

Mink Processing

A group of Boring residents learned recently why Dad has to ante up more than a few shekels when Mom decides she must have a mink coat.

The lesson was derived through a tour of the plant of Pacific Fur Foods, Inc., located just north of Boring on the Haley road.

Incorporated two years ago by 12 local mink farmers, the plant originally was intended merely for preparation of food for the mink — a process more complicated than it sounds. Addition of facilities this year, however, has enabled the plant to process mink pelts.

38 Employed

Manager Lee Paola led the group through the plant, explaining both the feed preparation and pelt processing operations. Some 38 employees, mostly women, were at work, since this is the busy time of year for processing pelts.

The mink are dispatched by gas and skinned before the plant enters the picture. The pelts are rolled when they are brought to the plant, and they remain this way in cold storage until processing begins.

First step in processing is "fleshing," in which fat is removed from the insides of the pelts. Female pelts are done by hand, while machines are used on the tougher male pelts.

Paola said the machines are being tried experimentally, but that more machines probably will be purchased to eliminate the hand work.

Oil Used

Oil obtained from the fat, incidentally, is used in hand creams.

Next the pelts are placed in large, drum-shaped tumblers containing corn cob grit. This removes dirt, grease and other foreign substances.

A wooden frame, shaped something like a paddle, then is inserted into the pelt to stretch it — though not too much, or the pelt will be damaged.

The farmers pick up their pelts and send them to the auction of their choice, primarily in the East. Before the pelts become coats, however, even more thinning of the pelt must take place. This is not done at the local plant.

Some 1,350 pelts can be processed daily. They are brought in not only by local growers, but from points in Washington and California.

Male pelts are a little larger than those of females, but they also are more difficult to process. Male pelts generally are used for trimming and stoles, Paola explained, while female pelts go into jackets and coats.

Prices for a pelt range roughly from \$5 to \$35, depending on quality. Since an average of about 75 pelts go into a single coat, Dad can see where a large portion of the purchase price goes.

Special Diet

And if you think you're a fussy eater, consider the poor mink. The bacteria count in the average fish filet you buy at the market would prove fatal to the furry creature.

Therefore, for its mink food operation, the plant imports carefully selected fish from the coast. This is combined with poultry and a specially-prepared dry cereal produced by a well-known cereal concern.

The food is frozen in a huge, drive-in cold storage unit operated by a 150 horse power compressor. It's the first of its kind in the Northwest, Paola said.

In the freezer, 24,000 pounds can be frozen in 24 hours.

Formula Changed

Nutritional needs of the mink change from time to time through the year, and to satisfy these needs the food formula is changed often.

Boring residents taking the tour were Glenn Lewis, postmaster; Mrs. Lewis, operator of Logger's Hut Cafe; Wilbur Shutes, Boring General Store; John Harris, Harris Lumber Co.; Marion Cooper, Valberg Lumber Co.; Don Dayton, Dayton Loading Co.; Andy Waters, Harvey's Tavern; Phil Richards, American Breeders Service; Mrs. Richards; and John Anderson, Duane Setness and Herold James, all of the Soil Conservation Service.

12/20/1962 outlook

Plant Provides Lesson

PACIFIC FUR FOODS INC.



Taking part in the tour of the Pacific Fur Foods, Inc., plant last week were the Boring residents pictured above. They are, from left, Mrs. Glenn Lewis, John Harris,

Phil Richards, Mrs. Richards, Wilbur Shutes, Marion Cooper, John Anderson, Duane Setness, Harold James, Glenn Lewis and Lee Paola, plant manager. (Outlook photo)

Don't fence yourself in ...



Charter the Mt. Hood Line

We've got the best way for you to "break away" from it all — Pacific Trailways Mt. Hood Line. Our 45 passenger buses are the newest charter fleet in the Northwest. You can originate your charter from Oregon, Idaho or Utah, and travel to anywhere in the United States. We can pick you up and bring you back to your own front door.

You'll travel in style, too! Every feature in our charter bus fleet has been designed with passenger comfort and convenience in mind. Plush, reclining seats, stereo and air conditioning assure your comfort. And, **ALL** our coaches have restrooms . . . optional refreshment centers and tables.

Next time your group or organization starts talking travel, talk to us. Pacific Trailways Mt. Hood Line. Look for us in the Yellow Pages or call:
 Portland - 248-9700 Bend - 382-2011 Eugene - 484-0679

*Travelin' the
Trails*



**Pacific Trailways
The Mt. Hood Line**

EARLY 1980'S

PAY TO THE
ORDER OF

19

96-201
1232

\$

DOLLARS



Gresham Office

PACIFIC WESTERN BANK

P.O. Box 549
Gresham, Oregon 97030

FOR

⑆ 1232020151 05 11996 11 ⑈

VERA PETERS
2418 E BURNSIDE 665-2255
GRESHAM OR 97030

889

PAY TO THE
ORDER OF

2/24 *84* 96-201/1232
Caldwell Photography \$ *100*
One Hundred & no/100 DOLLARS



Gresham Office
PACIFIC WESTERN BANK
P. O. Box 549
Gresham, OR 97030

Member BANCUB Association

FOR

Vera Peters

⑆123202015⑆ 05 23449 7⑈0889 ⑈0000010000⑈



**Complete
tune-up
with our
infra-red
emission
tester.**

**Atlas Tires
Batteries and
Accessories**

**PAGE'S
CHEVRON SERVICE**

**30 W. POWELL
Gresham 665-6511**

OUTLOOK JULY 1, 1976



FROM
PANKRATZ PAINT CO.

Wallpaper - Glass - Picture Framing

Tel. 4676, 33 1st ST., GRESHAM, ORE.

Papé Machinery rolls in town

Nursery industry uptick helps fuel equipment dealer's expansion

By SHANNON O. WELLS
The Outlook

When Papé Machinery Inc. took over the Fisher Implements/Farm & Lawn business in the Orient area in September 2012, it inherited a 65-year legacy of agricultural equipment sales in that location.

When Papé considered moving closer to the heart of Gresham, therefore, it was not a decision taken lightly.

As it turned out, the vacant former Sunbelt Rentals space at 1510 E. Powell Blvd. provided the best combination of factors to allow Papé — an Oregon business founded in 1938 — to further build its residential as well as larger-scale agricultural customer base.

"We had a pretty extensive search to try to find the right location," said Jake Barge, general manager of Papé Machinery's Gresham operation. "The strategy behind being here is being able to grow our business. This felt like it increases the opportunity to do that."

Papé, a certified John Deere equipment dealer, opened on Dec. 22 at its new location in the southwestern corner of Gresham's business district. The move from 6928 S.E. 282nd Ave. provides a strategic spot for town- and country-based customers.

"For the residential side of



Left: Employee Jake Rutledge of Papé Machinery Agriculture & Turf moves fertilizer spreading equipment.

Right: Papé Machinery Agriculture & Turf Gresham is located at 1510 E. Powell Blvd.

OUTLOOK PHOTO: TROY WAYRYNEN



tomers of the Orient branch have about the move to Powell Boulevard are typically alleviated when they set foot in the new store.

"We've had quite a few of those customers come by, and it's apparent (to them that) this is a much better facility," Barge said. "We've upgraded our ability to take care of them through the resources we have here."

As versatile as the new space is, customer service remains the heart of the matter, he noted.

"This company cares about its people, and that's reflected, I believe, on how we try to take care of customers every day," he said. "That's the important part of it."

IF YOU GO

WHAT: Papé Machinery, relocated from 6928 S.E. 282nd Ave.

WHERE: 1510 East Powell Blvd., Gresham

OFFERING: Small- and large-scale garden, nursery and farm equipment

HOURS: 8 a.m. to 5 p.m. Monday-Friday; 8 a.m. to noon, Saturday; closed Sunday

GENERAL MANAGER: Jake Barge

CALL: 503-663-4353

Website: agriculture.papemachinery.com/locations/34/gresham

our business, I think this is really a good opportunity to be in this area and to try to grow that part of it," Barge said. "And we can still take care of our core group of customers, which are our agricultural customers. The distance is just a couple of miles (from the Orient location). It felt like we weren't going too far into town."

From push lawnmowers, generators and pumps for the average homeowner to combines, tillers and all sizes of tractors for the gardener and commercial farmer, Papé — a John Deere equipment dealer with a staff of 13 permanent employees — concentrates its service on three key departments of sales, parts and service.

A fourth department, called Integrated Solutions, was recently added to provide a new technological element to the farming world.

"That's our technological piece," Barge explained. "It's based on precision farming. It's basically tools we can provide in support to customers that allows them to better manage

their business."

With East Multnomah County's extensive nursery business providing a core component of Papé's customer base, Barge and his staff are understandably enthused as the industry continues its emergence from the economic doldrums of four or five years ago.

"The nursery business is coming back. That's exciting," Barge said. "Quite frankly, it's about time. These guys have struggled out there. It's been tough on a lot

of our growers out here. It's just good to see that finally starting to uptick or rebound."

Jeff Stone, executive director of the Oregon Association of Nurseries, agreed the positive industry trend that emerged in the past year continues moving in the right direction.

"In the last year (the industry) has rebounded across almost every segment we have. Large and small greenhouse growers have all seen upticks in sales and production, which is great news. We had a good, hard, long and dreadful five years."

That companies such as Papé are choosing to expand and invest in new locations is another sign the nursery industry is blooming once again.

"That type of investment is not done on a whim," Stone noted. "It's done on a business model. The general rebound of the economy has helped consumer confidence, which has therefore helped the nursery industry."

Barge, who joined Papé — a fourth-generation Oregon family business — two and a half years ago, noted concerns loyal cus-

Parkside

Banquets & Meetings



Located in a quiet Parkside setting.

"For meetings and entertaining, let Parkside be your choice."

Whether yours is a celebration, club meeting, business dinner, or a retirement banquet, Parkside is prepared to offer you and your guests the best in facilities, service and cuisine.



**Our experienced Chef can
accommodate all of
your food requests**

Parkside

Wedding Chapel

*"An elegant setting for
your special day"*



We've created two elegant Chapels and reception rooms at Parkside for large or small weddings.

Located adjacent to Gresham's Main Park, it makes a beautiful setting for weddings.

