

Needy to Attend Giant Spaghetti Feed

About 1,000 homeless men and women and low income families are expected to attend a spaghetti feed at The Salvation Army's Harbor Light Center, downtown Portland, and Moore Street Community Center in North Portland, on Sunday, February 9, 1992.

The feed, which is donated and served by the Columbus Day Association of Portland, will start at 11 a.m. at the Harbor Light Center and 12 noon at the Moore Street Center.

About 150 volunteers will prepare and serve the food.

The Columbus Day Association represents the Italian Americans of the greater Portland area.

The Harbor Light Center is located at Southwest Second and Burnside streets; and the Moore Street Community Center is located at 5335 North Williams Avenue.

Tri-Met To Purchase Vehicles

Passengers who are elderly and disabled can look forward to better service because of two contracts approved January 29, 1992, by the Tri-Met Board of Directors. The contracts authorize the combined purchase of 29 vehicles for the Tri-Met LIFT, and Volunteer Transportation, Inc.

LIFT provides door-to-door rides to some 10,000 elderly and disabled people who are unable to use buses or MAX. Volunteer Transportation Inc. is Tri-Met's paratransit service coordinator for various volunteer agencies.

A \$1.3 million contract with Schetky Northwest Sales, Inc. allows the purchase of 25 lift-equipped mini-buses which will replace high mileage equipment now used by the Tri-Met LIFT. The vehicles meet all requirements of the Americans with Disabilities Act, and specify alternative fuel options. Delivery is expected in June. The contract is funded 80 percent by a Federal Transit Administration grant and 20 percent by state cigarette tax funds.

A separate \$145,000 contract authorizes the purchase of four Care Concept mini-vans from Schetky Northwest Sales, Inc. The vans feature side-mounted wheelchair ramps and will be delivered in April. The contract is funded 80 percent by an Oregon Department of Transportation grant and 20 percent by Volunteer Transportation, Inc.

National Council Of Negro Women, Inc. Ecumenical Prayer Breakfast

The National Council Of Negro Women will host their upcoming Ecumenical Prayer Breakfast. We will have in attendance praying for all families, church ministers, and priests representing all faiths. Any questions may be directed to Mrs. Willie Mae Hart at 284-4651 or Mrs. Viola Bonner at 282-2789.

"The Meeting" to Highlight Black History Month at Whitman



A performance of "The Meeting," an award-winning one-act play based on a fictional meeting between Martin Luther King Jr. and Malcolm X, will highlight February's annual Black History Month at Whitman College.

Pin Points Theatre, a Washington, D.C. educational theatre group, will bring the play to Whitman on Monday, Feb. 24. The 70-minute performance, which is free and open to the public, will begin at 7:30 p.m. in Olin Hall, room 130. It is the only performance the group will give in the Northwest as part of a nationwide tour that concludes in California.

The play depicts an intense, imaginary meeting between the two civil rights leaders in a Harlem hotel room in February, 1965, just days before Malcolm X was assassinated in New York City. The two men, who in real life met

only once in passing, engage in a spirited war of words over their ideological and philosophical differences, but eventually replace any personal animosity with mutual admiration.

Black History Month at Whitman also features showings of three award-winning videos. All three presentations are free and open to the public. Each begins at 7:30 p.m. in Olin Hall, room 130.

"Jungle Fever," Spike Lee's contemporary love story that deals with the harsh realities of interracial relationships, shows on Thursday, Feb. 6. "Price of a Ticket," the acclaimed film biography of American author and civil rights activist James Baldwin, shows on Tuesday, Feb. 11. "Ethnic Notions," the disturbing but award-winning documentary that traces America's deeply-rooted racial stereotypes, shows on Tuesday, Feb. 18.

The organizers of Whitman's Black History Month activities are Bethany Brewer, a sophomore from Portland, OR., and Brian Locke, Director of Minority and International Student Affairs at Whitman. Locke is a graduate of Whitman (1987) and Franklin High School in Seattle.

While attending St. Mary's Academy in Portland, Brewer was active in the school's African-American student group. She served one year as treasurer and helped organize programs for Martin Luther King Jr. Day and Black History assemblies. A sociology major, Brewer's spring semester classes include "African-American History" and "Race & Ethnic Relations."

Creole Chicken Gumbo

Makes 18 1-cup servings gumbo plus rice

Stock

- 3 1/2 to 4 lbs. chicken pieces
- 3 quarts water
- 2 outer ribs celery with leaves
- 1 carrot, cut in thirds
- 1 medium onion, quartered
- 1 bay leaf
- 1 teaspoon salt

Gumbo

- 1/3 cup Crisco Oil
- 1/2 cup all-purpose flour
- 1 lb. okra, washed and cut into 1/4-inch pieces
- 1 cup chopped onion
- 3/4 cup chopped celery
- 1/2 cup chopped green pepper
- 1/2 cup chopped green onions
- 2 cloves garlic, pressed
- 1/4 cup chopped fresh parsley
- 1 bay leaf
- 3/4 teaspoon dried thyme leaves
- 1/2 teaspoon dried marjoram leaves
- 1/2 teaspoon dried basil leaves
- 1 can (14 1/2 oz.) whole tomatoes
- 1/2 lb. ham, cubed
- 1 lb. hot smoked sausage, sliced
- 1 teaspoon Worcestershire sauce
- Salt (optional)
- Black pepper (optional)
- Cayenne pepper (optional)
- Hot pepper sauce (optional)

