

Entertainment Guide

by Allen Jones

Entertainment Ratings
 Fab* Good** Excellent***

C.T.I. - A NIGHT TO REMEMBER ***

I am certain that there are many of you music lovers out there, that have never been to a music festival. Or in the case of Jazz music - a Jazz Festival.

When festivals came into international popularity about 12 years ago, they gave the music lover: Rock, Country and Western, R and B along with Classical and Jazz festivals. Needless to say, these musical conglomerations are among the best in their particular bag, and attract thousands of people from all over and all walks of life. However, through the years, I've noticed dramatic changes in the "quality" of the overall performances. Commercialism has been one of the villains disrupting concerts is general, and Jazz concerts in particular. Forty or fifty years ago, Jazz didn't have the prominence that it so lustfully enjoys today. Jazz musicians were a strange new breed of music makers that played their instruments "strangely." They were instinctively stigmatized as freaks, weirdos, improperly trained street players. When in actuality, they were innovators, genius and eventually legends in the field of music.

I've been to few Jazz concerts in my day, but as I mentioned in my column "California Trippin'", I don't appreciate going to concerts any more that involve huge crowds of thousands converging on one city, in one stadium to hear mediocre performances that you can't hear, let alone see, a hundred yards away. That's why I find the C.T.I. Jazz Concerts so gratifying. For those of you who don't know C.T.I., its only the name of the record company. It's only one of the largest companies in the world, too. All of the musicians who played so brilliantly Thursday and Friday record for C.T.I. Records. Ron Carter, Hank Crawford, Bob James, Grover Washington, Jr., Johnny Hammond, Robert Laws, Joe Farrell, Harvey Mason, Grant Green and Bobby Gibbe. I was totally optimistic about the concert with a classy atmosphere and excellent acoustics that the Civic Auditorium has to offer. I know it was going to be thoroughly enjoyable and it was. The concert lasted for nearly four solid hours with only "one" fifteen minute break. Grover opened and closed the concert.

I think it would be unfair for me to highlight one or two artists without praising the performance of the others. Therefore, all I can say is the C.T.I. Jazz concert was just outstanding. Collectively, the performances were impeccable. It was truly a night to remember!

A PARTY FOR THE ROYAL ESQUIRES ***

It's refreshing to attend a social function that offers hospitality, delicious food and drink with no strings attached. Mr. and Mrs. Lamoine Price hosted a catered party for 200 guests Saturday afternoon. It was previously scheduled to be a "Garden Party" at their lovely North Portland residence, however, the rain forced them to switch locations to the Royal Esquire Hall, where both Billy and Lamoine have been active members for over twenty years.

As Mrs. Price put it, "We're giving this party for our friends and associates that we've known through the years. It's just a way of saying it's been a pleasure knowing you."

Mr. Price has been a past president of the Royal Esquires and attributes his wife's loyalty to his success both socially and professionally.

Among the guests included: Mr. and Mrs. Bernett Austin Sr. who incidentally have put all five of their children through college. Mrs. Mary Morton, Mrs. Gussie Bonner, Mrs. Harriet Boyd (the food was delicious), Mrs. Willie Owens, Mrs. Dorothy Leonard. Along with out-of-state guests from the San Francisco Bay area: Mr. and Mrs. Roy Harper, Mr. Pitt, Mr. White and Mr. Strickland. Barbara and Charles Patterson who recently moved to Portland on hand to join in on the festivities. Mr. Patterson is the new Assistant Supply Chief for the V.A. Hospital. The total arrangements for the party were tastefully executed. The next time you arrange a party like the one you had over the weekend, Mr. and Mrs. Price, keep me in mind. I enjoy being with people who have style and class.

August 12th - The Paramount presents The Funkadelics.
 August 20th - The Civic Auditorium presents Charlie Pride.
 August 24th-25th - The Civic Auditorium will be presenting Harry Belafonte.
 August 25th - The Paramount presents Ray Charles.

New Appearing - Marian Mayfield Trio, at the Kiide-A-Way Club.

September 14th - Ella Fitzgerald will be appearing at the Civic Auditorium on my birthday. What a present!

