

Noose Intimidation Bill Passes

Lawmakers provide unanimous support

The Oregon House passed legislation last week making the display of a noose a crime of intimidation. The bill now heads to the governor where it is expected to be signed into law.

Addressing the trauma from the display of nooses to Black, Indigenous and communities of color, the legislation makes it a Class A misdemeanor or crime of intimidation to display a noose with a

punishment of 364 days imprisonment, a \$6,250 fine, or both.

Documented hate crimes have been on the rise for the past several years, including the displays of nooses that put Black, Indigenous, People of Color (BIPOC) communities' wellbeing and safety at risk, officials said.

"We must truly understand the reality of our nation's past, and the tools of intimidation used to sow fear and panic in communities of color," said Rep. Ricki Ruiz, D-Gresham, a son of immigrant parents, who carried the bill. The first term lawmaker was elected in 2020, joining a historic record of 12 BIPOC lawmakers in Oregon who each got voted into their prospective house and senate positions.



Rep. Ricki Ruiz

"A noose is a symbol that has also been used as a threat of violence and triggers a lot of trauma to our BIPOC communities," Ruiz said.

The bill establishes a crime when a person displays a noose

with the intent to intimidate another, knowingly placing a noose on public or private property without consent and the display causes the other person to be reasonably intimidated or placed in fear of bodily harm by the display.

"This is a small and important step in the process of addressing generations of oppression against BIPOC Oregonians," said House Majority Leader Barbara Smith Warner, D-Portland. "Hate crimes—including the display of instruments of racist violence, don't just target a single victim, but entire communities. This bill sends a clear message that there's no place for these symbols of hate in Oregon."

The legislation passed with unanimous support.

'We the People'

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include the story of Vanport, explored in a new exhibit at the Pittock Mansion (Vanport: A Surge of Social Change) that shows throughout June; a Vanport The Musical performance by Shalanda Sims will take place on June 27; and an outdoor 'We the People' gathering in North Park Blocks, June 25-27, will complete festivities with live music by Albina Music Trust; intergenerational conversations about activism and social change; vendors, poetry, morning and evenings soul restoration rituals by Darrell Grant, and a community procession facilitated by Chisao Hata.

More than 100,000 people called Vanport home between 1942-1948, including 6,000 African Americans -- three times as many as had lived in all of Portland two years before. Vanport was also home to returning World War II veterans, returning Japanese internees and Vanport College, which became Portland State University.

For full Vanport Mosaic Festival program details with on-going updates and added events, visit vanportmosaic.org.

FOOD Summer Stuffed Peppers



Ingredients:

- 4 red bell peppers
- Extra-virgin olive oil
- 1½ cups white cheddar cheese
- Salt and ground black pepper
- 1 tbsp extra-virgin olive oil
- 2 garlic cloves, grated
- 2 jalapeños, diced
- 2 scallions, chopped
- 1 teaspoon lime zest
- 1½ tablespoons lime juice
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon cayenne
- ½ cup finely chopped cilantro
- 3 cups cooked jasmine rice
- 1½ cups cooked black beans
- 1½ cups corn kernels

Instructions:

1. Preheat the oven to 450°F and line a baking sheet with parchment paper. Slice the peppers in half lengthwise, remove the seeds and membranes, and place on the baking sheet, cut side up. Drizzle with olive oil, salt, and pepper and bake 10 minutes. Tip out and discard any liquid that pools inside the peppers. Set the peppers aside.
2. Make the filling. In a large bowl, mix together the olive oil, garlic, jalapeños, scallions, lime zest, lime juice, cumin, coriander, cayenne, salt, and cilantro. Fold in the rice, black beans, and corn.
3. Scoop the filling into the pepper halves and top them with the cheese. Broil for 2 to 5 minutes or until the cheese is bubbling and browned. Alternatively, continue baking at 450°F for 10 to 15 minutes until the cheese is melted. Serve with the avocado slices, lime wedges, and extra jalapeños, if desired.

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