

Girl Scouts study crime prevention

Girl Scout 521 started its Crime Prevention Program by inviting Sgt. Allen Phillips, 317SPS Crime Prevention Unit, Pope Air Force Base as their first speaker.

The scouts were told to encourage their parents to always keep the doors locked when no one is home, when there is only one person home or if the occupants are napping.

The best type of lock to use is the deadbolt lock.

Allpersonal items as TVs, stereos, radios and bicycles should be protected by using Operation Identification. This can be coordinated with the local police and sheriff departments.

The girls were given hints about what to do before the burglar comes. Don't let mail and papers pile up when the family is away.

Let the police know if the family is going to be away from home for an extended period of time.

Make sure all windows and

doors are locked, if possible, have lights come on at varying times.

According to Mrs. Morris, troop leader, the purpose of the Girl Scout Crime Prevention Program is to enroll all N.C.G.S. as active partners in our state's work to control crime and to increase public safety.

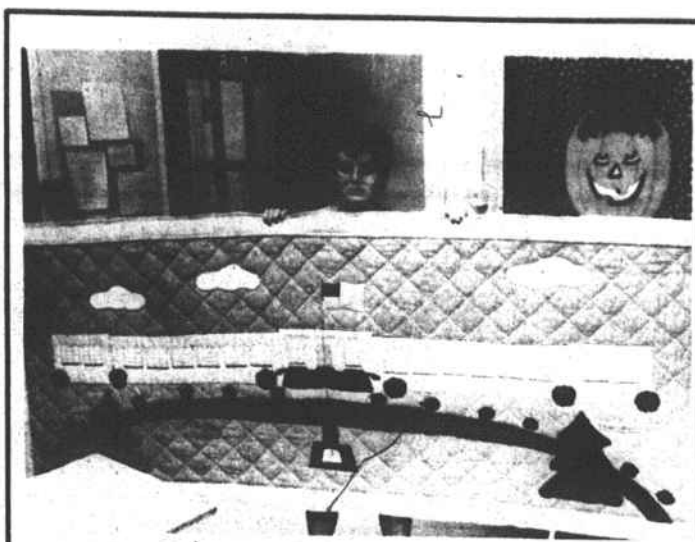
To help Girl Scouts to learn and to put into action positive steps to reduce opportunity for crime.

To serve families, friends and community in this special way of being responsible citizens.

The troop has plans to include the police, sheriff, highway patrol and a drug abuse representative in their program.

The program will conclude with the girls performing a community service project on crime prevention.

Cadette Troop 521 meets every Tuesday afternoon at 3:30 p.m. at Upchurch Junior High School.



What a costume

Barbara Witt designed and made this applique' wall quilt of Upchurch Jr. High School and won a blue ribbon for it at this year's state fair. Witt is a teacher at Upchurch. Witt has exhibited her work in two shows in Southern Pines and has been published as a textile artist in numerous magazines including "Family Circle's Fashions and Crafts" and "McCall's Needlework and Crafts."

Farm Bureau meeting draws 243 members

Hoke County Farm Bureau's annual membership meeting with 243 members and guests present was held on October 22 in the W.T. Gibson Cafeteria at the Hoke County High School.

Bill Braswell, Field Representative of N.C. Farm Bureau Federation, Billy Nichols, District Insurance Sales Manager, Willie Featherstone, County Extension Agent, and Richard Melton, Assistant County extension agent were recognized guests.

Officers elected for the year 1985 were: W.W. Cameron, Jr., president; James N. Maxwell, Jr., vice-president; L.E. McLaughlin, Jr., secretary and treasurer.

Directors elected were: T.J. Harris, Neill McFadyen, Ken McNeill, Charlie Pendergrass, Robert A. Wright, Paul Barnes, Julian Love, and Billy Dalton.

Resolutions concerning farming, law and order, and natural resources were adopted by the County Farm Bureau to be sent to the N.C. Farm Bureau office in

Raleigh for their consideration. Chairmen of the committees were: Tobacco, T.J. Harris; Cotton, James N. Maxwell, Jr.; Field Crops, Ken McNeill; Natural Resources, James R. Strother; Law and Order, George Shook; Livestock, L.E. McLaughlin, Jr.; General Topics, W.W. Cameron, Jr.; Forestry, Neill McFadyen.

