

CHANCELLORS' SCHOLARS at North Carolina Central University lunched recently with Chancellor Albert N. Whiting, who created and designed the fund which provides these students with scholarships based solely on academic promise. Students are named Chancellor's Scholars before they enroll as freshmen, and may retain the scholarship for four years if they make satisfacorty academic progress.

Shown, first row, left to right, are Meheret Asfaw of Ehiopia, Chancellor Whiting, Venessa Brown of Kenansville, N.C., an Vernessa Taylor of Aurora, N.C.

Second, row, left to right, Michelle Dean of Winston-Salem, Kevin Tripp of Blounts Creek, N.C., and Mrs. Maria B. Creed, Director of Admissions at NCCU. (Mrs. Creed is responsible for the selection of Chancellor's Scholars.)

Third row, left to right, Cynthia Jackson of Sanford, N.C., Georgette Stark of Fuquay-Varina, N.C., and Anthony Whitted of Clinton, N.C.

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Hospitality From Your Kitchen

When refreshments are your responsibility, and the budget is limited, sweet yeast rolls make a little dough go a long way. Suggested here are Blushing Cream Cones, a dainty yeast raised roll filled with cream cheese, cherries and almonds. While you're in the mood for baking, a double batch might be wise. They freeze will and are always welcome for weekend breakfast.

The dough is mixed by the easy Rapidmix Method developed by Fleischmann's Yeast. This modern yeastbaking technique calls for adding the undissolved yeast to the suger, salt and some of the flour. This eliminates the first step in the con-ventional method of dissolving the yeast in warm water. In Rapidmix, liquids are heated to very warm. Then warm liquieds and margarine are added to some of the dry ingredients

and initial beating is done

with an electric mixer. This

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SAT., APRIL 7, 1979

RAPIDMIX BLUSHING CREAM CONES Makes 27 rolls

4-¼ cups flour ¼ cup sugar 1 teaspoon salt 1 cup (2 sticks) Fleischmann's Margarine ¼ cup warm water (105 F. - 1 ¼ cup warm water (105 F. - 115 F.) 1 package Fleischmann's Active Dry Yeast 1 cup milk 2 eggs, beaten 2 packages (3 oz. each) cream cheese, softened 2 tablespoons sugar 1 egg yolk ¼ teaspoon almond extract ¼ cup chopped Planters Southern Belle Blanched Almonds, toasted ¼ cup chopped candied cherries l egg white 1. teaspoon sugar prevents lumping and makes dough lighter and easier to handle. The resulting bread

tional method.

Cream together cheese and remaining 2 tablespoons sugar until fluffy. Beat in has a lighter texture than egg yolk and almond exthose made by the conventract. Stir in Planters Soutthern Belle Almonds In a large bowl combine and candied cherries. Refrig-

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