



RAVAGED - Alone, the grotesque shape of the tree catches the eye on a rural road east of Dundarrach silhouetted against the cloudless sky. Ravaged by man and nature, its branches reach up like tiny fingers to seize the sky.

IRS News

Don't Miss New Exemption

Greensboro - "North Carolina taxpayers are forgetting to take a new tax benefit into consideration when computing their tax," said Robert A. LeBaube, District Director of the Internal Revenue Service in North Carolina today.

"This year taxpayers are allowed a \$30 credit for each regular exemption listed on their tax return in addition to the regular \$750 exemption, but early results from the IRS Service Center show that as many as 15% of the returns already filed do not have this credit claimed on the form." Mr. LeBaube stressed that taxpayers who discover this error after filing do not have to file an amended return. The IRS Service Center will recompute the correct refund and send it to the taxpayer. However, the extra processing may delay mailing of the refund.

The \$30 credit, effective for 1975 only, is allowed for each regular exemption to which the taxpayer is entitled. However, individuals who claim additional exemptions because they are blind or over 65 may

only claim one \$30 credit for themselves. There is a separate line on both the 1040 and 1040A for computing this credit. Instructions for this can be found in the tax packages sent to all taxpayers.

Taxpayers who have questions about the personal exemption tax credit or other tax matters can visit local IRS offices or call toll free 1-800-822-8800. Those living in Greensboro may call 274-3711.

Large Response At Meeting On Furthering Reading Skill

Over forty people attended a meeting Wednesday night of the Hoke County Chapter of Citizens United For The Improvement of Reading and chairman Kay Thomas reported 13 have agreed to become volunteer teachers.

Aim of the group is to reach adults 18 years old and up who can't read or have special reading problems. The Laubach system of teaching, a "one-to-one" method, will be used and volunteers will take 10 hours of training.

Organizers of the program hope the reading instruction will prepare some people for adult basic classes,

which teach basic skills needed for employment.

The national organization of Lutheran Church Women, who is active in the Laubach system, has agreed to assist the local chapter in implementing the program. E.B. Coleman, director of continuing adult education for Sandhills Community College, will also be involved.

Mrs. Thomas said anyone who is interested in becoming a volunteer, or would like to find out more about the program, should call the public library at 875-2502 and ask about Citizens United for Reading.

Give Firemen Directions

The seven rural fire departments are asking that callers reporting a fire give exact directions to where the fire is located. Fireman's Association liaison Elwood Baker said.

"Please do not hang up the phone until you have stated where the fire is clearly. If possible, have someone out on the road or street where the fire truck driver can see them", Baker said.

Valuable time may be lost while the firemen are searching for the fire.

"Please help us so we can help you", Baker said.

Nutrition Courses Planned

The state's technical institutes and community colleges may now offer a course called Nutrition - Ammunition for Life, which has been developed through the leadership of the Department of Community Colleges and the Department of Human Resources.

According to Mrs. Vercie Eller, who is in charge of health programs for the Department of Community Colleges, the North Carolina Department of Human Resources through its Division of Social Services has long been aware of the problem of poor nutrition among the citizens of the state. The problem has been especially noticeable among the poor people.

With the advent of a statewide food stamp program and a worldwide food shortage, the need for all people to know more about nutritious diets has become increasingly important.

In order to provide more knowledge about nutrition, especially for those less able to gain such knowledge, the Department of Community Colleges and the Department of Human Resources are cooperating in the training of persons who will through local social services regional training assistants arrange for provision of classes in some of the community colleges and technical institutes for the training of social service homemakers.



You could easily get the idea that the modern American lives entirely off hamburgers, peanut butter and pizza, but when the early fur trappers, explorers and settlers moved west, they didn't find the trails rimmed with neon-lit, fast-food joints.

Indeed, had it not been for dried meat called jerky, the exploration and settling of the west would undoubtedly taken much longer.

The term "jerky" comes from a French word "charqui," which means dried meat. Jerky was lean meat, usually venison, which was cut into thin strips and either dried in the sun or over a low fire. After it had reached a hard, crunchy state, it was practically indestructible and could be carried without being refrigerated or salt cured. When fresh meat was unavailable, jerky was often boiled to make a sort of stew. Sticks of jerky could also be eaten without any preparation whenever a hunger pang struck.

Jerky has survived as a curiosity, if not a delicacy, and some folks still make it in the time-honored manner. I once read about a cowpoke who was famous for making venison jerky by draping strips of meat across barbed wire fences and covering the meat with cheese cloth to keep most of the bugs off. When asked why he flavored his jerky with lots of coarse black pepper, he replied that "it keeps you from wondering what all those little black specks are."

A growing number of modern sportsmen are turning out their own venison jerky, although jerky can also be made with beef and other lean, red meats.

Curtis Wooten, who is a writer and photographer for the N.C. Wildlife Resources Commission, has a recipe for venison or beef jerky that is quite tasty. Wooten's jerky is just as durable as the old-fashioned kind and can be carried as a snack without refrigeration. Because of special seasoning, it's also more flavorful, and since he dries it over low heat in an oven, it's sanitary. Here's the recipe.

VENISON JERKY

Cut 1 1/2 to 2 pounds of lean venison into strips six inches long, one and a half inches wide and no more than a half inch thick.

Remove all fat.

