#### THE NEWSJOURNAL

# McMillan honored

Spec. 4 Randy S. McMillan, son of Arnie M. and Alexander McMillan of Raeford, has been decorated with the Army Achieve-ment Medal in Wuerzburg, West Germany

The Achievement Medal is awarded to soldiers for ac-complishment, meritorious service or acts of courage.

McMillan is a tracked-vehicle mechanic with the 3rd Infantry Division.

## Ashburn decorated

Master Sgt. Odell Ashburn Jr., son of Maidia Ashburn of N. Stewart Street, Raeford, has been decorated with the Air Force Achievement Medal at Kelly Air Force Base, Texas.

The Achievement Medal is awarded to airmen for accomplishment, meritorious service or acts of courage

Ashburn is a telecommunications operations superintendent with the Air Force Cryptologic Support Center.



#### Fire Training

The first fire service training committee sponsored class was held in April. Here is a group of class members using the latest foam spray techniques to ex-tinguish a blaze. This class was the first of many op-portunities that the Moore County Fire Service Train-

ing Committee hopes to offer area firefighters. Hoke County Firemen interested in the program should con-tact Ben Pole at 692-6185 or call toll-free 1-800-682-1848. The program is sponsored through Sandhills Community College.

# Punch bowls seem to be mixed up

By Ellen S. Willis Home Extension Agent

For the nineteen years 1 have worked with Hoke Extension Service the Extension Homemakers have had a punch bowl, ladle, cups and plates that they have rented to the public. This was done before I came to work so I do not know the total number of years that this ser-vice has been offered.

Now we have a problem and we hope someone can help us. Someone by mistake has returned to us a punch bowl that does not belong to Extension Homemakers. I am sure that someone out there is as anxious to get their bowl back as we are to get ours back.

If you have used or loaned your punch bowl since January, would you please check and make sure you have the correct bowl

If not, please call 875-2162 and make an appointment to come and see if the bowl we have is yours. We will gladly exchange with you, then both will be happy to have our bowls back home. Thank you for helping us with this problem. Since I am writing this extra arti-

cle I sould like to share some recipes with you-

#### **Squash Patties**

1/2 cup chopped roasted peanuts 2 cups cooked sieved winter squash 1 teaspoon onion juice

- 1/2 cup fine dry bread crumbs
- egg, yolk and white separated
- 1 tablespoon milk
- 2 tablespoons melted butter
- 1-1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 tablespoons glycerine
- Additional fine dry crumbs

Combine all ingredients except egg white. Form mixture into small round cakes. Add one-fourth cup water to egg white and beat slightmixture, then into extra crumbs and fry in fat hot enough to brown a bit of bread in one minute. Drain and serve as main dish. Delicious with green pepper sauce. Glycerine will keep the squash from turning dark and will accentuate and blend flavors of the various ingredients.

July 5, 1984

Raeford, N.C.

**Peanut Broccoli Salad** 

1/4 cup mayonnaise 1 tablespoon, oil and vinegar or Italian type dressing 1/2 head raw broccoli, washed and diced (about 2 cups) 1/4 cup pickle relish 1/2 medium onion, diced 1 hard cooked egg, chopped Salt and Pepper to taste 1/2 cup chopped roasted peanuts In a bowl thin mayonnaise with dressing. Add remaining ingredients, except peanuts. Toss to coat with dressing. Salt and pepper to taste. Add peanuts just before serving. Makes 4 servings.

#### **Stuffed Green Peppers**

3 medium green peppers Boiling water 1 lb. ground beef 1/2 cup oatmeal, quick or old fashioned, uncooked 2 teaspoons instant minced onion 1/4 teaspoon salt 1/4 teaspoon oregano leaves, crushed 1/8 teaspoon pepper

1-can condensed tomato soup, (10-1/4 oz. can) 1/2 cup (2-oz.)shredded Cheddar cheese

Heat oven to 350 °F. Cut green peppers in half lengthwise; remove seeds. Place in boiling water. Cook about 4 minutes; drain. Combine meat, oats, onion, salt, oregano, pepper, and 1/2 can tomato soup.

#### Fill each pepper half with meat ly. Dip squash cakes into egg white **CUSTOMER SERVICE** · 7 2 Dundarrach, N.C. **COMPLETE INSECT CONTROL** FROM THE HOME TO THE FARM Federal Crop Insurance The seal Route 1, Box 251-A Shannon, N.C.

6 medium green peppers 1/2. lb. ground beef 2 cups cooked elbow macaroni 1 cup (4-oz.) shredded cheese 8-oz. can tomato sauce

pepper to serve.

