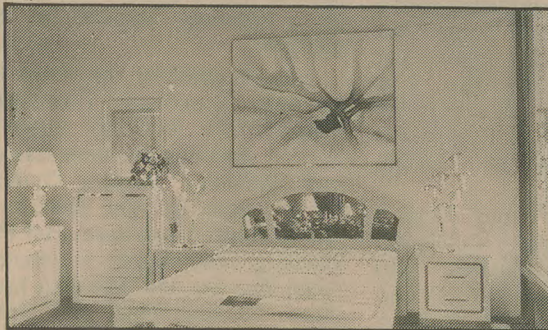


out. MAR. 2.88

Spring Bargains Are Sprouting Up All Over



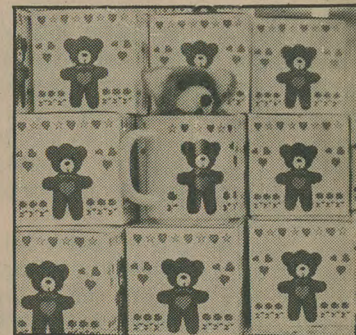
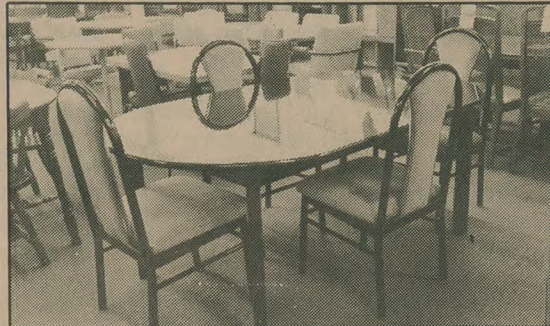
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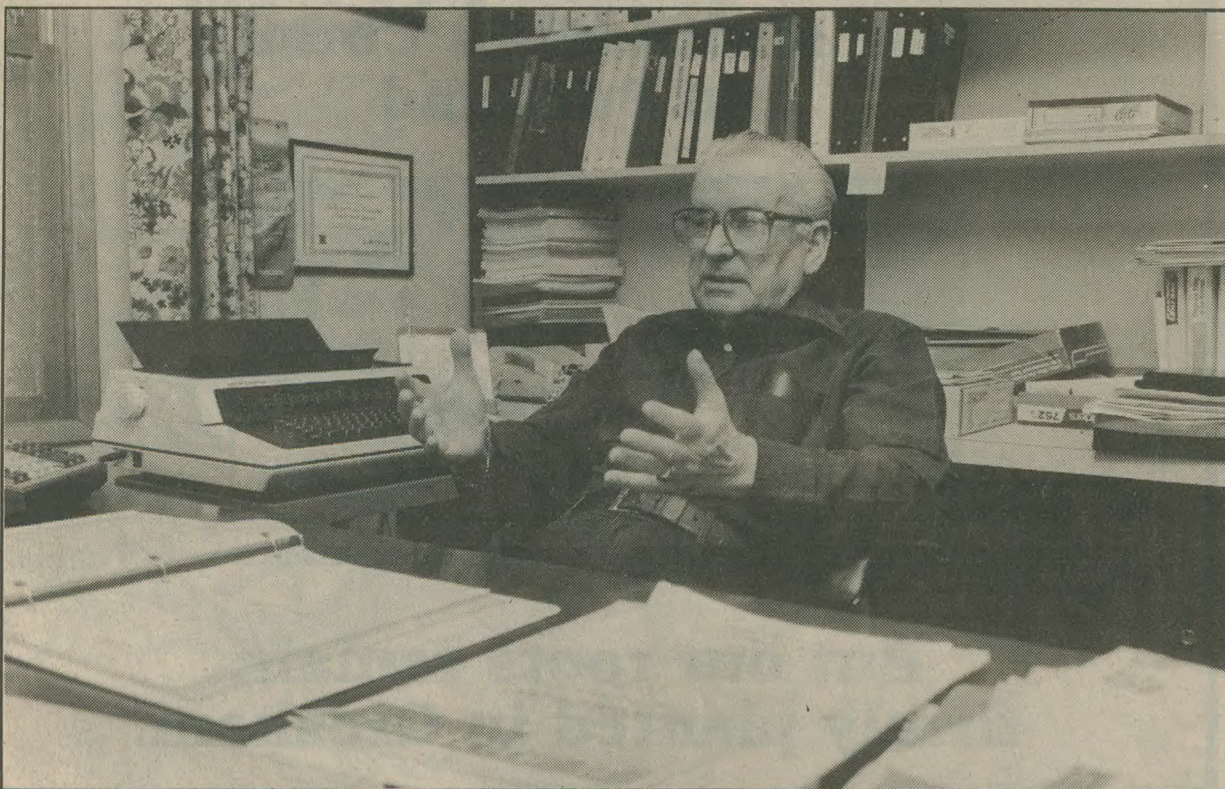


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B&M Income Tax



MARGARET M. DUNNE

Adolfo Bardi had several careers before settling on opening an income tax and bookkeeping service in 1964.

Business is a family affair

❑ Adolfo and Madeline Bardi began B&M 30 years ago

by BARBARA BROWER

Adolfo and Madeline Bardi worked together to establish B&M Income Tax and Bookkeeping Service in Gresham more than 25 years ago.

"We built our business on reputation. Trust is the main thing. Our clients know if something happens, we'll be there," said Adolfo Bardi, 77.

Updates on new tax laws, investment counseling, client seminars are a part of the trust and pride of the family-owned tax business.

"Advertising is no good. We do good work and you tell your friends and they bring their taxes here, too. That is what works good," Bardi said.

The Bardis are a proud family with a rich Italian heritage and protective of their reputation. They have traced

their family roots to the castles of Italy.

Adolfo Bardi grew up in Italy, and was drafted into the Italian Army during World War II. He became an American prisoner of war and was sent to New York City. He agreed to help with flood control on the Mississippi River, and later worked at Fort Vancouver before returning to Italy. He returned to Portland in 1949 because he "liked the way they (Americans) were doing things."

He became a U.S. citizen, established a general contracting business and later worked in real estate and insurance.

Madeline was born to Italian parents in Portland. They shared a dance 39 summers ago, and swear they are still dancing and never argue

After working in real estate, Adolfo and Madeline sold two hotels and apartments when they decided they would work together to establish the income tax and bookkeeping service.

"We always work together, huh boss," Al Bardi asked his wife, who smiled shyly.

The business name was Bardi Income Tax Service, but was changed to B&M to reflect Madeline's role in the company. She worked as a tax consultant, bookkeeper and secretary.

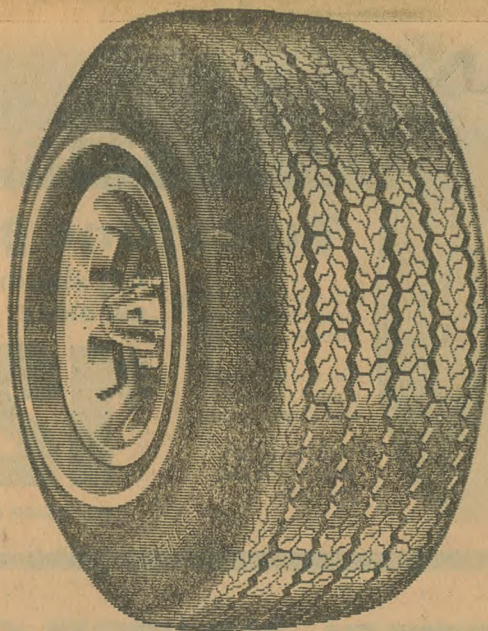
Seven years ago, the couple established the Bardi Heritage Foundation to support research of the history and heritage of the Bardi surname. The foundation also promotes international recreation, and social and educational activities. Adolfo, Madeline and their three children are officers.

Their oldest child, Anthony Bardi, is a licensed tax consultant and will likely inherit the family business.

"He's a good worker and he's pretty smart and well educated," Al Bardi boasted.

OREGONIAN 22 MAY 1974

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GRESHAM HISTORY FILE

Business

Local chain opens wild bird specialty shop

by LYNN NAKVASIL
of The Outlook staff

Backyard Bird Shop, a local chain, has expanded with a fourth store in the Gresham Town Fair.

Owned by Scott Lukens and his wife Molly Evans of Vancouver, the shop carries a selection of bird houses, feed, baths and hummingbird feeders, as well as supplies for squirrels, bats and other animals.

"We realized from our Hawthorne store that we had quite a few customers in the Gresham area," Lukens

said.

An avid bird-watcher himself, Lukens has logged in sightings of 411 different species. But many customers are new to the topic, so the stores offer a variety of classes, bird walks and a bi-monthly newsletter, he said.

"We go out in the public schools and do free bird programs," he said. "We gear it primarily from first grade to fifth grade."

Education is important to attract birds and other wildlife to one's back-

yard, he said. For example, a U.S. Fish and Wildlife study, shows that wild birds are most attracted to black-oil sunflower seeds, he said.

When he started his first store in 1991, people doubted even one store would succeed, he recalled.

"I went to a shopping center, and they laughed at me. They couldn't imagine I'd make a living selling bird seed, and I never had any retail experience," he said. "So we rented a two-story bungalow in Lake Oswego

because they were willing to rent to me."

Lukens now employs a total of 14 at his Gresham, Hawthorne, Lake Oswego and Beaverton stores. Although a former customer has opened another bird supply store in the area, Lukens expects that the demand is there for both.

Much of the supply is local as well. Lukens estimates that 90 percent of his bird feeders and houses for sale are made in Oregon.

Outlook 11/3/93

Mixing art and baking is a recipe for success

July Spotlight, July 2013

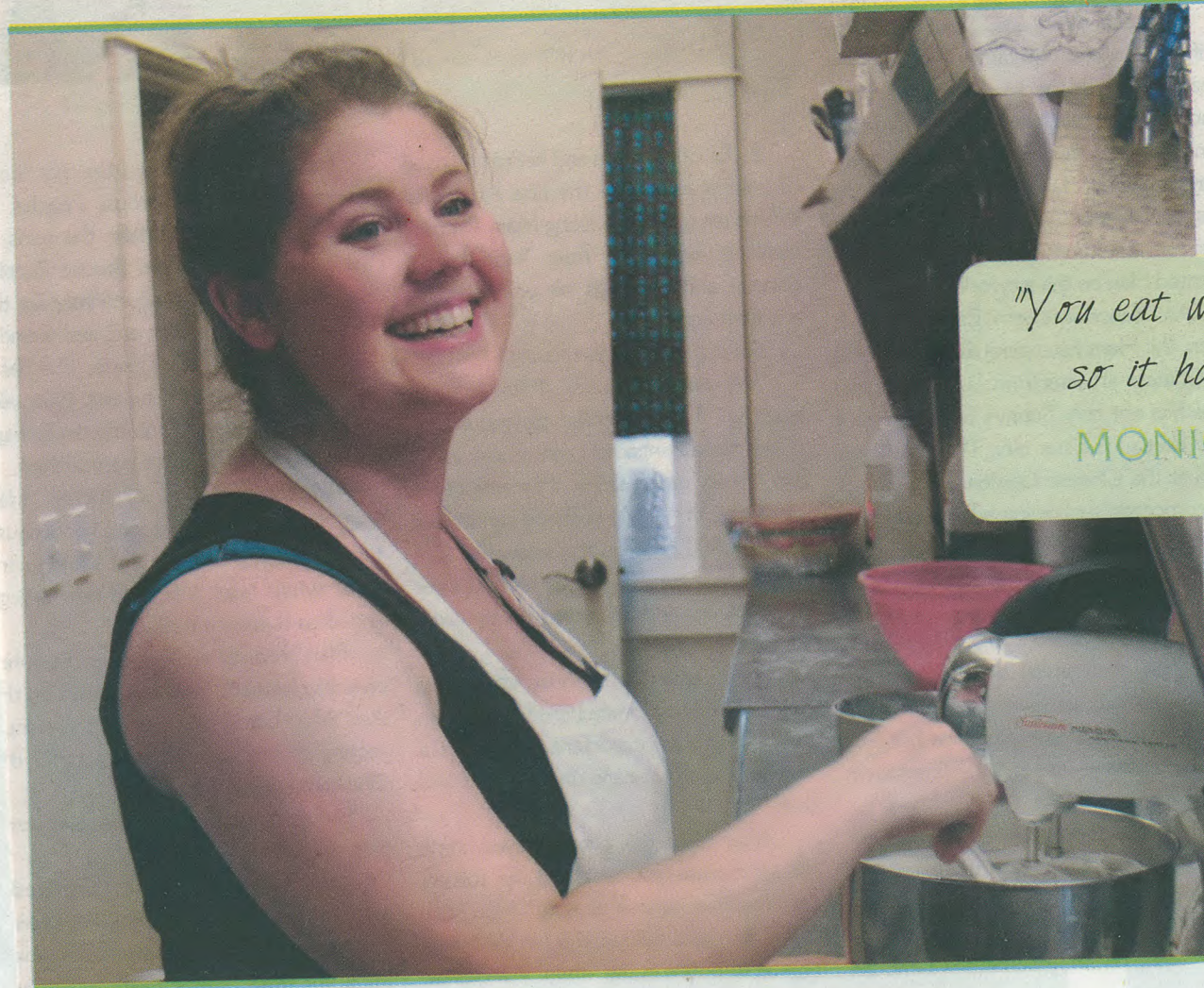
Banaka and Browns Artisan Bakery's pastry chef finds creative satisfaction in the kitchen

Monica Neffendorf once considered applying to art school. Instead, she finds artistic and creative satisfaction in the kitchen at Banaka and Browns Artisan Bakery in downtown Gresham.

*"You eat with your eyes first,
so it has to look good."*

MONICA NEFFENDORF

pastry chef at Banaka and Browns Artisan Bakery



anne Endicott

Few professional chefs willingly admit to their first efforts in the kitchen.

Monica Neffendorf, pastry chef at Banaka and Browns Artisan Bakery in lowtown Gresham, isn't quite that shy.

"My first cake was a birthday cake for my friend in her Easy Bake Oven," Neffendorf said, laughing. "The frosting was a whole bunch of sugar and milk. I'm sure it was gross. But we sliced it up and served it to her parents and they said, 'Oh this is the best cake ever.' It was so bad."

Neffendorf has come a long way, from that humble and humbling beginning. These days, the spunky 25-year old is the reason why crossing the threshold of Banaka and Browns instantly adds to the waistline.

Every morning at "O-dark-30," Neffendorf fires up the ovens in the historic building on Main Avenue and plans her menu for the day. By the time the bakery opens at 7 a.m., the pastry counter is overloaded with fresh muffins, scones, cinnamon rolls and coffee cake. She also prepares Italian Herb Focaccia for Panini sandwiches and recently, introduced homemade bagels.

Neffendorf admits to an artistic nature and once considered applying to art school. But after developing a love for cooking, via her mother, she found a way to combine her two passions.

"Baking is artistic and it's still creative," Neffendorf said. "You eat with your eyes first, so it has to look good."

After graduating from the Culinary Institute of Portland in 2008, Neffendorf took a job with the Portland City Grill. A year later, she signed on with Mehri's Bakery and Deli in the Woodstock area of southeast Portland. But she quickly grew tired of mass produced plated desserts and began looking for

ways to stretch her wings.

"There wasn't a lot of wiggle room to do what I wanted to really do," Neffendorf said. "When I saw (Banaka and Browns owner Cindy Wich's) listing for here, I knew this is what I wanted. It's rustic and I can bake like grandma used to bake. Most places have a list of recipes they want you to use. But Cindy lets me create my own and that's why I love my job."

