



*Heidis*

COFFEE SHOP



# Heidi's Special Sandwiches

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## 1. *French Dip Sandwich* 1.35

Served with Tossed Salad

## 2. *Reuben Sandwich* 1.50

Three slices of rye bread with corned beef —  
swiss cheese and sauerkraut — toasted.  
Potato Salad

## 3. *Club Sandwich* 1.35

Three slices of bread, laced with turkey —  
Ham-Lettuce-Tomato  
Served with Potato Salad

## 4. *Steak Sandwich* 1.50

Served with Tossed Salad and Fries.

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## Hamburgers

- 1. Hamburger . . . . .75
- 2. Tomato Burger . . . . .85
- 3. Cheese Burger . . . . .85
- 4. Bacon Burger . . . . .85
- 5. Burger Basket . . . . .95
- 6. Junior Burger Plain . . . . .55

## Side Orders

- French Fries . . . . .30
- Soup . . . . .25 & .50
- Chili . . . . .45
- Tossed Salad . . . . .40
- Potato Salad . . . . .50
- Cottage Cheese Salad . .50

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## Other Tasty Sandwiches

- |                         |                           |                            |
|-------------------------|---------------------------|----------------------------|
| 1. Hot Dog . . . . .45  | 4. Ham & Cheese . . . .85 | 7. Ham . . . . .85         |
| 2. Tuna . . . . .55     | 5. Cheese . . . . .50     | 8. Beef . . . . .85        |
| 3. Bacon & Tomato . .85 | 6. Egg Salad . . . . .55  | 9. Peanut Butter & Jam .40 |



# Dinner Suggestions

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## 1. *Small Dinner Steak* 2.50

Served with Tossed Salad and French Fries  
or Hash Browns.

## 2. *Hamburger Steak* 1.65

Served with Tossed Salad, French Fries or  
Hash Browns

## 3. *Golden Fried Prawns* 1.75

Tossed Salad and French Fries

## 4. *Chef's Salad* 1.50

Crisp Vegetables with strips of Ham and  
Cheese.

## 5. *Deluxe Cottage Cheese and Fruit Salad* 1.25

*All above orders served with Rolls or Garlic Bread*

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## Fountain Menu

### *Sundaes —*

Carmel, Chocolate, Pineapple,  
Strawberry, Raspberry, Marshmallow . . .50  
Hot Fudge . . . . .55  
Banana Split. . . . .75  
Black and White. . . . .55

Milk Shakes . . . .40  
Malts . . . . .45  
Floats . . . . .40  
Sodas . . . . .40

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## Desserts

Heidi's Special  
Cream Cheese Pie. . . . .50  
Assorted Pies . . . . .35  
A la mode . . . . .45

## Beverages

Coffee. . . . .15	Milk. . . . .15
Tea . . . . .20	Sanka. . . . .15
Iced Tea . . . . .20	Soft Drinks . . . .20
Hot Chocolate . .20	



# The man behind Heidi's

World War II vet still works at Gresham restaurant he opened in the '60s



By ERIC APALATEGUI  
SPECIAL TO THE OREGONIAN

**T**he restaurateur behind Heidi's of Gresham served in the U.S. Navy during World War II, but in some ways battling the Japanese for control of the Pacific Ocean was smoother sailing than his start in the restaurant business more than two decades later.

Don Ecklund was a farmer with health problems in the 1960s when his doctor issued a warning.

"The prescription said: 'If you don't change your livelihood, you're going to die,'" said.

Then, three months after opening his first restaurant, a fire destroyed a third of the building, and they had to start over again.

"I was devastated. I owed a lot of money, and in those days money was hard to get hold of," said Ecklund, who at 87 still shows up early every morning for work during the half of the year he lives in Gresham.

Heidi's wasn't Ecklund's first choice. He originally planned to open a burger joint about a mile from his farm on U.S. 26 between Gresham and Sandy.

Please see **HEIDI'S**, Page 52



**ABOVE** | Don Ecklund with longtime customers Sonja (center), and Lowell Kester. Ecklund opened Heidi's Restaurant in the 1960s.

**RIGHT** | Linda Hinshaw started her career at Heidi's Restaurant working for Don Ecklund as a 14-year-old fountain girl. Now she runs the place and owns a percentage of the business.



Photos by  
ROSS WILLIAM HAMILTON  
THE OREGONIAN





Photos by ROSS WILLIAM HAMILTON/THE OREGONIAN

Don Ecklund spends his winters in Palm Springs, Calif., but comes to Oregon every spring to help at the restaurant he and his wife started.

