



Sammy Davis, Jr. is Nancy Wilson's guest on "The Nancy Wilson Special", Monday, March 27th, in color at 9:00 over KPTV. Other guests include three-time Academy Award-winner Henry Mancini, singer/TV personality Mike Douglas, and the popular Staple Singers who perform their big hit, "Respect Yourself".

"Nancy Wilson Special" scheduled

For her first television special, Nancy Wilson, the talented internationally-known entertainer, has gathered a small galaxy of stars that would provide dazzling light in any musical constellation.

Airing Monday, March 27th at 9:00 p.m. over KPTV, the hour-long program will also feature Sammy Davis, Jr., three-time Academy Award-

winning composer Henry Mancini, singer and talk show personality Mike Douglas, and the popular Staple Singers.

Highlights include Sammy Davis, Jr.'s rendition of "This is My Life," as well as a soulful medley he does with Miss Wilson. Mike Douglas will also perform a duet with Nancy, plus a solo, "Little Boy Lost," while the Oscar-winning tune

"Dear Heart," is one of the numbers Henry Mancini will perform.

One of America's fastest rising groups, the Staple Singers, will sing their current hit single, "Respect Yourself," before teaming with Nancy for the gospel, "Since I Met Jesus."

Mexico City park draws public

Those Americans who feel deprived by the deterioration of so many U. S. municipal parks will find in Mexico a model of what a park should be and how it should be maintained.

Apart from being one of the world's oldest, largest, best-kept, safest and most beautiful municipal parks, Mexico City's Chapultepec Park has such a dazzling array of attractions that the first-time visitor often feels somewhat overwhelmed.

From picnicking to polo to paddling on one of the park's four lakes, from browsing through the six museums, the botanical gardens or the flower market to bracing one's self for the amusement park rides (one for adults, one for children), the enjoyable options go

on and on, so varied that there is something for every age, for every intellectual and economic level.

There are adults' children's theaters, a zoo, two roller skating rinks and three band stands for public concerts. There is ancient Chapultepec Castle and the brand-new, 200 acre equestrian park addition. There are playing fields and playgrounds, pony and goat cart rides and two miniature trains that wind their way in and around many of the other attractions, a delightful and restful way to explore part of the vast expanse which measures almost one mile by one mile at its broadest point.

There are all kinds of restaurants, ranging from the score of little kiosks or snack

bars scattered around the area all the way to the haute cuisine of the strikingly designed Restaurant del Lago.

To savour it as the Mexicans do - and it is the number one diversion for millions of the city's residents - take a Sunday morning stroll along one of the well-kept walks that wind through the woodland beneath the giant ahuehuete trees. These are a cypress type peculiar to Mexico, and the park's largest, called Moctezuma's Tree (after the Aztec Emperor), is more than 200 feet tall and measures 44 feet around the trunk.

Since Sunday is the only day when most Mexicans are free to come here, the government cuts Sunday admission prices on the attractions that are not already free. A visit to the world-famous Museum of Anthropology, for example, costs ten pesos (80 cents) on weekdays, only two pesos (16 cents) on Sundays.

The Anthropology Museum is one of the park's two most prestigious attractions, drawing up to 35,000 visitors in a single day to its superb portrayal of the development of man in Mexico and Central America from 15,000 B.C. to the Spanish Conquest.

Chapultepec Castle is the park's other most-visited attraction and is the most historic. The park derives its name from the hill on which it stands (from the Nahuatl, chapulin, grasshopper, tepetl, hill), on which a temple and fortress stood in early Aztec times.

Black artists show works

"In the movement and beyond" a show of the paintings, drawings and prints of black artists from Los Angeles will be presented by the Albina Art Center. The show will continue through March 25.



Delores (Dee) Allen, popular bar maid at Geneva's, does her thing on her night off.

Soft Shades of Black

"Soft Shades of Black" just may be the title of a book of poems written by Archie Easter, of Portland, one day.

Archie is a full time social worker for A.M.A., Family Day & Night Care Program where he works with children, their parents and problems, but his goal is to be a full time poet and creative writing and speech teacher. He believes everybody expresses talent one way or another and wants to help others find their way. He is attending Portland State now, majoring in English and wants to eventually teach at the high school level.