It was announced the 49th annual meeting of the N.C. Farm Bureau Federation will be in Winston Salem December 2nd through the 5th. Delegates elected to attend the meeting were: W.W. Cameron, Jr., Charlie Pendergrass, Neill McFadyen, L.E. McLaughlin, Jr., and Robert A. Wright. It was also announced the National meeting of the American Farm Bureau will be in Honolulu, Hawaii on January 7th through 11th, 1985.

Members and guests enjoyed a delicious meal served by Parker's Barbecue. After the meeting adjourned, a drawing was held for door prizes.

...Front Burner

(Continued from page 4B)

cooking, use hot sudsy water to wash your hands, utensils, sink and/or container that has come in contact with the raw turkey.

GRANDMOTHER'S STUFFING

1 quart day-old bread crumbs
1 quart crumbled cornbread
1 quart chopped onion
1 cup chopped onion
1 cup chopped celery
1/2 cup melted butter
1/4 cup finely chopped parsley
1 1/2 teaspoon sage
1 teaspoon salt
1/4 cup teaspoon pepper
1 cup broth
2 eggs, slightly beaten

Combine all ingredients except broth, butter and eggs. Toss ingredients well. Add broth, butter and eggs. Mix well. Use to stuff neck and body cavities of turkey, or for ease in preparing and serving, cook separately in well-greased baking dish or casserole during the last 45 minutes of roasting time. Oven will be slow (325°).

HOT TURKEY POT PIE

4 cups cooked, cubed turkey
1 1/2 cups chopped onion
4-5 green chillies, halved and seeded
2 cups grated cheddar cheese
Salt
2 pkgs. (10 oz.) frozen patty shells, thawed or (your own favorite pie crust, rolled thick)
1/2 cup butter

4 sweet red peppers, finely chopped
1/2 cup plus 2 tablespoons flour
5 cups turkey broth (chicken bouillon may be substituted)
Freshly ground black pepper
1 egg, beaten

Melt butter in a saucepan. Add the chopped onion, peppers and chillies. Cook over low heat, stirring frequently for about 10 minutes; if desired, the chillies can be removed at this stage. Stir flour into vegetables and cook for 1 minute. Remove from heat and stir in the broth (chicken bouillon may be substituted). Cook, stirring constantly, until the mixture comes to a boil. When it has thickened, remove from heat and stir in the cheese. Adjust the seasoning. Spoon over cubed turkey in 2-quart casserole. Place thawed patty shells very close together on a lightly floured board and pinch edges together to make sheet of dough. Roll out into a shape to fit the top of the casserole. If using your own favorite pastry crust, roll out thick to fit casserole. Seal the edges and brush the top with beaten eggs. Place on cookie sheet and cook in a very hot oven (450°) for 30 minutes. Reduce temperature to 325°F. and cook for 30 minutes longer.

See next week's article for information on: To Prepare and Cook a Turkey, Roasting Timetable, Good Gravy and Turkey Gravy.

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Harvest Day Bazaar

Hillcrest Baptist Church
FELLOWSHIP HALL

Saturday, November 10
9:00 a.m.-7:00 p.m.

Chicken Salad &
Sparerib Plates \$3.50

(Serving Begins At 11:00 a.m.)

•Bazaar Items •Cakes
•Crafts •Flea Market Items

Bazaar Begins at 9 a.m.

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Star's Bacon
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Glad Trash Bags
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10 COUNT,
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Star's Old Oak Barbeque
\$1.89
16 OZ. TUB

Charmin Bathroom Tissue
\$1.19
4 ROLL PACKAGE,
Assorted Colors

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8 OZ. BAG

Budweiser Beer
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12 OZ. NON-RETURNABLES

Nabisco Ritz Crackers or Nilla Wafers
\$1.19
12 OZ. PACKAGE

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HALF GALLON, All Flavors

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