# Lifestyles

## Efforts afoot in Hoke County to capture gypsy moth

Traps are now in place in all counties in North Carolina. A grid system is currently used with one trap placed every four miles.

Additional traps are placed in areas with high probabilities of in-festation (campgrounds, roadside

parks, etc.) and where multiple catches have occured in the past. The trapping effort is under the direction of the N.C. Department of Agriculture. Cooperators in-clude the USDA-APHIS, the U.S. Forest Service and the N.C. Forest Service.

### Extension News

To date, two areas in Wake County appear potentially serious. Two larvae were found in the north Raleigh area. These were located by NCDA personnel

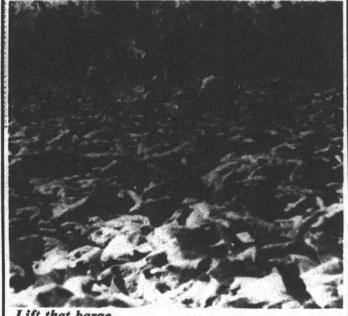
following multiple trap catches last year. In addition, there have been multiple trap catches near Wendell, also in Wake County.

On oaks, it is probably the worst it has been in years. Must be related to the extremely wet spring.

The main symptom of the disease is a copious flow of fermenting san, usually accompanied by insects, drawn to the sap by its high sugar content.

The disease is caused by bacteria. The cause of the sap flow is a buildup of gas inside the tree.

The only known control is to drill a hole just below the point where the sap is oozing from the tree. The hole should be at a slight upward angle and ideally should go deep into the tree. Then tap a 6-8 inch pipe about one inch into the hole to carry the sap from the trunk.



### Lift that barge ...

These men are harvesting tobacco the old fashioned way, by hand. On this hot morning last week, the men are picking the best of the bottom leaves until they have a good bundle. They throw the bundles on a trailer that comes out to collect them and take them to a barn. "As far as I can tell, the tobacco crop is doing pretty well," said Assistant County Extension Agent Richard Melton. Although some of the county's crop was lost to heavy rains, this year's tobacco looks to be about average, Melton said. Some of the farmers in the area are a bit unsatisfied with the prices they are getting for the hard fought crop, he added.

### Hot weather cooking could be rewarding

### By: Alice L. Pettitt Home Economics Extension Agent Warm weather cookery does not

have to be an unpleasant ex-perience. The summer heat may present more of a challenge, but with a little preparation, patience and creativity, it can be enjoyable.

Planning ahead is the first step in keeping your cool. Always allow enough time for food preparation because the less rushed you are, the cooler and more relaxed you'll feel. Also, knowing that hot, humid weather is ahead, shop accordingly. Purchase ingredients for easy-to-prepare meals such as meats that can be barbecued, vegetables for cool crisp salads, and lots of field-fresh seasonal fruits to accompany your entrees. ENERGY SAVING TIPS

Keeping a cool kitchen is always easier when following energysaving tips. Although these ideas are worth following throughout the year, they are especially helpful during warm weather months. One popular alternative to oven cooking is top-of-the-stove cooking. If special care is taken when cooking this way, both the cook and the kitchen can remain comfortably cool

When cooking on top of an elec-

### Front Burner

any other kitchen aids, such as the blender or food processor, to cut down on preparation time and help you escape from the kitchen more quickly.

### PEANUT FRUIT CRISP

6 cups sliced apples or pears (about 3 lbs.) or 20-oz. can sliced apples, drained

- 1/2 cup all-purpose flour 1/4 teaspoon cinnamon
- 1/4 cup chopped peanuts"
- 1/4 cup brown sugar, packed I tablespooon lemon juice
- 1/2 cup honey
- 1/4 cup brown sugar packed

1/4 cup butter Combine fruit, 1/4 cup brown

sugar, lemon juice and honey; pour into a buttered 9x9x2 inch baking dish. Combine flour, 1/4 cup brown sugar and cinnamon; cut in 1/4 cup butter. Stir in peanuts. Sprinkle over fruit. Bake in preheated 375 degree oven for 30 to 40 minutes. Serve warm. If desired top with a scoop of peanut butter ice cream.

#### **CHEESY FRUIT SALAD** pkg. cream cheese



tric range, make sure the size of the pan matches the size of the heating unit. Pans smaller in diameter than the heating coils will result in heat escaping into the kitchen. To avoid heat loss when using a gas range, adjust the size of the flame to fit the pan size. Another way to prevent heat from escaping is by covering pots or pans with tightfitting covers. This conserves moisture inside the pan, reduces cooking time, and saves energy.

When cooking for one or two, try using smaller appliances such as a toaster oven or an electric skillet to conserve heat. Of course, microwave is an extremely helpful appliance for warm weather cookery. Although it con-sumes a great deal of eletricity, a inicrowave oven can cook food in only a fraction of the time required by a conventional oven.

Don't be afraid to revive the ressure cooker. This appliance an reduce cooking time by as much as one half. A slow cooker is also an ideal way to cook all comonents of your meal at once. In iddition to keeping the kitchen ooler, these pots enable you to use as costly cuts of meat. Steaming ess costiy cuts or meat, occaming an also be an energy-saving nethod of meal preparation. A nutrient-packed meal of steamed regetables and rice can be easily prepared without turning on the oven. Finally, take advantage of 2 tablespoons mayonnaise 1 16-oz. can pineapple tidbits 2 cups miniature marshmallows 2 tablespoons pineapple juice pint whipping cream 17-oz. can fruit cocktail small jar maraschino cherries Cream together the first ingredients. Whip cream separately; add to creamed mixture. Add welldrained fruit cocktail and pineapple; fold in marshmallows; garnish with marashino cherries, Chill.

**HEARTY BEEF CASSEROLE** 

1 lb. ground beef 1 cup cottage cheese 1/2 cup sour cream 1 tablesponn green pepper 1/2 cup cheddar cheese, grated 8 ozs. macaroni 1 8-oz. pkg. cream cheese 1/2 cup green onion

1 15-oz. can tomato sauce

Brown ground beef and set aside. Cook macaroni according to directions and drain. Mix together cottage cheese, cream cheese, sour , onion and green pepper. cream Put half of macaroni in casserole. Spread cheese mixture over top. Add remaining macaroni. Mix tomato sauce and ground beef and put on top of casserole. Put grated cheddar cheese on top of casserole. Bake in 325 degree to 350 degree oven for about 30 minutes or until bubbly. Serves 8 to 10,