Peggy Joseph

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Ella Fitzgerald concert aids dogs for blind program

Ella Fitzgerald returns to Portland for her first concert here in 14 years, teaming with famed jazz pianist Oscar Peterson at 7:00 and 10:00 p.m., Tuesday, September 14th, Portland Civic Auditorium.

The concert engagement is a benefit for the Oregon Chapter of Guide Dogs for the Blind and it will be the only Northwest appearance this season for America's First Lady of Song. All proceeds from the performances will be used to train dogs for use by Oregon blind persons with no charge to those who receive the dogs, according to Ron Schmidt, Chairman, Oregon Guide Dogs for the Blind.

Recently awarded an honorary doctorate of humane letters at Dartmouth College, Ella Fitzgerald is now acknowledged to be "America's Ambassador of Song" - a title long held by the late Louis Armstrong. She has appeared consistently in the capitals and the smaller cities of North America, South America, and Europe always to packed houses, standing ovations, and glowing critical tribute.

With highly ranked jazz pianist Oscar Peterson, she recently scored sellout performances in San Francisco; with her regular accompaniment, the Tommy Flanagan Trio, she has gained the kinds of international club and concert successes that have with clockwork regularity earned her the "Best Female Singer" and "Best Jazz Singer" awards from all the prestigious presenters.

Tickets ranging in price from \$6.50 to \$8.50, are available at the Portland Civic Auditorium box office and at all the regular ticket outlets in Portland, Salem, and Eugene.

Noted for her range, tone, inventiveness, and exquisite phrasing - Ella Fitzgerald is probably respected most for the remarkable feat of maintaining her renowned high level of taste, while managing to embrace changing styles of music successfully enough to charm audiences of all ages and all nations through 40 active years of performing.

Nothing embraces this wide range of adulation so well as a sampling of headlines from recent critical reviews of her concerts and club dates in North and South America and in Europe.

"Ella still sings just this side of the angels," said the New York Times. "One

of the world's wonders" said the International Herald Tribune; "Ella Fitzgerald dazzles audiences," said the St. Paul Dispatch; "Ella Fitzgerald goes Pow at Pops," said the Boston Evening Globe; and other critics wrote such comments as "Ella and the heavenly sound," "Ageless Ella is triumphant," "Lady Ella puts all others to shame," or, as Peter Goddard wrote, "A phrase here, a beat there, Ella makes the song her own."

But from the 1930's until the 1970's, the most impressive quality at an Ella Fitzgerald appearance is the electric and loving rapport that crackles between her and the audience. She doesn't use space age electronics. She uses real musical instruments in dialogue with her real voice - and the communication is as clear and comforting as sunlight. Recently she has fought a valiant battle to keep from losing her eyesight. Cataract operations, a long recovery, and the use of new glasses seem to have licked the problem and maintained her ability to see her audiences while she sings to them.

"In a way I'm grateful I had to face up to this crisis," she said in an interview with Ron Boyle in London. "You need something like this to see the world as it really is. People, places, love. That is what the world is all about. Sometimes we go so fast in life we miss all the beautiful things that matter; such as people needing people. Wherever you go, people have the same sort of problems, and we should be helping each other."

Proceeds from the Portland concert will be used to train dogs for Oregon blind persons. Previous recipients of guide dogs - paid for through earlier benefit concerts such as those presented there by George Shearing during the past four years - will be honored guests at the Ella Fitzgerald/Oscar Peterson event.

Since Guide Dogs for the Blind was incorporated as a non-profit organization in 1942, more than 2700 men and women have received guide dogs and in-residence training free of charge. The school in San Rafael, California, has trained 163 Oregonians. Today there are 55 active guide dog users in Oregon. The school depends entirely for its support on private contributions and receives no state or federal funds.

Youth sponsor school fashion

The combined Youth Groups of Mount Olivet Baptist Church and Allen Temple C.M.E. Church are sponsoring their second annual "Back to School Fashion Show for Teens" on August 29th, 1978, at the Cascade Community College Auditorium, 706 North Killingsworth, commencing at five o'clock p.m.

