

Zoo Opens Horizons to Local Youth

continued ▲ from Front

director, left the industry. "Darryl and some committee members left for other pursuits, but we're still trying to see how we can make it work," Gomez said. Gomez said it's also important to focus on recruitment before the college level, prior to when many students form career decisions.

Another limitation he recognizes hits closer to home — Portland's unresponsiveness to its changing demographics. When Vecchio arrived at the Oregon Zoo in 1998, he brought along a model program he created in Rhode Island that familiarizes inner-city youth with zoo occupations, called ZAP or Zoo Animal Presenters. ZAP is a paid internship that

targets teens who may have otherwise known nothing about working at the zoo. It combines environmental education with job skills like managing time and money. Participants are recruited from other community programs like Boys and Girls Clubs, Self Enhancement, Inc. and Schools Uniting Neighbors (SUN) sites. During its first year 10 positions were filled, this year Vecchio says

the zoo received 80 applicants. Pam McElwee, ZAP program coordinator, said this past year they reached 13,000 kids. "The idea is to reach out to folks who may not normally visit the zoo and don't have access to that kind of education," she said. The presenters group grew when its graduates were trained as counselors for the zoo's second diversity program — UNO or Urban Na-

ture Overnight. Vecchio created UNO in 2000 to engage minority youth from ages eight to 11, mainly from northeast and north Portland and Hillsboro. UNO counselors teach kids about the outdoors through overnight camping. The zoo reported that out of the 300 UNO participants this past summer, nearly half had never been camping before.

UNO coordinator Jody Van Riper said it is modeled after Wonderful Outdoor World, a similar nationwide program that reaches inner-city youth ages eight to 12. ZAP and UNO budgets will grow this year to the \$100,000 to \$200,000 range, and Vecchio hopes to locate jobs for ZAP graduates. "I always envisioned ZAP kids would return as future zookeepers," he said.

Lining Up for Vanport Square

continued ▲ from Front

by the month or a lease was a major inducement for most of the buyers, including Horn of Africa owner Muhammed Yousef.

"It's my own space, my own building, I own it!" Yousef said, passionately excited about his new location to be. The Horn of Africa has been doing business at 3939 N.E. Martin Luther King Jr. Blvd. for 10 years, but Yousef said, "The (new) location is a lot better than where I'm at now," describing his current digs as "dominated by crack dealers."

He adds that he has found Leary to be "a nice guy, very honest and helpful."

Unlike Yousef, who is moving lock, stock and barrel, restaurant owner Marco Shaw will continue to operate his Fife location as a neighborhood restaurant serving comfort foods with locally grown and produced foods, while opening Hard Shell in Vanport with shellfish

and other seafood as "more a destination place."

"I started talking with Ray in the spring of 2002," Fife said. "The chance to own my own property was an attraction and dealing with Ray was the final piece. I stuck with Ray's vision."

Maintaining the vision of a community-anchored retail center hasn't been easy. Leary and

willing to sell without assurance of obtaining adequate replacement for its health and senior services facilities, which the development team was unable to supply.

The plans also called for acquiring a group of homes on Northeast Garfield Street, but two of the owners were unwilling to sell. Worst of all, the deal for a grocery fell through, and the team was unable to find another anchor tenant.

Eventually Gerding-Edlen dropped off the team. PDC gave several extensions on the original development timeline, but became increasingly restive. The urban renewal district's advisory committee, in its budget review, endorsed funding for Vanport, but also included

alternative uses for the funds if the project fell through.

Last year, the team proposed leasing the Marco building to a telecommunications service company. Some neighbors protested that the proposed use would provide no benefits to the adjacent community, and that the public



PHOTO BY MARK WASHINGTON/THE PORTLAND OBSERVER

Construction is at a fast pace for the future Vanport Square business and retail park at Northeast Emerson Street and Martin Luther King Boulevard.

subsidy (the project received \$9 million in tax increment financing and new market tax credits) was excessive in relation to its size. Some called for the replacement of Leary and Woolley as the development team.

In contrast, there is strong support for the current scheme.

"There were some people who tried to undermine Ray's and my efforts for their own reasons," Woolley told the Portland Observer. "People are staunchly behind us now. We've gone a long way toward cementing our relationships with the community."

At the opening celebration,

Leary thanked virtually everyone who had played a part in the process. He compared the planning to the lives of Jackie Robinson and Joe Louis.

"All the hiccups, false starts and travails to get here, they were nothing. Today we can start Vanport," he said.

Rose Festival President Named

First African American to lead group

Leslie Goodlow-Baldwin of northeast Portland will lead the Rose Festival board during the festival's 100th year in 2007. She is the first African American to head Portland's annual tradition.

Goodlow-Baldwin, program manager for the Multnomah County Developmental Disabilities Program, joined the Rose Festival board in 1999 and has served in key leadership roles.