## Heidi's

Continued from Page E1

Ecklund is 100 percent Swedish, and his wife Marie is half Swiss. His plans evolved to capture the culture and architecture rooted in Switzerland's Alps. There is no one named Heidi in their immediate family, but the name had a Swiss ring, and the alpine theme seemed to fit along the popular route to Mount Hood.

"I think we tried to do everything right," said Ecklund, who learned to be a fry cook while the rest of the family worked in the dining room. "The place took off real well."



Linda Hinshaw has worked at Heidi's for 40 years, including stints as a fountain girl and waitress before moving into management. "She's almost like a daughter," says restaurant founder Don Ecklund.



## The village

What started as a modest vision soon expanded into a literal village. Heidi's Coffee Shop grew into Heidi's Swiss Village, as the Ecklunds expanded the restaurant and added a gift shop, bakery, deli and boutique.

A fire, which Ecklund says was caused by an arsonist who never got caught, nearly derailed the restaurant. But the former farm family rolled up their sleeves, covered the charred building with a plastic dome and got back to work.

In 1980, the Ecklunds bought a former Tebo's Restaurant on Northeast Burnside Road in Gresham and turned it into a sister restaurant, Heidi's of Gresham.

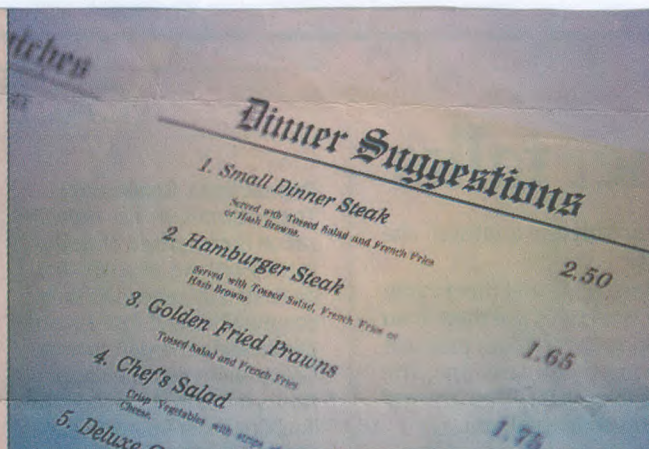
Business was good at the village in the summers and winters, when visitors drove to the mountains to camp and ski, but slowed in between. Things were more consistent year-round at the Gresham location.

After a few years running both, the grind proved too much. The Ecklunds didn't want to keep expanding Heidi's into the next Shari's or Elmer's chains, so they sold the village to focus on the Gresham restaurant, which today seats close to 300 people and includes a large banquet area. The Gresham location isn't a village, but it does have a popular gift shop.

Heidi's original menu was about the size of a paperback book cover, with nothing more expensive than a small steak dinner for \$2.50. The menu now spreads across half a dozen pages. It's full of hearty dishes for every meal of the day, from eggs benedict to chicken-fried steak.

"It's like what you'd cook at home, but nobody likes to cook anymore," said Linda Hinshaw, who bought half the restaurant from the Ecklunds five years ago after having already owned a smaller stake. Hinshaw runs the restaurant year-round, but the Ecklunds still own a 25 percent share.

Hinshaw, 54, has worked at the two Heidi's restaurants for 40 years with only one brief break. First hired as a foun-



Heidi's menu was different in 1968, the year the restaurant opened, and so were the prices.

"Whatever they have is always good, Everything they serve, you know is going to be good. It's consistent."

**Pat Morgan,**  
a longtime Heidi's customer

tain girl at 14, she worked her way up to waitress and then into management as the Ecklunds' own children moved on to other professions.

"Now she tells me what to do," Ecklund said recently as Hinshaw shook her head in polite disagreement. "She's almost like a daughter."

While Hinshaw has worked for the Ecklunds almost since the beginning, several of their 65 employees also have tenures stretching back at least three decades. Most work full time. Marie Ecklund, 88, still comes in occasionally as well.

"It's a great place to work," said waitress Cami Landers, a 27-year employee. "That's why I've stayed here so long."

Many customers are regulars who feel the same way.

"Whatever they have is always good," said Pat Morgan, a customer since the old Heidi's Swiss Village days who comes daily for lunch. "Everything they serve, you know is going to be good. It's consistent."

Ecklund and Hinshaw say the growth of chain restau-

rants in Gresham hasn't hurt Heidi's, where success still hinges on the same formula: serving generous portions at a fair price, with a big side of friendliness.

## A local institution

"I watch the food coming out, and if it isn't right, I'll have them pull it and redo it," Ecklund said.

"He sees everything," Hinshaw said. "Everything."

