You Don't Have To Be A Kid

....To enjoy small fry cookies

Small Fry Cookies

Are Great For Kids

Kids love peanut butter and chocolate. When you combine them in the all-time favorite oatmeal cookie, you've got a winner. Appropriately called Small Fry Cookies, they will be a sure hit with the younger generation.

There are only four ingredients required, making these cookies great for junior cooks. Convenient oatmeal cookie mix eliminates extra measuring and clean up too. It adds a delicious nut-like flavor and wholegrain goodness. Semi-sweet chocolate pieces and peanut butter both chip in to give an extra flavor bonus that kids love.

Serve them with milk for an after-school treat or save them for a tasty dessert. Either way they're great. You don't have to be a kid to enjoy Small Fry Cookies-serve them today!

> **SMALL FRY** COOKIES

One 18-oz. pkg. Quaker Oatmeal Cookie Mix

1/2 cup peanut butter 1/2 cup water

1/2 cup semi-sweet

chocolate pieces

Combine all ingredients; mix well. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake at 375 degrees F. for 13 to 15 minutes or until golden brown. Cool 2 minutes on cookie sheet; remove to wire cooling rack. Makes about 2 dozen cookies.

Food Price Increases

Continue To Moderate

WASHINGTON, Jan. 11 -- represents a reversal of a Continuing a pattern of moderating food price increases, the Bureau of Labor Statistics reported that the Consumer Price Index (CPI) for food increased 0.5 percent in November, according to the Monthly Food Price Review for November issued jointly today by the U.S. Department of Agriculture and the Council on Wage and Price Stability.

The small November increase follows a 0.8 percent rise in October and represents a continued trend of moderate increases over the past 6 months when retail food prices rose only 2.5 percent. This rate is lower than that for most other consumer goods and

food prices were rising faster than other consumer prices.

Recent price increases are mostly due to rising prices of imported foods and fish products.

In contrast to the CPI, the Producer Price Index (PPI) for finished consumer foods increased 2.6 percent in November, the largest monthly increase since 1974.

The monthly report also noted that food marketing costs increased 0.7 percent in November, the lowest monthly rate of increase since February 1979. The higher costs were attributed to increased packaging costs, fuel prices and wage rates

McNeil Receives CLSA Scholarship

The Charlotte Legal Secretaries Association has chosen a Harding High School student as its 1980 Scholarship recipient, Ms. Jessica (DeeDee) McNeill. Ms. McNeill was one of seven applicants who applied for the scholarship. DeeDee will use her scholarship funds to further her Secretary

Ms. McNeill has a grade point average of 4.0 and is ranked 5th in a class of 327. She was named valedictorian at sixth grade graduation, a member of the Yearbook Staff and Red Cross Club, National Ju-

nior Honor Society, Student Council, manager of the varsity football team; member of gymnastics team, the Spanish Club; she has been in the Talent Development Program since sixth grade. In sports, she played varsity tennis and varsity track. She is a member of the Newspaper staff, the Monogram Club, FBLA Club,

Student Council and the Alleghany Actors Associat-

ion. Ms. McNeill's extra-

curricular activites include five years of piano lessons, ten years of classical dance, two years on a community swim team. Her hobbies include chocheting, knitting, writing and playing the piano. She works part-time for "A Cleaner World" where she has been employed for one year. DeeDee is an active member of the Mulberry Baptist church, the Youth Group, the Youth Choir and a charter member of the Ensemble. 'Reason.'

As the winner of the CLSA scholarship award. Ms. McNeill's application will be submitted to the North Carolina Association of Legal Secretaries to compete for their scholarship award. The winner of this scholarship will be announced sometime in the

Support Our

Advertisers!

Give Vegetables A New Lease On Life

Give your ordinary vegetables a special elegant flair. Add new flavor to make them deliciously inviting with light and delicate Spanish Olive Oil. Easily stored for use at anytime.