257 S.E. Roberts • (503) 661-8788
Gresham, OR 97030

PARKSIDE — *We've thought of everything so you won't have to.*



Wedding Chapel



When you open the doors to Parkside, our staff and facilities are at your service.

All your wedding needs can be arranged for you by our courteous staff.

Beginning with an extensive selection of announcements and invitations to limousine service we are equipped to meet all your requests...



Bride's Dressing Suite

You will begin your wedding day at Parkside in our spacious well-appointed bride's and groom's dressing suites. As you prepare to recite your vows, guests will be received in our foyer featuring an eight foot fireplace extending a welcome...



**Parkside's larger
banquet room**

And when your wedding is over, you may entertain guests in our large or small reception hall. Our chef is available to prepare a formal sit down dinner, a buffet or simple cake and punch reception. Champagne, wine or beer service is available. And while your guests are being attended to by our courteous staff you may take the first dance on our optional dance floor.



**Small reception hall
accommodates up to
50 guests.**



**Foyer — featuring the
warmth of an 8' fireplace.**

Gresham

One couple even catches helicopter from adjacent park

By VICKIE L. KAVANAGH

Special writer, *The Oregonian*

GRESHAM — Gresham resident Terry and Liza Vogel chartered a helicopter as the grand finale of their wedding, held recently at the Parkside Chapel in Gresham.

"I often hear the sound of the flight helicopters from my home, and the thought of taking a ride in a helicopter excited me," Terry Vogel said.

The Vogel family, including Terry and Liza's children Aaron, 10, and Matthew, 8, rode the helicopter to Portland International Airport, where the family boarded a plane for a honeymoon vacation at Disneyland.

The Parkside Chapel, 257 S. Roberts Ave., was a logical site for the wedding because the building is adjacent to Gresham's Main City Park, which served as a landing place for the helicopter.

Victoria Jenkins, managing director for the chapel for the past 3 years, said the chapel is occasionally used for out-of-the-ordinary weddings.

She's turned down a few odd requests. First, there was a pet owner looking for a place for his dogs to tie the nuptial knot.

Then there was a request for a "nudist-colony-style wedding" that Jenkins politely rejected.

Likewise, she rejected a request from a couple who wanted to wear lingerie for the occasion.

Hindu wedding

The most memorable event Jenkins has coordinated was a Hindu wedding.

The wedding was arranged by the fathers of a couple in their 20s. The couple agreed to go through with the wedding after a two-hour dinner with both families present.

In India, the color white is symbolic of death, so the bride and attendants wore red, painted themselves with reddish-brown henna dye and wore several pieces of gold metal jewelry.

"Throughout the wedding ceremony guests wandered around, had conversations and ate and drank from a table set up at the door," Jenkins said.

Diverse uses

Parkside, named appropriate for its parkside setting, also provides facilities and services for business

chapel caters to wedding needs



MARY TAPOGNA

Terry Vogel (left) and his new wife, Liza, anticipate the thrill of a helicopter ride following their recent wedding at Parkside Chapel in Gresham. In front are Terry Vogel's children, Matthew (left), 8, and Aaron, 10, who went along for the ride.

dinners, club meetings, banquets and personal celebrations.

"We will help — as little or as much — as our customers choose," Jenkins said.

Leslie VanVoast assists Jenkins as event coordinator, and Willard Erickson is the full-time custodian.

Executive chef Woody Adair designed an extensive menu and leads a kitchen staff of 18 part-time cooks and waitresses. Adair worked as executive chef at the Thunderbird and Red Lion restaurants for 23 years, and at the Benson Hotel prior to that.

A wedding package includes coordination and supervision of the rehearsal and wedding, silk floral arrangements, candelabras, pew bows, a kneeling bench, a guest book and ring bearer's pillow.

Dressing rooms for the bride and bridegroom are included.

In her room, the bride will find a professional steam machine, a telephone and a vanity loaded with a basket of grooming aids such as combs, needle and thread, safety pins, personal hygiene products and a bottle of extra-strength tablets for headaches.

The cost for a wedding in the smaller chapel is \$200 Sunday

through Friday and \$250 on Saturdays and holidays.

A wedding in the larger chapel is \$500 Sunday through Friday and \$600 on Saturdays and holidays.

The reception package includes the coordinator's time and a crew to set up tables, serve food and drink and clean up.

The reception package also features the wedding cake, surrounded by fresh flowers; and a cake cutter and all linens, crystal, silver and china. In addition, Parkside supplies engraved napkins, fruit punch, coffee, tea, mints, nuts, goblets for the bridal toast and a bottle of champagne.

Package prices vary according to the number of guests and the day of week.

A small wedding and reception package, a two-hour event for 50 people or less, varies from \$600 to \$750. For a reception only, a couple would deduct \$100 from the price.

The larger package, a four-hour event for up to 100 people, varies from \$1,100 to \$1,500. For a reception only, the cost is \$200 less.

Additional services at an extra charge include wedding invitations; ministers or chaplains; alcoholic beverages; an organist; and a com-

plete menu.

Parkside also provides referrals to photographers, limousine service, musicians or disc jockeys.

The banquet room door leads to the Main City Park, an excellent setting for photographs, Jenkins said.

Historical building

The two-story portion of the Parkside Chapel was the Johnson family home in the early 1900s. The Johnson family homesteaded the property adjacent to Powell Boulevard and used part of their building as a stable.

Gresham resident Lewis C. Carroll later bought the building, added to it and converted it into the Carroll Funeral Home.

When he decided to retire in 1986, he sold the 20,000-square-foot building to Stan Morris, owner of the Bateman Carroll Funeral Chapel in Gresham.

Morris said he wanted to put the building to practical use.

"What can you do with an old funeral home?" he said.

He decided to use the chapel for weddings and renovate the remaining rooms for a reception center.

"So far, I figure I've spent about \$125,000," Morris said.

OVT. JUNE 29, 88

You're Invited

to attend Parkside Chapel's

OPEN HOUSE

Thursday, July 7th 4:00-9:00 p.m.

Experience for yourself the ease and beauty of a wedding festival at the Parkside Chapel. We'll be showing several wedding events during the night to demonstrate the ease of guest movement from our candlelit chapel to the reception area, complete with a custom catered buffet.

**Join us and experience
Gresham's only full service wedding facility.**

Providing:

- Catering
- Floral Consulting
- Photography Packages
- Limousine Packages
- Custom Wedding Packages.



Victoria Jenkins, Stan and Kathie Morris invite you to experience Parkside Chapel.

Parkside Chapel

257 S.E. Roberts, Gresham • Victoria Jenkins

Managing Director

661-8788

Partners in Helping East County Grow

"Being in business for 18 years, I've seen a lot of changes throughout the home building business. We've gone through some good times and some tough times. The building business has always been a roller coaster. However, the future looks promising and I'm building homes to prove it."

KEN OSBORN
STARDUST HOMES

"I've been in business since 1971 building homes and doing remodeling work. Since 1980 when home building slowed down remodeling picked up. Homes have gotten smaller, but more efficient. The future looks good. People will always need homes or remodeling and it's those satisfied customers that always pull you through."

BUCK RASMUSSEN
F.J. RASMUSSEN CONSTRUCTION



Gary, Walt-Assst. Mgr., Terry-Mgr., Ruben & Mike

Parr Lumber is a family owned business that's been proud to supply building materials for homes such as yours for over 50 years . . .

PARR LUMBER

665-0131
18608 S.E. Stark St.
Portland, OR 97233



OREGONIAN SUNDAY APRIL 5, 1998



Downtown Gresham

A NEIGHBORHOOD PROFILE

By NANCY MCCARTHY
Special Writer

Mike McKeel began life in downtown Gresham, in a house where his parents lived on Northwest Miller Street.

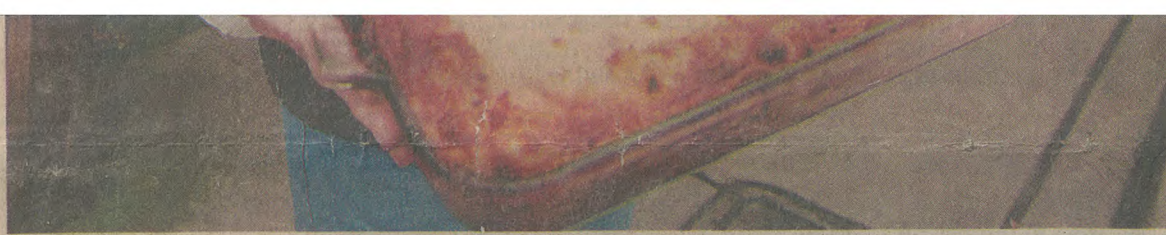
Now a dentist in an office just a few blocks away from his childhood home and the developer of the Oneonta Townhomes three blocks from Main Street, McKeel is making it possible for other families to enjoy downtown Gresham living.

"I think it's an undiscovered treasure," McKeel said. "Probably in the whole metropolitan area it's one of the last two or three best-kept secrets."



A MAX ride from Portland brings downtown Gresham residents

Bordered by traffic-coated streets including Southeast Division Street, East Powell Boulevard, Eastman Parkway and Hogan Street, downtown Gresham is an oasis of upscale gift shops and gourmet restaurants that sit alongside meat-and-potato eateries and antique stores on narrow,



JOHN M. VINCENT

Phyllis Flury lives and works in downtown Gresham. The co-owner of Pasta Pazzo on Main Street says she loves all that downtown living has to offer, not the least of which is a view of Mount Hood from her townhouse.

blocks to the north, the MAX light-rail line offers a direct ride to downtown Portland. Older, modest homes date to the days when Gresham — now the fourth-largest city in Oregon — was a quiet farming community, and the strawberry was king.

Houses, ranging from 850 square feet to 1,746 square feet, are selling for between \$112,000 and \$216,000. Families of all economic levels call downtown Gresham home, but

Please turn to Profile, Page H2

Downtown life has many facets, resident discovers

By NANCY McCARTHY
Special Writer

When Phyllis Flury moved into Oneonta Townhomes in Gresham two years ago, she thought she would miss her garden. She had loved to putter in the yard at her former house on Binford Lake.

