

Hard Rain's gonna fall

# AT M&M

Tuesday May 19 2015

By ROB CULLIVAN  
The Outlook

**J**im Satterfield, bassist in Hard Rain, chuckles when asked if his rock band took its moniker from the Bob Dylan song of the same name.

"It was either that, or it was just Portland," he says, alluding to our area's reputation for endless precipitation.

Based in Gresham, Hard Rain plays a mix of its own tunes as well as cover songs by such bands and artists as the Allman Brothers, Black Keys, Eric Clapton, Steely Dan and ZZ Top.

In addition to Satterfield, the band consists of Jon Towell on lead guitar and lead vocals; Jim Creel on rhythm guitar, keyboards and vocals; and Jon Graham on percussion. The 1970s-inspired group will be rockin' out at 8:30 p.m. Friday and Saturday, May 22-23, at the M & M Lounge, 137 N. Main Ave. Admission is free.

**"We've all played long enough where we're not having volume wars with each other."**

— Jim Satterfield

The band has recorded a nine-song album "Calm Before the Storm." The bluesy title track would appeal to fans of Joe Walsh and Willie Dixon with its "Mannish Boy"-meets-"Rocky Mountain Way" feeling. Meanwhile, slide guitar fans would dig "The Arrival," as well as "Riverside."

Robert Cray's smooth groove blues can be heard influencing "Empty Glass," and "Ashes to Ashes" would sit just fine right next to guitar jams by The Outlaws, Skynyrd and Thin Lizzy.

Satterfield notes the record was a family affair, with Shayla Towell, Jon's daughter, designing the CD's logo and Creel's daughter, Shannon Creel, doing the cover artwork.

"We're pretty much just selling it to friends and people at venues when they hear us," Satterfield says of the album, samples of which you can hear at hard-

rain.com. He and Creel have been on and off in different bands for 15 years before hooking up with Towell.

"He does a real good job of quarterbacking the band," Satterfield says, noting Towell keeps them focused. "He's very supportive when he's heard somebody who's gone off and practiced on their own and comes back with a bigger, more supportive part."

## Know your audience

The band-members' collective wis-

**Band plays mix of rock covers, originals**



Tuesday May 19 2015 CONTRIBUTED PHOTO

Above: Fans of Joe Walsh, the Allman Brothers Band and other 1970s-style rockers will like the original songs and cover tunes of Hard Rain.

Top: Hard Rain released a nine-song CD last year, which showcases a variety of influences from southern rock to the blues.

dom that has come with their ages also enables Hard Rain to dial it down when needed, Satterfield says.

"I think we're at a stage where we're ready to listen to our fellow musicians," he says with a slight chuckle. "We've all played long enough where we're not having volume wars with each other."

He adds that Hard Rain writes up its set lists, but can adjust on the fly, depending on the audience. The band knows when to get loud or get mellow.

"If you're playing a wedding, you don't want to be peeling people's faces

off as they're finishing dinner," he says with a laugh.

Satterfield serves as head cross-country coach at Mt. Hood Community College and also coaches track and field. He even wrote a book, published in 2010, on his athletic passion called "Unleash Your Stride: Learn to Run Like a Natural." Both running and live music demand the same commitment, he says.

"If you don't practice either one, you're not going to live up to your own standards when you perform."



# **SOMETHING NEW IS HAPPENING AT THE M & M**

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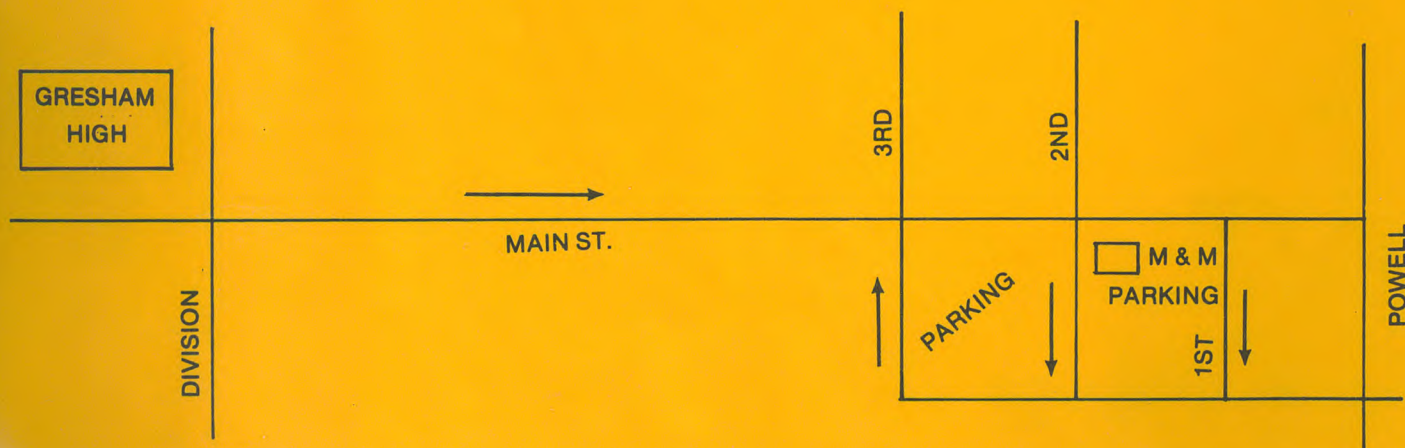
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# *M & M Starts Expansion* *Project Totals \$25,000*



City Building Inspector Vince Rutherford (front, left) Discusses building specifications for M & M expansion with contractor Bob Eisele (right) and M & M co-owner Mike Tomasini. (Outlook Photo)

The M & M Restaurant, Second and Main Streets, is currently undergoing a \$25,000 expansion - remodeling program, according to co-owner Mike Tomasini.

Tomasini and Joe Eberhart, his partner, are remodeling a portion of their building formerly occupied by Thompkins Drugs. The drug firm closed late in September.

Local contractor Bob Eisele started work on the building Nov. 4. Tomasini said they hope to complete work by mid-December.

The newly-remodeled portion of the building -- some 2,100

square feet -- will serve a dual purpose for the business.

Rear portion of the building will get hardwood floors, and matched with an existing area, will nearly double the weekend dance capacity of the lounge.

The front portion of the space will be carpeted for use mainly as a banquet room. Actually, folding doors running on permanent racks can in a matter of minutes turn the spacious area into three separate banquet rooms.

Seating capacity of the new area is about 200.

A new stone exterior will harbor a brick entrance opening into the Spanish-styled banquet area.

The colorful decor will be dominantly gold, with harmonizing chandeliers, imported from Spain.

A new heating system is also being installed.

Architect for the operation is Harry Fowler, of Portland.

Thursday, Dec. 19, 1963 (Sec. 1) Outlook (Ore.) Gresham

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## M&M Restaurant and Lounge

*outlook  
May 3, 199*

Meet Roy McKoon. He's a retired bar supplier who has been eating breakfast at M&M Restaurant and Lounge several times a week for seven years.

Then there's Mark McManus, who joins McKoon at the counter to talk sports and drink his morning coffee before heading out to a construction job.

And across the restaurant with a booth to herself is Karen Lamb, who is eating breakfast for her dinner, while everyone else is eating breakfast — she works the graveyard shift as an aircraft detailer and started her day at 6 p.m. the night before.

These are just a few Greshamites

who were spending the 7 to 8 a.m. hour April 24 at one of Main Street's oldest breakfast joints.

Things were quiet and calm at the restaurant, except for the occasional outburst of laughter or round of applause coming from the back room where the Gresham Lions Club was meeting.

Pat Matisheck, who has been serving up breakfast at M&M for 16 years, said many of the Lions Club members are also breakfast regulars when not in their weekly meeting. She said the morning crew of staff and patrons have become somewhat of a family.

"I love the morning shift. You get to where they come in and you know what they're going to have," said Matisheck, who gets up regularly at 3:45 a.m.

For example, on the weekends, when McManus brings his daughters in for breakfast, Matisheck puts in a special order.

"They make Mickey Mouse pancakes for the girls," McManus said. "It's a nice family place."

Lori Ebrele of Sandy, who works a couple of blocks down at Luxury Accommodations, said M&M is like a second home.

"This is where I meet my friends in Gresham," she said over a cigarette and a cup of coffee at the counter. "If anyone wants me, they know where to find me."

As the sun beamed in and warmed the restaurant, and Main Avenue started to wake up, the breakfast counter conversation covered a wide range of topics, from Tiger Woods to McKoon's fiber intake. Full-tummied and caffeined

up, McKoon, who was sporting an M&M jacket, looked out the window and assessed the day.

"It's going to be a nice day," he says, "and I don't have anything to do but play around."



OUTLOOK 14 APR. 2004

# Brewer comes from M

## *New Main Street Ale House opens in former Port Halling site*

BY JILL FOREMAN  
staff writer

Promising an experience "good for all that ales you" in its slogan, the Main Street Ale House opened Tuesday, April 13, at 333 N. Main Ave., in historic downtown Gresham.

Owner and master brewer Adam Roberts has reinvented the former Port Halling Brewing Company with new, lighter and open-air décor, energy, restaurant menu and of, course, beer.

Roberts was in Green Bay, Wis., when he discovered on the Internet the mid-sized brewery in Gresham was up for sale. He finally realized his dream of owning a brewery and sharing his passion of good ale with others.

Diners will notice Roberts brought a touch of Wisconsin with the Sausage Platter featuring brats and sauerkraut.

Roberts said he is proud to be establishing his new business in Oregon because of its reputation for excellent microbrews.

"Increasing numbers of people throughout the nation are planning vacations based around Oregon's reputation for fine ale," he said.

Roberts' vision is to create an "atmosphere of camaraderie and a sense of neighborhood. A place where friends come to meet, chat, relax and enjoy good food and beer."

The brew pub serves a Demented Duck, Roberts Red Ale, Eager Beaver IPA and others, including a single malt ale, porter and Kolsch.

Main Street Ale House offers a family atmosphere, restaurant meals, sports lounge, an alehouse and a private meeting and dining area that can seat 35 people. The lounge features dart boards, a stand-up arcade golf game, pool tables and numerous televisions, including a 50-inch flat screen.

Roberts said his interest in brewing



Main Street Ale House bartender Darla Farmer and brewer/owner Adam Roberts downtown Gresham on Tuesday, April 13.

started after he tasted his first Bass ale in college and was thereafter "fascinated" with the brewing process.

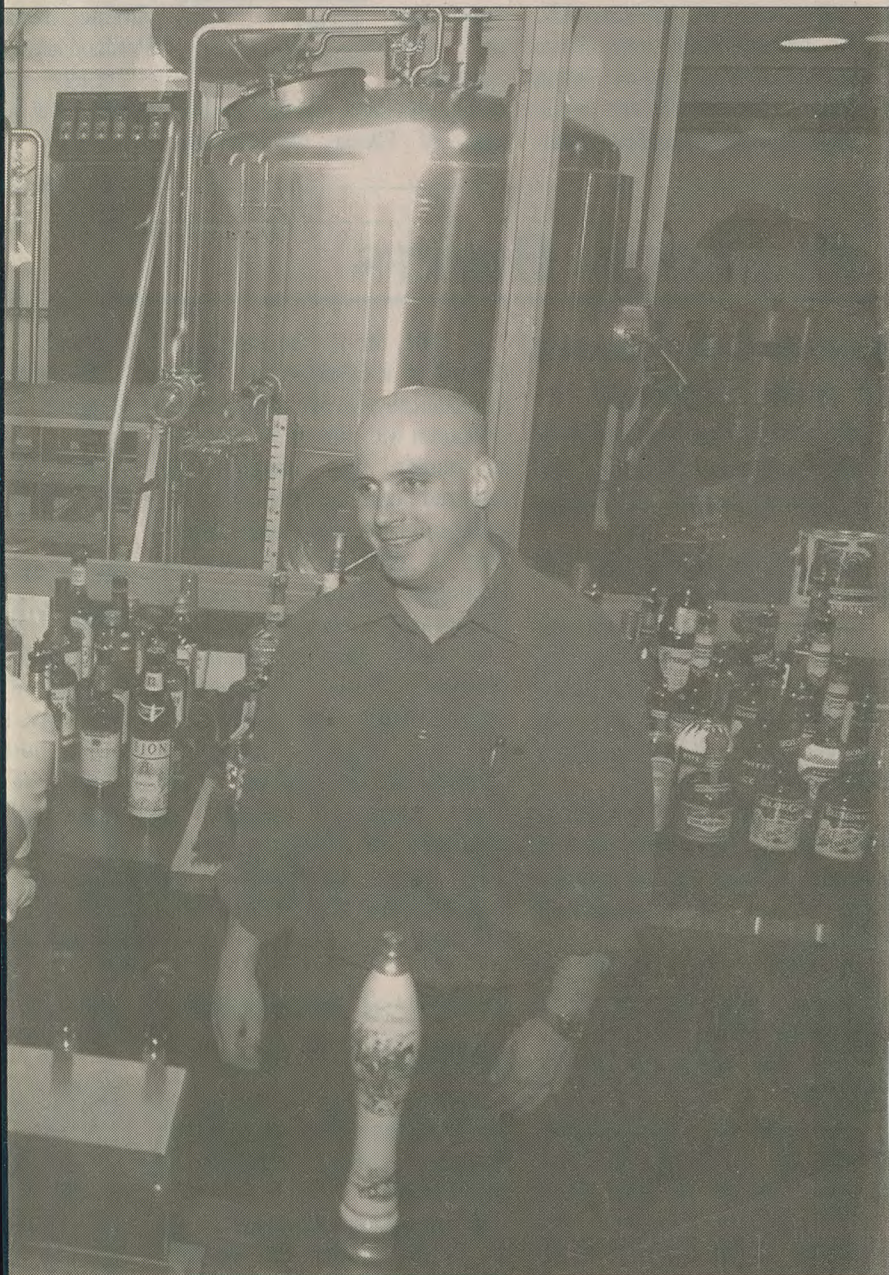
He started to learn as much as possible about how ale is made and how different raw materials affect the flavor of ales. After several successful home brews of his own, he set his goal to become a master brewer.

He enrolled in the Siebel Institute of Technology in Chicago in 1996 — which along with the World Brewing Academy is the only truly international education program available in professional brewing.

After graduation, Roberts was the brewer for Belt Brewing Co. in St. Joseph, Mo., where he developed its lines of ales. From there he moved to Green Bay, and was the



# Midwest with ale



STAFF PHOTO BY FLINT CARLTON

s had a steady stream of customers the opening day of business in historic

head brewer for the Titledown Brewing Company. Then, last year he discovered Gresham online and the rest is history.

