J. H. Hamm [left] and Bobby Choplin sell ticket for one of 750 quarts of stew purchased Saturday as a fund-raising dinner was staged at Aycock School by the Cokesbury Fire Department. Making the purchase is Jimmy Franklin [right].

Among supporters of the newly formed Cokesbury Fire Department on hand Saturday to help in the sale of stew were [left to right] J. H. Hamm, Bobby J. Choplin, Sanford Faucette, Mike Choplin, Tony Faucette, Charles Floyd, Mike Coghill, Johnny Newhouse, Thurston Allen, Eddie Jackson, Howard Short, Erwin Spain, Richard Rogers and Melvin D. Abbott. Many other residents of the community took part in the promotion and sale of stew, which was the first major fund-raising project of the young fire company.

[Staff Photos by Don Stith]

Fire Department Feeds On Community Support

Getting a plate ready to go are [left to right] Mrs. Thomas Dillard, Mrs. Mike Choplin and Mrs. Charles Floyd.

Eddie Jackson washes wooden paddle used to stir hundreds of quarts of brunswick stew served to area residents Saturday.

Mrs. Jimmy Franklin and daughter enjoy stew plate offered by Cokesbury Fire Department.

Mrs. George Fleming [left] and Mrs. Bobby Choplin help prepare plates served Saturday afternoon to supporters of the new Cokesbury Fire Department.

Troublesome Fire Ants In South To Stay

As if the news hasn't been gloomy enough of late, the government's $150 million campaign to wipe out fire ants now is being called the "Vietnam of entomology."

In a domestic version of peace with honor, residents of areas infested with the ants are being advised to live and let live. In other words, the imported insects aren't about to roll over and play dead.

The ants, named for their fiery sting, come in two species, both mean, the National Geographic Society says.

Infest Nine States

Solenopsis richteri, a black ant, probably came to Mobile, Alabama, in late 1918 aboard a ship from South America. Its cousin, Solenopsis invicta, a red ant, presumably arrived the same way and was first reported in that state in the early 1930s.

Establishing a beachhead, the invaders proceeded to march. The black ant has entrenched itself in a small area of Mississippi and Alabama.

The red fire ant has spread through those two states, as well as Louisiana, Georgia, and Florida, a large part of Texas and South Carolina, and the southern portion of Arkansas and North Carolina.

Unchecked by natural enemies in their adopted land, the ant colonies multiplied until today from five to ten billion fire ants occupy more than 150 million acres in nine southern states—often the best farmland.

Ant hills almost two feet high dot fields, pastures, parks, and playgrounds, wherever the land is cleared and warm. The mounds damage farm machinery and interfere with plowing.

Until mechanized equipment became widespread, some fields were untended because workers were afraid to venture near the

(Continued on page 16)

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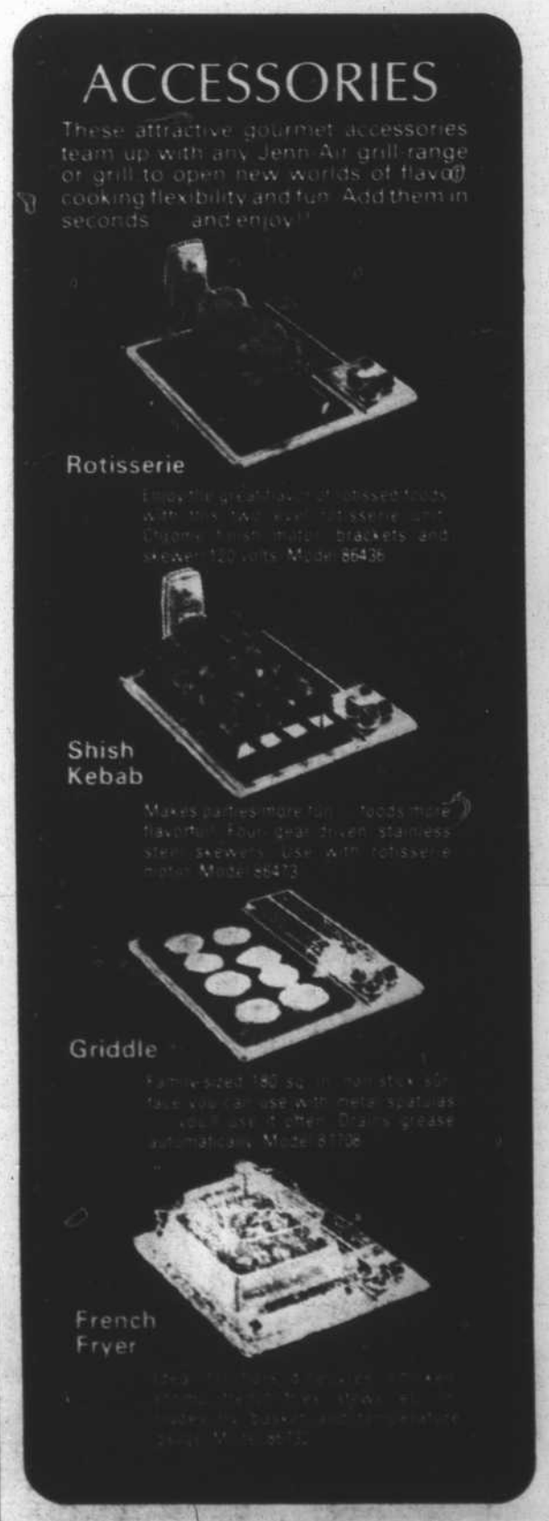

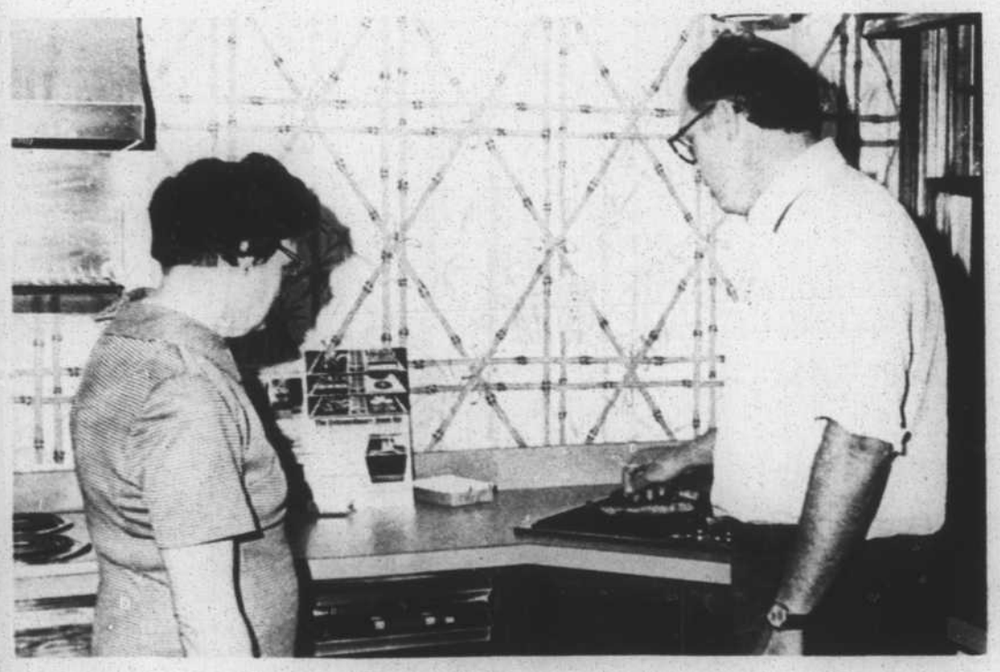

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