OFFICERS AND MEMBERS of the Coppin State College Pan Hellenic Council held a Disco on February 21 to benefit the American Cancer Society and the Leukemia Foundation. Members of the planning committee for this fund-raiser are shown above. Seated is Cameron Miles, President. Standing (left to right) are Mrs. Shirley H. Stokes, Advisor; Ms. Antoinette Johnson, Parliamentarian; Ms. Karen Sykes, Secretary; and Foster Campbell, Vice President.

—AKA

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Juanita Tillery, Edna O. Campbell, Maxine Wood, Elizabeth Craig, Heloise Frazier, Yvonne Holt-Stone, Robin Kane, Grace Coffey and Mrs. Jean T. Adams.

After the introduction of the data, greetings were forthcoming from the officer of the governor via Mrs. Jean Tucker-Adams, of the Mrs. Jean Tucker-Adams (a soror) governor's office.

Ms. Carolyn W. Colvin, of the Office of the Mayor, read and presented a proclamation from the mayor declaring Saturday, Feb. 15 'Alpha Kappa Alpha Day in Baltimore'.

There were also words of commendation from City Council President, the Honorable Clarence "Du" Burns, and a letter of commendation from President Ronald Reagan, read by Soror Craig.

The Occasion, during which the Sorority founders were named and the history and purpose of the sorority given, was done by Soror Juanita T. Tillery, and the invocation offered by Soror Grace K. Coffey.

Throughout the first part of the observance, music was provided by the Bob Smith Trio, as always, melodious and soothing.

Other music, sung by the Epsilon Omega Chorale, led by Soror Margaret Jackson, included "Teach Me, Lord," "The Founders' Day Hymn" and "Hallelujah."

After the delicious luncheon, a champagne toast to the sorority was given by Soror C. Yvonne Holt-Stone, anti-basileus, Epsilon Omega Chapter.

Other greetings were extended by Soror Idell S. Pugh, past basileus, Epsilon Omega and Soror June Daniels, basileus, Epsilon Kappa Chapter, Coppin State College. Introduction of the speaker was done by Soror Edna O. Campbell.

Guest speaker was our very own Soror Maxine J. Wood, Ed.D, whose topic was "Nourishing Our Roots," the same as the theme.

She likened the sorority to energetic and lovely plant life; stating that with its good roots, the sorority was able to expand and make its mark, coming from its initial plant to what is now the Alpha Kappa Alpha bouquet.

She further stated that the sorority's history parallels the history of the country.

She reminded all: "These are roots that need to be nourished, qualities we got from grandmothers, other black sisters, uncles, as well as the neighbor across the street."

She stated that each individual has special worth, and that we should move out to the other person. "You're not going to move on superficial values if you have that inner spirit that keeps you moving onward and upward," she said. In reference to humans, she pointed up the fact that there are all kinds of flowers—perennials, the thrivers and survivors; annuals—which need care and keeping from an outside force, and seeds that need planting. In referring to youth, she challenged; "The plants in our society need our immediate nourishing."

In conclusion, she stated: "As we approach spring, conjure up the plant (family member, organization or friend) realize that it needs nourishment, get out tools that will help it grow—tools of patience, honesty, integrity, respect and concern for the rights and needs of others. Let's not give less than what we want to each other."

Soror Wood, who is a highly accomplished lady, and the principal of Medfield Heights Elementary School in Baltimore, received a standing ovation at the end of her speech. And well she should have. She came and delivered her speech in an exemplary manner, despite the fact that she has a broken arm.

Presentation of the awards was done by Soror Robin Y. Kane, Founders' Day co-chairperson. Lori Greenfield, of Coppin State's Epsilon Kappa Chater, who got a certificate of Merit, and Princess Finner, Basileus of MSU's Alpha

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—Omegas

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...by Mrs. Mack Williams, wife of one of the Omega brothers.

The evening was a real spectacular, as always. It seems to be a time when folks just want to let their hair down and party-hearty and that's just what they did until after 1 a.m.

