

# FOOD & NUTRITION

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Chris & Robert  
E&M SENTRY



Prices Effective:

APRIL 1993

SUN.	MON.	TUES.	WED.	THUR.	FRI.	SAT.
			21	22	23	24
25	26	27				

909 N. KILLINGSWORTH

## SAVER SHIELD SPECIALS

16 Oz. <sup>2</sup>  
**WESTERN FAMILY APPLESAUCE**  
**2 FOR 5¢**  
With  Filled Saver Shield Card.

4-6 Oz., Selected <sup>3</sup>  
**MJB RICE MIX**  
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With  Filled Saver Shield Cards.

16 Oz., Old El Paso <sup>4</sup>  
**REFRIED BEANS**  
**5¢ Each**  
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Envelopes <sup>5</sup>  
**SELECTED KOOL-AID**  
**4 FOR 5¢**  
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90 Ct., Sparkle <sup>6</sup>  
**PAPER TOWELS**  
**5¢ Each**  
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10.75 Oz., Western Family <sup>7</sup>  
**TOMATO SOUP**  
**3 FOR 5¢**  
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♦ 1% ♦ 2% ♦ Non-Fat <sup>8</sup>  
**HALF GALLON FRESH MILK**  
**5¢ Each**  
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16 Oz. <sup>9</sup>  
**ARM & HAMMER BAKING SODA**  
**5¢ Each**  
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16 Oz., Western Family <sup>10</sup>  
**FRUIT COCKTAIL**  
**5¢ Each**  
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### PINEAPPLE TEA CAKE – A TREAT TO REMEMBER

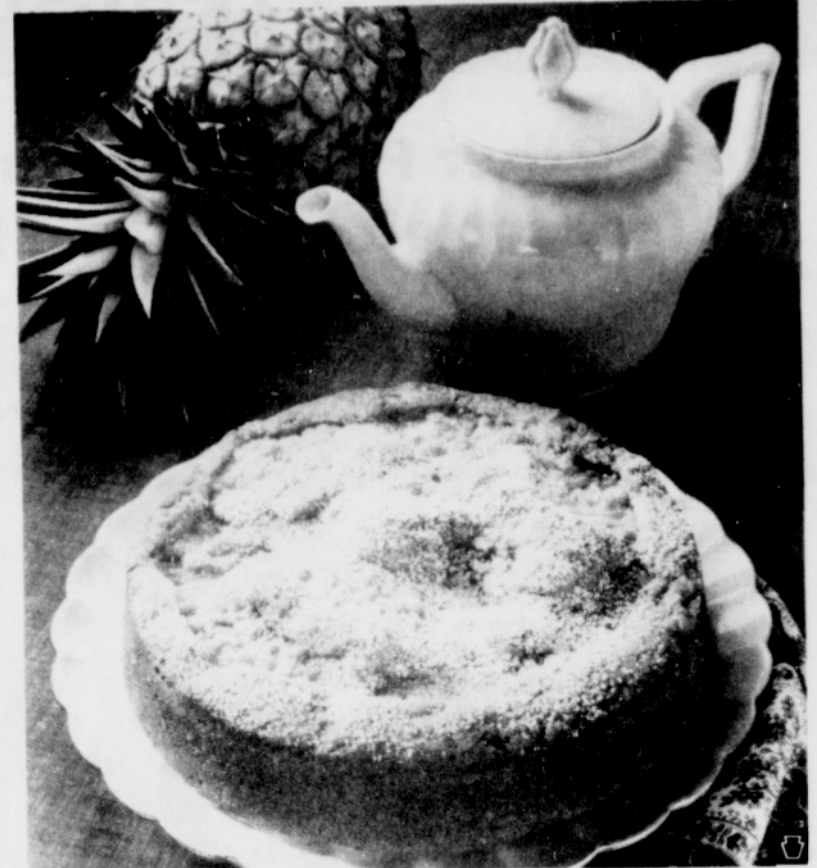
(DM)—In the days when people had the leisure time to enjoy formal afternoon tea, a light tea cake was often a favorite accompaniment.

While the traditional afternoon tea is only a memory in most of today's busy American households, the tea cake deserves to be remembered. It's just as delicious served with coffee, hot chocolate or milk. Served plain, or topped with ice cream it also makes an equally delightful dessert.

High in vitamin C and bursting with juicy sweetness, the generous wedges of Hawaiian fresh pineapple are the signature ingredient in this "island-style" tea cake. Available at your grocer all year long, plump, Hawaiian fresh pineapple are always perfectly ripe, ready-to-eat and surprisingly easy to cut.

This easy-to-prepare recipe has a moist batter which is lightly accented with fragrant lemon peel and topped with buttery streusel crumbs. A light sprinkling of powdered sugar over the cooled cake adds a finishing professional touch.

