October 22, 2014

CLASSIFIEDS/BIDS FOOD

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Finance and Administration Director Troutdale, Oregon

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Springdale Job Corps Center, an academic and career training school for young adults ages 16-24 years is seeking a full time **Finance and Administration Director.** The F&A Director directly supervises Food Services, Maintenance, Accounting, Property and Procurement, Information Technology, and Safety and Security. A more detailed description of essential duties and job functions can be seen at www.chugachjobs.com, Requisition #OR010018.

Bachelor's degree in Business Administration or a related field required. Must have four years related experience and/or training, two of which should be in a managerial capacity. Valid driver's license in state of residence with an acceptable driving record. Master's Degree in Business Administration or Finance and/or experience with federal budgeting laws and regulations preferred. \$67,000 annual salary + complete benefits package.



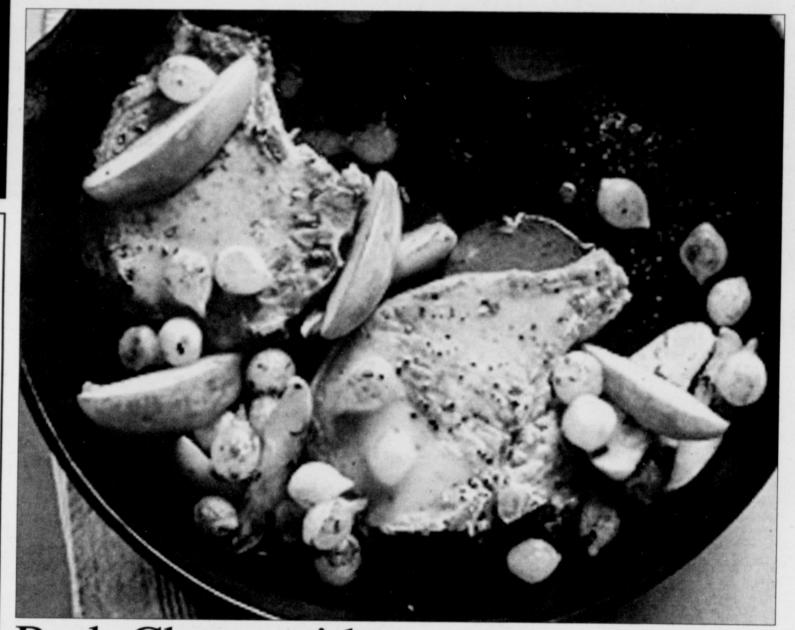
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Ingredients:

- *1 tablespoon butter, divided \$
- *2 teaspoons fresh thyme leaves
 - *1/2 teaspoon kosher salt, divided \$ *1/2 teaspoon freshly ground black pepper, divided



Pork Chops with **Roasted Apples and Onions**

Pork chops and apples make a perfect pairing for a quick meal that feels like fall.

- *2 1/2 teaspoons canola oil, divided \$
- *1 1/2 cups frozen pearl onions, thawed
- *2 cups Gala apple wedges \$

Please apply on line at www.chugachjobs.com or http:// www.chugach.com/careers. All responses must be received no later than close of business day Friday, October 31, 2014. Veterans and minorities encouraged to apply. We are an Equal Opportunity Employer!

Advertise with diversity in The Portland Observer Call 503-288-0033 ads@portlandobserver.com

Sub-Bids Requested Fulton Pump Station Replacement

City of Portland

Revised Bid Date: November 4, 2014 @ 2:00 p.m.

Please contact Marta at marta@nmc1988.com

ENERAL CONTRACT ORIGINALLY FOUNDED Natt McDougall Company 20182 SW 112th Avenue Tualatin, OR 97062 PH: (503) 783-0620 Fax: (503) 783-0626

- *4 (6-ounce) bone-in center-cut pork loin chops (about *1/2 inch thick) \$
- *1/2 cup fat-free, lower-sodium chicken broth \$
- *1/2 teaspoon all-purpose flour \$
- *1 teaspoon cider vinegar
- Preparation:
- 1. Preheat oven to 400°.

2. Heat a large ovenproof skillet over medium-high heat. Add 1 teaspoon oil to pan; swirl to coat. Pat onions dry with a paper towel. Add onions to pan; cook 2 minutes or until lightly browned, stirring once. Add

apple to pan; place in oven. Bake at 400° for 10 minutes or until onions and apple are tender. Stir in 2 teaspoons butter, thyme, 1/4 teaspoon salt, and 1/4 teaspoon pepper.

3. Heat a large skillet over mediumhigh heat. Sprinkle pork with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Add remaining 1 1/2 teaspoons oil to pan; swirl to coat. Add pork to pan; cook 3 minutes on each side or until desired degree of doneness.

4. Remove pork from pan; keep warm. Combine broth and flour in a small bowl, stirring with a whisk. Add broth mixture to pan; bring to a boil, scraping pan to loosen browned bits. Cook 1 minute or until reduced to 1/4 cup. Stir in vinegar and remaining 1 teaspoon butter. Serve sauce with pork and apple mixture.

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