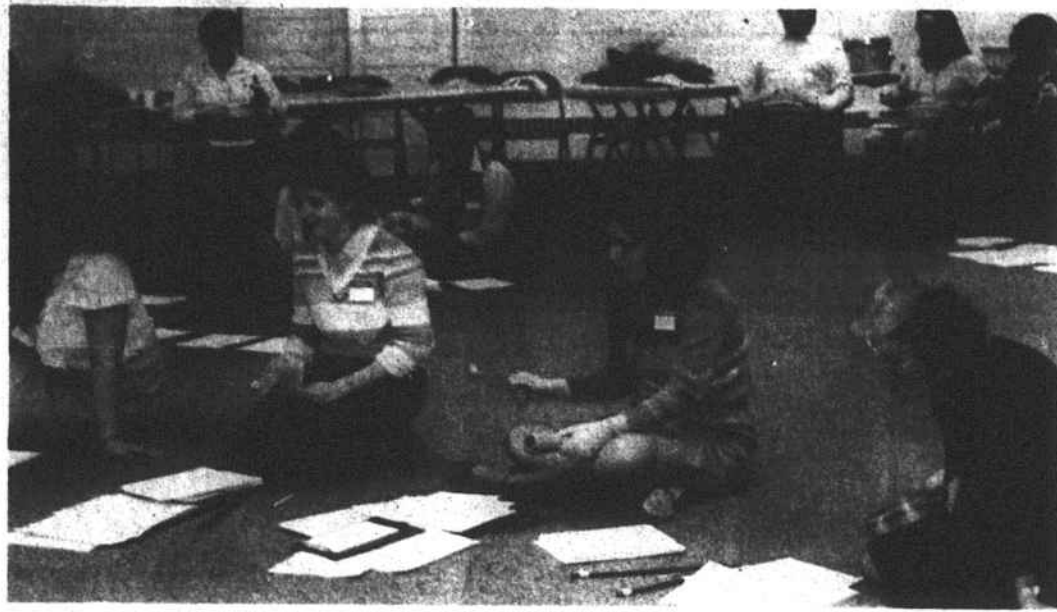


# Lifestyles



### While the kids are away

While students were enjoying a day off from school activities last Friday, some Hoke County teachers were busy in music and math workshops designed

to aid teachers and their students in the upcoming months.

## Library Expands Staff

By Elizabeth Burgess  
Mrs. Betsy McNeill will be joining the staff at the Hoke County Public Library as of February the thirteenth.

Mrs. McNeill joins the library with a strong background in children's services and will be working primarily with the children's programming in the library. We welcome her and are looking forward to a long and productive association.

Mrs. Linda Huff's fourth graders from J.W. McLaughlin Elementary School are busy working on "Facts Pacs."

The library has been working with the students and Mrs. Peggy Gillis, librarian at McLaughlin, with these projects. We hope to have some of these projects on display in the library when they are completed.

Mark your calendars for Friday, March the second.

Olive Jenkins, harpist from Durham, North Carolina, and Chris Watkins, pianist, organist, and music director for Clairmont Presbyterian Church in Atlanta, Georgia, will give a concert in the conference room at the Hoke County Public Library.

The concert is planned for 4 p.m.

Please plan to be with us.

### NEW BOOKS AT LIBRARY

These new books were received recently by the Hoke County Public Library, a member of the Sandhill Regional Library System. They are available at the public library and bookmobile in Raeford.

**ADULT FICTION**  
Abrahamsen, David - "The Mind Of The Accused"  
Cooper, Henry S.F. - "Imaging Saturn"  
Crocker, Betty - "Betty Crocker's New American Cooking Everywoman's Legal Guide"  
Holmes, Marjorie - "To Help You Through The Hurting"  
Horne, Marilyn - "Marilyn Horne: My Life"  
Loftus, Geoffrey R. - "Mind at Play: The Psychology Of Video Games"  
Manchester, William - "One Brief-Shining Moment"  
Maron, Michael - "Michael Maron's Instant Makeover Magic"

pepper in a bag. Moisten potatoes with water, shaking off excess. Shake a few at a time in the bag, coating well. Pour batter into a 12" x 8" x 2" baking dish. Place potatoes in the dish in a single layer. Bake at 375°F. for one hour turning once. Sprinkle with parsley, if desired. Yields: 4 servings.

Mrs. Wanda Monroe shared this recipe. Beth Wood had the recipe in Raeford First Baptist Church Recipe Book. Not only did Wanda share the recipe, she shared a ball she had prepared. It is good.

### Chip Beef Ball

3 (8 oz.) pkgs. cream cheese  
1 1/2 teaspoons accent  
1 large jar chipped beef (chipped)  
2 or 3 spring onions, chopped  
1 tablespoon worcestershire sauce

(Continued on page 7)

## On The Front Burner

Ellen S. Willis  
Home Economics Extension

### METAL CHIMNEYS

The Consumer Product Safety Commission is again issuing a special safety alert concerning chimneys used with woodburning stoves and fireplaces. This alert is particularly aimed at consumers who have metal factory-built chimneys, although the Commission is aware of house fires associated with both masonry and metal factory-built chimneys.

Thousands of house fires each year are associated with metal factory-built chimneys connected to wood and coal burning stoves.