Joining Roberts at Main Street Ale House are manager Adam Klimek and head chef Josh Brunette, both of Green Bay.

The brewery is open from 11 a.m. to 2:30 a.m. Tuesday through Sunday. For more information, call 503-669-0569.



OUTLOOK 14 JAN. 2004

# Brew pub comes to Gresham

*Former Port Halling site  
will house Main Street Ale  
House by middle of March*

BY JILL FOREMAN  
staff writer

A brewer from Green Bay, Wis., has signed a lease to open Main Street Ale House, taking over the building that used to be the home of the Port Halling Brewing Company.

"We're looking to open in the middle of March," said Adam Roberts on Tuesday, Jan. 13, from among the packed boxes of his Green Bay home. He and his dog, Mojo, are moving to East County and will arrive early next week to get started.

"We'll do food and beer," Roberts said, adding, "I've been wanting to do this for a long time."

Roberts, 33, a brewer for eight years, will be the master brewer for Main Street Ale House.

"In addition to Oregon style beer, I'll bring a little bit of our style to Oregon, some more Midwestern-style beers," Roberts said.

Ask him what his specialty is and he'll joke: "My specialty is good beer."

While all design details for the future Main Street Ale House remain under wraps, Roberts says the establishment "will be completely changed. We have a lot of ideas."

The "we" Roberts is referring to is his business partners and parents, Darryl and Ann Roberts of Scottsdale, Ariz.

"I think it's fantastic that they are on board," said Billy Hartner, the building's owner. "Adam seems just really excited and motivated and that's what the downtown needs. More energy. I'm really optimistic they're going to be very successful."

"We're going to support these people 100 percent," Hartner added.

It has been, thankfully, a short vacancy. Port Halling's doors closed permanently in October 2003. It was downtown Gresham's only brew pub. Roberts said he discovered the Oregon business was looking for new ownership on a brewery Web site.

"The people in this partnership have a strong business background," said Kathy Everett, executive director of the Gresham Downtown Development Association.

"They have done their homework before deciding to come," Everett said. They are aware of what the challenges have been in the past, she added.



by SCOTT MAGUIRE  
of The Outlook staff

2-29-84

Downtown Gresham has a strong heartbeat.

The tempo is set by the dynamic owners of Main Street Grocery and Cloudbtree and Sun, two side-by-side firms on North Main Avenue.

Mary Jo and Don Hessel have the kind of businesses that would be more likely to thrive in the wealthy West Hills of Portland or in downtown Portland where young executives lunch.

Main Street and Cloudbtree are some of the only Gresham businesses to be regularly invited to take part in high-caliber regional sales fairs. In a pre-Christmas fair in Portland called Holiday Showcase sponsored by the Portland Junior League, Cloudbtree and Main Street out sold all participants.

"We were asked repeatedly by people there why we didn't move over to the west side," said Don.

In fact, with location being the prime consideration for such shops, many people wonder why the Hessels remain in Gresham.

"We are here because this is where we want to live," said Mary Jo. "The key is it is our life, our love, and it is where we want to be.

"We live in Corbett and we didn't want to drive to downtown Portland," said Don. "My family is in this area and I have lived here all my life. But I'm sure this business would have been easier to pull off in Portland."

They make friends through their businesses as well as spreading the doctrine of well-prepared food made from quality ingredients. It is learning and sharing with their customers that counterbalances the hard work involved in both businesses.

Cloudbtree, a kitchen utensil store with an associated cooking school, has been operating for about 12 years. Mary Jo has brought upscale cooking ware and books. One of her main motivations was the absence of such a store in Gresham.

"You had to drive to Lloyd Center to buy a gift," she said. "There was no competition here."

And through Cloudbtree she met Don. He started as a customer, and has become a partner in marriage and a partner in business. They opened Main Street Grocery, a restaurant and gourmet grocery store, about two years ago.

The decision to open Cloudbtree was much easier than the decision to open the restaurant.

"When we opened Main Street, we knew this was a deeper commitment to open it in Gresham," said Mary Jo. "We knew we would have to wait for people to find us."

But, Don and Mary Jo aren't the types who sit back and wait. They are their own missionaries, reaching out through special projects like the Mount Hood Festival of Jazz, the Northwest Food Fair and others.

The Hessels also spread their vision to the Downtown Boosters Association's Spring for Art sidewalk sale. The event started in 1983 at the hands of the Hessels, patterned after a similar event Mary Jo attended on the East Coast.

"That was the Boosters activity to recognize the restaurants downtown," said Mary Jo. "I think all the people had fun. The mood was great. That's really when we (the downtown merchants) started considering ourselves as a group."

# Image by elbow grease

## Hessel pitch in to make Gresham downtown's future a good one

While admitting it is all designed to get more business, the Hessels say that events like that build up an image in Gresham that they believe in.

"The bottom line in small business is that our major commodity is service," said Mary Jo. "In this day and age, with the competition we face, that has to include service to the community and customers. That's why we are involved."

The Hessels' style is to provide elbow grease to the efforts, making sure by their hard work, that

downtown is a success. And, Mary Jo says, part of the concern is for the quality of life that is going to be built in Gresham.

Now the Hessels are wondering if the opening of the light-rail line linking Gresham and Portland will result in a shift in the retail center of the city.

"The light rail can be an asset," said Don. "It is all a matter of how the planning goes."

They wonder if more businesses will line Burnside

Road to get a better access to light rail, or if downtown will shift northeast toward the light-rail stations.

The Hessels will work hard toward making the future a good one. They realize the Gresham Area Chamber of Commerce has covered a broader geographical area and can't represent downtown. So they are moving ahead with others in downtown Gresham who follow the philosophy: "You've got to do for yourself."





Staff photo by Cheryl Blankenship

MARY JO AND DON HESSEL talk over food preparation at their Main Street Grocery restaurant and catering business in downtown Gresham. The couple

has been active in promoting downtown and other community events. They opened Cloudtree and Sun, a gift shop next door, about two years ago.



5-23-47

## Mallard Changes Ownership

Portlander Bert Ratzlaw has purchased the Mallard Restaurant and Lounge, 218 N. Main, Gresham.

The restaurant was sold for an unannounced price by Thomas Morgan Jr., Gresham.

Since, the change of ownership March 1, the restaurant now opens at 6 a.m. and closes at 2:30 a.m. New chef is Chef Ramone formerly with the Brown Derby in Hollywood. The establishment had been in the Morgan family since October, 1954. Included in the transaction was The Duckling coffee shop at Zimmerman's 12-Mile store.

## Tom Morgan Jr. Buys Mallard

Tom Morgan Jr. this week became the sole owner of The Mallard restaurant in Gresham with the purchase of the business from his father, Tom Morgan Sr.

A Greshamite since 1942, Morgan graduated from Gresham high school in 1947 and Oregon State University in 1951. After two years of active duty in the Army, he and his father opened The Mallard in 1954.

He is a charter member of the Gresham Jaycees and served as vice president two years ago. He is married and the father of two children.



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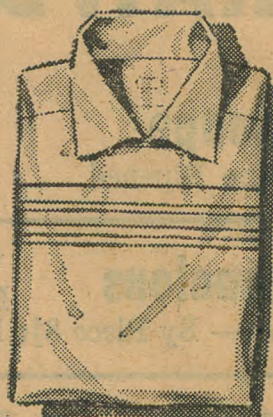
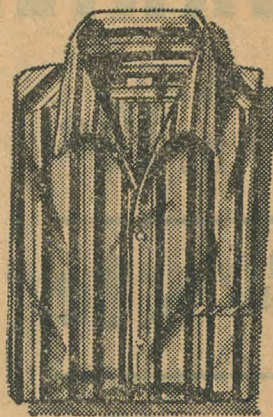
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# THE MAN'S SHOP

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OUTLOOK MAY 31, 1956



# Gresham baker recalls her life with a positive view

By Adrain Shatow  
Contributing Writer

Gresham — Helen Marckx Hood met her first husband when she was 14 years old. A classmate had invited her to spend the weekend. Ed, who was the big brother of Helen's friend, was working in a logging camp and had come home for the weekend. He was 11 years older than Helen.

Their paths went in different directions after that weekend, but when Helen was 20, they met again.

They dated for two years and in 1933, Helen married Edward Marckx.

SEN. OUT. OCT. 2000



PHOTO COURTESY OF HELEN MARCKX HOOD

Helen Marckx Hood was a familiar face behind the counter at Marckx Bakery in Gresham.

They honeymooned in Detroit, Michigan where they picked up a brand-new Plymouth right from the factory.

They drove it to Chicago and Northern Michigan to meet relatives and then began their journey back to Seattle, Washington where Ed worked as a salesman for the Golden Rule Bakery.

Ed stayed with the bakery for a number of years. Two sons were born. The death of Ed's supervisor prompted Ed to make a decision that would change the lives of the Marckx family. He decided to open his own bakery.

The bakery they picked was in Gresham. It was a house-to-house operation with a small shop out in front. The town was small and was mainly a farming community. Ed saw a great deal

of potential in it.

Helen worked the counter in the shop while Ed worked the route. The shop grew and became known for its specialties. Long time Greshamites will remember Marckx Bakery.

One of those specialties at Marckx Bakery was its berry pies. Quite a bit of care went into their preparation. A big order came in and the pies were waiting for pick-up. They were dainty, tempting and enticing. So enticing that one of their small sons could not resist eating the centers out of each pie.

Trying to explain the mishap

CONTINUED ON PAGE 5

## A positive attitude prevailed through tragedies

CONTINUED FROM PAGE 1

the customer was enough to prompt them to hunt for a house up the street, away from the bakery. Following that love, two more children were born to the growing family.

One evening, their youngest son, who was just six weeks old, developed a fever. The fever became worse and he was taken to the hospital. Sadly, he died a few weeks later.

"That was hard on me," said Helen. "Everywhere I went, people

SEN. OUT. OCT. 2000

would ask me 'What happened?' It was hard for me to say I didn't know what had happened. He caught something — I didn't know what. We never did get a clear reason."

The bakery continued to thrive and grow. Helen continued to work the counter. But in 1973, Ed died. In 1974, Helen sold the bakery, the 65 trucks and routes.

Sometime later, Helen went on a trip to Spain and met Frank Hood. He lived in Port-

“ I try to maintain a happy attitude. ”

land and had two children. They married and had a wonderful 10 years before he, too, died.

Helen has been on her own for 10 years now. As she reflects on her life, four sad moments come to mind; the death of her

baby, the deaths of her two husbands and the loss of her car.

She muses about them all. "I would have gotten a doctor quicker, if only I had known it wasn't just a cold," she said. And her husbands? "I miss both of them. I loved them. Frank was an entirely different personality than Ed was. They both had a sense of humor, a sense of adventure. Both of them were frugal in the right places, and generous in the right places and they were generous

to me. And, they loved me."

The car was different. She had to sell it and when she did that, she lost a lot of her independence. But that hasn't changed Helen's positive attitude.

"You make much of your contentment by the way you look at things," she said. "I try to maintain a happy attitude."

All Helen's children all live nearby. Each one was taught the mainstay of the family — how to bake.



# share work, rewards

OUTLOOK APR-1972



**IT'S OKAY** when your secretary sits on your lap if the secretary is your wife. Dorothy and Art Marcus share business responsibilities in their Marcus Realty on Orient

Drive. Both are licensed realtors and two sons are also in the business which was started by Art's father.  
(Outlook photo)



Marcus Realty is also a family affair.

"Our son is the third generation of realtors in the same location," Art Marcus said of the family business.

Besides wife Dorothy, who does the accounting and secretarial work plus being an associate broker, the business includes sons Melvin R. Marcus, who recently joined the business, and Donald R. Marcus, who is a part-time associate broker. The firm was started by Art's father, the late Otto Marcus.

Art sees the realty as an "ambassador to the Gresham area."

"It's a job where you greet people and show them around,"

Art said. "It's nice to drive around the country and say 'I sold that house five times and I sold that one seven times.' Satisfied customers come back."

Dorothy, who enjoys seeing all those homes for sale, isn't really tempted to buy each one for herself.

"I like the house we have," she smiled.

Dorothy believes a husband and wife have to have similar temperments to work together."

"Of course you notice I have him boxed in his office," she laughed.

"Dorothy's just lucky to have

me," Art shot back.



OUTDOOR JULY 1-1972

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LAND SURVEYING firm, Marx & Chase, this month moved into the old Chamber of Commerce building at 225 E. Burnside in Gresham. Previously the firm was located on the old Loop Highway about three miles east of Gresham. Besides employers Donald E. Marx and James W. Chase, about 22 people work for the firm. The building has been completely remodeled.

(Outlook photo)





**Irv and David Ide**

Just because McBains has moved to new quarters doesn't mean it lost its old-time feeling.

A Gresham tradition since 1936, McBains Drug Store first opened on the boardwalk along Powell Boulevard's south side, now Main City Park.

Then the store moved to Roberts Avenue, where Irv Ide worked for 32 years. He bought the business in 1965.

Now in its new location, McBains Drug Store is owned and operated by Irv and his son, David. And you can be sure the two made certain the soda fountain moved with them.

Not only did McBains keep the soda fountain and the Oregon Candy Farm candies, it has expanded its line of gifts and fragrances, including Prince Matchabelli, Lauren, Halston, Pierre Cardin, Gloria Vanderbilt and British Sterling.

Unlike "supermarket pharmacies," McBains offers personal service in a place where customers can sip a soda as they get their prescriptions filled or visit with neighbors — people whose parents and grandparents have been life-long customers at McBains.

## **McBains Drug Store**

201 N. Main, In the Ide Building, 665-4298

BUILDING EAST COUNTY FEB 29 1984



# Pharmacist closes store; moves shop to Safeway

by SUSAN ROMANITIS  
of The Outlook staff

If Erv Ide said it once Friday, he said it a thousand times.

"This will be our last day here," Ide told a customer. "I sold (McBain's Drug Store) to Safeway."

After Friday, McBain's Drug Store will not be at 201 N. Main Ave. anymore. Newport residents Erin Leggett and his wife have signed a five-year lease and plan to open a restaurant at the site, Ide said.

Ide, who has lived in Gresham since 1936, will move the pharmacy operation to the Safeway Store at 1455 N.E. Division St. in Hood Center, where he will be the chief pharmacist.

And Dick Hall's Hearing Aid Center will move to rented space at Gresham Business Machines and Stationery at 231 N. Main Ave.

But Ide, who has a ready smile and greets his customers by name, and his wife, Doris, said that they are excited about the change and the future. "I feel really ecstatic about" joining Safeway, Ide said. "I really do. It's a fantastic opportunity."