"I haven't missed it in a heartbeat. Other things have taken its place," Flury said, smiling broadly while commenting on her new downtown life. "A lot goes on down here, and a lot more is in the offing, with a brew pub and a gymnasium opening up soon."

Flury's 1,800-square-foot townhouse is only four blocks from the Pasta Pazzo shop that she co-owns with her daughter-in-law on Main Street. Her home is especially comfortable because Flury was able to modify the floor plan while the building was under construction.

The front door facing Northeast Fourth Street opens into an airy living room, where two couches face a gas-burning fireplace. Light comes in from two corner windows. In the winter, before the trees bloom, Flury has a view of Mount Hood from the downstairs area.

The U-shaped kitchen has plenty of cabinets and tile counter space, with a large cooking island in the center. Down the hall is a den with room enough to put a twin bed for guests, and a bathroom with a shower that Flury added during construction. A side door opens into a small, gated outdoor space, which leads to the street behind her unit.

Upstairs, a large bedroom with a fireplace has its own patio, so Flury can sip a morning cup of coffee and watch passersby on the sidewalk below. She hasn't yet decided how she will use the loft above the walk-in closet; she will have to have a ladder built

Please turn to Flury, Page H2



Oneonta Townhomes, above and right, feature pedestrian-friendly walkways out front and porches perched over garages in back. The two-year-old units currently sell for \$235,000 to \$261,000.



Gresham-born Mike McKeel is now a dentist and real estate developer in his hometown, which he describes as an "undiscovered treasure." McKeel, left, developed the Oneonta Townhomes.



BUSINESS BRIEFS

OUTLOOK
11-03-2015

Pediatric Therapy Services building opens in Gresham

The new Pediatric Therapy Services building at Northeast Third Street and Hood Avenue in downtown Gresham was completed in October, with the practice opening in its new space in late October.

The two-story, 8,500-square-foot building houses one of the largest privately-operated pediatric physical, occupational and speech therapy clinics in the Northwest.

Owner Dr. Jami Baillie chose the location after the clinic outgrew its former practice at 532 N. Main Ave.

Construction started in January on the formerly vacant lot across Hood Avenue from the Plaza for the Arts.

The building, which features a wood-framed and brick veneer exterior design, is designed to accommodate the facility's staff of 20 along with its expanding clientele.

The building project team, including Jones Architecture and Dovetail Construction Inc., added a 500-square-foot retail space, intended to accommodate an ice cream shop.

For information on the clinic, visit www.speechtherapygresham.com.



CONTRIBUTED PHOTO: JONES ARCHITECTURE

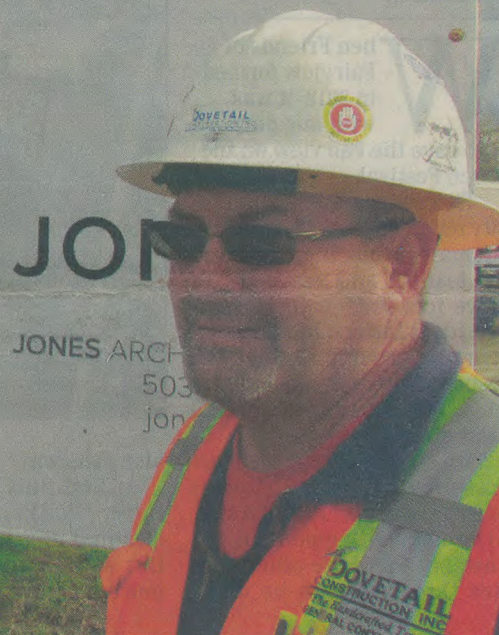
Pediatric Therapy Services has opened its new building at Northeast Third Street and Hood Avenue in downtown Gresham.

Pediatrics practice ON THE RISE in DOWNTOWN

Feb. 24, 2015
Gresham Outlook



DOVETAIL
CONSTRUCTION INC.
"THE HANDCRAFTED TOUCH"
BUILTBYDOVETAIL.COM
503-519-6460
CCB# 180674



Bob Battles, owner of Dovetail Construction, oversees construction of a two-story building at Northeast Hood Avenue and Third Street for Pediatric Therapy Services. The artist rendering depicts the two-story building's wood-frame-and-brick exterior design style.

Therapy center among contractor's growing project list

When a steadily increasing clientele base prompted an expansion and remodel-

ing of Pediatric Therapy Services' downtown Gresham facility in 2009, Dovetail Construction Inc. got the job done with aplomb.

The improvements, however, didn't fulfill the clinic's ever-evolving needs for long.

Just a few years after the project, Pediatric Therapy Services owner Jami Baillie realized she'd be calling on Dovetail again — this time for a new building at the corner of Northeast Hood Avenue and

Third Street.

"We outgrew this within three years (of the expansion)," Baillie said of the PTS facility at 532 N. Main Ave. "We'd seen another (vacant) space close by. We realized we would need another building. There was not another one around to meet our needs. It turned into this big project in a big building."

Construction started in January on the vacant lot across Hood Avenue from the Plaza for the Arts. If things go smoothly — particularly if the unseasonably springlike weather persists — the two-story, 8,400-square foot building should

"I wanted a building as close as possible to downtown Gresham, because of the sense of community."

— Jami Baillie, Pediatric Children Services owner

Baillie and her husband, Bryce, purchased the original Pediatric Therapy Services clinic on Orient Drive in 2006. Designed for children of all abilities and their families, the private outpatient facility is a physical, occupational and speech therapy practice dedicated to improving children's well-being. "We provide not just physical therapy, but occupational and speech therapy," Baillie explained. "It's a real specialty."

The clinic serves about 250 families a week, including children with cerebral palsy, Down syndrome, autism, sensory integration disorder and speech problems.

be complete by July.

The building, which features a wood-framed and brick veneer exterior, is designed to accommodate the facility's staff of 20 and an ever-expanding clientele.

STORY AND
PHOTOS BY
**SHANNON
O. WELLS**

By nearly tripling its current space, PTS will offer new amenities such as an aquatic therapy pool and more of a traditional gymnasium to serve children and teenagers, as well as adults seeking treatment for injuries and strokes.

"We have referrals from many sources, including many pediatricians in the area," Baillie said, describing PTS as "probably the largest privately owned therapy clinic" in Oregon. "If a patient needs a service, in East County, we're it."

Baillie was drawn to the Hood Avenue/Third Street location to continue the facility's downtown presence and for its proximity to the Plaza for the Arts, which provides a place for children and parents to relax and play between appointments.

"I wanted a building as close as possible to downtown Gresham, because of the sense of community," she said. "Parents can go shopping, grab coffee or lunch and have some time to themselves."

Bob Battles, owner of Gresham-based Dovetail Construction, said he's pleased to be working with Baillie again while playing a part in downtown Gresham's gradual revitalization.

Dovetail's last major downtown project was building the former 4th Street Brewing Co., now the Mojave Grill & Cantina, at 77 N.E. Fourth St.

"This is actually the first new building in downtown since 2008," he said of the PTS facility. "The (Great Recession) took down everything. But we've been able to stay afloat."

Now Battles' main challenge is keeping up with several projects at once. Dovetail, which has remained East County based for 27 years, is working on a major MBank remodel at Burnside Road and Division Street, as well as a six-unit apartment complex on Division and a three-phase remodeling project at Courtesy Ford and Lincoln at 1313 N.E. 122nd Ave.

"My problem is all the projects got stuffed together," Battles said with a chuckle. "I'm busy until the middle of next year — and other projects are on the horizon."

OUTLOOK OCT. 4, 1931

Lookee Here!



**TUNE
UP
TIME**
!!!!

Let Your Motor

Make *Music*

You'll thrill to the sweet sound and smooth power
of a motor running in perfect harmony.

**We'll Make Your Motor
Sing for Just \$4.50** Plus
Parts

SEE US TODAY!

Speaking of Music, The GAY 90's Rotary Revue comes Oct. 18, 19, 20

Pendergrass Buick Co.

Gresham, Oregon

KENwood 3553


Gresham 778

PETE'S POOLS & BILLIARDS

33 NW First

Gresham

665-7380

 **Fischer**



Fischer® Dealer

Custom pool tables

* ACCESSORIES AVAILABLE

- All 3 Pc. Oversize Slate -

Concord

Reg. \$895

Sale \$795

Only 6 Left

Elite

Reg. \$595

Sale \$525

5 Only

**Foosball
Tables**

"THE MILLION DOLLAR TABLE"

From **\$239**

FOX® POOLS

in the ground pools.

Built to
your specification.

Starting at

\$4,995.00

Fox Patio Pools



**Doughboy
Pools**

Above Ground
From

\$395



— Also Available —
**ALL CHEMICALS
For Your Pool**

**FREE estimates and prices
Your home or our office
"You Can Afford Us"**

Hours: 9 to 6 Monday thru Saturday

OUTLOOK MAY 20, 1977

GRESHAM OUTLOOK

10/29/1953

Plumbing, Heating, Sheet Metal Work

**Oil Burners - Pumps - Furnaces
Pipe Valves and Fittings**

**PETERSON
Plumbing & Heating Co.**

Phone 754

147 E. Powell

OUTLOOK 13 JAN 1966



Petite Prep Play School-Kindergarten—Day Care Welcomes You. Opened September 7, 1965 to bring to Eastmont area a "home away from home" while mother works. Having an adopted family of her own Jean Van Housen found room for still more. Morning learning program from 9 to 11:30 plus hot lunches, 2 snacks, rest period from 1 to 3. Open Monday through Friday, 7 a.m. to 6 p.m., one to five day week optional, or weekend care by appointment. Visitors welcome. 545 S.E 157th Ave., south of Stark St. Phone 255-4114.

25% COTTON / 100% RECYCLED



STAFF PHOTO BY KELLY MOYER-WADE

The Emporium building at Gresham Town Fair has sat empty for a year, but will now be home to PETsMART.

PETsMART to fill old Emporium building

BY KELLY MOYER-WADE
staff writer

PETsMART Inc., the national pet supply retailer, is slated to fill the former Troutman's Emporium building in the Gresham Town Fair by late fall.