Neffendorf's Lemon Blueberry Muffins (see recipe below) stem from a basic recipe she created herself. Lately, she's been making good use of locally grown blueberries, but any fresh fruit can be used, she said, adding that the muffins also freeze well.

"The recipe makes about 12 big muffins, but it will probably make more if they're a smaller size," Neffendorf said. "And with all the fresh fruits now, you could make a whole bunch of blueberry muffins and have some in the winter when you get a craving for a blueberry muffin."

Regulars at Banaka and Browns know well the soft, biscuit texture of the bakery's signature scones. The

Continued on 7

recipe, however, is a closely guarded secret (we tired!). Neffendorf also won't disclose the ingredients for the bakery's chocolate chip cookies, German Kuchen and banana bread, which are all family recipes belonging to Wich's great-aunt and Neffendorf's grandmother.

One "secret" she will offer, though, is her method for keeping muffins moist for days.

"The trick is spreading the glaze over the top of the muffin when they're hot, right out of the oven," Neffendorf said. "You'd think it would make the muffin soggy, but what happens is the glaze soaks down into the muffin and keeps it moist for more than a day."

1045



Vision of a rosy past

Stephen Lacey
mourns the
passing of
a famous
primrose nursery

BARNHAVEN, the nursery which raises and sells the finest primrose, is closing. There is much culling and gnashing of teeth among its customers who are leaving a much-loved institution, and their most entertaining and eccentrically written catalogue. Horticulture could be wailing too, for this may be the end of the line for tens of exquisite seed strains.

I bought my first batch of Barnhaven seed in 1983. My entry for March 9 that year records that from my ten packets, germination was sporadic but nearly 100 per cent successful. The entries the following spring are so local that I dare not quote them. Suffice it to say that I drew a eulogy from everybody who saw them; someone came in the night and stole a barrowful.

Storms and other calamities have since taken their toll on my display has worn a bit. I was planning to place a border once I had re-developed the long shady border at the end of the garden, but now there is no time to lose. I drove to Barnhaven in the Christmas day and came away with 40 packets. I would advise to share in this last harvest

that makes the Barnhaven strains so special is their old-fashioned character and diversity of subtle colouring. As the catalogue says: "There are no orange mops atop of elephants' legs in this repertoire. It has always been kept the traditional fragrance



Dedication: Jared and Sylvia Sinclair, the owners of the Barnhaven nursery who have not spent a night away for over

and charm of the polyanthus and primrose."

The names of the strains are enough to melt any gardener's heart: 'Spice Shades (chocolate, coffee, cinnamon, allspice, ginger and hazelnut browns)'; 'Reverie (a ripple of butterfly and powder blues)'; 'Char-treuse (cool conversation pieces in cream, iced with pale green or white, shading to a green centre)'; 'Casquet (violet, cream, coral, rose, opal, pink and other Edwardian hues)'; and 60 others equally dreamy.

The story of their development is told in the catalogue. It all began with Gertrude Jekyll, that influential gardener and writer, who, in the 1870s and 80s, developed a strain of yellow and white "bunch-flowered primroses" from two polyanthus she grew, a near-white and a mottled bronze. (Barnha-

ven's 'Harvest Yellows' are "direct, unadulterated descendants").

Some of Miss Jekyll's plants were acquired by a Mr Anthony Waterer who was busy developing his own strain of red polyanthus. The two strains were blended and by the 1920s, multi-coloured polyanthus were well established in gardens and being offered by the big seed firms.

Enter, in 1936, an impoverished American lady called Florence Bellis, who lived in a rickety barn in Gresham, Oregon, called Barnhaven. Florence decided to try and make a living by raising plants and, happily for us, she chose primroses. She did not sell all the plants she raised but kept the best, carefully matching and cross-pollinating them by hand.

Through the 1940s she perfected and stabilised strain after strain of different coloured polyanthus, including the first true blues. Strains of double primroses and Cowichans, those eyeless gems with purple-flushed leaves, followed. And the fame of Barnhaven seed spread far and wide.

By the early 1960s, Florence's health was deteriorating and she sought a successor to carry on her work. Jared and Sylvia Sinclair of Brigsteer, Cumbria, stepped forward. The Barnhaven could not have fallen into safer hands. Their dedication has been remarkable.

Raising primroses is exacting, year-round work which must still all be done by hand — seed sowing, potting up, pollinating, and harvesting. Jared tells me that they have not been

away overnight for years.

There has been no special reward but a great achievement. As well as raising and developing Bellis's own strains, continued to introduce strains of their own, 11 polyanthus, seed roses and the coveted double auriculas.

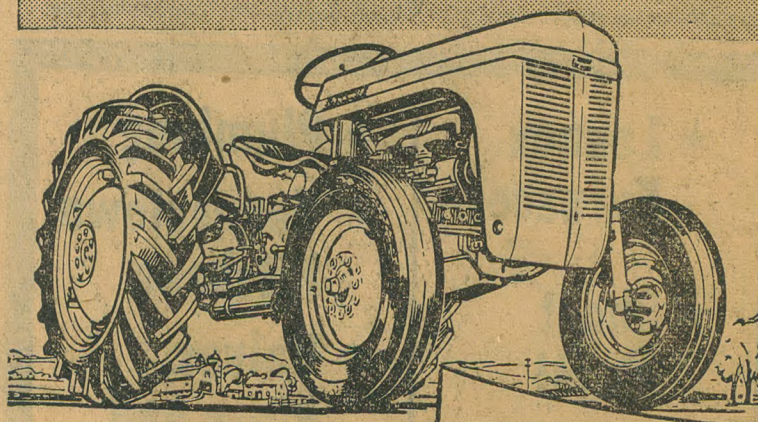
Is there no one in the Sinclair mould who will up the torch? "When how much work is everyone runs off," Jared says to me. The one glimmer is coming from Fran, one of the Sinclair helpers has just bought a copy. She has acquired seed strains and is planning to begin production. Let us prove to be the guard treasures deserve.

'Carpets of primroses in nearly every flower-bed which drew a eulogy from everybody who came — someone even stole a barrowful in the night'

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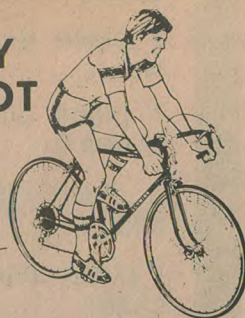
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Beckwith p d d l s bikes from a new location

After about six years in its present location, Beckwith's Schwinn Cyclery is moving to a bigger building.

Frank Beckwith told The Outlook on Thursday that he has agreed to purchase the former Gresham Lawn and Tractor building at 633 E. Powell Blvd. The building is owned by Burton Walrad, 81, who had leased the space to three or four tenants including several John Deere dealers.

"I've always hated to pay rent," said Beckwith.

"The old location (1045 E. Powell Blvd.) is not the best. It has a basement and we've had to go up and down the stairs."

Beckwith feels the new building will give him better exposure.

"There is also space that I will rent out," he said. "There are two big buildings in the back, and a lean-to addition on the front building."

Beckwith started to move his bicycle shop on Thursday.

He also has a Portland

store at 4235 SE Woodstock Blvd.

Walrad has owned the land — composed of five 50-foot-by-100-foot lots — since 1937. It makes up about half of the block in the 600 block of East Powell Boulevard.

Selling the property is a big change for Walrad.

"This is not a lease, I'm selling," he said. "When you get to be my age you feel like selling things instead of keeping them."

Beckwith is pleased about the deal.

"I never have been able to expand," he said. "I haven't been able to afford building prices in Gresham until I came across this deal."

"Burton Walrad is quite a gentleman. I hope I have his outlook when I am 81," Beckwith said.

OREGON JOURNAL
SEPT. 4, 1982

Farewell, old

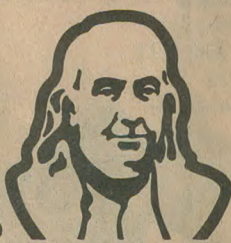
The Oregon Journal has been a friend of The Benj. Franklin for nearly six decades. Covering our growth. Sharing with us Oregon's triumphs and setbacks, changes and progress.

And now, as a pending merger with Equitable Savings will soon make The Benj. Franklin bigger and better than ever, likewise The Oregon Journal and The Oregonian combine to bring all of us a dynamic new newspaper.

It's a time of exciting opportunity for both of us. And so we bid you farewell as The Journal. Hello and best wishes as a new old friend, The Oregonian!

From your old friend

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STREET FINAL

Mr. X-pa

Thursday, May 27, 1982 20c

Franklin S&L t Equitable



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GRAND OPENING

BEN FRANKLIN STORES IN GRESHAM

9 A. M. SATURDAY 9 A. M.

10-8-1951

Plan now to attend the big grand opening sale of our new Ben Franklin Store in Gresham! We have joined the nation-wide organization of over 2,600 independently owned Ben Franklin Stores and we're ready to serve you in our new, modern store in which everything has been done to make shopping pleasant and

easy for you.* Only through our cooperation with hundreds of other Ben Franklin merchants in large quantity buying could we offer the outstanding values in this circular and the many other special values you'll find at the store!

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**GRAND OPENING OF
BEN FRANKLIN STORE**

—o— 1951

Saturday, October 8th marks the grand opening of the new Ben Franklin store in Gresham, an event that has been anticipated by the people of this territory for several weeks while the building has been in process of being made ready.

This store specializing in merchandise in the 5c to \$1.00 range is one of the finest independent stores in the community. It will be owned and managed by R. E. Scribner who with his family have recently moved to Gresham.

The people of this community have watched with much interest the developments as they have taken place in this store. First of all the old front was completely removed from the building which is owned by Mr. Palmquist and formerly housed the Palmquist Harness shop. Then a fine new standard Ben Franklin store front was installed. This front is the most modern and outstanding in Gresham.

After the front was completed the interior of the building was entirely redecorated. The most outstanding feature is a complete factory-built fixture job. These fixtures, consisting of counters, shelving, cases, etc., were constructed by the Store Kraft Mfg., company, specialists in Variety store fixtures. They represent the very latest developments in fixtures and the entire store is arranged to make shopping easy and pleasant.

Although the store is independently owned and operated it is affiliated with the great Ben Franklin league of real stores a voluntary organization consisting of over 2600 members located in every state in the union. The merchants pool their buying power with Butler Brothers, national distributors of general merchandise who in turn provide them with the syndicate merchandise at prices to compete with even the largest chain stores.

Mr. Scribner extends a cordial invitation to everyone in this section to visit his new store on opening day. Many special merchandise offerings have been arranged for this event and he states that it will be profitable to take advantage of these offerings.

The entire surrounding territory as well as Gresham proper, has been covered with a four page circular listing hundreds of items that will be offered during the first week of business. Also on page 4 of this issue of this newspaper will be found the announcement of the formal opening.

This newspaper joins the other business firms of the community in welcoming this very worthwhile addition to the ever-growing business section of Gresham.

THE "BEN FRANKLIN VARIETY STORE" OWNED AND OPERATED BY VIOLET AND RAYMOND SCRIBNER WAS OPENED FOR BUSINESS IN THE SAM PALMQUIST BUILDING AT 127 N. W. MAIN STREET IN SEPTEMBER OF 1938. THE BUSINESS REMAINED IN THIS LOCATION UNTIL NOVEMBER OF 1951 WHEN IT WAS MOVED TO A LARGER BUILDING OWNED BY LUCILLE MENTZER ON THE CORNER OF N. W. SECOND AND MAIN STREETS. THIS BUILDING WAS RENOVATED AND MADE MODERN TO HOUSE THE NEW BEN FRANKLIN STORE. IN MAY OF 1953 MR. AND MRS. SCRIBNER SOLD THE BUSINESS TO THE CORPORATION KNOWN AS "WHITESIDE VARIETY". THE STORE IS NOW KNOWN AS GRESHAM VARIETY.

IN JANUARY OF 1952 MR. AND MRS. SCRIBNER OPENED A DRESS SHOP KNOWN AS "MODE O' DAY" IN THE SAM PALMQUIST BUILDING AND STILL OPERATE THAT STORE.

VIOLET SCRIBNER

Violet Scribner

New Variety Store To Open Saturday Morning at 9 a. m.

Ben Franklin Establishment
Locally Owned by R. E.
Scribner, New Resident

NEW FRONT INSTALLED

Merchandise Ranges in Price
From Nickel to Dollar;
Local Help Hired

Saturday, October 8, marks the grand opening of the new Ben Franklin store in Gresham, an event that has been anticipated by the people of this territory for several weeks, while the building has been in the process of being made ready. The time is 9 o'clock in the morning.

This store, specializing in merchandise in the 5 cent to \$1 range, is one of the finest independent stores in this community. It is owned and will be managed by R. E. Scribner, who with his family has recently moved to this city.

Developments Watched

The people of Gresham have watched with much interest the developments as they have taken place in his store. First of all, the old front was completely removed from the building, which is owned by Sam Palmquist and formerly housed the harness shop. Then a new standard Ben Franklin store front was installed. This front is one of the most modern and outstanding in town, and many compliments are being paid to the Morehouse Glass company, which handled the job.

After the front was completed, the interior of the building was entirely redecorated. An outstanding feature is the factory-built fixture job. The fixtures represent the latest developments, and the entire store is arranged to make shopping easy. The shelves were installed by Allen's Woodworking shop of Gresham, and Earl M. Boice, local painter, painted the windows, walls, ceiling, and standards. The paint was furnished by Pankratz Paint and Wallpaper store.

Patronizes Local Business

The gas heater was installed by the Peterson and Morlan Plumbing and Heating company, and Bjur Electric store put in the wiring.

Fifteen girls have been working all week on two eight-hour shifts to get the store ready for the 9 a. m. opening Saturday. By Saturday night Mr. Scribner expects to know which of the girls will make the most efficient and permanent sales-girls.

Although the store is independently owned and operated, it is affiliated with the great Ben Franklin league of retail stores, a voluntary organization consisting of over 2,600 merchant members located in every state in the union. These merchants pool their buying power with Butler brothers, national distributors of general merchandise, who in turn provide them with the syndicate merchandise at prices to compete with even the largest chains.

Specials on Saturday

Mr. Scribner invites everyone in this section to visit his new store Saturday, and many special merchandise offerings have been arranged for this event.

The Outlook joins the other business firms of Gresham in welcoming this addition to the ever-growing business section.



CONTRIBUTED PHOTO: NEW YORK FIRE DEPARTMENT

The NYC Fire Department tweeted this photo as crews were preparing to cut through the glass of the 68th floor of One World Trade Center to rescue two window washers. Benson Industries Inc., in Gresham manufactured the 13,000 windows on the skyscraper.

Gresham-made windows featured in death-defying New York rescue

Outlook - Nov 18, 2014

Window cut to save two men cleaning was made in Gresham

By SHASTA KEARNS MOORE
The Outlook

When New York City emergency crews rescued two window cleaners dangling from broken scaffolding last week, some in Gresham took note.

Rescue workers had to cut through the glass wall of the 68th floor of One World Trade Center to bring the two men to safety. Thirteen thousand of those windows had been

assembled and glazed at the Benson Industries Inc. factory on Northeast Halsey Street and Northeast 181st Avenue. The factory no longer exists.

"They had to grind out an opening big enough for a guy to walk through," said Jeremy Mucha, vice president of engineering for Portland-based Benson. Mucha explained that crews used a diamond-tipped grinder on a half-inch thick interior pane then broke out the thinner outer window.