Responsible for the success of the event were Dr. Benjamin Whitten, Walter E. Riddick, co-chairman, and committee members Garland A. Brown, Ernest B. Curtis, Luther W. Day, Sr., Melvin Fossett, William H. Ghatt, James E. Grant, Thomas L. Hasty, Jr., Roosevelt Hobbs, Lewis Logan, Edward McDaniels, George K. McKinney (basileus) Arthur E. Milburn, William G. Neal, Elmer St. Patterson, Charles Payne; Bennie Short and Eugene Ward.

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$40,000 WINNER
APPLE NUT LATTICE TART
A delicious lattice top, golden raisins and walnuts make this apple pastry special.
15-oz. pkg. Pillsbury All Ready Pie Crusts
1 teaspoon flour
FILLING
3 to 3¼ cups thinly sliced, peeled apples
¾ cup sugar
3 tablespoons golden raisins
3 tablespoons chopped walnuts or pecans
½ teaspoon pineapple
¼ to ½ teaspoon grated lemon peel
2 teaspoons lemon juice
1 egg yolk, beaten
1 teaspoon water
GLAZE
¼ cup powdered sugar
1 to 2 teaspoons lemon juice
Preheat oven and prepare pie crusts according to package directions for two crust pie using 10-inch tart pan with removable bottom.
Heat oven to 400°F. Place 1 prepared crust in pan; press in bottom and up sides of pan. Trim edges if necessary.
In large bowl, combine apples, sugar, raisins, walnuts, cinnamon, lemon peel and 2 teaspoons lemon juice. Spoon into pie crust lined pan.
To make 2 lattice top, cut remaining crust into ½-inch wide strips. Arrange strips in lattice design over apple mixture. Trim and seal edges. In small bowl, combine egg yolk and water; gently brush over lattice.
Bake at 400°F. for 40 to 50 minutes or until golden brown and apples are tender. Cool 1 hour.
In small bowl, combine glaze ingredients; drizzle over slightly warm tart. Cool, remove sides of pan. 8 servings.
TIP: Cover pie with foil during last 15 to 20 minutes of baking if necessary to prevent excessive browning.

$15,000 WINNER
PEANUT CHOCOLATE PARFAIT DESSERT
A fudgy cake crust with a rich, fluffy peanut cream filling. Heavenly!
BASE
1 pkg. Pillsbury Plus Devil's Food Cake Mix
½ cup Parkay margarine or butter, melted
1 cup milk
1 egg
½ cup peanuts
FILLING
¼ cup peanut butter
1¼ cups powdered sugar
8-oz. pkg. Philadelphia Brand cream cheese, softened
2¼ cups milk
8-oz. container La Creme frozen whipped topping with real cream, thawed
5¼-oz. pkg. instant vanilla pudding and pie filling mix (6-serving size)
TOPPING
½ cup peanuts
1.45-oz. bar milk chocolate, chilled, grated
Heat oven to 350°F. Grease and flour bottom only of 13x9-inch pan. In large bowl, combine all base ingredients; beat 2 minutes at medium speed until well blended. Spread evenly in prepared pan. Bake at 350°F. for 26 to 29 minutes. DO NOT OVERBAKE. Cool.
In small bowl, combine peanut butter and powdered sugar at low speed until crumbly; set aside. In large bowl, beat cream cheese until smooth. Add milk, whipped topping and pudding mix. Beat 2 minutes at low speed until well blended. Pour half of cream cheese mixture over cooled base. Sprinkle with half of peanut butter mixture. Repeat with remaining cream cheese and peanut butter mixtures. Sprinkle with ½ cup peanuts; gently press into filling. Sprinkle with grated chocolate. Cover; refrigerate or freeze until serving time. Store in refrigerator or freezer. 16 servings.
NUTRITION—About 3500 Fat.
No change.

