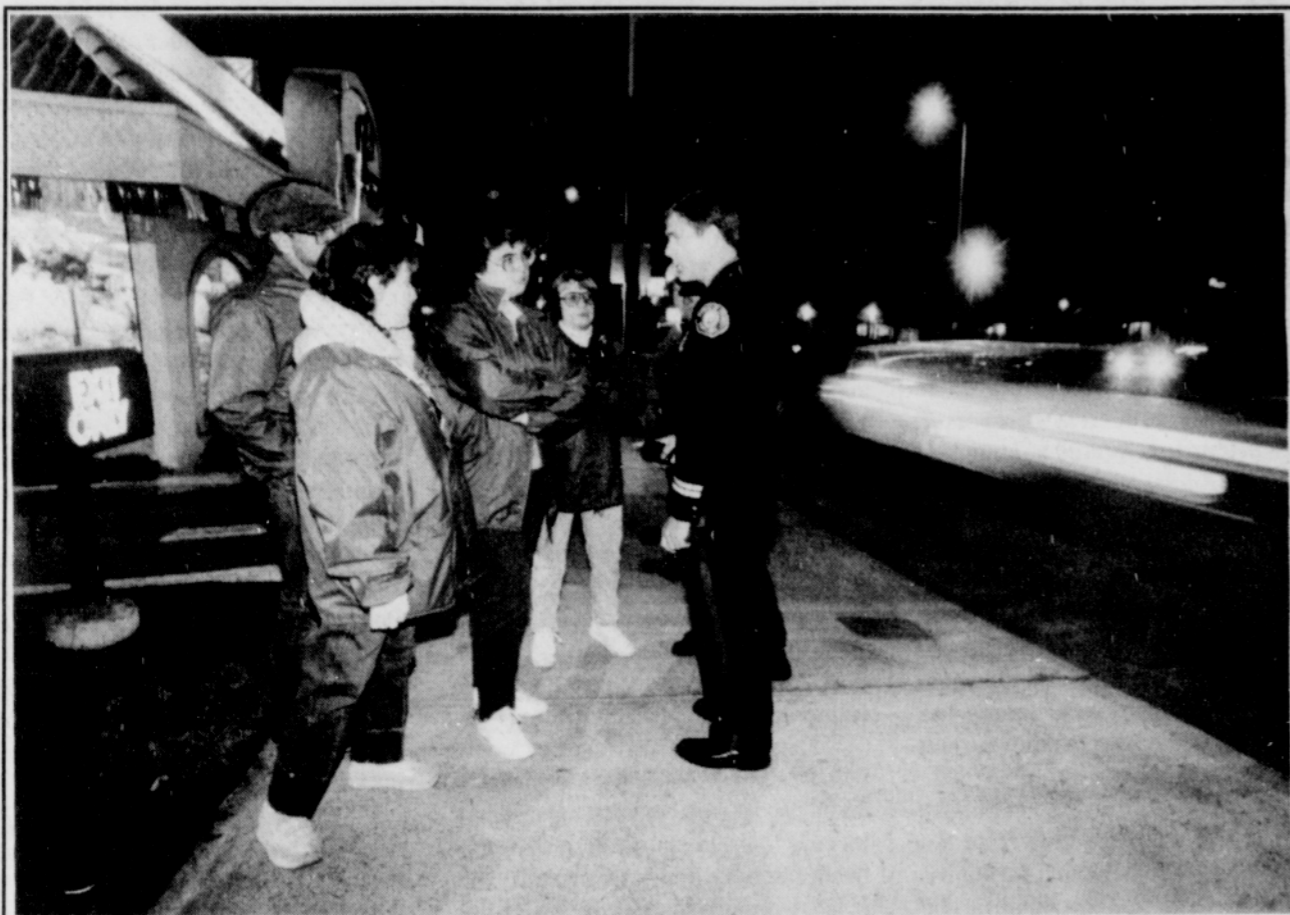


The Portland Observer 25¢

Piedmont Foot Patrol Celebrates Its Second Year Of Patrolling



Capt. Alan Orr, commander of the North Precinct, talks with members of the Piedmont Neighborhood Watch as they prepare to go out on a walking patrol.

