



PHOTO BY OLIVIA OLIVIA/THE PORTLAND OBSERVER

Portland Police Bureau Officer Tim Evans reaches out to talk to potential recruits about the benefits of a career in law enforcement at last week's annual job fair sponsored by the Urban League of Portland.

Rebound ^{on} Jobs

CONTINUED FROM FRONT

At the height of the recession, around 2010, the authority's diversity coordinator Helen Huang says she'd be lucky to have a page worth of listings available to job seekers.

"That was awful. Today I have three times as much," she said.

Samuel Matz, a volunteer for the Urban League of Portland who helped set up the job fair and welcomed both vendors and job seekers, said this year's event was bigger than previous years. "We have more vendors this year,

and that means we're growing."

A young job seeker, Lydia Patton shared her hopes for this year's job fair. "I really hope to work for the Oregon Health Authority," she said. "They are my role models."

Another job seeker approached his father who was tabling a recruiting table for the Portland Police Bureau. Gary Sims spoke to his son, Gary Sims Jr. about joining the force as his son searched local tables for a job.

Another job seeker admitted he had recently graduated from college but struggled to find work

available to him.

"I have been unemployed since last year even though I had good grades and a degree, because entry level positions are gone. They just have internships now," he said.

Asked about entry-level positions, Oregon Public Broadcasting had none.

"We have internships for students, and we have positions for the slightly more experienced, but it's true, right now we have less entry level positions available," said Sage Van Wing, producer of "Think Out Loud."

Reed College was available

at the fair, but many of the positions offered by the school – such as a nighttime custodian – were not what graduates were hoping for.

"If I had a Reed College degree, why would I want to clean up after the other students?" asked a job seeker. Reed College had other openings, including administrative positions and positions for tech support, but many required degrees the school itself did not offer.

Young graduates seemed to make up a big portion of job seekers at this year's fair, but people of all ages were in attendance hoping to find all kinds of work, ranging from enlistment in the military to social work to janitorial positions.

Cook said the combination of glaring employment gaps and

lack of opportunities can hurt careers permanently.

"People who graduate during hard economic times like these struggle to make as much as people who don't," the state economist said.

Another study showed that a recent black college graduate has the same change of getting a job as white high school dropouts. But the difficulties and challenges did not stop many young black graduates from showing up at the Urban League event with dozens of résumés in toe.

"I'm confident," said Patton before moving on to the next table to ask more questions of potential employers. "I know there are good jobs out there waiting for us."

FOOD

Spring Pasta with Fava Beans and Peas

Celebrate the first sweet offerings of the warm growing season with Spring Pasta with Fava Beans and Peas. Serves 4.

Ingredients:

- 1 1/2 cups shelled fava beans (about 1 3/4 pounds unshelled)
- 6 ounces uncooked campanelle or farfalle (bow tie pasta)
- 2 tablespoons extra-virgin olive oil, divided
- 6 center-cut bacon slices, cut into 1/2-inch pieces
- 1 1/2 cups sliced red onion
- 8 garlic cloves, sliced
- 3 ounces thinly sliced mushrooms
- 1 cup fresh shelled or frozen green peas, thawed
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon kosher salt
- 1 1/2 ounces fresh pecorino Romano cheese (about 6 tablespoons), grated and divided
- 1/2 cup torn basil leaves

Preparation:

1. Place fava beans in a large pot of boiling water; cook 1 minute. Drain; rinse with cold water. Drain well. Remove tough outer skins from beans.
2. Cook pasta according to package directions, omitting salt and fat; drain.
3. Heat a large nonstick skillet over medium-high heat. Add 1 tablespoon oil to pan; swirl to coat. Add bacon; sauté 3 minutes or until bacon begins to brown. Add onion and garlic; sauté 3 minutes or until vegetables are tender. Add mushrooms; sauté 3 minutes or until mushrooms begin to brown. Add fava beans and peas; sauté 2 minutes. Stir in remaining 1 tablespoon oil, pasta, juice, and salt; cook 2 minutes or until thoroughly heated.
4. Remove pan from heat. Stir in 3 tablespoons cheese. Divide pasta mixture evenly among 4 bowls, and top evenly with remaining 3 tablespoons cheese and basil. Serve immediately.

