

## Stonewall Meeting

There will be a special meeting of the Stonewall Volunteer Fire Department Tuesday, July 6 at 8 P.M. at the firehouse.

On the agenda is election of new officers and all members are requested to attend.

**DANIEL H. DeVANE**



**FOR COUNTY COMMISSIONER**

## Volleyball Going Strong

By Ann Howell

On Monday night at Upchurch gym the volleyball games were in full swing.

In the first match, team two and team five were competing. The match was a victory for team two led by Ralph Huff, with scores 15-4 and 15-13. Team two had some help by servers Kathy Huff and Lawrence Caviness. Kathy Hendrix for team five managed to accumulate nine points by her serves, but not enough for a win.

On court two, the action was between team four and team one. Team one gathered a victory with game scores 15-7 and 15-1. Bobby Bounds, Charlie Hottel and Tony Austin helped with their serving

ability to secure their team's win. Team four was pushed by Sam Young and Janet Morgan.

The night's final match went to team three over team six in a three game round. Team three won the first and third games with scores 15-6 and 15-9. Joyce McKenzie, Kathy Davis and Ken Koonce volleyed their team to success. For team six, Bridges Hollingsworth, Minnie McPhatter and Deborah McRae were pushing hard, but not enough to lock in a win.

### STANDINGS

	W	L
Team Two	2	0
Team Three	2	0
Team Six	1	1
Team One	1	1
Team Four	0	2
Team Five	0	2

## Burlington Names Three

Burlington Industries has elected three new members to its board of directors, Chairman Horace C. Jones announced.

They are John W. Simmons, chairman and president of Morton-

Norwich Products, Inc., in Chicago; Ernesta Drinker Ballard of Philadelphia, president of the Pennsylvania Horticultural Society; and Donald R. Hughes of Greensboro, corporate vice president-finance and controller of Burlington.

READ THE WANT ADS

# CONGRATULATIONS HOKE COUNTY on your new Bicentennial Library

**It Was Our Pleasure  
To Have Installed The Plumbing**

**Be Sure To Attend  
Dedication Ceremonies  
Sunday, July 4, at 4 p.m.**

**We Have Been Honored For  
The Past 41 Years To Be A  
Part Of The Progress Of  
Hoke County.**

**Our First Plumbing Work In Hoke County  
Was Done At Graham's Service Station In  
1935. Since Then, We've Been A Part Of  
Many Of Hoke County's Building Projects**

**McGIRT'S  
Plumbing & Electric Service**

**MAXTON, N. C.  
SINCE 1933**



**COOL RELIEF**—John, Carla, and Diane Sappensfield were the first customers at the pool Tuesday. With temperatures rising they soon had company as others sought a cool spot in a hot day.

## Men's League

## Turf Downs Rose's

By Ann Howell

Action at Armory Park got underway Tuesday night with Rexall-Turf defeating Rose's Aviation 12-2. Rx-Turf picked up 10 hits and was led at the plate by Donnie Monroe and Jerry Tucker, both 4-4. For Rose's, there were seven hits and the leading batters were B. Harris and H. Hendrix, both 1-1.

Tuesday night's second game went to Raeford Plumbing and Heating 12-8 over Hoke Concrete. RPH gathered 11 hits and eight runs in the second inning. Franklin Jordan, Eddie Roper and James Rainey were all 2-4 for RPH. Hoke Concrete managed 14 hits and their top batters were Dale Teal and Mitchell Cox, both 3-4.

Wednesday's action was opened by RPH defeating Rx-Turf 12-6. RPH pulled in 17 hits and the leading batters were Eddie Roper and Roy Taylor, both 3-4. Rx-Turf was led by batters Bill McPhaul and Earl Daniels, going 2-3 at the plate.

The night's last game went to Gentry's Tire Service, 14-6 over Virgil's. Eddie Baker and Bobby Baker for Gentry's both gathered homers to lead their team to victory. Virgil's also managed homers by Artis Gay and Larry

McDonald.

Gentry's defeated Rose's Aviation in Thursday's opener, 13-2. Gentry's gathered 16 hits and their top batters were George McFadyen and Randy Huggins, both going 3-4. Rose's Aviation managed only eight hits and the top batters were Bucky Hendrix and Larry Lunsford, both 2-3.

In Thursday's final game, Virgil's beat Hoke Concrete 13-9. Virgil's was led by batters J. McCollum and Pete Maynor. Maynor slammed a homer in the second inning. Hoke Concrete picked up 13 hits and their top batters were Larry Baker and Gary Mauney.

