



PORTLAND OBSERVER

world of women

Day Care Mothers practice art



Bertie Semaster, Mrs. B.J. Warren and Janet Warren try their techniques at finger painting using common household products including starch, pudding and soap flakes.



Janet Warren (left) and Ernestine Williams mix pudding to be used for finger painting.

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A group of day care mothers for the Albina Ministerial Alliance Family Day and Night Care Program attended meetings to discuss policies and services of the program, child development, and educational activities for young children. The sessions were led by Litta Kirk, Social Worker with the program, with the assistance of Tanya Brane and Karen Yada, Child Development Specialists and LaVerne Bagley, Nutritionist from the Metropolitan Area 4-C Council.

The day care mothers, who are licensed, care for children in their homes. The program provides care for 165 children in the Model Cities area, whose parents are employed or in school. It is funded by Model Cities and the Metropolitan Area 4-C Council.

The program provides care for nearly 200 children of the Model Neighborhood whose parents are employed or are in school. Care is furnished during the hours of need—day, swing shift, or night. Emphasis is placed on good child care practices and educational experiences.

Prenatal care classes offered

"Expectant parents" are invited to attend a series of free prenatal care classes to be offered at Emanuel Hospital beginning May 1 at 7 p.m. Others in the series of hour long classes will be open to all pregnant women and their husbands, regardless of where they plan to have the baby delivered. Classes meet in the Nursing Arts Laboratory of the Emanuel Hospital School of Nursing, 2828 North Gantenbein.

Emphasis is on nutrition, emotional and physical development, labor and delivery, baby care, growth and development. The course also includes a film and a tour of the Emanuel maternity department, including "rooming-in" facilities offered at the hospital, and discussion of what to anticipate for fathers who wish to be with their wives in the delivery room, as is permitted at Emanuel.

Registration for the course may be completed at the first class session, according to Mrs. Vera Goodwin, R.N., Emanuel staff nurse who instructs the course. She is experienced in both obstetrical and pediatric nursing and earned her master's degree in nursing with a major in maternal and child health at the University of Washington.

Classes are now held at Emanuel quarterly; the next session is scheduled September 11, 18, 25 and October 2.

Jam good anytime

Although jams, jellies and preserves are usually thought of as breakfast favorites, their role in food service goes way past breakfast. They literally work around the clock in fast food service and in white tablecloth operations.

Take the sandwich lunch for example. When hearty, main dish sandwiches are offered on a menu, jams and jellies are used for the base for relishes and spreads—for sweet sour sauces, for onion relishes, for chutneys and for raisin sauces. Roast beef, turkey and corned beef, carved thick or thin, can be changed into main dish sandwiches highlighted with colorful, savory jelly-based sauces.

At dinnertime, whether it's in a family-type operation or an elegant restaurant, jams and jellies add that unusual touch to specialties featuring ice cream, offered to children and adults alike.

And for those operations offering waffles, pancakes or french toast around the clock, jams, jellies and preserves are in there in the form of pour-over sauces, whipped cream toppings, or served in individual portion control containers.

Here are recipe ideas featuring jams, jellies and preserves that work around the clock for the food service operator.

BUTTERY STRAWBERRY PRESERVE SAUCE

Yield: 48 servings, 1/3 cup each serving

2 pounds butter or margarine
1/2 pint lemon juice
3 quarts strawberry preserves

Combine all ingredients and cook while stirring until butter melts. Serve warm over pancakes, waffles or french toast.

FLUFFY RASPBERRY PRESERVES SAUCE

Yield: 48 servings, 1/3 cup each serving

3 quarts whipped cream or topping
1 quart raspberry preserves
1 pint chopped almonds
2 tablespoons rum flavoring

Fold all ingredients together and serve spooned over hot pancakes, waffles or french toast.

GRAPE LEMON SAUCE

Yield: 48 servings, 1/3 cup each serving

3 cans (6 ounces each) frozen concentrated lemonade, thawed
1 pint water
1/2 cup cornstarch
3 quarts grape jam

Combine lemonade and water; heat, and gradually stir in cornstarch until sauce thickens. Add grape jam, stir well. Serve warm over pancakes, waffles or french toast.

McCoy introduces plan

Mrs. Gladys McCoy explained the concept of the community school to a press conference Tuesday. Basically the idea is to make the school facilities available to serve the entire community. Buildings would be used as community centers for neighborhood activities and needs, vocational improvement and social action.

The community school concept originated in Flint, Michigan, over 30 years ago and since then has been adopted in many cities, including Salem, Lebanon and Estacada, Oregon.

University of Oregon speech professor Dr. Dominic LaRusso is slated to address hundreds of Portland residents April 29 at a conference on community schools.

The conference will kick off a citywide citizens movement to increase community use of school facilities.

Some 600 local residents are expected to attend the conference scheduled from 8:45 a.m. to 3:30 p.m. Saturday, April 29 at Adams High School.

LaRusso will address the group on "Communication and

Community: Common Root, Common Problems." He will stress how to improve school-community relations and increase use of local resources, especially school facilities.

Co-chairmen for the seminar are Mrs. Vicki Jones, community agent for Adams High School, and Gregory Mottau, local businessman and member of the Junior Chamber of Commerce.

Persons interested in attending the conference are asked to call Portland Community College or the Gregory Mottau residence.