Cut off tops of green peppers; remove seeds and membrane. In 10" skillet cook ground beef over medium heat until browned (4 to 6 minutes); drain. Stir in macaroni and cheese. Divide mixture between peppers. Place in 9" sq. baking dish. Pour tomato sauce over peppers. Cover with plastic wrap; vent at one corner. Microwave at High for 10 minutes; rotate dish.

Front Burner

mixture. Place peppers in 11 x 7-inch baking dish. Add ½ cup of

water to dish. Bake, uncovered,

for 25 minutes. Sprinkle with cheese; continue baking for 5

minutes or until cheese is melted.

Heat remaining tomato soup in

small saucepan; spoon over each

MICROWAVE-

**Easy Stuffed Peppers** 



Microwave at High for 3 to 4 minutes or until peppers are fork tender. Let stand 3 minutes. Yield 6 servings.

#### **Zucchini Nut Bread**

- 1 cup pecans eggs cups sugar teaspoons baking powder 1/2 cups unsifted plain flour 3 1/2 teaspoons soda
- 1/2 teaspoons salt teaspoon cinnamon l cup oil
- 2 cups grated zucchini squash, unpeeled
- l cup raisins

1 teaspoon vanilla

Chop pecans, beat eggs and gradually beat in oil. Combine dry ingredients and add to pecans, eggs and oil; alternating with squash, stir in raisins, pecans, and vanilla. Bake in greased and floured loaf pan at 350° for 50 minutes.

BEAT

10:03

HEAT

## LEGALS

# IN THE GENERAL COURT OF JUSTICE DISTRICT COURT DIVISION

STATE OF NORTH CAROLINA COUNTY OF HOKE

SAFEWAY FINANCE COR-PORATION OF NORTH CAROLINA,

Plaintiff LOLA MAE JONES,

Defendant NOTICE OF SERVICE **OF PROCESS** 

BY PUBLICATION TO: LOLA MAE JONES Take notice that a pleading seeking relief against you has been filed

in the above-entitled action, wherein the plaintiff is seeking a money judgment against you.

You are required to make defense to such pleading not later than the 7th day of August, 1984, said date being forty days from the date of the first publication of this notice, at the office of the Clerk of Court of Hoke County, North Carolina, in the Courthouse in Raeford, and upon your failure to do so, the party seeking service and relief against you will apply to the Court for the relief sought This, the 22nd day of June,

1984. WILLIAM L. MOSES, P.A.

Attorney for the Plaintiff Post Office Drawer 688 Raeford, N.C. 28376 Telephone: (919) 875-2137 10-12C

NOTICE OF SERVICE OF PROCESS BY PUBLICATION

LEGALS

IN THE GENERAL COURT OF JUSTICE DISTRICT COURT DIVISION

FILE NO. 84 CvD 134

STATE OF NORTH CAROLINA

COUNTY OF HOKE MICHAEL WAYNE ROBBINS. Plaintiff

DONNA E. ROBBINS, Defendant

TO: Donna E. Robbins, the above-named defendant:

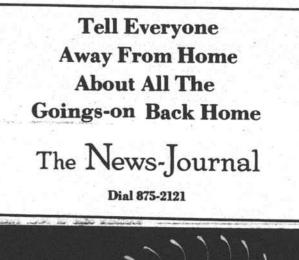
Take notice that a pleading seeking relief against you has been filed in the above-entitled action, wherein the plaintiff is seeking an absolute divorce based on the grounds of a one year separation.

You are required to make defense to such pleading not later than the 1st day of August, 1984, said date being forty days from the first publication of this notice, at the Office of the Clerk of Court of Hoke County, North Carolina, in the Courthouse in Raeford, and upon your failure to do so, the party seeking service and relief against you will apply to the Court for the relief sought.

This the 18th day of June, 1984. Philip A. Diehl Attorney for the Plaintiff

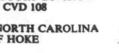
Post Office Drawer 688 Raeford, North Carolina 28376 Telephone: (919) 875-3379

9-11C



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DRIVE A LITTLE - SAVE A LOT **COOL DOWN WITH THESE** SPECIALS!



Phone 875-8912 Richard McMillan 875-2493 Nights 875-5614

# **Public Notice**

The federal projects, Title V1-B and Chapter 1 (ESEA) for federal assistance for education of handicapped children in the Hoke County Schools for the year 1984-85 is available for public inspection during planning and preparation in the office of the superintendent, Hoke County Board of Education between the hours of 8:30 a.m. - 4:30 p.m.





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