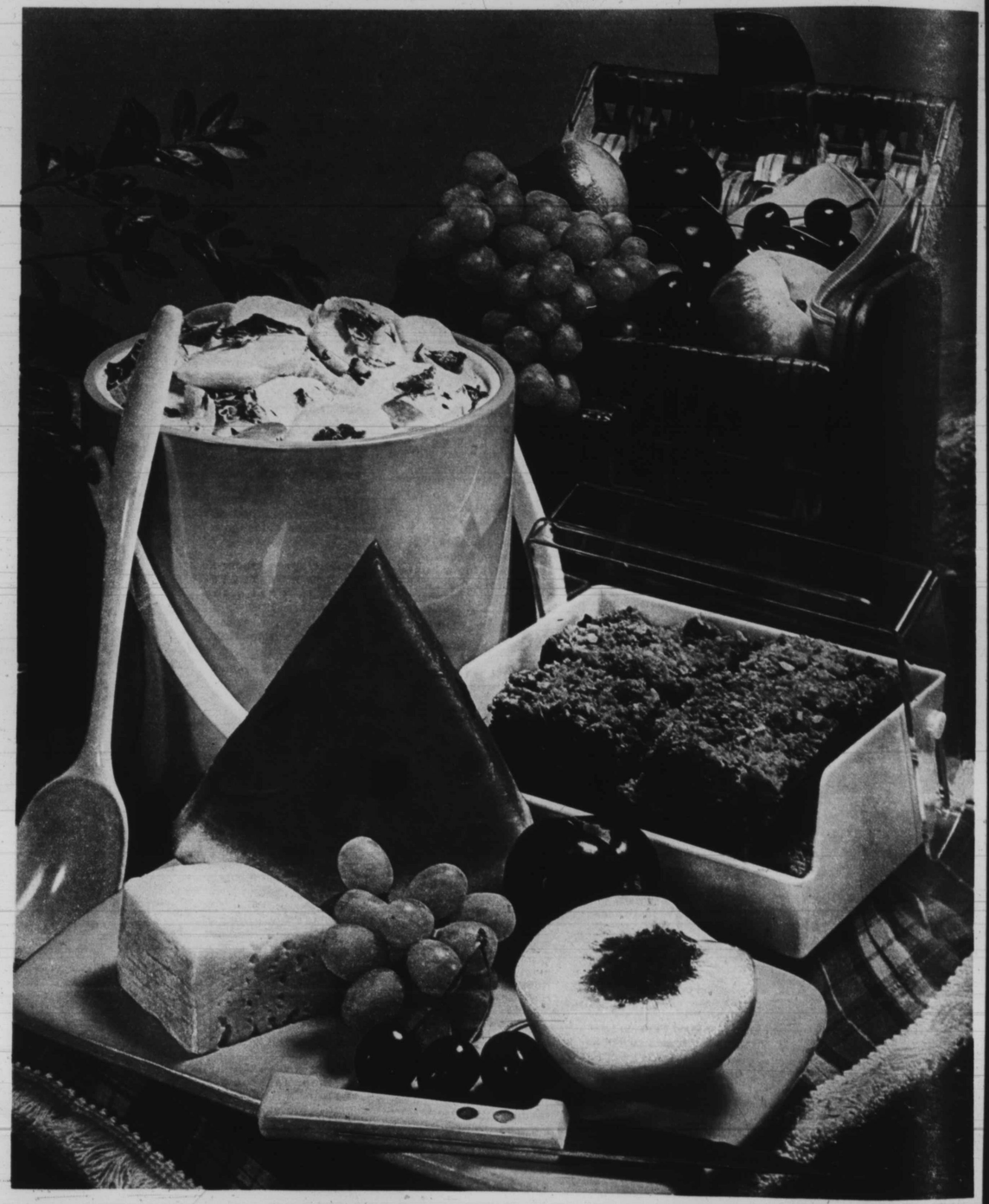

DAWN's Summer Recipes

HEARTY POTATO SALAD

6 medium potatoes (2 pounds)
1 teaspoon salt
Water
2 tablespoons salad oil
2 tablespoons fresh lemon juice
½ cup chopped fresh onion
¼ teaspoon dried dill weed
⅛ teaspoon liquid pepper sauce
1 jar (2½ ounces) dried beef, shredded
2 cups diagonally sliced celery

Place potatoes in large saucepan; sprinkle with salt. Cover with water. Place over high heat and bring to a boil. Reduce heat and simmer 20 minutes or until potatoes are tender when pierced with a fork. Drain, cool 10 minutes. Peel with oil, lemon juice, onion, dill, pepper sauce, beef and celery. Cover and refrigerate until cool. Add Creamy Dressing* and mix well. Cover and chill several hours. To take to picnic pack in ice bucket or other insulated container, or transport in insulated carrier.