Ide, 60, said that he looks forward to shedding the responsibilities that go along with selling shampoo, sunglasses and other items, and concentrating only on the pharmacy aspect of the business.

Downtown Gresham is growing, not dying, and the economy in general is improving, Ide said. But, in this day and age, a pharmacist "is crazy" to own his own business when he has the potential to earn more money and work fewer hours if he is employed by a larger store.

Ide has been associated with the drug store for 36 years. He worked

for the late Don McBain from 1952, when he graduated from Oregon State University, to 1965, when he purchased the store from McBain.

Ide actually started working in a pharmacy and in the retail industry 45 years ago. At age 15 he was employed as a stock boy in another drug store.

McBain's Drug Store, which first was known as Payless Drug Store and then McBain's Payless Drug Store (no connection to the Payless Northwest stores in the area today)

**'The name of McBain will be gone. I kind of hate to see that happen. It's the end of an era.'**

**- Erv Ide**

until 1972, was at 111 N.E. Roberts Ave. from 1951 to 1983.

"We had a lot of customers," Ide recalled. "Business was excellent."

Doris Ide, who reared three children while working off and on for some 18 years at the Roberts Avenue drug store, remembered when three employees worked behind the soda fountain counter and customers lined up for coffee. The counter was enlarged from seven or eight stools in the beginning to 15 or so stools in the late 1950s to 23 stools in 1972 as part of a major remodeling project.

In November 1983, Ide moved the drug store into the new building he had constructed at Second and Main

Avenue. Ide and 15 family members and friends moved the soda fountain counter on dollies in the middle of the night to the new building. Space limitations forced Ide to cut the size of the counter by three stools.

Ide said that Liggett would be remodeling the store but planned to keep the counter intact. The business will be called Wall Street Pizza and will feature pizza and related dishes, Ide said.

Ide, whose son David worked at the drug store as a pharmacist from about 1981 to 1984, said that he had been trying to sell the business since June 1984 when he suffered a major heart attack.

Ide's cardiologist told him to cut his work hours, but that is difficult to do when a person operates a small retail store, he said. He also loves his work and dealing with people.

"It's been fun," Ide said of owning and operating the drug store for 23 years. "Every bit of it has been fun."

Ide, who also has leased the space formerly occupied by Pauletta's, has worked 12-hour days six days a week for years. At Safeway, he will be working 40 hours a week four days a week.

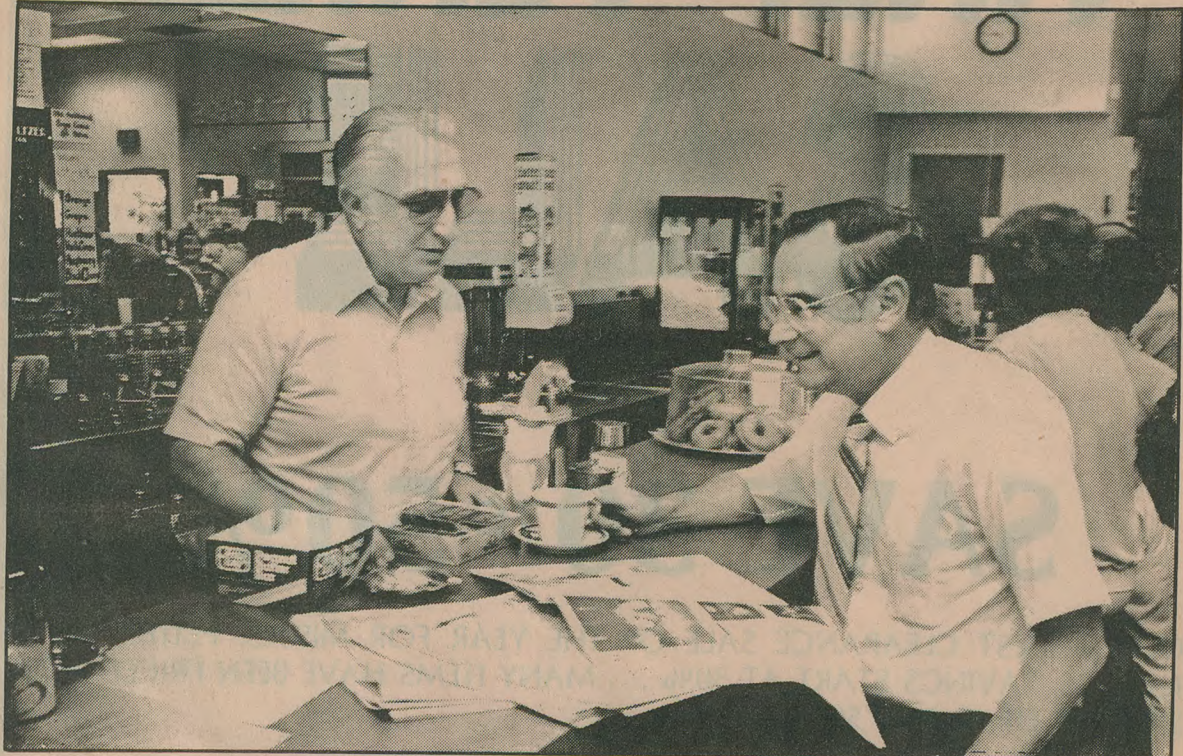
Ide believes he will have found the "best of both worlds" in a "transitory" state between running his own business and retiring. Ide said that he will have more time to spend with his family, especially his wife and his grandchildren, in the coming years. And since Ide is taking his prescription records with him, he "will get to remain friends with and see all my customers."

Ide said that his only "misgiving" is that he would miss having coffee and visiting with his friends at the counter every day.



OUTLOOK SAT JUNE 25 1988

## Business



Staff photo by Steve Gibbons

Irv Ide, left, says goodbye to a coffee-drinking customer Friday.



7-1-65



Mr. and Mrs. Donald L. McBain, left, sell McBain's Payless Drug Store to Erwin Ide, right, and Mrs. Ide. For past 2 1/4 years, Ide has been part owner of store, 111 N. Roberts Ave. (Outlook Photo)

## McBain Sells Store Share

7-1-65

Starting today (Thursday) sole ownership of McBain's Payless Drug Store, 111 N. Roberts, passes to Mr. and Mrs. Erwin Ide. For the past 2 1/2 years the store has been owned by Mr. and Mrs. Donald R. McBain and Ide.

In selling their interest in the store, the McBains close a long career in the drug store business--at this location since 1946 and Mrs. McBain in Nyssa, Ore., where she owned and operated two drug stores until 1944.

Ide has been with this store as pharmacist since June 28, 1952, when he graduated from Oregon State university. He is an alumnus of Gresham high school and Gresham grade school. The Ides live at 735 N.W. 1st Ave. with their children, Darlene, 14, Janine, 7, and David, 6.

McBain says he and Mrs. McBain will travel but retain their Gresham residence. They live at 1253 S.E. 223rd. He has also a long career of public and civic service. He served a term in the state house of representatives, four years on the Gresham city council, two years as city treasurer, and president of the Gresham Chamber of Commerce for two terms.



## McBain Makes Ide Partner At Pharmacy

Don McBain, Gresham druggist heading to Salem and the State Legislature this weekend, announced today that pharmacist Erwin H. Ide has been made a partner in McBain's Payless Drug Store.

Ide has been employed at the store since graduating from the Oregon State University School of Pharmacy in 1952. Born in Minnesota, he has lived in the Gresham area for 26 years and attended local grade and high schools.

He and his wife Doris and three children, Darlene, 11, Janine, 5, and David, 4 live at 735 NW First. He is a member of the board of Trinity Lutheran church and sings with the Hoodsmen Quartet.

Ide was a charter member of the Mt. Hood chapter of SBEBSQSA, and was an early president of the barbershop-singing group.

Professional affiliations include the Oregon State Pharmaceutical Assn. and Kappa Psi, national pharmacy honorary.





## McBAIN'S DRUG STORE

### "FEATURING GRESHAM'S FAVORITE SODA FOUNTAIN SINCE 1951"

Just about everybody has shopped at McBain's Drug Store. Don McBain (Pictured above, far left) is here with Bill & Margaret Cochrane and their 11 children, (McBain's has always been popular with families . . . no matter the size!). Today you can

still find the same friendly atmosphere in our store.

We're proud to have served Gresham area residents for more than 35 years. If you haven't been in, stop by and visit us soon we'd like to get to know you!

**Erv & Doris Ide owner**

## McBAIN'S DRUG STORE

111 N. Roberts

665-4298



## McBain's PAY LESS

FREE  
COFFEE  
While  
Waiting



## Drug

Check out our all occasion gifts . . . cards while waiting for your

**PRESCRIPTION TO  
BE FILLED**

**111 N.E. Roberts  
665-4298**





**FOUR CONNOISSEURS** of soda fountains came to McBains Drugstore just before the morning coffee break rush. This fountain on SE Roberts started out with 10

stools, but has kept adding until there are 23, proof soda fountains are not passe in a friendly town like Gresham.

(Outlook photo)



OUTLOOK MAY 26, 1977

# McCALL GARDEN CENTER

24242 E. Burnside at Hogan  
Gresham - 665-2133

"Quality and Service You Can  
Count On"



## VEGETABLE GARDEN PLANTS

Cucumbers, lettuce, tomatoes, peppers  
and many more.

Individual  
Plants

**19¢** Ea.

Packs  
(12 per tray)

**69¢** Tray

## WEB FOOT TURF TREET FERTILIZER

Covers 5,000 Sq. Ft. Reg. \$8.95

**NOW \$6<sup>95</sup>**

## WEB FOOT GARDEN FERTILIZER

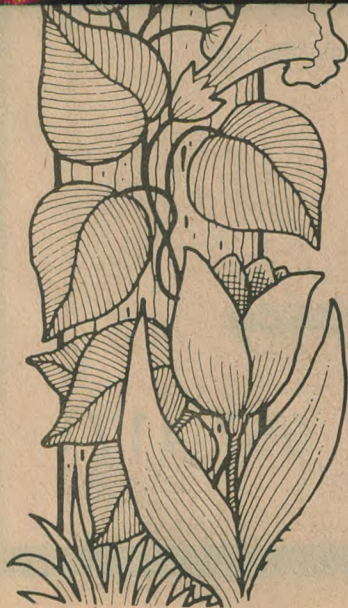
40 Lbs.; 6-10-10 Reg. \$6.95

**NOW \$4<sup>95</sup>**

## LILLYS BULK PACK VEGETABLE GARDEN SEEDS

50% OFF





**CORRY'S  
SLUG BAIT**  
All Sizes  
**25% OFF**

**McCall Garden Center**

- ☆ FREE DELIVERY IN GRESHAM
- ☆ FREE CONSULTING SERVICE
- ☆ ASK ABOUT OUR GUARANTEE
- ☆ ASK ABOUT OUR LANDSCAPING SERVICE



# Herrell has kept the burgers and fries flowing since 1974

by BOB HAWLEY JR.  
of The Outlook staff

"Housewives wanted — work around your kid's schedule."

It was just such a help-wanted ad in the Gresham Outlook in 1974 that started "Birdie" Herrell on a career at McDonald's that is half as long as the company has been in business.

On May 26, McDonald's celebrates 30 years in business, and in October, Herrell will celebrate 16 years with the Gresham store. She has worked there since the day it opened.

She says she answered the advertisement because she became bored when the last of her four children went off to school.

"It was a part-time job that turned into this," she says, shrugging her shoulders in a helpless expression. She started out at \$1.65 an hour.

In those days, before McDonald's started serving breakfast, she only worked from 11 a.m. to 2 p.m.

"That way, I could be with the kids when they left for school, and I was there for them when they came home."

But now she works eight hours a day, five days a week on the drive-through window, as she has for the past five years. And on her 6 a.m. to 2 p.m. shift, she catches the breakfast crowd.

The people who stop for breakfast, usually on their way to work, are regulars, she says. Some even come back for lunch and a few come back for dinner.

For some, it seems to be the focal point of their social lives. "They sit inside, chat, have coffee and talk to friends they have met by coming here," she says.

Herrell works both windows of the two-window system, but that is her limit. "I don't know how to work the grill area. Boy, keep me out of there."

She takes the order over a cordless headset while customers sit in their vehicles at the menu reader board.

When they move up to the first window, she takes their payment, makes change, and runs to get the order if no one is working the other window.



Staff photo by Bob Hawley Jr.

'Birdie' Herrell fills another order at the drive-through window of McDonald's.

Usually, there is an employee at each window.

People are not likely to forget Herrell. If they don't remember her cheerful greeting and conversation, they will remember her pins and buttons.

She says she has three boxes of them at home, but she limits herself to 16 — 11 on her maroon-colored hat and five on her collar.

The pins are given for various company promotions, not an employee's years of service.

Recognition for service comes from the individual owner of the franchise and is more substantial.

much. I'd miss that because I like people."

Gresham Head Manager Levi Shipley, who has worked off and on with Herrell over the years and was there when she first started says, "She's easy to work with. She's a good employee or she wouldn't be here."

And her fellow employees — all housewives or single mothers — echo his assessment of her.

Herrell's day is occasionally broken up by humor when someone will pay for food at the first window, then drive off and forget to pick it up at the second.



For 10 years of service, Herrell received a McDonald's ring with a diamond, and for 15 years, she received a necklace.

The personal recognition comes from Ollie Lund, who Herrell says is a "great owner."

Lund, who owns four "stores," was one of the original owners of the Southeast 122nd and Glisan McDonald's. He also owns the Sandy McDonald's.

Herrell spent a year in Sandy in 1984-85, but came back to Gresham because she was "too bored."

One might think Herrell would have gone into management after working so long in one place, but she prefers not to.

"They used to ask me, but I don't want the stress and screwy hours — they work weekends — that managers have," she says. "And they don't deal with the customers as

"Most of the time, they come back a bit embarrassed, but sometimes they don't." It happens several times a day, usually at lunch, she says.

All four of her children — Daron, 31, Bob, 29, Cindy, 27, and Sue, 25 — have worked at McDonald's. It was their first job, except for Bob, who delivered papers for the Gresham Outlook first.

Cindy is married to Jeff Gorman, assistant manager of the Southeast 82nd and Sunnyside Road store.

Herrell says most people are friendly, but she has had to shut her window a few times.

"I don't have to listen to them swearing. Sometimes you don't hear something and it gets left out. We're only human — we make mistakes."

Herrell enjoys her job. "It's not bad at all and the people down there are nice — a good bunch to work with. They're real friendly."



