

OUTLOOK 23 JAN. 1969



The Taco Bell has arrived in the Rockwood-Gresham area. Starting several years ago in Southern California, Taco Bell now has over 250 stores in that state, and Taco Bell Mexican Foods have proven to be a big hit in every part of the nation. Oregon claims eight stores, four of them in Portland. Mr. and Mrs. Donald Fleming and their four children moved here from Washington. They are shown here at the store which they own on S. E. Stark at 185th. Employing local high school and college students, the Flemings have had a payroll of nearly \$10,000 since opening on June 28th, 1968. Their very popular take-out Mexican food menu includes tacos, burritos, frijoles, tostadas, and bellburgers...all seasoned with delicious sauces. Try this food any time of the year, and since all items are just 25 cents each, you'll become a Taco Bell fan!

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# LEADER

NOVEMBER 2014

A special publication of The Outlook

SHOWCASING EVERYTHING LOCAL IN EAST COUNTY



Hungry for comfort food?

## SPOTLIGHT

east county leader

### Mmm mmm good — for nearly 80 years

*Tad's Chicken 'n Dumplins is still a mainstay for tourists and locals alike*

*Spotlight Outlook - Nov 2014*



The sign greeting guests at Tad's Chicken 'n Dumplins in Troutdale dates back to the 1940s. Several years ago, the sign fell into disrepair, leaving the neon to read "Tad's Chick Dump." Owner Judy Jones chose to not fully repair the sign after locals took a fancy to the new moniker. PAMPLIN MEDIA GROUP: ADAM WICKHAM

Story by **Anne Endicott**

Dinner at Tad's Chicken 'n Dumplins in Troutdale brings back memories of Sunday dinners at grandma's.

Cozy seating at hardwood tables laden with family-style dishes that are timeless, homemade and comforting.

"I couldn't begin to tell you how many people order chicken and dumplings every night," said Judy Jones, second generation owner of the restaurant. "But it's a lot."

A fixture on the Historic Columbia River Highway for nearly 80 years, Tad's is resolutely grounded in honoring its past. The sign welcoming guests dates to the 1940s, wooden floors are polished to a mirror-like shine and a jukebox in the lobby still plays 78 rpm vinyl records. What was once a welcoming rest stop for weary travelers headed up the gorge, Tad's is now a planned destination for tourists and locals who like comfort food served in a bowl with a spoon the size of a shovel.

Local boy Tad Johnson (yes, there really was a

Tad) reputedly was known as "a rascal and a fisherman." In the 1920s, he opened a roadhouse at the east end of the Sandy River Bridge.

Johnson's white clapboard building was a simple roadside stand with an outstanding reputation for local seafood.

"They were famous for smoked smelt," Jones said. "It was called the Top Pot Inn for a while and then Tad's BBQ. Tad rented smelt nets because that was the big thing back then. People from Portland came out for the smelt."

The Splawn family, later famous for hamburgers at the Gresham Fair, operated Tad's in the 1930s, before Paul and Echo Mumpower purchased the roadhouse in 1946. The Mumpowers moved Tad's a half-mile upriver to its current location on the banks of the Sandy. The couple owned the restaurant for about a year, Jones said, during which time they introduced chicken and dumplings to the menu.

The rest, as they say, is history.

Tad's went through a series of owners in the late 1940s before Jones' mother, Olga Holmberg, bought it in October 1950.

# SPOTLIGHT

east county leader

*Spotlight - Outlook - Nov 2014*

"She got here just in time for the winter," Jones said. "And it's been in the family ever since."

In the early 1980s, the restaurant underwent a remodel that included serious electrical work, the addition of a second dining room and open-air patio. Construction unveiled some surprises as well.

"When we tore out the ceiling and rewired the place, we found a lot of white painted wood," Jones said. "The place was moved during the war, so they probably recycled wood from the original roadhouse."