The two men on the maintenance crew were subcontracted from Benson to Uptown Services Window Cleaning, but Mucha noted that the company that supplied the faulty rig-

ging was separate.

"The port authority owns the maintenance equipment and are going to find out what was wrong with it," Mucha said. He noted that the emergency safety lines and emergency crews all worked as they should have to prevent tragedy.

The Guardian newspaper reports that the scaffolding was supplied by U.K.-based Tactel Group, who has had two other similar malfunctions in recent years.

The workers were uninjured and rescued around 2:15 p.m. Wednesday, Nov. 12, after 90 minutes spent clinging to the rigging over the New York skyline, CNN reported.

The hole is now boarded up and a

Benson crew will install a new window this week. Once the silicone caulking cures, Mucha said, the crew will need to go back out on a swing-stage scaffold to finish replacing the glass.

Begun in 2009, it was a four-year process for Benson to install the curtain wall — the outer skin of the skyscraper. The 1,776-foot-tall One World Trade Center officially opened Nov. 3, according to CNN.

Mucha said when the story hit the national news, "everybody called wondering if they knew that our building was on TV.

"The happy ending is they were not stuck out there for very long," Mucha said.

BUSINESS

OUTLOOK 11/20/2012

■ Iconic Rockwood food cart moves to new digs down the street

By ANNE ENDICOTT
The Outlook

Best Burger addicts — rejoice.

Bracing against the East Wind to get a fix from the iconic cart is a thing of the past.

Best Burger has moved, to not only offer folks a place to sit indoors, but beginning Saturday, Dec. 1, a new menu as well.

"We are going to have killer breakfasts," said John Cartisser, owner of Best Burger.

"This has been crazy! We had less than four weeks to get the restaurant up and running."

— John Cartisser,
owner of Best
Burger

"We hired a new head chef and I don't think Gresham has seen anything like our breakfast. We're going to crank it up a few notches."

The trademark orange food cart has been closed the last two weeks while Cartisser and his crew have been remodeling their first

real-deal restaurant.

The building at 17527 S.E. Stark St. has been home to several eateries, most recently Tios Tacos, and notable for sharing the location with Wok's Up bar and volleyball courts.

But the opportunity to move from cart to table service came up suddenly, Cartisser said, proving that sometimes, you have to be careful what you wish for.

Cartisser, a lifelong Gresham resident, actually got into the food cart business by accident. After his contracting business took a hard hit as the economy sputtered, he began looking for a way to combine his passion for food and some form of income.

"I scraped together \$800 and bought a flat-bed," Cartisser said. "I framed the cart from scratch and was just going to put it on Craigslist to sell. But I got orders for four other carts and I built them



Best Burger owner John Cartisser infused a rustic decor for his first "brick and mortar" table-service restaurant.

OUTLOOK PHOTO: JIM CLARK



NOEL

Best wishes
to our many
good friends.

1963

Holcombs'

BETSY JOY DRESS SHOP

121 N. Main, Gresham

OUT. 19 DEC. 1963

OUTLOOK OCT. 4, 1951

DRESSES
and
SAVINGS

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- Menswear Fabrics
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Plaids
Checks
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Plaids
Checks

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beautiful styles and a
delicate assortment of
wonderful Fall colors . .

Only **\$5.95** each



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Branch at Midway
Variety, 122nd & Div.

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Betsy Joy
DRESS SHOP
28 E. Powell Ph. 293

2-14-63

Betsy Joy Dress Shop Plans Grand Opening Event Friday



Getting set for the grand opening event Friday at the Betsy Joy Dress shop, 121 N. Main St., Gresham, are the two new owners, sisters Pauline (left) and Corine Holcomb.

(Outlook photo)

Corine and Pauline Holcomb, new owners of the Betsy Joy Dress shop, will hold a grand opening Friday at the shop's new location, 121 N. Main St. in Gresham.

They purchased the women's wear shop from L. E. Walker, who in turn had bought the shop from them several years after its opening in 1945.

This week the two women are busy completing remodeling and arranging displays. The shop features name brands in dresses, sportswear, millinery, lingerie and hose and costume jewelry.

"We'll look forward to greeting many of our old customers and friends and new ones too," the new owners smiled.

Early retirement didn't suit Big O Tires

Buzz Gilbert returns to business after 21 years away

BY KELLY MOYER-WADE
staff writer

Sometimes a job is more than just a job. Sometimes it's a lifestyle. That's how the tire business is for Buzz Gilbert.

"I honestly love it. I love the customers, they're more like friends, and I love the smell of the rubber," Gilbert says, glancing over his shoulder at the rows of new and used tires at his Big O Tires shop.

Gilbert tried retirement once — 21 years ago. It didn't fit him. Instead of kicking back, the energetic Gilbert bought an alfalfa farm in eastern Oregon. Instead of taking leisurely trips with his wife, Annette, Gilbert motored through the country like a cheetah outrunning a predator.

"The motor home was a bad idea," Annette says. "We probably set the record for going across the country. We got home and sold it."

Gilbert chimes in at the mention of the errant motor home purchase and flashes a grin at his wife of 38 years.



STAFF PHOTO BY KELLY MOYER-WADE

Buzz Gilbert, left, stands with his family and business partners, from left Annette, Craig and David, at the Gilberts' Big O Tires shop in Gresham.

"For some reason, I would wake up at 4 a.m. and have to hit the road," he says. "Then I'd want to drive until 11 at night."

Of course, Gilbert has never really been able to sit still.

At the age of 18, the Benson High School graduate came east to seek his fortune. He leased a space in Gresham for \$25 a month and started a tire business.

This was in 1953 and Gresham was a whole lot different. Gilbert

knew the town's business owners and made friends with his customers.

He improved the shop and his rent increased, so he bought the building a few years later.

In 1963, he built a brand new tire center on the same spot. In 1967, he married Annette.

The couple has three sons, Mike Craig and David, and five grandchildren.

All of the boys grew up in

Gresham and graduated from Gresham High School. All three went into the tire business.

Mike, 51, recently retired from Les Schwab. Craig and David are the new manager and service manager, respectively, for Big O Tires.

After 21 years in "retirement," Gilbert decided last year to reopen his tire center. He still owned the building, after all, and the last person to lease the shop had gone out of business. When Craig and David broached the idea of opening a family-run shop again, Gilbert jumped at the chance.

"I missed it," he says. "We could have leased or sold the land five times but we've decided to reopen."

The new Big O Tires opened in early April and business has been steady. Old customers return to greet Gilbert and his sons.

"It's wonderful seeing all the customers again and getting to meet their sons and daughters and grandchildren," Gilbert says.

Although Craig and David are

running the business now, Gilbert still pokes his head in a few times a week to make sure things are running smoothly.

Of retiring 21 years ago, Gilbert says the notion came to him at an early age.

"When I was a young lad, we were asked to write our goals on a piece of paper. Well, one of my goals was to retire at 47. I don't know why 47, but that's what I wrote, and I carried those goals in my wallet and when I'd get a new wallet, I put that piece of paper in it," he says.

When he turned 47, Gilbert remembered his goal and made plans for an early retirement. He succeeded three years later.

"Of course, between volunteering with the church and the

owner

Franciscan Montessori Earth School and the alfalfa farm, well, my gosh, I never really did retire," he says now.

Buzz and Annette live in Vancouver, Wash., now and make frequent trips to their family's Gresham store.

Big O Tires employs five people, deals in new and used tires (but no retreads) and offers a range of front-end work for cars and light trucks.

The tire shop and service center is at 2050 E. Powell Blvd., Gresham. It is open from 8 a.m. to 6 p.m. Monday through Friday and from 8 a.m. to 5 p.m. on Saturdays. The store is closed Sundays. For more information, call Big O Tires and Service Center at 503-665-3154.

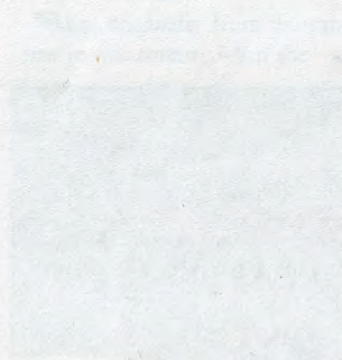
MCC student taps into her artistic talents and receives a scholarship to a New York university



She is a student at the Metropolitan Community College (MCC) in Gresham, Ore. She is a student at the Metropolitan Community College (MCC) in Gresham, Ore. She is a student at the Metropolitan Community College (MCC) in Gresham, Ore.

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Feb. 28, 1989 GRESHAM OREGON

Shoes have 'earthy' look

Birkenstock has footwear for the health-conscious

"Fashionable" is not a word that is often used to describe Birkenstock shoes and sandals. "Comfortable" is more like it.

But comfort has yet to overcome fashion in popularity, so business at a new downtown Birkenstock outlet at 1174 N.E. Roberts Ave. has been slow, said owner John Hanna.

"These are not supposed to be a fashion statement," he said. "People with foot problems don't have fashion as a priority anymore."

Hanna points out that many of his customers come in after they have had foot surgery or other medical problems caused by narrow or high heeled footwear that have forced their feet into unnatural positions. About 50 percent of the population have acute foot problems, he said.

The wearing of any kind of heels throw the body off balance, causing the stomach and pelvis to push too far forward and the back to arch too much. Backaches, headaches and leg cramps may result, according to Birkenstock literature.

Hanna calls it "a cultural tendency to wear shoes that are different from what the feet really look like." He also calls it stupid.

Birkenstock "Footprints" flat and wide, and the number of colors and styles is limited. Most of them are a variation of a wide strap sandal or a very basic shoe with a buckle. Most are in neutral colors — black, tan, brown or white.

But many people quickly get used to their homely appearance when they find out how good they feel.

Hanna said that customers who have never had problems with their feet comment on how much more alive the shoes make their feet feel once they try wearing a pair of Birkenstock's.

The soles of the Footprint shoes are shaped like a healthy foot, yet the material is flexible enough to mold with the weight of each individual's foot. They are designed to fit loosely and distribute the weight of the body evenly over the sole of the foot.

A brochure distributed by the California company compares the shoe to walking on sand. It says they provide support, absorb shock, exercise the legs because of the toe grip and improve posture over a



Staff photo by Terry Farris

John Hanna sells shoes for comfort rather than fashion.

period of time.

The shoes cost between \$50 and \$80 depending on the style, but they last longer than conventional shoes, Hanna said.

Hanna's shop is the third in the Portland area. Others are in downtown Portland and in Beaverton.

He decided to open his store in Gresham because the rent and taxes are comparatively low, and because specialty shops may do better in such an atmosphere than they would in a more modern mall.

Hanna describes a typical customer as middle-class, health conscious and earthy. People who come in the shop do so either because they are specifically looking for the shoe and probably will buy, or because they are curious, Hanna said.

He hopes surrounding property will be bought by businesses that plan to sell high quality merchandise that everyone needs at slightly higher than average prices. In other words, stores that will attract "yuppies" to shop downtown, he

said.

He said he welcomes the construction of the Town Fair shopping center nearby because it will bring people to Gresham to shop who otherwise might go to Portland.

Hanna also favors Gresham's urban renewal plan because he believes a uniform appearance of streets and a better atmosphere will bring the kind of shoppers he needs.

"I look forward to people coming to 'Old Town Gresham' to shop," he said. "The downtown should be made attractive and unique, but not necessarily modern."

There is not a large volume of people coming through the store now, but he is hoping things will pick up as the product becomes less foreign to people through word-of-mouth advertising.

The business traditionally does better in the springtime, he said.

If not, the store may be open fewer hours next winter, Hanna said. Currently, the store is open from 10 a.m. until 6 p.m. every day except Sunday.

OUTLOOK 6 DEC. 1951

DON'T STRING SANTA ALONG



**Make This Fine Christmas
Purchase Now !**

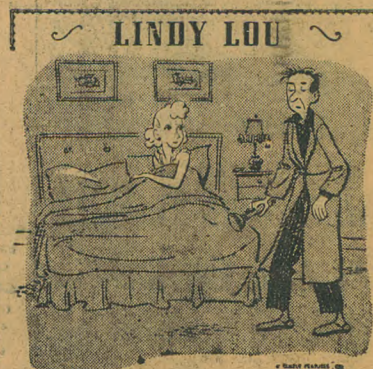
Electric Blanket

He or she will remember you on every cold night after you have made it a "warm Christmas" for your loved one . . .



Heats constantly, perfectly, comfortably all through your sleeping hours.

Come see it today at your Frigidaire Dealer.



"I offered them the silverware, but all they wanted was the electric blanket you got at Bjur Electric!"

"Buy at Home for the Home"

BJUR ELECTRIC CO.

101 N. Main

Phones: 224; Portland LI 5335

Grand Opening Planned by Two Firms



Putting the finishing touches on an attractive lamp display is Bob Bjur of Bjur Electric. The firm, which recently merged with Carlin Electric, will hold its grand opening Friday and Saturday. A television set tops the list of prizes to be given away.

(Outlook photo)

One of the many enjoyable things about living in a small town is that you know more of your fellow townsmen. Seeing many of the same folks day after day, you can't help but get to know and like them.

That's the way it is among Gresham's businessmen too. So a number of them will join in helping two firms celebrate their grand openings in new quarters Friday and Saturday.

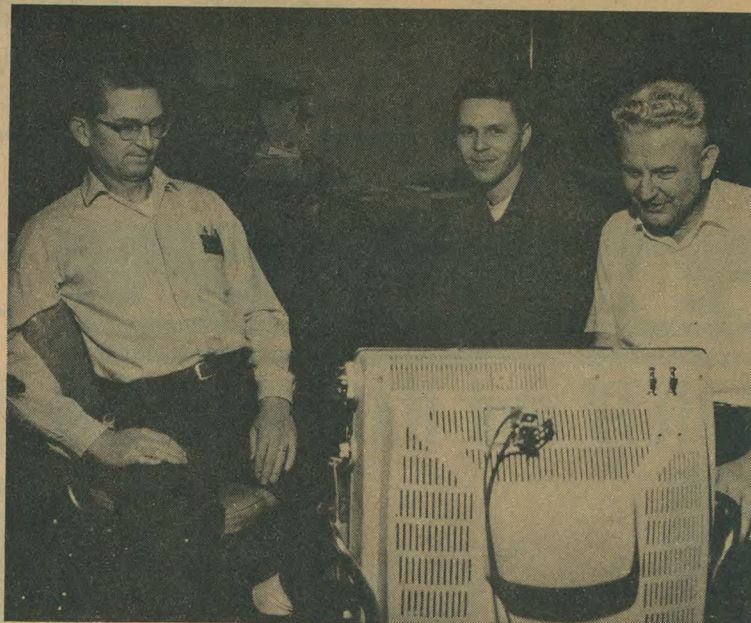
The firms that have just moved into bigger quarters are Rollie and Bill's TV, which moved from 50 NE 2nd St. to a place two doors west, and Bjur Electric, which moved in to Rollie and Bill's former shop.

The Bjur family has been in the electrical business here for more than 30 years and has made a host of friends. The three owners of the TV sales and service haven't had their shop here quite as long. But

plenty long enough so they know all the rest of the boys at the coffee shop.

Some of their fellow merchants have taken out ads in this week's Outlook to let the owners of the two businesses know that they're glad to see them doing well and growing along with the rest of the Gresham business community.