Makes: 4 servings.

***Creamy Dressing**

½ cup sour cream
2 tablespoons milk
¾ teaspoon salt

Mix all ingredients in small bowl.

LAYERED FRESH SALAD

1 teaspoon salt
½ teaspoon dried leaf basil
¼ teaspoon pepper
1 clove fresh garlic, minced
3 tablespoons cider vinegar
6 tablespoons salad oil
½ cup chopped fresh parsley
4 tomatoes, peeled and sliced
2 small cucumbers, pared and sliced
1 red onion, sliced

In medium bowl combine salt, basil, pepper and garlic. Stir in vinegar, oil and parsley. Place layers of sliced tomatoes in clear container, then layers of red onion and cucumber. Pour dressing over all. Cover and refrigerate several hours. Take to picnic in container.

Makes: 6 servings.

PEACHY BLUEBERRY BARS

Crust:

½ cup soft butter or margarine
¼ cup shortening
1 cup packed brown sugar
1 teaspoon grated fresh lemon rind
2 cups sifted all-purpose flour
1½ cups uncooked oats, quick or regular
1 teaspoon salt
½ teaspoon baking soda

In large bowl cream butter, shortening, brown sugar and lemon rind. Blend in remaining ingredients. Pat half of dough in bottom of greased 13x9x 2-inch baking pan. Reserve remaining dough.

Filling:

3 cups sliced peeled fresh peaches (about 6)
1 cup fresh blueberries
2 tablespoons flour
¼ cup sugar
2 teaspoons fresh lemon juice

Peel peaches, slice and place in medium bowl. Add blueberries. Toss with flour, sugar and lemon juice. Spoon on top of dough in pan. Sprinkle with crumbled remaining dough. Bake in 400 degree F. oven 25 to 30 minutes, or until golden brown. Cool and take to picnic in pan. Cut into squares to serve.

Makes: 24 2-inch bars.

EASY PLUM TOPPED CAKE

1 box (18½ or 19 ounces) spice cake mix
4 cups sliced unpared ripe plums (about 12 plums)
2 tablespoons sugar

In medium bowl prepare cake mix according to package directions. Turn into a greased 13x9x2-inch baking pan. Bake according to package directions. Fifteen minutes before end of baking time, arrange plum slices on top of cake, sprinkle with sugar and bake 15 minutes longer, or until cake tester inserted in center of cake comes out clean. Cool and take to picnic in pan.

Makes: 12 servings.

ORANGE-GRAPEFRUIT JULIUS

1 cup orange juice
1 cup grapefruit juice
1 cup dry milk powder
3 to 4 tablespoons sugar
½ teaspoon vanilla
6 ice cubes

Combine all ingredients in container of electric blender. Cover and process 1 minute or until frothy.

YIELD: About 4 cups.

DAWN Travel

(Continued from Page 4)

priced Awee-Maway Village is a collection of thatched roof villas with such surprising amenities as water beds and sunken bathtubs in a tropical garden setting. In their Jamaican restaurant they serve only home-grown vegetables, fruits and fresh caught fish.

Across the road, perched on one of those challenging cliffs, is the similarly-styled Rock House. Here, one can watch Negril's spectacular marine sunsets from one's bedroom. Perhaps because cottage living has prevailed, Negril has a remarkable number of places to eat. You can wear your ragged, cut-off jeans and be as casual as you like at all of the restaurants. I never got a chance to wear a tie or jacket.

Rick's is an outdoor cafe whose mostly young customers divide their time between diving off the cliffs, eating, talking, sunbathing and watching the unforgettable sunset.

Some 114 miles and about three hours from Negril driving to the east through colorful villages and along the beautiful clear blue Caribbean Sea you arrive at the more formal vacation spot of Ocho Rios.

This tiny resort village is the hub of a vacation area that stretches 30 miles along Jamaica's north coast. From Rio Bueno on the west to Port Maria on the east, the coastline is an uninterrupted panorama of tropical blossoms, mist-shrouded waterfalls and cobalt bays.

Most travelers establish their vacation "headquarters" in Ocho Rios itself, either in one of the hotels that rings Mallards Beach, the village's central — and glamorous — strand, or in the many hotels and villas, scattered along the coast on either side. The accommodations range from the

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