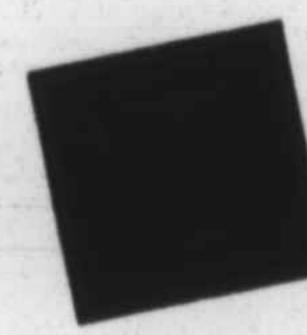
FOOD FOR THOUGHT







SIMPLE SWISS FONDUE

2 cups (8 ozs.) shredded Casino brand natural Swiss cheese

2 tablespoons flour

I cup dry white wine

I tablespoon chopped parsley Assorted vegetable dippers

Toss cheese with flour. Heat wine in fondue pot or saucepan until bubbles rise to surface. Do not boil. Add 1/2 cup cheese mixture; stir constantly until melted. Repeat until all cheese has been added. Stir in parsley. Keep fondue bubbling while serving. Dip vegetables into fondue. 5 to 6 servings.

POTTED CHEESE

2 cups (8 ozs.) shredded J. L. Kraft Select sharp natural cheddar cheese 2 cups (8 ozs.) shredded Casino brand natural muenster cheese

1/4 cup soft Parkay margarine

1/4 cup port wine

1/2 teaspoon paprika

Combine ingredients, mixing at medium speed on electric mixer until well blended. Chill. Serve as a spread with party rye or pumpernickel bread slices, crackers or melba toast. 2 cups.

CARAMEL CHEWS

28 Kraft caramels

3 tablespoons Parkay margarine

2 tablespoons water

I 3-oz. can chow mein noodles

cup peanuts

6-oz. pkg. semi-sweet chocolate pieces

2 tablespoons water

Melt caramels and margarine with water over low heat, stirring until smooth. Add noodles and peanuts; toss until well coated. Drop rounded teaspoonfuls onto greased cookie sheet.

Melt chocolate pieces with water over low heat, stirring until smooth. Top chews with chocolate mixture; chill until firm. Store in refrigerator. 21/2 dozen.

HOLIDAY DESSERT TORTE

I 103/4-oz. frozen pound cake, thawed I 8-oz. pkg. Philadelphia Brand cream cheese, softened

2 cups thawed La Creme whipped topping with real cream

1/3 cup semi-sweet chocolate pieces,

1/2 cup diced mixed candied fruit

Split pound cake lengthwise into three layers. Combine cream cheese and whipped topping, mixing until well blended. Reserve 3/3 cup cream cheese mixture; stir in chocolate. Fold fruit into remaining cream cheese mixture. Spread two layers with fruit mixture; stack. Top with remaining layer; frost with chocolate mixture. Chill. Garnish with candied cherries. 8 to 10 servings.

FESTIVE EGGNOG PARFAITS

DOC

BY SUSAN SHORTER

1 8-oz. container (3 cups) La Creme whipped topping with real cream, thawed

cup eggnog

I cup coarsely crushed chocolate wafer

Fold whipped topping into eggnog. Alternate layers of crumbs and eggnog mixture in parfait glasses; freeze. Let stand 10 minutes in refrigerator before serving. Garnish with additional whipped topping, maraschino cherries and cookie fans. 6 servings.



... Ossie Davis

Continued from page 5

"Symbolically, the play says to me that the human spirit, no matter what the circumstances, will find some way to celebrate its own triumphs. Two old men come to the end of their dreaming, their posturing and their lying, but at the same time they wind up respecting each other. That's very important."

Davis, who has written and directed several plays for stage, screen and television, added that he was "very happy" with the direction of "Rappaport."

He also said blacks haven't been going to Broadway shows "because tickets are too expensive."

Asked about the future of black actors on Broadway, the tall, stately star replied: "First we should understand what Broadway is and how we relate to it. You can't expect magic to happen on Broadway because Broadway is simply part of a whole world. It's a waste of time to assume you could create a kind of perfect situation for blacks on Broadway without, at the same time, creating that situation for the world outside.

"What I would like to see happen is that America - as a culture, as a civilization, as a society, as an economy and as a culture - would have done with racism and begin at all levels the new definition of what it is to be a human being.

"We blacks have to go two ways at the same time. They are contradictory ways and if you don't understand them they'll drive you crazy. We have to fight like hell to get inside American society and, once we're in, fight like hell to have the right to come right back out again."