Rollie Dryden, who started



The three owners of Rollie and Bill's TV take a minute out to check the operation of the television set they'll give away at their grand opening Friday and Saturday. Left to right are Bud Jeffries, Bill Taylor and Rollie Dryden.

(Outlook photo)

as Rollie's TV 11 years ago here, now has two partners, Bill Taylor, and Bud Jeffries. A fourth full-time man in the operation is Herb Grubbs and Joyce Nelson is a part-time bookkeeper. The store features Zenith products from the smallest transistor radio to the latest in color television sets.

Bjur Electric, a quick step away, recently merged with Carlin Electric. Eve, Ed and

Bob Bjur and Mel Carlin and the rest of the crew will also be greeting their old friends at the grand opening.

By the time the folks at the two shops have put up the last new display they might be a little tuckered out. They'll be glad of a chance to pour you a cup of coffee and set a spell.

Each firm will give away a television set for the grand opening.

3-28-63

OUTLOOK 13 JAN. 1966



Bjur Electric is a family-run business, started by Arthur Bjur Sr., in 1926 at First and Main, Gresham. Vern Bjur, the son, now operates the business in their new, modern location at 60 S.E. Hogan Rd., off Powell Blvd., Gresham. Commercial and residential electrical contractors. Electric heat specialists. New and remodeling work. Drop by or phone 665-3156.

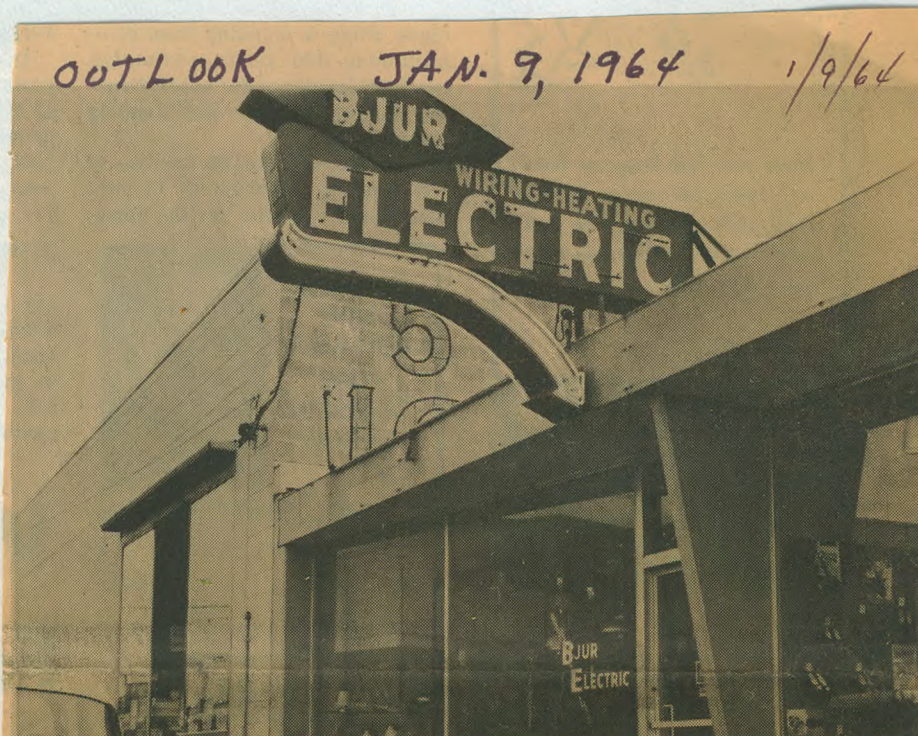
FOX RIVER BOND
RECYCLED



OUTLOOK

JAN. 9, 1964

1/9/64



Bjur Electric Co., at 50 N.E. 2nd, Gresham, moved into our new location in March, 1963, in order to expand and serve the community better. We are specialists in electrical contracting and heating. Come in and view our latest in light fixtures. A call puts us at your immediate service, MO 5-3156 or emergency, MO 5-7233. This is a cordial invitation to come in and become acquainted with Eva Bjur, Ron Bjur or Bob Bjur. We have been in Gresham since 1926.

FOX RIVER BOND
RECYCLED



OUTLOOK 24 DEC. 2003

Gresham Black Angus closes after 27 years

Steakhouse will shut its doors for good on Monday, Dec. 29

BY JILL FOREMAN
staff writer

Stuart Anderson's Black Angus is closing in Gresham.

The steakhouse, 425 N.E. Burnside Road, which serves fare such as prime rib, mushroom and bleu top sirloin, ribs and grilled lemon garlic prawns,

will shut its doors and cease operations on Monday, Dec. 29.

Black Angus has been operating in Gresham for 27 years. The restaurant employs 40.

"They just aren't making the money anymore," said Dave Sosa, general manager of the Gresham restaurant. The slide started with the economic plunge after Sept. 11, 2001, he said. The building's large size and resulting overhead also became too expensive.

Oregon's two other Black Angus restaurants, in Milwaukie and

Beaverton, will remain open. A third is located in Vancouver, Wash.

According to its Web site, Stuart Anderson's Black Angus and Cattle Company Restaurants began in April 1964. Stuart Anderson, a prominent rancher and Washington native, opened the first Black Angus restaurant in the remodeled dining room of the Caledonia, an old Seattle hotel he was operating.

Today, Stuart Anderson's has more than 100 restaurants located in 13 states throughout the West and


Midwest. The chain opened a new restaurant on Sept. 13 in Chandler, Ariz.

"People are surprised," Sosa said of the reaction of regular customers. "This place has a lot of history."

For those who would like to have a last meal at the longtime establishment, the phone number is 503-667-2200. Reservations are recommended.

Jill Foreman can be reached at jforeman@theoutlookonline.com or by calling 503-492-5116.

5-17-73

Your Music Store 
Bliss Music Co.
A Lifetime of Pleasure
LOWREY PIANOS & ORGANS
TRADES ACCEPTED
Yamaha & Lyle Guitars
ALL MUSICAL ACC., POP MUSIC & BOOKS
N.E. 10th & Main in Gresham
Open Monday thru Saturday 10 to 5:30 686-8766

Blue Note Club For Teens Closes

The Blue Note, Gresham's "teen - age night club," has closed its doors after a month of operation because of lack of business.

The club in the basement of the Fun Center building failed to attract more than 20 to 25 youths to its weekend sessions of live music and dancing. It had been operating on a temporary 90 - day permit given by the Gresham city council.

It had been open to 16-21-year-olds.

2-28-63

BLUEBIRD DINING HALL

lands in downtown Gresham

Farm-to-fork
restaurant delivers
'elevated' dining
to downtown

By SHANNON O. WELLS
The Outlook

For a restaurant owner concerned about future competition from the vacant space next door, one rather novel approach is to simply take over the space and install a different style of eatery.

That's just what Dylan Hutter, founder of the Local Cow at 336 N. Main Ave., did after the Wildwood Cafe next door moved across Main to partner with Billy Bob's Sports Bar. Realizing that a "farm-to-fork" dining establishment would not likely cut into the similarly organic burger-based Local Cow, Hutter made his move to create BlueBird Dining Hall.

"The Wildwood Cafe moved," Hutter explained. "I waited till the space was available and jumped on it. I've been working on this concept, this package, for two or three years now. It just didn't have a home yet. I wanted to wait for the perfect space. I feel like this is a really important corner of downtown Gresham."

With business partner Lena Franco, Hutter, a longtime Gresham-area resident, created Bluebird to lovingly craft homestyle-with-a-twist dishes derived from locally grown and cultivated ingredients.

Opened quietly for a few weeks now, Hutter and Franco plan a grand opening weekend May 2-3.

Appetizers include roasted cauliflower in orange oil, rose petal harissa and herbs (\$7), and crispy Brussel sprouts with double-smoked Malcos Buxton Bacon and fried capers (\$7). The entree menu features a Hanger Steak Frite with Silvies Valley Ranch Heritage Beef with grilled asparagus (\$17),



OUTLOOK PHOTO: SHANNON O. WELLS

BlueBird Dining Hall co-owners Lena Franco and Dylan Hutter stand before the chalkboard for food specials in their new "farm-to-fork" restaurant in downtown Gresham.

"There's no dining experience like this in East Multnomah County. I wanted to give Gresham something it doesn't have."

— Dylan Hutter, BlueBird Dining Hall co-owner

the Double Cut Pork Chop featuring NW Hazelnut-finished pork with apple chutney, charred corn and Pearl Pasta (\$18), and roasted Delicata Squash with Marble Potato, Cippolini Onions in aged balsamic reduction sauce (\$14).

Hutter sees BlueBird as an

"elevated" dining experience that brings something new to the table.

The BlueBird, which has been fully remodeled from its Wildwood days, features beer, wine and cocktails.

"There's no dining experience like this in East Multnomah County," he said, of its "scratch-made, fresh" ingredients. "I wanted to give Gresham something it doesn't have."

Franco, who serves as BlueBird's general manager, agreed.

"This will bring another demographic out here, and help businesses in downtown Gresham," she said, noting she adopts a the-more-the-merrier attitude regarding the growing number of downtown restaurants, cafes

If you go

WHAT: BlueBird Dining Hall, a new "farm-to-fork" restaurant.

WHERE: 344 N. Main Ave., former Wildwood Cafe location in downtown Gresham.

OWNERS: Dylan Hutter and Lena Franco.

HOURS: 4-10 p.m. Tuesday through Friday; 8 a.m. to 10 p.m. Saturday; 8 a.m. to 4 p.m. Sunday; closed Monday

FACEBOOK PAGE:
https://www.facebook.com/BlueBirdGresham/info?tab=page_info

CALL: 503-666-9190.

and bars. "It feels like more of a family thing here, rather than a competition."

Hutter and Franco intend to capitalize on the restaurant's proximity to the Gresham Farmers' Market, a downtown institution for decades.

"We wanted something to platform these products," Hutter said. "Nobody is really showcasing the bounty of far East County."

Hutter waded into the Gresham restaurant business in 2011, when he opened the Local Cow, a casual establishment focused on healthier-than-average burgers, fries and the like.

The popular lunch and dinner venue only fulfilled part of his culinary desires.

"I'm a chef at heart. While burgers are fun, at the end of the day, I needed more, personally, in regards to food," Hutter said. "Farm-to-fork is something I felt compelled to deliver."

With the help of a Metro regional government small-business grant, Hutter and Franco plan to install collapsable windows along Main and Fourth Street to create an indoor-outdoor ambience when warm weather settles in.

"It's going to be substantial," Hutter said. "It's going to be hard to walk by here without being engaged. It will bring all the curb appeal we need."

Bottled Beers

Widmer

Hefeweizen, Hop Jack, Sweet Betty Blonde Ale \$3.75

Red Hook

Black Hook Porter, Red Hook ESB \$3.75

Deschutes Brewery

Black Butte Porter \$3.75

Full Sail

Pale Ale, Doc Otis Hard Lemonade \$3.75

Bud, Bud Light and Coors Light \$2.75

O'Douls

Non-alcoholic beer \$2.75

Ask your Server about our Seasonal Beer Selection

Wine

Our Wine list will make you Blush
or turn shades of Red...

ask your Server for Wine List! Salute!

We gladly accept Visa, MasterCard,
American Express and Discover

15% gratuity will be added for parties of 8 or more.

Beer & wine - in-house sales only

Grazie!



503-492-9534

246 North Main • Gresham, OR 97030

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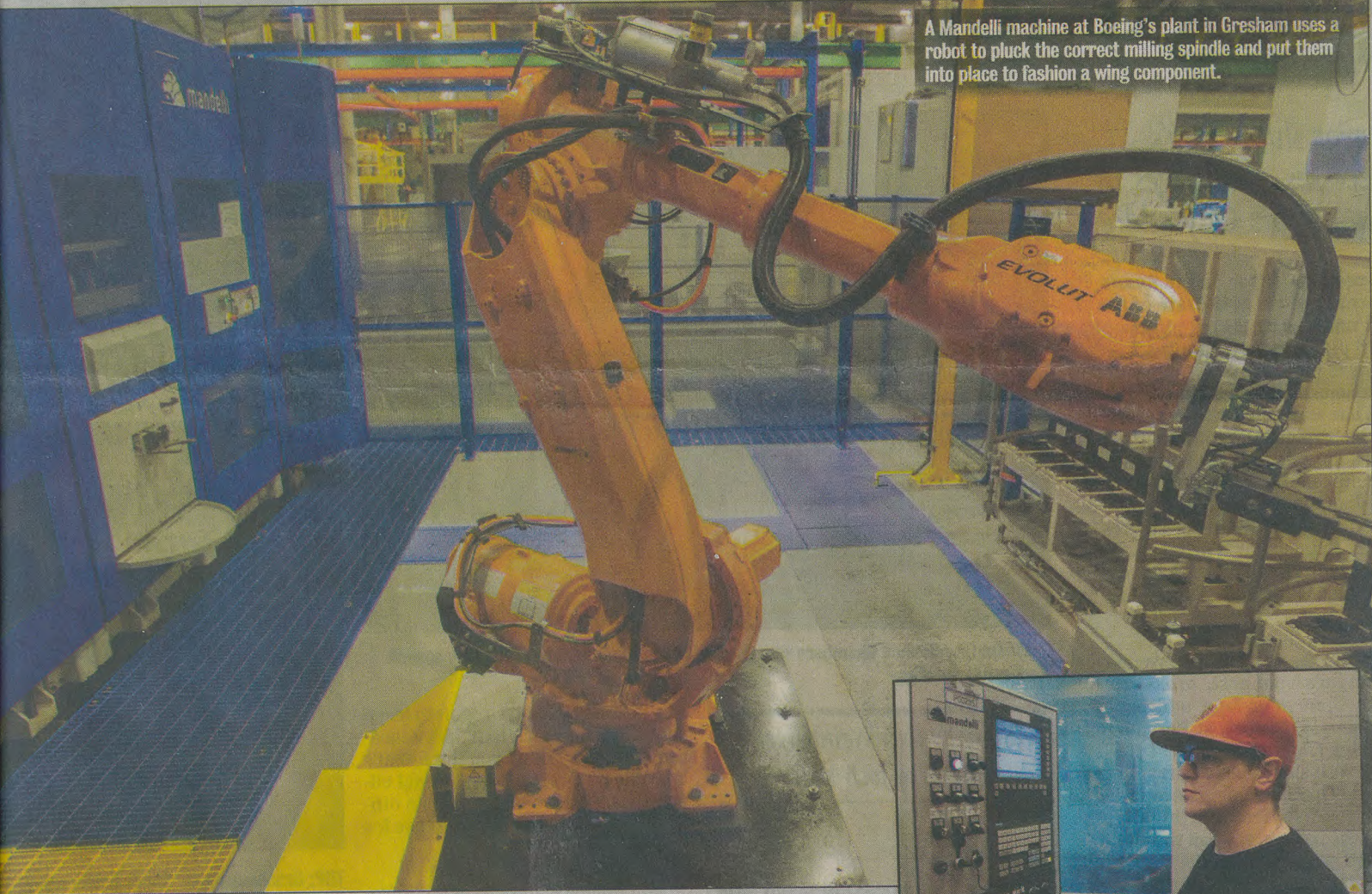
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Boeing plans on spending \$190 million to replace, improve milling equipment

A Mandelli machine at Boeing's plant in Gresham uses a robot to pluck the correct milling spindle and put them into place to fashion a wing component.



Outlook - 2/19/16

Gresham OKs \$10 million tax break for Boeing plant



Bryan Montgomery of Gresham operates the controls of a Mandelli milling machine to make a titanium structural component for a wing of a Boeing 787 airplane. The massive machine took 18 months to install and calibrate before it was ready to use.