So tonight, kick back, and enjoy some leisure time. Savor a slice of "paradise found" with Pineapple Streusel Tea Cake.



Hawaiian fresh pineapple adds an "island-style" twist to this time-honored afternoon treat.

#### Pineapple Streusel Tea Cake

- 1 Hawaiian fresh pineapple
- 1/2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup butter or margarine (softened)
- 2/3 cup granulated sugar
- 1 large egg
- 1 teaspoon grated lemon peel
- 1/4 cup milk
- 1 cup powdered sugar

Trim and peel pineapple. Cut fruit into 6 round slices, 1/2 inch thick, then cut

slices into wedges, and remove cores. Prepare streusel crumbs and set aside. Resift flour with baking powder and salt. In a separate bowl, combine butter, granulated sugar and egg. Beat until well blended. Stir in lemon peel, and half of the flour mixture. Blend in milk, then remaining flour. Turn into well-greased and lightly floured 8-inch spring form pan (or 6 x 9 x 2 baking pan). Sprinkle with half the streusel crumbs. Arrange pineapple wedges over top and sprinkle with remaining streusel crumbs. Bake in 350° F oven for 55 to 60 minutes, until cake tests done and edges begin to pull away from pan. Remove from oven to wire rack and let stand 10 to 15 minutes, then remove from pan. Sprinkle with a light sifting of powdered sugar. Serve warm or cool. Makes 8 servings.

**Streusel Crumbs:** Combine 1/3 cup brown sugar (packed) and 1/4 cup all-purpose flour. Cut in 3 tablespoons cold butter or margarine until particles are like coarse crumbs.

### The Humboldt Neighborhood Association

The Humboldt Neighborhood Association is sponsoring a home buying workshop for the residents in Humboldt, on Saturday, April 24th from 10am to 2pm at the Moore Com-

munity Center (Salvation Army), 5335 N. Williams, Portland. For more information please call, Lois M. Wakelin, 249-1778 or Bob Huggins, 282-6513.

### Child Care

Ages: All  
Lunch Snacks Provided  
Monday Thru Friday 7 A.M.-6 P.M.  
Call: Cherice at 284-7960



# Housing



## Ronald D. Jackson Named PDC Professional Services Director



Ronald D. Jackson

Ronald D. Jackson, Project Coordinator of the Portland Development Commission's South Waterfront Redevelopment Project, has been appointed to the newly-created post of Director of Professional Services for the Portland Development Commission (PDC).

In his new position, Jackson will direct the staff and programs of PDC's newly-merged Operations and Financial Services Departments and he will be a member of PDC's management team. His appointment is effective April 16, 1993.

The department Jackson will head is PDC's largest. Its responsibilities include real estate, property management, loan servicing, finance and planning, construction management, minority contracting programs, information services and general administration. Jackson also will join PDC's business loan review committee, its loan foreclosure committee and represent PDC in business and community groups.

Jackson joined PDC in 1986 as a Project Coordinator for the 25-acre South Waterfront Project, which includes the extension of the RiverPlace residential community,

construction of roads and utilities, and the addition of more retail and office space on Portland's waterfront. He also coordinated the public/private financing for the Front and Davis Garage and Heliport, the Fourth and Yamhill Garage, and has been involved in the development of transportation and parking policies for the central city.

Previously, Jackson served as project Development Coordinator with the Department of Development in Newport News, Va., where he was responsible for implementing downtown, industrial development and multi-family housing projects. He also served as Community Development Specialist with the University of Delaware's Wilmington-based technical assistance center providing technical, research, and educational assis-

tance to community development corporations, nonprofit organizations and government agencies.

Jackson, a native Virginian, has a Juris Doctorate from the University of Pennsylvania Law school, and masters of City Planning from the University of Pennsylvania Graduate School. He is a board member of Neighborhood Health Clinics, Inc., a provider of health care services to low-income residents of Portland. He also was a board member of the Business Initiatives Support Corporation, a small business incubator in Virginia. Jackson resides in Northeast Portland with his wife and three children.

PDC is the City's agency for urban renewal, housing and economic development. For more information, contact: Harry Lenhar, PDC, 823-3296

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The Community Lending Center offers potential homeowners a step-by-step approach to buying a home. We'll help you put together a plan to realize your dream of home ownership. We'll focus on finding the loan that best meets your needs and then assist you throughout the home

loan process. And we'll provide information and support after your home loan closes.

We also sponsor community seminars on home ownership.

And if you already own a home we can help, too. We'll show you how to use the equity you've built up in your investment to make home improvements or repairs.

So when it comes to any aspect of buying, owning or maintaining a home, call First Interstate. We're here to show you how.

**Community Lending Center**  
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