

PORTLAND PUBLIC SCHOOLS

## Come Bid With Us

Portland Public School District welcomes interest and participation by Minority Owned Businesses, Women Owned Businesses and Emerging Small Businesses in our solicitations for goods and services. We purchase office equipment, school supplies, paper products, nutritional products, maintenance services, construction services, and more. Vendors who wish to do business with Portland Public Schools are encouraged to register with us online. Registration is at no cost, and allows vendors access to view and respond to formal solicitations. For additional information contact:

Paul Williams (503) 916-3316 or [pwilliam@pps.net](mailto:pwilliam@pps.net) or visit:  
<http://www.pps.k12.or.us/departments/purchasing-contracting/7016.htm>

Portland Public Schools  
Purchasing & Contracting  
501 North Dixon  
Portland, OR 97227



## Saluting Minority Business Week

*LifeWorks NW is dedicated to promoting awareness, inclusion and respect for the communities we serve and for our diverse workforce.*



Mental Health and Addiction Services  
for a Healthy Community

*Seven Locations in Multnomah County*

**We recognize that diversity strengthens our workforce and empowers our community. For more about LifeWorks NW and a list of job openings, go to [www.lifeworksnw.org](http://www.lifeworksnw.org).  
Equal Opportunity Employer**

## Foraging Wild Edibles Creates a Business

*continued* ▲ *from page 7*

*folks rake for truffles, but this requires you to ripen the truffles, as many of them won't be ripe. And there's also the problem of people raking poorly and ruining the forest floor.*

**Does your dog help you forage? Does a dog have to be trained to do such things?**

*Yes, I have foraging dogs. But I am also a truffle dog trainer and have trained many other pooches.*

**What are some unique things you've found in your job? Any foods you didn't know about until you were hitting the trails?**

*One thing that I have found unique during my job is learning how different cultures prepare wild edibles, or learning the name of a certain mushroom or wild edible in another language. Wild edibles are how humans have survived since the beginning.*

**Do you have to compete with other foragers for paths or territory? Are people protective of their mushroom or truffle hunting areas?**

*It's all about etiquette. If you are picking and run into someone else who has been there for a while, it's best to say hi*

*and move on. You can go to the spot another time, but if you see them again, be polite and leave. No one can take claim to public land, but some people are picking to put food on their table and can be not so kind. If you run into riff raff, report it to the district ranger ASAP. The forests in the Northwest are well protected and I love getting to know area rangers for safety and picking leads. They have the ability to pull picking permits from hostile individuals.*

**What advice would you give to future foragers?**

*The advice that I give to all future foragers is to take a class and get involved. Besides me, there are many mushroom societies in the Northwest that offer classes and festivals for all things mycology. And always remember to get permits while harvesting on public land and respect the forest.*

You can find Tempress Truffles Wild Edibles at the Portland Farmers Market on Saturdays at Portland State University; the Beaverton Farmers Market; The King Farmer's Market; and other locations. To learn when the "Truffle Tempress" might be near you, follow her Facebook page at [facebook.com/tempresstruffles](https://www.facebook.com/tempresstruffles).

## Your Launch Pad to Farming Business

Small farm businesses starting out often face high costs obtaining the land and infrastructure they need, and many new farmers also lack a support network.

The East Multnomah Soil and Water Conservation District has established an Incubator program with the goal of providing leased farmland to motivated, experienced individuals who would use it as a launching pad to start their own farming business.

The Headwaters Farm, located on a 60-acre property in the town of Orient, also serves as a demonstration site for agricultural conservation practices,

illustrating how farms can increase yield while protecting or enhancing local natural resources.

The program has had a very successful first two years, with this last year seeing a growing number of participating farms and farmers, improved and expanded facilities, and higher sales from the farms.

Applications for the class of 2015 growing season are now being accepted. For more information, visit [emswcd.org](http://emswcd.org) or call contact Rowan Steele, Farm Incubator Manager at [rowan@emswcd.org](mailto:rowan@emswcd.org) or 503-935-5355.