# Food

### **Swedish Oatmeal Pancakes**

- · 2 cups old-fashioned rolled oats
- 2 cups buttermilk, plus more as needed
- 1/2 cup flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda 2 large eggs, lightly beaten
- 4 tablespoons unsalted butter, melted
- canola oil for cooking
- I large pear, cored, peeled, thinly sliced sliced almonds



· 1/4 cup lightly toasted

oats and 2 cups buttermilk. few pear slices and almonds Soak at least 30 minutes. In a on each pancake. Cook until medium bowl, combine the dry browned on bottom, 2 to 3 ingredients. Stir them into the minutes. Flip and cook for 2 to oat mixture. Mix in eggs and 3 minutes more. Serve with melted butter. Batter should butter and maple syrup. Serves be thick; add 1 or 2 table- 4 to 6. too thick to pour. Coat a non- Halferty of Corpus Christi, medium heat. Pour out batter nac.

In a large bowl, combine in 1/4-cup portions. Place a

spoons more buttermilk if it's Submitted by Diane stick or well-seasoned griddle Texas from the 2006 edition with canola oil and heat it over of The Old Farmer's Alma-

## **Better Training, Policies** and Diversity

continued A from Front

want to look at national best pracgaps or hidden issues.

also has taken the first steps in applying to the Commission on organization? We have already Accreditation of Law Enforcehit the ground running, as I have ment Agencies—or CALEA to first asked for a committee of begin an accreditation process. Bureau members and citizens to The benefit of doing this is that it conduct an extensive review of ensures that all areas of the Poall of the Bureau's directives. I lice Bureau—including policies want to compare them side by and training—are meeting estabside to other law enforcement lished standards. A long-term agencies in major cities. I also benefit is that following accreditation, members of CALEA will tices and ensure that we have no continue to review our agency every few years to ensure that we The Police Bureau will begin continue with the established stanimplementing an Office of Pro- dards. This is an enormous project fessional Standards that will over- that will take up to 3 years to see our Internal Affairs process, complete, and will involve a lot of but will also develop an Early input from community members.

The Police Bureau is often the subject of external audits, and it will be beneficial to have our own audit system that will outline for us the issues concerning certain functions on the front end so that we will be ahead of the curve.

Intervention system for Bureau members. This new system will monitor employee performance to provide positive career support, early identification of problems and support the Bureau's goal of encouraging personnel and improving accountability.

Also under the Office of Pro-Audit and Inspections Unit. The purpose of this unit is to provide objective assessment of a Bureau unit, program, function, procedure, etc. This is really about taking what we do and analyzing ourselves before a crisis or incident emerges. The Police Bureau is often the subject of external audits, and it will be beneficial to have our own audit system that will outline for us the issues concerning certain functions on the front end so that we will be ahead of the curve.

The Portland Police Bureau Portland's police chief.

Finally, the Mayor and I want to look for a way to open the precincts up again to be staffed on a 24/7 basis. I know that this is a priority for community members, and working with Mayor Tom Potter, I hope to find a way to fiscally make this happen.

I want to thank many of you fessional Standards, will be the who have assisted the Portland Police Bureau with its community policing efforts this year. I will be asking a lot of you in the future, as we continue to ask community members what their vision of community policing is. Then it is my goal to ensure that the Police Bureau is in line with community expectations.

On behalf of the members of the Portland Police Bureau, I want to extend our sincere wishes to you and your family for a healthy, happy new year.

Derrick Foxworth serves as

### Pumpkin Pie with Cookie Nut Crust

If you're still scrambling to find a perfect pumpkin pie recipe that will please all of your holiday guests, look no further! The following awardwinning recipe from the Bolton Fair in Massachusetts is featured in The Old Farmer's Almanac's Blue Ribbon Recipes (8 servings):

- 1-1/4 cups flour
- 1/4 teaspoon baking soda
- 1/2 cup (1 stick) margarine, softened 1 scant cup granulated sugar
- 1/2 cup loosely packed brown sugar 1 can (15 ounces) pumpkin
- 1/2 cup finely chopped walnuts
- 1/2 teaspoon vanilla extract • 1-1/2 teaspoons cornstarch
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1-1/2 cups light cream
- · 2 eggs
- 2 tablespoons molasses

grees F. In a large bowl, combine overbrowning. the flour and baking soda. Add the margarine, brown sugar, walnuts, combine the cornstarch, cinnamon, and vanilla. Blend well. Press the ginger, nutmeg, and granulated mixture, a small amount at a time, sugar. Add the pumpkin, cream, into a 9-inch pie plate, building up eggs, and molasses. Pour into the

Preheat the oven to 350 de- aluminum foil to prevent

In another bowl, thoroughly the sides and fluting the edge. crust and bake for 1 to 1-1/2 hours, Cover the fluting with a strip of or until the center is set.

