



Left: Geometry and Algebra, using the famed "Golden Section" (3-4-5 triangle) invented by Egyptian surveyors--not the Greeks!

Right: "All computers use the 'Binary' mathematics (base 2) developed by the African Scribes."

School District's Star Trek Continued: Remember Buick's Ad, "Ask The Man Who Owns One"?

By PROFESSOR McKINLEY BURT

ell, it was placed before you last week. Not only an account of the flawed process by which the school district proposed to deliver to teachers and pupils alike a mandated "Integrated Curriculum" which could highlight minority contributions to the culture and technology of the world-but equally important to any of like mind, there was given the example of a structured response to a failing education system mounted by a concerned and disaffected member of the community (The Dalles Computer/African mathematics & Communications Education Project--among other). There have been of course a number of experience-crafted proposals made to school administration and board by talented members of the community. Let us cite several examples for they are in counter-comment to the educational establishment's proclivity for importing superpaid, superstars--few, if any of which have had demonstrated, successful classroom experience similar to that of the teachers and administrators of the "Schools of Excellence" (Remember the Adams' High School misadventure?). The earliest example of such community talent I can recall is that of "Mr. Williams", a Black newspaperman, who in 1947 or 1948 set up offices in the old Fraternal Hall Annex on N. Williams Ave. (then the heart of the Black community, now part of the coliseum complex). Hiring six Oregonian/Journal white reporters who were out on strike, he originated and implemented the first

concept of multiple editions of a single weekly newspaper in the Portland Metropolitan Statistical Area (specific editions for Albina, St. Johns, Milwaukee, East County, Beaverton, etc.). He was a client of my early accounting practice. Before being sabotaged by several envious, jealous members of the African American community, Mr. Williams revealed a plan to publish "A SPECIAL EDITION FOR SCHOOL KIDS" delivered to classrooms every Monday. As we shall see, I am a firm believer in the Buick Corporation's admonition, "Ask The Man Who Owns One." In 1969 when I set up my Belmont Street plant to construct with school districts for education and curriculum, I incorporated an ASSOCIATED PRESS TYPE NEWS SERVICE structured respectively to elementary and high school students--to be delivered daily into selected classrooms of each school via teletype (the "Associated School Press": all copyrighrts and service marks secured; all rights reserved 1969, 1989 McKinley Burt). With the help of teacherfriends, I had designed related curriculum and lesson plans utilizing current events. There was provision for unattended, overnight transmissions from my Belmont office to the teletype at each school--copy that could be "taken off the wire" by kids the next morning for either lessons or the school newspaper. Today's activity at my Beaverton facility includes updating this system, with the help of industry professionals. Again, some advisory comment for other locals who, feeling qualified and competent, think that they as well as Easteners should be allowed to deliver

products of excellence to Portland's establishment. For the 1969 Belmont Street School Press, I had generous assistance from both the Portland Manager of "The Associated Press" and the then "Northwest Bell Telephone Company" which furnished my Model 135 Teletypewriters and special lines. In the Dalles local ranchers paid the tab, but on Belmont Street I went through \$47,000 of my savings and \$25,000 in loans -- a "for profit" enterprise. You win some, lose some! But, that is the American way, where private enterprises pay for the infrastructure--including education. In the same vein it should be noted that after seeing pictures and descriptions of the projects in my book, Black Inventors of American, the Superintendent of Schools for Birmingham, Alabama would call for five weeks straight in 1970, trying to persuade me to abandon a "backward Portland" and come down there and install the complete system in his schools. Oh, would that over the years a generous God could have blessed our area with such progressive and perspicacious administrators. In any case, Birmingham's caustic comments were to no avail--and business sense aside, I had an irrevocable mindset and commitment to intervene for "Portland's" obviously disabled constituency, many children and parents that I knew personally. What can I say? Next week we will be "back at the district ranch" for further examination of the "lesson plan delivery system." Editor's Note: Please see pages 6 and 7 for this newspaper's response to the community's alarm over failures of the Desegregation Curriculum.

Jackie's Ribs in Salem

By Ullysses Tucker, Jr.

ackie Winters has spent the last five years building a very successful multi-unit barbecue business in Salem, Oregon. Before embarking into the food service industry, Winters was just as successful as a city/state government employee and parent. All four (the McClains) sons are grown and very successful besinessmen in their own rite. Billy is the General Manager for Stayton/Reedsport Ford; Anthony is an Inventor/Mechanic; Marlon has produced two gold record albums (Kenny G. and Nu Shooz) and plays guitar for the DAZZ BAND; and the youngest son Brian manages one of the three restaurants and designs sports apparel. He has garments in Nordstrom's and other sites around the state. They say that the "apple doesn't fall too far from the tree."

As a government/city employee, Winters worked for Model Cities, the Children's Service Di-

vision, and served as Ombudsman for former Govrnor Victor Atiyeh. Winters is married to celebrated author Ted Winters ("Lifer" and "Lions Never Kill") and the grandmother of twin boys (Damion and Quinton, sons of Anthony--nine years old). The Observer caught up with Winters this past weekend in between catering various functions, restaurants, and training the owner of the fourth Jackie's Ribs in Clovis/Fresno, California. Her schedule is tight and the demands for her services/food are great. Business could not be better. Portland Observer - With the competition the way it is in the restaurant industry, why go into the rib business? Winters - "I felt inspired to get into the business. I believed that it was something, spriitually, that I had to do. I knew that it would be a success. Ribs are the one food that people universally like and is beyond race. Everyone likes good barbecue, but they are not always able to find it, especially in the west and Pacific Northwest. I think that if you were living in other parts of the country wiht the population the size of Salem and Portland, you would find several places. You don't have that here. Besides, I like to cook ribs and barbecue. When I was in government, I loved entertaining and everything evolved around cook-outs. It became a thing to get invited to Jackie's for ribs. I also thought that ribs would be profitPhoto by Ullysses Tucker, Jr.