# A McDonald's Original: Ollie Lund opened first Portland franchise 50 years ago

OUTLOOK - 5/26/10

By Calvin Hall  
staff writer

When Ollie Lund and eight business partners approached a Portland bank in 1959 for a \$50,000 loan to open the very first McDonald's franchise in the Pacific Northwest, the manager thought their plan to sell hamburgers for just 15 cents was crazy.

"His jaw just dropped," recalls Lund, an East Portland resident.

At the time, Lund and his business partners were serving in the Navy but looking to start a second career. One partner, John Zavrski, generated the interest to open a McDonald's franchise after being impressed by a long line of customers at the McDonald's in Skokie, Ill., near the naval exam center.

None of the men were native Oregonians, but they heard that Portland had a reputation as a good place to live. McDonald's asked them to open in either Long Island, New York, or in Portland, Lund says.

The men got their loan, and after also putting their own



staff photo by JIM CLARK

**Oliver Lund shows off two classic pieces of McDonald's memorabilia, a 1965 book called "Let's Eat Out" and the very popular 1969 Dodge Challenger.**

money together, opened McDonald's on Feb. 26, 1960, at 122nd Avenue and Glisan Street. It was the 117th McDonald's location in the country. On its first day, their new restaurant managed to bring in \$318.86 in revenue — or about \$2,300 in today's dollars.

More financial success fol-

lowed. Lund and his associates paid off their business loan in about five years and opened several other McDonald's locations in the Portland-metro area. The very first McDonald's in Gresham followed on Oct. 4, 1974, as the 2,977th location in the entire company.

His business partners have since retired or died, but Lund is still a franchise operator through his business, Owl Enterprises Inc. The walls and shelves of his office in Northeast Portland are decorated with enough Happy Meal toys, promotional items and

TURN TO **MCDONALD'S**, PAGE 4C



staff photo by JIM CLARK

**Oliver Lund stops in at the Cherry Park Road McDonald's in Troutdale and chats with veteran employee Sharon Puckett, who has worked for Lund for 36 years. She started with Lund on October 4, 1974, at the Burnside and Division store in Gresham.**



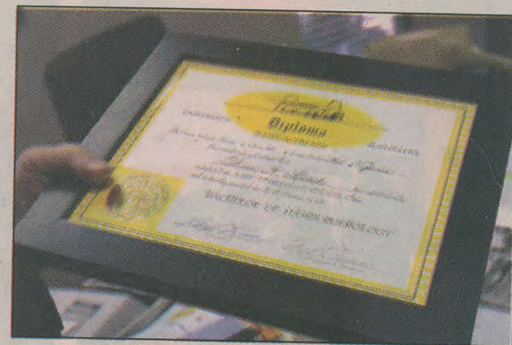
# McDonald's: Lund still owns part of two Troutdale restaurants

CONTINUED FROM Page 1C

memorabilia to make anyone nostalgic. The original menu from the first Portland location, used between 1960 and 1967, hangs on one wall. Then, a McDonald's cheeseburger cost 39 cents, a hamburger or fries cost 15 cents and a chocolate, strawberry or vanilla milkshake was 29 cents.

Out of the billions of burgers sold at McDonald's, Lund estimates that he's sold about 14 million of them during his 50-year career.

Now 82 — he celebrated his birthday Thursday, May 13 — Lund is still able to remember plenty of names, dates and stories. These days, Lund has a minority interest in the two Troutdale McDonald's with his daughter, Sheryl Burgess, who also operates the McDonald's restaurants in Sandy and Clackamas. Lund still visits his McDonald's to check on the quality and



**Oliver Lund still displays his original "Bachelor of Hamburgerology" diploma, signed by founder Ray Kroc.**

to make sure that his employees are doing their jobs.

"I like the Big Mac, the Angus burgers and the chicken sandwiches," Lund says. "Every Sunday, I'll go have breakfast at McDonald's."

Lund notes that he has seen numerous changes — the introduction of Grimace, the Hamburger and Mayor McCheese; the addition of the Big Mac, the Happy Meal, Chicken McNuggets, the Egg McMuffin and even salads to the menu; advertising slogans from "Look for the Golden Arches" to "I'm lovin' it;" and the

establishment of more than 33,000 McDonald's locations worldwide.

Lund has also visited several of those McDonald's restaurants. While on a trip to Moscow in 1991, he convinced his reluctant bus driver to take him to the first McDonald's to open in the Soviet Union by promising to buy him four Big Macs.

"That did the trick," Lund says with a laugh.

Lund has earned countless honors and awards from the McDonald's corporation for his 50 years of service. He's active with

Ronald McDonald House Charities in Portland and has a place in the hall of fame.

In a picture frame in his office, Lund keeps his graduation certificate from Hamburger University, where he trained in the basement of the very first McDonald's in Des Plaines, Ill., to become an operator. The certificate even bears the original signatures of McDonald's founder Ray Kroc and Chairman Fred Turner. Lund is quoted in Kroc's autobiography, "Grinding It Out," as saying that "McDonald's has been the making of all of us."

Lund estimates that he's employed more than 14,000 people at his McDonald's, including his four daughters and several of his grandchildren. A few of his employees have been with McDonald's for more than 10 years. Sharon Puckett, an assistant manager at the Troutdale McDonald's, has been with the company for 36 years, starting her

career at the Gresham location.

Even former employees still approach Lund to say hello and talk about their days with the company, including one of his nurses at Providence hospital.

"I've hired many employees, and the next thing you know, they're retired," Lund says,

adding with a smile, "but I'm still here."

In a 15th anniversary newsletter, Lund said that one day, the United States would elect a president whose first paying job was with McDonald's.

"I said that in 1975, and I still believe that," he says.



# BUSINESS

The Outlook Tuesday, May 6, 2014

## COMING SOON: *a new look for an* OLD FRIEND

*Local McDonald's demos building to make way for new structure*

By ANNE ENDICOTT  
The Outlook

**R**egular customers at one of Gresham's McDonald's restaurants are probably hatin' the loss of their favorite fast food stop.

But come mid-August, they'll be lovin' it once more.

The golden arches on Northeast Burnside Road disappeared seemingly overnight a couple weeks ago, leaving behind nothing but a huge pile of rubble and debris. What will emerge in a little over three months will be an updated exterior and amenities designed for customer comfort and convenience.

Brian Mattson, construction manager for franchise owner Jessika Hernandez, said McDonald's typically rebuilds its stores when they reach the 25-30-year mark in age. Hernandez' store on Burnside most likely was at least that old, given it had a basement once used for storage of supplies and cold foods. Newer, more efficient storage measures have made the need for basements obsolete.

"The base has, indeed, been filled in," Mattson said. "The new building will be brick, and it will have a side-by-side drive-through. And it will include a new playplace."



OUTLOOK PHOTO: JIM CLARK

**Estacada-based JRD Excavation tore down the McDonald's restaurant at 1567 N.E. Burnside Road last month to prepare for construction of a new building. The restaurant is scheduled to reopen by mid-August and will feature a new brick exterior, side-by-side drive-thru windows and a PlayPlace.**

Hernandez, who also owns a store on Northeast 181st Avenue near Interstate 84, has shuffled her 67 employees to other locations for the duration of the rebuild.

"I kept my key people at my other store, and some of my other crew are

working at Cherry Park (in Troutdale) and with another local owner/operator in the Portland area," she said. "We moved our crew around to keep them working while we do the remodel."

Estacada-based JRD Excavation

headed up the building's demolition. A company spokesperson said most of the scrap materials were being recycled, including the steel framing and wood.

A grand reopening is planned for sometime in September.



OUTLOOK MAR. 17, 2001



# Brew crews

McMenamins' brewer Vince Howell fluffs a batch of mash (grain) to pull the sugars out for a supply of Ruby beer at Highland Pub & Brewery in Gresham. After Howell pumps it to the brew kettle, he adds 10 pounds of fresh raspberries.

PHOTOS BY FLINT CARLTON - THE OUTLOOK



# Local masters hop at chance to concoct ales, lagers

BY JENNIFER COX  
of The Outlook staff

If there's a holiday that honors the making of beer, it's St. Patrick's Day, which occurs today — Saturday, March 17. Brewers say the hops grown in Oregon are some of the best in kind and quality and if they're going to be ready for St. Patrick's Day crowds, they must continue to steep, boil and cool their way to frothy perfection.

The art of beer making is an ancient skill, one that hasn't changed much over the centuries. The ingredients are the same, as is the process. The only difference is the equipment. It's more complex and every detail can profoundly affect the taste of the outcome.

There are two families of beers — lagers and ales. Most area breweries produce ales because they take less time to ferment and do so at higher temperatures.

Breweries also don't need the storage space lagers require. Lagers can take 12 to 13 weeks before they're ready to drink while ales take seven to 10 days.

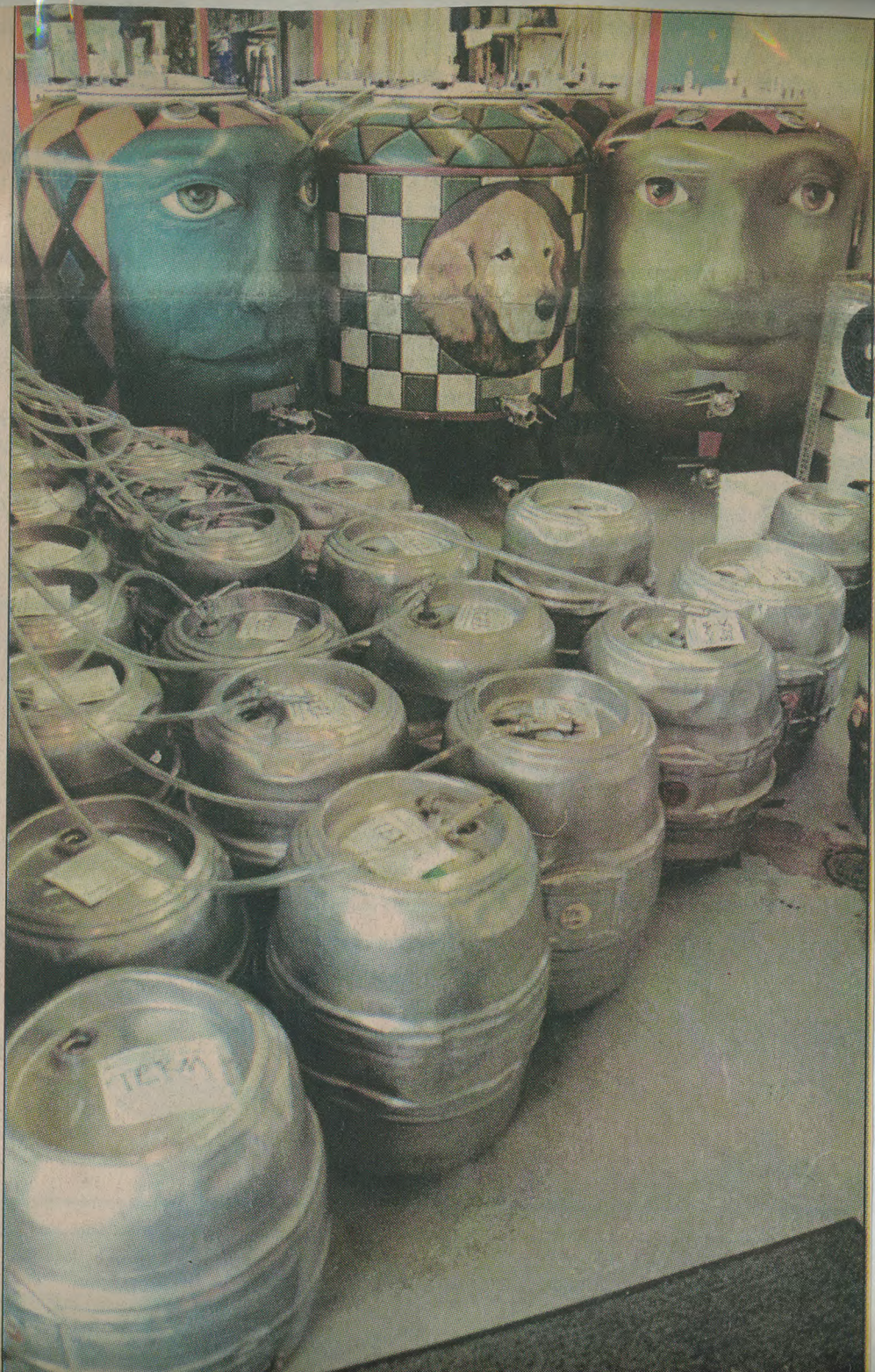
"I like to think of ales as a perishable product, much like fresh-baked bread. The ingredients are very similar," said Jon Graber, brew master of the Mount Hood Brewery in Government Camp.

Ales are broken down into various subcategories, such as brown, pale, stout, Scotch and Irish ales, and those break down even further into other subcategories.

According to Graber, lagers are more technically advanced and were developed within the last 300 to 400 years. Ales, on the other hand, are much older. People across the British Isles and Europe have been making ales for literally thousands of years.

Grain, yeast and hops can each be manipulated to give the beer a unique taste. Since beer is 90 percent liquid, minerals in the water the brewer chooses can also affect the taste.

A brew house is a cross between a chemistry set and a gourmet







The fermentation room at Highland Pub & Brewery is where the sugar meets yeast. Howell describes it as the place where the party begins and the yeast are turned loose.

Howell checks a pitcher of beer for clarity in the hot house (brewery) at Highland Pub & Brewery. "I wake up in the morning and say to myself, 'I get to brew and taste beer today. Time to go to work. You can't put a price on happiness.'"



CONTINUED FROM CREWS,  
Page 1B

kitchen. A mug of ale starts as a humble mash of grain malt, probably barley, sitting in a tub of hot water. It takes an hour or two of soaking in a steam bath to break down complex carbohydrates and starches into simple carbohydrates and sugars.

The porridge is transferred to a kettle where it's boiled for sterilization. Hops are added for flavor, aroma and bitterness. The concoction rolls in the heat for another hour or two and is then cooled to between 65 and 70 degrees. Yeast is added and it's left to ferment.

Depending on the kind of beer the brew master is making, yeast is removed by letting it settle or by filtering. What's left is either carbonated naturally or has pure oxygen pumped in manually, again depending on the type of beer desired. The ale's journey ends in a keg in cold storage, awaiting a mug on the bar of a pub and an appreciative beer connoisseur.

McMenamins Edgefield Brewery in Troutdale has an edge by using a strain of yeast made specifically for its beers and it includes the use of wheat and rye malts in addition to barley.

In honor of St. Patrick, a religious man who is credited with driving the snakes out of Ireland, and all those Irish-Americans and wannabe Irish Americans, McMenamins brewed a dry style Irish stout that will be served throughout March.