The show has been divided into four scenes: 1. Eye Catchers (which is a

dressy scene) 2. Casual and Comfortable (which are casual clothes) 3. Snug and Warm (which is a hat and coat scene) 4. Fashions for School Dances.

Approximately twenty models (10 male and 10 female) will participate in the program and our goal is to fill the auditorium which seats approximately 350 persons.

OMSI shows arctic cultures

The lands surrounding the Arctic Ocean are cold - in some places temperatures fall below -50°C for days on end. In mid-winter along the Arctic Circle, at 75°N., the sky is dark for 100 days. Yet people live here. Human cultures thrive.

An extensive exhibit on these "Circumpolar Communities," sponsored by the Canadian government, will be on view at the Oregon Museum of Science and Industry through August 31st, 1978.

The five circumpolar cultures dealt with in the exhibit include the native peoples of Greenland, Alaska, Arctic Canada, Scandinavia, and Siberia. These peoples, while very different in origin, bear close cultural resemblance, which may be due to the similarity of both the

physical constraints under which they live and the natural resources at their disposal. Several panels of photographs has been selected to show something of the country of these peoples, how they live, and how they are adapting to the pressures from southern cultures in this time of rapid change. The show includes a video tape playback set-up of Eskimo singing and dancing and other aspects of northern life: a snowmobile, a lighted semi-globe of the polar rim, more than 100 color enlargements, and some near-life-sized transparencies.

"Circumpolar Communities" will be on display in OMSI's McEarchern Auditorium July through August 31st. There will be no additional charge for viewing the exhibit, after the regular OMSI admission.

Actors sought

Tryouts for roles in the play, "The Other Side of the Coin." The play, written by Pamela Davis, focuses on senior citizens.

Tryouts will be held August 12th through August 20th, 7:00 p.m. to 10:00 p.m. at Matt Dishman Center, 77 N.E. Knott.

Female actors are sought for roles depicting persons in the early 30s, late 40s, late 50s, and early 60s. Male roles are early 60s, late 70s, early teens and early 50s.

Consumer specialists hear local citizen complaints

Consumers in Northeast Portland have had few opportunities in recent years to present their grievances to proper authorities or to know where to obtain consumer buying information.

This will all be changed on August 19th when the Oregon State Consumer Services Division and the Department of Human Resources will cooperate to bring consumer specialists to the area for face to face discussions with consumers.

Hazel G. Hays, Manager of the Albina Human Resources Center, urges anyone with a consumer question or problem to

come to the Albina Human Resources Center at 5022 N. Vancouver Avenue from 1:00 p.m. to 4:00 p.m. on Thursday, August 19th. Staff from the Consumer Services Division will be on hand in the main lobby to assist with any problems and to distribute consumer pamphlets on a variety of consumer buying tips. Future visitations are planned for succeeding Thursdays from 1:00 p.m. to 4:00 p.m.

Persons having questions about the visitation should call the Consumer Services Division at 229-6479.

House exchange provides unusual holiday opportunity

Care to spend a month in sunny Hawaii, or in the North Woods of Wisconsin?

Cliff Weems, a young Black businessman who lives in Hawaii is attempting to match would-be vacationers with others who would like to trade homes for awhile.

Home exchange plans - where families trade houses for a while is not new. Such arrangements are advertised in the United States and abroad, but Weems believes his is the first home exchange business to operate from a natural vacation land like Hawaii. He got the idea when he realized that his own Waikiki apartment was in a desirable location and would be an ideal unit to swap for a vacation site on the mainland.

The 29 year old lecturer in psychology at Kapiolani Community College has been working on Aloha Exchange for about six months. He plans to publish a home exchange directory - listing sites, descriptions and prices from families who want to exchange or rent their homes temporarily.

Weems does not plan to try to match people or become involved in the arrangements - each person is on his own after finding an ideal situation in the directory.

The fee for listing is \$20., which includes a copy of the directory, or the directory can be purchased for \$10 by those

who do not want to list their homes. Weems took out a \$1,000. loan and mortgaged his car to start the exchange. He considers the new business a kind of hobby. "Call it an avocation. I just got interested and it's been an experience. It's teaching me about the business world. Even though this is a very small service the complexities are amazing."