Food at Jackie's Ribs is very reasonably priced and portions are most generous. She serves beef ribs, pork ribs, chicken, pork briskets, baked bean, barbecued ham, and a wide variety of salads.

We sat down and put together a prospectus based on what it would take to run. We also looked at what I needed to make per day in order to make it work."

Portland Observer - This is not your stereotypical rib place or "juke joint" that serves rigbs. This is a nice restauPortland Observer - What is good barbecue in your opinion?

Winters - "There are several standards that go into good barbecue in my opinion. One is the smoking of the meat. Second, the marinating of the meat and you never poor boil your meat. We

Portland Observer - Once you formulated the dream about your restaurants, what steps did you take?

able."

Winters - "Once I decided that I could do it, I started doing some research because you have to know cost, about equipment, and factoring profits in the restaurant industry. You have to remember that my background in government allowed me to deal with multimillion dollar budgets and labor costs.

rant. Why is the perception of rib places or places that serve good ribs associated with decadent neighborhoods?

Winters - "I wanted a nice place. Again, everybody likes ribs. I think that image of the rib business keeps some people out of it - the joints. I wanted my ribs to be an experience. Whne people come to my house to have ribs and a party, it's my home. 'Jackie's Ribs', the establishment is also like my home. We try to make it as homey as possible without making it look like a smokey joint."

Portland Observer - How would you put into perspective where your restaurants are today?

Winters - "We have been very successful (smiling). We opened our first 'Jackie's Ribs' not quite five years ago and it is getting better. For me to have moved from one spot (restaurant) to three in such a short time is tremendous."

Portland Observer - Recently, Willamette Week and the Oregonian featured several barbecue restaurants in or around Portland. You were not mentioned...your reaction?

Winters - "Well, I guess the people who wrote the story concentrated only in Portland and were not concentrating on whether they were good barbecue establishments or what existed as barbecue places here in the state. Portland, it's not uncommon thinks everything revolves around Portland. We get a lot of people coming down from Portland to eat at 'Jackie's Ribs' and I don't feel slighted. We are the best-kept secret in Oregon."

never poor boil. When you poor boil, you take the natural juices out of the meat and we try to make sure that we are not cooking dried out meat. We do not speed up the process like most rib places. The sauce is very important also. I read in the story you mentioned about how one guy buys regular sauce and doctors it up. We make our own sauce. We don't doctor anything.

"My heaviest influence in barbecuing comes from Kansas City barbecue (Gates) is the best. Some of the old masters in Portland were ~Scotties' and 'Mr. Powers'. Mr. Powers taught me a lot. He taught me seasoning and spices." Portland Observer - Where else did you learn about barbecuing?

Winters - "It was my mother's favorite food. We used to like it as kids. When the lights went out, mom used to talk to dad to go get her some barbecue since the kids were asleep and as soon as you hit the door, the smell would wake up everybody. My mother loved barbecue."

Food at Jackie's Ribs is very reasonably priced and portions are most generous. She serves beef ribs, pork ribs, chicken, pork briskets, baked bean, barbecued ham, and a wide variety of salads. Jackie's serves no alcoholic beverages, but there is plenty to select from and you will definitely need something to "chill out" the hot sauce she uses. So, the next time you're down in Salem with the family or friends, drop in to see Jackie. It's just like home. She'll even tie the "bib" on for you.

A New Home For HAP

July 16, 1990

The Housing Authority of Portland (HAP) is moving to its new home at New market West in donwtown Portland during July. HAP's new address is:

Housing Authority of Portland 135 S.W.Ash Portland, Oregon 97204 HAP's new telephone number is: 228-2178

We appreciate your patience as we settle into our new building in three moving phases. HAP's offices will be open at the new location on the following dates:

July 16, 1990-financial Services, Computer Services

July 23, 1990-Housing Management, Rental Program, Low Rent Public Housing Program, Section 8 Housing Program, and Inspection Team July 30, 1990-Executive Office, Administrative Services

OTHER HAP OFFICES:

HAP's Department of Planning, Development, and Intergovernmental relations is already operating at New Market West and may be reached at 228-2178 as of July 23.

HAP's Maintenance Department is remaining at its offices at 8910 North

Woolsey Avenue and may be reached at 293-4602.

HAP'S Columbia Villa office is remaining at 8920 North Woolsey and may be reached at 283-0085.

HAP's new office is a quick walk from Tri-Met's Fareless Square and just half a block from the Skidmore Fountain Max train station. We encourage you to use public transportation when visiting HAP in our new home.

For more information about HAP's move, please call Public Affairs Coordinator Carol Jelinek at 249-5514.

Teen Parents and Families Wanted

In an effort to reduce the of teen-age number pregnancies, AMA is recruiting support, advocacy and advisory groups.

Albina Ministerial Alliance (AMA) Family Day and Night Care Program, Teen Parent Department is currently recruiting teen parents and their families

for support, advocacy and advisory groups. These groups will address and provide parental education, pregnancy intervention, prevention education, positive selfenhancement education, community education regarding responsible sexuality and outreach to youth at risk of early pregnancy.

'The overall goal of the project is threefold", said Betty Hardy, Young Parent Coordinator for the Teen Parent

Department . "We want to reduce the number of teen-age pregnancies, provide parent education and support services to teen parents and assist parents of the teen parent in order to maintain a strong family relationship and stable foundation for the teen parent and their children", Hardy explained. For more information-Betty Hardy at 285-0588 or 285-0493.