

# Smith

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officer shoots an unarmed person, that officer will be backed by the Police Union, who are the very people that train those police officers.

Smith said the most important thing to do, would be to improve the problem solving culture within the police bureau and make sure of a smaller disconnect between public policy making and public policy implementation.

Another big concern for the minority community is the lack of representation of officers of color and the small number of police officers who live in Portland neighborhoods.

While hiring diverse and home-grown police candidates at the entry-level is definitely achievable, Smith said, diversifying sergeants and existing police officers – “that’s hard to do.” He offered advertising police openings in communities of color and tracking the success rate, as one way to improve police inequities.

Diversifying the police, said Smith, is part of a larger-picture equity plan that he’s consistently prioritized since the entering the race and hopes to implement if elected mayor.

“Having equity as a critical lens in all of our decisions,” from job development, growing small and local businesses, retrofitting public buildings, and cleaning up the Willamette River, “will help everybody,” said Smith.

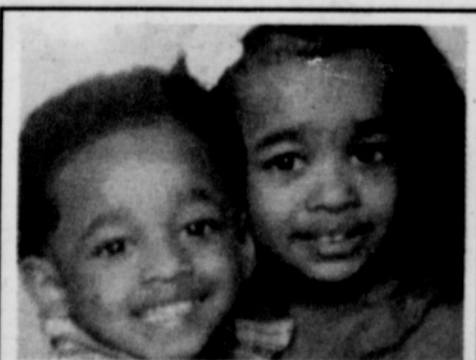
Smith credits his experience as a lawmaker and his record of support for school funding. He supports after-school programs like SUN schools and boosting summer learning “to help all kids achieve”.

When it comes to issues like tax reform, Smith said he is not so much interested in how to tax poor and middle incomes nor does he support sales tax. “I want something that will be based on the ability to pay,” he said.

As mayor, Smith will focus on neighborhood needs and age-friendly transportation over unaffordable projects.

He wants to make it easier for people from all areas of Portland to access the city with a “311” government access line or what he calls “a one-stop for all city services”.

“I’m not saying everything we will do will be about equity,” Smith said. “I am saying that equity will be a critical consideration in all of our top priorities”.



**Happy Birthday**  
Alayah & Jayden

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## Pot Stickers (Chinese Dumplings)

*An authentic potsticker recipe using ground beef and ground shrimp instead of the usual pork filling.*

### Ingredients:

- 1 pound raw shrimp, peeled and deveined
- 4 pounds ground beef
- 1 tablespoon minced fresh ginger root
- 1 shallot, minced
- 1 bunch green onions, chopped
- 3 leaves napa cabbage, chopped
- 2 tablespoons soy sauce
- 1 teaspoon Asian (toasted) sesame oil
- salt and white pepper to taste
- 1 pinch white sugar
- 1 (10 ounce) package round gyoza/potsticker wrappers
- vegetable oil
- 1/4 cup water

### Directions:

**1.** Place the shrimp in the work bowl of a food processor, and process until the shrimp are finely ground. Set aside in a large bowl. Working in batches, process the ground beef to a



fine grind, and set aside with the shrimp. Combine the shrimp and ground beef with ginger, shallot, green onions, napa cabbage, soy sauce, sesame oil, salt and pepper, and white sugar, and mix the ingredients until thoroughly combined.

**2.** To fill the pot stickers, place a wrapper on a

work surface in front of you, and place a scant teaspoon of filling in the center. With a wet finger, dampen the edges of the wrapper. Fold the dough into a half-moon shape, enclosing the filling, and press and seal to remove extra air and tightly seal the edges together. It’s nice to fold several small pleats in the top half of the wrapper for a traditional look before you seal in the filling. Refrigerate the filled wrappers on a parchment-lined baking sheet while you finish filling and sealing the pot stickers.

**3.** Heat the oil in a large nonstick skillet with a lid over medium heat. Place pot stickers into the hot oil, flat sides down, without crowding, and let fry until the bottoms are golden brown, 1 to 2 minutes. Turn the dumplings over, and pour the water over them. Cover the pan with a lid and let the dumplings steam until the water has nearly evaporated and the dumplings have begun to fry in oil again, 5 to 7 minutes. Uncover the skillet, and let the pot stickers cook until all the water is evaporated and the wrapper has shrunk down tightly onto the filling, another 2 to 3 minutes.

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