Even though it is the time of the year for spring showers, it seems that Mother Nature is setting the stage for another dry summer. We have received very little rainfall during the past month, and if this trend continues, we will soon be in drastic need of rainfall.

For agricultural producers it is almost second nature to take for granted that the needed rainfall will come before it is too late. I have heard many producers comment that irrigation is not needed because rains usually come in time to save the crops. I have also heard comments from those who own irrigation systems that they delay putting the systems to use in hopes that it will rain in the next several days.

Because of the cost involved and the low commodity prices, it is still not feasible for a producer to invest in equipment and wells of pond construction that would be required for the irrigation of corn or soybeans. However, for those who are seriously considering vegetable or specialty crop production, irrigation is almost a necessity.

5 LOCATIONS TO SERVE YOU!!

. NO. 1: 1002 E. 5th Street, Lumberton

• NO. 2: Union Chapel Road, Pembroke

• NO. 6: 110 W. Armfield Street, St Pauls

. NO. 7: 1000 N. Pine Street, Lumberton

• NO. 8: N. Walnut Street, Fairmont, N.C.

The two factors necessary for profitable vegetable production is quality and timeliness. The demand for produce products is increasing as our population increases. But the supply is also increasing. We can see this from the increase in the participants at farmers markets, the increase in the number of roadside stands, and the increase in the number of pick-your-own operations. Because of this it is easy to see that those with the highest quality products will be better able to sell them.

We can also relate to the quality factor as we shop for vegetables at the above mentioned locations or at the grocery story. Our ancestors were probably not as conscious of quality, because until recently there were very few pesticides available for the prevention of crop diseases or insects, no irrigation to lessen drought problems, no refrigeration to keep the vegetables fresh, and poor transportation systems to move the vegetables quickly to the consumer. But we have become accustomed to being able to purchase vegetables any time of the year and expect them to be blemish free.

Robeson County is like many other counties in the nation. Its producers are looking for alternate sources of income to supplement the farm operation or they are looking for a different crop mix that will allow for greater profitability. In most cases, this search leads them to vegetable production.

Robeson County is not like many other counties in the nation in that we do have transportation networks, we have a large amount of good soils, we have the people on the farms to grow

competent Extension agents who can assist with production information, and we have an abundance of water. Anyone considering the large-scale production of vegetables need only

To enable interested producers to gain a better understanding of the benefit of irrigation to vegetable production, Kevin Starr, extension horticultural agent, will provide an irrigation tour Friday, May 20. The tour will leave from the O.P. Owens parking lot at 1 p.m. and will return to the same location before 6 p.m.

Those who attend this tour will be able to see various types of irrigation currently being used for vegetable production in the county. Not only will the equipment and procedures be explained, evidence of the higher quality and earlier maturing

Anyone interested in attending the tour is encouraged to participate. There is no charge, and transportation and refreshments will be provided.

Say You Read It In The Carolina Indian

Voice Call 521-2826 To Subscribe

### PINE STREET STORE HOURS

MONDAY THROUGH SATURDAY 7:00 A.M. TIL 10:00 P.M. SUNDAY 1:00 P.M. TIL 6:00 P.M.

## **DELI-BAKERY HOURS**

MONDAY THROUGH SATURDAY 7:00 A.M. TIL 8:00 P.M.

STORE

FOOD

PRICES EFFECTIVE THROUGH **SATURDAY, MAY 21, 1988** 

the produce, we have a good climate, we have highly

BO'S TENDER TASTE

BO'S TENDER TASTE PORTERHOUSE T-BONE STEAK

BO'S TENDER TASTE

SIRLOIN TIP

Engagement Announced

Mr. and Mrs. Charles Alton Bryant announce the engagement of their daughter, Phyllis Gail Bryant of Rt. 3 Maxton, to 2nd Lt. David Gary Lowry, son of Mr. and Mrs. Claude Lowry, Jr. of Columbia, S.C. The wedding is planned for June 18 at New Prospect ?

Methodist Church.

The bride-elect is a graduate of Pembroke State University with a B.S. degree in Biology. She is employed by WestPoint Pepperell of Lumberton as a chemist.

The prospective bridegroom is a graduate of Pembroke. State University with a B.S. degree in mathematics. He is employed by the Department of Defense of the United States Air Force and is stationed at Grand Forks Air Force Base, North Dakota.

Friends and relatives are invited to attend.

## Engagement Announced



Mrs. Martha Larson of Sartell' Minn. He graduated from Stables Minn High School. He is employed by J. F. K. Center in Fort Bragg, N.C. The wedding is planned for

Sergeant First Class Timothy John Larson of Fayetteville,

NC. Miss Ella Faye graduated from Fairgrove High School in

1967, and from Sandhill Col-

lege in 1987. She is employed

Her fiance is the son of

by LRDA Head Start.

May 21, 1988, at the home of. Ms. Bertha Jones, Pembroke, North Carolina at 3:00 pm. No invitations will be ma-

are invited to attend.