Easter is a versatile writer, having written one play and two short stories besides his volumes of poetry. He has also done three TV shows with "Third World". What he lacks is the exposure big cities can give. He doesn't intend to move, though, because, "There's no place like home. The grass ain't no greener no place else."

Easter continued, "I find that there's an awful lot of Black writers here in Portland that I've come in contact with. I don't think those in L.A., Chicago, Atlanta, Dallas or New York are any more betterly equipped than the Black writers here in Portland, Oregon. We are just as heavy."

He explained that his poetry is based on his own experiences and those of others, as are most other poets' works. "Black poetry is so easy to relate to. It's not a mythical writing, but of the times. It's what's happening."

Of the poets he said, "Black poets are more or less like blues artists. It's a moaning, a crying out from deep within of experience."

He feels that many people consider most new poets to be imitations of Imamu Baraka and Langston Hughes, but disagrees with that interpreta-

tion. Although he considers Hughes and Baraka the greatest writers he has ever read, he doesn't consider poets who have followed them to be imitations.

He said, "They've put into motion a feeling most Black poets can identify with. Just like the Temptations put into motion a kind of choreography that others have copied."

He wants to see this motion moving in the schools, instituted at all levels as curricula in Black studies.

Black Beauty--Black Beauty Soul So Deep

Pimp has you in the street

Mama, Mama it's a four hundred year old song

Monkey knowing, clawing at your body

Pusher man standing in the lobby

Black Man--Black Man Soul So Deep

Bring our Black Queens of the street

So you both shall lie in need

While you try to feed

That Big Dog who's related to what

Related to what to what

Rise up, please rise up, it's Nation Time

You Black Queens have seen the sign.

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Nigerian food inspectors checking a batch of cocoa beans before they are bagged for shipment.

Nigeria second cocoa producer

In a land with a history dating back to 700 B.C., when the Nok culture flourished, a crop introduced less than 100 years ago is a mere newcomer. Yet cocoa is currently Nigeria's most important commercial crop and Nigeria is the world's second largest cocoa-growing country.

The country's 356,000 square-mile territory (four times larger than Great Britain) lies completely within the tropical zone, making it the largest single geographical unit along the West Coast of Africa. The 600-mile coastline along the Gulf of Guinea is an almost unbroken stretch of sandy beaches. Lagos (the Federal Capital) and Port Harcourt, two important ports, are also on the Gulf coast. Inland, a tropical rain forest reaches from 60 - 100 miles northward and an aerial view shows a blanket of green treetops, interrupted only by an occasional small clearing or farm.

About 98 per cent of Nigeria's 300,000 cocoa farmers cultivate their crops on one million acres of land in Western Nigeria. The average production there amounts to 200 pounds of dry cocoa - that is, dried beans - per acre each year.

Nigerian cocoa (called Lagos, since most of it is exported from there) is a basic grade - which means it can be used either by itself or blended with other types of cocoa to contribute the chocolate flavor to a myriad of chocolate foods. Harvesting is almost continuous - the main one from October through March. The smaller summer crop is collected from May through Au-

gust. Most Lagos beans are exported to the United States, the United Kingdom, the Netherlands, and the USSR. Local grindings, however, have been increasing and in the past year or two have been averaging about 30,000 tons.

Nigerians are probably the only citizens of West African cocoa-growing countries to have been encouraged to consume their own cocoa. This has been going on since about 1963, when the Nigerian Ministry of Agriculture and Natural Resources prepared and distributed instructions for using, storing, and roasting cocoa beans, along with recipes for cocoa drinks and desserts. For some time cocoa bread was a popular product. In the early days of cocoa-growing, some ingenious farmers' helpers discovered that the fermented droppings from fresh cocoa beans made a kind of wine. It didn't taste like cocoa, but was very intoxicating, reports indicated.

Very different from the farm-made wine is the more sophisticated cocoa beverage introduced at a recent press conference in Lagos, by its two inventors. The inventors explained that the results of a survey proved that one ton of cocoa, which costs L. 150 (Nigerian) or \$450.00 would yield thousands of gallons of high quality cocoa wine. A Nigerian cocoa wine industry thus would help the country's economy. Free samples of the cocoa wine were served at the week-long South-Eastern State exhibition in Lagos. It was noted that the United States and Japan are interested in the new product.

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skin show
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\$3.00 at door

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