Leslie Goodlow-Baldwin

She calls herself one of the festival's biggest cheerleaders. Since moving to Portland when she was five years old, she has

missed — only one Grand Floral Parade.

"My family had its favorite spot on the route, just like thousands of people in Portland. Being elected to this board was one of the biggest accomplishments of my life," Goodlow-Baldwin said. "And I am proud to be the first African American to lead the Rose Festival, especially during the Centennial Celebration."

The Rose Festival's Centennial celebration will feature a tribute to Portland's history, culture and community with enhanced traditional festival events, as well as new activities centered on the 100-year observance.

Turkey Fryer Safety Urged

Local residents are urged to use care when cooking holiday meals especially if using a turkey fryer.

"If you're cooking your turkey in a deep fat fryer, do it outdoors and never leave it unattended," advises Oregon State Fire Marshal Nancy Orr. "Because hot oil

is extremely dangerous, don't use turkey fryers on wooden decks or in garages."

Additional turkey fryer safety tips from the Consumer Product Safety Commission advises holiday cooks to raise and lower food slowly to reduce splatter and prevent burns and to cover bare skin

when adding or removing food from the fryer.

If the oil begins to smoke, immediately turn the fryer gas supply off. Oregonians need to be careful in the kitchen too. Cooking fires are one of the leading causes of residential fires in Oregon.



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Lunch Menu

APPETIZERS

- Cajun Shrimp shrimp sautéed with butter, wine, garlic and tomato 7.95
- Calamari served with aioli and cocktail sauce 6.95
- Crab & Artichoke Dip with feta, parmesan, parsley and tortilla chips 7.95
- Crab Cakes served with a remoulade on a bed of mixed greens 7.50
- Onion Rings served with ranch dressing 5.95
- Quesadilla served with shredded lettuce, tomato and onions 5.95

SALADS & SOUPS

- House Salad served with mixed greens, tomato, onion, cucumbers and carrots 3.95
- Clam Chowder served with oyster crackers 3.95
- Caesar Salad served with romaine, croutons, and Parmesan Cheese 7.50
- Chef Salad Turkey, Ham, Cheddar & Swiss, Tomato, Egg, Bacon and choice of dressing 7.75
- Cobb Salad chicken, bacon, tomato, avoc., blue cheese crumbles, olives, any dressing 7.75
- Greek Salad Kalamata olives, onions, tomato, feta cheese with a vinaigrette 7.95
- Shrimp Louie bay shrimp, black olives, tomato, egg, and choice of dressing 7.95
- Taco Salad served in a tortilla bowl with mixed greens, tomato, onions, olives, cheddar cheese, sour cream, guacamole, tortilla chips and pico de gallo 8.25

SANDWICHES *All sandwiches served with French fries*

- BLT Bacon, lettuce, tomato and mayo on sourdough 6.95
- French Dip thin sliced prime rib served au jus 7.95
- Half Sandwich & Soup choice of turkey, ham or roast beef, lettuce, tomato and mayo served with clam chowder 6.95
- Prime Rib Sandwich served open face, au jus, on toasted sourdough 7.95
- Reuben Corned beef with 1000 island dressing, Swiss cheese and sauerkraut 7.25
- Turkey Club, turkey, lettuce, tomatoes, Havarti cheese, bacon and mayo on Toasted Sourdough 7.25

BURGERS *All burgers served with French fries*

- BBQ Bacon Cheeseburger with lettuce, tomatoes, onion, mayo 7.95
- Buffalo Chicken Burger tossed in a spicy sauce, with lettuce, tomatoes, onion, mayo 7.75
- Classic Cheeseburger lettuce, tomato, onion, mayo 7.50
- Patty Melt seasoned burger with red onion, Swiss cheese, 1000 island dressing 7.80
- Spice Burger Cajun spice, stuffed with blue cheese, bacon, lettuce, tomato, mayo onion 7.95

LUNCH ENTREES *All entrees served with soup or salad

- 8oz New York Steak cooked to perfection and served with onion rings 12.95
- Chicken Alfredo with fettuccine pasta, Alfredo sauce, garlic, parsley parmesan cheese 8.95
- Halibut Fish & Chips breaded and deep fried served with fries, cole slaw & tartar sauce 10.95

KID'S MENU *One of the following, plus a Soda pop or juice*

- Fish & Chips ~ Chicken Strips ~ Spice Mac ~ Cheeseburger ~ Grilled Cheese ~ Quesadilla 4.95

DJ on Thursday, Friday & Saturday -- Sunday is free Karaoke and Pool

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—Paul, a youth in foster care



Could you be the foster parent we are looking for? Contact us today at 503-542-2311 or fostercare@boysandgirlsaid.org to find out how you can be the change for a child and become a foster parent.

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The Boys & Girls Aid Society

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