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GOVERNOR PROCLAIMS JUNE 18th "ALEX HALEY DAY" IN THE STATE OF NEVADA

Lt. Governor, Bob Rose (left) presents

the proclamation to: Mary Ann Salmon, Publicity Director of the Alex Haley Forum, and Leon Hardinson, President of the Las Vegas Chapter of the National Association of Black Social Workers.

READING LEADERS



These students read more books than anyone else at Mt View Elementary this year in the school's library bookworm program. From left, brothers Mike and Kelly Patterson, Tor-

rie Stevenson, Jackie Burgess and Kathy Goergen. Kelly Patterson led all students by reading 631 books and 30,000 printed pages for the overall school championship.

Join Ray Willis for a look at what minorities are doing in Southern Nevada. Along with special lo Along with special local and nationally known guests, he makes this an interesting and informative half-hour.

KORK-TV



BREAK THE HATE HABIT

NEIGHBOR BLACK, WHITE or BROWN

SUPPORT THE BLACK COMMUNITY NEWSPAPER SUBCRIBE TO THE LAS VEGAS VOICE

One Year \$12.50

A Dessert That Is A Culinary Work Of Art



Orange Chiffon Mold fulfills all your dessert needs. It's light, flavorful, easy to prepare with minimal cooking and the simplest ingredients, and can be made in advance. Best of all—it's an impressive offering for springtime guests.

Orange Chiffon Mold

1 envelope unflavored orange juice, kept gelatine frozen

3/4 cup sugar, divided 1 cup heavy cream, whipped

2 eggs, separated Whipped cream

1/2 cup cold water Florida orange sections

1 can (6 ounces) Florida Strawberries

frozen concentrated

Mix gelatine, 1/2 cup sugar, and salt in medium saucepan.

Beat together egg yolks and water; stir into gelatine mixture. Place over low heat; stir constantly until gelatine dissolves and mixture thickens slightly, about 5 minutes. Remove from heat; add frozen orange juice concentrate and stir until melted. Mixture should mound slightly when dropped from spoon (if not, chill a few minutes). Beat egg whites until stiff but not dry. Gradually add remaining 1/4 cup sugar and beat until very stiff, Fold into gelatine mixture. Fold in whipped cream. Turn into 5-cup mold. Chill until firm. Unmold. Garnish with whipped cream, orange sections, and strawberries. YIELD 6 servings.