THE NEWS JOURNAL PAGE 12

RAFFORD, NORTH CAROLINA THURSDAY, APRIL 29, 1976

Sr. Citizens Set Lunch

The Raeford Senior Citizens Friendship Club will host a covered dish luncheon at the Raeford Methodist Church May 4 at 12:30

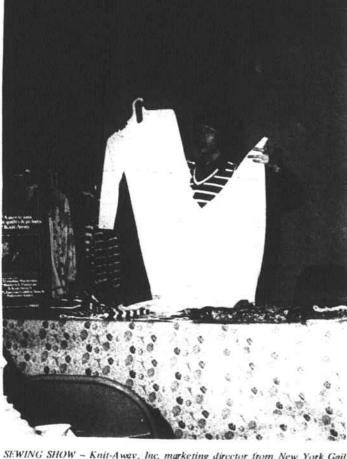
Mrs. Thomas McLauchlin will have charge of a musical program

following the meal. Those attending the luncheon may sign up and receive identification cards for the discount program, if they are 60 years of age or older.



RAEFORD **SAVINGS & LOAN** DEPENDABLE COURTEOUS SAFE PAYING HIGH DIVIDENDS AND MAKING HOME LOANS WE ARE

OPEN SATURDAYS 9 to 12 RAEFORD Savings & Loan Assn.



SEWING SHOW - Knit-Away, Inc. marketing director from New York Gail Brown (pictured) demonstrated quick-sew techniques and high fashion fabrics during two shows Monday at the civic center in conjunction with the day's activities focusing on industries in the community.

JACK WEST Well Drilling Co. 527 Harris Ave.

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Tanker **Overturns**

A twenty five - year old truck driver escaped injury when his tanker skidded into a car on U.S. 401 and overturned in a ditch

Thursday morning. According to highway patrolman K.W.Weston, Daniel Norton, Rt. 9. Fayetteville, was traveling north on 401 about 6 A.M. operating an empty truck tractor and semi trailer when the rig skidded into the rear of a vehicle slowing to turn left onto Carolina Dr. about nine miles east of Raeford.

The truck left the highway and landed in a ditch on its side.

The driver of the car, Miles A. Jordan, 23, of Laurel Hill, was uninjured. Damage to the car was estimated at \$300. Damage to the truck was put at

\$800.

Norton was ticketed for following too closely. Weston said

NOTICE OF SALE OF TAX LIENS PROPERTY **ON REAL**

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Under and by virtue of the authority vested in me by Section 105-369 of the General Statutes of North Carolina and pursuant to an order of the City Council of the City of Raeford, dated April 5th, 1976, I will offer for sale and will sell at public auction, for cash, to the highest bidder at the City Hall in Raeford, North Carolina, at 12 o'clock noon on May 10th, 1976, liens upon the real estate described below for the non-payment of taxes owing for the year 1975. The amount advertised will not constitute a waiver of the taxing unit's claim for those items. No bid will be received unless it is at least equal to the principal amount of the taxes advertised plus interest and costs accrued thereon at the date of sale. The real estate that is subject to the lien, the name of the person to whom the property is listed for taxes, and the principal amount of the taxes are set out below. Reference is made to the records in the office of the register of deeds of this county and in the office of the tax supervisor of this county for a more particular description of the real estate. of this county and in the office of the tax supervisor of this county for a more particular description of the real estate. This 5th day of April, 1976.

. 69.4

Betty S. Smith City Tax Collector

75	Thad Marks and Wife, Edinborough #2D
41	Luther Paul, Res. Adams St
73	Bobby Peterkin, Robbins Heights #54

Flowers That Bloom In Spring Include Too Many Dandelions

There was a time, incredible as it seems, when the dandelion was a cultivated plant, shown with pride at flower shows. Times have changed.

Now dandelions are pests that thwart homeowners in their never -ending quest for a perfect lawn, though the flowers delight children and yield a wine that comforts

elderly aunts. But in 1871 dandelions were

Marriage Enrichment For Couples Begins May 10

Couples are now being enrolled in a series of marriage enrichment classes that will be taught by Ellen Willis, home economics extension agent.

Four classes of about one and one-half hours each will be offered,

beginning May 10. Each of the classes, Mrs. Willis said, will be designed to help couples develop interpersonal skills that can lead to a richer, more enjoyable marriage. The skills, she added, will not only enhance the couple's relationship, but their effectiveness in relating to their children, friends and fellow workers.

A key part of each class will be a videotape presentation prepared by extension human development specialists at North Carolina State University. Couples will practice

Unrefrigerated Milk Newest Energy - Saver

grow.

875-2162.