Story by Quinton Smith
Photos by Josh Kulla

The Gresham City Council has approved its fourth big tax break for Boeing, one that company officials say helps make its Gresham manufacturing plant more efficient and competitive in a global marketplace. With Tuesday's approval, Boeing said during the next three years it plans to spend \$190 million to install new equipment and rebuild old ones. This comes on the heels of a similar \$200 million upgrade that will finish this year and \$470 million it has spent expanding and modernizing its plant since 2007. The city estimates the new five-year tax break at \$0.6 million. That's on top of \$11.5 million in tax breaks the city has approved for Boeing since 2007. Boeing's massive manufacturing plant on Northeast Sandy Boulevard sits in one of Gresham's six enterprise zones, areas where qualifying businesses

can get three-to-five-year property tax breaks if they meet certain city and state criteria. Gresham created the zones 10 years ago to spur manufacturing-related jobs.

Since then the City Council has approved 14 tax breaks for nine companies. Because it has spent so much, Boeing has also been the biggest beneficiary, including a tax break of \$3.95 million in 2015 alone.

Although more than half the plant is exempted from property taxes, Boeing is still the largest tax-

payer in Gresham, writing a check for \$3.58 million in 2015, according to the Multnomah County Office of Assessment and Taxation.

With 1,650 employees, it is also Gresham's largest and highest-paying manufacturing employer.

The Gresham plant is filled with massive milling machines that carve titanium and other metals into long flap tracks, landing beams, gear systems and flight controls for Boeing's 737, 767 and 787 series airplanes.

Don Hendrickson, senior finance manager for Boeing, said in an interview after the council vote Tuesday that the tax break helps the company compete internationally. In 2015, the company had record revenue of \$96 billion.

Boeing: Biggest user of city's enterprise program

■ From Page A1

Outlook-2/19/16

"Even though we had a very good year last year, we lost ground to Airbus," Hendrickson said. "Would the Boeing Company survive without the Gresham enterprise zone? Sure. But this program helps keep this plant competitive within Boeing when it comes to landing business."

"We also like to tout to executives in Seattle that we are in a neighborhood that wants us and not all manufacturing plants can say that," he said.

Not all created equal

The city of Gresham has marketed its enterprise zone program aggressively the past few years, although back in 2006 it had to approach Boeing to see if it wanted to be the first to use the program and tax break that comes with it.

"We didn't know about it, and they wanted to kick-start their program," Hendrickson said.

Since then the city has given the tax breaks to help food processors and distributors expand, to help two semiconductor manufacturers buy expensive production equipment, and more recently, help land a Subaru of America parts distribution plant.

While Oregon cities use the zones for tax breaks to lure businesses and jobs, many public policy groups argue they give away too much for not enough return. Three studies of Oregon enterprise zones said job data was so weak or inconsistent that researchers could not calculate their effectiveness.

Although Gresham has waived job creation requirements for some of the companies getting the tax breaks, city staff told the council Tuesday they estimate the program has created 600 to 700 jobs since 2007. Tax breaks through 2014 totaled \$13 million.

Because the company is investing more than \$25 million, the city waived a requirement that it increase jobs by 10 percent, although requiring a baseline of 1,500 employees.

Of Boeing's current 1,650 employees, Hendrickson said, 1,400 belong to either machinist or engineer unions. Yearly



OUTLOOK PHOTO: JOSH KULLA

A titanium flap track sits ready for inspection and eventual shipment to the Seattle area where it will be used in the wing of a Boeing 737 airplane.

pay ranges from \$60,000 to \$100,000 before benefits.

"The metals industry provides family wage jobs," Hendrickson said. "We don't have to bring in people from all over the country to fill jobs. We always talk about the quality of the people we get and the relationship with local training programs."

Local work, global competition

Although Boeing's plant in Gresham has 1.3 million square feet of space, it has run out of room to expand. That means it has to become more efficient to compete with other Boeing fabrication plants and outside companies, Hendrickson said, especially when it's time to upgrade milling machines that cost \$5 million to \$10 million each.

"Our equipment is getting more efficient but it's also getting more complicated," he said.

Boeing purchases 60 percent of its airplane parts and makes the other 40 percent.

Tim Healy, a Seattle-based spokesman for Boeing, said when designing a plane the company will ask its plants "what will it cost you to manufacture this part" and then go outside to see if another company can do it for less. Some Boeing plants will spend 3-5 years perfecting a part's fabrication process, Healy said, and then contract out production to someone else.

But for plants like Gresham, Healy said, "for some of our

new planes you have parts that no one has made before ... so we want the best equipment and the most experienced people doing the hardest work."

Hendrickson said anything the Gresham plant can do to improve production and efficiency is important "because we have to compete with Airbus around the world."

"We can't sit still and be happy; we can't lose ground," he added. "We can't be No. 2 because if you are No. 2 the next entrant into the market — like the Chinese — will go after you."

Council comments

The City Council approved the tax break Tuesday with a 4-0 vote.

While the city waives all property taxes on the investment, it collects 25 percent of the taxes as a "community service fee" for its economic development programs. If Boeing invests the full \$190 million, the city expects to get \$2.66 million in fees over the five years — \$400,000 more than its portion of the forgiven property taxes.

That difference wasn't lost on Mayor Shane Bemis and Councilor Lori Stegmann, although neither acknowledged that nine other local governments get nothing.

"I like the math," said Stegmann, who is running for the Multnomah County Board of Commissioners, one of those jurisdictions losing taxes.

19 JAN. 2002

Boeing, LSI Logic lay off workers

BY ANNE ENDICOTT
of The Gresham Outlook staff

Signs that the economic hits just keep coming to East Multnomah County continued this week as LSI Logic and Boeing announced employee reductions in their Gresham plants.

On Wednesday, Jan. 16, LSI Logic issued pink slips to 132 employees and furloughed another 74. Boeing, which began a schedule of employee layoffs in October, cut another 130 jobs held by mostly machinists on Friday, Jan. 18.

While Boeing's employees were aware that another round of layoffs were imminent, LSI's workers were caught by surprise.

"This is the first time the Gresham campus has been impacted to this capacity," said Kevin Brett, public relations officer for LSI Logic. "Hopefully, this is the darkness before the dawn. There are signs out there that inventories are depleting and orders are beginning to come in. But it's still too early to say there will be a recovery."

According to Brett, headcount at the Gresham plant increased last year when LSI relocated its manufacturing research and development process from Santa Clara, Calif., to Gresham in September. At that time, 30 former employees of

TURN TO WORKERS,
Page 2A

OUTLOOK 19 JAN. 2002

Workers: Some LSI workers may be rehired

CONTINUED FROM Page 1A

the Santa Clara facility were offered transfers to Gresham.

Despite the addition of research and development and serious cost-containment measures, including earlier layoffs, taken last year, slumping sales forced LSI to cut jobs again.

Brett said the 132 employees laid off will receive a severance package that includes three weeks pay, as well as one additional week for each full year of service to the company, with a cap at 26 weeks worth of wages. Employees will also be paid for any unused vacation time and are eligible for outplacement assistance from the firm.

The 74 furloughed employees, who held operating positions, will

receive two weeks pay and retain 100 percent of their health and welfare benefits. If they are currently in school under the company's educational reimbursement program, those benefits will also continue. Employees will be furloughed for up to six months, but can hold part-time employment provided the company is not a LSI competitor.

Brett said the company worked hard to offer an attractive furlough package to entice operators to be patient with the market's recovery. Economic forecasters, he added, are predicting a single-digit recovery, but not until later this year.

"If those forecasts are accurate, then we have the potential to bring those workers back," Brett said.

The beleaguered airline industry, however, is still reeling from the aftershocks of Sept. 11 and the lack of public confidence in flying.

Boeing began a regular schedule of work force reductions in October when it laid off 280 employees. Those issued pink slips were given a 60-day notice and found themselves without a job shortly before Christmas.

According to Bill Cosgrove, media relations with Boeing's Renton, Wash., office, the company's scheduled layoffs are expected to continue through mid-2002.

"These reductions are necessary in order to maintain our company's health in light of Sept. 11," Cosgrove said. "Demand for our products have gone down because

of the flying public and we don't need as many people to build planes. It's in everybody's best interest to regain the public's confidence and get them flying again.

Of the 130 Boeing workers given notices on Friday, two-thirds were machinists, said Sue Mazzio, Boeing's Portland spokesperson. Workers were given severance packages that include one week wages for every full year of service to the company, up to 26 weeks paid medical benefits for six months, pay for unused vacation time and outplacement assistance.

Boeing's future poised for TAKEOFF

Outlook, Tuesday, Aug. 14, 2012

Aircraft manufacturer unveils expansion to meet its increased production demands

Boeing executives, city officials and business leaders gathered Friday, Aug. 10, to toast the opening of Boeing's new processing plant and building expansion in Gresham.

The official unveiling marked a two-year, multi-million-dollar project, designed to not only streamline the facility's manufacturing processes, but also to anchor Boeing's future presence in the community.

Story by Anne
Endicott
Photos by Jim
Clark

"This new facility and expansion project represents the state-of-the-art in metal parts finishing," said Perry Moore, general manager for the plant. "Not only is it a tangible representation of the confidence the Boeing Company places in the Portland workforce, it also represents an environmentally progressive and efficient production model for other manufacturing facilities to follow."

Boeing announced plans to expand its footprint and broke ground in early 2010. The new 64,000-square-foot processing plant replaces an aging chem-



Left,
the new
assembly room
at the Gresham
Boeing facility.

Right, the new
chemical
treatment
room at the
Gresham
Boeing facility.

"This new facility and expansion project represents the state-of-the-art in metal parts finishing."

— Perry Moore, general manager
Boeing of Portland

back to the early 1960s.

A 34,000-square-foot expansion to the fabrication area will allow higher production for the company's 7-series

The expansion comes at a time when Boeing is seeing unprecedented demand for orders to replace commercial airlines' aging fleets. In July alone, Boeing received 10,000 orders for 737s, the company's most successful and longest produced aircraft.

"Right now, we're doing 35 737s a month," said Michael Starr, director of manufacturing. "That's about one a day. By the end of the year, we will be doing 38 and by the end of next year, 42. Over the last three years, we've invested not only in our employees, but also in our infrastructure. We need to

moderate the continued growth."

Boeing operates 12 fabrication sites across the United States, each with its own niche in the parts manufacturing process. Gresham's plant produces gear boxes, structural components for wing assemblies, flight controls and engine mounts for all of Boeing's commercial aircraft, including the newly released 787 Dreamliner. Gresham's site is the largest of Boeing's manufacturing plants to employ what is re-

also the only plant to internally produce gearbox assemblies.

The expansion was designed and built to meet the Leadership in Energy and Environmental Design (LEED) rating. The program, developed by the U.S. Green Building Council, is the standard for sustainable building design, construction and operation. Boeing requires all new construction and



Takeoff: 'Big news for Gresham'

■ From page A1

major renovations within the company to comply with the LEED standard, which calls for utilizing measures like energy and greenhouse gas emissions reductions and improved water efficiency and indoor environmental quality.

The 34,000-square-foot fabrication area was built to meet LEED's Silver rating by including the use of skylights, reflective roofing and enhanced environmental controls. Exterior landscaping was designed to conserve water by using native plant species and the building itself was built with partly salvaged and recycled materials.

Designers aimed for the Gold certification in the chemical processing plant. The building was constructed to withstand wind and seismic forces and

utilizes energy conservation measures that are estimated to save nearly \$1 million annually.

Gresham's city leaders were doing the happy, happy, joy dance Friday when they presented Moore with a framed certificate of occupancy for the new additions. City Manager Erik Kvarsten said Boeing's commitment to its future in East County is like a renewal of vows for a marriage that began in 1974, when Boeing opened the plant.

"This is big news for Gresham," Kvarsten said, "and an extraordinary significance in today's economy. This solidifies Boeing's position within the community, and we are privileged to be a partner with them."

But according to Moore, the plant's success is due to employee loyalty. Their ability to



OUTLOOK PHOTO: JIM CLARK

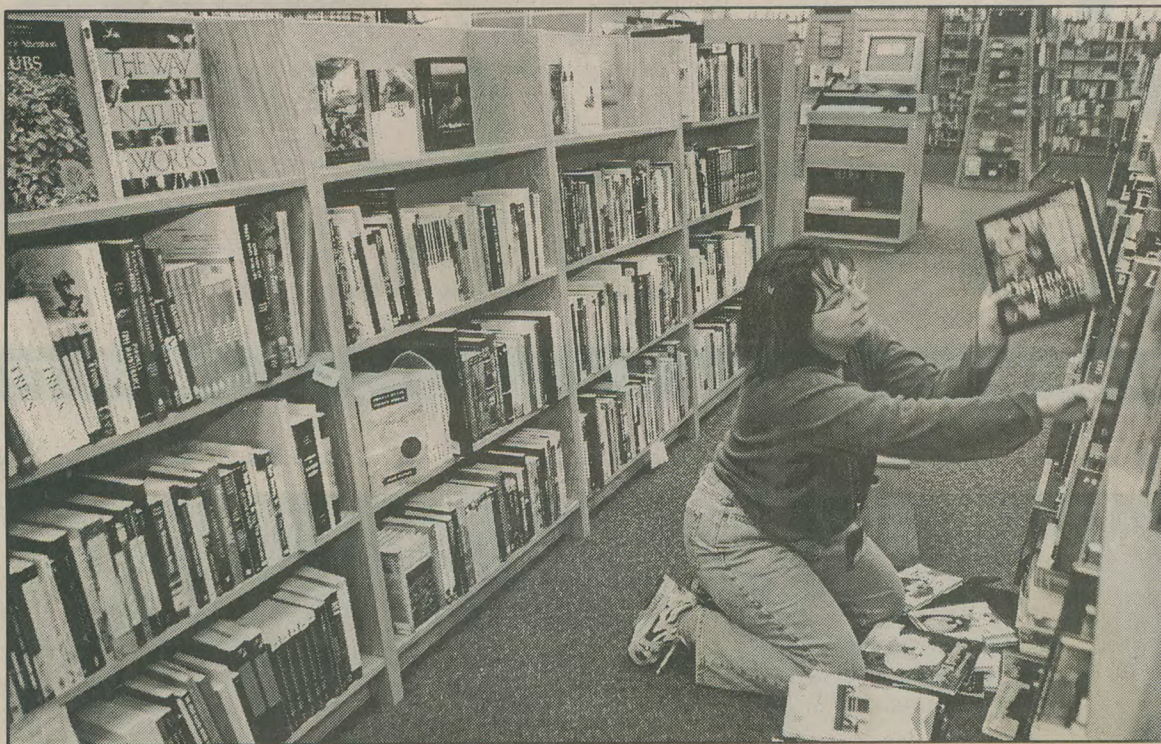
The exterior of the new assembly room addition at the Gresham Boeing facility.

weather past downturns in the industry, yet still forge ahead, is the reason Boeing's manufacturing continues to take off.

"I would like to thank our 1,750 employees," Moore said,

prior to the ribbon cutting. "They have been doing an amazing job with all our programs. Without their dedication and commitment, this wouldn't have happened."

ALMANAC



FLINT CARLTON / THE OUTLOOK

Stocking the market

Mary Crabtree alphabetizes dog books at Borders in preparation for the store's opening Saturday, Oct. 7, at Gresham Station. The new store will feature 90,000 book titles and 50,000 music titles in the 24,000-square-foot facility. The grand opening starts Oct. 19.

