

Raeford, N.C.

Rex Casey **Moore's assistant** to attend program

Rex Casey, Junior Assistant Manager of B.C. Moore and Sons in Raeford has been selected to attend Moore's Managerial Training Program.

The intense, 12-month program, conducted by Moore's Managers and Executives, covers all phases of retail management including merchandising, advertising, per-sonnel, display and credit procedures.

Classes will be conducted at various Moore's locations as well as Moore's corporate headquarters in Cheraw, South Carolina and their Cordele, Georgia distribution Center.

Currently, there are 75 B.C. Moore and Sons family fashion and home centers located in North Carolina, South Carolina, Georgia, Alabama and Florida.

Casey, who received his educa-tion at Lebanon High School, Lebanon, Ohio, is the son of Mr. and Mrs. Paul Casey of Mid-dletown, Ohio. He began his career with the Moore organization in October of last year at their Red Springs location. He was transferred to Raeford last February.

Rex and his wife Elizabeth are the parents of 19-month-old Cor-They live at Route 3, rina. Raeford.

... Front Burner

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ly influence quality. Fluctuation of temperature may also cause thaw-ing and reforming ice crystals. This may cause the food to drip and to have a mushy texture. Some vitamin losses will occur in the liquid that drips out.

Proper storage of food is important for maintaining high quality and saving money; wasted food means wasted dollars. Fresh Fruit Snacking:

A plain apple or orange makes a great snack. But you can make other fruit snacks too.

Try these ideas for fresh fruit snacking: -Spread peanut butter on apple

slices. -Roll sliced bananas in chopped nuts or coconut.

-Make a fresh fruit popsicle. Pour fruit juice in ice trays and put in your freezer. Just before they get hard, insert a popsicle stick in each cube.

-Combine cottage cheese with your favorite fruits, sprinkle with chopped nuts.

-Cut bananas into small slices. Spread on aluminum foil and wrap tightly. Freeze and serve for a bitesized snack.

CHEESE BALL 2 (8 oz.) pkgs. cream cheese 1/2 cup finely chopped green pepper 2 cups chopped pecans 1 small can crushed pineappledrained 2 tablespoons grated onion 1 tablespoon seasoned salt Combine all except the 1 cup nuts, and form in 2 balls. Wrap in waxed paper and chill in refrigerator 3 or 4 hours. When cool, shape in a better ball and roll in rest of nuts. Freeze or chill in refrigerator. Serve with crackers and garnish with parsley or sliced pineapple and cherries.

ELEGANT PEANUTTY SALAD RECIPE

2 cups diced apples 1/2 cup raisins 1/2 cup diced celery 1/2 cup chopped salted peanuts Toss ingredients together. Serve on bed of lettuce. Serves 4.

Dressing' 1/4 cup creamy peanut butter 1/4 cup honey 1/2 cup mayonnaise Blend ingredients. Makes 1 cup.

Water and a damp environment will make furniture finished with shellac sticky.