# BO'S TENDER TASTE **CAROLINA FRESH** FRYER DRUMSTICKS **FAMILY PACK** CAROLINA FRESH CHICKEN

LUNDY'S

**FRESH** 

PORK

WHOLE

TIP

SIRLOIN

BO'S TENDER TASTE

MARKET STYLE

**BACK BONE** 

BREAST \$ 119

NECK BONE FAMILY PACK

2 LITER

COKE, DIET

COKE, TAB,

**MELLO YELLO** 

**ECONOMY CUT** PORK CHOPS **FAMILY PACK** LEAN BONELESS PORK \$799 CHOPS

OCEAN SPRAY

CRANBERRY OR

CRANAPPLE

JUICE

GOLDEN DELLIGHT TURKEY

WHOLE

HAM

COUNTRY

TROPICANA

FRESH

ORANGE

JUICE

BO'S TENDER TASTE

**BONELESS** 

**FULL CUT** 

ROUND

STEAK

BREAST

UGHT

UGHT

REGULR OR LIGHT

SCHAEFER

BEER

LUNDY'S

FRESH

PORK

**PICNIC** 

STEAK

FAMILY PACK

BO'S TENDER TASTE

SIRLOIN TIP

ROAST

**SUNNY DELIGHT** 

CITRUS PUNCH

64 OZ.

7 OZ.

UNCLE BEN'S

INSTANT

RICE

ELBOW OR LARGE ELBOW MACARONI, REGULAR OR THIN SPAGHETTI

SPAGHETTI

LEAN LOIN END

PORK

ROAST

Shim

SKINNER

SHEDD'S COUNTRY CROCK MARGARINE

SNUGGLE FABRIC SOFTNER

GOLD

MRS. FILBERT'S

MARGARINE

CHATHAM CHUNK DOG FOOD

64 OZ

CARTON

**BAKED BEANS** 

**Grunch Munch** 

**BUSH BEST** 

VEGETABLES

CAROLINA TREET REG. OR HICKORY BECUE SAUCE

18 OZ.

**BO'S PICK OF THE PATCH** 

BUNCH FLORIDA TURNIPS

**ALL FLAVORS** 

A GALLON

YELLOW

A 16 80 a

SALAD

DRESSING

**GENUINE SWEET** VIDALIA CALIFORNIA

ONIONS FAMILY CRUNCH &

FRESH WATERMELON BROCCOLI

Mrs. Carrie Mae Oxendine of Fairmont, N.C. an ent of her day hter, Ella Faye Chavis to

vegetables will be obvious.

RCC Evening Students Put On Fashion Show

ROBESON

COMMUNITY

COLLEGE

By Bob Denham

Fashion design is coming to Robeson Community College. 221 RCC's new two-year degree program in Marketing and Retailing, offered this past fall for the first time, enrolled its first evening students this spring as Ward Wall, director of Evening Curriculum Programs, set out to add a new and exciting twist to the school's current business offering.

Page 5, The Carolina Indian Voice-Thursday, May 19, 1988

Wall first needed someone with just the right kick to teach the first class, a practitioner of the trade who would bring in first-hand experiences.

He found Marion Towles, manager of T.J. Maxx, an

off-price department store in Fayetteville. "It was the first time we actually offered evening courses that got down to the nitty gritty of the retail business," Wall

Ms. Towles was asked to teach Fashion Merchandising and for the past eight weeks has done exactly that, stressing fabric and design and color coordination and its influences on sales. Two weeks ago, students from her class combined with students in the Display and Design course to put on a fashion show that incorporated nearly every facet covered in class and learned

on field trips. "I thought they did an exceptional job, particularly since none of them had ever done anything like that before," said Ms. Towles, who has a bachelor's degree in business and minor in economics from N.C. Central University, "What I is wanted to do with this class was give them hands on so they'd be job ready for any department store and I think we

accomplished that." Not surprisingly, the fashion show was held at T.J. Maxx. The students did it all, from designing and building the ." runway (platform) to writing the script to selecting and coordinating the clothes and styles. Approximately 30 persons, mostly students and their friends and family, modeled more than 100 pieces of summer wear.

"A lot of times when you take a course there are lectures - of and notetaking, but this class was really active, a lot of hands-on," said Walter Strickland, a teacher at Bladenboro High School. "I think because the instructor was a lay person. "A". she was able to not only tell us but show us. College professors 1.21. don't have that ability.'

Students spent two evenings dressing mannequins at a local department store, matching colors with design and learning how to pick and choose pieces that appeal to the buyer while, . at the same time, attempting to avoid the temptation of displaying a style to satisfy personal taste.

Students also visited a local manufacturing plant and saw ... how raw fibers are used in making cloth.

"I had never taken anything like this before," Strickland said. "I look at clothes a little differently now. I didn't know so much was involved in display, but now I see how they're marketed. I've really enjoyed this class."

The program is designed for individuals wanting to move up in management or looking to get started in the retail business. Like all evening programs offered at RCC, students have the same opportunity to earn a Marketing and Retailing associate degree as students attending RCC in the day. Last fall, RCC enrolled 759 evening students into 22 career programs.

"A lot of evening students work either full- or part-time so most of them are really dedicated; you know they're here to improve themselves," Wall said. "They don't want an instructor who doesn't know what he or she is talking about."

For more infermation on evening programs call 738-7161 or write to: Director of Admission, P. On Box 1420/- Lumberton,