The Active Conrume

Over the past few years consumer legislation has been a hot item as more and more regulations protecting the consumer have been passed. The regulations have helped clear up some unscrupulous tactics by financial institutions and have standardized the industry.

While regulations have provided badly needed aid, they have also caused some confusion. Just what are the new rights of consumers? Who affects whom? And what affects what?

Fortunately, one comhelp dispel that confusion. The world's leading provider of credit union bonding insurance, CUMIS Insurance Society (a subsidiary of the CUNA Mutual Insurance Group), has been conducting consumer legislation seminars around the tional origin, sex, marital country that examine new loan-granting requirements. A few regulations to re- rived from public assistance,

member are the following: pension or nonsalary in-The Fair Debt Collections come Act prohibits harassing and deceptive conduct by debt collectors, limits certain other conduct including communications, and estab- before you get hurt!



A wealth of new regulations benefit-but sometimes confuse - the consumer.

lishes a debt verification process. The Right to Financial pany is doing something to Privacy Act generally prohibits the release ersonal records to Fed rithout

> notifying the cor The Equal Credit Opportunity Act prohibits any discrimination on the basis of race, color, religion, nastatus, age or the fact that an applicant's income is de-

Know your rights. They're designed to protect - not confuse you. Find out what protections you have-



Participant In Minority Business Enterprise Program Receives Certificate

left, in outs a certificate to Bill Moore of Kinston (second com left), a recent graduate of a highway constraction hidding and management training program for minority contractors. Over eighty perspective contractors participated in the Minority Business Enterprise Program, a federally funded project initiated by the

State Secretary of Transportation Tom Bradshaw (far department to increase the a cober of minority firms in federal highway construction, Barry Jenkins (third from left), transportation department head of highway construction, and Norman Wilhelm, vice president of Rea Construction company, the firm which conducts Moore's internship, observe the presentation.

Ralph Dennis McNeil of Dunn and Greensboro, and a Dunn High School graduate of 1971, graduated from the Army ROTC Program and N.C. A&T State University, Greensboro, December 14. He received his commission as Second Lieutenant in the Regular Army and will be formally assigned to duty in January, 1980. His wife, Virginia; mother, Mrs. G.D. McNeill; Jr., and grandmother, Mrs. Ada McNeil King, proudly joined in pinning the gold bars on his uniform. He was graduated as a Distinguished Military Graduate along with ten

other ROTC Cadets. The welcome was exby tended Captain Douglas Key. Lt. Col. John D. Jones presented the speaker, Marquis D. Street, and Lt. Col. Monroe J. Fuller ad-

ministered the oath of office. Dr. G.F. Rankin, Vice Chancellor for Academic Affairs, congratulated the graduates following the pinning

ceremony Lt. McNeil, a political science major, also attended Campbell College prior to entering the army for four years of duty. Upon his discharge, he returned to A&T to complete his college work. He is married to the former Ms. Virginia Moultrie and they have two daughters, Raquel, age 7, and Kimberly, age 2.

The proud parents are Dr. and Mrs. G.D. McNeil, Jr., of Dunn. Dr. McNeil is a former Dunn City Commissioner and serves as principal of Magnolia Avenue School. Mrs. G.D. McNeil and Mrs. Virginia McNeil are teacher aides at Coats High School.

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Bake Up Almond Bars

Pack some crunchy almond and chewy prune goodness into the day with Almond Prune Bars.

Those seemingly insatiable student appetites will delight in these crunchy, chewy Almond-Prune Bars. And when you pack a lunch with these tempting treats, you're packing plenty of wholesome, natural goodness. Almonds are a good source of vitamins and minerals, often lacking in diets today. Plus, they are rich in nutritious, energy-producing earbohydrates, which are especially important for growing children.

Almonds are available in so many convenient forms they make baking a breeze. Almond-Prune Bars are no exception—they're a quick and simple one-pan cookie treat. A durable, easy-to-pack dessert, they weather the rigors of lunch box transport well. The real question will be whether kids will wait

until lunch to taste these delicious cookie bars. For another crunchy almond lunch box special, mix the versatile almond with dried fruits and coconut flakes.

ALMOND-PRUNE BARS

1 cup pitted prunes, chopped 1 cup chopped natural

14 cup water % cup brown sugar (packed)

1 cup butter or margarine, softened

2 teaspoons grated orange 2 teaspoons cinns

Combine prunes, water and 14 cup brown sugar in saucepan.

14 teaspoon salt

1/2 teaspoon baking soda

Bring to boil and simmer, uncovered, for 10 minutes until soft and spreadable. In mixer bowl, beat butter with flour, almonds. baking soda, salt, orange rind, cinnamon and remaining 1/2 cup brown sugar until mixed and crumbly. Pat 24 of the almond mixture into 9-inch square baking pan. Bake at 350 degrees for 10 minutes. Gently spread prune mixture into pan. Sprinkle with remaining almond mixture. Bake at 350 degrees for 25 minutes longer or until baked in center. Cut into squares or bars. Makes 16 (2-inch) squares

HILLSBOROUGH **NEWS** By Mrs. Bernice Marshall

COMMUNITY DEVELOPMENT **GRANT DISCUSSED**

On Wednesday, Dec. 12, the Town Board of Commissioners of Hillsborough and members of the Orange County Planning Department met and discussed plans to seek a Community Development grant to improve the Northern Fairview section in 1981-82.

The grant funds expected to be between \$2 and \$3 million, would be used for paving and upgrading The County also wants the town to provide six to ten

acres of land where a park can be constructed. The town commissioners will consider the suggestion.

News of Churches

The Orange Cross Roads Baptist Church had its Christmas program on Friday evening.

The Dickerson Chapel AME Church had its Christmas program followed by a fellowship dinner on Sunday, December 23.

On Wednesday, Dec. 26, the Rev. James Brown was the speaker for the Prayer Service at Mount Zion AME Church.

In the absence of Rev. J.R. Bridges, who will be on vacation, the Rev. William Fuller of Hurdle Mills will be guest minister for the month of January at Dickerson Chapel AME Church.

Births Mr. and Mrs. Ernest Graves have announced the

birth of their son, Travis LaNika, born on Monday December 10 at N.C. Memorial Hospital. Travis weighed six pound, 12 ounces. There are two other children in the Graves household

- Sonya Jeannine and Elton Leon.

Deaths

Miss Tonya Marie Davis, age 3, died on December 15 in N.C. Memorial Hospital following three days of critical illness.

James Luther Williamson, age 17, died December 12 as a result of injuries received in a car accident. William Dubert Johnson, age 62, died December 15 at Duke Medical Center following a brief illness.