



There was a day when the symbols of Kwanzaa argued over who was most important. The Mazao boasted, "We crops represent the first fruits of the harvest." The Mkeka objected, "I am the mat you are all placed on as a cultural foundation." "Nonsense," said the Kinara. "As candle holder, I point back to the original African ancestors." The Mishumaa Saba were incensed. "We seven candles reflect the Seven Principles, from Unity to Faith." "But without corn," insisted the Muhindi, "there is no hope for the future through children." The Zawadi bragged how gifts represent the fruits of the parents' labor. "Stop!" Kikombe cha Umoja, the Unity Cup cried out. "What's most important is that we all work together." On this they all agreed. Chevrolet respects the values and the importance of Kwanzaa.

Harambee



Chevrolet/Geo

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Photo by E. Lee White

C'EST SI Bon!

When you're entertaining during the holidays, serve Pineau des Charentes (PdC), one of France's best kept secrets. PdC provides the appeal of white wine and the soul of Cognac. The PdC Classic is served by pouring 4oz. of well-chilled Pineau des Charentes in a tulip-shaped

glass. Pineau des Charentes also makes a perfectly delicious colada by pouring 3oz. PdC, 1oz. cream of coconut, 2oz. pineapple juice, 1oz pineapple chunks and a dash of grenadine. Blend with crushed ice. Serve in a goblet with a chunk of pineapple and a maraschino cherry. ▲

KWANZAA Recipes

Baked Corn

- 2 cups corn (cooked)
- 3 tablespoons butter
- 1 tablespoon onion (chopped)
- 1 tablespoon green pepper
- 2 tablespoons flour
- 3/4 cup milk
- 3 eggs (separated)
- 1/2 teaspoon vinegar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 tablespoons bread crumbs

Melt butter in skillet and brown onion and green pepper. Add flour gradually stir in milk. Stir until thick and smooth. Add egg yolks, corn, vinegar, salt and pepper. Fold in beaten egg whites. Top with bread crumbs. Bake 400 degrees for 20 - 30 minutes. Serves 4-6.

Pralines

- 1 cup buttermilk
- 2 cups sugar

- 1 teaspoon soda
- 1/8 teaspoons salt
- 2 tablespoons butter
- 2.5 cups pecans

In a heavy sauce pan, combine sugar, soda, buttermilk, salt and butter. Cook over high heat for 5 minutes. Stir constantly until candy reaches soft ball stage approximately 5 minutes. Remove from heat and let cool slightly. Add pecans. Beat until light and creamy. Drop from tablespoon onto waxed paper and let cool. Makes 15 - 18.

Chicken in peanut sauce

- 3-pound fryer
- Salt to taste
- 1/2 teaspoon garlic powder
- 2 tablespoons butter
- 16-ounce jar peanut butter
- 2 cups water
- 1 hot green pepper, diced

Cut the chicken into serving pieces, and

season with salt and garlic powder. Brown the chickens in the butter in a frying pan. Empty the peanut butter into a skillet or Dutch oven. Add the water a little at a time, stirring constantly until a thin sauce results. Add the chicken and the juices from the frying pan. Cover, and simmer for 1 hour, stirring occasionally with a wooden spoon. Shortly before serving, pour off 1 cup of the peanut sauce and mix it with the diced hot green pepper. Thin it with water, and boil it for a few minutes. Serve this mixture as a gravy over fluffy rice. ▲

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