Now that the nation has entered the 1983-1984 heating season, the Commission strongly urges you, if you have a stove or fireplace connected to a metal chimney, to check for any damage that may have occurred in the past heating season. Look for signs of structural failure, such as deformation, cracks, or holes. If it is difficult to examine the chimney, a local chimney repairman, chimney "sweep", or dealer can help.

Most fires in metal factory built chimneys occur because of improper installation, use or maintenance. The Commission staff has identified the following common causes:

-Improper chimney installation causing ignition of nearby wood framing.

-Structural damage to the chimney caused by burning creosote (a black tar-like substance which builds up inside the chimney).

-Chimney corrosion resulting in wood framing being exposed to excessive temperatures.

Buckling and collapsing of the inner liner of the chimney. (This can result from too hot a fire, especially in high-efficiency stoves and in fireplace inserts, or from a creosote fire).

Many serious fires also occur in masonry chimneys, usually from improper installation or when the tile inner liner and the surrounding brick or block structure crack and separate. Such cracks may be caused by the ignition of creosote.

Smoke and heat can then escape and ignite material near the chimney. Even when the heating appliance is properly installed, people with both metal and masonry chimney systems should frequently check the chimney for creosote deposits, soot build-up or physical damage.

This involves only a simple visual examination, but it should be done as often as twice a month during heavy use. If you see heavy creosote build-up, suspect a problem, or have had a chimney fire, a qualified repairman or chimney "sweep" should perform a complete safety inspection. They can arrange for any necessary repairs or creosote removal, which must be done before the heating appliance is used again.

The Commission advises owners of these chimneys to:

-Be sure that the chimney and stove pipe were installed correctly in accordance with the manufacturers' recommendations and local building codes. If there is any doubt, a building inspector or fireman can determine whether the system is properly installed.

-Have the chimney checked routinely by a chimney "sweep" at

least once a year, and more frequently if a stove is heavily used (for example, if it's used as a primary heat source for the home).

-Always operate your appliance within the manufacturers' recommended temperature limits. Too low a temperature increases creosote build-up and too high a temperature may lead to a fire. Chimney temperature monitors are available and should be used.

If you have had a fire or other safety problem with your chimney, please provide this information to the Commission by calling the Commission's toll-free Hotline 800-638-CPSC.

### REMOVING SOOT AND STAINS FROM FIREPLACE FACINGS

Cold weather turns our thoughts to logs crackling in a fireplace. But along with that warmth and beauty comes soot and stains.

The nice thing is that soot and stains are relatively easy to remove from fireplace facings.

First, you'll need to scrub the fireplace facing with strong soap and water. And you'll probably need to use a stiff brush for brick or rough textured areas.

After scrubbing, rinse the facing thoroughly with clear water. If stains and soot still persist, you may need to use a mild acid bleach, such as vinegar or acetic acid. Again, apply the bleach with the stiff brush. And again, be sure to rinse the facing with water after scrubbing.

If stains are really stubborn, you may need to scrub them with a hydrochloric and water solution. To prepare it, mix one part hydrochloric acid to ten parts of water. After scrubbing, rinse immediately with water.

There are a couple of cautions. Whenever you use the hydrochloric acid and water solution -- use rubber gloves to protect your hands. And never, never use the acid solution on stonework.

Serve them baked, broiled, mashed, fried; they are good in so many ways - Irish potatoes. Dot Harris shared these two recipes.

### Stuffed Baked Potatoes

6 medium baking potatoes, baked  
1/8 teaspoon pepper  
1/4 cup milk  
3 slices bacon, fried and crumbled  
1 teaspoon salt  
1/4 cup margarine or butter,  
1 cup (4 oz.) shredded American or cheddar cheese

Heat oven to 400°F. Cut potatoes in half lengthwise. Scoop potato out of shells into bowl; mash. Add remaining ingredients except cheese. Beat until light and fluffy. Spoon back into shells and place in 13" x 9" pan; top with cheese. Bake at 400°F. for 20-25 minutes or until cheese is light golden brown. Yields: 6 servings.

### Parmesan Potatoes

3 tablespoons all-purpose flour  
1/2 teaspoon salt  
1 large potato, peeled and cut into eighths  
3 tablespoons grated parmesan cheese  
dash of pepper  
4 tablespoons butter or margarine melted  
1 tablespoon chopped parsley, optional

Combine flour, cheese, salt and



### Joins Burlington

Keith Ashworth joined the Burlington Menswear Dyeing Plant on January 16, as a Management Trainee in the Process Control Area. He is a native of Florida and is a 1983 graduate of Clemson University with a Bachelor of Science degree in Industrial Management. He is living in Southern Pines.

### McDuffie Finishes Control Course

Marine Pvt. Leroy McDuffie Jr., son of Leroy and Betty J. McDuffie of Raeford, has completed the Basic Supply Stock Control Course.

The seven-week course was conducted at the Marine Corps Service Support School at Marine Corps Base Camp Lejeune.

The course was designed to prepare students for future assignment to supply administration and operation duties.

Students received instruction on the use of supply publications and catalogs, plus preparation and filing of naval correspondence and directives. Their studies centered on the procedures used in the Marine Corps to receive, issue, control and account for government property.

### Cunningham Finishes Army Basic Training

Army Pvt. Aundrey S. Cunningham, son of L.C. Cunningham and Lucille Cagle of 1215 Fuller St., Raeford, has completed basic training at Fort Jackson, South Carolina.

He is a 1983 graduate of Hoke County High School, Raeford.

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