Unlike ales and lagers, stouts got their start at the cusp of the 19th century when advanced roasting techniques provided a black barley that didn't taste burnt. McMenamins says this stout is in the tradition of famous breweries like Murphy's and Guinness.

The color of the roasted grain malt, from pale to dark, corresponds to the color of the finished beer.

The Edgefield Brewery also made one batch of raspberry stout which will be served during its annual Seamus McDuff 18-hole golf tournament and celebration that includes live music, children's activities and storytelling.

It's sister brewery in Gresham, McMenamins Highland, was established in June 1988. It will have Irish stew and corned beef specials in addition to the stout, plus 11 of its own beers on tap and produced on the premises.

Highland brew master Vince Howell starts his day at 5:30 a.m. before anyone else arrives at the facility. He gets the brewing process started, wading through steam and the sour odor of fermentation.

"Yeast is a living organism just as well as us," he said, ticking off its

*"Yeast is a living organism just as well as us. The yeast is sitting and waiting to have a party, and it's always a party here."*

VINCE HOWELL  
Highland Pub & Brewery  
brew master

food, heat, shelter and air needs on his fingers. "The yeast is sitting and waiting to have a party, and it's always a party here."

Highland's special raspberry stout is a thick, sweet, fruity drink customers start asking for around Thanksgiving.

Green may be the official color of St. Patrick's Day, but serious brew masters and beer drinkers avoid green beer, which is a food-colored concoction looked down on by brewery staff. Graber went so far as to say, "I'd never consider doing it."

But what he does make, he enjoys. Mount Hood Brewing Co.'s flagship is India Pale Ale, which is a style of ale that was produced in England about 200 years ago. The ale was shipped around Africa to India to supply British troops.

For such a time-consuming and

perilous journey, the ale had to be sturdy and long-lasting. Ales, as a general rule, are best consumed fresh, but the alcohol content was so high in this type of beer that it acted as a preservative, enabling the beer to travel up and down the African coast without spoiling.

"The beer had to survive without much refrigeration," said Graber. "It was so popular that the soldiers wanted to drink it when they got back to England."

Unlike Mount Hood Brewery, Edgefield, established in February 1999 in what was once the cannery building of the Multnomah County Poor Farm, has experimented, creating Black Rabbit Porter and White Rabbit Pilsner, as well as other more familiar kinds like Baghdad and Transformer ales.

Most local breweries hold special events, tours of their operations and run adjacent pubs that serve food and drink.





FLINT CARLTON - THE OUTLOOK

Highland Pub & Brewery brewer Vince Howell trucks a keg of beer to the cooler before the pub opens.



# McVicar's Café & Grill

in Historic Downtown Gresham



**It's not  
too late  
to book  
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Dinner Parties**

Mon.-Thurs. 11-9 Fri.-Sat. 11-10 Closed Sunday

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436 N. Main • Historic Downtown Gresham

24 Nov 99



761 1577  
Lillian Adams

## WALTER H. ANDEREGG, THE MEADOWLAND DAIRY AND POWELL BUTTE

by Hal and Eileen Banks

As we look toward Powell Butte from our patio door, while traffic speeds by on Powell and 182nd Street, it is difficult to visualize 1000 head of cattle grazing there many years ago.

But that is where the Anderegg family lived in 1918 on 560 acres in their home on top of Powell Butte. The family had come from Switzerland to Portland in 1902. The name of their dairy was Meadowland and, according to Walter H. Anderegg, they milked 100 cows by hand. He milked before school and after school. There were no lights, just lanterns, until 1923 when electricity was installed.

They also made cheese and ice cream, calling their best ice cream "Mt. Hood." He laughingly said there were never any hairs in their ice cream because the man who made it didn't have a hair on his head.

Walter delivered the ice cream. To do so he made an insulated box and froze ice with an ammonia machine. Then he put the ice shavings and three gallon metal tubs of ice cream in the box. Next he took a bucket of ice, a bucket of salt and with a baseball bat packed it around the ice cream before delivery.

"That's where bulk ice cream comes from," he said. "Two and  $\frac{1}{2}$  gallons should weigh 12 pounds. A pint sold for 15¢ and a quart for 25¢."



Their dairy had the first milk in cartons and when Fred Meyer opened its first store on Fifth Avenue in Portland, Meadowland Dairy supplied 100 cases of milk at 5¢ a quart for the grand opening. They stored it in the basement where it was cool. The regular price was 8¢ per quart but Fred Meyer sold it at cost.

Walter's father later bought the Middleton Place "up to where Albertsons is on Powell and Jenne Road." They also bought the Foremost Dairy but had sewer problems and sold it to Alpenrose. There were over 100 dairies in Portland at one time. *(w)*

"Powell Butte, to me," said Walter, "will always be 'the hill' and has the most meaning for me. It was called Wilson Hill, then Anderegg but always Powell Butte. My father sold it to the Portland Water Bureau in the 1950's. There was so much vandalism the City of Portland decided to tear down the original buildings. *174th*

"But the orchards are still there and we made cider there last year." He continued, sadly, "We took better care of the land when we farmed than they do now. The Parks have it now and the theory is to let everything grow, weeds and all." *Don't agree*

He went to Lynch School when it had only one room. More were added later. He and his brother rode saddle horses to school. He noted that 164th Street was Barker Road, 122nd was Buckley Avenue, 174th was Jenne Road, 182nd was Rockwood, the only crossroads at the time, and Stark *All the Anderegg*



Street was Baseline.

"Meadowland Dairy had a baseball team and I played on it," he continued. "My wife and I decided on each other in grade school. We bought this house for \$2500, although it wasn't the house we lived in originally."

His wife, Bernyce (she insisted it be spelled right, he said) died in 1993. He has had heart <sup>attack</sup> surgery and while recuperating, put together 14 scrapbooks of his family. (He was born June 9, 1909 but still leads tours of Powell Butte in the summer.

Henry Under Naqeli - 1901 - here first  
 Henry Anderegg - 1902 - began milking cows.  
 Dad + Uncle to Beaverton - no 50¢ in pocket. - met on Broadway & said, "What are we going to do in this big country?"  
 photo - delivering milk. they agreed they were going to milk cows.  
 Wanted a cook: arranged ahead of time.  
 1909 - Walter born - no doctors.  
 Lena (Lana) - [Tracy]  
 Troutdale - because of grass in Hickman Bottom.  
Ben Walked cows to Beaverton ~ 1920s. - } Back & Forth  
 Swiss loved hills

1918 July 4 Powell Butte: lived -3- hills cleared by cookies -  
 Krueger water tank  
 potato, grainery - horse barn -  
 SB Hall - first tractor



# For Meadowland Dairy heir, even sale of cows hurts

Oregonian 11/7/1996

*Lillian Adams builds a development where the Anderegg family business once thrived*

**By SUZANNE RICHARDS**

*of The Oregonian staff*

When they sold her cows, Lillian Anderegg Adams wept.

She knew them by name and protected them as long as she could. Next to family, they were the anchor of her life.

But lives and times have changed at Meadowland Dairy, which for nearly a century stretched from Southeast 158th to 174th avenues along Southeast Powell Boulevard. It was known throughout Portland for its fresh milk and the generous helpings at its ice cream stand.

Meadowland partners, Henry Anderegg and Henry Naegeli, were delivering milk by horse and wagon to Portland families at the time of the 1905 Lewis and Clark Exposition. Eighty years later their dairy was one of the largest in Portland with more than 800 cows, a freezer plant and distribution center that



ROSE HOWERTER/The Oregonian

**Lillian Anderegg Adams, 72, with her dog Buffy, has preserved her century-old family home while overseeing a new housing development on the former Meadowland Dairy land.**

served the entire Portland area.

Fond memories, photographs and a century-old house are all that remain today.

Rising from the pastures, spreading over land where the processing plant once stood is Meadowcrest Farm Estates, a small village

of prefabricated homes.

"It was hard tearing down the barns and getting rid of the cows," says Adams of her decision to change the landscape. But after the death of her husband, Wayne Adams, she had no choice.

"I'm a fighter," says Adams, the youngest of Henry Anderegg's children and the one who kept the dairy going until 1990, when financial needs outpaced the dairy's revenues.

Lillian Adams sits at the huge kitchen table where — when the dairy was operating at capacity — her family fed 38 people in three shifts, three times a day. She recalls a wonderful childhood growing up in the country.

"Papa came from Switzerland with 50 cents in his pocket," she said. "He had arranged to meet my uncle, Henry Naegeli, on Broadway, which was a dirt road then." The two men decided to do what they knew best — milk cows.

They started a little dairy in Southwest Portland. Anderegg married Naegeli's sister, Anna, and together they launched a business and a family.

In 1919 they moved the dairy to Powell Butte and six years later they moved off the

**Please turn to  
DAIRY, Page 9**



# Dairy: House may head for Historic Register

## ■ Continued from Page 1

hilly butte to 150 acres that stretched out along what then was called Powell Valley Road.

"Life was harder, but we didn't know anything else," Adams says. She remembers her older brothers and sister milking 15 head of cattle before going to school, often in the dark and then coming home and doing farm chores until it was dark again.

"We had an ice cream stand on Powell right out in front of our house, and I had to come home from school and work that stand," Adams said. "People drove all the way out here from Portland to buy our homemade ice cream. Mother made us give them big dishes of it."

Adams, who was 12 years younger than her next sibling, gradually took over the cooking chores for the hired hands, milked the cows and became the accountant for the family dairy.

She met her husband, Wayne Adams, on the farm he loved as much as she did. Although he always wanted to farm, he instead had a career in real estate and later owned the Buster Brown Shoe Store in Gresham. But when the elder Andereggs died, he stepped in to help keep the dairy going.

Although she never had children, Lillian Adams was an advocate for 4-H programs and the county fairs she grew up with. She served for nine years as an Oregon State Fair commissioner and when the demise of the Multnomah County Fair looked imminent, she helped found the Friends of Multnomah County Fair and managed to keep it going.

Of the original Anderegg family, only a brother, Tracy Anderegg, 86, is still living. Adams' sister, Leanna, died in 1990 and her brother, Walter Anderegg, died in January of this year. Walter's sons, Robert, Walter Jr. and Ted live in the Portland area.

### New crops on the land

Portions of the 150-acre dairy were sold off in the late '70s and early '80s for the Meadowland Shopping Center, several housing developments and a large apartment complex.

But Adams said she could no longer farm the final acreage and had to find a way to make some money from the land.

Over the past year, Adams has turned the land into a housing de-

## MORE ABOUT THE DAIRY

The story of Meadowland Dairy and the recollections of the Anderegg family are one of the stories included in the new book "Gresham, Stories of Our Past, Volume II," just published by the Gresham Historical Society. It is \$25 and available at the Gresham Historical Center.

“

*I couldn't leave this old house. We moved here in 1924 when I was six months old and I've lived here all but four years of my life.*

Lillian Anderegg Adams

”

velopment similar to a mobile home park. Residents lease space at Meadowcrest and then erect modular or prefabricated homes.

Each of the streets in Meadowcrest is named for family members: Naegeli Drive and Anderegg Drive, Lillian Way, Leanna Way, Anderegg Meadows and a section named Henry Anna.

When the landscaping is complete, there will be a large fountain

area with the family names set in concrete to remind future generations of the first families of Meadowland.

"People ask me if I don't miss looking out and seeing the pasture and the trees, but I don't really," said Adams who has preserved the original house on three acres in the middle of the development.

"I couldn't leave this old house," she said. "We moved here in 1924

when I was six months old and I've lived here all but four years of my life."

Adams says she intends to have the house — always known as the Kronenberg Estate for its original owner — placed on the Historic Register next year. The Victorian farm house was built in 1892 and has been changed very little over the years.

A new white fence surrounds Adams' house, small barn and paddock with three horses. She tells visitors it is her little farm.

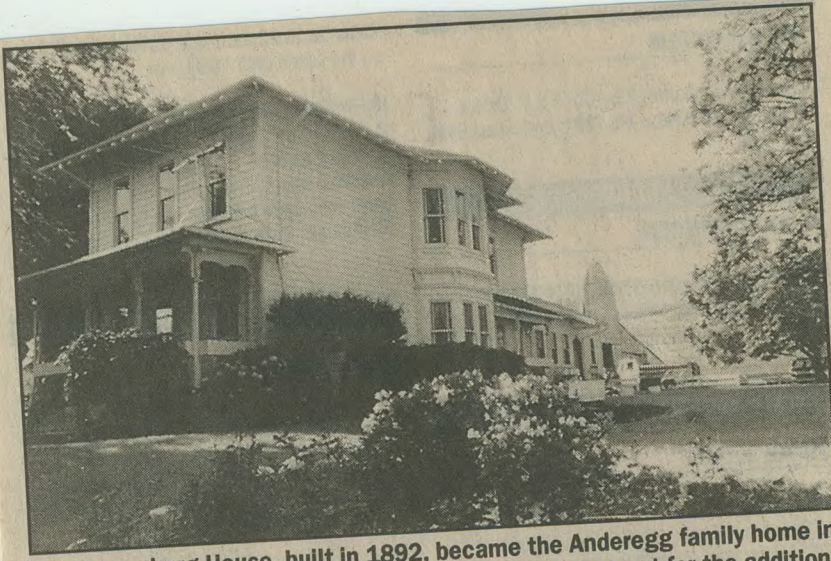
"There is still the smell of hay," she says with a smile.

Those who have watched Lillian Adams prevail through the loss of a way of life that will never return, say she is savvy and "one tough lady." But Adams credits her husband with giving her the know-how to develop her land when she had to.

Tough, maybe. But she still cried when the cows were sold.

Suzanne Richards covers lifestyle issues for The Oregonian's MetroEast news bureau in Gresham. She can be reached at 294-5935, by mail at 295 N.E. Second St., Gresham, Ore. 97030, or by e-mail at [suzannerichards@news.oregonian.com](mailto:suzannerichards@news.oregonian.com)





The Kronenberg House, built in 1892, became the Anderegg family home in 1924. It has been changed very little over the years except for the addition of a large kitchen/dining area where farm crews took their meals when the dairy was in full operation.



A teen-age Lillian Anderegg hugs two of the Meadowland Dairy calves she helped raise in 1941. Her early experiences on the farm made her a longtime supporter of county fair and 4-H projects for youngsters.





**THE MEALEYS**—Russell and Kaye—share a moment together behind the watch repair counter in their new Mealey's

Jewelers store on Powell Boulevard. Mealey believes he couldn't find a more dedicated employee than his wife.

(Outlook photo)

## eams s

By SUZANNE ASHMUN  
People Editor

At day's end most husbands and wives greet each other with "What did you do today?"

