

On The Front Burner

Editor's Note: On the front burner will be a regular feature in *The News-Journal*, and we need recipes. We have received a slew of suggested fixins from a crowd of culinary wizards in Cumberland County, but we would like to have some local favorites for the column. After all, the way we hear it when they set up Hoke County in 1911, all the cooks settled here.

Fried chicken has become an American tradition at nearly every tailgate picnic and the anticipation of sinking one's teeth into a delicious golden fried chicken leg may just be the reason that the pre-game picnic for football fans is almost as exciting as a football game itself.

Fried chicken is a great crowd pleaser for any occasion because it not only tastes great (hot or cold), but it's easy to prepare and travels well.

And the tasty bird just seems to add to the enjoyment when good friends get together at the stadium for fun and fellowship just before the big game.

Nearly all poultry lovers have a favorite recipe for fixing fried chicken, but there are many variations for preparing this all-American dish...all very tasty indeed!

Try one of these delicious fried chicken recipes offered by the NC Poultry Federation for your next pre-game picnic! One of them may just become your new fried chicken favorite!

bowl. To make a batter, beat yolks lightly; add cornmeal, cheese, salt and pepper, stir to mix. Beat reserved egg whites until stiff peaks are formed. Dip chicken, one piece at a time, first into beaten egg whites and then into cornmeal mixture to coat. In large frypan, place oil and heat to medium temperature. Add chicken, skin side down. Cook, uncovered, about 20 minutes on each side, turning only once. Chicken is done when fork can be inserted with ease. Drain on paper towels. Makes 8 servings.

SESAME FRIED CHICKEN

1 egg, beaten
3 t. water
¼ c. flour
¼ c. sesame seeds
1 t. Ac'cent flavor enhancer (optional)
¼ t. salt
2 whole broiler-fryer chicken breasts, halved and boned, OR 1 broiler-fryer chicken, cut in parts
¼ c. corn oil
In a bowl mix egg and water. In a flat dish mix together flour, sesame seeds, flavor enhancer and salt. Dip chicken in egg wash. Coat with flour-sesame mixture. Heat corn oil in fry pan over medium heat. Add chicken and brown on all sides, cooking about 30 minutes or until fork can be inserted in chicken with ease.

SOUTHERN FRIED CHICKEN

2 (2½-3 lb.) broiler-fryer chickens, cut up
2 c. all-purpose flour
2 c. buttermilk
Cooking oil
Season chicken with salt and pepper. Coat with some of the flour, then dip in buttermilk; coat again with remaining flour. Pour oil into deep skillet to depth of 1½ inches; heat to 350 degrees. Regulate heat so chicken fries at 325 degrees. Fry, a few pieces at a time, in hot oil till tender, 12 to 15 minutes; turn once. Drain well.

CHEESE-FRIED CHICKEN

2 broiler-fryer chickens, cut in parts
2 eggs
1 c. cornmeal
1 c. grated Cheddar cheese
1 t. salt
¼ t. pepper
¼ c. cooking oil
Separate eggs, placing yolks in large bowl and whites in medium

Serve hot or chilled. Makes 8 servings.

The members of the Junior League of Fayetteville are proud of this recipe and feature it in *The Carolina Collection Cookbook*, which is on sale in the Fayetteville area. Proceeds from the book go to help the League's "Stop Child Abuse" project.

You might find the recipe just the right light, tangy top-off to your buffet or to use on a tailgate meal, freeze these ahead. They take only 10 minutes to thaw.

LAFAYETTE FRENCH MERINGUES

Base:
3 egg whites
1 cup sugar
15 saltine cracker squares, crushed
1 cup nuts, chopped
1 teaspoon vanilla extract
Topping:
1 cup butter, softened
2 cups confectioners' sugar
4 ounces bitter chocolate, melted and cooled
3 egg yolks
1 egg
¼ teaspoon mint extract
2 teaspoons vanilla extract

Preheat oven to 350°. Beat egg whites until stiff. Add sugar, crushed saltine crackers and nuts. Mix well. Add vanilla. Put 1-2 teaspoons of mixture in 2 inch cup cake liners placed in muffin tins. Spread evenly over bottom with back of spoon. Bake 10-15 minutes, or just until lightly browned. Set aside to cool before adding topping.

For topping, combine batter and sugar with mixer and beat on medium speed for 5 minutes. Blend in melted chocolate. Add egg yolks, one at a time, beating well after each; then add whole egg. Continue to beat. Add mint and vanilla. Put mixture on top of cup cakes and freeze. Yields: 36 tarts.



READY FOR HALLOWEEN -- These school students came down the street by the Raeford Kindergarten and Day School in these costumes last week a few days before Halloween. (Staff photo by Pam Frederick).

Cubs, Adults Receive Awards

The following Cubs and adults were given awards at the Pack meeting for October.

Den 2, whose leader is Mrs. Diane Stec, was named Den of the Month and also won the Attendance Award of the month.

The individual awards and their winners were:
Bobcat -- Kevin Lippard and Keith Massey, Wolf -- Rodney Williams and Guy Hardman; Gold Arrow Point -- Tom Wright, Keith Melton, Mark Norton, and Ryan Jackson.

Silver Arrow Point -- Todd Branch, Detrich Mayor, Jeff Baker, Alton Godwin, and Josh Witherspoon; Recruiter -- Todd Branch and Jeff Baker; Summer-time Awards -- Nathan Stec, Michael Long, Steven Clark, Andrew Lamont, Allen Hendrix,

Shayne MacDonald, Alton Godwin, Tom Wright, Detrich Mayor, Keith Melton, and Chad Jones.

