# 'Fifth' wall of room needs equal attention

Floors are the "fifth wall" of a room, connecting all the design elements. Wall-to-wall carpeting tends to expand the space of a room and an unbroken sweep of color, especially a light color, "fools the eye into seeing more floor area than really exists." In a very small room, size can be enhanced by painting the walls the same color as the carpet with sofas and beds covered in fabrics the same hue. Larger rooms can be made to seem more intimate through the use of carpeting in a rich, deep color with a sculptured textured. Upholstered furniture in a larger room can be covered in contrasting colors or patterns.

Carpeting color also can affect the lightness or darkness of a room. If a room lacks natural light, carpeting in bright yellows, oranges and red can brighted it. Carpeting in blues and greens can tone down a room that seems too bright, or one with a western exposure. Lively colors are good for family rooms or kitchen while

### Hillcrest 4-H'ers tell summer times

Memories of summer 4-H events remained vivid in 4-H'ers minds as they shared their experiences with other members and guests at the Hillcrest 4-H Club's July meeting. Leslie Ashburn and Priscilla

Carson told about some of their experiences at 4-H Camp.

Leslie and Priscilla seemed to be enthusiastic over their first try at sailing, while another 4-H'er thought the Seafood Workshop in which a squid was dissected, cooked and eaten was a memorable

Leah Hendrix, who spent a week in Raleigh at North Carolina 4-H Congress on the campus of N.C. State University, told about the workshops, demonstrations, and tours she enjoyed.

A tour of the Solar House in Raleigh was very informative and advanced her work in the Consumer Education Project. She learned that peanuts can be used in many different recipes as she watched district winners in Peanut Cookery compete for State Win-

Miniature terrariums were made by 4-H members and guests. Making a terrarium is part of the Home Horticulture Project, one of the many projects available to interested young people in this coun-

Sandy Lupo assisted the younger 4-Hers with this.

Doggie, Doggie, Who's got the bone, Hangman and Television were a few of the games enjoyed by the 4-Hers during the time of recreation.

Christy Robinette is in charge of planning our fun times during the meetings.

Guests at this meeting were Jennifer Potter, Tricia and Dallas McKnight, and Jennifer and Donna Hogge.

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#### Front Burner

more formal rooms are set off by pastels or traditional old-world tones. On the pratical side, light colored carpets show the dirt more but dark colors show more light. Tweeds and pebbled textures hide soil, and so do strips and patterns. Carpet fibers are another consideration. Wool is the oldest carpet fiber but it's not as durable as nylon. Polyester feels soft but it also isn't as long-wearing as nylon. Polypropylene resists moisture and is easy to clean, except for oilbased stains. It's used mostly for indoor-outdoor carpeting. Acrylic feels like wool but is only fair in its resistance to soils and stains. Nylon provides the best in performance, color and style selection at a reasonable price.

## FRIED OKRA

1 1/2 to 1 1/4 lbs. okra 1/4 cup salt salad oil 3 quarts water cornmeal

Wash okra well. Cut off tip and stem ends. Cut okra crosswise into

1/2 inch slices. Combine water and salt; pour over okra. Soak 30 minutes; drain, rinse well, and drain again. Roll okra in corn-meal, and fry in hot oil until golden brown. Drain on absorbent towels. Yield: 8 to 10 servings.

#### FRESH CORN PUDDING

3 cups (approx. 6 ears) fresh corn cut and scraped

3 eggs 1 ½ teaspoons salt

cup milk

4 tablespoons sugar(or less)

4 cup melted butter

pepper to taste Combine corn, milk, sugr and slightly beaten eggs; add melted butter and salt. Mix and pour into buttered casserole. Bake in oven, set at 325° F for one hour. After pudding begins to set around edges, stir once or twice. When

done it will be firm and slightly

#### VEGETABLE/CHEESE CASSEROLE

browned. Do not overcook.

Mix Together 1 can french green beans, drained 1 cup cream of mushroom soup

I cup grated cheddar cheese

1/4 teaspoon corsely ground black

1 can shoe peg corn, drained 1 2-oz. jar sliced pimentos cup sour cream

1 medium onion, chopped

14 cup melted butter, mixed into 1

stack crumbled cracker crumbs (from 12 oz. box)
1/2 cup slivered almonds

Place vegetable mixture in 2-quart shallow baking dish. Spread butter-crumb mixture on top of vegetable mixture. Sprinkle almonds on top of casserole. Bake at 350 degrees for 35 minutes.

CHERRY SALAD RECIPE 2 3-oz. pkgs. cherry flavored gelatin

I can 20 oz. crushed pineapple undrained

2 cups boiling water 1 can 16 oz. cherry pie filling (Continued on page 3B)



Ready to go

These members of Cub Scout Pack 404 attended summer day camp at St. Andrews Presbyterian Col-lege in Laurinburg last week. While at the camp, which ran from 8 a.m. to 3:30 p.m., the young scouts enjoyed such activities as swimming, crafts

athletic events. The cubs even hunted dinosaur eggs but they turned out to be watermelons, which are more edible than millionyear-old eggs. There were over 100 boys from the Cape Fear Council attending the camp.

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