Cindy Hogan, business assistance coordinator for the city of Gresham, said the chain store is currently fulfilling its contract with the city to improve the 22,680 square foot building.

The space has been empty for more than a year, since Emporium — a department store fixture founded in 1955 — filed for Chapter 11 bankruptcy protection in early 2003 then announced in February of that year that they would close instead of reorganizing.

PETsMART (Nasdaq: PETM), offers a range of pet supply products, veterinary services, grooming and bathing stations and obedience classes for puppies and adult dogs.

Founded in 1987 in Phoenix, Ariz., the company operates more than 660 stores in the U.S. and Canada and recorded a net income of \$35.8 million in the

first quarter of 2004. The company opened 23 new stores this year and is also building a new store in Wilsonville.

PETsMART stores provide space for shelters to make homeless pets available for adoption and have found homes for more than 1.7 million homeless pets since starting the program in 1994.

The company offers veterinary services inside many of its stores and plans to have a veterinary office at the Gresham store.

...

PETsMART isn't the only new business coming to the Gresham Town Fair.

Tacos la Paloma, a Mexican restaurant, is currently renovating the space between the Avenue shop and G.I. Joe's.

Owner Gustavo Nava has operated another Tacos la Paloma for five years at 2870 N.E. Hogan Drive, Suite D, Gresham.

Nava hopes to open his second restaurant the first week of September.

Tacos la Paloma will be open from 10 a.m. to 10 p.m., seven days a week.

Photo Factory

BONUS DAYS

Clip'n save



Honeywell 28

STROBEFits all 35mm cameras.
1 year warranty.**\$13⁹⁵**

Reg. \$19.95

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

Clip'n save

Fuji Color Instamatic

126-12

**Print
Film
59¢**First 10 rolls only
per roll

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

Clip'n save

**Copy Special**Bring in any color print (up to an
8x10) and we'll make a copy nega-
tive, plus a custom 8x10 color en-
largement.**BOTH FOR \$3⁷⁹**

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

Clip'n save

SUPER SPECIAL



Fujichrome

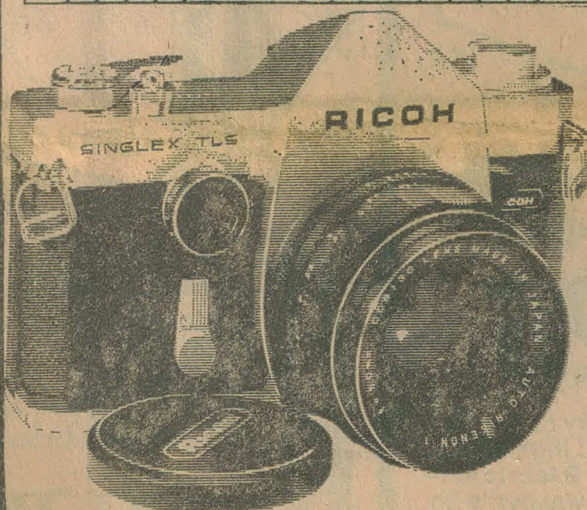
135-36**\$1²⁹**

FIRST 20 ROLLS ONLY

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

**Here and now:**Everything about it says "high priced,"
except the price.

Amazing how many features we've packed into this little black-and-chrome box. Through-lens CdS metering, shutter speeds to a thousandth of a second, Copal metal focal plane shutter, quick, sure focussing and a lot more. If you're looking to move into 35mm SLR photography, you're looking at one great camera, at one great price.

**Ricoh Singlex. Here and now
with 50mm lens**

NOW \$129⁰⁰**Hurry, offer ends Saturday**

Polaroid

Type 108

Color Pack Film



Now **\$3.79**

FIRST 3 ROLLS

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

**5x7 COLOR
ENLARGEMENTS**

FROM NEGATIVES
OR SLIDES

POPULAR FILM SIZES ONLY

49¢

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

Clip'n save

KODAK X-15

Instamatic camera kit includes camera,
flashcubes, film & strap.

BONUS

JUST **\$17.99**

Get 5 rolls of
Film FREE with each camera
purchased With This Coupon

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

Buy 2 Packs

Kodak Polycontrast F

8x10 25 sheets

at our low regular price

And get FREE

1 pack of Unicolor

Victoria 3 8x10 25 Sheet

CASH VALUE 1/20 OF 1¢

COUPON EXPIRES 5/4/74

Valuable COUPON

Coupons Good at All Stores

Photo Factory



LAYAWAYS WELCOME

CHECK OUR PRICES AND SERVICE ON IN-HOUSE
CAMERA REPAIR SERVICES

ALL STORES OPEN
MONDAY-SATURDAY

TIGARD

**13050 S.W.
Pacific Hwy.**

Next to Fryer Tuck

639-6070

GRESHAM

**Hood Center
Burnside at
Division**

Next to Pay Less

666-7082

MONMOUTH

**207 West
Main**

Across from the
Cornerstone

838-3996

NEWBERG

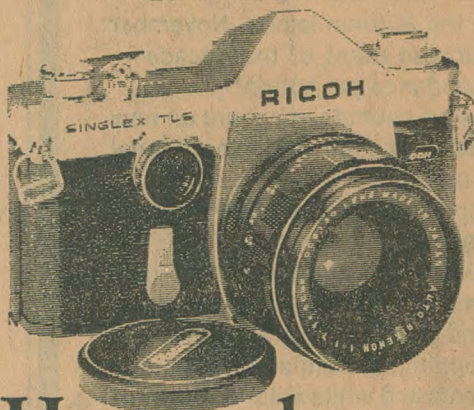
**514 East
First Street**

Next to
J.C. Penney's

538-9453

Photo Factory

FACTORY DEMO GIVE-A-WAY



RICOH SINGLEX TLS*

with case & accessory shoe

And 50mm f2.8 lens .. \$129⁹⁵*

And 50mm f2.0 lens .. \$169⁵⁰*

And 50mm f1.7 lens .. \$187⁵⁰*

And 50mm f1.4 lens .. \$209²⁵*

Here and now:

If you don't tell people how little it costs,
neither will the pictures you take.

The Ricoh Singlex: a full-featured 35mm camera, for a lot less than you'd expect to pay. You get through-lens CdS metering, sure focusing, shutter speeds to a thousandth of a second and many other great ideas, all packaged in a handsome, compact body. The price makes it a beautiful way to get into 35mm SLR photography, and the camera makes 35mm SLR photography something you can live with beautifully.

BONUS!

BUY A RICOH
AND GET A
135mm TELEPHOTO
LENS FOR ONLY
\$55



FREE GIFT!

Buy the camera and lens
before 9 P.M. Saturday Aug.
10th and we'll give you a
Valuable Strobe **FREE!**



THE BRAUN F34
Strobe (Reg. Sale Price
27.00) **ABSOLUTELY
FREE!!!**

HURRY-SALE ENDS SATURDAY AUGUST 10th!

*Above prices are on standard chrome bodies. Black bodies available on 1.4 and 1.7 models. Add \$14.00 for black bodies. All cameras now in stock. Rain checks available if we run out.

DEMO HOURS: 11 AM - 9 PM SAT AUG. 10th at GRESHAM STORE
SALE GOOD ALL STORES

Photo Factory

MONMOUTH

207 W. Main
838-3996

GRESHAM

HOOD CENTER
1601 NE Division
666-7082

NEWBERG

514 E First St.
538-9453



LAY-AWAYS
WELCOME

CHECK OUR PRICES AND SERVICE ON
IN-HOUSE CAMERA REPAIR SERVICES

ALL STORES OPEN
MONDAY THRU SATURDAY

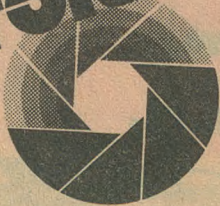


Photo Factory Photo Factory Photo Factory Photo Factory Photo

Oregonian 1974

Prices Good Thru
July 11

**PHOTO
FACTORY**



1565 NE Division
Gresham, OR 97030
667-7171

Beaverton Mall
Beaverton, OR 97005
643-4505



Springfield
Springfield, OR
746-8

BICENTENNIAL

Processing
Specials



Develop and Print

**Luxury
Color**

Borderless Silk
Finish Prints!
12 Exp. Kodacolor
type roll.

\$2³⁹

GOOD THRU JULY 11

COUPON MUST ACCOMPANY ORDER/CASH VALUE 1/20 CENT



Black & White

Poster

\$3⁹⁹

2 ft. by 3 ft.,
from any negative or print.

GOOD THRU JULY 11

COUPON MUST ACCOMPANY ORDER/CASH VALUE 1/20 CENT

You'll love Borderless Silk Finish...
Develop and Print
Luxury

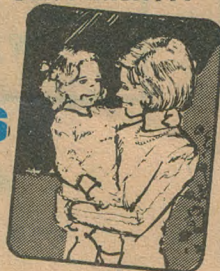
Color Prints

Kodacolor type Roll 20 exp.

\$3⁹⁹

GOOD THRU JULY 11

COUPON MUST ACCOMPANY ORDER/CASH VALUE 1/20 CENT



Slide & Movie

PROCESSING

Kodachrome/Ektachrome
20 exp/Sup8/8mm

\$1⁵⁹

GOOD THRU JULY 11

COUPON MUST ACCOMPANY ORDER/CASH VALUE 1/20 CENT

**Luxury
Color Reprints**

Borderless Silk Finish from
Kodacolor type negatives.

19^c

GOOD THRU JULY 11

COUPON MUST ACCOMPANY ORDER/CASH VALUE 1/20 CENT



**5 x 7 Color
Enlargement**

From color neg or slide.
5x5 made from square
neg or slide (except 110).

89^c

GOOD THRU JULY 11

EACH

COUPON MUST ACCOMPANY ORDER/CASH VALUE 1/20 CENT

Couple falls into the r

Risk pays off for Pic-a-deli's owners

by SUSAN ROMANITIS
of The Outlook staff

Mark and Kathy Johnson, who operate Pic-a-deli Cafe and Grill in the Gresham Village shopping center, might just as easily be in the dry cleaning or day care business.

"I was dissatisfied with my job, so we looked around for a business we could get into," Kathy recalled. "This seemed to be the best deal at the time."

