## Vanceboro **Retail Store** Robbed

B.C. Peterson and Son's store in Vanceboro was broken into early Saturday morning, December 24. The burglars entered a side window and took cartons of soft drinks, turkey from refrigerator, blue jeans, raincoats and rain suits, tennis shoes, sheets, pillow cases and color T.V. set, a loss of more than \$1500.

According to Vanceboro Chief of Police Billy Jewell the case is still under investigation.

## **Chimney Fire** Is a Possibility

Anyone with a woodburning system -- fireplace, stove or furnace -- should be prepared for a chimney fire.

The warning signs are sucking sounds, a loud roar and shaking pipes, say extension specialists at North Carolina State University. At the first sign of a chimney fire:

--Call the fire department. --Cut off the fire's air supply by closing any air intake vents to the firebox. Also close the stove damper.

-Make sure everyone is out of the house. Have them watch for sparks from the chimney or signs of a fire on the roof or nearby.

--Discharge a class ABC dry chemical fire extinguisher into the stove if there is a danger of the house or surroundings catching on fire.

Chimney fires must be put out from the bottom. If all sources of air are closed off, it may be possible to suf-

focate the flames. This is only possible in an airtight system which isn't double vented.

It might be tempting to use water to put out a chimney fire, but this is risky. The extra hot pips could buckle or shake themselves apart when the water hits. Salt was once used to stop fires, but it reacts chemically with creosote and other substances in the chimney to form a product much like lye. This corrodes pipes quickly.

No wood-burning system is 100 percent safe and fireproof, although a safe installation and proper care can lessen the danger, say extension specialists.

The most common causes of chimney fires reports the U.S.Consumer Product Safety Commission include: improper installation, creosote build-up and deterioration of the chimney. Joan Gosper

## **Holiday Plants**

#### N.C. Botanical Garden

Holiday plants provide color and cheer in your house, and steps can be taken to prolong their bloom now and after the holidays.

As with all plants, proper light and water are necessary.

In thinking about lighting conditions, it is helpful to recall that these plants were probably forced into bloom in greenhouses with high light intensity but shaded from direct sunlight. This sets the basis for the best placement in your house: provide maximum light but avoid sunlight hitting the plant directly. North window sills are often a good choice.

Another requirement is a cool temperature, which means avoiding placement near heat sources such as hot-air vents.

Plants need more water when in bloom than otherwise, so regular watering of the roots-rather than the leaves or blossoms-is indicated when the soil feels dry to the touch.

Pots with drainage holes simply can be immersed in a sink full of water until all the air bubbles stop. If drainage holes are absent, water from the top, but don't overwater or root rot will result.

Carrying a plant over to bloom next year is fun and challenging and can be done with holiday plants like amaryllis, azaleas and poinsettias.

Begin after the blooming period with a program of light fertilizing, carefully following the instructions on the container of plant food. Regular feeding but not overdosing is the rule. Plants, like people, can suffer from overeating.

In the case of amaryllis, the flower stalk is removed at the base after the bloom has faded. Plants of amaryllis, and azaleas as well, are best kept in the house until late spring when they can be moved outdoors to a partly shaded spot. The feeding and watering should be continued. In the fall they are returned to a cool, bright spot.

Amaryllis should then be watered sparingly, but azaleas not be allowed to dry out. With regular attention, your holiday flowers should gladden the eye in '84.

Poinsettias are handled similarly until spring. On moving them outside; however, cut down on watering and stop feeding to encourage root growth.

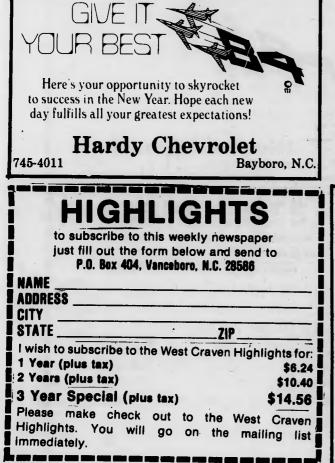
Repotting into a larger container using sterile soil is recommended. Pruning the original stem to six inches, pinching back the stems during the summer and rotating the pot regularly to get the light to all sides will stimulate new growth.

In bringing the plants indoors in the fall, a very different procedure is required for a poinsettia. It needs 14 hours of darkness every night until the new bracts begin to show color. And darkness means just that: no street lights, night lights or house lights, just darkness.

A simple way to achieve this is to cover the plant completely with a cardboard box so that no stray light can reach it for 14 hours.

Feed the plant weekly with half-strength fertilizer and put it in a sunny window during the day. With good and systematic care, and a little luck, you'll enjoy having your poinsettia bloom next Christmas.

For more information about caring for your holiday plants, call, write or visit the N.C. Botanical Garden at the University of North Carolina at Chapel Hill.





# SCHOOL MENUS

#### ELEMENTARY SCHOOL

Jan. 2-Jan. 6, 1984 BREAKFAST: Monday: Manager's

Choice. Biscuit, Hot Cooked biscuit, Potato Salad,

Grits, Applesauce, Milk. Fruit Cup, Milk.

Thursday: Cinnamon Buns, Fruit Juice, Milk. Friday: Cheese Toast, Fresh Fruit, Milk.

LUNCH:

Monday: Manager's Choice.

Square, Barbecue on Bun, Cole Slaw, Crispy Fries. Sliced Peaches, Drink. Cornbread w/Butter, Dessert, Milk/Juice.

Chicken or Salisbury Steak w/Gravy, Mashed Potatoes, Seasoned String Beans, Spiced beets, Hot roll w/Butter, Dessert, Milk/Juice.

Thursday: Grilled Dog w/Chili, Crispy Fries, Fried Okra. Chilled Pineapple, Dessert, Milk/Juice.

Friday: Pepperoni pizza or Lasagna, Tossed Green Salad, Spiced Appies, Tater Tots, French Bread w/Butter, Dessert, Milk/Juice.

School Time

#### MIDDLE & **HIGH SCHOOL**

Jan. 2 - Jan. 6, 1984 LUNCH:

Monday: Hot Dog w/Chili or Southern Tuesday: Sausage Fried Chicken w/cheese Boston Baked Beans, Wednesday: Poptarts, Green Leafy Vegetables, Chilled Fruit, Dessert, Milk/Drink.

Tuesday: Fish Sandwich or Baked Meat Loaf w/Zesty Tomato Sauce. Corn Bread, Cabbage & Carrot Slaw, Buttered Broccoli w/Creamy Tuesday: Fried Fish Cheese Sauce, French Fries, Chilled Mixed Fruit, Dessert, Milk/

Wednesday: Baked Lasagna w/Garlic bread Wednesday: Fried or Club Sandwich, Fresh. Garden Salad. Buttered Mixed Vegetables, Crispy Farm Fries, Chilled Fruit, Dessert, Milk/Drink.

Thursday: Fiestadas or Sandwich (Manager's Ham & Cheese or Hot Choice), Crispy Lettuce w/Tomato, Buttered Sweet Corn, Crinkle Potatoes, Chilled Fruit, Dessert, Milk/Drink.

Friday: Oven Baked Chicken w/Tangy Bar B **Q** Sauce and Cheese **Biscuit or Toasted Cheese** Sandwich, Orange Glazed Sweet Potatoes, Seasoned Green Beans, Deep Fried Potatoes, Chilled Fruit Cup, Dessert, Milk/Drink.