Boyd's Coffee energizes Sister

Gresham officials visit Ebetsu to cement increasing economic ties

BY JILL FOREMAN
of The Gresham Outlook staff

Japan sent over Seattle Mariner baseball star Ichiro. Gresham sent over coffee.

Both have been addictive.

The Japanese opened a Boyd's Coffee in April 2001. July marked its second store. The coffee shops use beans and equipment from Boyd's Coffee in Gresham and employees are trained in the United States.

"We went to the first Boyd's Coffee in Sapporo and it was well populated," said Nina Regor, Gresham's assistant city manager. "Coffee is really gaining in popularity."

Regor, Mayor Charles Becker and others representing Gresham traveled to Japan in July to celebrate its 25th anniversary as a Sister City to Ebetsu. The Sister City concept was founded by former President Dwight D. Eisenhower after World War II to reach out, heal wounds and experience cultures.

It was through Gresham and Ebetsu's determination to strengthen economic bonds that Boyd's Coffee was introduced in Japan.

During the July trip, the Japanese unveiled The Ebetsu-Gresham Exchange, a center where Gresham items are on display and for sale and a kiosk that sells Boyd's Coffee's mocha and chai lattes.

During the grand opening of The Gresham Exchange, Becker poured



CONTRIBUTED PHOTO

Gresham Mayor Charles Becker, center, and Lily Shelden, president of the Gresham Sister City Association, pour a cup of Boyd's Coffee for Kimito Ogawa, mayor of Ebetsu, Japan. Becker, Shelden and others representing Gresham flew to Japan from July 25-29 to celebrate the 25th anniversary of Sister City relations with Ebetsu. The Boyd's Coffee kiosk at the new Ebetsu-Gresham Exchange is the second to open in Japan. Boyd's has headquarters in Gresham.

"They think Boyd's Coffee is the best coffee ever made."

CHARLES BECKER
Mayor of Gresham

coffee for Mayor Kimito Ogawa and the 60 or so business and government dignitaries in attendance.

"They think Boyd's Coffee is the best coffee ever made," Becker said. "We talked about what our Sister City relationships mean to each other and how they hope to expand the exchange to include additional stores and products."

The coffee trail started in May 2000 when Ebetsu delegates visited

Gresham and a joint proclamation was signed by both mayors to promote economic exchange.

"We really wanted to concentrate on economic development," Regor said. "We had been advised to focus on one thing at a time for Ebetsu and so we thought about what would make sense from both sides. They were interested in coffee and wine."

Boyd's Coffee made the most sense from Gresham's end.

The fifth-largest commercial coffee seller in the United States has a roasting plant and distribution center in Gresham.

"They like the fact we're an authentic Pacific Northwest company since 1900," said Marc Bourre, vice president of marketing for Boyd's. "It's amazing how popular American brands are in Japan. We're extremely proud of our relationships there."

In Japan, Yakimono 21, a nonprofit economic development agency in Ebetsu and Nikk Kinzoku, a business manufacturer of garages that wanted to diversify

ity relationship

into coffee, contacted Boyd's and started a trade relationship.

"They purchased the beans at retail from Boyd's Coffee and took it to fairs in Japan and handed out samples," Regor said.

Another common link between the two Sister Cities was forged when Yakimono 21 and Nikko Kinzoku decided to build the Ebetsu-Gresham Exchange and its American-style coffeehouse on the grounds of an old brick factory, an idea that was inspired when they saw Troutdale's McMenamins Edgefield.

"It's cool," Regor said. In addition to Boyd's Coffee, the restored building features a replica of Gresham's flag and a bench from the city of Gresham, computers with Web access so visitors can pull up information on Gresham and jazz from KMHD radio piped in through the Internet.

"They're very interested in jazz music," Regor said. "They're hoping to bring some musicians over for a performance series in a year or two."

Gresham's future ties with Ebetsu seem strong — like a cup of coffee.

2-2-2000

Briarwood closes City Grill

Briarwood Inn owners Pete and Beverly White have closed City Grill, 2752 N.E. Hogan Road, and leased the space for a new restaurant called Bradford's Bar & Grill.

The restaurant will open for dinner at 4 p.m. Wednesday, Feb. 2, said owner Bill Hayden. Starting Thursday, Feb. 3, Bradford's will be open daily for breakfast, lunch and dinner from 6:30 a.m. to 9 p.m. Sunday and Monday and 6:30 a.m. to 10 p.m. Tuesday through Saturday.

An expanded and refurbished bar will be open an hour later than the restaurant each night.

Last spring, City Grill owner George Sabin downsized his Vancouver-based operation and pulled his restaurant out of Gresham. The hotel management, led by Andrew Bremner, took over the

Bridgmon's 11-19-62 *Outlook* **Open Market**

A new retail meat and poultry market was opened last week on the Loop Highway, one mile east of Gresham, by partners Bob Bridgmon, Fred Pennick and Paul Wilton.

Operators of Bridgmon Bros. Market at 2029 NE Eastman in Gresham for the past three years, they said they will maintain the Gresham market for the sale of wholesale poultry and eggs.

Bridgmon's Farm Market on the Loop Highway will also offer a fresh produce, dairy products and beverage section which will be operated by Bob Pullen of Sandy. A variety of retail meats and poultry will be offered by Bridgmon's.

Owners said the reason for the move was to secure a more convenient location for their retail operations.

007200K 21 JUL. 04

Couple offers upscale but cas

BY KELLY MOYER-WADE
staff writer

Phillip Bryant has pre-business opening jitters. He and his wife, Lori Bryant, have spent the past year converting a historic 1901 home into an eclectic, somewhat upscale restaurant and they are less than two weeks away from their grand opening.

The tables, music, food, art and candles are all ready. Now comes the hardest part — the anticipation and the waiting.

If all goes well, Bryant Station, the couple's restaurant, which is located on the north end of Main Avenue in historic downtown Gresham, will soon be packed with diners eager to try Phillip's Northwest bistro fare.

"We describe this as finer casual," says Phillip. "This will be a place for people who usually go to Northwest 21st or 23rd avenues or Hawthorne (Boulevard) to eat. Now they can get the same type of atmosphere and food but they don't have to drive to Portland."

Bryant Station features fresh, locally grown produce (organic whenever possible) prepared by Phillip Bryant in a Northwest style. The menu is subject to seasonal changes and the Bryants are very attuned to customer demand.

"The menu will definitely be customer driven," says Phillip. "If something isn't selling, we'll be here, we'll know it and we'll change it."

Diners can expect several starter options, including the Station Spinach Salad — a mix of baby spinach leaves, spiced walnuts, Maytag blue cheese and Anjou pears, topped with a ruby port champagne vinaigrette dressing.

Entrees come with a salad of mixed greens and fresh-baked bread and include such fare as the Filet Mignon Malagasy — a tenderloin topped with flame-broiled but-

ter and green peppercorn Malagasy sauce and served with potatoes du jour and seasonal vegetables.

Poultry, fish, pastas and vegetarian options are available and will change according to what is in season and what customers favor.

"This is the nice thing about being a small, family-owned business," says Lori. "We can be right here, all the time, meeting the customers and finding out what they like and don't like. We don't have to wait for corporate to change things. We can change them that day."

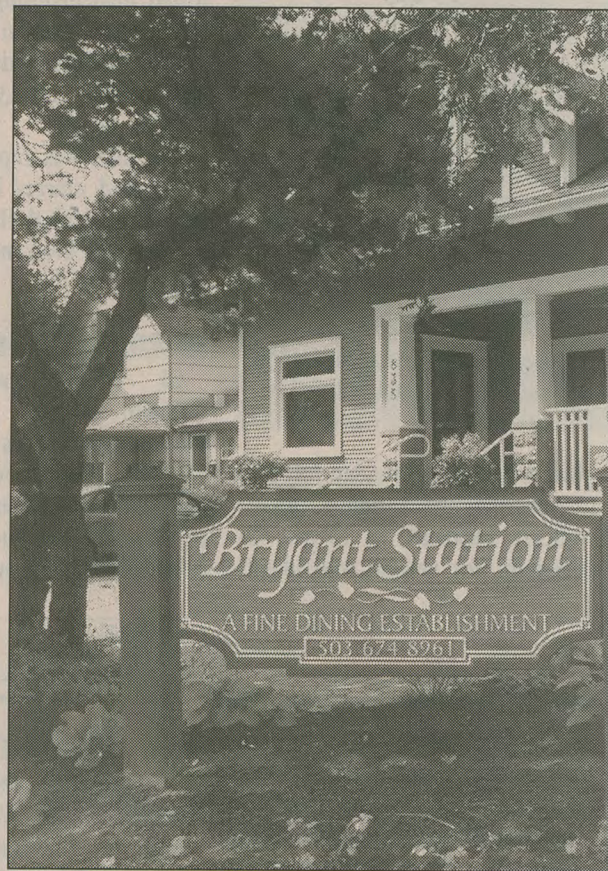
Both natives of Gresham, the Bryants want their business to be a part of the overall community.

They have joined the Gresham Area Chamber of Commerce, plan to participate in downtown events throughout the year and would eventually like to assist with their favorite local charities. Lori favors children's charities and Phillip has a soft spot for animals and the environment.

The Bryants have a 13-year-old daughter, Ashley. They are both graduates of Reynolds High School (they graduated in the early 1980s) and have both been a part of the Gresham business community for many years. Lori has a travel agency that she runs out of her home and Phillip has been in the food service industry since he started washing dishes as a teenager. He most recently worked as a deli manager for the Gresham Wild Oats store.

The couple fell in love with the idea of opening their own restaurant years ago, but it wasn't until they found the 1901 Sternberg House (named for the home's second owner) near the Main Avenue MAX station that they saw their dreams materialize.

"We knew right away that this was the place for us," says Phillip. "We contacted our realtor, Brad Davis, and he got us in for a tour. We had looked at other places, but



Phillip and Lori Bryant have turned a 1901 historic home into Bryant Station. The restaurant will serve Northwest bistro cuisine starting Monday.

we fell in love with this house, with its charm."

The Bryants purchased the property last July and started renovations right away. They kept the original woodwork, added soft lights and gray carpet, turned one bathroom into two, handicapped-accessible, gender-specific facilities, re-plumbed the entire building, installed commercial kitchen equipment, painted the outside a vivid green and landscaped the surrounding property.

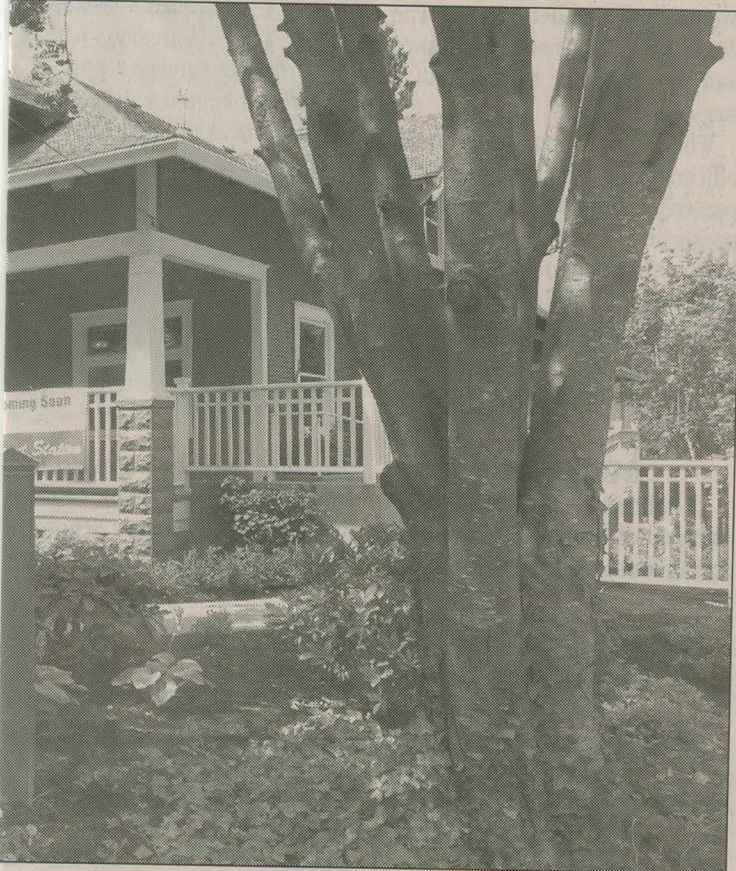
The result is a warm, comfortable restaurant where customers can experience upscale food and drinks without worrying

about their dress.

"We know there are a lot of people in Gresham," says Lori. "We want this to be a place where people can come for a special occasion or just to meet business clients."

As parents, they understand the needs of families. "There is no child-friendly menu, but if you have children, they are very welcome. The restaurant is a family-friendly place. The prices are reasonable. We want to meet the needs of the community."

ual restaurant



STAFF PHOTO BY FLINT CARLTON

...ome on Main Avenue in Gresham into a new restaurant. Bryant
Monday, Aug. 2.

ss being too casual.
at people are more relaxed
ays Phillip. "If they have on
olo shirt and want to come
's also fine to get dressed up
elf to a nice evening out. ...
o be a place where people
pecial meal, or to impress
."

he Bryants are also in tune
of children and, although
ldren's menu at the restau-
villing to cut portions (and
the needs of parents.
nt seats about 50 people,

offers limited outdoor seating and boasts a
private dining room that can be reserved
for large parties or private business lun-
cheons. Currently, the Bryants are not using
the upstairs facilities but have many ideas
for the restaurant's spacious second floor.

Bryant Station will host a public open
house from noon to 4 p.m. Saturday, July 31.

A soft opening is planned for Monday,
Aug. 2, and the restaurant will keep regular
hours, 5 p.m. to 10 p.m., seven days a
week, after Aug. 2. One to two weeks after
that, the restaurant will open for lunch as
well, from 11 a.m. to 3 p.m., seven days a
week.

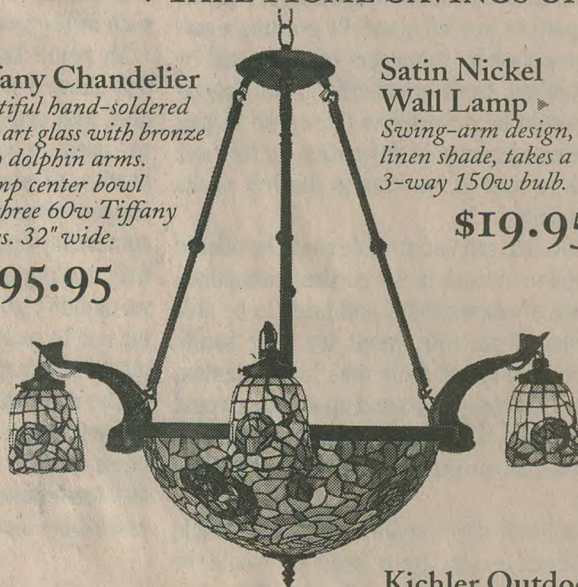
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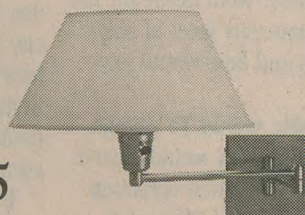
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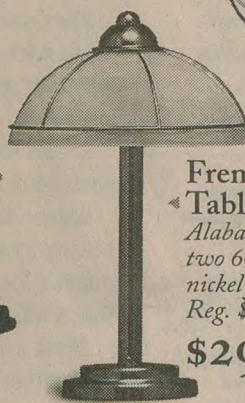
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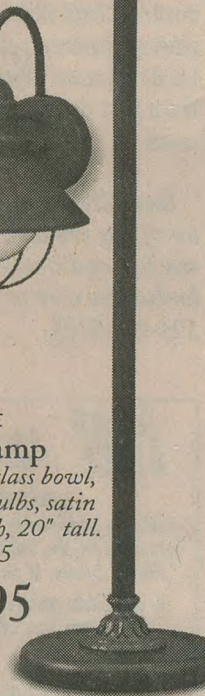
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All photos similar. Light bulbs not included unless otherwise noted.

