

1

Completes 20 Prince A. Black has completed 20 years unbroken service at the Raeford Plant of Burl-ington Industries. Since his employment with the company he has worked in various posi-

Raeford, N.C.

tions in the Spinning Depart-ment. He presently works as a Shift Supervisor in the Spinn-ing Department. He was presented a pearl pin, cer-tificate and gift by Plant Management to commemorate the cohievement the achievement.

... Front Burner

(Continued from page 6)

gravy and sour cream. Blend 2 tablespoons into chicken mixture. In skillet, cook one tortilla at a time in hot oil for an instant until mixture on each tortilla. Roll up; place seam-side down in 1 1/2 quart shallow baking dish (10x6x2''). Pour remaining gravy mixture over tortillas. Bake at 350% for 20 minutes with the state of t 350 °F for 30 minutes or until hot. Sprinkle with cheese; bake 5 minutes more or until cheese melts. Garnish with tomato. Makes 6 servings.

BARBECUED SPARERIBS 6 lbs. spareribs, cut in serving-size

pieces 1/2 cup chopped onion 2 tablespoons butter or margarine 2 cans (10 3/4 oz.) condensed tomato soup

1/2 cup brown sugar 1/3 cup worcestershire sauce 1/4 cup hot sauce

1 tablespoon prepared mustard

1 tablespoon vinegar

1/4 teaspoon ground cloves In large pan, cover spareribs with water. Simmer 1 hour; drain. Arrange in single layer in two 2 1/2 quart shallow baking dishes (13x9x2''). Meanwhile, in saucepan, cook onion in butter until tender. Stir in remaining ingredients. Simmer 5 minutes; stir often. Spoon over spareribs. Bake at 450°F for 30 minutes or until done. Makes 6 servings.

BAVARIAN PORK AND CABBAGE 4 thick pork chops (about 2 1/2

lbs.) 1 can (10 3/4 oz.) condensed cream of mushroom soup 1/4 cup milk 1/2 cup chopped onion 1/2 teaspoon caraway seed 1/8 teaspoon salt generous dash pepper 1 small head cabbage (about 1 lb.)

n 4 wedge 2 cups sliced carrots 1 cup sliced celery

In skillet, brown chops (use shortening if necessary); pour off fat. Stir in soup, milk, onion, and seasonings. Cover; Cook over low heat 25 minutes. Add vegetables; cook 20 minutes more or until done. Stir occasionally. Uncover; cook to desired consistency. Makes 4 servings.

McNeill completes residency program

Capt. Calvin McNeill, son of Bertha McNeill of Rural Route 3, Raeford, has graduated from a residency program in radiology at Walter Reed Army Medical Center, Washington.

Training included several hundred hours of classroom education, direct patient care, research papers and a variety of projects.

Cook promoted

Anthony L. Cook, son of Dorothy W. Cook of E. Prospect Avenue, Raeford has been promoted in the U.S. Army to the rank of specialist four.

Cook is a portable air defense system crew member at Fort Bragg, N.C., with the 82nd Airborne Division.

4