Weems plans to publish four times a year, but the first is the hardest. Many people want to see a copy "to see what is available before they list their own homes but if nobody lists them there's going to be nothing to put in the directory." Weems already has some interesting listings - a San Francisco house, a Texas ranch, a sheep ranch in Montana, a beach home in Carmel, a home in Vancouver, a camping area in Wisconsin, a house in Wisconsin complete with use of a Continental Mark II, and several homes in Hawaii.

Weems, who is a native of Detroit, has been in Hawaii for five years. He attended the University of Wisconsin and earned two Masters degrees - in public health and education - from the University of Hawaii. He is working on his doctorate in psychology.

Weems' address, for those who want to wander, is Box 4529, Honolulu, Hawaii 96813.

Salt-free meals saves lives

If you're not careful you might be eating yourself to death! Not so much from the quantity of food you intake, but from eating improperly prepared foods if you suffer from high blood pressure.

More than likely, someone in your family, or someone you know, has high blood pressure. Hypertension, thought to be hereditary, is controllable; and if you don't have it now, eating properly is an ounce of prevention. Eating properly doesn't have to be bland... a special diet of low-fat, low-salt or salt-free food leaves much to the imagination. Experiment with fresh and dried herbs, fresh vegetables, lamb, fish and poultry, all recommended by doctors for patients with hypertension. Following are recipes from ESSENCE magazine especially created for salt-free diets:

ASPARAGUS-STUFFED SOLE

- 8 slices of sole
- 1/4 teaspoon pepper
- 2 1/2 oz. packages frozen jumbo asparagus
- 4 tablespoons low-calorie margarine
- 2 tablespoons flour
- 1 cup milk
- 1/2 cup fresh chopped parsley
- 4 tablespoons sherry

Heat oven to 400 degrees. Wash slices of sole and pat dry; sprinkle pepper over sole. Place frozen asparagus in bowl and run hot tap water on them to separate spears. Divide spears evenly and place on sole slices; roll up and fasten with toothpicks. Generously grease a shallow baking dish with low-calorie margarine. Arrange sole in dish; set aside. In small pot, melt 4 tablespoons of margarine; add flour, stirring until smooth. Gradually add milk, and stir until thickened. Add parsley and sherry; spoon mixture over sole. Bake for 30 minutes. Serves 6 to 8.

CHICKEN IN SOUR CREAM

- 2 cups sour cream
- 1/4 cup lemon juice
- 2 stalks chopped celery
- 2 teaspoons paprika
- 2 cloves garlic (halved)
- 1/4 teaspoon pepper
- 6 whole chicken breasts (boned and split)
- 1 1/2 cups dry bread crumbs
- 1/2 cup low-calorie margarine
- 1/4 cup olive oil

In a large bowl, combine first 6 ingredients. Add chicken breasts to mixture, coating each piece well. Cover and refrigerate overnight. On the next day, remove garlic halves and roll chicken in bread crumbs. Preheat oven to 350 degrees. Arrange chicken in single layer in shallow baking pan. Melt margarine in olive oil and spoon half of mixture over chicken. Bake uncovered for 45 minutes. Spoon on remaining mixture and bake 30 minutes more. Serves 6 to 8.

ROAST LAMB ROYALE

- 8 lb. leg of lamb
- 3 cloves garlic
- 1/4 teaspoon pepper
- 1 1/2 teaspoons oregano
- Juice from 1 freshly squeezed lemon
- 3 cups plain yogurt

Remove excess fat from lamb. Combine garlic, pepper and oregano. Crush garlic, work spices into a paste. With the point of a sharp knife, make three 1-inch splits, several inches apart, in lamb down to the bone. Put 1/4 of seasoning mixture into splits, pressing down close to the bone. Rub lamb well with lemon juice and spread on remaining seasoning. With a spatula, cover lamb with 1/2-inch coating of plain yogurt. Refrigerate overnight. Two hours before roasting, set lamb out at room temperature. Pre-heat oven to 350 degrees. Place lamb on a rack in a roasting pan and roast for 3 to 3 1/2 hours. Every half hour baste with remaining yogurt marinade. Serves 10 to 12.

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