

Sagoe names Executive Cabinet members

Perman, Smith, Scott named to top positions

By J. Dana Haynes
Of The Print

The Associated Student Government Executive Cabinet, the five-person team that forms the nucleus of the ASG, has been selected for the 1983-84 school year.

ASG President John Sagoe and Vice President Linda Cox selected Jeff Smith for activities director, Kristi Scott, administrative assistant, and Nancy Perman, assistant to the president.

They replace this year's cabinet, consisting of Activities Director Stephen Vohs, Administrative Assistant Shirene Hayes, and Assistant to the President Emma Espinal, as well as President Paul Nastari and Vice President Jay Schaller.

Smith was selected to be the new Activities Director after being an ASG senator this year and participating in various student activities. "The job is mainly programming events, such as dances and mini-programs," he said.

Smith would like to do his job much like his predecessor, Stephen Vohs did, he said. However, he is looking toward

more student involvement in ASG activities for next year and said he would use more posters and fliers to attract students.

The selection of Kristi Scott, 18, for Administrative Assistant came as a surprise to few. She has been the senator/aid to this year's Administrative Assistant, Shirene Hayes.

This is Scott's first year at the College. She is an elementary education major. "I'm interested in the communications aspect of my job," Scott said. The Administrative Assistant's duties include keeping the minutes of all ASG and Executive Cabinet meetings and assuring inter-committee communications.

Nancy Perman, 19, will take over as the New Assistant to the President, a job vacated by Emma Espinal.

The job consists primarily of backing up the president and working as his designated representative to functions or activities which the president cannot attend, and assisting him at those functions he can attend. The Assistant to the President is also in charge of special activities, such as

CCOSAC (Community Colleges of Oregon Student Associations and Commissions) meetings and the Red

Cross blood drives, held once per term.

Perman is a business administrative major. Like the rest

of the cabinet, she stressed "communications with the students" as a major goal for the next year.



Nancy Perman, Jeff Smith and Kristi Scott were all recently named for the final three positions of the ASG Cabinet

by ASG President John Sagoe and Vice President Linda Cox.

Photo by Duane Hiersche

arts

Restaurant Review

'Stu's' serves high quality food

By Troy Maben
Of The Print

This is the fourth restaurant to be reviewed by *The Print*, and along with the previous three, this restaurant (Stuart Anderson's Cattle Company Restaurant) rates high for their service, atmosphere, and food. I am sure in our presentations we will come across an establishment that doesn't meet with our approval, and when we do come across one, we surely will inform you of it.

The Cattle Company Restaurant is located in Milwaukie near the G.I. Joe's and Jafco stores. Weekends are probably the busiest times for this generally steak-oriented restaurant, and even with reservations there may be a small wait. However, the wait is more than worth it.

When your reservation is called, you are seated at your own booth for comfortable privacy. The lighting at your booth is subtle and pleasant, and would you believe that there are even real flowers in the vases on your table?

The decorum in general is rustic with unfinished wood walls and vaulted ceilings but

with fairly modern fixtures and lighting. Overall the look is a nice blend of old and new.

To add to the nice atmosphere is the friendly service. The waitresses are efficient and quick. Their friendly attitude and attentiveness really goes well with the dinner.

Now to the most important part, the food. To start with, we had a basket of fresh, steaming, deep-fried onion rings. A crunchy batter covers the sweet onions, and is quite delicious. The onion rings are only one of the appetizers available. Other selections include sauteed mushrooms and deep-fried zucchini.

Then for the main course I had Filet Mignon--medium well, and my friend had Top Sirloin Steak and Lobster.

The Filet Mignon and Top Sirloin were broiled just right and were served with a large baked potato with whipped butter, all together on a hot plate to keep your meal at the right temperature throughout the meal, and also a basket of hot garlic toast.

The Lobster was fresh and steaming and accented by a small bowl of rich butter sauce

to enhance the natural sea flavor.

The prices at Cattle Company range from \$13.95 for the steak and seafood combinations (like the Top Sirloin and Alaska King Crab), to \$6.95 for the single selection dinners (that include Teriyaki Steak, London Broil, and Deep-Fried Prawns). There are over 25 dinner selections from which to choose.

Cattle Company is a restaurant that can wear many hats and all for the enjoyment of their customers. It can be a bar and nightclub with live music, a private romantic dinner sight for two, and a very nice steak restaurant for the entire family.

The meals at Cattle Company are quite filling and definitely delicious. So don't compare this restaurant with any other steak house, because there really is no comparison. Even though Stuart Anderson's Cattle Company is part of a chain, they are not to be compared to fast food. They work hard to bring the best they can to their customers, and it shows.

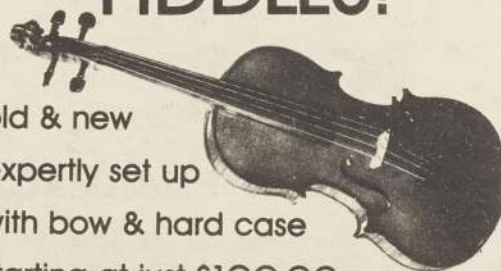
On our scale of 1-10, Stuart Anderson's Cattle Company rates an 8 1/2.

THE PRINT NEEDS YOU . . .



TO SELL ADS FOR YOUR
SCHOOL PAPER

THE PIONEER MUSIC CO. FIDDLES!



- old & new
- expertly set up
- with bow & hard case
- starting at just \$100.00

505 S.W. 3rd Ave. Portland, 224-4047