

• The newly formed Opti-mist Club of Northeast Charlotte will meet every Monday night at 7:30 p.m., Greater Providence Baptist Church, 2000 Milton Road.

ship Development Steering Committee will have its third annual leadership seminar on October 7th. Call 336-2561 for additional information.

• The 1965 class of West Charlotte will have a fish fry on Saturday, August 26th in the parking lot of the Matador Lounge, '2412 Beattles Ford Road.

• The Teens N' Touch program, sponsored by the Charlotte-Mecklenburg Urban League, will have its first annual Back-To-School-Swing, on Friday, September 1st, from 5 until p.m. at the Afro-American Cultural Center. • West Mecklenburg High School class of 1979 is planning its 10 year reunion for November 4th. Call Missy Burns at 399-8060 or Melissa Jones Baker at 527-1790 for additional information.

denominational Singles and Single Single Again Group is meeting on Thursday nights 7:30 p.m. at New Covenant Ministries, 1727 Matthews-Mint Hill Road. All singles are invited.

will have its 20 year reunion on September 8, 9 and 10th at the Days Inn on College Street.

ers training September 18th-October 27th. For additional information call Liz Calio at 333-9622.

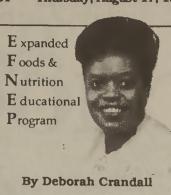
## **Murphy To Be Honored**

Calvin Murphy, president of the N.C. Black Lawyers Associa-tion, will be honored at 8 p.m. Tuesday at St. Mark's nightclub on Wilkinson Boulevard Admission to the event, sponsored by the Don Cody Show, is free.

## Morrison **Family Reunion**

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The Morrison family will host its reunion Aug. 19 and 20 in Charlotte



## **How To Preserve Fresh Dairy Products**

Buying milk and cheese products depend upon your personal choice, availability and price. When purchasing milk and cheese products, consider the high calcium. In comparing skim milk with whole milk, it must be remembered that skim milk lacks fats and unless fortifled, fat soluble vitamins. The lack of fat is an advantage. Consider these vital tips to preserve products

1. To retain the flavor and nutritive value of fresh milk, keep it clean, cold, and tightly covered. 2. Rinse off the bottle of milk or carton and dry it with a clean cloth before placing it in the coldest part of the refrigerator.

3. These products should be placed in the refrigerator as soon as possible after they ware purchased.

at room temperature for long periods of time until opened. 5. To protect the flavor of other foods in the refrigerator, cheese with strong flavors are best stored in a tightly covered jar.

6. If cheese has become dry and hard in the refrigerator, it can be grated and used in food preparation.

7. Many types of cheeses can be

crumbly or mealy on freezing. Except for cottage cheese, cheeses are best served at room temperature.

Enjoy milk and cheese products in your meal planning for your family today.

The Expanded Food and Nutrition Education Program (EF-NEP) is an integral part of the Mecklenburg County Agricultural Extension Service.

