



Awards presented

Nine employees were recently honored by Faberge, Inc. for having perfect attendance. Awards were presented for not missing any workdays for one to three years service with the company. Shown here from left to right, 1st Row: Anthony Day, John McIntosh, Lacy Richardson and Eddie Dore; 2nd Row: Gracie Dudley, Elizabeth Bundy and Clemmatt Haynes; 3rd Row: Corporate Vice President August Zitzmann and Neil McPhatter.

Volunteers being sought to give out free cheese

Volunteers are needed by the Department of Social Services (DSS) to assist with the November distribution of butter, rice, dry milk, honey and cheese.

The next quarterly distribution will be held on November 27-29 at the Old National Guard Armory, DSS Director Ken Witherspoon said.

Households must either receive food stamps or meet monthly household gross income guidelines.

Those households who wish to

qualify based on income are asked to come by the Department of Social Services on November 20, 21 and 26 to be certified for the distribution.

Food stamp households must bring the mailing card from their food stamps.

Because of the strong support of volunteers over the last two years, the local administrative cost has been held at a low level.

Those interested in volunteering are invited to call the DSS at 875-8725 and register.

12 deaths predicted as Thanksgiving toll

The National Safety Council reports that the Thanksgiving holiday weekend will begin on Wednesday, November 21, at 6 p.m., from the standpoint of highway-traffic safety statistics.

The holiday period, the final long weekend before the winter season, will continue for 102 hours, ending midnight, Sunday, November 25.

According to Highway Patrol Commander, Colonel David L. Matthews, 12 people were killed in traffic accidents during the same

holiday weekend last year, seven fewer than in 1982.

In expressing his concern for an even safer holiday period this year, Matthews was quick to point out that more than efforts of troopers will be necessary.

"Troopers will be on patrol throughout the holiday weekend, closely observing for all hazardous moving violations," he said, "but if we're to have a safe holiday, motorists will have to do their part."

Firewood needs to be seasoned

Firewood produces more heat and less creosote if it has "aged" or "seasoned" for six months prior to burning.

In a recent survey, North Carolinians who heated with woodstoves estimated their annual consumption of firewood at slightly less than 4 cords each.

Those who burned wood in fireplaces also consumed about a cord and a half apiece.

Cutting, hauling, splitting and stacking that much wood takes a lot of time, effort and money, so most wood burners in Hoke County, particularly those with efficient woodstoves, are interested in the maximum amount of heat for minimum risk and expense.

Fresh-cut, or green, wood may weigh two to three tons per cord. The heat value of that green wood is reduced by its moisture content. The amount of water in the wood varies by species.

Ash typically contains about half as much water as wood; hickory, two-thirds; oak, about three-fourths; white pines have nearly equal amounts of wood and

water; and yellow-poplar and other so-called "soft hardwoods" actually contain more water than wood!

Burned green, this wood cannot produce its potential heat, because some of the heat of combustion must be used to eliminate the water.

Aging (seasoning or air-drying) firewood allows this moisture to gradually escape before burning, using the sun's energy to eliminate the water.

It takes as much as a year for split and stacked firewood to reach a stable "air-dry" condition. Although the wood still retains about one-fifth its weight in water, the heat value of the wood is considered to have reached its practical maximum.

The heat value of air-dry wood is mostly dependent on its weight. Hickories and oaks top the list of species, weighing nearly 2 tons per cord air-dry; ash, more than 1-1/2 tons; pine and most "soft hardwoods", less than 1-1/2 tons; and yellow-poplar, barely 1 ton per cord.

Extension News

Willie Featherstone Jr.
County Extension
Chairman



Now it's already too late to split, stack and dry firewood a year before burning this winter, however, even six month's storage would result in about 90 percent of the air-dry heat value. Furthermore, by stacking off the ground, in an open area, and covering the wood pile to keep off rain, the drying process can be accelerated.

Firewood is generally marketed by the cord (a stack 4 feet by 4 feet by 8 feet), and usually hauled by the "pickup" load (one-fourth to one-half cord). However, since the wood's heat value depends on weight, buyers should prefer the heavier species such as oak, hickory and ash. Other characteristics which might be considered important for firewood include cost, aroma, smoke, ease of

ignition, tendency to spark, burning time or intensity, and ease of splitting.

About two-thirds of the state's wood burners cut their own wood supply. For these individuals, there are additional considerations.

Chainsaw safety should be top priority. A chainsaw is the most dangerous piece of equipment most people ever handle. Chainsaws are involved in some 30,000 accidents each year and injuries are usually severe. All available safety equipment should be used, the saw properly maintained, and safe operating procedures strictly followed. All reputable dealers should gladly discuss safe and proper chainsaw use.

A cord of efficiently burned firewood can have a heating value of about \$150. While this is not to be sneezed at, it certainly won't offset many medical expenses. Gas, transportation and labor for cutting, loading, hauling, splitting and stacking a cord of firewood can exceed \$75, which doesn't leave a lot of room for the cost of the wood itself.

Tasty Turkey Trimmings!

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Hwy. 211-513 Prospect Avenue
Prices Effective
November 19-December 2, 1984

Diet Coke
Coke mello yello
\$1.69
8 1/2
Plus Deposit
16 OZ. RETURNABLES
OPEN Thanksgiving Day

Andre Champagne
\$2.99
750 ML
White, Pink or Chateau d'Or

Jesse Jones Sausage
\$1.49
14 OZ. Hot or Mild

Jesse Jones Little Link Sausage
\$1.49
10 OZ. New!

Soft Serve Ice Cream Cone
39¢

Barbecue Sandwich
\$1.09

Hot Dogs 2/\$1.00
Sausage Dogs 99¢
Oven Gold Bread 2/\$1.00
24 OZ. LOAF

Coble's Sherbet
99¢
QUART. Pineapple or Lemon

Coble's Sour Cream or Chip 'n Dip
\$1.00
8 OZ.

Michelob or Michelob Light Beer
\$2.89
12 OZ. NON-RETURNABLES

Lay's Brand Potato Chips
99¢
8 OZ. Regular or Barbecue

Merita Brown 'n Serve Rolls
79¢
12 COUNT

Kraft Miniature Marshmallows
65¢
16 OZ. PACKAGE

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