



Varied ethnic heritages of sisters Lucy Dunkin and Mary Jo Boyle influenced their approach in merchandising. Pictured above is their grandfather's grocery store in "Little Italy" Los Angeles during the 20's. Their Norwegian relatives settled in Silverton, Oregon at the turn of the century. Numerous family recipes resulted in a unique cooking interest which the girls pursue at CLOUDTREE & SUN, 55 N. Roberts, Gresham, Oregon, phone 666-8495. Combined with plants their assortment of gourmet tools and stoneware dishes delight your senses while you browse. They are open from 10-6 Monday thru Saturday.

8-25-75



# CLOUDTREE & SUN

## School of Cookery

### FRIED RICE WITH HAM & SHREDDED LETTUCE

4 oz. Tofu - crumbled  
 $\frac{1}{2}$  c. shredded ham  
2 c. shredded lettuce (iceberg)  
2 green onions - shredded  
4 c. cold cooked rice  
2 T. light soy sauce  
Peanut oil  
Salt

Have ingredients prepared and measured.

Heat wok and add 1 T. oil. Swirl around to coat sides of wok and heat until oil begins to smoke. Add tofu and stir fry a minute or two. Set aside.

Add 2 ~~T~~<sup>up</sup> more oil. When hot, add ham. Stir to heat through, about 1 min. Remove & set aside. *2T*

Add ~~2 T~~<sup>up</sup> oil, when hot, add rice. Quickly stir-fry until very hot and steaming, about 5 - 7 min. Return tofu to wok, add ham, stir to combine. Add lettuce, onions, & soy sauce. Continue to stir-fry until well heated & thoroughly combined. Taste for salt. Remove to serving dish and serve at once.

3 - 4 American-style (main dish) servings

4 - 6 servings (w/ several other dishes)

### STIR-FRY CHICKEN & BROCCOLI

4 chicken thighs  
2 T cornstarch  
3 T dry sherry  
2 T soy sauce  
2 chopped green onions  
 $\frac{1}{2}$  t. salt  
2 cloves garlic  
 $\frac{1}{2}$  c. chicken stock  
3 T peanut oil  
1 lb. fresh broccoli flowerettes, *cut small*

Skin, bone and slice chicken into strips. Combine cornstarch, sherry, soy sauce, onions and salt. Toss <sup>with hands</sup> to coat chicken and marinate for 30 mins.

Mince garlic and stir-fry in hot peanut oil in wok until golden. *about 5 min* Add chicken and fry until white. Add broccoli and stock. *for broccoli* Steam until crisp-tender. *cover &*

4 servings

(503) 666-8495





# CLOUDTREE & SUN



## *School of Cookery*

### BOILED RICE

1 c. long grain rice  
1 3/4 c. cold water

Place rice in a 2 qt. saucepan that has a tight lid. Add water. Turn heat to high and bring to a hard boil (about 3-4 mins.). Cover; turn heat to low and simmer for 20 mins. Remove from heat. Without uncovering pan, let rice relax for another 20 mins. Stir briskly with chopsticks or fork to loosen rice before serving. Makes 3 cups cooked rice.

For larger quantities of rice:

<u>RICE</u>	<u>COLD WATER</u>	<u>PAN SIZE</u>
2 c.	3 1/4 c.	2 qt.
3 c.	4 c.	4 qt.
4 c.	5 c.	4 qt.
10 c.	11 c.	6 qt.

Once the rice is brought to a rolling boil, the simmering and relaxing time is the same, regardless of the amount cooked.