When Jones' mother bought Tad's in 1950, she also inherited a waitress and cook — Margaret Stitch, who worked at the restaurant from 1948 until she retired in the early 1990s. Jones and another local young girl, Lucille Lambert Tolbert, essentially grew up in the restaurant.

"Lucille washed dishes, but she became a cook and stayed through the 1990s," Jones said. "We didn't have a dishwasher in those days. I preferred clearing tables because washing dishes was hard work for a young girl."

But Tad's has never strayed from its roots. The menu still offers simple, regional foods including fish and chips and salmon, smoked in-house with chips from local alder trees. The Bleu Cheese and Dill Ranch Dressing is homemade from a recipe belonging to Jones' mother.

But what keeps Tad's on the map and palates of guests is its namesake dish.

"We make them in a big batch," Jones said. "They're cooked in a tall pot with stock we make every day. But the homemade chicken stock is the secret to the gravy with the dumplings."

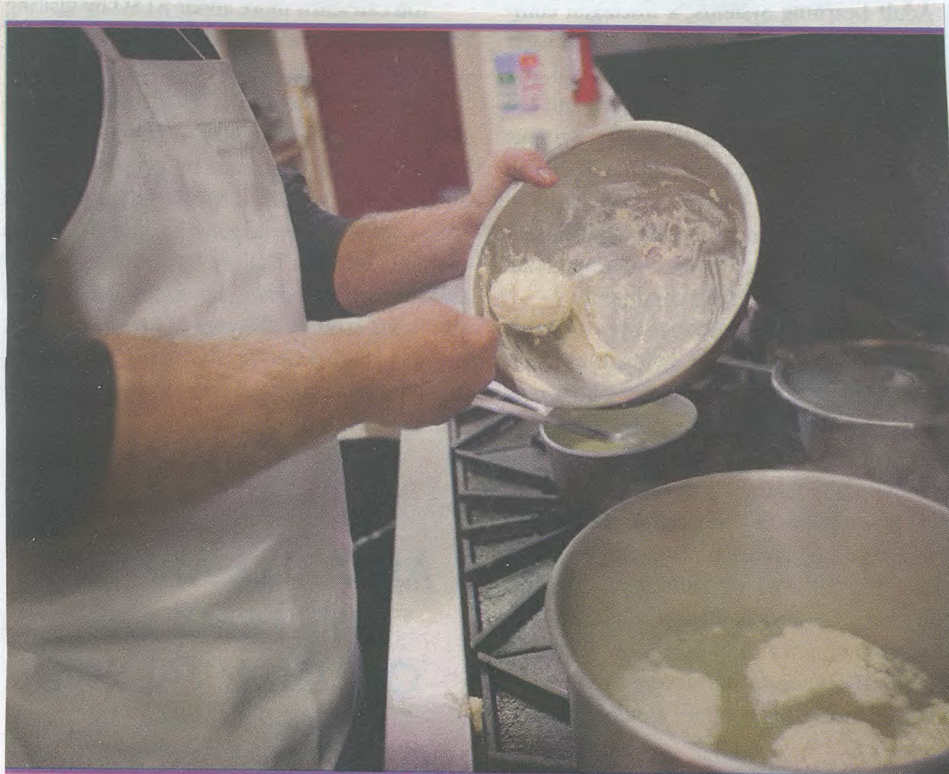
Jones knows of what she speaks.

When we work with a recipe graciously provided by the restaurant featured in East County Leader, ingredients are often industrial-size measurements. I'm a writer — math is the wrong size of my brain. I use the talents of others with an aptitude for numbers to reduce the recipe so the quantity isn't large enough to feed a small country.

Tad's dumpling recipe is simple enough, but what makes the dish is indeed the gravy. It could possibly be considered a food group.

Jones said the foundation for the gravy is a roux made with the restaurant's homemade chicken stock. Using about 1/4 cup of stock; blend in enough flour to thicken the liquid. Over medium heat, add more chicken stock and stir until desired consistency is achieved.

