

Curb Reporter

Continued From Page One

Carolina moved up to 7.4 percent in June, up 23 percent from May's 6 percent.

Year-Round Assistance Offered By The IRS

Greensboro — North Carolina taxpayers having questions about Federal taxes may use the toll-free telephone number the year-round, the Internal Revenue Service says.

At this time of year, many taxpayers have questions on such subjects as the energy tax credit, estimated tax payments and penalties, notices and refunds. The Greensboro office of the IRS is currently receiving an average of almost 2,000 calls per day for taxpayer assistance.

The best time to call is between 8 and 9 o'clock any weekday morning, the IRS says. The number is 1-800-822-8800 and is occasionally monitored to ensure accurate and courteous response.

FACTS & FIGURES

Over the past 10 years, the volume of futures trading in the U.S. has increased annually about 20 percent, reaching 74 million contracts in 1979. Volume in 1979 was 30 percent above 1978 volume.



In addition to the futures markets in traditional commodities like grains, markets now exist in foreign currencies, interest rate futures and precious metals.

Information about the futures markets is available from the Chicago Board of Trade, Department NP5, 141 W. Jackson Blvd., Chicago, IL. 60604.

Increases Dividends

CHARLOTTE, N. C. — Directors of NCNB Corp. have increased the company's quarterly dividend from 18 cents to 20 cents a share, following a strong earnings report for the second quarter. Dividends to more than 15,000 shareholders will exceed \$3.6 million.

The dividend is payable September 26 to shareholders of record September 5.

For the second quarter of 1980, NCNB Corp. reported consolidated earnings, before securities transactions, of \$15.647 million.

the highest quarterly earnings in the history of the Charlotte-based bank holding company.

NCNB Corp. is the parent company of North Carolina National Bank, the largest bank in the Southeast.

A phosphate deposit found near Bambuta, Liberia, contains at least 1.6 million tons of high-grade phosphate rock that could be processed for fertilizer and possibly to make detergents, medicines, and other products, according to a U. S. Geological Survey report.

Happy Birthday
"BIG NANNY"

from the whole clan!

Happy Birthday
"LITTLE PAPA"

from Little Randolph,
Miss Bradley and Sampson!

How To Make Prize-Winning Jam

Does it take a special "knack" to make prize-winning jam? "No," say fair judges, who pick the winners. Using fully ripe, high quality fruit, a good recipe and following procedures exactly are the secrets of blue-ribbon success anyone can copy.

Judges look for smooth, thick jam with bright color and excellent natural fruit flavor. Jam should be slightly softer than jelly.

For perfect jam that can win approval from fair judges or your family, use this recipe for Spiced Peach Jam and follow these tips:

— Use high quality powdered fruit pectin. A recipe with powdered pectin eliminates guesswork and allows you to use fully-ripe fruits, for best flavor and color.

— Measure accurately. Top quality results depend on exact amounts of fruit, pectin, acid and sugar.

— Use a large, flat-bottomed pan, so jam will cook quickly and not boil over.

— Make only one batch at a time.

— Time cooking exactly.

— Stirring and skimming for five minutes helps distribute fruit evenly in the syrup.

— Check fair rulebook for jar size. Most call for standard 1/2-pint jars or glasses.

SPICED PEACH JAM

- 5 cups prepared peaches (about 4 lbs.)
- 2 tablespoons lemon juice
- 1 tablespoon grated lemon peel
- 1 large cinnamon stick
- 7 cups sugar
- 1 pkg. Jel Ease Fruit Pectin

Wash and sterilize 8-oz. jelly jars; scald lids and



rings. Wash and pit fully melted paraffin, about 1/8 inch thick.

Combine pectin with fruit mixture. Cook over high heat until mixture comes to a hard boil, stirring constantly. Add sugar all at once. Cook and stir over high heat until mixture comes to a full rolling boil (one that cannot be stirred down). Boil hard 1 minute.

Remove from heat; skim and stir with metal spoon or skimmer for 5 minutes to remove foam. Remove cinnamon stick. Ladle into hot jars, leaving 1/8-inch rim at top*. Immediately wipe jar rim clean, place hot lid on jar and screw metal ring on firmly. Check for seal in 12 hours. 7 to 8 cups.

*To seal with paraffin: Ladle jam into hot jars, leaving 1/2 inch at top. Cover with thin layer of

Win an Extra Prize for your Blue Ribbon Jam

If your jam made from this recipe or your favorite peach recipe using Pillsbury Jel Ease Fruit Pectin wins a blue ribbon at your 1980 fair, you can win \$10 and a certificate from Pillsbury. Here's how:

— On plain paper, print: "I certify that I won a blue ribbon at my 1980 state or county fair with peach jam made with Jel Ease Fruit Pectin," and sign it.

— Send the statement, verification of your blue ribbon, such as a copy of the certificate or fair prize list, the end flap from a Jel Ease box and your name, address and telephone number to: Pillsbury Jel Ease Blue Ribbon Award, B177 Pillsbury Bldg., Minneapolis, MN 55402. Deadline is Nov. 15, 1980.