Grocers no longer will have to University of Maryland, should have an unrefrigerated shelf life of keep their dairy shelves cold if sterilized milk catches on.

several months. Sterilizing milk so it can be stored unrefrigerated has gained new impetus from recent refine-ments in the process and the potential energy savings it Carolina, researchers have devel-oped another method by isolating an enzyme that removes the scalded taste from sterilized milk. The cooked milk is passed over glass beads coated with the enzyme.

promises. The concept of milk treated to withstand long periods without chilling isn't new and has taken various forms, the National Geo-

Milk powder was part of the rations carried by Genghis Khan's troops in the 13th century. Today's owndered will be come powdered milk has come a long way since World War II, when it usually was served up as a few sticky white globs swimming in clouded water clouded water.

The Canadian army tried anoth-er approach in 1942, and revived it during the 1950s: freezing milk so it would stay fresh longer. Quart cartons of milk were

frozen at a dairy plant in New Jersey and shipped in refrigerated cars to Winnipeg. There they were sent another 1,100 miles north by rail to Fort Churchill, on Hudson

Bay, and stored until needed. Chopped up and thawed, the milk remained fresh for another ten days or so under normal refrigeration.

The customary method of pro-

cessing milk, however, stresses heating more than freezing. Milk that is pasteurized is heated to at least 143 degrees F. for 30 minutes or 161 degrees F. for 15 seconds. This kills all of the disease producing organism and many of the bacteria that cause milk to sour

Heating the milk to still higher temperatures would kill all the bacteria, but the process has not nonular this because customers objected to the milk's "cooked" or "burned" taste. Some compared the flavor to cabbage; others said it tasted like caramel. But sterilized milk requires no refrigeration and can be stored in ordinary containers for months. Milk producers in Europe have been sterilizing milk for years. In the 1940s, a Maryland inventor began seeking a way to kill the bacteria in milk without changing its flavor. Elmer Davis developed his method in 1942, but was unable to interest anyone in it until recently. His process uses a "free - falling film heater" in which milk is heated to 300 degrees F. for one second, without ever touching a surface hotter than the milk itself. All bacteria in the milk are killed. but the milk does not taste boiled.

exhibited by the Massachusetts Horticultural Society, and in a few years French and American horticulturists were selling choice varities.

These days, few people relish the sight of the bright yellow flowers, but many relish the taste of dandelion leaves, the National Geographic Society says. In the spring, dandelion greens make a tasty salad when blanched.

The first class will deal with

self-understanding on how to value yourself and be able to relate positively to other people. The second class will cover communica-tion, and especially how to listen

and speak for yourself. The third class will center around consensus

or the ability to handle conflict constructively. The final class will emphasize commitment to the

goals of the marriage and how a couple can continue to learn and

Each class will begin at 7:30 P.M. at the auditorium of the

For futher information and a reservation call Mrs. Willis at

At the University of North

triggering a reaction that restores the fresh flavor to the milk

county office building.

rich in vitamins A and B, protein, calcium, and phosphorus. The roots are useful, toe. Roasted and ground, they can be made into a palatable, but bitter, brew. The inhabitants of the Mediterranean island of Minorca once survived a famine by eating dandelion roots. the skills observed with assistance from the total group.

Wine pressed from the flowers is pure Americana, conjuring up memories of starched spinsters and shaded parlors. In Ray Bradbury's nostalgic novel "Dandelion Wine," bottles of the golden liquid are

chilled, and served with dressing.

They also are widely used as potherbs. Gourmets advise cutting

the leaves while young, since they

grow bitter with age. The venturesome fry dandelion

blossoms, and say they taste like fried mushrooms. Many swear by a

dandelion infusion as a spring tonic

and blood purifier. Folklore does have scientific

support, since dandelion greens are rich in vitamins A and B, protein,

"summer caught and stoppered." Every spring, children all over the United States arrive home from school clutching in sticky, green-stained hands of drooping bouquet of dandelions for mother of dandelions for mother. The dandelion's scientific name

The dandenon's scientific name is Taxaxacum officinale, and its popular name is a corruption of the French dent-de-lion, or lion's tooth, named because the jagged leaves' supposedly resemble lions teeth.

The herb is known by many other names, ranging from the terse epithets of gardeners to blowball, cankerwort, doon - head - clock, fortune - teller, horse gowans, and

tortune - teller, horse gowans, and Irish daisy. The hardy plant has adapted itself to many climates in North America, Europe, central Asia, and the Arctic. It immigrated to America from Europe soon after the first colonistic londed earning the first colonists landed, arriving perhap in the earthen ballast then

carried by many ships. As it often reproduces by parthe-nogenesis, the dandelion need not rely on the vagaries of wind or bees for pollination. Reviewing the life cycle of the dandelion, one botanist ominously concludes that the "terrifyingly efficient" herb stands a good chance of inheriting the earth. Grassgrowers agree.



