April 10, 1996

There are two big fun events com-

The first is the Spring Nature Fair

Although I've never been to this

With classroom instruction behind

At the Spring Nature Fair, master

gardeners will feature a plant clinic to

identify insects, diseases and answer

questions. They will be glad to diag-

How long will food keep in the -

the freshness of the food when it

reaches the grocery store, the length of

time it is in the store before you pur-

chase it and the way the food was

about how the food is handled before

we purchase it but we can control what

we purchase the storage conditions in

Keep the refrigerator clean. Do a

quick check each day for foods that

need to be discarded. Clean shelves

and other surfaces with warm, soapy

water every couple of weeks and wipe

We, as consumers, can not do much

refrigerator?

processed.

our homes.

THE NEWS-JOURNAL Raeford. N.C.

**Búsiness Of Week** 



Richard Byrd is trying to find the trouble inside the motor of this truck

## Flea market to open soon

**By Kristin Guthrie** Staff writer

and then at Byrd's U-Lock It.

business into an open air flea market by mid-summer

"Ractord'sbcongoodtoourtamof the establishments.

The family's first business, with an initial deposit. Byrd's Alignment offers effection cars for alignments, oil changes, empty now," said Richard, "Most-

two owners of the husiness, are two of the six full-time and one part-time. employees that run the business

Before moving to Highway 211, Over the years the Byrd family - the business began in July 1985 in a has built a good reputation in location on Campus Avenue and was Racford, first at Byrd's Alignment operated more as a service station -Since moving in 1991, Richard said, They plan to extend their family "now we're more into mechanics" Astor Byrd's U-Lock-It, this business is composed of 80 storage units to be rented out by the public. The ily since we move here 25 years junits range from five feet by seven ago," said Richard Byrd, part-owner - feet, to eight feet by 15 feet, to 10 feet by15 feet and rent for \$25 a month-

We only have one storage unit takes, belts and other more mere people who rent are moving locally

said Richard, and that's exactly what they've been doing since it opened in 1994. This business is owned by cight other family members as well as Richard and Robin.

Storage unit renters can enter their units from 7.30 a.m. to 8 p.m. and can be gin renting by going to Byrd's Alignment. These two businesses as well as the flea market to come this summer are located on Highway 211 West toward Aberdeen and can be reached by calling 875-6346.

In planning for the flea market. Richard said he hopes it will be up and running by May or June He said he is in the process of ordering the materials for the market that will house 20 vending units, a total of 40

**Carol Birckhead** Director, Hoke County **Cooperative Extension** 

Soil sample results will also indi-

provided by the North Carolina Coop-

Festival. The Cape Fear Botanical

Garden will be decked out in its best

spring finery when it flings open the

gates for Dogwood Daze '96 on Satur-

day, April 20 from 9:30 a.m. to 4 p.m.

The day-long program will offer plenty

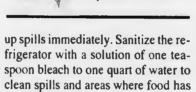
The other big event is the Dogwood

erative Extension Service.

nose problems in your turf, flower of family fun with something to please

beds and shrubs. North Carolina Ex- everybody: live music on stage at the

tension publications on horticulture new Garden Gazebo; art exhibits by



spoiled. drips or leaks should be wiped up and and refrigerate or freeze.

se care when saving tood the shelf should be sanitized.

Use fresh meat, fish or poultry within two days of purchase. Recommended storage times for fresh meat are short. I you want to keep these items longer, wrap tightly, label and freeze.

Leftover foods should be refrigerated immediately after a meal, in a up spills immediately. Sanitize the re- shallow, covered container. Cut large pieces of meat or poultry into smaller pieces. This allows these items to cool quickly. Large quantities of stew, soup, beans or similar foods should be chilled Raw meat, poultry and fish should quickly by placing the cooking conbe wrapped securely or placed on a tainer in a clean sink with ice water in tray and stored on the bottom shelf so it. Stir frequently while the food cools, juices do not drip on other foods. Any then put in shallow containers, cover

Soil sampling boxes will be available, Of course, the main feature will be or bring soil samples to the Spring or without a guide. Event. Having soil samples taken will Shopping has never been better for tell you what the soil pH is, indicating if lime is needed or not.

everything from orchids, herbs and daylilies to a garden shop stocked with garden-related items from our own gift shop and with items donated by local businesses and individuals. The Master Gardeners will again be answering questions on horticulture related items, and selling all types of wonderful plant material. Bring the kids to carry home lots of new plants. Did we mention food and drinks? Lots of both will be for sale, but if you are into picnicking, bring your blanket and basket, plop down in the middle of it all and enjoy!!

To get into the beautiful new Garden Gates is only \$5 all day for adults related topics will also be available. students and the pros; Kay Hindsley (members \$3), kids under 12 free.

on bluebirds and butterflies; Flora the Clown with fact paints and balloons Nancy Anderson for the kids; and Dr. Floyd Waddle Agricultural with his snakes. Other critters the kids Extension Agent might bump into along the way are Limmie the Tree, Smokey Bear and Willy Water Drop. Kids of all ages will enjoy a view of the Garden from Nancy's Hay Wagon as well as walking tours of the Garden trails - with

with everything you need to get hooked

Area gardening events to be held

11A