112 N. Main, Gresham  
(503) 666-8495





# CLOUDTREE & SUN

## School of Cookery

### VEGETABLE CHOP SUEY

- 1/2 c. fresh bean sprouts
- 1/2 c. fresh mushrooms, sliced
- 1/4 c. carrot slices, 2" x 1/2" x 1/4"
- 1/4 c. celery slices, " " "
- 1/4 c. onion slices, " "
- 1 tomato
- 2 T peanut or corn oil
- 1 T soy sauce
- 1 t. sugar
- 1/2 t. salt
- 1 T cornstarch

Wash & drain bean sprouts, wash & slice mushrooms, cut tomato into 6 - 8 wedges. Cut carrots, celery & onions as indicated. Dissolve 1T cornstarch in 2 T cold water. Heat 2 T oil in wok over high heat & add onions, celery, carrots & mushrooms. Stir until oil coats all, about 2 mins. Add soy sauce, sugar & salt. Mix again. Add 2 T water, reduce, cover & cook 2 mins. Mix in sprouts, stir. Gradually add dissolved cornstarch, stir until thickens. Add tomato wedges, mix well. Cook 1 min. Remove from heat & serve. *Reverse cornstarch & tomatoes* 4 servings

### TOFU PEANUT COOKIES

- 1/2 c. unsalted margarine
- 1 c. unsalted peanut butter
- 8 oz. tofu
- 6 - 8 T honey
- 2 T molasses
- 1/2 t. baking powder
- 1/2 c. wheat germ
- 1 c. whole wheat flour
- 1/4 c. sunflower seeds

*For baking, use medium*  
*For cooking, use firm*

Preheat oven to 375 . Cream margarine & peanut butter. Blend in tofu, honey, and molasses. Combine dry ingredients & add to above mixture. Stir in sunflower seeds. Drop by spoonfuls onto oiled cookie sheets. Press w/ fork. Bake 10 - 12 mins. or until lightly browned.

112 N. Main, Gresham  
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OUTLOOK JULY 1 - 1976

# Cloudtree & Sun

55 N. Roberts Gresham 666-8495



Co-owners Lucy Dunkin and Mary Jo Hessel (pictured) have realized a dream in Gresham. Their shop is an inspiration in Gourmet cookware, plants and the unusual gift for ages one to ninety five. Beautiful complimentary gift wrap.

Our best wishes to Emily  
in her new bookstore  
**Dickinson's Booksellers Ltd.,**  
opening July 5th

★ **Bridal Registry Available**

— Browsers' Hours —

10 to 6 Monday thru Saturday

"Where Friends Meet"





**Spirit of Christmas  
Open House  
Saturday, November 27**

*Autograph party with local author Myrna Oakley on Saturday, November 27, from 1:30-3:00pm. She will autograph copies of her two most recent travel guides:  
Oregon: Off the Beaten Path (4th edition) and  
Recommended Bed & Breakfasts: Pacific Northwest.*

*Extended Holiday Shopping Hours:  
Mon-Sat 10am-8pm, Sun 11am-5pm*

**CLOUDTREE & SUN**



*Experience the abundance and enjoyment  
of gracious living and thoughtful giving.*



112 N. Main • 666-8495

24 Nov. 99



Sept. 29, 2001 - Outlook

# Cloudtree and Sun prepares to close

Owner Mary Jo Hessel plans to retire in November

BY ANNE ENDICOTT  
of The Gresham Outlook staff

Mary Jo Hessel embodies an aura of ethereal peace these days, anticipating her own pursuit of what she has sold to others for almost 30 years — a passion for the home.

"It's loving everything about the home," Hessel says. "I'm looking forward to being a homemaker for awhile. I want to bake pies. I want to perfect my pie baking skills."

Hessel, owner of Cloudtree and Sun on North Main Avenue, will hang up her apron in late November, closing what has been an institution, trend setter and anchor store in Historic Downtown Gresham.

Like the blooming flowers in her eclectic shop, Hessel views retirement as just another season in life. But current market conditions, the evolution of Gresham's retail offerings and husband Don's health issues have begun to weigh heavily on her mind.

"For me, it was just figuring out my priorities," Hessel says. "My lease was up. Given the state of business and the factors in my life, I didn't feel I could commit to another five-year lease."

A mainstay on the main drag in downtown, Cloudtree was once known as the only store in Gresham where one could purchase a wedding gift. Hessel said there's no denying an effect on her business from stores in Gresham Station.