Ecklund has come a long way since his Depression-era childhood. His father fought in World War I, where he was exposed to mustard gas that permanently damaged his lungs, and died when Ecklund was 7. Ecklund's mother became so desperate that she sent both her son and an older daughter to live with other families. When he was 17, Don Ecklund enlisted in the Navy.

He and Marie head south this time of year to a second home they own in Palm Springs, Calif. But he starts getting the itch every spring to return to the restaurant to see old friends and make sure every plate coming out of the kitchen is just right.

By then, his customers miss him just as much, Hinshaw said. She knows that early next year she will start to hear: "Is Don back yet? Is Don home yet?"

"He knows everything about Gresham, everything about the area," Hinshaw said. "It never fails to amaze me."



OUTLOOK 23 JAN. 1969



Heidi's Coffee Shop five minutes from Gresham on Mt. Hood Freeway (Hwy 26) at Epperson Road, offers the most delightful Swiss atmosphere, plus "best in food". They serve breakfast, lunch and dinner, plus complete facility for take outs too. Hours are 7 am to 11 pm. "Quality and service" is their motto. Heidi's is noted for its many sandwiches, hot and cold, steaks and prawns plus desserts that melt in your mouth. How long since you tried cheese cake? They have it, also imported Swiss candies. Marie and Don Eklund, owners, had their grand opening Sept. 1, 1968. Their establishment is a credit to the community in beauty and decor. Soon a tiny Swiss gift and sweet shop will be available for your gifting. Visit them soon for an enjoyable meal or snack.





**HEIDI'S RESTAURANT**  
**663-3444**

Always a Family Favorite  
Open 6am Daily

**PASTRY SHOP**  
specializing in special  
occasion cakes & swiss pastry

**THE FUNNY FARM**  
Good food, good spirits  
Dancing Nightly

**GIFT SHOP**  
Auth. dealer for Goebel Arts  
Ferrandiz Wood Carvings

*Enjoyment  
for the  
Entire Family  
in the  
Atmosphere of  
A Swiss Village*

Boutique  
Casual wear  
Entire Village Open 7 Days

**MT. HOOD FREEWAY (Hwy 26) BORING EXIT**

ORE.J. MAY 22, 1980



APR. 2, 1994

Heidi's of

# Long-time work

□ It all began in 1968, with the opening of Heidi's Swiss Village

by BARBARA ADAMS

"When I'm satisfied, I stay put," Helen Kennedy said in explanation for her 23-year stint as a waitress at Heidi's of Gresham.

Kennedy is not alone. Many employees have spent more than 10 years at Heidi's, including five that have spent close to or above 20 years.

What's their secret? "It's very family oriented," said

Kennedy "Don and Marie Eklund are sweethearts, absolute sweethearts."

Don and Marie Eklund are Gresham natives. They both went to Gresham High School, and spent the first 20 years of their marriage farming such crops as broccoli, berries, cabbage and beans in the Sandy/Gresham area.

In 1968, the Eklunds built a 54-seat diner between Gresham and Sandy on Highway 212. It was the beginning of Heidi's Swiss Village, which eventually expanded and grew to include a gift shop, bakery, deli, boutique and (what child could forget?) the train.

Heidi's Swiss Village was the only business between Gresham and Sandy, and became a stopping place for people to rest, eat and have a good time. It was also a place to take the baseball team after a game, the church youth group for ice cream cones, and grandma and grandpa for a special

weekend breakfast.

But with the '80s came change. In 1980, the Eklunds opened the Gresham Heidi's on Burnside and by 1982 had sold the Swiss Village. "We were getting kinda big," said Don.

"We had about 120 people working there and about 50 here (in Gresham). It got to be a little much."

Heidi's of Gresham has grown over the years too. Now employing more than 70 people, the Eklunds have added on to the

restaurant twice. It now seats approximately 300 people. And Nick Eklund, Don and Marie's son, became a partner in the business in 1991.

One specialty that has become a Heidi's staple is "Aunt Mary's Soup," first introduced to customers in 1968 by Marie's Aunt Mary. "I imagine we make about 60 gallons of that soup a week," said Don. And Aunt Mary still comes around to make sure it's done right.

"We treat our help like they're our friends. We try to do things like it's just one big family," said Marie.

"We own the restaurant, but basically the crew owns it more than we do," said Don. "It takes all these people to make it work, and they'll have to like their work because when they're waiting on the customer it will sure show."

The secret to 26 years of success? "It's a nice place to work," said Kennedy. "It's been good to me."

**"It's a nice place to work."**

**— Helen Kennedy**  
waitress



Gresham

# ers a good sign



MARGARET M. DUNNE

Some of the Heidi's of Gresham staff are, from left, Helen Kennedy, Carolyn Meyer, Don Eklund, Marie Eklund, Nick Eklund, Fay Brendmoen and Dee Patterson. Many of Heidi's employees have been with the restaurant for more than 20 years.



