

# Anti-handicapped bias termed costly

By MARY SPANABEL  
Of the Emerald

Supporting unemployed disabled people costs the national economy \$100 billion annually, according to the American Coalition of Citizens with Disabilities.

And the most difficult employment barrier encountered by handicapped people is discrimination, says Dave Kleger, counselor at the state Vocational Rehabilitation Division office in Eugene.

"This prejudice is a terribly expensive phenomenon which won't improve until employers hire on the basis of competency," he says.

Kleger, who has worked 10 years for BVR, counsels severely handicapped clients and consults with employers to help them overcome anti-handicap prejudices.

Kleger also keeps handicapped persons informed of their civil rights. "Very few handicapped clients are interested in using legal enforcement means to get a job with a reluctant employer," he says. "They'd rather just get the job."

"Handicapped people who apply for work at public agencies don't have so much trouble because the agencies usually have to obey their own rules," Kleger says.



Photo By Doug Williams

Dave Kleger, vocational rehabilitation counselor, is working to reverse the prejudices against the handicapped by urging prospective employers to higher on the basis of competency.

In Eugene last year, 45 out of 986 city employees were handicapped. That 4.7 percent has increased 2.7 percent in 1974, says Kent Gorham of the Commission on Handicapped.

Kleger has been a paraplegic since he injured his back 22 years ago. His seven-year recovery period probably would have been shorter if today's medical knowledge were available back then, he says.

After earning a bachelor's degree in Russian History at

Portland State University, Kleger spent eight months looking for a job. It was not until after he counseled other handicapped people that he realized the scope of employer prejudice handicapped people encounter.

Another advocate group, ALERT, provides a peer group for handicapped students and functions as a watchdog at the University of Oregon "to encourage the administration to stop latent discrimination," Faller says.

Kleger gives the following advice to handicapped people entering the job market:

"Know your own capacities and know them well. What can you do? How long can you do it?"

"Know what you're trying to get a job doing. Don't just look for a job. Know what you want to do."

"Be prepared to work. Jobs don't come free to anybody."

"If you do not have saleable skills, apply for vocational rehabilitation."

"Don't hang your star on just one item. The person who over-concentrates on one target has reduced his chances in the job market."

"Don't reduce your geographic range of work. Define, but don't over-restrict."

"Concentrate on what you can do. Don't dwell on what you can't do."

"Any person should realize job hunting is one of the most difficult things to do. Keep making contacts, even though it's discouraging."

"Do not overlook volunteer work in your resume. List that as experience. It's a work behavior setting an employer can contact for a reference."

## Wednesday events set

### FILM

"The Originals: Women in Art" Part Two: Helen Frankenthaler, Louise Nevelson and Betye Saar. 107 Lawrence. 7 and 9 p.m. Donations accepted.

"People of the Wind" and "Black Orpheus" Cinema 7. Call 687-0733 for information.

"Moby Dick" KOZY-TV, Cable 11. 10 p.m.

### MUSIC

Homefried Truckstop: Dinner, Steve Larson, piano.

The Treehouse: Jeff Levy. 8-12 p.m.

The Loft: Jym Wyant. 8:30 p.m. \$1.

Tavern on the Green: Cam Newton, original guitar. 9 p.m. \$1.50.

### THEATER

"Split" Oregon Repertory Theatre. 8 p.m. Free. By Michael Weller. Directed by Michael Cadigan.

## THE de Frisco's TRADITION



"Building a legend among Eugene's beer drinkers"

- 1852 "Honest" Henry Meigs, alias "Don Enrique de Frisco," developer of San Francisco's North Beach area, opens San Francisco's famous Bush St. Music Hall. The de Frisco's tradition is born.
- 1854 Meigs splits for Tahiti loaded with \$17,000 worth of wine and gourmet delicacies, after appropriating over \$1,000,000 from the city treasury.
- 1877 "Don Enrique" dies in Peru a multi-millionaire builder of the famous railway system over the Andes that "couldn't be built." To celebrate the completion, Meigs threw perhaps the most extravagant party ever—a five steamship cruise costing 4-5,000,000 in today's dollars.
- 1977 On the 100th anniversary of Meigs' death, Dick Meigs, great, great nephew of the "beloved rogue," opens Eugene's de Frisco's, dedicated to the memory and style of his illustrious ancestor. The tavern featured Eugene's first serious selection of imported beers in a traditional atmosphere of solid oak and brass that would have made "Honest Henry" feel right at home. Leather pocketed pool tables and rosewood backgammon tables were built to exacting specifications in memory of Uncle Henry's highly refined sporting instincts.
- 1978 de Frisco's introduces world-famous Heineken and Guinness Stout on draft to the Eugene area. Among the many distinguished bottled beers introduced at de Frisco's during this time were Elephant Malt Liquor, Watney's and Pilsner Urquell, the original pilsner beer.
- 1978 de Frisco's undertakes and completes the expansion of Eugene's landmark tavern in an attempt to better meet the demands of the beer drinking public. Dick Meigs and his dedicated staff carry on the de Frisco's tradition, serving the world's outstanding beers to Eugene's discriminating drinkers.
- TODAY

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and other traditional  
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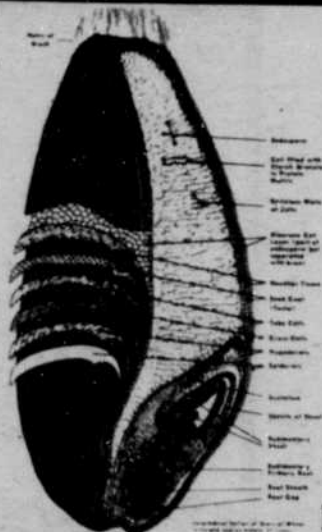
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