Labels essential to shopping

read the labels carefully. Manufac turers are using more cotton and linen in the garments they make. And that could mean wrinkles.

There's a trade-off between care and comfort and more of us seem to be opting for comfort. A garment that's one hundred percent cotton may be more absorbent and comfortable to wear. But it'll need ironing to keep it looking nice.

A garment that's a hundred percent polyester won't need ironing, but it probably won't feel so com-

Most sandwiches can be conveniently prepared ahead and either refrigerated or frozen. Here are a few suggestions for successful sandwich making:

Spread mixed-grain bread slices with corn oil margarine to "seal" them and prevent sogginess. Softened cream cheese, cheese spread or peanut butter are other spreads that seal the bread.

To freeze sandwiches, wrap securely in heavy-duty plastic wrap or plastic bags, freezer paper or foil. Press the wrap to the bread and seal tightly. Label with con-

Crunchy Tuna Melt 2 cans (6½ oz. each) waterpack tuna, drained and flaked 1/4 cup finely chopped onion 1 tablespoon lemon juice 6 slices bread toasted

On the Front Burner Alice Pettitt Home Economics Agent

1 cup finely chopped celery 1/4 cup finely chopped green pep-1/4 cup mayonnaise

Dash black pepper 6 slices cheddar or monterey jack

Combine first seven ingredients. Using ice cream scoop or large spoon, mound tuna mixture onto each toast slice. Top each with 1 slice cheese. Place sandwiches on baking sheet and broil 2 to 3 minutes, until cheese is bubbly. Makes 6 open-faced sandwiches.

Sweet and Sour Turkey 31/2 to 4 lbs. turkey thighs (2 thighs)

1/2 cup seasoned flour medium onion, chopped 1½ cups water ½ cup cider vinegar 1 tablespoon honey

1/2 teaspoon cinnamon

3/4 cup catsup Coat thighs with seasoned flour. Brown on both sides in hot shortening in large skillet or dutch oven. Add onion and saute a few minutes; then add water, catsup, vinegar, honey and spices. Bring to

full boil. Cover and reduce heat to simmer. Cook 11/2 hours or until fork tender. Makes 6 to 8 servings.

Ham and Cheese Salad 4 servings

Dressing: (Yield approx. 11/4 cups) 1 cup lowfat cottage cheese cup chili sauce

2 tablespoons chopped green onion 1 teaspoon basil

1/2 teaspoon salt 1/8 teaspoon pepper Salad:

1 cup (4 oz.) cubed cooked ham 1 cup green grapes, halved 1 can (8 oz.) pineapple chunks in

unsweetened juice, drained 1/2 cup chopped celery 2 ounces Mozzarella cheese, cut in-

to julienne strips

4 cups torn lettuce For salad dressing, place cottage cheese in small mixing bowl. Beat on high speed of mixer until almost smooth, about 5 minutes. Stir in remaining ingredients.

Cover and chill 1 to 2 hours to allow flavors to blend. For salad, combine ham, grapes,

pineapple, celery and cheese in a large mixing bowl. Refrigerate, covered, until serv-

ing time. To serve, toss ham mix-ture with lettuce. Serve dressing separately. 223 calories per serv-



This spray plane is a common site around Hoke County this time of year, as farmers attempt to save crops from insects.

Fall vegetables ready to plant

August is an excellent time to plant your fall vegetables. This week gardeners should plant leafy greens such as kale, turnip and mustard. The seed bed should be well prepared and small seeds should be kept moist until they germinate. Insects tend to be plentiful during the fall, therefore, plantings should be checked periodical-

Extension News Willie Featherstone Jr. County Extension Chairman

ly and treated with an appropriate insecticide when necessary

Continue to check okra and tomatoes for corn earworms and tomato fruit worms. If worms are damaging these vegetables use an application of Sevin. However, more than one treatment may be necessary for adequate control. **Peach Tree Borer Spray**

There are more peach trees, (See FALL, page 5B)

Just A Reminder... about your BACK TO SCHOOL SEWING NEEDS

*REPAIRS OF ALL KINDS

*ALTERATIONS - Length, Waist, Hemming

*ZIPPERS - Including Heavy Duty Jean

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RAEFORD, N.C.

DIET FACTS & FALLACIES

CAFFEINE AND



Billboards, catchy jingles and attractive ads on TV and in magazines tell the public that they may look better, feel better and perhaps, even be more successful and popular if they drink caffeine-containing beverages. Is it any wonder their sales are booming? Children are particularly susceptible to the "power of suggestion" from these

is there really any harm in drinking caffeine beverages? If a young child drinks one can of cola containing caffeine, the caffeine content is comparable to an adult drinking four cups of

coffee. Research studies are being conducted to determine if these drinks are connected with symptoms that many of our youth experience, such as insomnia, increase in heart rate, nervousness and irritability. Diet Center feels adults

should realize the effect of caffeine drinks. Children should be encouraged to drink water, fruit juices and natural lemon drinks instead of soda pop, which may be filled with sugar, caffeine, chemi-cals and sodium that can be harmful to the body.

Call today for a free, introductory consultation.



