

Baking soda is good cleaner

If you're looking for a household cleaner that's safe and economical, why not try pure baking soda? While many cleaners either clean or deodorize, baking soda has a double-punch. It will dissolve dirt and grease and eliminate odors naturally all at once.

For a surface cleaner that is effective but completely safe, just dissolve four tablespoons of pure baking soda in a quart of warm water. Baking soda is a mild abrasive that breaks down dirt without scratching surfaces. So, you won't harm delicate chrome fixtures, porcelain on the stove, the textured finish on the refrigerator, or even fiberglass. Be sure to rinse thoroughly and wipe dry after cleaning.

For stubborn stains, sprinkle baking soda on a damp sponge, scrub, rinse with clear water and dry. Pure baking soda is of food grade purity, so it's safe to use on any surface, particularly those on which food is prepared.

Baking soda is unique in the way it deodorizes. While other products just mask odors with perfumes, baking soda naturally neutralizes odors. No need to worry about strong ones, like

On the Front Burner
Alice Pettitt
Home Economics Agent

onion and garlic, that cling to kitchen surfaces, either. Just sprinkle baking soda on dry, rub with a damp sponge and rinse. No more odor!

FRANKFURTER SCALLOP
4 medium potatoes, peeled and thinly sliced
8 frankfurters, cut in 1-inch chunks*
1 teaspoon salt
1 tablespoon prepared mustard
1 medium onion, peeled and thinly sliced
1 1/2 cups skim milk
4 teaspoons flour
Dash of paprika

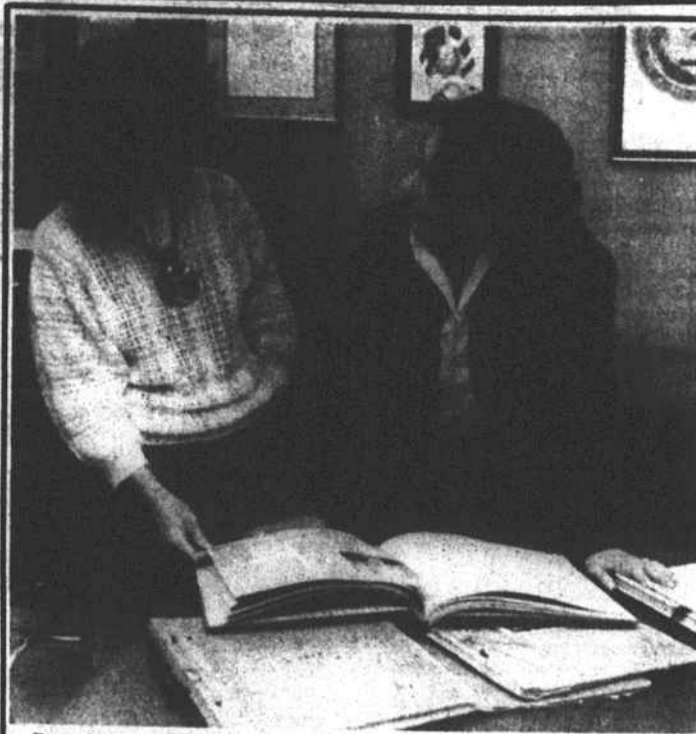
In non-stick 9-inch square baking pan, layer half the potatoes, all the onion, then frankfurters and remaining potatoes. In small bowl, combine milk, flour, salt, paprika and mustard. Pour over casserole. Bake at 375° for 1 hour or until

hot and bubbly. Makes 6 servings, about 275 calories each.

*Tip on Frankfurters: To "defat" franks, drop in pan of boiling water, remove from heat and let stand 10 minutes; drain. Some of the fat in franks will melt into water and be discarded.

POTATOES LORRAINE
4 slices bacon, cooked crisps and drained
1/2 teaspoon salt
2 medium potatoes (about 2/3 pound), unpeeled and grated (about 3 cups loosely packed)
Paprika
2 eggs beaten
1/4 cup unseasoned bread crumbs
1/4 teaspoon pepper
1 cup chopped onion
1 cup shredded swiss cheese (about 4 ounces)

Crumble bacon and set aside. In large bowl combine eggs, bread crumbs, salt and pepper. Mix thoroughly. Stir in potatoes, onion, 1/2 cup of the cheese and half of the bacon. Pour into buttered 3 cup baking dish or two individual 1 1/2 cup baking dishes. Top with remaining cheese and bacon. Dust with paprika. Bake in 350° oven 20 to 25 minutes until lightly browned.



Looking over history
Raeford-Hoke Chamber of Commerce Executive Secretary Beverly Pasternak (left) shows assistant Librarian Betsy McNeill scrapbooks which document the history of the Chamber. The scrapbooks were given to the Hoke County Library by the Chamber and will be housed in the history room.

Consumer tips are offered

By Leah Hendrix
Hillcrest Junior 4-H Club
Plan before you shop. Prepare your menus for at least a week. Read the newspaper to find out what specials are offered.

Saving coupons may be one way of stretching food dollars.

Coupons may be moneysavers but only when you use them for products that you had planned to purchase.

Check items off your list as you select them. Stick to your list, but don't hesitate to substitute if you find a better buy.

Compare cost of different forms of food brands and packages.

