Commission

Continued from Page 1

what the public perception is going to be about the discussion we're having right now," she said. "Maybe the timing is all wrong."

Nathanson wanted the City Manager to look over the powers of the proposed commission before the council deliberated on it. She said otherwise concrete distinctions between the police com-

mission and the citizen review board would alienate residents who voted against city measure 20-

"To some it will be 'oh good, the council is setting up an exter-nal review board," Nathanson said. "To others it will be that the council ignored their no vote.'

Councilman Scott Meisner said creating a police commission could represent hypocrisy on the part of the city, which hasn't tried to oppose measures voters passed in the election, such as placing a flag on Skinner's Butte.

'If we're sensitive to no votes in one realm, we need to be sensitive to no votes in another realm," he said.

Councilman Ken Tollenaar worried about a part of the strategy of the police commission to create neighborhood police commissions.

The poor police department is going to be doing nothing but go-ing to meetings," he said. "Al-though it's hard for them to do anything wrong if they just go to meetings.

With members reservations in mind, the council moved unanimously to put the issue of a police commission to the debate of a public forum.

NATURAL FOODS

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Campus briefs

VSU holds fifth annual fall student reception

An opportunity to discuss educational and cultural opportunities for Vietnamese students will take place at the 5th annual Vietnamese Student Association fall reception today. This semi-formal event will begin at 6 p.m. in the

Gerlinger Lounge. "This reception is aimed to expose students and faculty to the Vietnamese culture as well as to the Vietnamese club at school." VSA Treasurer Hai Do said. "The reception in one of the ways we are getting word out about our organization."

Approximately 120 to 150 people are expected to attend this free, invitational event.

"We tried to invite student unions as well as people who are interested in learning about the Vietnamese culture," Do said.

At this reception, guest speakers will discuss their own experiences with Vietnam, such as internships and educational programs. These speakers will be Troy Franklin, the assistant dean of student life; Kimloan Hill, a history GTF; Jenny Spencer, the overseas program coordinator for the international exchange program and Justin Stern, a University senior who participated in an international student ex-

"The VSA is an important student organization because it adds diversity to our culture," Franklin

Other entertainment festivities at this event will include a skit, a raffle, a slide show and music. The pot luck dinner will consist of various Vietnamese dishes.

Do is hopeful that this social gathering will gain recognition for

"The VSA just got a room in the EMU this year," Do said. "We are getting word out about our organization through word of mouth and informational tables, but I believe this fall reception will also be an important way for letting students know about us.

For more information about the VSA or the fall reception, contact the VSA office in room 27 of the

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Both these heat and serve dinners can be sampled on Saturday November 21, 2-6 PM

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Girardet 1996 Oregon Chardonnay Dry and well-oaked, nicely balanced.

CLOSED THANKSGIVING DAY

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\$9.50

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\$21.95

Rich fruit, earthy, silky, with hints of black cherries and truffles.

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