Trust me — the time to prepare homemade stock and gravy is worth it. True comfort food.



Cooks at Tad's use a large serving spoon to roll the dumpling dough into a ball before dropping the batter in a large pot of hot, homemade chicken stock.

PAMPLIN MEDIA GROUP: ADAM WICKHAM

*"I couldn't begin to tell you how many people order chicken and dumplings every night."*

**JUDY JONES**

owner of Tad's Chicken 'n Dumplins in Troutdale



Served family style, Tad's signature Chicken 'n Dumplins and green beans hark back to Sunday dinner at grandma's.

PAMPLIN MEDIA GROUP: ADAM WICKHAM

## Dumpling Recipe

### INGREDIENTS:

- 2 cups flour
- 1-1/2 teaspoons salt
- 2 tablespoons baking powder
- 1 egg
- 1 cup milk

Mix dry ingredients well. Add the milk and egg; stir with a fork. Do NOT over mix. Dumplings should be light and airy. Over mixing the batter removes the air, which leaves you with a heavy dumpling. Using a serving spoon, measure a generous amount of dough and roll it into a ball. Drop dumplings into boiling chicken stock and simmer until no longer doughy inside (about 4-10 minutes, depending on the size of dumpling).

19 JAN. 2002

# Target plans a March 10 opening

BY KIM WETZEL  
of The Gresham Outlook staff

**FAIRVIEW** — A target date has been set for the opening of east county's newest anchor store.

On Sunday, March 10, a 133,000-square-foot Target store on Halsey Street east of 207th Avenue will open.

"We're very much looking forward to the opening," Target spokesperson Brie Heath said.

The store is the seventh Target in the Portland area and will be the first for Fairview, Gresham, Troutdale and Wood Village shoppers, who now have to travel to Clackamas or Gateway to shop at a Target.

The store will also offer more than most Targets. It is larger than typical locations, which are generally only about 90,000 square feet, Heath said.

Target, which calls itself an upscale discount chain, sells everything from clothing and housewares to electronics and toys.

Beaverton's Baugh Construction

TURN TO **TARGET**,  
Page 2A

OUTLOOK 19 JAN. 2002

# Target: Store has hired 200 people

CONTINUED FROM Page 1A

has wrapped up the major construction of the store on the western edge of Fairview Village next to the post office. Over the next two months, the finishing touches, such as wiring the electricity, stocking merchandise and training the approximately 200 employees already hired, will be completed, Heath said.

Target is Fairview Village's first large retail store to open under developer's hopes that the area will become a work, shop and live community.

Target was designed to match the community's charming style.

"The landscaping has been dressed up quite a bit more to fit with Fairview," Baugh Construction project manager Rob Losch said. "It's a unique, single-level store."

Unlike other Targets, the store has been painted a terra cotta hue and features an arched architectural design as requested by Fairview officials and Fairview Village developers.

The store will have about 500 parking spaces and 126,500 feet of retail space. It can be accessed at Halsey Street near 207th Avenue or Market Street in Fairview Village.

Heath said the grand opening will likely be kicked off with a celebration. Target is currently constructing stores at Mall 205, Jantzen Beach and in Eugene, as well.

Reporter Kim Wetzel can be reached at [kwetzel@theoutlookonline.com](mailto:kwetzel@theoutlookonline.com) or by calling 503-



FLINT CARLTON - THE GRESHAM OUTLOOK

The Target store in Fairview Village will open March 10. Interior work and stocking of merchandise remains to be completed.



Teeny Foods is expanding by 80,000 square feet.

PAMPLIN MEDIA GROUP: JODI WEINBERGER

## Council OKs Teeny Foods expansion, tax abatement plan

*\$12.7 million investment to add 80,000 square feet*

By JODI WEINBERGER - Mar 31, 2015  
Pamplin Media Group

Teeny Foods Corp., a Gresham-based bread products manufacturer, is growing up — literally.