> RATATOUILLE (Vegetables Provencale)

one-third cup Spanish

Olive Oil 2 cloves garlic,

crushed 1 large onion, sliced

into thick rings 4 medium zucchini,

sliced

1 medium eggplant, peeled and diced

1 green pepper, seeds removed, cut into rings

4 firm medium

tomatoes quartered 2 teaspoons salt

1/2 cup Pompeian olives (optional)

Heat olive oil in skillet, saute garlic and onion a few seconds. Add remaining vegetables except olives; saute about 15 minutes until tender, turning occasionally to cook thoroughly.

Serve hot or cold garnished with olives, as an accompaniment or an appetizer. Makes 10 servings.

FASSOLIFRESCA

(Featuring beans) 1/4 cup Spanish

Olive Oil

1/2 cup chopped onions 1 clove garlic, minced

2 cups cut green beans

1 cup cooked lima beans

1 cup peeled and chopped whole

tomatoes 2 tablespoons minced parsley

Salt to taste

In a skillet, heat olive oil; saute onions and garlic until tender. Add remaining ingredients. Simmer, uncovered, for 8 to 10 minutes or until beans are just tender. Makes 4 servings.

CORN CASSEROLE 1/4 cup green onions, finely chopped

1/4 cup green peppers, finely chopped 1/4 cup Spanish Olive

2 small cans wholekernel corn

1/2 cup grated, imported swiss cheese

1/2 cup heavy cream Butter Sesame seeds

Butter a 2-quart casserole. Add onions and green peppers which have been sauted in Spanish Olive Oil for 5 minutes. Blend with corn, cheese, and heavy cream. Dot with butter, sprinkle with sesame seeds, cover and bake at 350 degrees for 20 to 25 minutes.

AUSTRIAN CHEESE-STUFFED CAULIFLOWER

1 large head of cauliflower, trimmed and left whole

4 ounces Austrian Swiss Cheese, cut lengthwise (1-inch thick) think

Salt and freshly ground pepper to taste

1/4 cup Spanish Olive Oil 1 cup finely crushed

stuffing mix

until crumbs are lightly browned. Arrange on platter garnished with tomato slices and parsley or watercress, if desired. Cut into wedges to serve. Makes 6 servings.

Cook cauliflower in boilin salt-

ed water until tender, but still

firm. Drain. Place whole head in

shallow baking pan. Press sticks

all over head. Sprinkle with salt

and pepper. Mix olive oil and

stuffing and press mixture into

the cauliflower. Bake at 350

degrees F. for 20 minutes, or

of Swiss cheese into cauliflower

Merchants Who Advertise

In The POST

Are Telling You

They Appreciate Your Business!

Patronize Them!!

OUR OWN

ON THE PURCHASE OF 1-LB. PKG.
COUNTRY TREAT WHOLE HOG



Another Reason You'll Do Better... Coupon Bonanza H COUPONS BE



Sal



AT AAP IN CHARLOTTE

COTTAGE CHEESE

ANN PAGE REALLY FINE

ON THE PURCHASE OF 33-OZ. PKG. FROZEN SALUTO PARTY

PIZZA

GROUND

LIMIT ONE COUPON GOOD THRU SAT., JAN. 26, AT AAP IN CHARLOTTE **************************



DERMASSAGE LIQUID DISH DETERGENT





HURRY! FINAL WEEK TO COMPLETE

SET OF FUNK & WAGNALL'S ENCYCLOPEDIAS!
Goes Off Sale Saturday Night January 26th

LOOK-FIT MILK GALLON Style or Fruit-On-The-Bottom

8 oz.
CTNS \$ 100 /ogurt

HOMESTYLE

FRYER BREAST YOU'LL DO better WITH MAPS

action prices

PINTO BEANS

2400 Freedom Drive
 4459 Central Aye.
 Cotswold Shopping Ctr.

CHOPS PORK CHOPS

BONELESS N.Y.

PORK ROAST

SHASTA

COLA

PORK BACK RIBS REG. OR DIET - ROOT BEER OR

SLICED BACON ALL MEAT FRANKS WINEMASTER'S

BONELESS

SIRLOIN

STEAKS

PINK CHABLIS RHINE BURGUNDY CHABLIS MOUNTAIN wines

1.5 LITER BOTTLE Good Only In Charlotte

PRICES EFFECTIVE THRU SAT., JAN. 26, AT A&P IN CHARLOTTE

COCA OR MELLO YELLO