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OREGONIAN 25 JULY 1996

Fast-food executive fights to have parking his way

Gresham's need to curb driving means fewer spaces for businesses, worrying shops thriving on convenience

By **JACKIE SCOTT**
of The Oregonian staff

GRESHAM — When Larry Lazar, a Burger King executive from San Diego, came to Gresham two weeks ago, he had more than Whoppers on his mind. This summer, he's traveled to Oregon many times to establish his presence and find the light switches of local government.

In Gresham, Lazar is after something basic. He wants to make sure future Burger King customers will have a place to park their cars.

He's concerned about Gresham's decision to limit the amount of parking

space for new businesses, because the code could become a model for 23 other cities inside the Portland-area urban growth boundary.

Until now, Gresham has required a minimum of five parking spaces per 1,000 square feet of floor space, and the city didn't worry about any restaurant having too many parking spaces.

All that has changed, said Mike Mabrey, lead transportation planner. Although established businesses are exempt, new construction and expansions will have to comply with a parking limit.

Please turn to SPACES, Page 9



Automobiles jam the parking lot of Burger King on Southeast 181st Avenue during a recent noon-hour rush. The Gresham City Council will vote Aug. 6 to adopt parking limits for new businesses, including fast-food outlets.

ROSE HOWERTER/The Oregonian

SATURDAY

NIGHT LIFE

The campfire program Saturday at Oxbow Regional Park will feature "Hunters of the Night - Owls." Participants can meet live owls and learn about their habits and secret night life. The free event will be at 8:30 p.m. in the park, 3010 S.W. Oxbow Park Way, eight miles east of Gresham. Park admission is \$3 per vehicle.

SUNDAY

ON A MISSION

Missionaries Ray and Becki Sparre will speak at the 6 p.m. Sunday worship service in the Family Worship Center, 5001 W. Powell Blvd., Gresham. The community is invited. The Sparres are Assembly of God missionaries in Vanuatu, east of Australia.

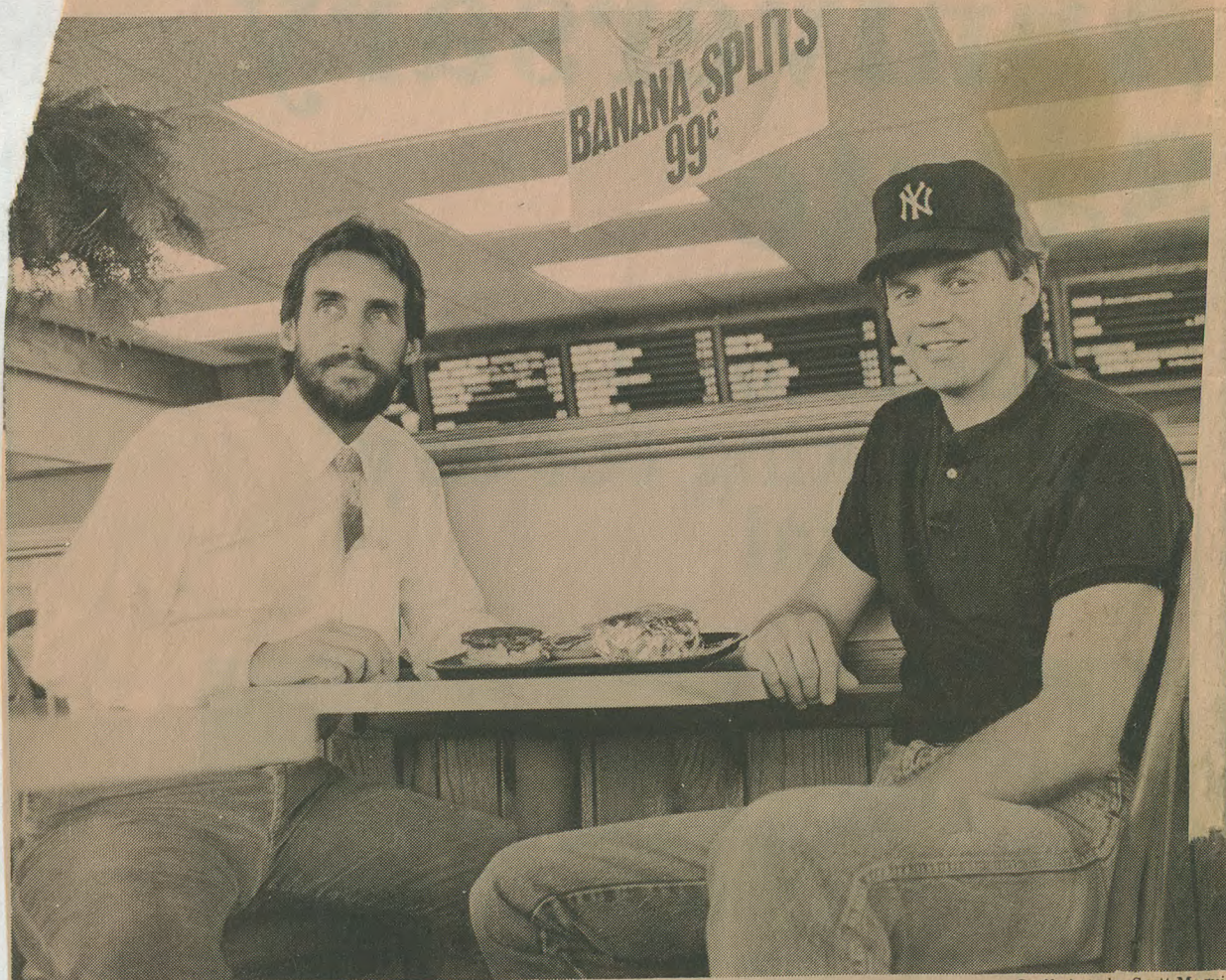
WEDNESDAY

ZANY AND FUN

The Especially for Kids program at Blue Lake Regional Park will continue Wednesday with "Lizbeth in Concert." Catch the zany comedy and upbeat music in the rock 'n' roll show for children from 2 to 2:45 p.m. on the bandstand, 20500 N.E. Marine Drive. Park admission is \$3 per vehicle, and the show is free.

Business

OUT: 21 JUNE, 1986



Staff photo by Scott Maguire

Paul Wenner, left, and his partner, Allyn Smaalund, take their health food to Burgerville USA.

'Veggie' burger goes fast food

Wenner returns to Gresham to t st take-out Garden burgers

by SCOTT MAGUIRE
of The Outlook staff

A vegetarian burger patty that was created and perfected in Gresham has come back to this city for its introduction into the fast-food market.

The Gardenburger, invented by Paul Wenner, who owned and operated the Garden House Restaurant, is on sale at the Gresham Burgerville USA, 2975 N.E. Hogan Road. It's the only Burgerville in the Oregon and Washington chain to carry the non-meat patty.

"There is a trend toward health food," said Dwight Lathim, Burgerville manager. "In our business we are always looking for what our guests want."

Burgerville offers a salad bar and fish and chips for those who don't eat meat, but the Gardenburger is the first effort to cater specifically to vegetarians.

"We've been testing it for three months," Lathim said. "We are selling a lot of them. It is going very well. The company is thinking about expanding it chainwide."

Wenner has been busy marketing Gardenburgers "all over the West Coast" since he sold the Garden House about two years ago, he said.

He's also breaking ground in other areas with the patties being sold at the Memorial Coliseum and Civic Stadium. He's talking to the folks at

Disneyland and the Olympic Training Center in Colorado Springs, Colo.

The patty fits with the Olympic training strategy of getting healthier food for the athletes, he said. The Gardenburger contains fresh mushrooms, onions, rolled oats, low-fat mozzarella cheese, brown rice, dry curd cottage cheese, eggs, cheddar cheese, bulgur, wheat, walnuts, natural seasonings and spices. It has one-fifth the fat of a regular hamburger patty and half the calories, Wenner said.

With the help of distributors in other states, Wenner is stretching his Gardenburger sales across the nation. They are sold in the 60 Fred Meyer Nutrition Centers, health food stores throughout the Northwest, hospitals, retirement homes and about 50 restaurants in the Portland area.

"I started out making 50 of them a week at the garden House," he said. "This month we made 60,000."

If growth follows the current trends, Wenner predicts sales could hit 200,000 by the end of the year.

Wenner credits the boom in sales to a rising demand for food aimed at vegetarians.

"Vegetarians are tired of eating baked potatoes and salad bars," he said.

Gardenburgers are sold all over the West Coast including Hawaii. And Wenner's distributors are get-

ting footholds in Chicago, Ill.; Wisconsin; Canada; and Florida.

In Texas, Wenner plans to market through a professional wrestler who presently has Gardenburgers flown to him in special containers packed with dry ice.

The Los Angeles distributor is trying to get airlines to serve the product also.

Wenner and his partner, Allyn Smaaland, produce the Gardenburgers in an odd location in Portland, Smaaland said.

"We are in a corner of Mary Jane's Bakery," he said. "We are surrounded by what we consider junk food — pastries and such." But it proves to be a good facility with work space and freezers, he said.

Wenner and Smaaland operate under the name Wholesome and Hearty Foods Inc.

The only setback that Wholesome and Hearty Foods has encountered is a lack of commercial equipment to cook the Gardenburgers in a fast-food setting.

"We are using a Teflon heater," Wenner said, describing an appliance built like a waffle iron but with flat cooking surfaces for grilled cheese sandwiches. "It is OK for 40 to 50 a day. But we may have to custom design some equipment."

When sold retail, Wenner recommends the Gardenburgers be toasted in a regular toaster.

"Convenience is playing a big role," he said. "In three minutes you can have a meal without dirtying a pan. A lot of us are in a hurry."

Using the sandwich cooker at Burgerville, Lathim and his crew have trimmed the preparation time for a Gardenburger sandwich from 3½ minutes to 1½ minutes.

Having Burgerville test the product is the realization of a dream to Wenner.

"I guess I've always wanted to be able to get them at a drive-up window," he said. That's a true sign of availability.

3-4-89

A Family Tradition For More Than 39 Years!

FEED

Purina and Manna Pro, hay, straw, bedding, salt

HARDWARE

Latches, hinges, door trolleys and rails, nuts and bolts, lag screws, nails and staples, fence stretchers

FENCING

Poultry, field fence, electric fence chargers - wire - insulators, non-climb cage wire

TACK

Saddles - new and used, bridles, bits, cinches, blankets, pads, halters, reins, spurs, supplements, wormers, grooming products, videos, horseshoes, horseshoe nails, farrier supplies, easy boots

FERTILIZER

Garden and commercial

GARDEN

Seeds - bulk - packaged, insecticides, fungicides, tools, garden hoses, mole traps and bait, bedding plants, poly sheeting

PET

Large selection of dog and cat food, wormers, supplements, flea control, leashes, harnesses, choke chain and collars, live Hav-A-Hart traps, cages

BABY CHICKS, DUCKS, TURKEYS, PHEASANTS, CHUCKARS, GOSLINGS, RABBITS

RAINGEAR

Rubber boots and rainsuits

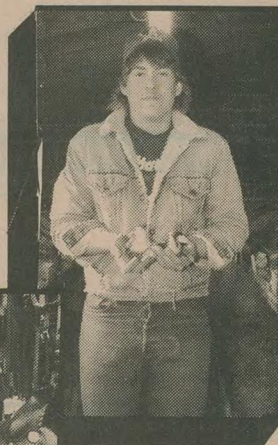
MISC.

Sweatshirts, gloves, raw honey, batteries, pickup tool boxes and seatcovers, and lots more!

Vern Aschoff



Erik Lundquist



Nancy Caldwell

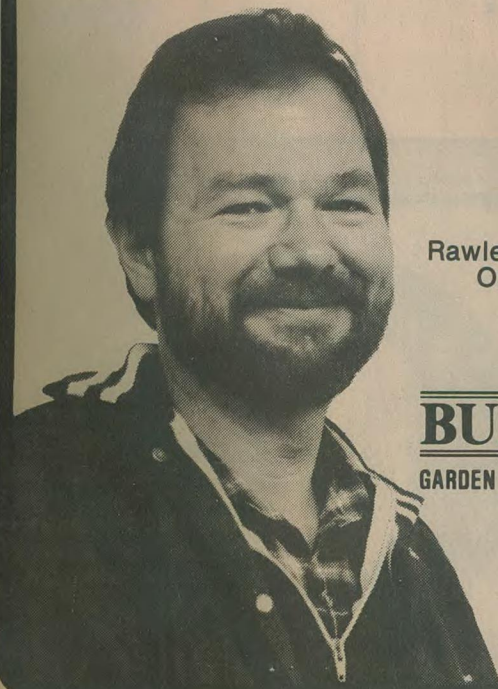


Jerry Caldwell

Don Fisher



Rawley Burns,
Owner



BURNS

GARDEN SUPPLIES



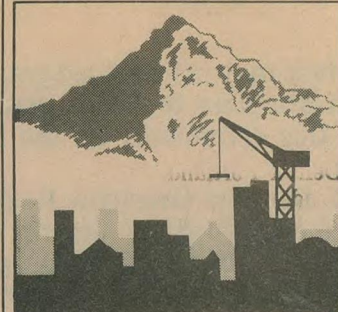
FEED STORE

HAY FENCING HORSE TACK

29215 S.E. Orient Dr.

663-3246

GROWTH



**Gresham's Gain?
or
Gresham's Loss?**

Population growth

1970	10,030
1973	16,470
1975	21,335
1980	33,005
1985	37,480
1986	42,715
1989	65,126

Source of information:
Portland State University Population
Research and Census
Center.

OUTLOOK 3 AUG. 2005

www.theoutlookonline.com

The old Burns Feed Store was a simple brick building. In the late 1990s it underwent an extensive remodel.


CONTRIBUTED PHOTO



Hub of the community

Orient-area feed store to celebrate its 55th anniversary on Saturday, Aug. 6





Rawley Burns, left, has taken over running Burns Feed Store in Orient, but Ike, his 90-year-old father, is back in town for the business' 55-year anniversary.

STAFF PHOTO BY CAROLE ARCHER

BY KARI HASTINGS
staff writer

Some people would consider it un-American to not know where Burns Feed Store is. That's the way Rawley Burns sees it.

The old-fashioned feed and tack store has been at the same spot at 29215 S.E. Orient Drive since it opened in 1950, right down the street from the horse hospital, the tractor store and the auto garage. You could almost call it an institution in Orient, the most recognizable building along that stretch, save for maybe the school.

There are 55 years of memories in the store, but you wouldn't know it. Thanks to a spendy remodel in the late 1990s, it looks crisp and clean, even modern.

The steep steps out front are gone. Patrons used to climb them with the help of a rope. Children would grab it and push off the steps with their feet, their legs flying out as they swung in wide semicircles until

they hit the porch. An insurance representative spied the acrobatics one day, and that was the end of that.

