

**Concoction  
causes  
sugar coma,  
students rejoice**



**EAT, PRINT,  
LOVE**

**Joshua Dillen**  
Co-Editor-in-Chief

Milk lovers and vegan voyeurs will rejoice and bond in sugary brotherhood after trying these incredible creations. Join *EPL* and venture into a world of sinful and luscious brilliance. The simplicity of these ambrosial sauces makes them right for anyone. College cravings are hereby satisfied by smooth and luscious love from the pages of your favorite newspaper.

Yummy sweetness seems to be the name of the food game once again at the Print. This week, I present two sweet tooth tantalizing and amazing versions of a golden caramel sauce that will evoke OMG, YUM and maybe even sounds you have never heard from yourself before.

Creamy caramel convenience is yours for the price of a 12 ounce can of sweetened condensed milk. All you have to do is pay attention to a boiling pot of water for a while. Yes, this version of caramel contentment is a recipe that anyone except the most medicated can undertake.

Place the can (unopened) in a saucepan and cover it with at least two to three inches of water. Bring to a boil. Continue boiling for two to two and half hours then remove from heat. Be sure to check the pan and add water as needed every 30 minutes to avoid catastrophe. The can may EXPLODE if the water is allowed to boil out. Allow to cool until you can handle the can. Open and enjoy. Bet you didn't even realize I was done with the first rendition of sugary gilded satisfaction.

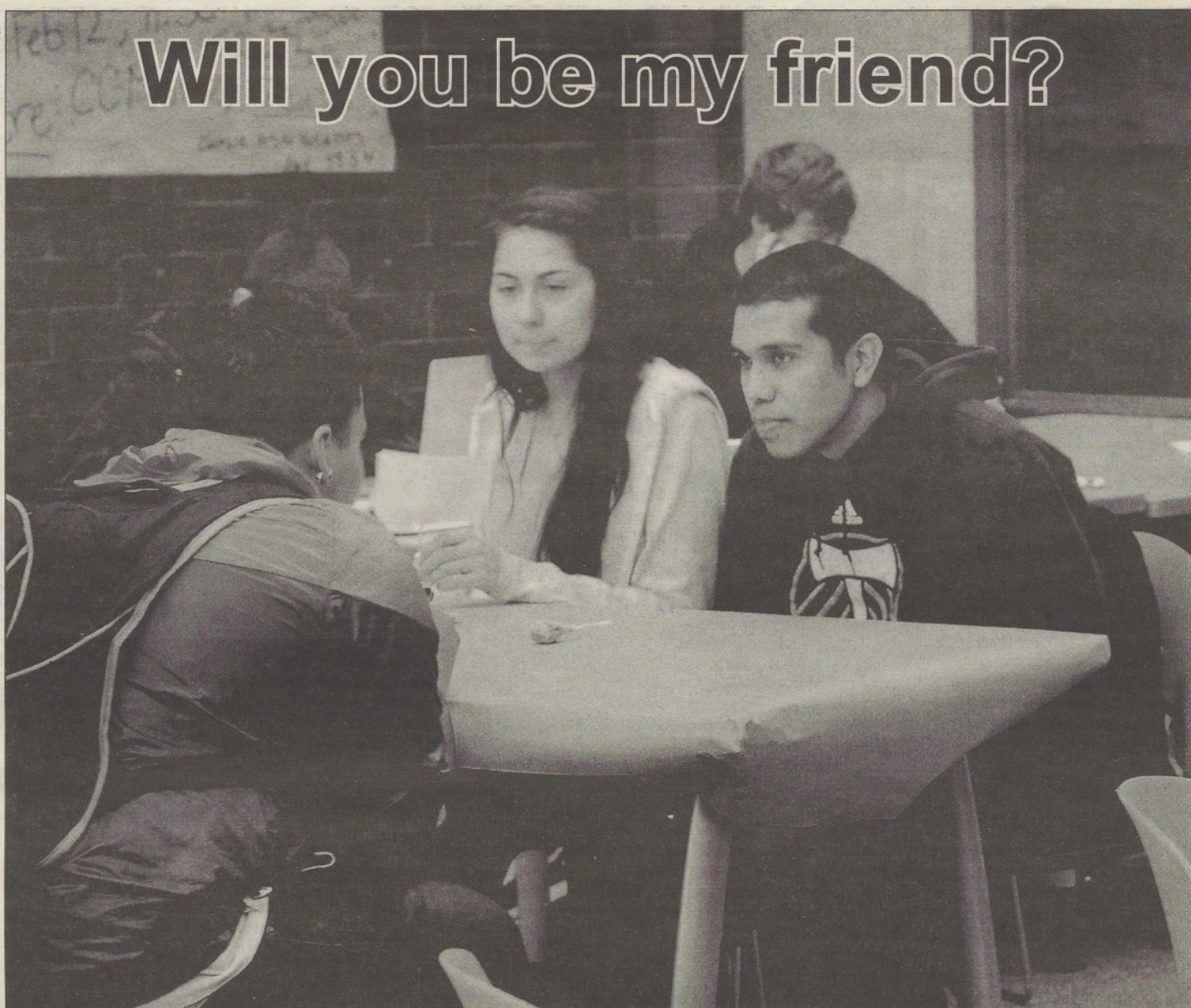
Caramel can now be yours if you have been forced to forego milk products or are vegan and yearn for the richness of real caramel. This yummy version may be a bit more complicated than the previous one, but it is still worth the minimal effort involved.