Whatever is the meaning of that "city" -- and there is much disagreement on that score -- it is obvious that the Christian feels much more like a "stranger and exile" there than ever before.

Many people mourn the loss of our religiously - oriented commu-nities, yet, as Hebrews makes clear, the Christian can never be truly "at home" here, but "keeps the faith" in this "foreign land" so that at last he may know that "better country" -- the City of God!



Read Ephesians 2:13-22

Our commonwealth is in heaven, and from it we await a Savior, the, Lord Jesus Christ. (Philippians 3:20, RSV) I awoke one morning with a proud and happy feeling. After having been a refugee and stranger for many years, and after having passed a difficult examination the day before, I had become a Swiss citizen. eyes fell on the Bible My calendar, and I read Luke 10:20: "Rejoice that your names are written in heaven. What a wonderful lesson! It is good to be a citizen of a country with a rich tradition of freedom and Christian faith. It is infinitely better to be a fellow citizen with the saints and a member "of the household of God." One version translates Philippians 3:20, "Our citizenship is in heaven." How do we attain this priceless possession? We must accept the sacrifice of our Lord Jesus and surrender ourselves to His love. The Lord will then build and mold us to be living stones of His holy temple. PRAYER: Heavenly Father, our hearts sing and rejoice because we are Thy children through the redemptive love of our Savior. Give us grace to live as citizens of heaven. For His precious name's sake. Amen. THOUGHT FOR THE DAY: Today we will radiate the joy and peace of God wherever we go. --copyright--THE UPPER ROOM --Klara E. Csia, Zurich, Switzerland

"Keep the faith, baby!" has become a commonplace expression in our society. Along with "Hang in there, man." it may be delivered lightly and thoughtlessly.

At the same time, however, it may be most appropriate and significant, for "keeping the faith" is one of the great tasks of life. Particularly "in a foreign land."

The writer of Hebrews reminded his readers that Abraham had "kept the faith" when he respond-ed to God's call to leave his familiar surroundings and journey to an unknown land which "he was to receive as an inheritance" (He-brews 11:8). His response may seem not all that remarkable to us today, unless we put ourselves in his shoes and consider how we might react if in some way God called us to leave our homes and go off into a foreign land virtually

unknown to us. But Abraham also "kept the faith" in what he did when at last he arrived in and began to dwell in that "foreign land" which today we know as Israel. It had taken great courage to leave his homeland for the unknown, but it took also great courage to maintain his faith in those unfamiliar surroundings. Perhaps this was an even greater test of his faith, for there is nothing so debilitating to our faith than an environment either indifferent or even hostile to that faith. It is relatively easy to "keep the faith" when people around us are keeping it too When I was a teenager we used to say that our church youth camp was "a miniature kingdom of God," for it seemed easy to be a Christian in these supportive sur-roundings. The trick, of course, was to maintain that same level of Christian commitment and character when we returned home from church camp. That's when "keep-ing faith" became much more difficult. Actually, this is the problem that confronts every Christian: to keep the faith in an environment that may not be conducive to faith and may, in fact, be even hostile to it. There was a time in our nation's history when most communities were heavily influenced by the presence of their local churches (of ourse there were glaring limitations to this influence, too). Today this is less likely to be so. Most of us -- including many rural people, too -- live in what Theolo-gian Harvey Cox called "the secular

city."

