

# It's that time of year again: Ask the managing editor!

Once a year we open up a page to answer your most pressing questions. And then, every spring, we do this thing, apropos of nothing.



**Dear Managing Editor,**

It must be very challenging in this day and age to keep producing a newspaper.

**ASK THE EDITOR! GO AHEAD!**

How do you compete with the fast cycle of information churned out online. Why would you bother, even?

**Seti: Paahhhh! Kill me! Please!**

**Dear Managing Editor,**

I'm curious about your take on the scandals that just keep emanating from the Murdoch empire. What do you think of the allegations and the practices used by the now defunct News of the World and their minions? Do you think the public trust in old-fashioned print media has been sullied to such a low point that it's barely above the same type of gossip mongering we've come to expect from most online sources that are still struggling to get beyond their own echo chambers? What will corporations currently at the helm of most media outlets in the

United States have to do to both compete locally and abroad in an increasingly confusing marketplace blending fact, fiction and political agendas?

**Seti: You could be the one! There's a stake in the corner of my office. Please! I'll leave the door unlocked. I won't fight you! I'm ready!**

**Dear Managing Editor,**

In one of your recent columns ("Will someone please drive a stake through my heart?," Street Roots, March 24), you overlook a clear imperative that if we are to get at the bottom of the controversial sidewalk ordinance, City Hall, the police and media like yourself will have to begin unwrapping the package of deserving and undeserving folks on the streets. Stakeholders will have to find a way to peel away the tattered old arguments and expose the heart of the matter once and for all. That is the only way this problem will finally die.

**Seti: Yes! Yes! Whatever it takes, for Ra's sake! Peel away!**

**Dear Managing Editor,**

I question whether you truly understand

what's happening on Portland's sidewalks. Obviously, you've never walked downtown before.

**Seti: Seriously? Kill. Me. Now.**

**Dear Managing Editor,**

I'm very disappointed in you. In a recent column ("I'm not angry anymore, so will someone please rip my bones apart?" Street Roots, March 17), you suggested that laws that sweep the streets of one class of people will undoubtedly push another off their already tenuous grid. Really? You think people would slip out of our concerns if they were removed from the downtown corridor? Like they would cease to exist in the collective mind if we removed them from a few sidewalks? We've had sidewalk laws in play for more than a decade and we've never seen so much progress on the homeless front. Portland cares about people regardless of whether they're sitting on a bench in Tom McCall Waterfront Park or on the pavers at the corner of Third and Stark. Why don't you get off your high Horus and talk about the good work being done in the name of sidewalk sweeps?

**Seti: Did you just say "high Horus"? Really? Is that supposed to be funny?**

Seti von Tetti is the managing editor of Street Roots. When she's not working at the paper, she enjoys making bead jewelry and collecting spoons.

## PPB TESTIMONY, from page 2

recipe includes lungs and windpipes and other things that don't tend to appear in cut out 'n' keep recipe cards.

Ingredients: 1 sheep's pluck. i.e. the animals heart, liver, and lights (lungs). Cold water.

1 sheep's stomach (empty). 1lb lightly toasted pinhead oatmeal (medium or coarse oatmeal).

1-2 tablespoons salt. 1 level tablespoon freshly ground black pepper.

1 tablespoon freshly ground allspice. 1 level tablespoon of mixed herbs. 8 oz finely chopped suet. 4 large onions, finely chopped. (lemon juice (or a good vinegar) is sometimes added as well as other flavourings such as cayenne pepper)

Directions: Wash the stomach in cold water until it is thoroughly clean and then


soak it in cold salted water for about 8-10 hours.

Place the pluck in a large pot and cover with cold water. The windpipe ought to be hung over the side of the pot with a container beneath it in order to collect any drips. Gently simmer the pluck for approximately 2 hours or until it is tender and then leave the pluck to cool.


Finely chop or mince the pluck meat and then mix it with the oatmeal. Add about half a pint of the liquor in which the pluck was cooked (or use a good stock). Add the seasonings, suet and onions, ensuring everything is well mixed.

Fill the stomach with the mixture, leaving enough room for the oatmeal to expand into. Press out the air and then sew up the haggis. Prick the haggis a few times with a fine needle. Place the haggis in boiling water and simmer for approximately 3 hours.






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