One-year-Pins -- Scott Leandro, Josh Witherspoon, Stephen Ashley, Nathan Stec, Andrew Lamont, Michael Long, Steven Clark, Rodney Williams, Shayne MacDonald, Matthew Williams, Guy Hardman, Mrs. Theresa MacDonald, Den 3 leader, Donale MacDonald, assistant Den 3 leader, and Mrs. Stec.

Two-year Pins -- Dusty Wilson and Detrich Mayor. Three-year Pins -- Harry Hodges, Cubmaster and Webeles Den Leader; Sportsman -- Patrick Furrage and Damon Dockery; Athlete -- Michael Long.



COSTUME WINNERS -- Winners of the contest for the best Halloween costumes worn by Cubs and adults at the Pack's October meeting are shown here. The top Cubs are shown with friends. The winners are Richard Wolf as Bo Peep, John Leandro as Dracula, and Allen Hendrix as Red Devil.

Deaths & Funerals

Daniel Butler
Daniel Butler, 50, of Rt. 1, Box 209C, Red Springs, died Tuesday morning at home.

Funeral arrangements were incomplete at press time. Red Springs Funeral Home is in charge of the arrangements.

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Hoke County Volunteers

Get Kudos From Governor

Outstanding volunteers in Hoke County will be honored by Governor and Mrs. James B. Hunt Jr. on Friday in Raleigh at the Royal Villa Hotel and Convention Center on Highway 70, west of Raleigh.

A reception will begin at 5 p.m., followed by the 1982 Governor's Statewide volunteer Awards Ceremony at 5:30 p.m.

The following volunteers will receive awards in ten categories: Sarah Howard of Raeford received the Individual Human Service Volunteer Award; Chris Watkins of Atlanta, (formerly of Raeford) received the Individual Community Volunteer Leader Award; Kay Thomas of Raeford received the Administrator/Coordinator of Volunteers Award; Tammy Hendrix of Raeford received the Youth Volunteer Award; James I. Hubbard of Raeford received the Senior Citizen Volunteer Award; Teresa Pickett of Raeford received the School Volunteer Award; Ethelynde Ballance of Raeford received the One-on-One volunteer Award; the Raeford Women's Club received the Community Volunteer Organization Award; the United Methodist Women of Raeford United Methodist Church

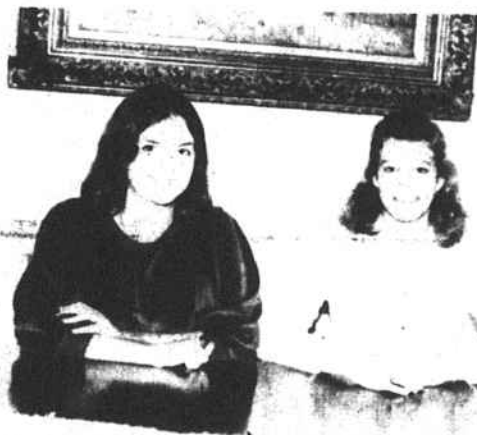
received the Church/Religious Volunteer Group Award; and Burlington Industries-Raeford / Dyeing Plants received the Business/Industry Volunteer Involvement Award.

A local selection committee was appointed by the Hoke County Involvement Council to choose the top volunteers in their communities.

"One of the most important things I do is encourage the concept of volunteerism -- people helping each other and being good neighbors," said Governor Hunt recently regarding the upcoming ceremony.

The Governor's Office of Citizen Affairs (GOCA) worked jointly with each county to coordinate the selection of volunteers. Two other ceremonies were held to honor volunteers from the Western and Eastern regions.

Dr. Charles V. Petty, spokesman and Executive Director of GOCA, said "Governor Hunt is a volunteer himself, and understands that needs are great, but needs can be met as this vital human resource is tapped and mobilized."



Ruth Bodenheimer [left] and Dorcas Hostetler [right] were nominated by Flora Macdonald Academy to compete for the John Motley Morehead Scholarship Awards.

FMA Names Girls For Morehead Chance

Two senior students at Flora Macdonald Academy, Ruth Bodenheimer of Red Springs and Dorcas Hostetler of Raeford, have been nominated by their school to compete for John Motley Morehead Scholarship Awards.

They are in competition with students from other schools throughout Robeson County. County winners will move to district competition and district nominees will compete for approximately sixty scholarships to be awarded this year.

To be nominated for such consideration is a distinct honor because all candidates for these prestigious scholarships must have outstanding high school records.

In addition to high scholastic achievement, students are evaluated upon character, leadership, school extracurricular participation and civic involvement.

Ruth lives with her parents, Mr. and Mrs. Edward C. Bodenheimer, at 407 Marlboro Avenue in Red Springs.

In addition to maintaining a high scholastic average in high school, other accomplishments include being listed in Who's Who Among American High School Students, vice-president of her junior class, vice president of the Business Club, membership in the Senior Beta Club and on the

academy annual staff. She has been a varsity cheerleader, a member of the Homecoming Court, a member of the Photography Club, and was a co-Chief Marshal last year.

Ruth attends the Trinity United Methodist Church where she is a member.

Dorcas Hostetler resides at 305 West Elwood Street in Raeford with her parents, Mr. and Mrs. Charles A. Hostetler.

Her scholastic average has earned Dorcas recognition as a class marshal during her junior years and membership in the Society of Distinguished American High School students.

During the past three years she has been a member of the May Court, a Homecoming representative, annual staff member and a cheerleader. Dorcas is on the girl's basketball and tennis teams and last year was selected most valuable tennis player.

Also, she has received the district DAR Award and the I Dare You Award and this year serves as president of the Student Government Council and editor of the school newspaper.

She is a member of the First Baptist Church in Raeford where she is active in Acteens.

I sincerely appreciate the support of all who worked, and voted for me.

PAUL B. Eaglin



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