Couples who work together need not ask that proverbial question.

They know.

Most businessmen would agree with Russell Mealey when he says "You just can't hire somebody who would be as devoted as you yourself or your wife."

Russell and wife Kaye, who was trained as a registered nurse, took over Mealey's Jewelers from his father Alfred Mealey, who began the business in 1927. His mother, Mrs. Zoie Mealey, still helps out in the new store on Powell Boulevard.

"We've kind of moved the store around the block," Russell laughed. "The first store was in the old telephone building, then the store was moved to N. Roberts in 1946 and then to our new building just before Christmas."

"I don't recommend moving your business just before Christmas," Kaye shook her head. "There were times when we might as well have moved our bed down here."

The couple has three daughters, Linda, Pamela and Beth, who the Mealeys say have been "dragged down here sometimes."

## Mealey's will move to Powell

Mealey's Jewelers 16 N. Roberts, will move to a new location at 27 E. Powell on June 15.

Russell Mealey has purchased the building at his new location from George McAllister, Gresham attorney. It is next door to Gordon Stone, clothier, who is moving to another location to make room for the expansion of Gresham Rexall Drugs.

Mealey said his new location will be completely refurnished to match the remodeling that will soon be done by Rexall Drugs.

The building at Mealey's present location has been purchased by Benj. Franklin Savings & Loan. The building is to be razed some time this month and a new structure built.

Mealey's Jewelers was started by Russell's father, Alfred H., 22 years ago. The family has lived in Gresham since 1927. His mother, Zoie, still helps in the store and his wife, Kaye, works full time.

Russell himself is a watchmaker and he has an assistant, Elden E. Root, also is a watchmaker. Service and repair on watches is done on the premises.

One of the big specialties at Mealey's Jewlers is diamonds.





Mealey's Jewelers, 16 N. Roberts in Gresham since 1927, bring you the most exquisite Longine's watch creation with diamonds carefully selected by experts for ladies of fashion and discernment as modeled by Betty Fatz, and shown by Mrs. Zoie Mealey and Elden Root, Watchmaker. Betty is the mother of two darling daughters "Christy" and "Becky". Her home is her hobby. At Mealey's Jewelers can be found gift fashion, not only in jewelry, but in fine china, exquisite cut glass, and the new line of Blenko glassware. For any gift suggestions, come in or feel free to phone 665-2715.



Mealey's Jewelers, 16 N. Roberts, 665-2715, moved into their new, modern, larger quarters June 1965. The Mealey's have been in business in Gresham since 1927, and are noted for their fine line of diamonds, watches, jewelry, crystal and china. Jewelry and watch repair is also a specialty. For that special gift occasion you'll find their experienced staff ready to help you in your selection.

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# No more Meier & Frank? Say it isn't so

(Dick Bogle is a former Portland police officer, city commissioner and KATU-TV reporter who writes about jazz music and has a weekly show at KMHD radio.)

I almost couldn't believe my eyes the other day when, driving into the Westfield Mall in Vancouver, Wash., I looked at the Meier & Frank store and saw the sign proclaiming "Meier & Frank" was gone.

I felt uneasy, like I had misplaced my car keys or my kid was late coming home; something just didn't, and still doesn't, feel right. The history of what was once known as "Portland's own store" is inextricably tied to the history of the city.

My parents loved Meier & Frank. My mother, who had worked a menial job in the beauty shop at age 19, told me a person could buy anything and everything at Meier & Frank. So, during the war, when I was about 12, I was given my own Meier & Frank "charge plate." It was a small metal thing that came in a shiny red simulated leather case. If she, for one moment, thought that would teach me everlasting money management skills, she was sadly mistaken.

One of the things I liked most was in the shoe department. It had an X-ray machine — when you tried on a new pair of shoes, the clerk and you and your parents could see the bones of your feet and how much room there was in the shoe to grow. I loved getting new shoes just so I could see my bones and how much I had grown.

As I got older, I spent a lot of time in the record department. Those were the days when my friends and I could go into a booth and play the latest 78-rpm jazz

## Now and Then



DICK BOGLE

recordings. Once in a while, we would actually buy one, and I never remember scratching one. My friend Ben Johnson and I would never go downtown during the war without going to M&F to check to see if they had any Levi jeans in. Levis were a wartime homeland casualty. Once in the store, we would go down in the basement and have the Greek shoe shiners light up our brogans.

Monday was a mandatory trip. Ben was an outstanding high school athlete, and I was sports editor of my high school paper. Every Monday during football season, Meier & Frank showed films of the previous Friday local high school football games over and over, and we were there.

Meier & Frank's history began in 1857 when 26-year-old Aaron Meier rented a 35-by-50-foot space at 137 Front St. to sell dry goods. When his father died in 1864, young Aaron returned to Germany to claim both his inheritance and a bride. When he returned, he set up a larger shop, 25 by 100, at 136 Front St.

In 1873, he took on Emil Frank as a partner and changed the signs to Meier & Frank. In 1885, they moved to a new building on Taylor Street between First and Second. Emil's younger brother, Sigmund Frank, was working in the store and

married Meier's daughter Fannie Meier. Aaron Meier took his son-in-law Sigmund as a partner. As fate would have it, Aaron Meier died unexpectedly at age 58 in 1889.

Now Sigmund Frank became the sole manager, and Meier & Frank became a corporation. Meier & Frank's big move came in 1898 when Frank moved the store into its own building on Fifth Street between Alder and Morrison. That building was torn down in 1913, and a new building incorporated three-fourths of the block.

Aaron Meier's oldest son, Abe, took over the store when Sigmund Frank died in 1910. His younger brother, Julius, became the store manager and guided its future. His influence in politics and civic affairs grew, and he was elected governor of Oregon in 1930. He was the first Jewish governor of the state.

He passed the management of the store to his nephew Aaron (Bud) Frank, Sigmund Frank's son. I can remember him when I was a youngster standing around the main floor of the store, dressed ever so sharply and wearing a dandy dark mustache.

During the Great Depression, he canceled interest on all customer accounts, and during World War Frank stopped advertising merchandise in the newspapers and instead used the space to spur the war effort. Meier & Frank sold more War Bonds than any other outlet in America.

I took in stride its sale to the Macy's Company in 1966. Why not? The name never changed, there was still the clock under which to meet

*This sale to Macy's with a pending name change seems irreverent, like stomping on my ancestors' grave markers.*

friends, and it had the same familiarity. But this sale to Macy's with pending name change seems irreverent, like stomping on my ancestors' grave markers or telling someone their favorite uncle died unexpectedly. After ending 150 years, century and a half, of retailing, it won't be the same. But then, what is?

*More details, complete with photos, can be found at [pdxhistory.com](http://pdxhistory.com) and look for the link.*



OUTLOOK 7/23/1959

## Dairy Products Source of Pride For Boring Farms

Meier Dairy Farms is one of the local Gresham area firms which has an especial pride in the opening of the new Gresham General hospital next Saturday and Sunday, July 25 and 26.

That pride stems from the fact that Meier Dairy Farms has been selected to provide milk, cream and other dairy products for the hospital.

What makes it an "especial" pride, is the fact that the selection is a recognition of the quality of the products and services it has provided for many years for Wildwood Nursing Home, which was the predecessor to Gresham General hospital.

Operated in the rolling hills of the Boring community by L. E. Meier and Earl S. Meier, the Meier Dairy distributes milk from its large herd of fine Brown Swiss cattle in the Gresham area primarily, and numbers many large institutions among its customers.





Few business deals are settled by a simple handshake over the back fence any more. More often than not, financial services are now conducted across the desk of someone who may not be invested in your needs. But personal service is the calling card at MBank, where local banking is back.

"We are here to grow our community," said Brenda Felix, branch manager of Gresham's MBank. "We have money to lend to small businesses because we want to see our community grow and thrive."

Founded in 1995, MBank has flourished to now include branches in Lake Grove and Portland. It remains, however, the only bank headquartered in Gresham. Its philosophy is grounded in the establishment of personal relationships with customers to better serve them as their financial needs change.

But MBank also understands that small businesses are the foundation of a community's economic stability. Their commitment to helping local commercial customers succeed was demonstrated last year during the remodel of the Gresham branch, which was opened in June.

"Those are the people who are living and working in our community and it was important to support them to keep their businesses growing," Brenda said. "We believe in reciprocal relationships."

While MBank offers a wide array of mobile banking services for those on the go, the bank takes pride in its personal service that is the hallmark of local banking.



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**Bank changes  
name, expands**

President Rex Brittle of Gresham-based Merchants Bank announced the company is changing its name.

Effective July 1, Merchants Bank will be known as MBank. The purpose behind the new name is to better position the company as a full-service bank



**REX  
BRITTLE**

that offers financial services to businesses and consumers.

"Our goal has always been to provide customers with the type of personal service that they can't find with large, national and international banking companies," Brittle said.

Founded in 1995, Merchant's Bank is an independent, locally owned and managed business. Merchants Bank has 84 employees in three offices (Gresham, Gladstone and Lake Oswego) and



## MBank withdraws from commercial pot industry

*Outlook - Apr. 21, 2015*

Gresham-based MBank has announced it is ending its program to provide banking services to the burgeoning commercial marijuana industry.

"MBank entered the business to provide quality banking services to a growing but underserved industry," said MBank President and CEO Jef Baker. "However, through our experience the past nine months as a pioneer in this new business sector, we determined the bank is not big enough to provide and support all of the compliance components required."

As Oregon prepares, as of

July 1, to join states including Washington and Colorado in legalizing marijuana for recreational use, the bank considered providing financial resources for Colorado's marijuana industry, but reversed its decision in January.

MBank is giving its current 70 cannabis-industry clients a 60-day notice of the decision.

"We regret our exit from this business channel leaves them once again without banking services. This is not their failure or ours," Baker said. "It is yet another learning step as the banking and marijuana industry try to find solutions that work for all."





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2006



# MBank spends winter remodeling offices, exploring opportunities in pot markets

*Bank to consolidate drive-through, lobby, offices in one facility*

By SHANNON O. WELLS  
The Outlook

Those who notice MBank's "Open During Remodeling" banner in front of a skeletal-looking wooden framework at Northeast Burnside Road and Division Street may wonder how secure the bank's assets could be in a building with no walls.

In the building just behind the construction site, however, it's business as usual. MBank's drive-through facility is being remodeled to consolidate the bank's headquarters offices, main lobby and drive-up services in one structure.

If the project progresses as planned, the bank's headquarters offices at 1290 N.E. Burnside Road will move out of the existing building next door into the approximately 2,500-square-foot remodeled structure in June.

Jef Baker, MBank's president and chief executive officer since November 2011, said the consolidation fits with the leaner business model MBank — the only financial institution headquartered in Gresham — has focused on since he came on board.

"It makes a lot more sense to consolidate that into one building instead of occupying two spaces," he said. "For a long time we operated effectively with two facilities, but we thought it would make a lot more sense to have one facility. With a big remodel like this, this will make a nice branch for the community."

MBank has leased space out of



**MBank CEO and President Jef Baker shows off an artist rendering of what the remodeled bank at 1290 N.E. Burnside Road will look like when the project is complete by this summer.**

OUTLOOK PHOTOS:  
SHANNON O. WELLS



our history and future," he said. "The bank was founded in Gresham and is still headquartered in Gresham — and there's no intention to change that."

That's not to say Baker and MBank's Board of Directors aren't open to change to broaden the bank's niche. That includes exploring burgeoning marijuana markets in Colorado, Washington and Oregon, the three states that have legalized pot for recreational use in recent years.

In late January, MBank rapidly retreated from a proposal to provide multiple financial services for Colorado's marijuana industry. Concerns regarding lo-

couldn't adequately serve those (Colorado) customers from where we are," he added, "in terms of the needs and demands from the industry there."

Baker clarifies MBank's interest in serving the controversial — and potentially huge — new market has little to do with political and societal issues surrounding marijuana legalization.

"On this topic, we try to make it really clear to people that this is not about advocating legalization," he said. "That role is for voters, politicians and industry supporters. What we're about is trying to provide access to people who need banking services."

GRESHAM  
OUTLOOK  
2-10-15



its original office building since 2012. The \$165-million bank sold the headquarters structure to become a tenant for a portion of the building as well as the drive-through facility to the east. By then, the bank had reduced staff at its three branches — including Gresham, Southeast Stark Street in Portland and Lake Grove — from 125 to 43 employees.

In an attempt to weather the recession, MBank leaders decid-

**Workers with Gresham-based Dovetail Construction Inc., dig in to the remodeling of MBank's consolidated offices and drive-through bank.**

ed to devote more time toward banking than building and tenant management.

"At one point we occupied a large majority of that office space and leased it to tenants. It crossed our minds that we're a bank, not a landlord," Baker said. "We wanted to focus on banking,

so we sold the facility and leased back the portion we needed."

The shrinking and reshuffling of its Gresham office space, he said, will not affect the bank's commitment to its community.

"We have that space locked up (in lease agreements) for 30 to 40 years. Gresham is a huge part of

logistics and complications with the prevailing federal ban on marijuana led the bank to change course.

"With marijuana being federally illegal, there is some concern and worry that some groups in the federal government would antagonize banks providing services (to the industry)," Baker explained. "There is a potential risk for all of us banks."

"We ultimately decided we

While lending remains problematic, MBank continues to provide deposit services to entrepreneurs in the cash-based pot industry. Baker remains committed to exploring industry opportunities as marijuana markets come online in Oregon in July.

"What drives and motivates us," he said, "is when we see a bunch of people who are hungry and need banks and are afraid to step up. We want to help."

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MBank CEO and President, Jef Baker (right), credits employees like teller Denise Matsuura (inset), as well as the bank's board members and advisors, with the "team effort" that led to improvement in the bank's financial stability.

OUTLOOK PHOTO: JIM CLARK

**"What was exciting to me was how warmly received MBank was by all these bankers. We were all fighting the same challenges, some not as severe as ours, but everybody knows MBank now."**

— Jef Baker, CEO and president of MBank

## *MBank is recognized for its creative measures*

By ANNE ENDICOTT  
Pamplin Media Group

Gresham-based MBank has been recognized by the Western Independent Bankers (WIB) as the Innovative Community Bank of the Year. The award was presented to MBank's CEO and President, Jef Baker, last month at WIB's annual conference in Tucson, Ariz.

For Baker and MBank, the award symbolizes an unexpected "atta boy" for its giant steps forward toward financial stability.

"All of us at MBank are honored that our peers recognize our success in returning the bank to profitability," Baker said. "With the commitment and leadership of an active board of directors, we overcame the odds thanks to the dedication of our employees, the support of our investors and the innovation of our team and strategic partners. It was an against-the-odds kind of story."