Steamed rice

1. For stock, place chicken, water, celery, carrot, onion, bay leaf and salt in large Dutch oven or kettle. Bring to a boil. Simmer 25 minutes, skimming foam and fat from top. Remove meat from bones and reserve. Return bones to stock. Continue simmering.
2. For gumbo, heat Crisco Oil in large Dutch oven or kettle. Add flour gradually. Cook and stir until medium brown. Add okra, onion, celery and green pepper. Cook and stir until okra is crisp-tender. Add green onions, garlic, parsley, bay leaf, thyme, marjoram, basil, undrained tomatoes, ham and chicken meat. Strain stock. Stir slowly into gumbo. Simmer 1 1/2 hours, stirring occasionally. Add Worcestershire sauce. Add salt, pepper, cayenne and pepper sauce, if desired. Remove bay leaf.
3. To serve, spoon desired amount rice into individual soup bowls. Ladle gumbo over rice.

Note: Use 2 packages (10 oz. ea.) frozen okra if fresh is not available. Make ahead and freeze, if desired.

What Kind Of A Job Is State Government Doing?

BY KEVIN W. CONCANNON
Director Oregon Department of Human Resources

Will Rogers liked to joke about government. "Just be glad," he once said, "you're not getting all the government you're paying for."

Oregonians, whose government is known nationally for pioneering innovations, are accustomed to good government. But, like Will Rogers, we have a right to ask what we're paying for.

In the Oregon Department of Human Resources, state government's largest agency, more than 75 cents of every dollar goes directly to payments for Oregonians in need of services. An additional 18 cents covers the cost of state employees--such as caseworkers and state hospital employees--who provide direct services.

As we plan for cutbacks in state government, it is important that we remember that most of what we have now is working. Examples:

- We're having phenomenal success in returning teen moms who are on welfare to school, part of our effort (in partnership with schools, community colleges and JTPA) to help them achieve self-sufficiency.

- While the rest of the nation debates national health insurance, we are prepared to move on the Oregon Health Plan, which by mid-decade will insure virtually every Oregonian through a combination of public and private health insurance.

- Owing in part to formal substance-abuse prevention programs, our survey of Oregon 8th and 11th graders last year showed for the first time a reduction in students' use of alcohol and drugs. Our partnerships with schools and volunteers are paying dividends.

Seniors Take Action!

There is still time to voice your opinions at Local Forums being held NOW. Issues of concern to Seniors--health care, housing, and taxes--are being discussed at the forums.

The Portland/Multnomah Commission on Aging and local senior organizations are sponsoring the forums in preparation for the 1992 Governor's Conference on Aging to be held April 5-7 in Eugene. Delegate applications for the Governor's Conference can be picked up at the local forums or from PMCoA--796-5269.

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- The federal government ranked Oregon No. 1 in rehabilitating people who are seriously disabled, including those with severe disabilities, enabling many to return to work.

- Oregon's WIC program was among the nation's first to receive rebates from infant-formula manufacturers, meaning that last year we saved \$4.2 million that purchased additional food for Oregon women, infants and children.

- Federal surveyors told Fairview Training Center staff last summer that the institution's highly publicized turnaround in improving patient care was among the most far-reaching they had ever seen.

- The nation's growth of children in foster care is alarming, but--thanks to our renewed efforts to keep families together--Oregon is among a handful of states where fewer children are entering foster care. We are also receiving fewer reports of child abuse and neglect.

- We are preparing to test touch-screen technology to process Oregonians' unemployment-insurance claims, giving Employment Division staff who now do this work significantly more time to help people find jobs.

- As our elderly population grows, Oregon is a national leader--perhaps the leader--in helping to guarantee independent living for our senior citizens.

These and other achievements are products of a government that encourages people to think creatively about solutions, and then works with innovators to get around barriers that stand in the way.

If Will Rogers were alive today, I'm sure he would poke fun at us. I also believe he would be impressed by our innovations.

Annual Meeting Notice for Members of United Way of the Columbia-Willamette

Notice is hereby given to inform members of United Way from Clackamas, Multnomah and Washington Counties in Oregon and Clark County in Washington that the 72nd Annual Meeting will be held Wednesday, February 12, 1992, at Noon. The meeting will take place at the Benson Hotel, Portland, Oregon.

Make advance reservations by February 7 with Kathy Grimm at United Way, 718 W. Burnside, Portland, OR 97209 (503) 226-9305.

An election will be held for the purpose of installing new board members and officers. Anyone who contributes to United Way is considered a member. Members who cannot attend the luncheon at noon are urged to attend the business meeting at approximately 12:30 p.m.

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