



**Perfect attenders**

Faberge, Inc. recently honored its employees for having Perfect Attendance. Martin Herman, Corporate Vice President of Operation for Faberge, congratulated the employees for a job well done during a visit from New York. The employees were given award certificates, hats, shirts and a \$25 gift certificate for their accomplishment. Annual awards are given to employees for not being absent from work with wrist watches presented after five years of perfect attendance. Shown here from left, 1st row: Deborah James, Patricia Galberth, and Tressie Norris, 2nd row: Lynn Wallace, Janice Barefoot and Thelma Dillard, 3rd Row: John Campos, Allen Polston and Lenora McPhatter. Herman is in the back. Not pictured are Lena Pearson and Helen Monroe.

**... Front Burner**

(Continued from page 2B)

- 1 cup cottage cheese
- 3 eggs
- 1/2 teaspoon thyme
- 3/4 cup finely chopped parsley (optional)

Briefly saute mushrooms and 3/4 cup olives in butter in skillet until moist and coated (about 20 seconds). Stir in bread crumbs. Spoon into 9 inch quiche pan or pie plate and press evenly against bottom and sides. Combine green onions, grated cheese and 1/2 cup olives and sprinkle into the shell. In an electric blender or food processor, process cottage cheese, eggs and thyme until smooth. Pour into shell. Bake in 375 °F oven 25 to 30 minutes or until knife inserted in center comes out dry. Cover loosely with foil if it starts to get too brown. Let stand 10 minutes. Sprinkle with parsley just before serving. Makes 6 servings.

**LUNCHBOX CHEESE SANDWICH SPECIAL**

- 2 slices bread
- 1/2 teaspoon corn oil margarine, margarine softened

- 1/4 cup shredded mild cheddar cheese
- 2 tablespoons celery, minced
- 2 teaspoons mayonnaise
- 1/4 teaspoon prepared mustard
- 2 to 3 tomato slices (optional)

Spread one bread slice with margarine. Combine cheese, celery, mayonnaise and mustard. Spread mixture on bread slice. Top with tomato slices. Close sandwich. Makes 1 sandwich.

**FLORIDA HAM SPECIAL**

- 2 slices bread
- 1/2 teaspoon corn oil margarine, softened
- 1 1/2 slices (1 1/2 oz.) fully-cooked lean ham, about 95% fat free
- 1 teaspoon frozen orange juice concentrate
- 1/8 teaspoon ground ginger
- 2 tablespoons (about 1 oz.) neuf-chatel or cream cheese, softened
- Lettuce leaves

Spread one bread slice with margarine. Blend cheese, juice and ginger. Spread on remaining bread slice. Top with ham and lettuce. Close sandwich. Makes 1 sandwich.

*The Malcolm Blue Farm*



**History to be relived at Malcolm Blue Festival slated for Sept. 28-30**

The 14th Malcolm Blue Historic Crafts and Skills Festival will be held September 28-30 at the Malcolm Blue Farm in Aberdeen.

Malcolm Blue was a prosperous farmer in the early 1800s and built his home in Aberdeen in 1825. He was involved in the turpentine and lumber business, too.

In 1860, his land was valued about \$5,000.

Today it would be worth millions of dollars, since his farm now covers part of Fort Bragg Reservation to the east, to the Pinehurst Race Track to the west and north through Southern Pines to Manly. He was an outstanding citizen and was an elder of Bethesda Presbyterian Church for 40 years.

The Malcolm Blue Historical Society has purchased part of the Blue Farm and has restored the farmhouse, a rare wooden water tower, gristmill and the barns that were added in the early 1900s. Each fall the Society, the Malcolm Blue Junior Historians and The Arts Council of Moore County sponsor a Historic Festival.

All the craftsman and artists are asked to dress in old-fashioned manner and demonstrate their craft. The Junior Historians demonstrate farm life skills such as washing clothes, candlemaking, lye-soap making, making lead bullets, drying vegetables and fruits, churning butter and other farm tasks. A gasoline-engine exhibition takes place in the meadow along with the Revolutionary War camp. The farm's agricultural display for tours. (An Arts Museum building is being built with construction to start soon.)

This year some 300 will help bring about a fashioned weekend for the festival. It is a time to learn history; to listen to folk bluegrass, Civil War and music; and to enjoy a dinner, square dance history discussions.

For further information call (919) 944-7558 or M.B.H.S., P.O. Box 60 Raeford, N.C. 28315.

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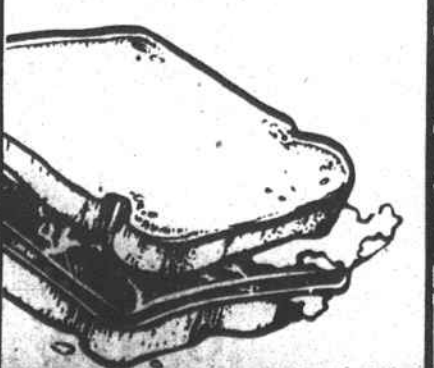
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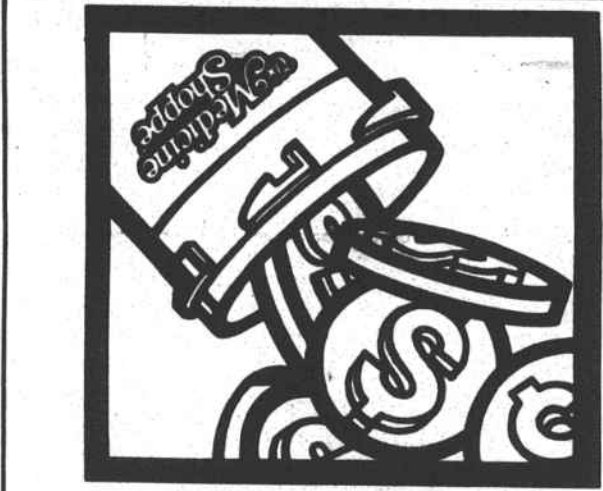
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