

# ... Front Burner continued

(Continued from page 4B)  
 Cream sugar, shortening, and eggs together. Blend all dry ingredients. Add to creamed mixture alternately with milk and cherry juice. Stir in nuts and cherries. Bake in well-greased loaf pan 60 minutes at 350°F. Remove from pan at once. Cool before slicing.

**Fruit with Raspberry Dip**  
 2 tablespoons shredded coconut  
 1 tablespoon finely chopped pecans  
 1/2 cup dairy sour cream or plain yogurt  
 2 tbsp. raspberry preserves  
 Lemon juice  
 1 tablespoon milk

Fresh fruit slices (apples, orange and pear wedges, banana pieces, grapes, melon balls)

Mix coconut, pecans, sour cream (yogurt), preserves and milk. Toss apple, pear and banana slices in lemon juice. Arrange fruit on salad plates and drizzle dressing over fruit.

**Spiced Pear Salad**  
 1/2 cup packed brown sugar  
 1/4 cup sherry

1 can (29. oz.) pear halves, drained and 1/4 cup juice reserved  
 1/4 cup chopped nuts or coconut  
 8 lettuce leaves  
 1/4 teaspoon ground cinnamon  
 1/4 teaspoon ground nutmeg  
 Dash ground cloves  
 1/2 package (8 oz.) cream cheese  
 2 teaspoons vinegar

**Microwave Preparation:** In medium bowl mix brown sugar, sherry, reserved juice, vinegar, cinnamon, nutmeg and cloves. Microwave at High 1 to 3 minutes, or until boiling, stirring after half the time. Add pear halves, stirring to coat. Microwave at High 1 to 3 minutes, or until heated. Refrigerate until chilled. Cut cream cheese into eight pieces. Shape into balls, roll in nuts. For each serving, place 1 pear half on a lettuce leaf. Spoon on sauce. Place cheese in hollow of each pear half.

**Stove Top Preparation:** Mix brown sugar, sherry, juice, vinegar, and spices in a saucepan. Heat till boiling. Add pear halves and simmer 2-3 minutes. Remove from heat and chill. Add coated cream cheese ball at serving time.

**Cinnamon Raisin Oatmeal** for two  
 1 1/2 cups water  
 1/2 cup oats (quick or old fashioned, uncooked)  
 2 tablespoons firmly packed brown sugar  
 2 tablespoons chopped nuts  
 2 tablespoons raisins or chopped dates  
 1/4 teaspoon salt  
 1/8 teaspoon cinnamon

Combine all ingredients in 1 quart saucepan; mix well. Bring to a boil. Cook quick oats about 1 minute; cook old fashioned oats about 5 minutes, stirring occasionally. Cover; remove from heat. Let stand 2 to 3 minutes before serving. Serve with milk or cream, as desired. Makes 2 servings.

**Microwave Oven Directions:** Decrease water to 1 1/4 cups. Combine all ingredients in 1 1/2 quart glass bowl; mix well. Cook quick oats in microwave oven at HIGH about 3 minutes; cook old fashioned oats about 4 minutes or until thickened, stirring after every minute of cooking. Cover; let stand 2 to 3 minutes before serving.



**Winter sun**  
 The sun setting to end a day makes an interesting silhouette of this bare Hoke County tree.

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### Scrap wood burning may be dangerous

Chestnuts roasting on an open fire are a traditional symbol of the peace and tranquility of the holiday season. But if that open fire is built with treated wood or plywood, the results could be serious health problems, according to state health director Dr. Ronald H. Levine.

"Abandoned scrap wood may seem like a good source of cheap fuel," Levine said. "However, wood used for building is often treated with a preservative such as creosote, pentachlorophenol (Penta, PCP), or a mixture of copper, chromium, and arsenic (CCA)."

In the case of wood treated with creosote and Penta, toxic gases can be emitted and inhaled. Burning wood that has been painted with a lead based paint is a potential source of lead poisoning, as is the burning of battery cases.

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A course entitled "Preparing for the SAT and the PSAT" will be offered in my home this semester. Availability of classes will be determined by enrollment. Contact Gayle E. Williamson at 875-5865 for more information. Enrollment deadline is February 23.

**Class Reunion Meeting**  
 CLASS OF 1976  
 Place: Hoke County Public Library  
 Date: February 12, 1985  
 Time: 7:00 p.m.  
 For information call Glendia Black, 875-2229

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