During their search, the Johnsons looked at a variety of business possibilities, including dry cleaners, day care centers and grocery stores, Mark said.

"She wanted something, and she went out and she was going to get something, by golly," he said. "Funny thing is, I thought she was going through a 'phase.'"

Before taking over Pic-a-deli, Kathy, who attended Willamette University and at one time planned to become a music teacher, was employed for about eight years as a sales representative by a Portland-area food broker. She was among the first women to work in that field, she said.

"I didn't really see much future," she said of her previous occupation, explaining why she left it.

When Kathy heard Pic-a-deli was for sale, she expressed her interest in the place to the owner.

"Its appearance was attractive," she said. "It had a nice warm feeling; it looked like a business that wouldn't be difficult to learn."

The cafe and grill also occupies an excellent location at 2402 E. Burnside and the purchase terms "were very good," she said.

The Johnsons purchased Pic-a-deli in August 1982. The country was in the throes of the recession, when buying a business meant "possibly taking a risk," Mark said.

"And then a year later, he quit his job," Kathy said smiling. "He saw how much fun I was having."

A former grocery store food department manager, Mark was employed as a beer and wine salesman by a Portland-area distributor before joining his wife in the family business in October 1983.

Entrepre

"We weren't sure we were going to be able to make a living giving up both jobs," said Mark. "The first month I worked here was our worst month."

Since then, times have changed for the better, according to Mark. Business has doubled since the couple took over the establishment, and

'It had a nice, warm feeling. It looked like a business that wouldn't be difficult to learn.'

- Kathy Johnson

"our standard of living seems to have improved, even if we make less money."

"We hope someday to be a true success — not only on the economic side, but the emotional side, too."

Running a small business requires dedication and commitment, the Johnsons agree. The couple work seven days a week, averaging 50 and 60 hours a week each.

"And it goes up from there," he said. "We do an awful lot of catering. Catering is not something you can always plan on. You can get a call for a wedding of 1,200 at the beginning of the following week."

The Johnsons recently returned from only their second vacation in nearly five years. But, even on their

trip to Orlando, Fla., the couple attended a catering convention.

Mark thinks he and his wife are headed in the right direction.

"We now have a backbone with the (employees) that we have that has allowed us to get away more. We hope to be able to eventually expand and hire more qualified people to handle the business."

Mark, who graduated in 1962 from Centennial High School and attended the University of Portland, enjoys the demands and the freedom he finds in operating his own business.

"Here, the only limits we have are those that we put upon ourselves," he said. "It's very rewarding to make your own decisions because you have to live or die by them."

Mark takes issue with the assumption that a person automatically is considered successful simply because he or she owns his or her own business.

"Working for yourself is not as easy as it may look or as it may seem. I guess the toughest thing to deal with is the fluctuation in business. It's really hard to outguess the public."

What is "in" one day may be "out" the next, he said.

As business partners, the couple share responsibilities and discuss plans thoroughly.

"We talk about every move we make from start to finish," Kathy said. "But I'm the one who pushes: 'Let's do it.'"

Meeting people and being a part of the community "has come along" for the couple since they began operating a business here, said Kathy, who is involved in the Gresham Area Chamber of Commerce. Mark is a member of the Rotary Club.

Before buying the restaurant, the Johnsons — who live in Gresham — did not even shop in the community.

"(Now) we try to do most of our shopping here," Kathy said. "You do kind of form a loyalty. Now, they are not just business people — they are friends."

restaurant business



Staff photo by Terry Farris

Kathy and Mark Johnson have made a success of the restaurant business.



Piggly Wiggly

FARM FRESH FRUITS
and VEGETABLES!



Bananas

2 lbs. 33¢

Corn

6 ears 25¢

Peaches

2 lbs. 29¢

Valencia Sunkist JUICE

Oranges . 2 doz. 45¢

Tomatoes 2 lbs. 25¢

Potatoes 10 lbs. 59¢

Onions . . 3 lbs. 19¢

Carrots . 3 bchs. 23¢

Watermelons lb. 4¢

CABBAGE lb. 5¢

Apricots 12-lb. lug \$1.19

Yakima, pear box \$2.29

LEWIS-
CHALKER
MARKET



Ends and Pieces

Sliced Bacon . . lb. 19¢

Frankfurters . . lb. 55¢

Tenderized

Picnic Hams . . lb. 47¢

Pork Roast Shoulder, lb. 49¢

Home Rendered

Pure Lard . . . 2 lbs. 35¢



PIGGLY WIGGLY

SUMMER SAVINGS

JAN 14, 1964

OUTLOOK



Lewis & Chalker, located in Piggly-Wiggly at 847 E Powell in Gresham, have been serving the community for over 23 years. Fred C. Chalker knows his meats, having been a cutter 40 years. He is a lifelong local resident. His partner, Harold K. Lewis, is also an experienced meat cutter and has lived here 39 years. "Service" is their motto. They also offer quality meats at moderate prices. Special orders for banquets, or parties promptly filled. They take special pride in helping the "new Bride" know the different cuts of meats. They give everyone the best service always. Don't forget S&H Green Stamps with every purchase. The phone number for your added convenience is 665-0811.

JAN 14, 1964

REDEEMER



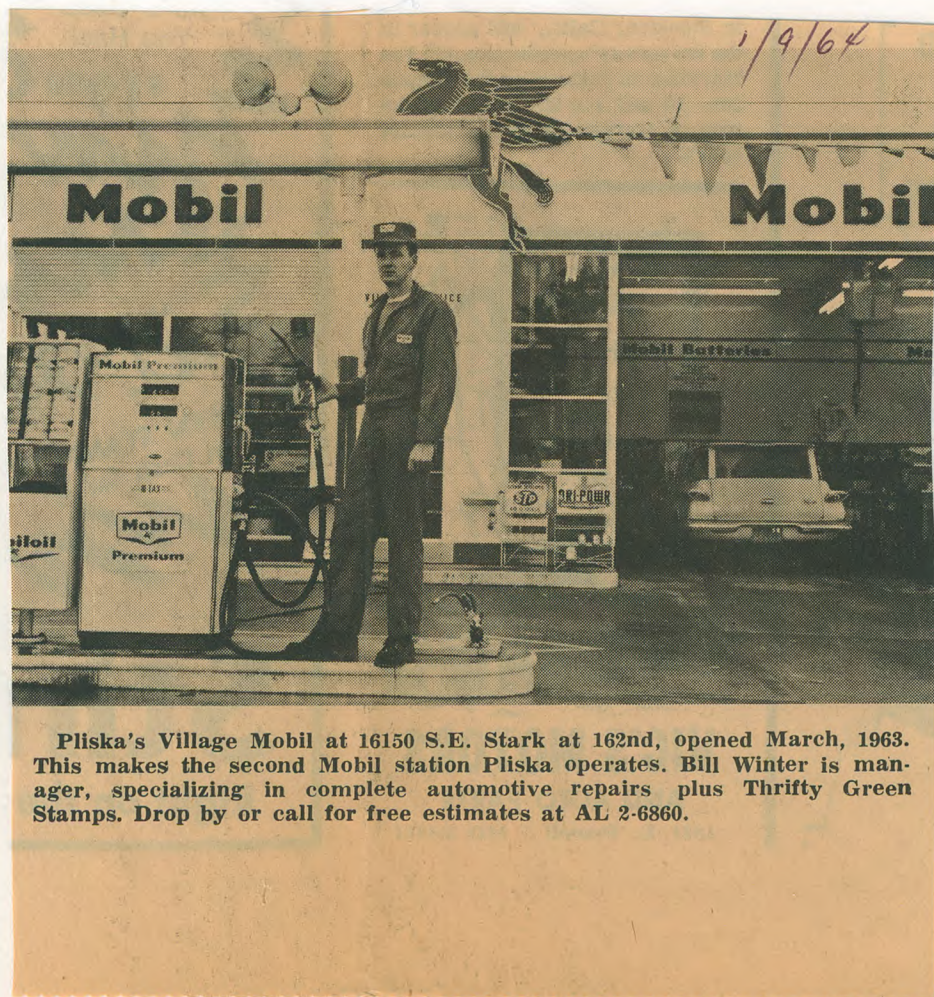
A modernized and enlarged Piggly Wiggly store was opened in the Piggly Wiggly shopping center, Powell at Cleveland during the year—the newest location for the market which has served the Gresham community for more than 30 years. Ron Carter continued as manager of the bright new store, which now also offers an expanded variety department for customers' convenience. The larger store makes possible the stocking of more items than ever before, Carter pointed out, and the bigger parking lot is entered easily from all four directions. The Piggly Wiggly store is open seven days every week for shopping and features a selection of choice fresh produce and meats.



(503) 661-3848

811 N. Main Avenue • Gresham, OR 97030

Fax: (503) 665-8344 • E-mail: pipgresh@pacifier.com



Pliska's Village Mobil at 16150 S.E. Stark at 162nd, opened March, 1963. This makes the second Mobil station Pliska operates. Bill Winter is manager, specializing in complete automotive repairs plus Thrifty Green Stamps. Drop by or call for free estimates at AL 2-6860.



Hal Pliska's Mobil Service, 887 E. Powell at Cleveland, Gresham, opened March, 1963 to specialize in all automotive needs. Free auto pickup and delivery service, plus S&H Green Stamps; expert brake and tune-up work. Hal has been in service station work 8 years and offers courtesy, promptness and fine service at all times. Come in and meet John Metz, his able assistant. Open 7 A.M. to 10 P.M. seven days a week, or call MO 5-2627.



Owners Chuck and Gail Davis became the fourth owners of the restaurant in 1995 and have changed little in that time, save regular maintenance on the building and a periodic update to the menu. Many of the restaurant's offerings are still homemade, including their signature milk shakes.

Outlook - May 21, 2014

Former burger and ice cream place — now full service — is a dining gem in Gresham

by ANNE ENDICOTT
 Amplin Media Group

Driving out Powell Boulevard from Portland, certain landmarks tell you you've arrived in Gresham — Walter's Mill, West Gresham Elementary School, the Mt. Hood Theater.

But a little further east on Powell, is another notable building not always recognized by its name.

