



THE ENTERTAINMENT SEEN



Black & white print silk dress with ruffled muff and large brown feathered hat. Designer: Jean Patou.

1987 Ebony Fashion Fair "Fashion Scandal"

The 29th Annual Ebony Fashion Fair will appear in Portland at the Red Lion Motor Inn, Jantzen Beach, on Friday, April 24, at 8:30 p.m. This famed traveling fashion show is produced by Ebony Magazine and is sponsored by Portland Chapter of Links, Inc. for the benefit of Link's Education Fund.

Mrs. Eunice W. Johnson, producer and director of the show, personally selects fashions from the exclusive collections of famed designers such as Halston, Stephen Burrows, Bill Blass, Christian Dior, Yves St. Laurent, Lavin, Chloe, Lancetti, Andre' Laug, Valentino, Tita Rossi and Missoni.

Mrs. Johnson is meticulous and thorough in purchasing the most spectacular fashions available for Ebony Fashion Fair audiences.

More than 200 exquisite garments complete with the latest accessories, 10 female and 2 male models, commentator, music director, stage and business managers and wardrobe staff travel from coast to coast on a special chartered Greyhound bus. Because of the unprecedented demand for sponsorship of the show by charitable organizations around the country, Ebony Fashion Fair now tours two seasons — the east and midwest from September through December and the southwest from January through May — appearing in more than 177 cities.

Mrs. Clementyne Guy, general chairperson of the benefit performance indicates ticket sales are going exceptionally well and expects an even larger attendance than last year. Tickets may be purchased at Stevens & Son (Lloyd Center), Mrs. C's Wigs (707 N.E. Fremont), House of Sound (3606 N. Williams).

Proceeds from previous shows made it possible to make contributions to many local charities such as: POIC (Portland Opportunities Industrialization Center), NAACP - locally and nationally, St. Vincent dePaul Child Development Center, Volunteers of America Day Nursery, Black Educational Center, Portland Art Museum, Martin Luther King Scholarship Fund, Portland State University, Multnomah Association for Retarded Children, United Negro College Fund - locally and nationally, American Cancer Society, Oregon Division, Kidney Association of Oregon, U.N.I.C.E.F., Ethiopian Aid (AFRICARE, INC.), American Heart Association Oregon Affiliate, Inc., and Kerr Young Parents Program, and many other groups and organizations.

RUTHIES RIB-IT BBQ SAUCE
DEEP FRIED SHRIMP DIP

Add horseradish to your taste to a cup of Ruthie's Rib-It B-B-Q Sauce. Canned or fresh shrimp and crab, use Ruthie's Rib-It B-B-Q Sauce straight, dip or any of the above.

The following is the list of stores my product is in:

Strohacker's, Writers, Friendly Village Market, 131st and Sandy, Franklin Market, S.E. 90th & Woodward, N.E. 18th Street, Dakum Market, Brandies, N.E. 18th & Killingsworth, Craigie, 106 N. Beach & Williams Ave. Make in Oregon.

Warehouse (stores): Albertson, N.E. 80th & Cully, Safeway, Stores, Raleigh Hills, St. Johns, Jefferson Street, Hawthorne, Union, Ainsworth, and Lloyd Center.

MADE IN OREGON

THE VERSATILE ONE

It's A Chef's Life

On those special occasions and holidays when we, the people (the average Joes and Josephines), venture forth in search of good times, what, if I may ask, is almost always included in our itineraries?

Is it a workout? Is it a brisk run through the park? No, I think not. The simple fact is that no matter what you are—big, small, young, old, fat, skinny, you can even be mad—no matter what you are, one thing we can all do together is EAT.

If you don't believe me, ask your friends who just came back from vacation (no matter where) what they remember most. It will be the weather, the men, the women, the scenery and the food. (They'll choose the order.)

The point I'm trying to make is that eating or dining out is a very important part of today's society.

Having established this point, let us now direct our attention to the chef. The conductor of an orchestra of sauces, starches, wines and poultry. Being one of food's biggest fans, I can really appreciate the mastery of the culinary arts, especially when applied to something that we all know and love. From the old slavery days to granma's kitchen, let's hear it for TRADITIONAL BLACK AMERICAN SOUL FOOD.

Let's also hear it for Chef Victor Baneman who, in my opinion, is one of the masters.

Victor comes to us from Trenton, New Jersey, with 14 years of professional training. "It's in my blood," Victor states. "I'm the son of a chef. I've studied under German, Chinese and French chefs, learning as much as I could and giving 150% everytime I hit the kitchen. My secret is to make the food look as good as it tastes."

