DAWN RECIPES

Somewhere there is a group of chefs who a few years ago taught Stephen Abel of Rehoboth Beach, Delaware how to cook for a living. He proved they taught him well by taking first place honors in the 1986 Delmarva Chicken Cooking Contest held at Georgetown, DE, a scant 20 minutes up the road from his house.

Abel's dish, "Roast Chicken and Kiwi with Raspberry Glaze," found favor with a skilled judging panel which had some 26 varied entries to savor and evaluate.

His winning dish is of his own invention and employs two chicken halves, salt, pepper, melted butter, kiwi fruit and a glaze using a liberal amount of raspberry preserves with a bit of port wine and grated lemon.

As top prize winner, he will soon have the opportunity to sample culinary fare of Hawaii where he will go for an all-expense paid 10-day vacation accompanied by his wife, Evelyn Marie. He also was awarded a Frigidaire microwave oven, an LP gas grill, a Sunbeam Mixmaster, Wearever cookware and McCormick/Schilling spices.

ROAST CHICKEN AND KIWI WITH RASPBERRY GLAZE

2 broiler-fryer chickens, halved
1 teaspoon salt
¼ teaspoon pepper
½ cup butter, melted
4 kiwi fruit, peeled and sliced
Raspberry Glaze: recipe follows

Sprinkle chicken with salt and pepper. Place chicken, skin side up, in single layer in large shallow baking pan. Brush butter over chicken. Bake in 400°F. oven, basting frequently with butter, about 40 minutes or until chicken is fork tender. Spoon glaze over chicken. Top with kiwi slices, using 1 kiwi per half chicken. Return to oven and bake about 3 minutes or until fruit and chicken are well glazed. Makes 4 servings. Per serving: about 1,126 cal, 64 g fat, 83 g protein, 52 g carbohydrate, 1,042 mg sodium, 326 mg cholesterol.

Raspberry Glaze: In saucepan, make glaze by mixing together 1 jar (8 ounces) raspberry preserves, ½ cup white port wine and grated peel of 1 lemon. simmer about 3 minutes or until slightly thick. Makes about 1½ cups.

SECOND PLACE

FRESH GAZPACHO CHICKEN

2 whole broiler-fryer chicken breasts, halved
¼ cup flour
1½ teaspoons salt, divided
½ teaspoon paprika
¼ teaspoon pepper, divided
¼ cup cooking oil
2½ cups tomato juice
½ cup finely chopped seeded tomatoes
½ cup finely chopped carrots
½ cup finely chopped celery
½ cup finely chopped onion
½ cup finely chopped green pepper
½ cup finely chopped, peeled, seeded cucumber
½ cup red wine vinegar
¼ cup olive oil
5 teaspoons Worcestershire sauce
5 dashes hot pepper sauce
2 cloves garlic, crushed
Rice
Parsley
Fresh vegetable slices

In shallow dish, mix together flour, 1 teaspoon of the salt, paprika and 1/8 teaspoon of the pepper. Add chicken, one piece at a time, dredging to coat. In frypan, place oil and heat

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BLACK HISTORY VIGNETTE:

Adam Clayton Powell

By Kenneth Cole

Ask his former parishioners, Harlem constituents, or colleagues in the civil rights movement about Adam Clayton Powell Jr., and you'll learn that his rhetorical flourish could command a crowd — make it simmer, seethe, dance, or cry.

Ask some of Powell's former colleagues in the U.S. House of Representatives, ones such as later - President Gerald Ford, and you may hear him denounced as corrupt, arrogant, and disgraceful.

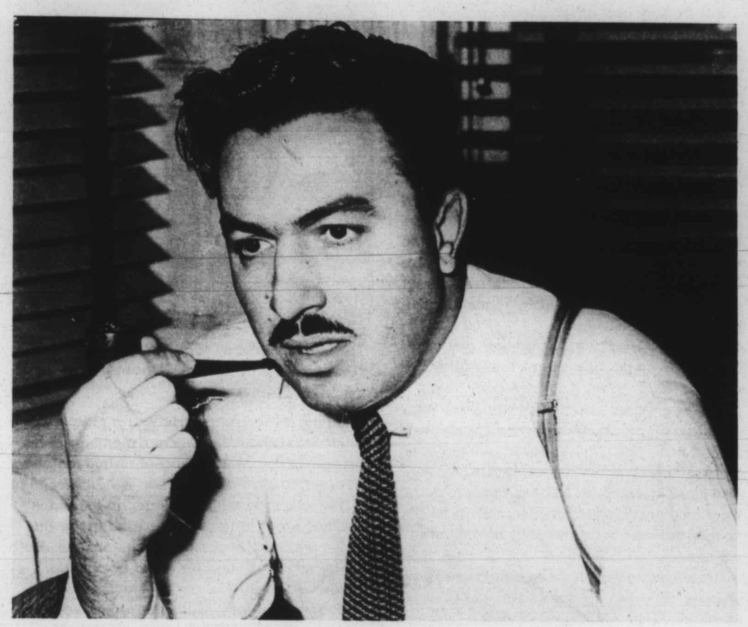
Ask Drew's Adjunct Professor of History Lenworth Gunther, who has just completed research for his major biography of Powell, and you will receive a variety of responses.

Gunther will likely start by recounting Powell's firsts: the first black councilman in New York City, one of the "top four or five authority figures in American society in the 50s and 60s," and the first black congressman from the Northeast and only the fourth black in Congress from the North.

But, if prompted, he will tell you how he came to know Powell and in doing do will provide a sense of the man's attraction.

"I started the book when he died in 1972," says Gunther, "but I was too close to the subject then. I knew Powell; I was a member of his church."

Gunther didn't just know him, though. "(As a boy) I lived two houses down from his church, and when I saw him, he would grab me and pick me up and call me his 'little lookalike.'



Adam Clayton Powell, Jr. as a New York City politician in 1941.

Family portrait with Adam and wife, the former Hazel Scott and son, Skipper.

A kind of game, you know. I used to laugh because I asked my father 'who was this big white man?' — and he was tall, 6'4", a basketball player at City College — and my father would ask me how I had a nerve talking about a big white man. 'Look at yourself.'

"I guess one of the reasons why I began to appreciate Powell was looking in the mirror and realizing that blackness is transcendental."

That realization is, for Gunther, the central fact of Powell's life and work. It remained foremost in both Powell's public pronouncements and the paradoxes of his stormy career as a journalist, minister, community leader, activist, and politician.

"He transcended the simplicity of blackness — not only in terms of his thought, but in his very presence. He was a black who had to look in the mirror and see beyond his looks to understand his blackness.

He did no thave an Afro; he did no thave the physical requisite qualities that he could say, 'Yes, Africanity presents itself.' You look at him and see everything else . . . People see