"Everybody says, 'Oh, the place with the mouse on top!'" said Gail Davis, co-owner of Polar King. "I'd love to be able to take that sign down and update it, but once it comes down, it can't go back up. It really is a landmark."

For 62 years, that little mouse has stood the test of time on the corner of East Powell Boulevard and Cleveland Avenue (it's wooden sign, by the way).

Originally a burger and ice cream joint, Polar King is probably one of the few remaining

these parts.

Breakfast is served all day, servers call customers "honey," and it's your best bet for homemade biscuits and gravy.

Longtime Gresham residents Gail and Chuck Davis bought the Polar King from Barbara and Leroy Reiderlinger in 1995. The Davis' were no strangers to the food service industry, having previously owned delis in Clackamas and Beaverton, as well as Chails on the ground floor of Gresham City Hall.

But what has provided Polar King with its longevity, Chuck said, are the customers. Daily, the sole round table in the restaurant is at capacity with a group of gentlemen who come in at 3 p.m. for coffee.

If one of them is missing more than a day or two, somebody calls to see if they're OK. They've also been known to call the restaurant so somebody can tell the group they'll be on vacation.

"We have a lot of clientele who've been coming in here



Polar King may not always be recognized by name, the Davis' said, but everybody knows "the place with the mouse on top." The wooden sign is considered a landmark by many. This is an advertisement (right) for Polar King dating to 1952, the year the burger and ice cream joint opened on East Powell Boulevard.

OUTLOOK PHOTOS: JIM CLARK

place," he said. "It's like family."

Built in 1952, Polar King's earliest customers were served via a walk-up window on the Cleveland side of the building. It was later expanded to provide inside sit-down dining, with counter service, but still only seats around 55 people. Breakfast is a wait, Gail said, nearly every day of the week.

Polar King also has a long-standing reputation as a place

job. Back in the day, kids had few choices for employment other than the berry fields.

Hiring local teens is a tradition the Davis' still honor. Most begin as dishwashers, Gail said. They gain a little experience and move on. But a few have never left. Kim Kelly and Kristina Gonzales, both servers, have worked continuously at Polar King since they were teenagers. Combined, the pair

vice to customers, with Maggie Leach, another server, boasting 18 years.

"Kim and Kris really grew up in the restaurant and in Gresham," Gail said. "We have been very fortunate to have a wonderful staff with so little turnover."

Despite a few changes in ownership over the last six decades, Polar King is a blast



(ARCHIVE PHOTO: GRESHAM OUTLOOK)

trates, "If it ain't broke, don't fix it."

"Our Corned Beef Hash is still homemade, our biscuits are homemade and our milkshakes are still handmade with soft ice cream," Gail said. "We really appreciate our regular customers because they have kept us in business all these

METRO EAST 11 NOV. 2002

The warmth of Polar King

For half a century, a Gresham restaurant has been feeding and chatting up loyal customers

By **BARRY FINNEMORE**
SPECIAL TO THE OREGONIAN

GRESHAM —

Ted Dodson visits Polar King just about every morning to sip coffee, eat breakfast and enjoy good conversation.

He likes the food and atmosphere. It's as comfortable as an old sweatshirt, the kind of place where servers call customers "honey" and "sweetie."

The only drawback is that Dodson, 62, sometimes has to circle the parking lot a few times before a spot opens.

Polar King has served up lively chitchat and good food for five decades. Ownership has changed through the years. The restaurant is a bit larger than it used to be, and the walk-up window has given way to a video poker room. But customers say Polar King remains a welcome respite from the I-needed-it-yesterday world.

"It's the same — maybe that's why it's so popular," says Dodson, a Gresham resident who eats at Polar King five mornings a week. "It's a nice gathering place. Talk to just about anybody, and they'll say the food's good."

Gail and Chuck Davis bought the restaurant six years ago. The Davises were accustomed to starting businesses — they opened one of the first video-rental stores in Gresham in the late 1970s. They were hesitant to buy an existing operation.

But the opportunity to acquire a

well-established restaurant and the land it sits on was too good to pass up. Neither regrets the decision.

"We've got good customers and good people who work for us," Gail Davis says.

"It's like an extended family," Chuck Davis adds. "Everyone is so close."

Past a subject of debate

The restaurant's history is the subject of lively debate among longtime customers. The Davises figure 2002 marks Polar King's 50th anniversary. It was built by Howard Maxwell, who started it as a drive-through establishment after his brother opened a similar place near Lloyd Center in Portland. The eventual widening of Powell Boulevard meant an end to drive-through service.

In the early days, Polar King featured a kitchen and service window only. A counter and dining room eventually were added. It became known for its ice cream, hamburgers, milkshakes and the sign with the polar bear that Chuck Davis jokes more closely resembles a mouse.

Today, its broad menu and welcoming environment draw steady business from a cross section of the community — teachers, contractors, police officers, firefighters, small-business owners, farmers and retirees.

"We have people who come in every day and sit in the same place. The cook knows what they eat and puts it on (the grill) when they walk



Owners Chuck and Gail Davis chat with the breakfast crowd at the

in the door," Gail Davis says.

"If we had to take everybody's order, we'd never get any work done," jokes Maggie Leach, a server who has worked at Polar King for five years.

Leach zips around the dining room, refilling coffee cups, clearing tables and bantering with customers. Like the Davises, Leach considers Polar King's employees and customers to be family. Thirty-five customers came to her wedding last September.

Right decision made

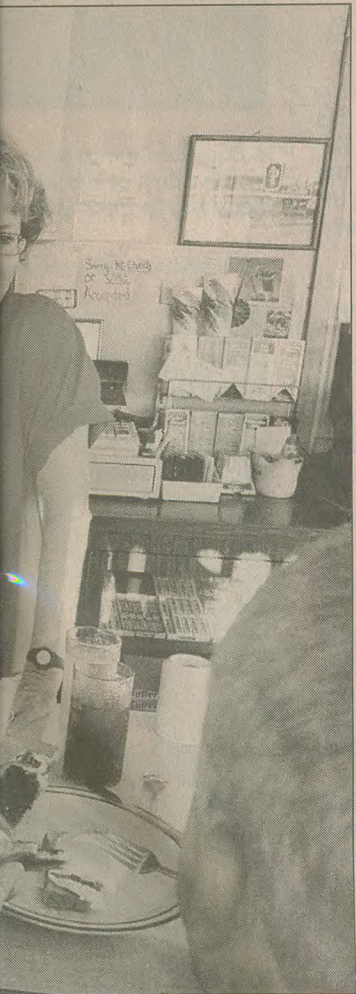
Trained in office work, Leach learned there was an opening at Polar King from a friend who has

worked at the restaurant for 1 years. The same week, an auto dealership also offered her a job. Leach says the office job had better pay and benefits, but she made the right decision.

"I'm happier here," she says.

The Davises say business is steady, and employee turnover is low. "If you don't treat people well, they won't come back," Chuck Davis says.

Ownership of Polar King has changed hands five times, counting the Davises. The owners have made a few changes, including installing video poker machines a few years ago for what Chuck Davis calls economic reasons and in



ROBERT BACH/THE OREGONIAN

lar King restaurant.

stituting nonsmoking sections before local laws made them mandatory.

Groups of customers gather on certain days at Polar King to chew the fat. Bill and Delores Hartley have been eating at Polar King for two decades and have made it a ritual to visit the restaurant every Tuesday morning.

"You always see the same people, and they know your name," says Bill Hartley, 69. "Most of the (servers) know what people like — how you like your eggs and what kind of toast. The service and the friendliness, that's why you keep coming back."

OUTL. 17 AUG. 1985



Construction starts on Pony Soldier Inn

Construction has begun on the 75-unit Pony Soldier Motor Inn at Cleveland Avenue and Division Street adjacent to Heidi's of Gresham. The facility is scheduled to open in December.

Westwood Corp., developers and contractors, sliced through pavement at the Northeast Cleveland Avenue site Monday to mark where excavation will begin into the parking lot of Heidi's Restaurant, said Dave Curtis, project manager.

Heavy equipment moved in Tuesday to begin excavation for foundations. The first task is to take out the old asphalt, Curtis said.

The motel is being built on parking

used by Heidi's, 1230 N.E. Cleveland Ave. The restaurant is remodeling and will reorganize its parking to adjust for the motel, restaurant officials said.

Motorists passing the site on either Cleveland Avenue or Division Street will begin seeing walls go up on the two-story structure in about six weeks, Curtis said. The project will be completed by Christmas, he said.

The \$1.5 million project will include a meeting room, a courtyard, a pool, hot tubs and laundry facilities. The rooms include executive suites with kitchens, a honeymoon suite and rooms accessible to the handicapped.

Non-smoking guest rooms also will be available, as will a laundry room for guests.

The two-story wood frame building features gable roofs, shingle siding and brick accent panels. It will be set off by lawn and plantings. The atrium area of the lobby and continental breakfast room overlooks a

landscaped courtyard with a swimming pool and spa. Guest room patios and balconies also overlook the courtyard.

Once completed, the motel will employ about 15 people, said Dennis Kranz, operating partner of Pony Soldier Motor Inns. Construction site superintendent is Dick Leonitti.

OUTLOOK 13 JAN. 1966



Has your pet visited 12-Mile Poodle Parlor lately? Featuring bathing and grooming for all breeds—specializing in poodles. Manager Linda Larsen is experienced in giving your pet the finest care and stresses "Quality First" in all her work. The first of its kind in the area—12-Mile Poodle Parlor opened October 1, 1965. They also carry a complete line of pet supplies including tailor-made dog coats, and a beautiful array of jeweled collars and leashes. Drop in at 21951 S.E. Stark or phone 665-8134.

Coming this Spring
TO GRESHAM'S HISTORIC OLD TOWN



The Spirit To Explore

A NEW BREWPUB ESTABLISHMENT

333 North Main Street 503.674.4906

Sunday thru Thursday 11am til' 11pm Friday and Saturday 11am til' 1am

www.hallingbrewing.com

ONCE UPON A TIME

in Hamburg, Germany a young boy named Frank Halling Sr. ran away
to sail the high seas from Africa to Brazil to China.
After extraordinary adventures, he turned away from his life at sea and
did the only thing he knew how to do better, tend bar...

