professionals

A forum entitled "Black Awareness in the Professional Setting" will be held in the library of the University of Oregon Science Center on February 28th from 3:00

Making arrangements for this event will be William Jackson, Affirmative Action Officer for the center and Dr. Avis Graham, nurse psychologist. Others taking part in leading the discussions are forecast to be Dr. Caroline Murray of the Black Studies department at Portland State University, Angie Richardson, nursing supervisor for Kaiser Permanente Clinic and Dr. William Brown, physician and surgeon of the Phil Reynolds

The panelists will focus on rewards, assets, problems and supports encountered by Blacks and

other ethnic minorities in

Correction

discussed

Black

to 5:00 p.m.

Medical Clinic.

professional settings.

The forum is public.









Forest Service provides summer jobs

The U.S. Forest Service is seeking young people between the ages of 15 and 19 who want summer jobs. The Youth Conservation Corps (YCC) offers an opportunity for hard work building trails, planting trees,

working in campgrounds and other are residential, with the group living outdoor activities along with a chance to learn about the environment and how to protect it.

Young men and women work Groups are co-educational, with from 20 to 40 enrolles. Some camps

in the forest, but others are located where students can live at home and commute.

To apply, contact the State of from mid-June to mid-August. Oregon Employment Service or Mel Loftus at the Mt. Hood National Forest. (667-0511)

Last week the Observer featured photo of Sherri Johnson of George School, the school which won the McPhearson Award, with her family. We neglected to mention her parents, James and Verdell Guiden and her sister Chocka Guiden.

> Interested in current books about African Liberation?

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Cheer up with "Cheep" loaf

Are high food prices making you frown? Then, turn that frown upside down. "Cheep" chicken loaf will put a smile on your face and change in your pocket. It's a nutritious and delicious budget en-

Leftover or canned chicken combines with the incredible edible egg to make this dish a real bargain. Did you know that eggs are only 60¢ a pound when large eggs sell for 90¢ a dozen?

Eggs are versatile, too. In this recipe, they act both as a binder holding the loaf together, and to provide high-quality protein. For easy preparation, hard-cook the eggs a few days in advance and store them in the refrigerator.

If you're feeding a hungry family on a tight budget, remember "cheep" chicken loaf. This "centsible" taste tempter is bound to be a

CHEEP CHICKEN LOAF 6 to 8 servings

2 eggs

¼ cup chicken broth or milk 1/2 teaspoon poultry seasoning

1/4 teaspoon salt 1 cup fine dry bread crumbs 6 hard-cooked eggs, sliced 1½ cups chopped cooked chicked or turkey or 2 cans (51/2 oz. each) boned chicken 1/2 cup chopped celery 1/2 cup chopped green pepper ¼ cup chopped onion, parsley

optional

mushroom sauce or cheese

gravy,

sprigs,

sauce, optional

Beat together 2 eggs, broth, poultry seasoning and salt. Stir in crumbs. Reserve 3 center egg slic es for garnish. Chop remaining eggs. Add chopped eggs and remaining ingredients except parsley and gravy to crumb mixture and toss lightly to mix. Place in greased 81/2 X 41/2 X 21/2 inch loaf pan. Bake in preheated 350°F. oven 50 to 55 minutes or until lightly browned. Loosen at edges with spatula. Invert onto serving platter. Garnish with reserved egg slices and parsley, if desired. Slice and serve. Top slices with leftover gravy, mushroom sauce or cheese sauce, if desired.

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Students learn work skills, help elderly A unique Work and Learning Ex-

change Program is taking place in NE Portland. Enrollees of the Timberlake Job Corps Center and clients of the Highland Adult Activity Program have formed work crews.

Job Corps enrollees are learning behavior management technics so that they may work effectively with the handi-capped. Highland Adult Activity Program clients are lear-

ning the safe use of hand tools. Together, these folks will spruce up 20-30 yards in the King Neighborhood in preparation for Spring planting.

Agencies have been involved in planning and training aspects of this program for the past two months. The first yards were done Thursday, February 28.

This program is the result of the co-operative efforts of the following agencies: King Improvement Association, Highland Adult Activity Program, United States Job Corps, T.H.E. C.R.I.B., Portland Community College. For information contact; Richelle Capozio 281-6936 or Pamella Tate at 1-834-







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🕮 Dawn Liquid

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Crisco Oil Vegetable Salad & \$143 Cooking Oil .24-oz. Lynden Dinner Noodle Chicken 75° Magic Blend Nalley's Salad Dressing 32-02

20° Off Label Quart Yogurt Giant Buns Mrs. Wright's 'Burger 14-oz. Caress Beauty Bar 475-oz 2 tor \$1 986 Bonz Dog Snacks 300

Purina Dog Meal High Protein

Frozen Food Favorites ...

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SNOW STAR Ice Cream Assorted Flavors .. Half Gal. SAVE 50

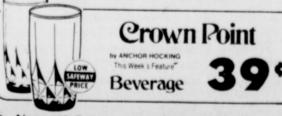
Apple Sauce

FRENCH Fries Bel-air 24-oz. Steak Cut SAVE 10

BEL-AIR Grape Juice Bel-air Concord .. 12-oz. Can SAVE 20

59°







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