### STANDINGS

	W	L
Gentry's	14	3
Virgil's	14	5
Rose's Aviation	8	9
RPH	7	10
Rx-Turf	7	11
Hoke Concrete	3	15

### TOP TEN BATTERS

Artis Gay	.569
Eddie Roper	.533
Bobby Baker	.527
Larry McDonald	.525
Henry Thompson	.509
George Maynor	.488
Wayne Mills	.479
Eddie Baker	.476
Leon Smith	.476
Pete Maynor	.467



**TENNIS ANYONE**—The Hoke County Recreation is sponsoring tennis lessons for area youth this summer. Henry Hostetler is instructing Carmen Fowler, Franklin Fowler and Jane Poole on how to make a proper serve.

## From The Home Agent's Desk

**HINT** — Electric styling comb and brush attachments should be cleaned frequently. Remove them from the power unit and immerse in warm, sudsy water. Rinse under the faucet. Never wet the power unit itself; clean it instead with a soft dry cloth.

### SCHEDULE

Thursday, July 1, 9:30 a.m.,  
Raeford A.M. Extension Home-makers Club.  
Monday, July 5, Holiday.

### DON'T OVERLOAD

If you're packing more food in your freezer than it can freeze in a day — you might not be satisfied with the results.

Overloading slows down the rate of freezing — and that could mean loss of quality or even spoilage of frozen foods. So don't overload your freezer, especially right now when it's tempting to freeze a lot of fresh garden produce at one time.

Only put the amount of food in your freezer that will freeze completely within twenty-four hours. This is about two or three pounds of food for each cubic foot of freezer space. Both freezer space and capacity will be written on the back of your freezer or in the owner's manual.

Another way to figure the most you can freeze in a day is to multiply the total freezer capacity by one-fifteenth. The result is the amount you can safely freeze in a day without overloading.

For fast freezing — and a good frozen product — place new packages of unfrozen food in the coldest spots in the freezer. If you have a quick-freeze compartment or shelf, use it. If not, put the unfrozen packages as close to the walls as possible. Just leave a little air space between packages — cramming things in too tightly can prevent proper air circulation. This will force your freezer to work overtime.

Also, keep warm food away from frozen packages. Direct contact with the warm packages could cause the frozen product to lose some of its quality.

So don't overload your freezer this summer. You'll have tastier, safer frozen products without overworking your freezer.

### SWEET CORN

Since the days of the Pilgrims — corn-on-the-cob has been a popular American dish. You can boil it, roast it or steam it. But why stop there? Sweet corn is coming to market in plentiful supply. And the uses of the vegetable are as endless as your imagination.

Sweet corn may be used fresh, canned or frozen. Kernels may be cut from the cob and used in custards and puddings, scalloped, in succotash, fritters, stuffed peppers, souffles, soups, chowders, and relishes. Immature kernels may even be used in mixed pickles.

Sweet corn is available every month of the year. But it is most plentiful from early May until mid-September.

When you buy sweet corn — look for fresh husks with good green color, silk-ends that are free from decay or worm injury and stem ends that are not too discolored or dried-out. Select ears that are well covered with plump — not-too-mature — kernels.

Avoid ears with under-developed kernels as well as those with large kernels. Also avoid ears that have dark yellow kernels with depressed areas on the outer surface.

Keep in mind that corn will retain fairly good quality for a number of days — if it is placed in the home refrigerator as soon as possible and kept moist until used.



**day and night night and day**

**You Can Learn a Living This Fall**

**FAYETTEVILLE TECHNICAL INSTITUTE  
REGISTRATION WILL BE AUGUST 2 - 5 ONLY**

There are forty courses in health occupations, general education, public service, business, technical training and vocational skills offered to FTI students this fall. Tuition is \$2.75 per credit hour or \$33.00 per quarter, in-state. Fayetteville Tech is a Servicemen's Opportunity College (SOC). Veterans Administration assistance is available for veterans and servicemen enrolled in associate degree and diploma programs. Veterans should contact the Veterans' Counselor, the Veterans' Outreach Office, or a regular counselor for complete information on VA requirements. OTHER FINANCIAL AID IS ALSO AVAILABLE. Students must complete admissions requirements prior to registration.

**FALL QUARTER CLASSES BEGIN AUGUST 25**

Curriculums are filled on a first-come, first-served basis. "An Equal Opportunity Institution."



For further information, contact:  
Admissions Office  
**FAYETTEVILLE TECHNICAL INSTITUTE**  
Hull and Dovers Streets  
Fayetteville, N.C. 28303  
Tel. 323-1961, or after 5 P.M., 323-0447.

Accredited by the Southern Association of Colleges & Schools.



**GRADUATE**—Corpsmember Curtis McNair of Rt. 1, Box 337-C, Raeford, took part in the 204th graduation exercise of the Singer Breckinridge Job Corps Center June 30. Corpsmember Curtis McNair successfully completed studies in appliance repair and plans a career in the field of commercial heating, refrigeration, and air conditioning.