{ 80 years later, Frank's great-grandson brings you }

Port Halling Brewing Company A BREWPUB ESTABLISHMENT

Where Fine, Handcrafted Brews like our Hophead Ale
will be served with Fresh, Delicious Food including
Savory Baby Back Ribs and Gourmet Pizzas, or for those
with a Lighter Appetite, Tantalizing Jamaica Jerk Chicken Salad.

Let's not Forget the Halling Specials from 3-6pm and 9pm to close.
Featuring \$2.00 appetizers and Special Beverage Prices too.

PRIVATE DINING ROOM FOR PRIVATE PARTIES / LUNCHEONS / MEETINGS

OUTDOOR SEATING, LIVE MUSIC, BAR GAMES AND A KID'S CORNER
FOR THE LITTLE ONES.

Brew pub hopes downtown Gresham offers a safe harbor

BY ANNE ENDICOTT
of The Gresham Outlook staff

Port Halling Brewing Company will officially set sail in Historic Downtown Gresham on Thursday, May 2, when the doors officially open to the city's newest brew pub.

"There are only two other brew houses in the area and they're both McMenamins," said Joel Schaper, operations manager for the restaurant. "We have a different appeal."

From the nautical-theme atmosphere to the home-cooked menu, Port Halling is the fourth establishment to drop anchor in the brick building on North Main Avenue, but the winds are a-changing.

Amid soft wall colors and large potted silk palm trees, the former Monte Carlo Restaurant has taken on a look of the high seas and tropics. Highly glossed tables are shellacked with photos of ships and nautical maps. Diners are surrounded by sea-related artwork painted by Gresham artist Peter Law.

Port Halling's owner, Barry Belau, is a self-confessed beer connoisseur who learned the art of brewing through personal trial and error and as a former assistant brew master for BJ's Restaurant and Brewhouse.

"I've always loved beer," Belau said. "I fell in love with microbrews and started home brewing. So, I decided I wanted to make a living brewing beer if I could."

Belau learned the ropes of restaurant management and organization through a previous business venture he refers to as a "negative experience." Undaunted and undeterred, Belau forged ahead with his plans for a brew pub. When he found the Main Avenue

location, with a brewery already in place, he knew his ship had come in.

"The building was already set up for a restaurant," he said. "Essentially, it was a completed space — tables, chairs, the brew-house. We made some improvements to the kitchen, but it already had what we were looking for."

Despite utilizing existing facilities and furnishings, Belau's creativity and ingenuity is apparent in his attention to the small details that he hopes will set Port Halling apart.

Chalkboards line the walls in one corner of the restaurant, at eyeball level for little mates who accompany mom and dad to dinner. Belau said the pint-sized games and colored chalk were conceived to keep little ones busy before or after their meal.

"It's so that families can come in and enjoy themselves," he said. "The games and chalkboard are so that their parents can be comfortable. We didn't want to exclude families from the dining market."

Port Halling's bar area also has built-in chalkboards, at a higher level than in the restaurant and intended for more creative big-kid games.

"We'll probably have a Hangman tournament with prizes," Belau said. "We want to make the bar a fun area with events and music."

Drink specials, concocted in more than one way by bar manager Kelley Harrison, will include house specialties like the Hillbilly Martini, a blend of gin or vodka and vermouth topped with a Lil' Smokie instead of an olive.

"We want the bar to become a hot spot," Belau said.

Unlike most brew pubs that offer

fast food fare of burgers, fries and sandwiches, Port Halling's menu is a tempting and diverse array of home cooking.

"We have pasta, salad, burgers — not boxed burgers, these are fresh hamburgers," Belau said. "We make our own barbecue sauce for our ribs, our own pizza dough and pizza sauce, salad dressings. Even our desserts. It's a step beyond pub grub food."

For beer lovers, Port Halling will pour from seven home brew taps with names like Nanekai Pale Ale, Sledge Hammer Stout and Coco Porter. Five guest taps will carry the best of local microbrews and a full bar is available for those not into a cold brew.

Port Halling Brewing Co. opens Thursday, May 2, at 333 N. Main Ave. in Gresham. The pub can be reached at 503-674-4906.

OUTLOOK 24 APR. 2002



From left, brewer Tom Nims and operations manager Joel Schaper stand in the brew house at the new Port Halling Brewing Co. in downtown Gresham.

FLINT CARLTON - THE GRESHAM OUTLOOK

OUTLOOK 15 OCT. 2003

Port Halling Brewing closes Gresham restaurant for good

*Efforts to survive
woes fail for
downtown pub*

BY A.J. BARNUM
staff writer

The doors have closed permanently on downtown Gresham's only brew pub, Port Halling Brewing Company.

On Friday, Nancy Belau, co-owner of Port Halling, told *The Gresham Outlook* that despite the restaurant's economic troubles, the restaurant should remain open with a possible two- to three-day closure.

However, a sign posted on the restaurant's doors as of Monday, reads, "Sorry! We are closed. We should be re-opened Friday 10-17-2003."

Nancy said Tuesday that the restaurant could stay closed beyond this Friday and when it reopens, it will have a new name and a new owner. She and her husband, Barry, would no longer have a hand in the restaurant.

Nancy and Barry Belau opened the restaurant in April 2002. Some bad business decisions they made when they first opened Port Halling have kept the Belaus from breaking even yet, though Nancy said that milestone was just a couple months away.

The Belaus made several changes to the business last year including a reduction in manage-



FILE PHOTO

Port Halling Brewing Company Brew Master Craig Nicholls, left, with assistant brewer Chris Haveman, organized an organic Brewfest in September at Port Halling. The festival didn't help the struggling brew pub, which closed Monday.

ment and a new chef in the kitchen that were beginning to make an impact on the restaurant's bottom line.

Port Halling's brewer, Chris Nicholls, was also shaking things up on the brewery side with a meet-the-brewer-night every Tuesday and a Mug Club.

Most recently, Port Halling sponsored an Organic Beer Festival in September and brought in breweries and beer lovers from all over Oregon and the Pacific Northwest to celebrate organic brews.

Deschutes Brewery in Bend and Full Sail of Hood River were just two of Oregon's biggest

breweries to attend the event.

Port Halling had a full schedule of events and banquets on the books through the Christmas season. Several organizations, including the Kiwanis, Soroptimists and Altrusa have used the brewery to hold meetings.

The Belaus have also contributed time and energy to many Gresham events and causes, said Carol Nielsen-Hood, executive director of the Gresham Chamber of Commerce.

Reporter A.J. Barnum can be reached at abarnum@theoutlookonline.com or by calling 503-492-5118.

²⁰⁰³
Simply the BEST!

Port Halling

BREWING COMPANY
A FINE EATING ESTABLISHMENT

333 N. Main St.
Historic Downtown Gresham
(Between Powell & Division)

503.674.4906
porthallingbrewing.com

Tuesday - Thursday 11:30 am - 11 pm
Friday & Saturday 11:30 am - 1 am
Sunday Brunch 10 am - 3 pm
Closed Monday



COMPLIMENTARY APPETIZER

with beverage purchase
up to \$10 value

Limit 1 coupon per party. No cash value.
Expires 12-15-03

Children Welcome · Kids eat FREE Tuesday
with Adult entree purchase

Karaoke & Complimentary Hors d'oeuvres
Tuesday & Wednesday

Live Music Thursday,
Friday & Saturday Nights!

Extraordinary Beer · Wonderful Food

Private Dining Room for
Parties, Luncheons, Meetings · Patio Dining

Prairie Market closing downtown store

by STEVE HUNTER
of The Outlook staff

8-17-85

The Prairie Market Discount Foods store in downtown Gresham will close Sept. 7 as part of a company plan to phase out all 24 Oregon stores because profits are too low.

"Our market share in Oregon didn't reach what we expected," said Dennis Parker, marketing director for Tradewell Stores Inc. of Seattle, which owns the Prairie Market chain. "The Gresham store was a contributing factor to our decision — it's been a real pain in our side."

The closure of the store at 50 N.W. Fifth St. will leave a large empty building downtown as city and business officials attempt to attract more businesses to the core area. Parker said the store hasn't been sold to anyone.

Gresham Mayor Margaret Weil said it sounds as

though the closure is more a reflection of the entire Oregon economy than a problem with downtown Gresham. She hopes the closure leads to stronger efforts to market downtown property.

"I think it emphasizes a need for activity to take place in the downtown area," said Weil. She would like to see the citizens task force for the central area of town put together financing plans that would put large parcels of land under one ownership to attract more businesses.

Doug Walker, head of the Downtown Business Association, also thinks the closure might lead to more activity. "I'm disappointed to see them go. But this could be an opportunity for something else to come in."

Prairie Market has had its downtown store for about 10 years after Safeway Stores moved from the site when it built its new store at Northeast Division Street and East Burnside Road.

In an effort to attract more customers, Prairie Market underwent an extensive remodeling last year. A fresh meat department was added, the produce section was expanded, scanner cash registers were installed, the concrete floor was covered and the building was painted.

"But the remodeling failed to boost sales enough," said Parker. "That store has never generated the sales we had hoped for." About 15 employees will lose their jobs because of the closure.

No closure date has been set for the Prairie Market at 14410 S.E. Division St., said Parker. He said negotiations are under way to sell the store to another grocer. Only six of the 24 Oregon stores have been purchased.

Parker said the Prairie Markets in Washington state will remain open. A special going out of business sale will be held later this month.



MAYONNAISE

Nalley
32 oz.

1st 1

98¢

Cash Value 1/20¢. One Coupon per Customer. Expires 6/12/84. #8801

PRAIRIE MARKET

Gresham Outlook-June 6, 1984



VELVEETA

Kraft Processed Cheese Spread

2 lb. Loaf

1st 1

\$2.78

Cash Value 1/20¢. One Coupon per Customer. Expires 6/12/84. #8812

PRAIRIE MARKET

DARIGOLD YOGURT

Assorted Flavors

8 oz.

28¢

HORMEL SPAM

Smoke Flavor or
Regular Luncheon Meat

12 oz.