April 2000



1230 NE Cleveland  
(Corner of Cleveland & Burnside in Gresham)

667-4200

Open at 6:00 a.m. 7 Days A Week

**Celebrating 32 Years in Business**  
**Family Dining in a Pleasant, Friendly Atmosphere**



Heidi's is not a chain. We prepare our foods the old-fashion way—Soups, Sauces and Baked Goods.

On August 30, 1968, Don and Marie Eklund, who had been in farming in the Gresham-Sandy area for 30 years, opened Heidi's Coffee Shop on the Mt. Hood freeway at Highway 212.

The original restaurant seated 54 people. After two successful years, it was expanded to seat 150. During the next three years, a gift shop, bakery, deli and boutique were added and the name was changed to Heidi's Swiss Village, Inc.

In 1980, the Eklund's purchased the present location here in Gresham and Heidi's of Gresham was established. The restaurant was enlarged to make room for Heidi's Garden Room, a banquet facility that has become a great spot for special occasions, Christmas parties, anniversaries and more.

In 1982, Heidi's sold the Swiss Village. The Gresham location is still owned and operated by Don, Marie and son Nick Eklund. Linda Hinshaw, general manager, has been employed by the Eklunds since 1973. Heidi's has about 80 employees, many who have been employed for over 16 years.

We feel that we have been fortunate in having a very loyal, friendly crew who have been a big part in making Heidi's a success.

We appreciate the patronage of our many regular customers. A very happy day from Heidi's of Gresham "A Bit of Swiss".

## Serving Full Breakfast All Day

### Creative Burgers

All burgers served with fries, coleslaw, potato salad or green salad.

<b>MUSHROOM BURGER</b> .....	6.95	<b>CHICKEN BURGER</b> .....	7.50
Tasty ground beef topped with sauteed mushrooms		Tender breast of chicken topped with mayonnaise,	
<b>THE ALL AMERICAN</b> .....	6.25	Swiss cheese, tomato, lettuce and cheese	
1/3 lb. ground beef, lettuce, tomato and sauce		<b>SWISS BURGER</b> .....	6.95
with cheese, add .....	.50	Choice ground beef with melted Swiss cheese over	
with bacon, add .....	.50	fresh sauerkraut. Topped with sweet relish. <i>Excellent!</i>	
<b>GARDEN BURGER</b> .....	6.50	<b>TERIYAKI BURGER</b> .....	6.75
A vegetarian delight		Choice ground beef marinated and served with	
<b>CHILI BURGER</b> .....	7.95	a grilled pineapple ring	
Served open-faced with our homemade chili		<b>CORDON BLEU BURGER</b> .....	7.75
and cheddar cheese		Breast of chicken topped with ham and Swiss cheese	

### Beef & Steaks

<b>PETITE TOP SIRLOIN STEAK</b> .....	10.95
Tender and juicy	
<b>NEW YORK STEAK</b> .....	8 oz. 12.50
Cooked to perfection.	12 oz. 15.95
<b>MESQUITE BROILED STEAK</b> .....	8 oz. 12.95
Marinated beef, tender and delicious.	
<b>HOMEMADE MEATLOAF DINNER</b> .....	8.50
Lean ground beef baked with just the right spices.	
<b>GROUND ROUND STEAK</b> .....	9.95
One-half pound lean ground beef, tender and juicy. Served with our mushroom sauce.	
<b>CHICKEN FRIED STEAK</b> .....	10.75
Hand-breaded, served with mashed potatoes and homemade country gravy.	
<b>LIVER &amp; ONIONS</b> .....	9.75
Lightly floured and grilled. Topped with grilled onions and a bacon strip.	Light Side ..... 8.50

### Poultry & Pork

<b>CHICKEN CORDON BLEU</b> .....	12.50
Tender breast of chicken stuffed with ham and cheese, cooked to perfection and topped with Hollandaise sauce. <i>Homemade!</i>	
<b>TERIYAKI CHICKEN</b> .....	11.95
Two boneless breasts of chicken, grilled in honey teriyaki glaze.	Light Side ..... 8.75
<b>TURKEY DINNER</b> .....	10.95
Sliced breast of turkey with homemade dressing, mashed potatoes and gravy, cranberry sauce, soup or salad, roll and butter.	
	Light Side ..... 8.95
<b>CENTER CUT PORK CHOPS</b> .....	9.25

