DAWN RECIPES:

Anyone Can Bake Dessert

Are you one of the many accomplished cooks who rate high marks on main dishes but fail at desserts?

If you're intimidated by souffles or have just never mastered the art of cake baking or making perfect pie crust, don't despair. You can still turn out fabulous des serts.

There are cooking "tricks" that will make things easier, such as starting with a base of a packaged mix and adding some easy variations. Sweetened condensed milk is another aid for the timid

It's a convenient base for pie fillings, cakes and many other desserts. The milk and sugar are already preblended, so you eliminate steps and there's no danger of lumps or a "grainy" texture.

As in everything else, there are certain 'tricks of the trade' which practically guarantee success. In baking desserts, sometimes all it takes are premixed ingredients. Here's the easy way to bake.

condensed milk, it's easy to turn out a pie that will impress family and guests. And with a few simple variations, standard cake mixes can become the basis for wonderful tasting confections that will build your confidence as a "dessert chef."

Believe it-there's little chance of anything going wrong with "Unbelievable Lemon Pie"-your blender does the mixing. Sweetened condensed milk i combination with reconstituted lemon juice gives you hiscious lemon flavor with a creamier

"Upside-Down Lemon Gingerbread" is an old favorite in

Take ahumble gingerbread mix and give it company airs by substituting reconstituted lemon juice for water and adding a topping of brown sugar and pecans. Crown with a dollop of whipped cream.

Unbelievable Lemon Pie

[Makes one 10-inch pie] 1 [14-Ounce] can Bagle Brand Sweetened Condensed Milk [NOT evaporated] 1 cup water

1/2 Cup biscuit baking mix 1/2 cup reconstituted lemon juice

4 cup butter or margarine, softened

11/2 teaspoons vanilla extract 1 cup flaked coconut

Preheat oven to 350 degrees. In blender container, combine all ingredients except coconut. Blend on low for 3 minutes. Pour mixture mto greased 10-inch pie plate; let stand 5 minutes.

Sprinkle coconut over top. Bake 35 to 40 minutes or until knife inserted near edge comes out

dean. Cool slightly; serve warm or cool. Refrigerate leftovers.

Upside-down Lemony Gingerbread

[Makes one 9-inch cake] 2 tablespoons butter or margarine 1 [14.5-ounce] package ginger-

bread mix 1/4 cup ReaLemon Reconstituted Lemon Juice

tablespoons light brown sugar tablespoons Reconstituted Lemon Juice

Two-thirds cup flaked coconut One-Third cup chopped pecans 1 cup [1/2 pint] whipping cream,

Preheat oven according to gingerbread mix directions. Melt butter in 9-inch square or round cake pane.

Meanwhile, in medium bowl, mix gingerbread according to package directions, substituting 14 cup ReaLemon for 14 cup water and using one egg. To melted butter, stir in brown sugar, 2 tablespoons lemon juice, coconut and peacans; spread evenly in bottom of pan, Pour batter over topping; bake according to package directions.

Immediately turn out onto serving plate. Serve warm with whipped cream.



"I really miss Minnie Riperton, her range was phenomenal and she was a beautiful person . . . Tavares is a group I really like to work with because they send off such a happy vibe . . . I enjoy working with everybody, I just enjoy life and producing records."

Freddie Perren attributes much of his success to Berry Gordy. "When I was with Motown, Berry

Gordy was in California, but I was working out of Detroit. Nevertheless, I had the opportunity to be around Berry sometimes two or three times a week.