$2,000 WINNER
ITALIAN BISCUIT FLAT BREAD
An easy to make version of the Italian classic focaccia.
½ cup Kraft real mayonnaise or Miracle Whip salad dressing
½ cup Kraft grated Parmesan cheese
½ teaspoon basil leaves
½ teaspoon oregano leaves
3 green onions, sliced (about 3 tablespoons)
garlic cloves, minced or ½ teaspoon garlic-flavored minced garlic or garlic powder
10-oz. can Hungry Jack Refrigerated Flaky Biscuits
Heat oven to 400°F. In small bowl, combine mayonnaise and Parmesan cheese; stir in basil, oregano, onions and garlic. Separate dough into 10 biscuits. On ungreased cookie sheets, press or roll each biscuit to 4-inch circle. Spread about 1 tablespoon cheese mixture over each circle to within ¼ inch of edge.
Bake at 400°F. for 10 to 13 minutes or until golden brown. Serve warm. 10 flat breads.

CONTEST HELD AT WALT DISNEY WORLD VACATION KINGDOM NEAR ORLANDO, FLORIDA FEB. 24, 1986

$15,000 WINNER
FIESTA CHICKEN CASSEROLE
Something new in Mexican-flavored food.
1 cup dairy sour cream
½ cup milk
¼ cup chopped onion
½ teaspoon garlic salt or ⅛ teaspoon garlic powder
¼ teaspoon cumin
Dash hot pepper sauce
10¾-oz. can condensed cream of chicken soup
9-oz. pkg. Green Giant Harvest Fresh Frozen Chopped Spinach, thawed, well drained
4-oz. can (⅓ cup) chopped green chiles, drained
2-oz. jar chopped pimiento, drained
2 to 3 cups cubed, cooked chicken
4 oz. (1 cup) J.L. Kraft Select shredded natural Monterey Jack cheese
2 oz. (½ cup) J.L. Kraft Select shredded sharp natural Cheddar cheese
TOPPING
2 eggs, separated
1 cup Pillsbury's BEST Self-Rising Flour*
¼ cup milk
¼ cup Parkay margarine or butter, softened
Paprika
Heat oven to 375°F. Lightly grease 2-quart baking dish. In large bowl, combine sour cream, ½ cup milk, onion, garlic salt, cumin, hot pepper sauce, soup, spinach, chiles and pimiento; blend well. Combine chicken with cheeses. Stir into spinach mixture. Spread mixture into prepared baking dish. Spread with ½ of prepared topping. Bake uncovered 20 minutes.
In small bowl, beat egg whites until soft peaks form. Remove whites from bowl. In same bowl, beat egg yolks until thick and lemon colored. Add flour, milk, margarine and egg yolks. Beat at low speed until moistened, then at medium speed until smooth. Fold in beaten egg whites. Pour topping over baking dish. Sprinkle with paprika. Bake at 375°F. for 40 to 45 minutes or until deep golden brown. 6 to 8 servings.
TIP: *Pillsbury's BEST All-Purpose or Unbleached Flour can be substituted for self-rising flour; add 1½ teaspoons baking powder.
HIGH ALTITUDE—Above 3500 Feet: No change.

$15,000 WINNER
TANGY CRESCENT NUT TART
A treat for lemon lovers!
8-oz. can Pillsbury Refrigerated Quick Crescent Dinner Rolls
1 cup sugar
¼ cup Pillsbury's BEST All Purpose or Unbleached Flour*
2 to 3 teaspoons grated lemon peel
3 to 4 tablespoons lemon juice
1 teaspoon vanilla
4 eggs
1 cup coconut
1 cup finely chopped hazelnuts (filberts) or walnuts
1 to 2 tablespoons powdered sugar
Heat oven to 350°F. Lightly grease 10-inch tart pan.** Separate dough into 8 triangles. Place triangles in prepared pan; press over bottom and up sides to form crust. Seal perforations. Bake at 350°F. for 5 minutes. Cool 3 minutes; gently press sides of warm crust to top of pan.
In large bowl, combine sugar, flour, lemon peel, lemon juice, vanilla and eggs; beat 3 minutes at medium speed. Stir in coconut and hazelnuts. Pour filling into cooled crust. Bake at 350°F. for an additional 25 to 30 minutes or until filling is set and crust is golden brown. Sprinkle with powdered sugar. Cool. Store in refrigerator. 8 to 12 servings.
TIPS: *Self-rising flour is not recommended.
**A 10-inch pizza pan can be substituted for the tart pan. Bake filled crust 20 to 25 minutes.

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