Since January 20, 1990, teams of four to 10 volunteers have walked the neighborhood watch concept by being a visible presence in the area.

BY JOE FITZGIBBONS

While most residents in the Piedmont neighborhood of Northeast Portland are settling in for an evening of television, down at Nancy Lee's house a dozen men and women are huddled together in the back of her garage, testing flashlights and two-way radios.

The night is cool, and several in the group blow warmth into their hands before donning bright orange jackets and caps with the Piedmont neighborhood logo. With calls of "good luck," they break up into pairs and head out into the darkness for a walking patrol of the neighborhood.

"We don't want people to think of us as vigilantes or crime fighters," says Betsy Radigan, one of the foot-patrol

organizers. "Instead, we see ourselves as the mobile eyes and ears of the neighborhood. We are here to reassure ourselves and others that this neighborhood belongs to us."

When the patrol spots criminal activities, Radigan says, they call into their base unit, which in turn relays the information to the police. Mostly, though, the patrol is out walking two or three times a week trying to make friends with neighbors and helping instill pride in the neighborhood.

This evening, the Piedmont patrol will cover a 10-block area paralleled by Martin Luther King and North Vancouver boulevards. Most of the homes they pass are

continued on page 7

Nero and Associates, Inc. Names Wright President



Les Wright

David M. Nero, Jr., Chairman of the Board and Chief Executive Officer of Nero and Associates, Inc. (NAI) has named Les Wright as President and Chief Operating Officer of the Portland, Oregon based professional services company.

In the same announcement Derek M. Nero was made Vice President in charge of special projects for NAI to include Job Corps, technical studies and training.



Derek M. Nero

Successful Program For Women and Children Opens up 250 Additional Slots

Child's Path, a Commodity Supplemental Food Program operated by Oregon Food Bank, has been so successful in providing food and nutritional education to its North and Northeast Portland clients that the State just authorized 250 additional caseload openings to serve people in the community. The program may now serve 1,225 clients per month.

Located at 3724 N. Williams Avenue in Portland, this program distributes free nutritious food to low income pregnant women, women up to one year postpartum, and children under age six who are not on WIC and live in North or Northeast Portland west of 82nd Avenue. If you receive welfare, energy assistance, social security or other public assistance, you are automatically eligible to participate in the Commodity Supplemental Food Program. Otherwise, families must meet income

guidelines. Eligible families should call 281-3113 for an enrollment appointment.

At the time of your appointment, bring the documents listed below. You/your child will be screened for program eligibility and can pick up food on the same day.

1. Proof of current address (current rental receipt, utility bill, checkbook, etc).
2. Verification of current income (pay stubs, welfare check, Food Stamp I.D. cards, current welfare medical card.)
3. Proof of age for children under six years old (birth certificate, immunization record, or other official card or document with birthdate shown on it).
4. Pregnancy verification from your medical provider.

Child's Path is operated much as a small, hometown grocery store. Vol-

unteers help fill orders of approximately 50 lbs. of food per client, while children amuse themselves with toys in the play area.

USDA milk, juices, canned meat, fruit, vegetables, cheese, butter, cornmeal, infant formula and cereals are some of the foods offered by the program. Child's Path also strives to educate its clients on good nutrition. The program publishes a monthly newsletter and holds food demonstrations using the commodities.

Partially funded by federal Commodity Supplemental Food Program monies, Child's Path is supported in balance by contributions made to Oregon Food Bank.

With the nation's focus on childhood hunger, this program has become especially relevant so that children in the community receive adequate nutrition for growing to their full potential.

The Private Industry Council Elects 1992 Board Officers

The Private Industry Council, a private, nonprofit employment and training organization, has elected officers to its board of directors. The officers, who will serve until January 1, 1993, will lead a 30-member board representing private business, education, labor, community-based organizations, local governments and the public sector. The board will oversee The Private Industry Council's comprehensive employment and training programs for youth and adults in Washington and Multnomah Counties.