\$1.28

PRAIRIE MARKET

35 NW 5th St. Gresham, OR

Margarine	Saffola, Soft tub	1-lb.	94¢
Camay Soap	Bar, 2 pack 8¢ Off Label	10 oz.	\$1.18

FROZEN FOODS

Meat Pies	Banquet; Chicken Beef, Turkey	8 oz.	3/99¢
Fishsticks	Van de Kamp's Lite Crispy Fillets or	13½ to 14 oz.	\$1.88
Vegetables	SNOBOY; California or Italian Blend	16 oz.	88¢
Chicken	Banquet Fried	60 oz.	\$5.28

Fabric Softener	Boon
Ragu Sauce	Spaghetti or Home
Lemon Juice	Real
Snow's Clams	Chow Min
Kool-Aid	Crystal Light (8¢ Asst. Flavors
Hi-C Drink	Orange, Gr Punch (8.45
BBQ Sauce	Hunt's; Or Hickory
Saffola	Margarine; cubes



PEACHES



PEPSI

Diet, Li
S.F. Free c

16 oz. Bottles 8

HILLS COFFEE

Ground Regular
Auto/Drip.

3 lb.

High Yield
Auto/Drip
For All
Coffeemakers
39 oz.

CANTALOUPE

Jumbo
Thick Meated

lb. **28¢**

GRAPES

CALIFORNIA
PERLETTE
SEEDLESS

lb. **88¢**

POTATOES

U.S. No. 1
SNOBOY
WHITE ROSE

lbs. **\$1**

CARROTS

SNOBOY

lb. **88¢**
Bag

California

lb. **88¢** **PLUMS**

California

lb. **58¢**



32 oz.

HEINZ KETCHUP

1st 1

98¢

SPRINGFRESH BLEACH

Liquid

1
gallon

1st
2

59¢

ORANGE JUICE

SNOBOY Frozen Concentrate

12 oz.

98¢

ice; Scented **\$1.98**

unscented . . . 40 use **\$1.68**

Regular **\$1.08**

le Asst. . . 32 oz. **72¢**

n . . . 24 oz. **\$2.88**

ed or **76¢**

1.3 to **\$1.38**

2.4 oz. **82¢**

Baking Mix

Jiffy

40 oz.

88¢

Lux Bar Soap

Bath

Size

5 oz.

3/99¢

Mazola Oil

Corn

48 oz.

\$2.78

Fabric Softener

Springfresh. 1 gallon

\$1.24

Sandwich Bread

Franz Reg. or

Thin Slic. White

22½ oz.

88¢

Dog Food

Vets; tins

Reg/Chic./Var.

15½ oz.

4/\$1

Cookies

"new" Nabisco asst.

"Almost Home"

12 oz.

\$1.48

Comet Cleanser

Powdered

21 oz.

58¢

OUTLOOK -

7-4-63

Precision Products Co. Plans Expansion

The Precision Products Co., a fast-growing manufacturing firm located between Gresham and Boring, soon will double the floor area of its plant, president Bob Wilcox told a group of touring Portland businessmen last week.

Wilcox talked about his young company to 30 members of the Trade and Commerce Committee of the Portland Chamber of Commerce. The group also visited the Owens-Illinois plant in Parkrose and Gresham Berry Growers on a swing industries last Thursday.

They lunched with members of the Gresham Chamber of Commerce.

Started 12 Years Ago

Wilcox told his guests he started out as a one-man company in 1951. He sunk \$1,500 into the business and set up a machine shop in Troutdale.

Two years later he moved the "plant" to Sandy and five years later to the Gresham area. The company has been in its present building at Boring and Stone Roads, southeast of Gresham, only since last summer.

"Our plans are to increase the floor space to 12,500 square feet starting in August," Wilcox said. "We're just too crowded now."

Wilcox said his firm has "more work than it can handle even with two shifts going."

With a smile he added that growth was slow at first. At the end of 1958, seven years after it started, Precision Products had only two employees. Now it has 28 people on the payroll, seven more than at the end of 1962.

Variety Of Products

The firm turns out a broad variety of products, nearly all small and requiring several hand operations. At nearly every drill press, turret lathe or punch press a workman is doing a different operation.

Here are some of the things the company makes:

An extension drill used by electricians and sold across the country.

"A 'Kennedy dollar' money clip which holds a penny, a humorous item that the Republicans and Democrats with a sense of humor find quite amusing.

Wire connectors, an electrician's fish tape, a drill stand and a dust mop frame.

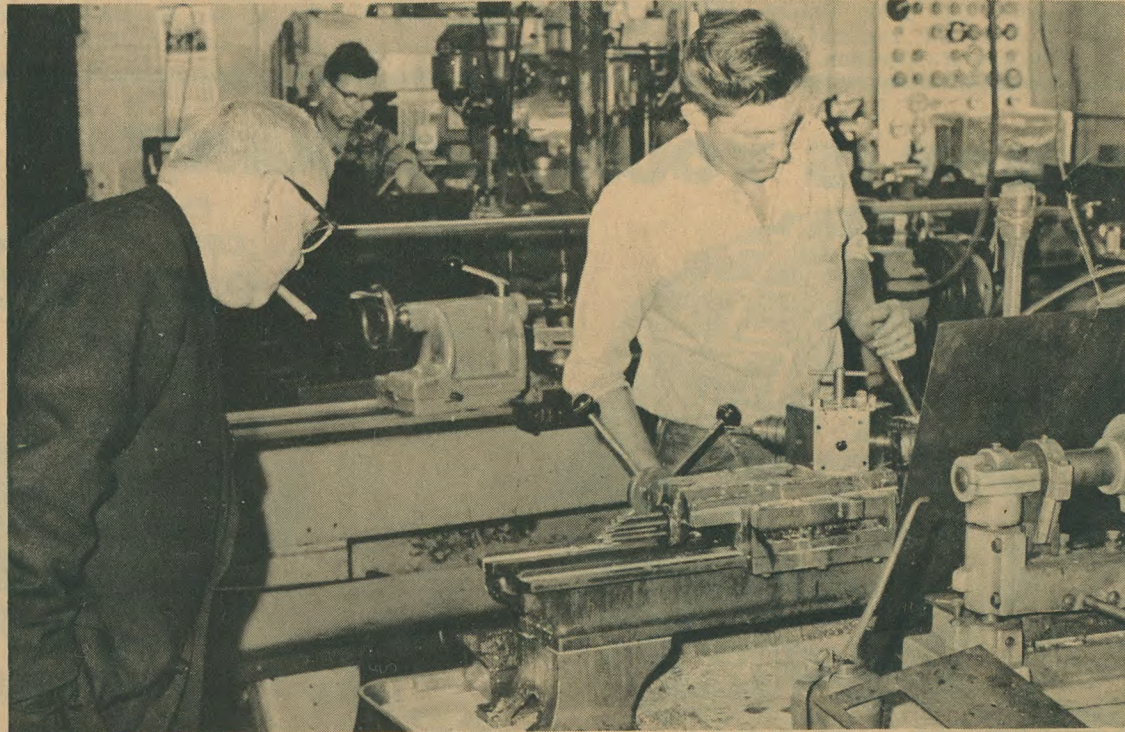
New Products Coming

Several products now being developed are a drill to drill a curved hole in wood and a hydraulic outboard drive for an inboard motor boat.

Wilcox reeled off a list of the firm's customers. The nearest is Cascade Manufacturing Co. in the Rockwood industrial tract. And one of the biggest is General Electric's Hanford atomic plant. Omark Industries of Portland is another customer.

The quality control inspector at Precision Products, Paul Whitlock, noted that the equipment in the plant could well be worth more than the building.

The touring businessmen were amazed at what machines were doing by themselves, for example, boring and grinding one metal "collar" to a tolerance of 1/1000 of an inch. But at the machine a skilled machinist was in control, performing an operation to 1/2,000 of an



One of 30 Portland Chamber of Commerce members touring East County industries last week stopped to watch workmen at Precision Products Co. adjust lathe. (Outlook photo)

7-1-65



Mrs. Howard (Marion) McKeown, left, manager of Professional Answering Service, Inc., shows data to Mrs. Gary Dunn, acting receptionist, as she converses with prospective client. New business is located at 13 N.W. 1st, Gresham and will open officially at 8 a.m. today.

(Outlook Photo)

Answering Service Open

Professional Answering Service, Inc. for Mohawk East, will officially open its doors at 8 a.m., Thursday, July 1 and began a "live" 24 hour daily, seven days a week personalized telephone service. The office is located at 13 N. W. 1st, Gresham.

Mrs. Howard (Marian) McKeown, Gresham resident, is manager of the new business. She is also a partner in the local radio station.

The answering service will act as a "personal secretary" when its subscribers are away from the office. "Courteous, experienced operators will answer all calls, forward calls and messages, send and receive telegrams and list all calls with time, date, etc." said Mrs. McKeown.

Optional services include

public stenographer, notary and wake-up service.

Switchboard operators will include Mrs. Thyra Coles, 8 a.m.-4 p.m.; Mrs. McKeown, 4-8 p.m.; Mrs. Gary Dunn, who acted as receptionist the past week, 8 p.m.-12 midnight and Mrs. Clair Klinker, midnight to 8 a.m.

1992

THE PRUDENTIAL



Homefolk REALTORS®

1025 E. Powell Blvd, Suite 103

Gresham, Or 97030

Phone (503) 661-0300

Fax (503) 667-5910

Free Home Buyers Seminars.

Each Saturday 10:00 AM: reservations recommended but not required

VETERAN'S 0- DOWN!!

- New Easier Rules
- National Guard and Reservists now eligible.
- Sellers do not have to pay discount points.
- More Homes available for VA buyers
- Low interest rates

FIRST TIME BUYERS

- Special programs
- Low interest rates
- Low down payments
- General information and assistance in the process to buy a home.
- Bring us your questions!

Lender representatives will be available to pre-qualify each buyer. Our Realtors will be available to provide each buyer with addresses and details of homes which meet their requirements, in their appropriate price range.

We are located on the corner of Powell Blvd. and Cleveland (SE. 235th), in the Cleveland Business Center.

"ROCK SOLID IN REAL ESTATE"

An Independantly Owned and Operated Member of The Prudential Real Estate Affiliates, Inc.