Mix the following ingredients:

1 package instant meat marinade

3/4 cup cold water

1/2 teaspoon liquid smoke

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon black pepper

1/2 teaspoon tabasco sauce

Place meat in a bowl and cover with the sauce, piercing slices of meat deeply with a fork. Cover bowl and marinate overnight in refrigerator. Remove meat strips, drain slightly, and place on a rack in the oven, making sure strips do not overlap. Place cookie sheet under rack to catch drippings, then bake at 150 to 175 degrees for three to three and a half hours. At this point, jerky can be removed, cooled and eaten. However, it will still be somewhat chewy and require refrigeration. To completely dry jerky so that it can be carried without refrigeration, bake the meat for a total of 8 to 12 hours. When cooled, it will be hard, but crunchy or crumbly rather than chewy. Exact time of drying can be determined by occasionally removing a piece, letting it cool and trying it for taste and consistency.

Perform a death-defying act.

Exercise regularly.

Give Heart Fund
American Heart Association

Area Incidents

Bullets Miss Couple In Home

Police are searching for an assailant who fired shots into an expensive Raeford home Saturday night while a couple was watching television, with one shot narrowly missing the pair.

Police Chief Leonard Wiggins said Mr. and Mrs. Horace Stogner, 303 W. Edinborough Ave., were watching television in the den about 8 P.M. when three shots were fired.

One shot, fired through the window of the den, passed between the Stogners, who were sitting about three and one half feet apart, Wiggins said.

Another shot entered a bedroom window on the northeast side of the home and lodged in a wall, and a third which hit the outside was recovered nearby, police said.

The shots apparently came from Fulton St. and a neighbor reported seeing a vehicle leave at a high rate of speed north on Fulton, Wiggins said.

Stogner, who is plant manager of Tex-Elastic, and his wife were uninjured. The shots were fired from a .32 caliber pistol, according to investigating officers.

Wiggins said police are checking a lead on the identity of the gunman, but refused to elaborate further.

In other incidents reported to police, Off. H.E. Young staked out property reported stolen from a Robbins Heights home and hidden in a wooded area Wednesday night, but no suspects returned to claim the loot.

Mrs. Evelyn Wright, 511 E. Sixth Ave., reported a color television, portable sewing machine, 410 gauge shotgun, radio, and a watch were stolen in a break-in sometime between 5:15 and 7:10 P.M. Wednesday.

Young located the property, except the watch, concealed in woods about 200 yards from the home and staked the area out all night, Wiggins said.

An investigation is continuing.

Junior B. Frye, 407 N. Wright St., complained to police a brick was thrown through a living room window about 7:40 P.M. Thursday night while his teenaged son was alone in the home. About 8 P.M. on Friday night, another brick was thrown through and a car was seen leaving the area.

Ronnie Wilson, 302 E. Sixth Ave., complained a 26 inch wheel was stolen off of a bicycle in his yard sometime Saturday. The loss is listed at \$10.

Mrs. Larry Fellows, Forrest St., complained a Hot Seat bicycle was stolen sometime after 3:30 P.M. on Saturday. The loss is listed at \$30.

Sheriff's deputies are investigating various cases of breaking and entering and larceny that occurred last week.

John Vereen, employee of J.M. Mathes Company of Fayetteville, reported that someone took a box of cigarettes from a company truck while it was parked at Locklear's Station on 401-North sometime

Monday, January 26, 1976. The cigarettes were valued at \$68.70.

John H. McNeill, of Rt. 1, Red Springs, reported that a car pulled away from his gas tanks at his store Tuesday, Jan. 27, without paying. The value of the gas was \$7.40.

Gary Moser, of Rt. 3, Raeford, complained that someone took a 1973 Yamaha motor bike from his yard sometime Monday, Jan. 26. The bike was valued at \$400.

Wanda Reese reported that someone broke into the 76 Station on 15-501 sometime Thursday, Jan. 29, and took a watch, cigarettes, candy, and change valued at \$117.90.

Beulah Breedin, of P.O. Box 402, Raeford, complained that someone broke into her trailer sometime between 10 a.m. and 1:30 p.m. Wednesday, Jan. 28, and took a tape player, stereo, speakers, a television and other articles valued at \$367.

Wallace Wilson, Rt. 4, Raeford, reported that someone took a CB radio from his truck while it was parked at the Tanglewood parking lot sometime Friday, Jan. 30. The

radio was valued at \$220.

Curt Shaw, Rt. 1, Raeford, complained that someone broke into his garage and took tools, batteries and other items valued at \$618 sometime Friday, Jan. 30.

William E. Gozzi, of 460 Hill Rd. Southern Pines, reported that someone took two turkeys valued at \$50 sometime Thursday, Jan. 22.

Ricky Pittman, Rt. 2, Raeford, reported that someone took his 1971 Pontiac while it was parked at Rockfish sometime between 7:30 p.m. Saturday, Jan. 31, and 1:45 a.m. Sunday Feb. 1.

Peacolia Morgrie, Rt. 3, Raeford, complained that someone took the battery and starter from her car sometime Friday, Jan. 30. The items were valued at \$56.

Allie McLean, Rt. 2, Raeford, reported that someone broke into her house sometime Saturday, Jan. 31.

Archie McLaughlin, Rt. 1, Raeford, reported that someone took his tape player from his car sometime Friday, Jan. 30, 1976. The tape player was valued at \$140.



SPEED ZONE- The stretch of 401-Business approaching the House of Raeford Farms poultry plant may well become a speed zone, as traffic observing the 20 mph warning may then speed up again to 35 mph just a few feet further, still before reaching the entrance to the plant.



WINTER- A delicate cover of rich rye grass streaks this field catching the afternoon sun on a winter day, creating winding rivers of green shimmering over the land and a promise of spring.

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