Bill Scott will again serve as chair of the board. Scott is president of Pacific Development, Inc., a real estate development subsidiary of PacificCorp. He participates on the Portland Leaders Roundtable as well as a number of local boards including the Association for Portland Progress, George Russell Community Service Foundation, and the Portland Metropolitan Chamber of Commerce. Scott has been a member of The Private Industry Council's Board of Directors since 1988 and was the

chair in 1991.

Jim McAllister, president of MCA, The Human Resource Company, has been re-elected vice-chair. McAllister, former chair of the board's Adult Services Committee, has been an active participant on the board since 1987. He is also a member of the New Jobs Task Force, the State Welfare Reform Committee, and Kiwanis International.

Rex Bybee, appointed to the board of The Private Industry Council in 1989, has been re-elected to the position of secretary-treasurer. Bybee is the chief executive officer of Industrial Laundry Service. He is former president of the Beaverton Area Chamber of Commerce and chairs PacificCare of Oregon's Board of Directors.

Board chair Bill Scott appointed members to direct the council's several committees. In an effort to expand the leadership base of the board, a co-chair system was adopted. The Administrative Committee will be co-chaired by Rex Bybee and Lolita

Burnette, owner of Achievement Architects. The Community and Employer Relations Committee will be co-chaired by Ed Cooper, owner of People of Every Stripe, and Sharon Wylie, private consultant. The Council's Adult Services Committee will be co-chaired by Tim Weyer, Personnel Manager of NEC America, Inc., and Jean Stryker, Northern Region Manager for Adult and Family Services. The Youth Services Committee will be co-chaired by Phil Conti, CEO and General Manager of LWO Corporation, and Frank McNamara, Manager of Intergovernmental Relations for Portland Public Schools. All officers and committee chairs will participate in the council's Operating Committee.

All members of The Private Industry Council's Board of Directors are appointed by the area's elected officials—the chair of the Multnomah or Washington County Board of Commissioners or the Mayor of the City of Portland, depending on the area the member will represent.

ODA Responds to Consumer Reports: Is Fish Safe to Eat?

The February edition of "Consumer Reports" magazine, which is now hitting the newsstands, offers some unsettling information about the fish and seafood U.S. consumers eat. However, claims of an unsafe supply of fish are being questioned by those who routinely inspect food in Oregon.

"In my review of the report, I think it tends to mislead people," says Jim Black, administrator of the Oregon Department of Agriculture's Food and Dairy Division. It is that division which is charged with checking food processors, warehouses, and retail food facilities in the state to make sure what consumers buy and eat is safe. Black says there are two issues involved in the "Consumer Reports" article that


need to be separated: the quality of seafood vs. the safety of that seafood.

"Because a product may not be number one in quality does not make it unsafe," says Black, who has a lot of questions about the article. "For instance, with salmon, we don't know where it came from. Based on our testing in past years, we have not found salmon caught on the Pacific Coast to contain any levels of dangerous chemicals. If, in fact, all the samples were taken out of the Great Lakes, it's generally known there are problems with the fish that swim in the inland waters." The article advises pregnant women to avoid eating salmon and for healthy consumers to limit the eating of salmon to just once a week.

The "Consumer Reports" article says people handling fish are not keeping it cold enough or clean enough. The report also fingers the retailer as the one putting fish quality most at risk.

"We check temperatures," says Black. "If temperature is the allegation, you do find violations at times of borderline temperatures in food cases. Of course, consumers need to realize any perishable food needs to be stored at 45 degrees or less at all times." If any perishable food products, such as fish, are stored at temperatures above 45 degrees, food safety inspectors can cite the retailer and have the product pulled.

Perspectives



Crime and Punishment In America
by McKinley Burt

Page 2

News

Matthew Prophet Receives Award

Page 3

Kid Talk

Vernon Elementary School

Page 4

Sports

The Trail Blazers Are Half Way Home
by Bill Barber

Page 5

EDITORIAL

2

NEWS

2

KID TALK

4

SPORTS

5

RELIGION

7

CLASSIFIEDS

11