BUSF 0632



### Homemade Soups

- ◆ Aunt Mary's Vegetable Beef ◆
- ◆ Chili ◆
- with Cheddar Cheese and Onion
- ◆ Soup of the Day ◆
- ◆ Clam Chowder (Fridays only) ◆
- Small 2.95 Large 3.25

### Lunch Favorites

- Half sandwich served
- with soup, chili or chowder
- or
- Heidi's Cheese Bread served
- with soup and salad
- \$5.75

### Homemade French Onion Soup

- \$4.50
- with half sandwich .....6.25
- with whole sandwich .....6.75

## Tasty Sandwiches

Served with potato salad, green salad, coleslaw or cup of soup on your choice of freshly baked sourdough, rye, wheat or white.  
With Cheese add .50c

TUNA SALAD .....	6.25	TURKEY .....	6.25
BACON, LETTUCE and TOMATO .....	6.25	GRILLED CHEESE .....	5.95
CORNER BEEF on RYE .....	6.25	EGG SALAD .....	5.95
HAM .....	6.25	CHICKEN SALAD .....	6.25

## Dinner Suggestions

Dinners include soup or salad, your choice of mashed potatoes,  
french fries, baked potato (daily after 4:00 p.m.; after 12:00 Saturday and Sunday),  
rice pilaf or fettuccini and bread.

### Heidi's Famous Prime Rib

Slowly roasted tender prime beef

- 8 oz. \$13.50
- 10 oz. \$15.50

### Prime Rib Combo \$16.50

Enjoy a cut of prime rib with your choice of

- Sea Clams • Shrimp
- Clam Strips • Teriyaki Chicken

1230 NE Cleveland  
(Corner of Cleveland & Burnside in Gresham)

667-4200

Open at 6:00 a.m. 7 Days A Week

## Seafood Selections

SALMON FILLET .....	12.95
Grilled in butter and served with a zesty cream sauce.	
EASTERN SEA CLAMS .....	12.50
Our newest seafood selection. Very popular, they taste like razor clams.	
SAUTÉED PRAWNS .....	11.25
Sautéed in garlic lemon butter and herbs.	
HALIBUT FILLET .....	14.95
Tender, halibut fillet grilled and lightly seasoned.	
OYSTERS .....	12.25
Fresh from Oregon's own beautiful coast. Pan-fried and delicious.	
CLAM STRIPS .....	11.95
If you like clams, this generous portion is for you.	
SCALLOPS .....	11.95
A delicacy from the sea.	
DEEP FRIED SHRIMP .....	11.25
Deep fried golden brown.	
SEAFOOD PLATTER DELUXE .....	16.95
Golden clam strips, scallops, cod, sea clams, and shrimp - the Captain's choice.	
FISH & CHIPS .....	Halibut .....12.95
Hand-breaded fish, deep-fried golden brown.	
Cod .....9.95	