Founded in 1995 by Rex Brittle and six others, MBank opened its doors in 1995 with \$3 million in capital from 310 investors. The small, hometown bank atmosphere was warmly received by customers, and gave birth to branch expansion in Gladstone, Lake Grove and Portland. By the mid-2000s, MBank had \$300 million in assets and employed nearly 120 people.

But in 2008, the bottom fell out of what had been a lucrative real estate market. MBank reported annual losses from 2008 to early 2011 and was ordered by the Federal Deposit Insurance Corp. in November 2010 to boost its capital funding or be acquired by another bank. Federal regulators gave the bank a 5 percent chance of survival.

Baker, who had been chief financial officer since 2005, became president and CEO of MBank in July 2012. His new duty was the

monumental undertaking of turning the bank around.

"When I came on, I took ownership of those loans along with the financial operations and human resources," he said. "My task was to keep the bank from failing. If I had known at the time we had a 5 percent chance of success, I probably would have been more stressed out."

Baker had his hands full as he attempted to shore up the bank's finances on a variety of fronts, from overhead to non-performing assets. He brought in consultants with Portland-based Guardian Investment Real Estate to help establish a protocol for resolving problem loans and examined the viability of maintaining multiple branches.

"We had to make some tough choices and

took some financial hits," Baker said. "I had to manage our overhead, which required some layoffs, and we closed the Hollywood branch."

"But what was really challenging was reducing staff and trying to get people to believe in you. It's a tough situation to know you're on the ropes and people are convinced the bank is going to fail."

After MBank's reduction in work force from 125 to 43 company-wide — Baker knew he had to be creative to bolster employee morale.

He reinstated the bank's holiday party and summer picnic and personally delivered Thanksgiving pies to MBank's employees both at work and their home.

He also introduced a Survivor-themed i



## *Back from THE BRINK*





### Things to know:

- MBank's Gresham branch is located at 1290 N.E. Burnside Road.
- Call them at 503-661-8688.
- Find MBank online at [www.mbankonline.com](http://www.mbankonline.com).

tra-branch competition designed around team building and good old-fashioned fun.

"It was the little stuff like that that was so important to the company," he said. "In the middle of this crisis, we were able to laugh and have some fun."

The "little stuff" is what most likely caught the attention of the WIB, in determining its Innovative Community Bank of the Year Award, Baker said, in addition to the bank's significant improvement in its financial footing.

MBank's capital reserves are higher now than at the start of the recession, he said, and are approaching mandated standards set by federal regulators.

"We're still healing, we're profitable and we're performing," Baker added. "But we're still not where we want to be in terms of our overall capital levels. I'm just very lucky to be surrounded by knowledgeable people in the banking industry and to work with a very supportive board."

Another sign of MBank's stability is a remodel of the Gresham branch, which should be completed by October. Plans are to combine the bank's drive-thru area with branch services in the smaller building on the corner of Northeast Division Street and Burnside Road. Baker said the bank is negotiating with tenants interested in leasing the current branch location.

There are big trains and little trains along the track of survival in the banking industry. MBank, as the little bank that could, appears to be on course with Baker as the conductor.

"What was exciting to me was how warmly received MBank was by all these bankers," Baker said. "We were all fighting the same challenges, some not as severe as ours, but everybody knows MBank now. I really believe innovation got us out of this mess and it will

### Local business news

May 12, 2014, Eagle Creek Road, 3000 N.E. Burnside Road, Gresham, OR 97030. Other: 503-661-8688.

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## Metzger Bros.' Sawmill in Early Day

*Outlook, Mar. 6, 1936*



Above is the picture of one of the earliest sawmills in the vicinity of Gresham. The time is around 45 years ago. This mill was located a little west of Cedarville (now Linnemann) and was known as the Metzger Bros.' mill, owned by Dan, Lewis, Henry, and John Metzger. In the picture are 14 men, six women and seven children. Not many could be identified but our informant located in the picture Frank and Annie Gibbs, John Hinderman, Jack Miller and Zeke Beers. Notice the completeness of this early mill with its planer. We are informed Dan Metzger had a grist mill earlier at or near this site along Johnson creek.

It is difficult for the present population to realize how heavily timbered all this area was in the early day of settlement. Sawmills were the first major industries. There were other sawmills in the vicinity starting up at about the time of the above or a little later. Bill Beers' mill was located near what is now

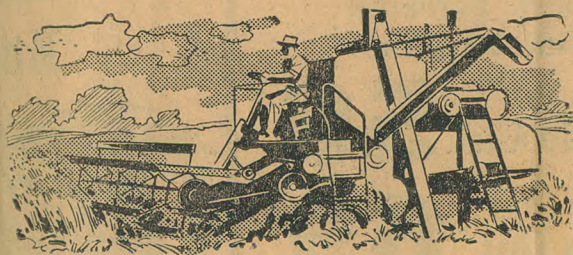
Hogan station. J. D. Regner had a mill a little farther south and west. There was the Hoyt mill east of Gresham somewhere in Powell Valley. What was known as the Rawhide mill was located near Anderson station, operated by Mose Lewallen. In the 90's Boone Johnson had a mill near Pleasant Valley and

Frank Heiney near the present high school in Gresham. Others sprang up as time went on, or some of these moved farther out to find new stands of timber.

Zeke Beers, Frank Beers, Jim Hillyard, Walt Proctor and Martin Lennartz are mentioned as workers in some of these early sawmills.



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OUTLOOK JUL. 23, 1959



# FOR HONEY-BASED PRODUCTS, GRESHAM'S A GOOD PLACE TO BEE

**W**hen Madelyn Morris took an organic beekeeping class years ago — “on a whim,” she says — little did she know the gesture would turn into a career move, particularly one centered on wellness products.

“I’d been interested in organic gardening, homesteading. We kept chickens. Beekeeping seemed an interesting extension of that,” she says.

Before Madelyn and her husband, Matt Morris, knew it, they were full-fledged beekeepers with an excess of the profession’s primary yield.

“We went from two hives to seven hives,” Matt explains. “We had all this honey. So we thought, ‘What can we do with it?’”

What they’re doing with their honey now is selling it,

some in its original form, but more innovatively as sweet-tasting organic medicinal and wellness products.

The couple’s Mickelberry Gardens: Hive Products for Health business — named from Madelyn’s side of the family — officially opened for business last week in the former Bumblebee Farms cooperative organic food market at 645 S.E. 223rd Ave./Fairview Drive. The Morrises and their staff of three concoct, mix, bottle and package

and sell a variety of organic healing remedies — tonics, salves, tinctures and ointments — using raw honey, beeswax, bee pollen and propolis — a fragrant, anti-microbial resin bees derive from cone-bearing trees.

They sell their 15 products from their website, [mickelberrygardens.com](http://mickelberrygardens.com), through stores such as New Seasons, Whole Foods and Willams-Sonoma, boutiques and wellness clinics, and now from their Gresham retail shop, which occupies a tiny corner of space at the facility primarily devoted to production and administration.

The couple, which had a small kitchen in the back of Bumblebee Farms for years, started their retail ventures through the Gresham Farm-

ers’ Market.

“We’ve always wanted to start a business, but never had quite the right idea,” Madelyn says. “We decided to combine beekeeping, making honey, and wellness products into stuff that’s really good for you, and see where it goes. We started super small, with one farmers market booth, and slowly expanded from that.”

For the uninitiated, honey, in addition to its intoxicating flavor, possesses healing antimicrobial elements.

“Part of what makes it useful as medicine, and it’s useful for lots of common ailments including the common cold, is because it’s soothing on the throat and digestive tract,” Madelyn explains. “It’s been (used) as a healing substance for a lot of different cultures.”

Despite assumptions to the contrary, Matthew stresses that honey and its byproducts are scrutinized as much as with non-organic foods and medicines.

“We’re highly regulated,” he says.

Although the Morrises don’t plan to have a high-profile retail presence at their Gresham facility, they do intend to broaden their products’ reach now that they’re settled in at the new facility.

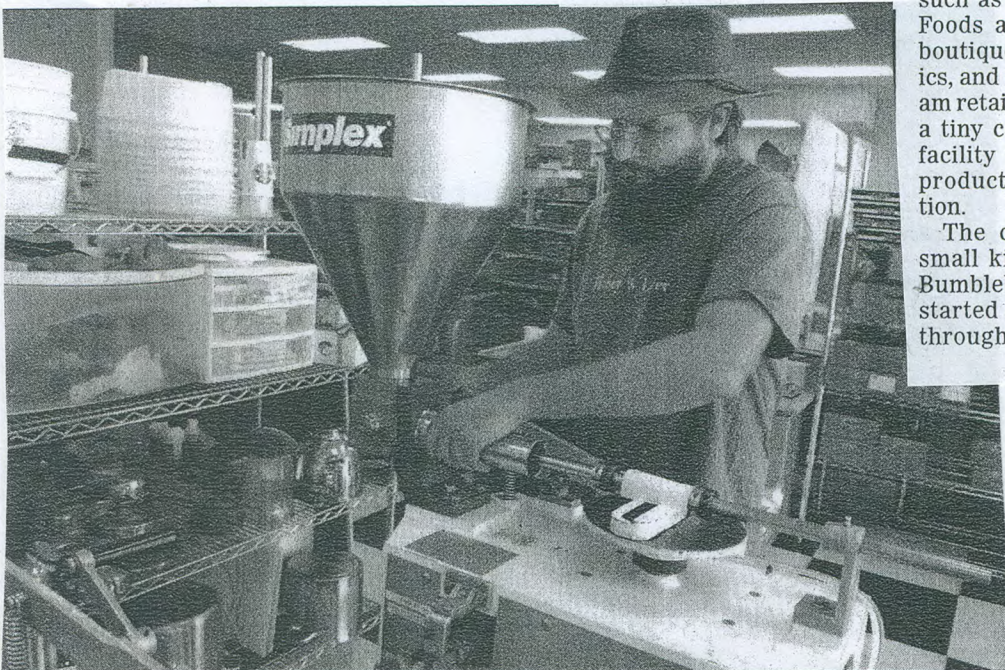
“We hope we’re poisoning ourselves to be lot more widely available in Pacific Northwest,” Madelyn says.

STORY AND

PHOTO BY

SHANNON

O. WELLS



Matthew Morris operates a volumetric piston filler in the production area at Mickelberry Gardens: Hive Products for Health, a new Gresham business specializing in bee- and honey-based salves, tonics and wellness products.



# At Troutdale farm, business is *buzzing*

**Matt and Madelyn Morris** harvest honey and herbal remedies at their organic apiary



By ANNE LAUFE  
SPECIAL TO THE OREGONIAN

**O**n a rare sunny morning in March, Matt Morris slogs through a muddy field to check on his honeybees.

"They're starting to wake up," he said, pointing to several small insects flying in and out of the wooden hive.

That's good news to Morris, who tends the bees on a 40-acre certified organic farm in Troutdale. He and his wife, Madelyn, harvest honey and other materials produced by the bees to create Mickelberry Gardens herbal remedies, which are sold at farmers markets in Portland and the surrounding area.

The Morrises, both active gardeners interested in permaculture and sustainability, started raising bees in their backyard in outer Southeast Portland several years ago. When they discovered that Madelyn Morris was allergic to bee stings, they started looking for

a place to relocate their apiary.

Through an ad on a permaculture website, the couple found the Troutdale farm, turning a hobby into a livelihood.

"We had eight hives at our house, and out here we have 40. All of a sudden I went from being a guy with bees to a beekeeper," said Matt Morris.

In the height of summer, about 2 million bees will feast on nectar-rich phacelia, alfalfa, buckwheat and clover planted just for them. In turn, they'll produce for the Morrises about 100 gallons of honey. They also pollinate crops for the landowner.

Many bees die over the winter, but they build up their population by reproducing in the spring. Morris also adds to his hives by catching swarms in the spring and summer. (Swarms form when a queen bee and some of her workers leave a healthy hive to create a new one.)

Please see **APIARY**, Page E2



Photos by ANNE LAUFE/SPECIAL TO THE OREGONIAN

**LEFT** | Matt Morris has turned a beekeeping hobby into a thriving small business.

**RIGHT** | Madelyn Morris makes a range of products from raw honey and wax, which she and her husband sell at farmers markets.



"Honey is really like a medicine."

Madelyn Morris, Mickelberry Gardens co-owner

"Honey is really like a medicine."

Madelyn Morris, Mickelberry Gardens co-owner

## Apiary

Continued from Page E1

Collecting swarms isn't just a cheap way to add to their holdings, Morris said. It also adds genetic diversity to the hives, making them stronger and more resistant to disease, especially important because the Morrises use no miticides or other treatments, even organic ones, on their hives.

"When my bees die, I know why," Morris said, referring to the mysterious colony collapses seen nationwide in recent years. "It's because it was a bad nectar year or there was a terrible mite infestation."

While Madelyn Morris keeps her distance from the hives, she stays busy making, bottling

and labeling Mickelberry Gardens' value-added products in a former restaurant kitchen in Gresham, about 10 minutes from the apiary.

She earned a master's degree in Leadership for Sustainability Education from Portland State University, with an emphasis on civic agriculture. She combines her field of study with a strong interest in folk remedies to create soothing and therapeutic salves, lip balm and syrups.

"Honey is really like a medicine," she said.

Along with honey, the Morrises also harvest propolis, a sticky, resinous substance made from trees, leaves and other plant resins, and used by bees to seal and sterilize their hives, and to prevent viral, bacterial and fungal infections from spreading.

Madelyn Morris uses it to make a throat spray for people who frequently suffer from sore throats. Other Mickelberry Gardens products include their Happy Baby Salve, Love Your Lips Balm, Immunity Boosting Honey Therapy, and Raw Honey Sugar Body Scrub.

Gretchen Jackson, manager of the Montavilla Farmers Market, is a fan of Mickelberry Gardens.

"My family used the salve for cuts and scrapes and just dry skin. And the immune syrup is fabulous; that was just great in the winter," she said.

The Morrises hope to have their products on store shelves in the coming months. Go to [mickelberrygardens.com](http://mickelberrygardens.com) to find their farmers market schedule.

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See E12



Microchip's 800,000 square foot Gresham semiconductor plant is located off Southeast Stark Street just west of 223rd Avenue.

# Gresham OKs tax break for Microchip

Semiconductor company plans to spend \$39.6 million on new equipment

By JODI WEINBERGER  
The Outlook 01/08/16

The Gresham City Council voted unanimously Tuesday night to give Microchip Technology a \$2.04 million property tax break to help it with a nearly \$40 million expansion at its semiconductor plant on Southeast Stark Street.