Unit pricing helps to quickly compare prices.

To find the best buy divide the price by the number of measurable units. This information is found on unit price stickers or signs posted on the shelf near the item.

Read labels to learn about each product. Check for number in size of servings, nutrition information, ingredients and serving suggestions.

Proper food storage is important in controlling food cost. Spoiled food means wasted dollars.

Boxwoods work well for local landscaping

In America, boxwoods (Buxus sp.) have long been associated with colonial architecture and the formal and informal gardens in the Coastal Plain, Piedmont and Mountain areas of North Carolina.

Their dense, compact habit of growth, glossy evergreen foliage and suitability for formal and informal landscaping make boxwoods a favorite of homeowners, landscape contractors and nurserymen.

Although used extensively, homeowners need to be aware of

potential planting, maintenance, insect and disease problems.

Planting Site and Soil Requirements

Boxwoods should only be planted in well drained soils. They should never be planted near downspouts, under the dripline of a roof or in any area that stays wet.

While boxwoods will live in locations which receive full sun, they grow best in semi-shade. Some organic matter (peat, leaf compost, pine bark) should be worked into the soil.

Extension News

Willie Featherstone Jr.
County Extension Chairman



A soil sample should be taken four to six weeks before planting.

Boxwoods grow in soils ranging from slightly acid to slightly alkaline (pH 5.5-7.5).

Based upon a soil analysis the proper amount of lime and fer-

tilizer can be added to the area to provide proper nutrition for good plant growth.

Fertilization

Soil tests are necessary to establish a proper fertilization program. Four to 6 weeks prior to fertilizing, soil samples should be taken from several places in the area where boxwoods are planted.

Soil sample boxes, information sheets and assistance in taking your samples can be obtained from your local County Agricultural Extension Agent.

Based upon the soil analysis results, a recommendation will be made as to the amount and analysis of fertilizer that should be used for your boxwood planting.

In Hoke County boxwoods should be fertilized twice during the growing season. The initial fertilizer application should be made in early spring before plant shoot growth starts.

The second application should be made in late June or early July. Avoid applying any fertilizer to boxwoods in late summer since it can force late tender growth which

is extremely susceptible to frost damage.

Shearing and Pruning

Shearing is the uniform removal of all or part of the latest flush of plant growth. Plants are sheared to increase compactness or to maintain a specified size of shape.

During the first few years after planting, boxwoods should be sheared after each flush of growth to encourage additional branch development. Thereafter, they should only be sheared to maintain (See BOXWOODS, page 7)

IT'S NOT TOO LATE TO REGISTER

ATTEND ADULT HIGH SCHOOL

at
Hoke County High School
EARN A HIGH SCHOOL DIPLOMA

from
Hoke High
and
Sandhills Community College

You are eligible if:

- (1) You have satisfactorily completed the eighth grade.
- (2) You are 18 or older and have been out of school for at least one year.

Classes are held at Hoke High School on Tuesday and Thursday evenings from 6:30 - 9:30 p.m.

FREE FREE FREE

Registration: March 5

Hoke High School

If You Plan On Entering The Military, These Are The Classes You Need

RABIES

Hoke County Dog and Cat Vaccination Clinics

North Carolina Rabies Law states that all dogs and cats over four months of age shall be vaccinated against rabies. Failure to have your dog and cat vaccinated for rabies is a misdemeanor and upon conviction shall be subject to a fine or imprisonment in the discretion of the court (G.S. 106-387).

VACCINATION FEE OF \$5.00 PER DOG AND CAT

THE THREE YEAR VACCINE WILL BE GIVEN BY DR. RUSSELL J. TATE, VETERINARIAN

TOWNSHIP	LOCATION	TIME
Antioch Stonewall McLauchlin	Monday, March 4, 1985	
	Dixie One-Stop	2:00-2:30
	Dundarrach Trading Davis Bridge	3:00-3:30 4:00-4:30
McLauchlin McLauchlin McLauchlin	Wednesday, March 6, 1985	
	Brown Hendrix Service Station	2:00-2:30
	Brooks Store, Rockfish Newton's Service Station	3:00-3:30 4:00-4:30
Raeford Raeford	Friday, March 8, 1985	
	McNeill's Grocery Store, 401 South Tyler Town, McCollum Texaco Station	10:00-10:30 11:00-11:30
Quewhiffle Quewhiffle Quewhiffle	Monday, March 11, 1985	
	Ashley Heights Feeds	2:00-2:30
	Lee Moss Pure Oil Station, Buchan Farm Five Points Calloway's Station	3:00-3:30 4:00-4:30
Raeford	Friday, March 15, 1985	
	National Guard Armory	3:00-5:00
Blue Springs Blue Springs Allendale	Wednesday, March 20, 1985	
	Hoke Trading Company, Bowmore	2:00-2:30
	South Hoke School (Hawk Eye) McCormick's Station, Duffie	3:00-3:30 4:00-4:30
Raeford	Friday, March 29, 1985	
	National Guard Armory	10:00-12:00
Raeford	Wednesday, April 3, 1985	
	National Guard Armory	3:00-5:00

William C. Hales, Dog Warden
HOKE COUNTY HEALTH DEPARTMENT
Raeford, N.C. 28378
878-3717