## Swiss - German - Italian Selections

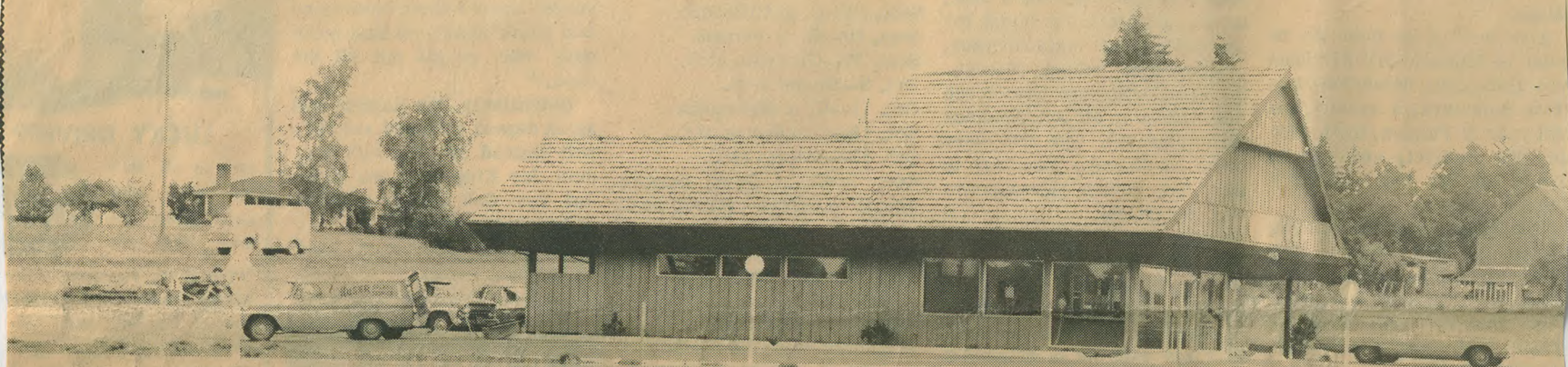
Vegetarian sauce available upon request

GERMAN SAUSAGE DINNER .....	9.75
Served with sauerkraut, hot German potato salad and tossed green salad with choice of dressing.	
SWISS CABBAGE ROLLS .....	two rolls 9.75
Homemade with seasoned lean ground beef.	
one roll 8.50	
BEEF or CHICKEN PARMIGIANO .....	10.95
Tender beef or chicken topped with our excellent slow-cooked Italian sauce and mozzarella.	
Served with spaghetti and a tossed salad with choice of dressing.	
SPAGHETTI DINNER .....	Small 7.25 .....Large 8.95
Our own hearty, homemade meat sauce. Each dish is accompanied by a tossed salad and choice of dressing.	
FETTUCINI ALFREDO .....	8.95
A creamy white cheese sauce tossed with fettuccini and served with a tossed salad and choice of dressing.	
PASTA PRIMAVERA .....	8.95
Fresh vegetables tossed in a light parmesan sauce with pasta. Heavenly! Served with salad.	
FETTUCINI with OREGON BAY SHRIMP or BONELESS BREAST OF CHICKEN .....	10.25
Tender bay shrimp or chicken blended with a creamy Parmesan sauce. Delightful! Served with salad	



# OPENING

Our new Thursday Aug 29, 1968



## FRIDAY - AUGUST 30th

Complete take-out area plus unique  
dining facilities . . . Come see the  
beautiful Swiss Chalet decor . .



Meet DON and MARIE EKLUND and





well known in the community. They are starting out with lunch and dinners -- plus their take out service, expanding to breakfast menu at a later date . . .

*Heidi's*

Hours: 10 A.M. to  
10 P.M. Monday  
thru Thursday

Friday, Saturday  
and Sunday  
10 A.M. to 11 P.M.

5 Minutes from Gresham

Mt. Hood  
Highway  
At Highway 212

**COFFEE SHOP**

Two Miles West  
of Sandy

Phone 663-3444



outlook Thursday, Aug 29, 1968

# Friday Opening Scheduled For New Heidi's Restaurant

A sparkling new Swiss chalet type restaurant, Heidi's, opens officially Friday on Highway 26 five minutes from Gresham.

Owners of the new restaurant, located at the Boring cutoff (Highway 212) are Don and Marie Eklund, well-known berry farmers and nurserymen in the Boring area. Eventually, they plan to give up berry farming, although they will continue the nursery business.

Ideas for the restaurant, which will feature lunches and dinners at present, have been sprouting for years in Don's mind. This winter he did serious thinking and talking. He's proud of the results and is eager for

his first taste of success when his restaurant opens.

Both Don and his wife will have charge of operation of Heidi's. Don will be a fry cook too. Mrs. Eklund will assist in the management, and also the cooking---one of the specialties of the house will be a cream cheese pie topped with strawberries which she herself picked. Another specialty will be Reuben sandwiches, favorite sandwich of both Eklunds.

With their parents' new business come part time jobs for all three Eklund children. Le'Ann, 20, will get in a few summer hours before returning to her junior year at Or-

gon College of Education. Nick, 17, a junior and Marsha, 15, a sophomore at Sandy high, also get jobs out of the deal.

