

EXTENSION SCENE
By L. Everette Davis

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.

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

content 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 put these factors together.

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 vegetables will be obvious.

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

ROBESON COMMUNITY COLLEGE
By Bob Denham

RCC Evening Students Put On Fashion Show

Fashion design is coming to Robeson Community College. 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.

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 said.

Ms. Towles was asked to teach Fashion Merchandising and for the past eight weeks has done exactly that, stressing fabric 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.

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.

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.

FOOD

BO'S STORE

PRICES EFFECTIVE THROUGH SATURDAY, MAY 21, 1988



BO'S TENDER TASTE BONE-IN SIRLOIN STEAK \$2.69 LB.	CAROLINA FRESH FRYER DRUMSTICKS 49¢ LB.	ECONOMY CUT PORK CHOPS 99¢ LB.	BO'S TENDER TASTE BONELESS FULL CUT ROUND STEAK \$1.89 LB.	LUNDY'S FRESH PORK PICNIC 79¢ LB.	BO'S TENDER TASTE T-BONE STEAK \$3.39 LB.
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LEAN LOIN END PORK ROAST \$1.59 LB.	MARKET STYLE BACK BONE \$1.59 LB.	LUNDY'S FRESH PORK NECK BONE 39¢ LB.	GOLDEN DELIGHT TURKEY BREAST \$1.99 LB.	BO'S TENDER TASTE SIRLOIN TIP STEAK \$2.79 LB.	BO'S TENDER TASTE SIRLOIN TIP ROAST \$2.59 LB.
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SKINNER ELBOW OR LARGE ELBOW MACARONI, REGULAR OR THIN SPAGHETTI 5/\$1 7 OZ.	2 LITER COKE, DIET COKE, TAB, MELLO YELLO \$1.19	OCEAN SPRAY CRANBERRY OR CRANAPPLE JUICE \$1.99 48 OZ.	TROPICANA FRESH ORANGE JUICE \$1.49 64 OZ. CARTON	REGUL OR LIGHT SCHAEFER BEER \$3.79 12 OZ.	Sunny's Delight SUNNY DELIGHT CITRUS PUNCH 99¢ 64 OZ.
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UNCLE BEN'S INSTANT RICE 99¢ 14 OZ.	SHEDD'S COUNTRY CROCK MARGARINE 79¢ 1 LB. SQUEEZABLE	SNUGGLE FABRIC SOFTNER \$1.59 64 OZ.	CHATHAM CHUNK DOG FOOD \$5.49 40 LBS.	BUSH BEST BAKED BEANS 89¢ 28 OZ.	VEG-ALL MIXED VEGETABLES 289¢ 16 OZ.
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CAROLINA TREE REG. OR HICKORY BARBECUE SAUCE \$1.35 18 OZ.	BO'S PICK OF THE PATCH					Crunch Munch FAMILY CRUNCH & MUNCH \$1.19 10 OZ.
BUNCH TURNIPS 89¢	FLORIDA WATERMELON \$1.99 HALVE	FRESH BROCCOLI 79¢ BUNCH	WHITE OR YELLOW CORN 5 EARS \$1.59	GENUINE SWEET VIDALIA ONIONS 2 LB. BAG \$1.59	ALL FLAVORS MELLO BUTTERCUP ICE CREAM \$1.99 1/2 GALLON	CALIFORNIA LETTUCE 49¢ LARGE HEAD

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

Sergeant First Class Timothy John Larson of Fayetteville, NC. Miss Ella Faye graduated from Fairgrove High School in 1967, and from Sandhill College in 1987. She is employed by LRDA Head Start.

Her fiancé is the son of 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 May 21, 1988, at the home of Ms. Bertha Jones, Pembroke, North Carolina at 3:00 pm.

No invitations will be mailed, but friends and relatives are invited to attend.