

# For The Ladies

## AMERICAN CINEMA EDITORS INDUCTS FIRST AFRICAN AMERICAN WOMAN

BOSTON, MA - Lillian Benson has broken new ground as the first African American woman selected for membership in American Cinema Editors (ACE), the internationally recognized honorary society of film editors, currently numbering 190 active members. Ms. Benson's appointment to ACE came on the heels of an Emmy nomination for her work on the acclaimed civil rights series *Eyes on the Prize*.

George Grenville, president of ACE, said, "As far as I know, we have only one other African American member. Historically, Hollywood has been a tough place for minorities to move ahead; hopefully we'll soon see more men and women of color on the ACE roster. Lillian has done some truly outstanding work, and it is a pleasure to be able to welcome her a member."

Ms. Benson's 1990 News and Documentary Emmy nomination was for outstanding individual

achievement in videotape editing of "The Promised Land", which focuses on the last year of Dr. Martin Luther King's Jr.'s life. The film is one of 8 hour-long segments of *Eyes on the Prize II*, produced by the Boston-based Blackside, Inc. Executive producer Henry Hampton commented: "We're delighted that Lillian's work on the series served as a springboard for her entry into ACE. Her professionalism and her creative presence during the making of *Eyes II* had a tremendous impact, not only on the two films she edited, but on the entire series." Ms. Benson's most recent project is *The Massachusetts 54th Colored Infantry*, which premieres October 14 as part of "The American Experience" series on PBS.

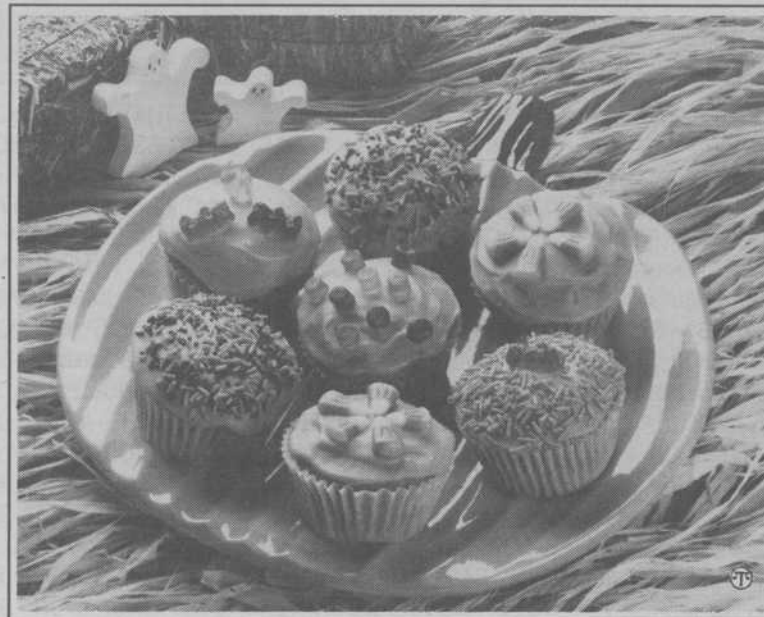
ACE was founded in 1950 to "advance the art and science of the film editing profession; to increase the entertainment value of motion pictures by attaining artistic preeminence and scien-



LILLIAN BENSON

tific achievement in the creative art of film editing; to bring into close alliance film editors who desire to advance the prestige and dignity of the film editing profession." The organization sets high standards for prospective members, including a minimum of five years' experience in editing high-quality features, made-for-television movies or documentaries. Editors must be invited to apply for active membership, and are required to have two sponsors.

## Frost-On-The-Pumpkin Cupcakes —They're Out Of This World



For real frolicking fun, there is nothing more jolly than a Halloween party. After putting on a scary costume, bobbing for apples and hunting for treasure, it's time for the treats. And no Halloween party is complete without pumpkin.

These easy-to-make pumpkin-and-nutmeg-flavored cupcakes with orange-colored glaze and colorfully decorated tops are as festive as they are good to eat. The pumpkin adds moisture and is the perfect complement to the warm, sweet spice flavor of nutmeg. For pre-eating fun, let the goblins, young and old, decorate their own cupcakes. It's great family fun—and great eating.

### Frost-On-The-Pumpkin Cupcakes (Makes 12 cupcakes)

#### Cupcakes:

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 2 eggs
- 3/4 cup LIBBY'S Solid Pack Pumpkin
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract

#### Orange-Colored Glaze:

- 1 1/4 cups sifted powdered sugar
- 1 tablespoon margarine or butter, melted
- 1 to 2 tablespoons milk
- 6 drops yellow food coloring
- 3 drops red food coloring

#### Garnish:

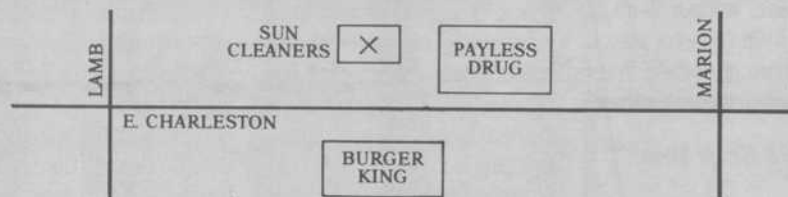
Orange-colored sprinkles, chocolate sprinkles, gummy bears, gum drops, or corn candies (optional)

**For Cupcakes:** In large bowl, combine flour, sugar, baking powder, baking soda, nutmeg, and salt; set aside. In small bowl, beat eggs. Stir in pumpkin, oil, and vanilla. Add liquid ingredients to dry ingredients; mix well. Spoon batter into 12 greased or paper-lined muffin cups, filling 3/4 full. Bake in preheated 350°F oven for 20 to 25 minutes, or until wooden pick inserted in center comes out clean. Remove from pan; cool on wire rack. Spread with Glaze when cooled; garnish as desired.

**For Glaze:** In small bowl, combine powdered sugar, margarine, and milk until glaze consistency. Add food coloring to tint; garnish if desired. Let stand until set.

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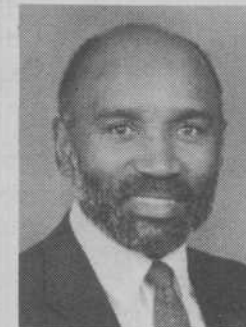
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## Attorney Cuthbert Mack

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## CITY OF LV OFFERS MAKE-UP AND SKIN CARE WORKSHOP

A workshop focusing on make-up and skin care will take place Saturday, November 16 at the City of Las Vegas Baker Park Community School, 100 E. St. Louis Avenue. The two-hour seminar begins at 10 a.m. and is designed for teens and adults. The cost is \$9. Call 733-6599 to register.