Ike Burns, now 90, remembers.

He remembers a lot of things about the store, including the shock and serendipity of acquiring it. He'd been running a chicken farm in Boring for four years and would regularly make the trip to the feed store for supplies. One day, the store owner told him he had to leave for the day and asked Ike if he'd work the store to closing time.

The store owner never did come back. He called Ike and offered him the business. The young father of two couldn't believe his luck and continued to run the farm and the store six days a week until his son Rawley became his business partner in 1972.

Ike's only son grew up working in the store, hauling hay, sweeping floors and stocking shelves. By age 18, Rawley decid-

TURN TO BURNS, PAGE 2A

Cat catches burglar in the act

When you get to be 90 years old, certain things stand out more than others. Ike Burns, who is in town for his feed store's anniversary, gave this account of the store's cat, Grandma, nabbing a burglar red-handed.

"I was asleep in the apartment upstairs and Grandma just wouldn't stop crying at me, and she never cried like that, so finally I got up and went to look out the window and I saw this guy down below, breaking into my store. I ran right down the stairs and pointed my finger in his chest like a gun and told him he better not move a damn muscle or I'd kill him.

"My wife's yelling down the



CONTRIBUTED PHOTO

Grandma the cat on the porch of Burns Feed Store with Ike Burns in 1978.

stairs whether I want a real gun or not, and I said I was doing just fine, I had a gun."

"Well, I must have scared him, because the guy stayed put till the cops came."

— Kari Hastings

"I always say be happy and keep busy and try to do a good deed everyday."

IKE BURNS, WHO STARTED BURNS FEED STORE, ON HIS OUTLOOK ON LIFE

Burns: Father, son ran store along with cat

CONTINUED FROM Page 1A

ed he'd had enough.

"I was just a kid," he said. "I thought I never wanted to see that place again. I thought there had to be more out there in the world than Burns Feed Store."

He joined the Air Force and spent eight years in the service, including 12 months in the Vietnam War stationed in Danang.

When he returned home, Rawley wanted a steady job. He thought about being a postal worker or getting some other government job. Ike offered him work at the store to tide him over.

Two months went by, and Rawley realized he'd fallen in love with the store and its customers. Small-town life appealed to him. It was in his blood. Father and son ran the shop, along with a white cat named Grandma who lived to be 23. Home was upstairs, in an apartment.

Back in those days, Orient had a lot of chicken farmers. The most common setup was 1,000 laying hens, six sows to breed weaner pigs and two cows for the family's milk and butter.

Burns sold a lot of grain and hay. But as time went on, the chicken farmers couldn't compete with the Midwest mega-farms that kept 1 million chickens. Berry farmers couldn't make a living on dwindling per-pound prices, and they couldn't compete with berries shipped from South America.

As large farms divided and berry farmers

CELEBRATION

What: Burns Feed Store is celebrating 55 years of business in the Orient area. There will be free barbecued pork and beef sandwiches, salads and soda catered by Outlaw BBQ, a coin hunt, drawings, vendor freebies, sno-cones and games for adults and children. **Where:** 29215 S.E. Orient Drive. **When:** From 11 a.m. to 2 p.m. Saturday, Aug. 6. **For more information:** Call 503-663-3246.

customers. Expanded gardening and pet care products were added to the inventory, along with cards and gifts.

A remodel transformed dark cramped aisles into a 7,000-square-foot sparkling showroom. It gave the store old-timey "curb appeal" and turned the small gravel parking lot into gleaming asphalt. Instead of 10 or 12 customers a day with large orders, the store now sells smaller orders to between 200 and 300 customers a day.

Burns still moves plenty of grain and hay, and you can still buy chicks, ducklings, hens and rabbits there. The remodel has paid off. Many people in East County won't shop anywhere else.

Longtime customer Barry Bushue, 55, has

turned to nursery stock, Rawley realized Burns would need to change too.

With advice from his oldest daughter Shelley, his wife Carol and his manager Rick Pentecost, Rawley started catering to 1-to-5-acre hobby farmers and women, which comprised 75 percent of his

supplied his nursery, flower and berry farm with Burns goods all his adult life and remembers swinging on that staircase rope when he was young. When Bushue's children wanted to raise pigs for 4-H and sell them at the county fair, Rawley and crew taught them everything they needed to know.

If Burns Feed Store wasn't there, Bushue said, "there would be a real dent in the community." He still shops there because "they're good people to do business with."

Rawley, 59, said he's been approached by chain companies who want to buy out the business. But he's not selling. His daughter Shelley has worked there for five years now and shows signs of wanting to take over the family business.

When Ike comes to visit from his retirement community in Palm Desert, Calif., he smiles at what his little brick store has become.

"I'm proud. This is really my home, you know," he said. "I like the warm weather in California, and I like to golf down there, but this is still my home."

Ike will be in town through the end of August to celebrate his store's 55th anniversary.

"That's the great thing about being old," he said. "You just don't worry about anything. I always say be happy and keep busy and try to do a good deed every day."

Sounds like a recipe for success.

Kari Hastings can be reached at 503-492-5119 or at khastings@theoutlookonline.com.

VISTA GRESHAM OUTLOOK MARCH 4 1989

A Family Tradition For More Than 39 Years!

FEED

Purina and Manna Pro, hay, straw, bedding, salt

HARDWARE

Latches, hinges, door trolleys and rails, nuts and bolts, lag screws, nails and staples, fence stretchers

FENCING

Poultry, field fence, electric fence chargers - wire - insulators, non-climb cage wire

TACK

Saddles - new and used, bridles, bits, cinches, blankets, pads, halters, reins, spurs, supplements, wormers, grooming products, videos, horseshoes, horseshoe nails, farrier supplies, easy boots

FERTILIZER

Garden and commercial

GARDEN

Seeds - bulk - packaged, insecticides, fungicides, tools, garden hoses, mole traps and bait, bedding plants, poly sheeting

PET

Large selection of dog and cat food, wormers, supplements, flea control, leashes, harnesses, choke chain and collars, live Hav-A-Hart traps, cages

**BABY CHICKS, DUCKS, TURKEYS,
PHEASANTS, CHUCKARS, GOSLINGS,
RABBITS**

RAINGEAR

Rubber boots and rainsuits

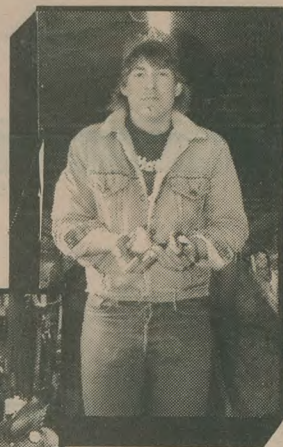
MISC.

Sweatshirts, gloves, raw honey, batteries, pickup tool boxes and seatcovers, and lots more!

Vern Aschoff



Erik Lundquist



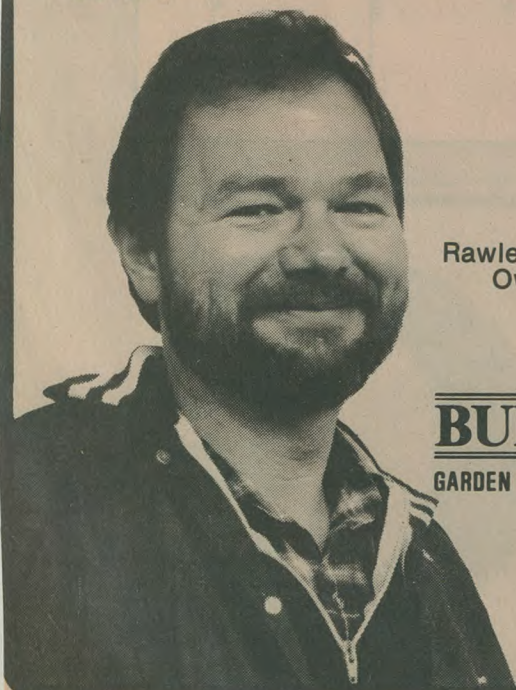
Nancy Caldwell



Jerry Caldwell



Don Fisher



Rawley Burns,
Owner

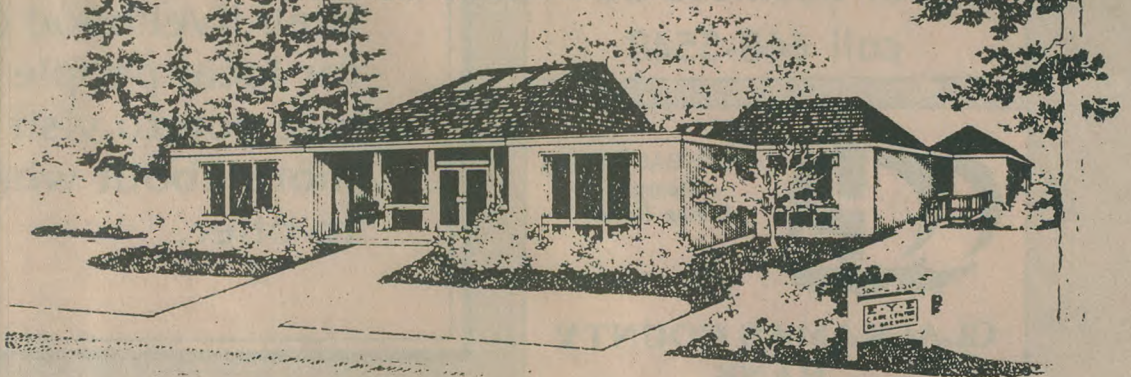


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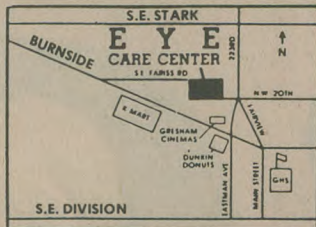
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500 N.W. 20th, Gresham - On the hill across from Kmart

Business

Barbecue to replace pies

A taste of Texas is coming to Gresham.

Buster's Texas Style B-B-Q Restaurant will open in mid-May in the former Pioneer Pies location on the corner of Northeast Burnside and Division streets.

Buster is a real person. George "Buster" Scholibo is the owner of a restaurant by the same name in Milwaukie. The Gresham location will be his second. Later, he plans to open a third restaurant in Beaverton.

Scholibo said his restaurant in Milwaukie has been successful and he has wanted to expand the business for about two years. When the Gresham building became available, he negotiated a deal to purchase it.

The building is undergoing an extensive remodeling job, \$175,000 worth, before its opening next month.

"It's going to be totally different from Pioneer Pies," Scholibo said.

The restaurant specializes in inexpensive traditional barbecue lunches and dinners, he said. Scholibo, a native of Houston, Texas, said he will bring mesquite wood from Texas to use in cooking the meat.

Scholibo said that no other restaurants he knows of in the Portland area cook their meat the same way.

"We still do it (barbecue) the quality way. It's a unique product," he said.

All the products served are made at the restaurant, including the two types of sauces. The menu includes



Staff photo by Steve Gibbons

George "Buster" Scholibo is opening his second Texas Style B-B-Q restaurant in Hood Center.

barbecued beef ribs, pork ribs, chicken, brisket, ham and sausage. Side dishes include potato salad, cole slaw, barbecue-smoked beans, pinto beans and garlic bread.

Prices will range from \$2.95 for a sandwich to \$6.95 for beef brisket for both lunch and dinner.

Food will be served cafeteria style, with all the food in view of the customer. Customers will be served

quickly.

"We can do it as fast or faster than McDonald's. The turnover time is 20 to 25 minutes," Scholibo said.

Hiring of the approximately 25 full- and part-time employees already has begun, he said. All the employees will be hired in Gresham.

Gresham resident Tom Chowning will manage the restaurant. Chown-

ing previously has worked at the Milwaukie location.

Buster's also caters for large group picnics or parties. When catering for a group, the staff brings along a custom-built barbecue pit with a choice of meat and side dishes.

Smaller groups can place special orders for dinners that are packaged for delivery or pick-up.

1-4-62

Store Here To Remain

Gresham started the New Year right with announcement this week of a new business.

Herman Miller, who came here in November to liquidate the stock of the bankrupt Butler's Gresham Variety Store, has decided to stay permanently. The location at 2nd ave and Main St. will now bear the new name, The Bargain House.

The store will deal in bankrupt stocks which will be purchased over a wide area by Miller. Stocks will range literally from soup to nuts, with automotive supplies, appliances, and food among categories expected on the shelves in coming weeks. This quality merchandise, sold at cost or less, will represent savings passed on to consumers, Miller said.

"Response was so good to our sale, and the need for an outlet such as this was so evident, that we decided to stay on at this wonderful location," Miller said. He named his sister, Marian Vines, store manager.

Buttercup Bakery to close in July 6-14-76

Though the name changed, the smell remained as the bakery at Third and Main delighted nasal passages for years.

But the sniffing will be ceasing soon.

The Buttercup Bakery, 331 N. Main Ave., will end production operations in Gresham effective July 30.

A spokesman for United Grocers, the owners of the bakery, said the lease on the plant was expiring and conditions did not warrant the substantial investment

necessary to continue operations. About 50 employees will be effected by the closure.

The bakery used to be owned and operated by the late Ed Marckx. He purchased the operation in 1939 and named it Marckx Bakery.

Marckx ran the bakery for 25 years. In 1964, following a Teamsters strike, a decision was made to abandon the retail business and go wholesale. United Grocers took control of the operation at that time and gave it its present name.

In 1969 Gresham recieved notiority in the Bakery Industry. The development of two bakery machine systems were developed and built at Buttercup Bakery by Harvey Stines and Ed Marckx.

Harvey, an operating engineer at the bakery, knew that there had to be a way to take care of "problem" breads, so they could raise production speed.

After many long nights drawing plans, and trying differant methods, he came up with two differant machines, which they had patented.

One was called the SLICE_ALL---a machine to slice raisen, cinnamon, & muffin varity breads. The other one, a SLITTER--SEEDER, slit the bread and dropped the seeds at the same time. After being featured in "Bakery production & Marketing", magazine there was great demand, and production was stepped up. The patents were approved, and STINEMARK CORP. was formed.

While the monetary gain was minimal, the satisfaction of helping the industry with difficult production problems gave both men a sense of accomplishment.

Harvey traveled extensively installing and demonstrating the use of the machines. He installed them throughout the United States; Hawaii, Halifax, Nova Scotia; Mexico City, Mex.; Quebec, Ontario. Vancouver, B.C. Many of these machines are still in use today.



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OUTLOOK 13 JAN. 1966



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Swim Trunks

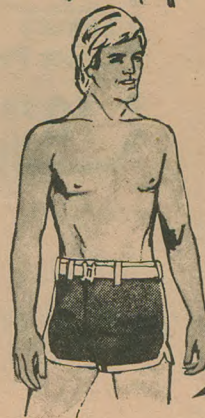
\$9⁰⁰

Shorts

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CLOTHES FOR MEN

**Gresham Fred Meyer
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Sat. 10-6, Sun. 12-5

665-1414



The Bonheur, New Restaurant, Sets Grand Opening

The grand opening of the Bonheur Dining Room and Lounge will be held today, Thursday, March 23, the latest addition to Gresham.

Located at the Gresham Golf and Country Club, the facility provides the latest in restaurant service as well as a lounge.

Host and hostess for the Bonheur is Estie Fryer and Ole Canimore.

Everyone is invited to the grand opening and Estie and Ole both say they are anxious to get acquainted with the east county residents.

3-23-67

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JOURNAL MAY 22, 80