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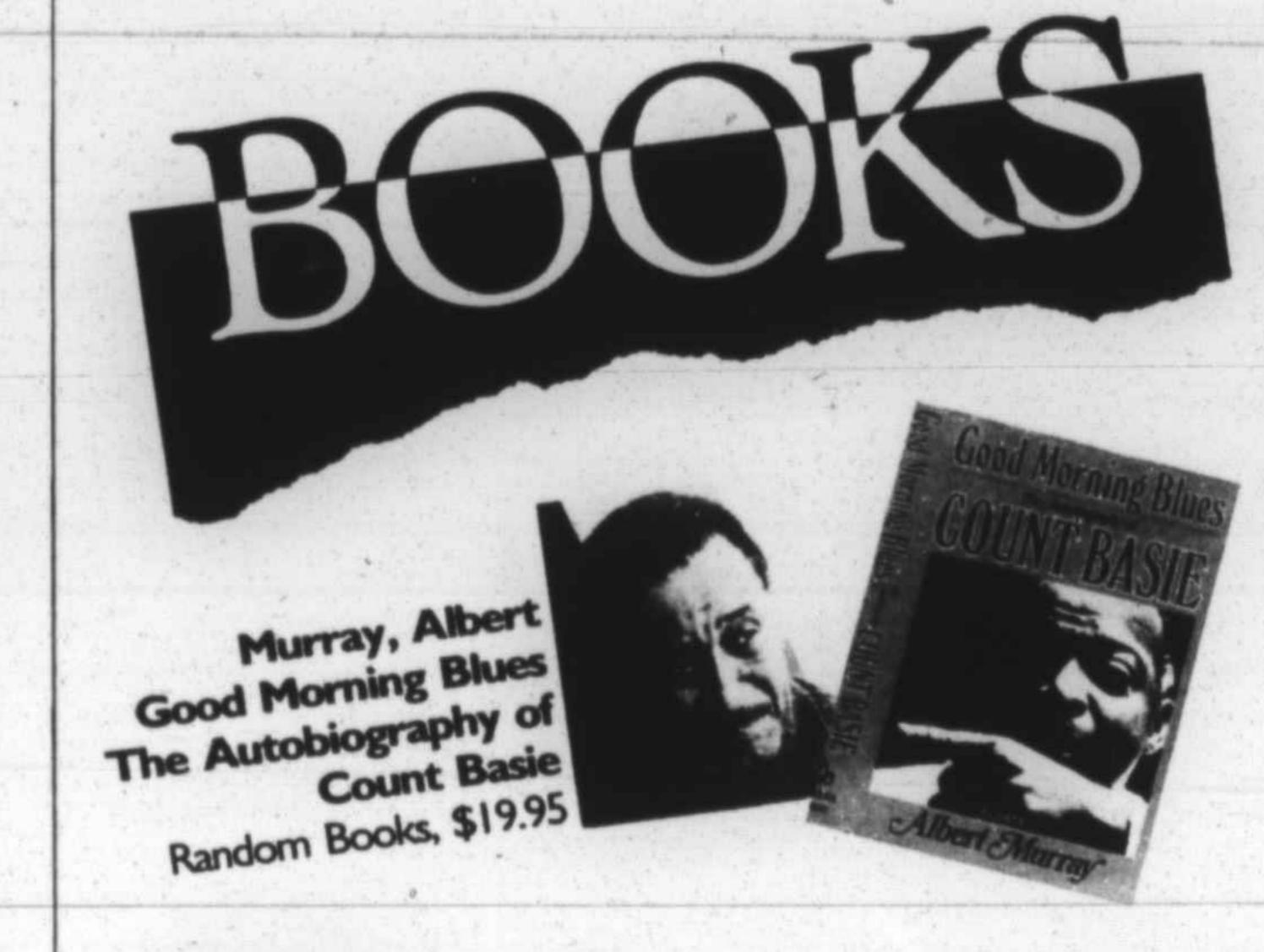
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THE LAST WORD

BY KHEPHRA BURNS



Morning Blues, Count Basie's autobiography as told to Albert Murray, provides an in-depth, insightful look at an American art through the eyes of the artist and leader of one of the most important big bands in the history of the music.

Starting with his introduction to/seduction by the sounds of Walter Page's Blue Devils - one of the legendary mid-west territory bands - in the Twenties, and moving through to his own world renown as a band leader and stylistic innovator, the reader begins to see jazz as experience, and improvisation as a cultural attitude and stance against adversity.

Murray's literary style evokes that same tradition, artfully weaving the multi-colored threads of the rich tapestry that is American culture.

KHEPHRA BURNS is a Poet and Free Lance Writer living and working in New York.

