

You Dōn't Have To Be A Kid

## 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 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
cup semi-sweet
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 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 Continuing a pattern of
moderating food price in-
creases thed prices were rising
foster creases, the Bureau of La- faster than other consumer
bor Statistics reported that prices. the Consumer Price Index Recent price increases (CPI) for food increased are mostly due to rising 0.5 percent in November, prices of imported foods
according to the Monthly, and fish products. according to the Monthly
Food Price Review for $\begin{gathered}\text { In contrast to the CPI, } \\ \text { November issued jointly }\end{gathered}$
the Producer Price Index oday by the U.S. Depart- (PPI) for finished conment of Agriculture and the Council on
Price Stabilitv.
The small November inrise in October and repre rise in October and repre- noted that food marketing moderate increases in November, the lowest the past 6 months when monthly rate of increase retail food prices rose only hince February 1979. The
2.5 percent. This rate is lower than that for most buted to increased pack-

McNel Receives CLSA Scholarship The Charlotte cretaries Association has chosen a Harding High Scholarship tas its 1980 essica (DeeDee) McNeill pied for the DeeDee will scholarship. larship funds to further her Secretary.
point average of 4.0 grade ranked 5th in a class of 327 orian at sixth grade grad ation, a member of the ross Club, National Jurity. Student varsity football team: nember of gymnastics she has been in the Talent evelopment Program ports, she grade. In ennis and varsity track ewspa member of the gram Club, FBLA Club, tudent Council and the n. Ms. McNeill's extra俍ricular activites include ve years of piano lessons,

## dance, two years on community swim team.

 Her hobbies include cho cheting, knitting, writin and playing the piano. She works part-time for " ACleaner World" where she has been employed for one
year. DeeDee is an year. DeeDee is an artive
member of the Mulberry member of the Mulberry
Baptist church, the Youth Gaptist church, the Youth Choir and
a charter member of the a charter member of the
Youth Ensemble Reason.
As the winner of the As the winner of the
CLSA scholarship award Ms. McNeills's appplication
will be submitted will be submitted to the
North Carolina Association or Legal Secretaries to
compete for compete for their scholar-
ship award ship award. The winner of
this scholarship will this scholarship will be
announced sometime in the Spring.

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Give your ordinary vegetables a special elegant flair. Add new inviting with light denciciously Spanish ollve oll. Easily store for use at anytime.

RATATOUILLE Provencale)
one-third cup Spanish Olive Oil crushed large onion, sliced into thick rings medium zucchini sliced meeled eggplant, green pepper, seeds rings
firm medium
tomatoes quartered
teaspoons salt
cup Pompeian
Heat olive oil in skillet, saute garlic and onion a few seconds. Add remaining vegetables minutes until tender turning occasionally to cook thoroughly.

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

ASSOLIFRESCA Featuring be
cup Spanish
Olive Oil
cup chopped onion clove garlic, mince cups cut gree beans
cup cooked lima beans
choppeed who chopped w
tomatoes
2 tablespoons minced parsley
Salt to tast
In a skillet, heat olive oil
tender. Add remaining ingredi
ents. Simmer remaining ingredi-
10 minutes or until beans are just tender. Makes 4 servings just CORN CASSEROLE $1 / 4$ cup green onions, finely chopped finely chopped 4 cup Spanish Olive Oil Spanish Olive small kernel corn
cup grated, imported swis cheese Butter Sesa
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 with sesame seds with sesame seeds, cover and
bake at 350 degrees for 20 to 25 minutes.
ok cauliflower in boilin salted water until tender, but still firm. Drain. Place whole head in shallow baking pan. Press sticks of Swiss cheese into cauliflower 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 until crumbs are lightly browned. Arrange on platter garnished with tomato slices apd parsinto wedges to serve Makes 6 servings.
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 Merchants Who Advertise In The POST

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