Start with one and a half cups of coconut milk solids. This can be retrieved from two 13.5 ounce cans of regular coconut milk. Canned coconut milk can be found at an Asian market if it's not available at your regular grocery store. Refrigerate the cans overnight. This allows the easy separation of the coconut solids, which will rise to the top of the can. Open and scoop the solid stuff out of the top of the can with a spoon. It should yield about one and a half cups.

Add the solids to a saucepan. With a wire whisk, stir in a teaspoon of salt, a tablespoon of vanilla extract and one cup of sugar. The same amount of packed brown sugar, agave syrup or honey will also work. Using medium high heat and stirring occasionally with the whisk, bring to a low bubbling boil. Reduce the heat to as low as your burner will go.

Continue cooking at low heat for 30 to 45 minutes. You have to give this sauce all of your attention and stir well every two or three minutes. At around 30 minutes it should be darkened and really starting to thicken. At this point it is done unless you want it really thick; simply cook the full 45 minutes, being sure to continue stirring.

Cool slightly for hot caramel sauce or cool completely and refrigerate in an airtight container for enjoyment later.



Anna Franz The Clackamas Print

Last Tuesday, the Associated Student Government held a speed friending day for students before Valentine's Day in the Community Center. Three students, Jessica Valdivia, Ricardo Serrano (wind breaker jacket) and Juan Renero met each other during the event.

**Anna Franz**  
The Clackamas Print

The sounds of new friendships being made permeated through the Community Center last Tuesday during the ASG organized Speed Friending event. Music was played, snacks were eaten and friendly banter was exchanged. Anna Simmons, Al Haynes, William Cass and Joshua Freitas sat at one table enjoying one another's conversation and the candy laid upon the table.

"I like the lollipop," Freitas said

While the latest pop tunes from the radio filled the room, Cougie the Cougar made an appearance.

He had hopes of making some new friends. In fact he took a few ladies out on the dance floor before taking his leave.

At another nearby table while making new friends with Jessica Valdivia, Ricardo Serrano and Juan Renero.

The event was coordinated by Hayley Campa, an ASG student.

"I came up with the idea to have a speed dating thing just for Valentine's Day theme," she said, "but then we realized that if we had speed friending, that it would include people who are 16 and under and that it would also include people who were already dating someone."

Campa explained that the ASG just wants people to meet new people in the college because we feel like community college is

a place where people just come to class to just get their work done.

Everyone at the event seemed to be enjoying themselves; smiles were abundant as were what seemed to be the exchanging of phone numbers and email addresses.

ASG President Diana Muresan also attended the event and provided a helping hand to Hayley.

"They just started the idea because they thought it would be really fun for people to get to meet each other," Muresan said. "So many people just sit in the same spot but never actually talk to each other, so it's just a great way for people to interact with each other."

Muresan also said that every time she walks in the community center it's always the same

people there and no one knows each other.

"Plus free cookies and snacks," she said.

The room continued to fill with people as the event carried on. The snack table that had initially been set with trays of cookies and small candies disappeared; slowly at first and then suddenly the room was bustling and the snacks had all been dispensed. Friendly voices filled the room and at some point, as the lunch crowd from the cafeteria filtered in it seemed as though the sound of new friendships being made overcame the sounds from the nearby kitchen as well as the booming music that echoed throughout the building.

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