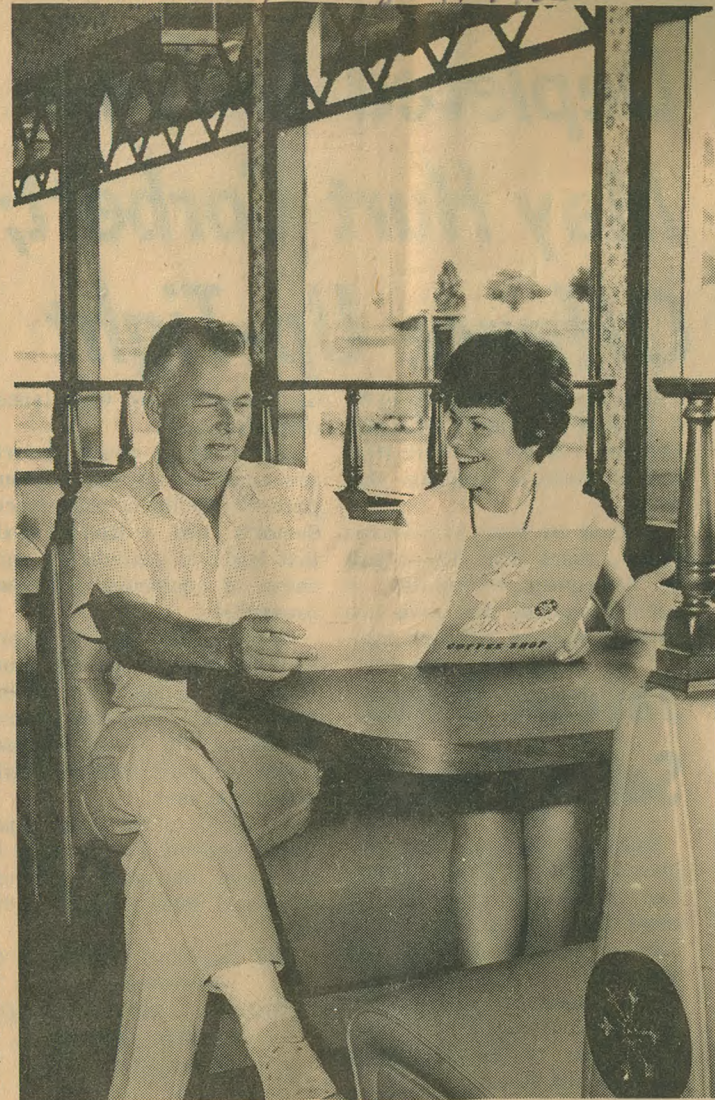
The restaurant has eight booths in bright orange, each topped with woodwork design. There's also counter seating. A snowflake design and novelty lamps carry on the Swiss theme. Walls are both paneling, in deep brown, and wall covering splashed with bright yellow flowers.

A tole painted Heidi will greet visitors. Painted by Mrs. Eklund, it served as inspiration for both the name, the style, menus and coasters for the Swiss restaurant.

Ideally situated on a seven-acre tract between Gresham and Sandy, Heidi's will serve not only regular travelers of Highway 26 but skiers and tourists. It is easily accessible from all four lanes of the thoroughfare. There are parking spaces for 36 cars.

Presently, Heidi's will serve only lunch and dinner during hours 10 to 10 weekdays and 10-11 on weekends. "After a couple of months, we may open for breakfast, if there is enough demand," Mrs. Eklund says.

The Eklunds are both former students at Gresham high.



BERRY FARMER Don Eklund and wife, Marie have switched to restaurant life. Their Swiss chalet style Heidi's opens Friday five minutes east of Gresham on Highway 26. (Outlook photo)



# Fifty-five years of friendships and fa-la-la-la-la

*Outlook* Dec 9, 2014

## Residents in one neighborhood maintain holiday tradition

By ANNE ENDICOTT  
*The Outlook*

A family, of sorts, converged on Heidi's of Gresham over the weekend for its annual holiday get-together. Over pancakes and omelets, these folks chatted, laughed, talked about current affairs and shared news of those unable to attend.

Not exactly big news, given

the time of year, but members of this "family" actually get along.

"We've got a great neighborhood," said Dyann Alexander, 82. "People tell me all the time, 'You're so lucky — we don't even know our neighbors.' So it's great because we like each other."

For the past 55 years, neighbors along one street in northwest Gresham have gathered to share a meal and, more importantly, each other's company. While holiday happenings among neighbors aren't unusual, few people stay in one neighborhood long enough anymore to return to somebody's open house for two years, much less 50-plus.

**"I don't think many neighborhoods have this. It's an amazing thing when you can have a whole block of people who get along. It's really a phenomenon."**

— Gloria Weitzel, who helps coordinate the annual holiday gathering for a northwest Gresham neighborhood

But for the folks in this group, whose ages range from 18 months to nearly 98, longevity

See FRIENDSHIPS / Page A5



Gloria Weitzel, left, visits with Brittany Clark and her daughter Avery, 18 months, at a neighborhood holiday breakfast held Saturday, Dec. 6, at Heidi's of Gresham.

OUTLOOK PHOTO:  
ANNE ENDICOTT

*Outlook*  
Dec 9, 2014

Dyann Alexander and her husband, Dick, have participated in an annual holiday gathering among neighbors along one block in northwest Gresham for more than 50 years. Dyann, who's 82, helps coordinate the affair using a phone tree to inform neighbors of the date each year.

OUTLOOK PHOTOS:  
ANNE ENDICOTT





# Friendships: Gathering at Heidi's for five years

■ From Page A1

means little when compared to being neighborly.

The tradition began in the spring of 1959, when Gen Collins and her husband, Marv, invited neighbors to their home for an Easter brunch following church services. Over time, as more people moved into the neighborhood, a summer barbecue was added.

But following Marv's death, Collins decided to dispense with her usual holiday gathering for family, opting for a "simple dinner" of soup and pie the Sunday before Christmas.