"They're national chains that have some of our lines," she says. "If I chose to continue, I was faced with a major reconfiguration with my product line to compete with the national chains. You're not as special when you carry the same line."

Opened in 1972 in the old Benjamin Franklin Bank building on North Roberts Avenue, Cloudtree and Sun prompted Hessel and her sister, Lucy, to pass up their pay-



FLINT CARLTON - THE GRESHAM OUTLOOK

Cloudtree and Sun owner Mary Jo Hessel plans to close her downtown Gresham store and retire after 30 years. "I need to spend time outside," she said of her future plans.

IF  
YOU  
GO

## Cloudtree and Sun

**Where:** 112 N. Main Ave.,  
Gresham.

**What:** Retirement sale currently under way and expected to continue until Thanksgiving. Discount lists available inside the store. The School of Cookery will complete its fall schedule of classes.

**Phone:** 503-666-8495

checks the first five years of operation to re-invest in the business. When amateur home chefs began cooking in earnest in the late 1970s, the sisters moved the store to its current location, opened a cooking school and doubled sales. When Lucy moved out of state, Hessel bought her sister's share of the business and became sole owner.

Movers and shakers as the down-

town core found its identity, Hessel and her husband were active in the Downtown Boosters and chamber of commerce. Ever mindful as businesses came and went, Hessel quietly joined other merchants in fostering growth along Main Avenue and the surrounding streets.

"She and Don were very active when we were doing the street revisions in downtown Gresham," says Pat Fiedler, owner of The Toy Bear Ltd. "Mary Jo's always been supportive of everything in downtown."

As a new store owner in 1982, Fiedler recalls being pressed for time and overwhelmed with store Christmas preparations. She sought Hessel's guidance on making ribbon bows for The Toy Bear's front window Christmas tree.

"She stayed late and made all the bows for me," Fiedler says. "I think she knew how tired I was and I've always thought that was so thoughtful of her."

Fiedler credits Hessel and Cloudtree with setting the tone for what has become Historic Downtown Gresham's trademark.

"She brought to Gresham the first taste of what we now know as specialty," Fiedler says. "She was a pioneer. She should be really proud of what she's done in 30 years of retail. People made it a point to come to her store."

Hessel confesses she will miss the customers and store employees, but not the stresses of being a business owner.

"I need to lighten the load of responsibility," she says. "I'm looking forward to having a break. I've spent 30 years inside and I need to spend time outside. I'm tired of working every weekend."

Hessel plans to pursue passions she's shelved for too many years, including painting, drawing, cooking and gardening. Aware of shock waves resonating throughout town at the news of her retirement, Hessel is confident in the downtown area's ability to attract new business.

"Change is natural," she says. "A neighborhood that has diversity is a magnet. It's time to give someone else a chance."



..... After 30 Years in Gresham  
*OUTLOOK 27 SEP. 2001*

# CLOUDTREE & SUN

112 N. Main • Gresham

## Retirement QUITTING BUSINESS *Sale*

**Sale Starts Today, Sept. 27th, 10 A.M.**

*Yes it's Really True:* The owner of Cloudtree & Sun, known for quality gifts and kitchen accessories, is retiring and Going Out of Business. The entire inventory must be liquidated in the shortest time possible!

All of Cloudtree & Sun's famous lines including Margaret Furlong, All-Clad, Henckels, Fitz & Floyd, Williraye Department 56 and many, many others are all *reduced to CLOSE OUT TO THE BARE WALLS!*

Everything, including gifts, candles, kitchen accessories, soaps, silk flowers, cards, books, cookware and much, much more will all be sacrificed on this final sale!

**Fixtures are also for Sale!**

**This is a Complete CLOSE OUT TO THE BARE WALLS**

**FINAL SALE HOURS:**  
Mon - Sat 10 AM to 6 PM  
Sunday 11 AM to 4 PM  
*Daily thereafter until Sold Out!*

**TERMS:**  
*Cash, Check,  
Credit Cards*

**ALL  
SALES  
FINAL**

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