Registration fee for the conference is \$2. This includes lunch. Pre-registration is necessary.

To date 18 local organizations have volunteered to sponsor the conference and work toward a community school program in Portland. They are the Junior Chamber of Commerce, City-County Council on Aging, Portland Community College, League of Women Voters, Portland Council of PTA, Metropolitan Area 4-C Council, Northwest Natural Gas Co., St. Andrews Community School and United Indian Action Center.

Portland Model Cities Program, Portland Action Committee, Together, Portland Public Schools, Portland Association of Teachers, Portland Federation of Teachers, Metropolitan Youth Commission, Council of Peninsula Citizens Organization, Portland Park Bureau and Loaves and Fishes are among other sponsors.

PTSA installs officers

On Friday evening, April 28, 1972 at 6:30 p.m. Jefferson High School P.T.S.A. will install the new officers for 1972-1973. The installation will be preceded by a potluck dinner in the teacher's dining room. Families and friends are invited to attend.

Officers for 1972-1973 are:
1st Vice President: Mrs. Wilbur Gage
2nd Vice President: Mrs. Perlene H. White
Secretary: Mrs. Kerman Bagley
Treasurer: Mrs. Roger Morris
School Representative: Mr. Herb Grose

Fashion show success

The Ebony Club was the setting for "Fashion In Black," a fashion show to benefit the North Portland YMCA, on Saturday evening, April 8. It was truly an experience for all attending.

Music was provided by the Lower East Side and vocalist Greg Smith, and poetess Opal read some of her contemporary poetry. The teen models are to be commended for their unique and beautiful style in keeping with the upbeat mood of the evening.

Special recognition goes to those neighborhood merchants who graciously supplied the fashions. Afro and western designs came from D Distribution Enterprise, Beeline, the Fashion Hut, and the Marble Palace. Bluebeards, downtown contributed western fashions. Walnut Park Hair Stylists and the Fashion Wheel donated wigs for the show.

Ken Rainey, program supervisor for the YMCA, who coordinated the show, said he is especially grateful to the members of the community who came out to see the show and help youth programs at the North Portland YMCA. He feels the show was quite successful in helping the Y's community relationship. Not only did the show raise a little over \$100.00 for youth programs, but, Mr. Rainey said, that now more people know the YMCA exists for them and their children.

PSU French Theater presents play

The Portland Truckers, a splinter group of Les Planches du Pacifique, Portland State University's French Theater, will present "Movin' Right Along" at 8:30 p.m., Thursday and Saturday, April 27 and 29 and at 7 p.m., Sunday April 30th in the Smith Center Ballroom.

The mixed media show is a revision of "Keep on Truckin'", the original collective creation by Les Planches that premiered in November.

Audience feedback from November and the Truckers' own ideas have been combined in this new version, which contains much of the original show's substance with both subtle and major changes, according to spokesman Penny Allen.

A play of very little dialogue among its ten cast members, "Movin' Right Along" is an example of Image Theater, Miss Allen explains, involving the audience emotionally rather than intellectually in its process.

Films, videotapes, giant

photos, music, odors, sounds, dance, ice cream and a man-eating crab are used to convey the show's theme of change and how people cope with it.

Tickets for the PSU performances are \$1 for students and \$2 for non-students and are available either at the door or from members of the troupe.

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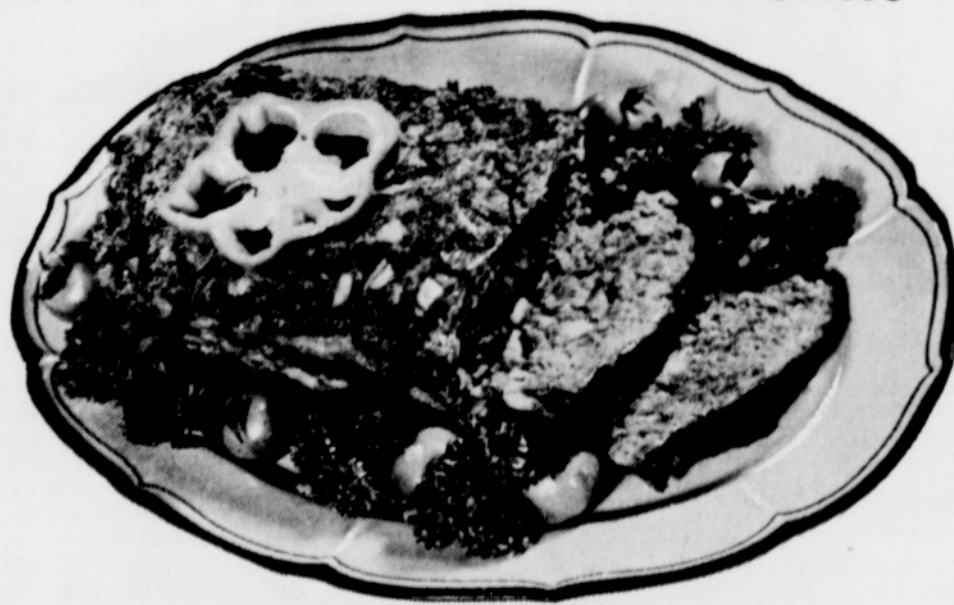
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