"He personally taught me a lot about the nitty gritty of producing records so you can say that I learned my craft from the master. People talk a lot about cats like Phil Spector, but when it comes down to producing truly classic records, no one excels Berry

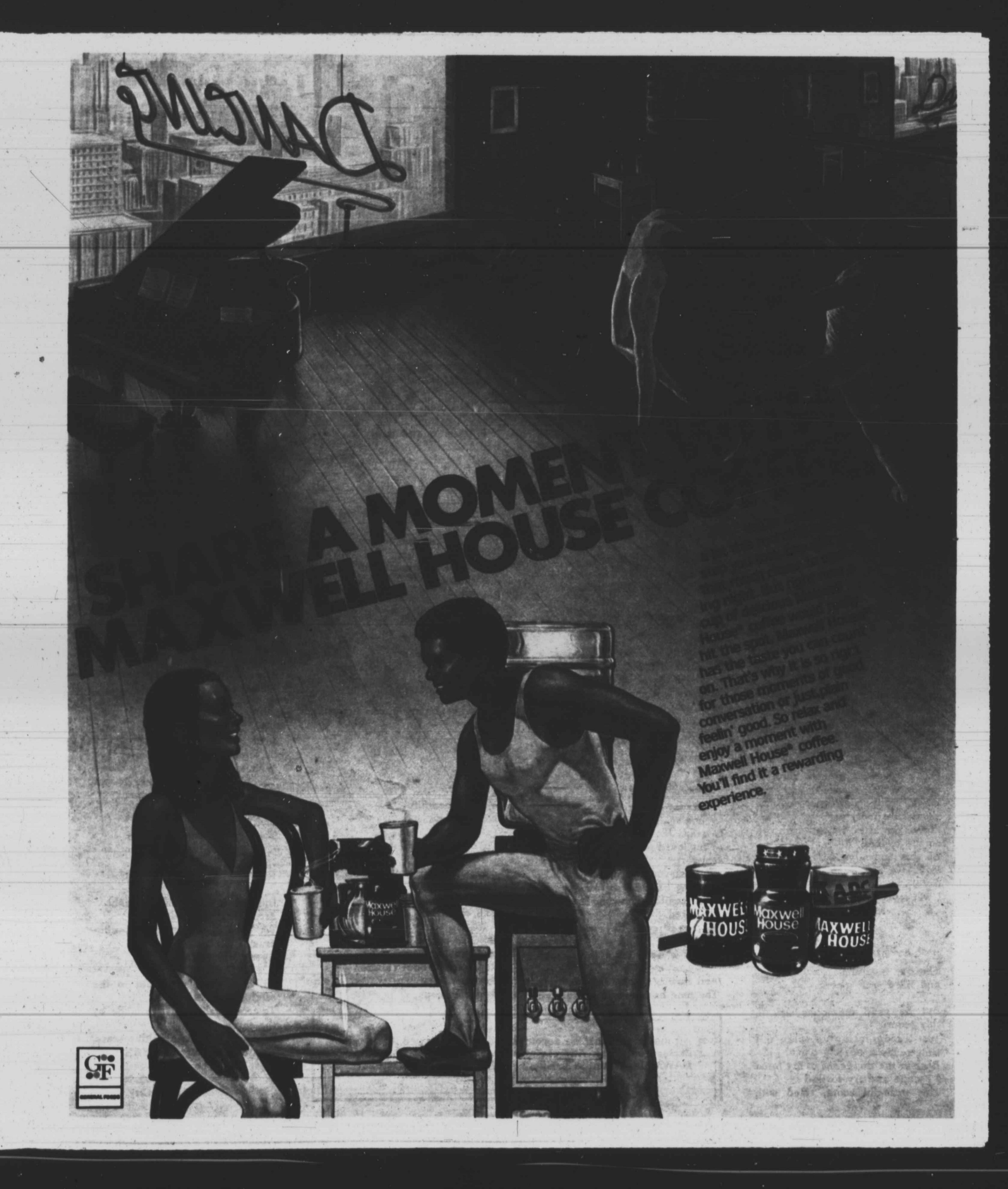
-Struggle for Survival

(Continued from Page 12) porations and foundations are being sought out for possible financial support. Most urgently needed, according to the colleges, are funds for student aid and unrestricted dollars for faculty development programs, research, and library acquisitions.

The Role of OAPNC

With the support of major grants from the Ford and Kellogg Foundations, the National Association of State Universities and Land-Grant Colleges in cooperation with the American Association of State Colleges and Universities founded the Office for the Advancement of Public Negro Colleges (OAPNC) in 1969.





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