It's the ninth company to get one and the 13th tax break approved by the council since Gresham created six enterprise zones in 2006 to encourage industri-

al expansion. Through 2014 the tax breaks have totaled more than \$13 million.

The Arizona-based company is one of Gresham's largest employers with more than 500 employees. Its plant sits on more than 137 acres and its buildings have more than 800,000 square feet of space. Microchip purchased the plant from Fujitsu Corp. in 2002.

Microchip plans to spend \$39.6 million to increase its manufacturing capacity.

While its warehouse has sufficient space for growth, city officials said Microchip applied for a property tax break to help it invest in additional processing equipment and improve its facilities. More equipment is

See TAX / Page A4

# Microchip quietly builds record of growth, profitability

Arizona-based company has large fabrication plant in Gresham

By RUSS WILES 01/08/16  
The Arizona Republic

During the final months of 1990, a fledgling Arizona corporation headed by a 35-year-old engineer from India broke a string of quarterly losses by posting a small profit.

The company hasn't looked back since.

Microchip Technology Inc. makes tiny microcontrollers — the

chips that operate all sorts of modern devices from leaf blowers to electronic components in luxury cars. It has remained in the black since those early days after its spinoff from General Instrument in 1989.

The company recently posted its 100th consecutive quarter of profitability, successfully navigating a current slowdown in the semiconductor business and three recessions over the past quarter-century. It's a consistency rare in the cyclical semiconductor industry.

Microchip has seen its stock-market value steadily climb to around \$9.2 billion.

See MICROCHIP / Page A4



STEVE SANGHI

# Tax: Expansion plans in works

From Page 1

needed to expand capacity, to improve processes and to better support other products.

The agreement with Microchip does not require additional hiring. Enterprise zone rules allow a city to waive new jobs requirement if the company is investing more than \$25 million, which Gresham did.

During the five-year abatement period, Microchip will pay Gresham a community service fee of 25 percent of what its property taxes would have been — an estimated \$510,000. That's \$74,000 more than Gresham's share of property taxes. Gresham uses that money for other economic development projects.

In 2015, Microchip paid \$2.26 million in property

taxes on buildings and equipment worth \$180 million, according to Multnomah County.

In voting for the tax break, Councilor Karylinn Echols thanked Microchip "for being such good community citizens."

"We really are fortunate and happy to have Microchip in our community," she said.

Gresham started its enterprise zone program in 2006 as a tool to encourage higher wage jobs, particularly in manufacturing.

Microchip was the city's first enterprise zone tax break approval of 2016. The council approved three enterprise zone tax breaks in 2015 — to Teeny Foods, Grocery Outlet and Subaru of America.

## Microchip

**BUSINESS:** Microchip Technology makes microprocessors and other devices that guide the electronic operation of thousands of products for 92,000 customers worldwide.

**FINANCIALS:** Microchip recently hit 100 consecutive quarters of profitability. Over the most recent 12 months, it earned \$381 million, or \$1.74 a share on revenue of \$2.1 billion.

**STOCK:** Microchip's shares trade under the symbol MCHP and sell for about \$45 each. The company's total stock-market value is \$9.2 billion.

**EMPLOYEES:** The company employs 10,500 people in Thailand, the U.S. and other nations, including 500 in Gresham.

## GRESHAM ENTERPRISE ZONES

| YEAR         | PROPERTY EXEMPTED VALUE | ESTIMATED TAX BREAKS  | JOBS CREATED |
|--------------|-------------------------|-----------------------|--------------|
| 2009         | \$34.3 MILLION          | \$779,000             | 358          |
| 2010         | 72.3 MILLION            | 1,175,000             | -51          |
| 2011         | 80.3 MILLION            | 1,437,000             | 324          |
| 2012         | 127.5 MILLION           | 2,258,000             | 113          |
| 2013         | 243.5 MILLION           | 4,050,000             | 216          |
| 2014         | 227.4 MILLION           | 3,727,000             | TBD          |
| <b>TOTAL</b> | <b>\$785 MILLION</b>    | <b>\$13.4 MILLION</b> | <b>+960</b>  |

Source: Multnomah County/State of Oregon.



## From Page 1

Outlook-01/09/16

It owns nearly 3,200 patents and employs 10,500 people, including 500 in Gresham and just under 3,000 in the U.S.

The company hasn't had a layoff in its core operations since 2005 and has steered clear of scandals and public-relations black eyes.

Morningstar Inc. gives Microchip an "exemplary" rating as a steward of shareholders' money. "The company runs highly efficient operations," stated S&P Capital IQ in a recent report, citing competitive prices and operational flexibility to meet customer needs.

That engineer, Steve Sanghi, at age 60 still heads the company as president, chief executive officer and chairman.

Microchip has grown by sticking to its focus, which in this case primarily means microcontrollers — the minute and increasingly ubiquitous self-contained computing devices or "brains" that are embedded inside all sorts of machinery, directing their operation.

If you knew where to look, you could find 51 of the company's microcontrollers, or chips, in Mercedes S-class automobiles. The company's products also are built into toasters, blenders, coffeemakers, remote controls, garage-door openers and other household devices, not to mention medical machinery, from pregnancy tests and digital thermometers to X-ray machines. Some microcontrollers are launched into the air for one-time

With the continued widening network of interconnected appliances, vehicles, sensors and more, these tiny but complex devices will show up in more types of machinery.

"You can take almost any product," Sanghi said. "If power is applied to it, it uses one of our products or could use one."

Microchip has its administrative headquarters, design and other functions in Chandler, Ariz.

It has two fabrication plants in the U.S. — the one in Gresham and another in Tempe. These factories turn thin disks or slices of silicon, called wafers, into integrated circuits with complex electrical connections and capabilities.

Employees work in bunny suits — plastic clothing covering all but a couple of square inches of facial skin. The idea is to prevent impurities from getting into components that could impede their electrical conductivity and thus a device's ability to function.

"These facilities are cleaner than the cleanest surgical rooms in the world," said Paul Bergquist, director of operations at the Tempe plant.

It's an environment into

which standard yellow paper pads can't be taken because they shed particles that are so big they could contaminate the products, including eight-inch round wafers that might contain 20,000 or more chips or integrated electrical circuits.

The aluminum and copper wires produced at the plant and used in chips are 1/400 the diameter of a human hair, said Bergquist.

Bergquist said the plants are run with

The two plants fill a role near the middle of the semiconductor-development cycle for Microchip. First, products are defined and conceptualized based largely on customer feedback. Then they're designed and tested and finally manufactured.

Products must be tested again, then shipped by air to Thailand, where the chips are cut, refined and sent to manufacturers, including a significant number in China, which accounts for nearly 30 percent of Microchip sales.

From concept to market, the production cycle averages about two years, Sanghi said.

But Microchip's global operations have put the company in a strange bind — it is highly cash rich, with more than \$2 billion in deposit instruments and short-term investments, but without ready access to those assets.

The U.S. policy of taxing worldwide corporate income at relatively high rates explains why Microchip has chosen not to repatriate or bring those assets back home.

Instead, the cash sits with the company's foreign subsidiaries, awaiting the day when U.S. might implement a repatriation-tax holiday or make oth-

er changes.

Sanghi argues that this federal tax policy hurts America, the company and its shareholders in various ways.

"The next fab we build won't be in the U.S. because we have no cash here," he said.

A big reason for the company's financial success relates to its diversification. Microchip makes products for myriad applications and industries, its 92,000 customers are spread around the globe and it doesn't

thrust in mind, like Microchip itself. He likens his plant to a quality luxury car that, if maintained, can continue to deliver. "We bought it at 60,000 miles. It's now at 120,000 miles, and we think we can get it to 350,000 miles," he said.

It takes eight weeks for the Gresham and Tempe plants to produce chip-containing wafers.

rely on any large buyers. No single customer accounts for more than 2 percent of revenue, and the top 10 weigh in at less than 10 percent, combined.

That means "when an industry gets hit, we don't get cratered," said Bergquist.

Microchip is a mid-sized semiconductor company but a leader in 8-bit microcontrollers, often used in simpler products than 16- and 32-bit chips.

Analyst Colello at Morningstar views this as a mixed bag for Microchip, because the more advanced chips could gain acceptance in a growing range of products, although he also notes the company has increased its market share in these areas.

Despite all the applications for microprocessors, Microchip and its competitors currently are in a deceleration phase.

"The semiconductor industry, after 30-plus years of growing at a double-digit pace, has slowed to low single-digits," Sanghi said.

Bloated inventory levels have contributed to the slowdown, although growth has started to perk up.

Given the industry's lackluster condition of late, Microchip has purchased several other companies, providing new sources of products, customers and sales. "Without acquisitions, our business is flat (in 2015)," said Sanghi.

The Microchip CEO doesn't have a succession plan or offer a timetable for retiring; other objectives await.

Sanghi said he wants to stick around long enough to celebrate Microchip's 25th year as a public company in March 2018.

Another goal would be hitting \$4 billion in annual revenue — the company currently is little over half that.

Two others would involve seeing the value of Microchip stock comfortably above \$10 billion, with a share price in excess of \$100. The current figures are \$9.2 billion in capitalization and a share price near \$45.



OUTLOOK 26 MAR. 2003

# Microchip, local companies sol

## War slows business for some, boosts others

BY JILL FOREMAN  
staff writer

The good news for Microchip Technology in Gresham? The plant announced Tuesday that it ran its first batch of eight-inch wafers through the manufacturing process — and 91 percent came out usable.

The bad news for Microchip? The company recently announced its sales forecast is down for the fourth quarter (ending March 31) and the company, based in Chandler, Ariz., has pushed back plant production in Gresham to October. Microchip's sales in Asia, where it conducts 40 percent of its business, are expected to decline by 8 percent.

"A lot of our customers are holding back, in freeze mode," during the war effort, said Microchip CEO Steve Sanghi Tuesday in Gresham.

Sanghi was in town to present the "Story of Microchip" to employees as part of the orientation and training process.

He described the fourth quarter as usually the weakest, and told the employees to "look at it as a bump on the road."

Sanghi praised the Gresham plant on its first official run through the wafer process.



STAFF PHOTO BY JILL FOREMAN

Gresham Mayor Charles Becker, center, and City Manager Rob Fussell, right, greet Steve Sanghi, Microchip Technology CEO on Tuesday in Gresham. Sanghi was in town to personally present the history of Microchip to the new employees. "We would never see Mr. Fujitsu here," one employee commented to Sanghi. "It's a nice gesture."

"It's really a tribute to the facility we acquired, the people we brought from Arizona and the people hired locally," he said. "It's outstanding, and in my career, unprecedented."

Though Microchip is experiencing a slowdown in production during the war with Iraq, the company will still meet its hiring agreements it made with the city of

Gresham in exchange for tax breaks, said Paul Loughran, public relations supervisor for Microchip.

Loughran dashed any doubt the Gresham site would not be a force in Microchip's future plans.

"This facility will be a linchpin," he said. "There's a great deal of capability here."

Sanghi said in the future, most of

Microchip's advanced technology capacity will come from Gresham, and the location will indeed be the company's "work-horse."

While Microchip is at a trot, one Gresham company, New Technologies Inc., is going full gallop because of the war with Iraq.

"We're stretched thin, oh yeah," said Michael Anderson, founder and president. "We just had a military guy fly in from Afghanistan for training last week and then he left and went right back to Afghanistan."

Anderson and NTI specialize in finding "computer secrets" and hold patents on how to "find things" people thought they had hidden away in computer programs.

"Computer forensic tools are used to find things on computers ... if you're finding computers on the battlefields," Anderson said. "Our clients include all the intelligence agencies you can think of."

The U.S. military has used NTI's computer forensic tools in Iraq, but Anderson could not give details.

There are no secrets about what the travel industry goes through during times of war.

"Whenever we have a war, and we've gone through it with Vietnam, the Gulf War, it always affects us," said Doug Walker of Walker Travel & Cruises in Gresham. "It's



# ier on

ood for travel."

ple start selecting places they think  
ife. Disney's a safe bet, so are Alaskan  
es and Walker's been booking vaca-  
lately to Hawaii and Australia, he  
One high point for the travel industry  
it it sells a lot of travel insurance at  
ime.

e hit comes from European travel.  
third of the business is international,"  
er said. "Europe is one of our big, big  
s, especially this time of year. Some  
le are still going to France and  
any, but because of the anxiety, peo-  
re just waiting."

the consumer isn't flying, he's driving,  
according to Brad Rowe, new vehicle  
ager for Weston-Pontiac-Buick in  
ham, that's made the company's out-  
sunny for spring and summer.

ales are up," Rowe said. "We get some  
fit because if people aren't spending  
ey on airline tickets they are on cars.  
ple still have the love affair with the

yrocketing gas prices before the war  
n't affected sales as much as one  
nt think, Rowe said. People have been  
ugh gas spikes before and prices do go  
x down.

I think people know better," Rowe said.  
're still selling SUVs."

## Microchip erects sign at former Fujitsu facility

BY JILL FOREMAN  
*of The Gresham Outlook staff*

Microchip Technology Inc. has placed its new sign outside the former Fujitsu site, which it has owned since Aug. 23.

"Per the agreement with Fujitsu, we weren't able to make substantial changes until Nov. 1," said Kathy Clevenger, director of manufacturing and Gresham site manager.

Microchip Technology, based in Chandler, Ariz., bought the Fujitsu facility for \$183.5 million. The company manufactures micro-controllers, which are smart devices embedded in everyday products such as cell phones. Companies that buy Microchip's products include Toyota, Nokia, Apple, Lexus, IBM and General Electric.

The company's original timeline remains on schedule, Clevenger said. Microchip has hired pre-production employees and volume production should start in July 2003 when the plan will employ more than 200 people.

"We have 72 people working," Clevenger said. "Some were people who came from Microchip and some were hired locally.

We've hired a number of equipment and process engineers, facility and equipment technicians."

Clevenger said the building was in good condition.

"Contractors will be installing tools this week," she said. "Most of the equipment we bought (from Fujitsu), but a few measurement tools we're bringing in and one cleaning tool."

The November pre-production phase includes starting up the tools and equipment already on site and installing the new equipment. It will take the winter to get the tools up and running, Clevenger said.

After the tools are ready, Microchip will need to "qualify the process," Clevenger said. "We have to run the product in the fab and get results, see if the product functions properly and meets our requirements," she said.

After that, volume production will start and they will hire more employees.

*Reporter Jill Foreman can be reached at [jforeman@theoutlookonline.com](mailto:jforeman@theoutlookonline.com) or by calling 503-492-5116.*