"A simple dinner — three soups and five pies," said Collins' daughter Peggy Hietpas, laughing. "Mom still wanted to get the family together, but there were a lot of leftovers, so she invited the neighbors over for that. After a while, the neighbors waited for the Sunday before Christmas because they knew they were going to get the leftovers the next day!"

Collins, 93, along with Marguerite Wiesinger, who will be 98 in January, are credited with starting the more than five-decade-old tradition. Being neighborly was what people did in those days, they both said, adding that it provides a sense of security up and down the street.

Brittany and Martin Clark moved into the neighborhood three years ago. This was their second year attending the breakfast with their children, Braeden, 7, Hudson, 4 and Avery, 18 months. It's become an event they've grown to anticipate.



More than 20 people from one northwest Gresham neighborhood attended the 55-year annual holiday get-together over the weekend at Heidi's of Gresham. Their ages ranged from 18 months to nearly 98.

"Are you kidding? With three kids we never go out for breakfast," Brittany said. "When we first moved in, everybody was really friendly. We feel real safe because we know they're looking out for us."

The group has been gathering at Heidi's for about five years, Alexander said. She and Gloria Weitzel, who has lived in the neighborhood since 1979, use a phone tree to get the word out about the breakfast. Weitzel's "cheat sheet" is more than just phone numbers, however. She also keeps track of the names of family members and move-in dates — sort of a Welcome Wagon/Neighborhood Watch-style combination.

So in true holiday fashion, literally and figuratively, 21 people sat down for breakfast Saturday morning to toast the season and each other.

"I don't think many neighborhoods have this," Weitzel said. "It's an amazing thing when you can have a whole block of people who get along. It's really a phenomenon."





# "A Bit of Swiss in East County"

Family owned and operated



On August 30, 1968, Don and Marie Eklund opened Heidi's Coffee Shop on the Mt. Hood freeway at Highway 212. During the next five years, a gift shop, bakery, deli and boutique were added and the name was changed to Heidi's Swiss Village, Inc. In 1982, the Eklunds sold the Highway 212 location, but kept the Gresham location that was purchased in 1980. The Pony Soldier Motor Inn, adjacent to Heidi's was opened in 1985. It boasts 75 rooms, complete with pool, spa and exercise facilities.



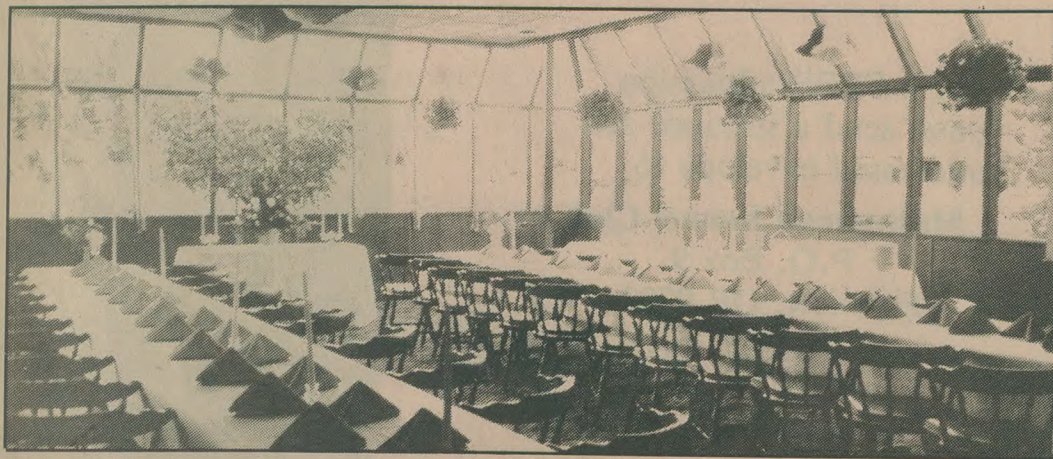




The look of Switzerland is apparent when you walk into Heidi's gift shop. With Swiss clocks, weatherhouses, Swiss Bells and nutcrackers, Heidi's sends you on your way with "a bit of Swiss".



The Alpenhaus Lounge, nestled in a cozy atmosphere at the east end of the restaurant, offers quick convenient lunches for the on-the-go business person, twice-weekly lunch drawings, and free hors'd'oeuvres from 4:30 to 6:30, Monday through Friday.



One of the few banquet facilities available in Gresham can be found at Heidi's. Perfect for weddings, church gatherings, civic meetings or private parties, Heidi's can cater to the individual needs. From formal to informal, creative to simple, Heidi's is sure to give each affair an identity of its own.



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