Charles Augustom, Jr. Est., Res. Sixth Avenue	
Charles J. Augustoni, III and Margaret.1 lot Brock #17A	4.73
J.C. & Mildred Barrington, Res. Fifth Avenue	111.62
Roy W. Bellamy, Jr. and wife, 1 Lot	93.56
Earnest Bethea, 1 Lot #14	
John Henry Bostic, St. Pauls Drive #19	
Ludean and John Bratcher, Res. St. Pauls Drive	37 37
Robert Lee Carter, Jr. and wife, McLean Lot	
Levi Carpenter and wife, Res. Robbins Heights	23.67
R.L. Carter, Jr., Res. Main Street	
Sarah S. Culbreth, Res. Stewart Street	67.60
Sarah S. Culbreth, Store	
Heirs Hattie Cunningham, estate, Wooley Street	
Hillman P. Edans and With Fact Michael	10.01
Hillman P. Edens and Wife Est., North Main St. Lot	78.27
Joe Edwards and wife. Res. Stewart St.	
Thirdfull, I. EDDS, Res. Covington Street	150 00
Jefferson Lewis Evers and wife, 120 Wright St.	
Friendly Broadcasting Co., Radio Station	185.57
Hamilton Grace, Boyles #4 & Part of #3	80.40
John O. Hill, Res. Reaves Street	07.25
Richard D. Ivey, Res. North Main Street	97 71
Genell Jackson, Maxwell St. #13.	
Genell Jones Jackson, Maxwell St. #19	2.26
Theodore Jackson, Maxwell St. #1	
A.P. Johnson & wife, McLean #6	
C.H. Keaton and wife, Res. and Shop	157 70
Josephine Kelly, Res. Robbins Heights	49.58
Ella Mae Leach, Res. Robbins Heights #111	34 85
James and Martha J. Lide, Res. Robbins Heights #55	46.89
Ellis R. Locklear, Res. Stewart Street	32.31
James Edward Locklear, Res. Robbins Heights #28	48.02
Heirs Wilmer McDonald, Raeford Cleaners	. 256.63
Heirs Wilmer A. McDonald, West Donaldson	
Heirs Mrs. W.A. McDonald, Res. N. Main Street	67.07
Dennis & Martha McGregor, Holly Park #32	
Fannie G. McGregor, Res. Robbins Heights	
Charles M. McNulty, Donaldson #13 & 14-B	
Clodge McPhatter & wife, Res. Sunset Hills #18	
James F. & Wanda Clark McPhaul, 1 Lot #27	80.60
John W. McPhaul, I Lot Elwood Avenue.	153.18
John W. McPhaul, Res. and Lot	
Matthew McRae, Res. and Store	152.90
Floyd Ray Mansfield, Stewart St.	
a service a service of the service o	

Gary L. & Sylvia B. Adkins, Res. Stewart St.

Charles Augustoni, Jr. Est., Res. Sixth Avenue

James Pierce & wife, Boyles #13
Iola McBryde Powell & wife, Res. Central Avenue
Helen Marie Ray, Lot #2
Grover Reasner, Jr. & wife, Holly Park #1
Cariola Robinson, Res. Robbins Heights
Margaret W. Scurry & Husband, Maxwell St. #5
Margaret W. Scurry & Husband, Maxwell St. #5
Willie James Shaw and wife. McLauchlin #9 & 10
Oral Singletary. Robbins Heights #39
Heirs Elizabeth Smith, McLauchlin #14, #15
Mitchell Sports and wife, Res. Wright St. #8. 130 St
Lauder Howard Steadman, Prospect & By Pass #2.A 05.35
C.L. & John Lee Stephens, Corner Stewart St. #27
Heirs C.L. Stephens, Stewart, Johnson & Brock Shop 108.24
James Earl & Evelyn Tindall. Campbell Lot
Douglas Turner, Res Wright St
Annie N. Walker, Res. St. Pauls Drive
Candy M. Campbell Walker, Gatlin #6 36 36
Junior & Mary Sue Ward, McLean St. #26 116.99
Heirs Sandy Washington, McLauchlin #36 10.25
Walter R. Webb & wife, Raeford Hotel #1
Wright & Best, Inc., St. Pauls Drive #5
Wright & Best, Central Avenue #4
J.H. Wright & Best, Holly Park #17. 10.84
J.H. Wright, Central Avenue #28-A
J.H. Wright, Harris Avenue
J.H. Wright, Holly Park #12 & #13. 5.97
J.H. Wright, McMillan Shular
J.H. Wright, Sunset Hills #9, 10 & 11
J.H. Wright, Wright & Cole #2 & #35
J.H. Wright & Heirs Alfred Cole, 2 Lots Dickson St
J.H. Wright & A.P. Johnson, Holly Park
J.H. Wright & J.A. Maultsby, 1 Lot 401 By Pass
J.H. & Aline Wright, 3 Lots Holly Park
J.H. & Aline McPhaul Wright, Lot & Res. Therrell
J.H. Wright & wife & Fred Foster, Lot #15, 16, & 25 191.24
J.H. Wright & Louise G. Wright, Body Shop Harris Avenue 74.14
J.H. Wright & wife, 3 Lots Holly Park
J.H. Wright & wife, Harris Avenue #42
J.H. Wright & wife, Prospect #8
J.H. Wright & wife, Maultsby
J.H. Wright & wife, McLean
J.H. Wright & wife, A.P. Johnson & wife, McLean Estate 203.50
J.H. Wright, Johnson & Sessoms, Page Trust Co. Bldg. #13.319.88
J.H. Wright & wife, Johnson & Edwards, Niven Sub. 4 Lots
Lots 36.19

The milk, now being tested at the