Victor's secret might very well be his success. On Wednesday, Friday and Saturday nights at Club Zodiac you can bet your last dollar that the food will be sold out by closing. Rarely is there a morsel left to be relished by the ever-scavaging staff. (Hi, Kevin!)

Jefferson High Reunion

Jefferson High School's class of 1957 will hold their 30th year reunion August 14th and 15th at the Columbia River Red Lion Inn. All class members are asked to contact Jack Stacey, 235-8741, for further information and to update the Class of 1957 mailing list.



Jefferson Dancers Concerts

A Culmination of Training in Unique Program

Eugene, Portland Performances Set

For over 300 students, Jefferson's Dance Program provides an opportunity to learn, to achieve, to explore, to perform. Since 1974, when it became a magnet program open to students throughout the city, its growth and development have established the Jefferson program as one of the nation's most distinguished.

When the Jefferson Dancers opened their 1987 season with a Schools for the City benefit performance in February, the public had the chance to see what can happen when students study with trained professionals, work with famous guest artists, and begin their education in the art form as early as the sixth grade in this public school's program.

This nationally recognized student company will have a busy spring with appearances in Victoria, B.C., Klamath Falls, McMinnville, and Pendleton. They will spend a week in Klamath Falls working in schools throughout the area as a part of an Oregon Arts Commission grant.

Eugene appearances are set for April 24 - 25 at the Hult Center, Soreng Theatre. The company's home season opens May 8 - 9 at the Portland Civic Auditorium.

The Jefferson Dancers present an unprecedented season of new choreographic gems — Lynn Dalley's *Ellington Suite*, Paul Russell's *Immunity*, Rachel Lampert's *Terrific*, Bruce Smith's *Serekunda*, Julane Stites' *Looking Glass*, and two new ballets from the Beijing Central Ballet. Brilliant new dances all! Two performances only. Each night a totally different program.

Tickets available now at Civic Auditorium Box Office (248-4496), Stevens and Son, Dance Togs.



The Jefferson Dancers

MAY 8-9 - PORTLAND CIVIC AUDITORIUM

Club Zodiac took a chance when the new management decided to switch from the popular Greek Gyro Sandwich to Soul Food, but greens, cornbread, blackeyed peas, candied yams, bar-b-que and fried chicken, along with Victor's special "Soul Fried Rice" seem to do more than just the trick, along with the regular hamburger and french fries which are served nightly at Club Zodiac.

What Victor likes the best about his present situation is that in the kitchen he's the boss. Now a licensed Souse Chef, he's worked in some of the city's finest restaurants perfecting his skills in the culinary arts. "What's frustrating, though, is knowing your skills are superior, not just by confidence, but in black and white, and being passed up time and time again when the promotions are handed out," Victor states. "I think that maybe in Portland they just hate to see a black man in charge. I'm not being militant, I would have never learned anything with that attitude, but I am being real, and I must speak what I believe to be true."

"In the city of Portland, there are a good number of black chefs from 13 Koins all the way to Denny's. Why aren't any of them head cooks? I've never seen a city like this even after 6 years in the Navy, but I'm going to make a difference starting right here and now."

"When you see me back here, it's all business. From my uniform, to my manners, down to my food. I'm serious about what I am doing, and I hope that I'm helping to set the standards for young black professionals in this city."

Why don't you treat you and your dates to what I guarantee to be some of the best soul food you have ever tasted, and, at the same time, help to support the only existing soul food restaurant downtown. I know your taste buds and the staff at Club Zodiac won't be able to thank you enough. (And maybe he'll have to cook more, so I can get some of those leftovers 'round 4:00 a.m., huh, fellas!)

Childbirth Class

A four week refresher childbirth education class is now being offered Monday, May 4 through May 25 at Meridian Park Hospital, Tualatin.

The series is taught by a certified birth instructor for couples having already attended regular six week childbirth education class with previous pregnancy. Classes focus on breathing and relaxation exercises and a review of anatomy and physiology of birth. Discussions include how to prepare other siblings for the birth of new baby.

The cost is \$30.00, and pre-registration is necessary. For more information, contact the community education department at the Tualatin hospital.

Easter Egg Hunt Set for PCC Cascade April 18

The Associated Students of Portland Community College are inviting children through age 12 to attend an annual Easter Egg hunt Saturday morning, April 18, at Cascade Campus, 705 N. Killingsworth. Hunts have been arranged by age group for children three years and under; four to six years; seven to nine years; and 10 to 12 years. An ASPCC spokesman said the Easter bunny will be on hand to greet the children, and coffee and doughnuts will be available for grownups. The hunt will get under way at 10 a.m.

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