

June Jubilee Sale!

THURSDAY, FRIDAY, SATURDAY



BIG THIRSTY
BATH
TOWELS
66¢

1 GROUP
MEN'S SUITS
\$14⁸⁸

1 GROUP
LADIES' SANDALS
1/2 PRICE

LADIES' PLAYTEX
SWIM WEAR
1/2 PRICE
(Raeford Dept. Store Only)

1 GROUP
GIRLS' DRESSES
\$2⁸⁸
or
2/\$5⁰⁰

MEN'S
PANTS
\$2⁴⁴

1 GROUP
LADIES' BAGS
\$1⁴⁴



BOYS'
SHORTS
SETS
\$1⁸⁸
(Slightly Irregular)

2 PC.
SWIM SUITS
JUNIOR SIZES
\$4⁸⁸

ALL GIRLS' WHITE
SHOES
1/2 PRICE

DONT FORGET DAD'S DAY JUNE 16

RAEFORD DEPARTMENT STORE
MAIN ST.
RAEFORD, N.C.

AND

JENKINS' DEPARTMENT STORE
MAIN ST.
RED SPRINGS, N.C.

From The Home Agents' Desk

by Ellen Willis and Brenda Abrams

SCHEDULE
Today - 12:30 p.m. - Antioch Extension Homemakers luncheon at the Community Building.

Monday - 8:30 a.m., Staff conference; and 7:30 p.m. Phillip Extension Homemakers meeting.

Tuesday - 12:10 p.m., business girls' meeting; and 2 p.m., cake decorating demonstration.

Wednesday - 9 a.m. - Intergency Council meeting; and 2:30 p.m. Blue Springs Extension Homemakers meeting.

FOOD PRESERVATION
One-two-three steps to remember - use only quality fresh products. (Freezing retains but does not improve quality); work (prepare food) under sanitary conditions; use only approved packaging materials. Check these before you start. Instructions must be followed closely.

BLANCH OR SCALD ALL VEGETABLES (except possibly green peppers)

This is a most important step as the heating of vegetables slows or stops the action of enzymes. Up until the time vegetables are picked, enzymes help them grow and mature. After picking they cause loss of flavor and color. If vegetables are not heated long enough, the enzymes continued to be active during the frozen storage period. The result is off-flavor, discoloration, or toughening. (Corn on the cob is a common example.) Heating also wilts, or softens, vegetables and makes them easier to pack, requiring less packaging space.

FREEZING THE WHOLE IRISH POTATO

Irish potatoes are not the most satisfactory food to freeze. With food prices high many families have inquired about freezing Irish potatoes. We do not promote the freezing of whole Irish potatoes because the finished product is not up to extension standards. The success depends upon the quality of the potato. This depends on the variety, the condition under which it is grown, and other factors. If you decide to freeze use these directions.

Cover Irish potatoes (1 1/2 to 1-7/8 inches in diameter) with boiling water. Cook until barely done - about 15 minutes. Chill in cold water. Package and freeze. Remember, new potatoes are better than mature potatoes in most frozen dishes. Mature potatoes tend to

disintegrate or become watery when boiled and then frozen.

Personals

Dr. and Mrs. Riley Jordan and Suzanne, Wally and John and Dr. and Mrs. Julius Jordan and family spent the weekend at the Jordan cottage at Holden Beach.

Mrs. N.A. McDonald, Mrs. R.A. Matheson, Mrs. Claude Bishop of Goldsboro, and Mrs. Neill McFadyen spent Monday through Thursday at the McDonald cottage at Topsail Beach.

Mr. and Mrs. Jack Burgess, who will both teach here this year, will arrive Friday from Gastonia and will make their home at Lake Elizabeth.

Mrs. Edmund Murray of Gastonia visited Mr. and Mrs. Carlton Niven and Caroline for several days last week at their Holden Beach cottage.

Mr. and Mrs. Paul Dickson spent last week at their cottage at Topsail Beach. Joining them for the week was their daughter and her family, Mr. and Mrs. Louis H. Fogleman Jr. and son Hal of Greensboro.

Linda and John Glisson spent last weekend with their grandparents, Mr. and Mrs. Joseph P. Davis in Dunn.

Hospital News

DUKE
Delanie Peckam, home Wed.

MOORE MEMORIAL
Robert Hord entered Sunday
Mrs. Willis Hood
Mrs. Lacy McFadyen

HIGHSMITH-RAINEY
John Cameron
Mrs. A.D. Peterson

ST. JOSEPH
Mrs. Annie Long

McCain
Miss Delia Blue

CAPE FEAR VALLEY
Mrs. Frank Brock

OTEEN, ASHEVILLE
C.H. Rowland

Luncheon Honors Jeanine Carver

Saturday at one o'clock a bridal luncheon was given at Mrs. J.W. Walker's honoring Miss Jeanine Carver of Durham, June 30 bride-elect of Don Wheless of Durham. Hostesses were Mrs. Neil Senter and her daughter, Mrs. Julian King, and daughter-in-law, Mrs. Bill Senter; Mrs. Pete Sawyer and her daughter Mary Margaret, and Mrs. J.H. Austin and her daughter Sally.

Roses, lilies and Queen Anne's lace in pastel shades decorated the dining room table and smaller auxiliary tables placed in the living room and entrance hall.

Miss Carver was presented a corsage of white gardenias and received gifts of silver in her chosen pattern.

Attending from out of town were Mrs. J.L. Carver of Chapel Hill, mother of the honoree; Mrs. Eli Wishart of Lumberton, Miss Carver's aunt; and from Durham, Mrs. Gilbert B. Wheless, mother of the prospective bridegroom, Mrs. Reba Barbee, his grandmother, and Mrs. Marion Smith.

Wilcox-Clark

Mr. and Mrs. James Wilcox of St. Pauls, announce the approaching marriage of their daughter, Patricia Faye, to James C. Clark, son of Mr. and Mrs. Archie Clark of Raeford.

The wedding is planned for Sunday, June 16, at Parker United Methodist Church, at 3:30 p.m., the Reverend Gordon Ruggles officiating.

After the ceremony, there will be a reception in the fellowship hall of the church.

Births

Mr. and Mrs. Eddie Mason of Quail Ridge announce the birth of a daughter, Mary Edie, June 7 at Cape Fear Valley Hospital. Mrs. Mason is the former Reevie Devon, a granddaughter of Mrs. N.J. Ritter of Hoke County.

Born to Mr. and Mrs. Steve Duncan of Virginia Beach, Va. a son, Wednesday, June 12. Mrs. Duncan is the former Sheri Sawyer.

Dr. and Mrs. W.L. Howell III of Columbia, S.C. announce the birth of a son, William Lawrence IV, on May 28. Mrs. Howell is the former Shirley McPhaul.

for Father's Day Gifting

TEE SHIRTS Soft, cotton knit quarter-sleeve shirt. Looks equally well as an undershirt or sport shirt.	3.19 TO 3.49
KNIT BRIEFS Rib knit cotton briefs that "give"	3.19
ATHLETIC SHIRTS Soft, springy, absorbent cotton knit.	2.49
WASH and WEAR SHORTS High-count Sanforized cotton broad-cloth that needs no ironing. Full cut	3.89 TO 4.39

Edenborough Shopping Center Raeford, N.C.