroom is serving with the U.S. Army at Fort Bragg in the 82nd Airborne Division. The couple will live in Fayetteville.

Ms. Teri Vanessa Evans and Alvin Watson McLamb, both of Fayetteville, were married Sunday evening in Mount Hebrew A.M.E. Zion Church. The Rev. Richard T. Hadley officiated at the ceremony.

The bride is the daughter of Mrs. Nellie Evans. The bridegroom's parents are Mr. and Mrs. Allie McLamb of Salemburg.

The bride's mother hosted a reception at the church dining hall following the ceremony.

The bride is a graduate of East Carolina University. The bridegroom is a graduate of Sampson Technical Institute. He is attending Fayetteville State University and is serving in the U.S. Army at Fort Bragg.

The couple will live in Fayetteville.

Sgt. Major and Mrs. Alvin Walker announce the engagement of their daughter, Wanda Jeanine, to Bradley Taylor of Fort Ord, California.

The prospective bridegroom is the son of Mrs. Bennie Beverly of Los Angeles, Calif.

The wedding is planned for October 3 at Silver Grove Baptist Church in Raeford.

The bride-elect attended Fayetteville Technical Institute. The prospective bridegroom is a graduate of Thorpe High School in Thorpe, Wisconsin, and is currently serving in the U.S. Army at Fort Ord, Calif.

Many gathered for the Blackmore Family Reunion which was held this year at the Country Squire in Warsaw, N.C., during the Labor Day weekend.

The Cumberland County Extension Homemakers and the Agricultural Extension Service will sponsor three one-day bus trips this fall. They will include a September 26 trip to the "grape stomp" at Rose Hill, N.C.; a trip to the Duke Homestead State Historical Site in Durham to view a mock tobacco auction on October 4; and a bus trip to the State Fair on October 19. Call 488-9598.

The College Heights neighborhood watch program met Tuesday evening in the Seabrook Recreation Center.

The Cumberland County-Fayetteville City Home Economics Teachers' Association will offer a course entitled "home economics update." A unit of teaching certification renewal credit may be earned. Interested persons should come to the first session at Reid Ross High School Thursday from 4-5:15 p.m.

Members of the Zeta Phi Beta Sorority enjoyed a "Meet, Treat and Greet" gathering on Friday night at the home of Soror B. Tyler.

A large crowd attended a public open house on Sunday at new units of the Fayetteville Metropolitan Housing Authority at Camden Road and Whitfield Street.

Attorney Dorothy E. Nelms of Washington, D.C., spoke at Woman's Day at Smith Chapel Church Sunday morning. She retired in 1978 after 28 years with the U.S. Department of Housing and Urban Development. She attended Howard University and George Washington University Law School.

William Al Hodges of White Plains, N.Y., had a pleasant and safe return home last Friday.

Mrs. Eliza Cooper and husband had a safe return to New York over the weekend after attending their family reunion.

Sympathy is extended to the members of the family of the late Mrs. Louise Blount Brewington and especially Mrs. Carolyn B. Gray.

Elder Carrie Anders was funeralized Monday at St. Luke AME Church by Bishop Paul Bowers and Elder W.L. Johnson. Sympathy is extended to his wife, Mrs. Gertrude Anders, his two sons and four daughters and their families.

Funeral services for Mrs. Mary L. Dorch were held Wednesday afternoon in Friendship Baptist Church. Sympathy is extended to her husband, Henry Dorch, two sisters, a brother and their families.



PART 3 IN A SERIES

COOKING TOGETHER & SHARING THE FUN

NOTE TO PARENTS: Now, having read the previous two articles in this "Kids At Home On the Range" series, you are excited by the prospect of sharing kitchen experiences with your own children. You know that cooking can enrich family relationships, enhance a child's creativity and self-esteem, and help boys and girls develop valuable life skills.

Home economists at the Kraft Kitchens have developed the two recipes below to share making together. They are built around inexpensive, dishes children enjoy. Two more recipes will be suggested in later articles in this series.

The recipe steps are broken down to make organizing easier. Some steps like measuring water, can be handled even by a young child. Other steps may take adult-child cooperation, and others may require the adult to complete the task alone for safety reasons. As your child gains more experience, he can do more steps himself or with adult cooperation.

SCOUT SUPPER

1. Shop together for your ingredients the day before. You will need: 1 package (7 1/4 oz.) KRAFT Macaroni and Cheese Dinner, 1 can (16 oz.) tomatoes, 6 frankfurters, 1 medium onion, milk, margarine, pickle relish, and prepared mustard.
2. Measure 6 cups water into a large pan. Add 1 teaspoon salt.
3. Heat water to boiling. Add macaroni from box. Stir rapidly, stirring occasionally, 7 to 10 minutes or to desired tenderness.
4. Cut 6 frankfurters into diagonal slices. Chop 1 medium

5. onion (makes about 1/2 cup).
5. Drain water from macaroni in a colander as soon as it is done; return macaroni to pan.
6. Add the following to the macaroni: 1/4 cup margarine, 1/4 cup milk, and the cheese sauce mix from the box. Mix well.
7. Then add these ingredients: the 16 oz. can of tomatoes (with the liquid), the sliced frankfurters, the chopped onion, 2 more tablespoons margarine, 2 tablespoons pickle relish, and 1 tablespoon prepared mustard. Mix well.
8. Cover and heat thoroughly, stirring occasionally.
9. Serve as a lunch or supper main dish. Makes 6 main dish servings.

PICNIC MACARONI SALAD

1. Shop together for your ingredients the day before. You will need: 1 package (7 1/4 oz.) KRAFT Macaroni and Cheese Dinner, Miracle Whip salad-dressing, pickles to chop, 1 small onion, 8 slices bacon, 1 tomato, milk, and margarine.
2. Cook 8 slices bacon until crisp. Drain and crumble.
3. Prepare 1/2 cup chopped pickle. Chop 1 small onion (makes about 1/2 cup).
4. Measure 6 cups water into a large pan. Add 1 teaspoon salt.
5. Heat water to boiling. Add macaroni from box. Boil rapidly, stirring occasionally, 7 to 10 minutes or to desired tenderness.
6. Meanwhile, chop 1 tomato.
7. Drain water from macaroni in a colander as soon as it is done; return macaroni to pan.
8. Add the following to the macaroni: 1/4 cup margarine, 1/4 cup milk, and the cheese sauce mix from the box. Mix well.
9. Then add the crumbled bacon, the chopped pickle, the chopped onion, the chopped tomato, and 1/2 cup salad dressing. Press mixture into six 5-ounce custard cups. Chill.
10. Just before serving, unmold salads onto plates. If you wish, you can garnish each serving with more pickle and tomato, both sliced. Or unmold salads onto lettuce leaves. Makes 6 servings.



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Avondale Corn 79¢
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