The company, which makes products such as breadsticks, pizza dough and pocket bread, will nearly triple the size of its Gresham plant this year with an enterprise zone tax abatement from the city.

The Gresham City Council on Tuesday, March 17, approved a three-year property tax abatement for the company, which is planning a \$12.7 million investment in the enterprise zone.

While most companies that file for a tax abatement plan to increase their workforce, Teeny Foods received a waiver on this requirement.

The city created the Gresham Enterprise Zone in 2006 to encourage new investment and expansion of industrial companies in the city. With the approval, Teeny Foods will add 80,000 square feet to its existing loca-

tion at 3434 N.E. 170th Place, which will enable it to add new equipment and product lines.

The company currently occupies about 47,000 square feet and employs 123 people. Teeny Foods also was previously approved for a tax abatement in 2008 that included more than \$2 million in investment.

Typically, a three-year abatement only requires the approval from Gresham Zone Manager Shannon Stadey, but because Teeny Foods requested the workforce waiver, the application required the council's full approval.

While Oregon statute requires that companies increase their employment by 10 percent to qualify for an enterprise zone abatement, local jurisdictions are allowed to waive the requirement if a company can prove at least a 10 percent productivity increase within 18 months of the first assessment year.

In its application, Teeny Foods requested the hiring waiver because of what company officials called "highly automated nature of the manufacturing process."

The company's productivity will be tracked on an annual basis to make sure the 10 percent productivity requirement is met and maintained over the life of the abatement. The hiring waiver also requires Teeny Foods to

invest 25 percent of abated taxes in the first three years in employee training, which also will be tracked on an annual basis.

The estimated abatement value for the three years is \$425,000, including the city's portion of \$90,000. The estimates value on tax rolls following the abatement is \$7.3 million.

The family-owned Teeny Foods started in Portland in 1964. The company built its Gresham facility in 2003 to produce bread, breadsticks, pizza crust and other products from scratch at the Columbia Gorge Corporate Center. The company also does private labeling, which means some products sold under major grocery store labels are manufactured at Teeny Foods.

"They are such an asset to our community, and we are so pleased they are in our backyard," said City Councilor Lori Stegmann. "They're very active in the community and supply a lot of important jobs. I'm excited to see (they're) growing."

Mayor Shane Bemis echoed those sentiments.

"The product list for what you manufacture, you could be doing anywhere," he said. "The fact that you chose to do it in your hometown says a lot about you and the makeup of your company. Kudos to you."

OUTLOOK 28 AUG. 2002



DAMIAN MULINIX - THE GRESHAM OUTLOOK

Teeny Foods is planning to leave its Airport Way location and occupy a site in the Columbia Gorge Corporate Center in Gresham.

## Teenys bringing bakery back to Gresham area

8/28/2002

A large Portland bread processor is on the rise.

Teeny Foods is on the verge of making a big move. It wants to build a 40,000-square-foot facility and has set its sights on the Columbia Gorge Corporate Center, a business park in Gresham.

"We're down to the 23rd hour," said Darryl Abram, Teeny Foods general manager.

Teeny Foods makes more than 200 varieties of pizza crust as well as Pocket Bread, flat bread, breadsticks and focaccia.

Its products are sold in the western United States, Alaska, Canada and Japan. Its light garlic, sesame and cinnamon breadsticks are popular with pizza chains, school lunch programs and buffet restaurants. Teeny Foods brands include Leonardo's Pizza Bakery and Gold Fields Pocket Bread.

The company moved in 1996 to its current 24,000-square-foot facility at 13151 N.E. Airport Way, Portland.

The city of Gresham has been in talks with Teeny Foods management for the past six months, said Shelly Parini, economic development manager.

Gresham's Economic Development Department has employed its Rapid Response Team approach to bringing in Teeny Foods. The customer service program involves assigning a business outreach coordinator and having the economic development department's top management and planners accessible to ensure details from traffic impact studies to building permits are addressed quickly, Parini said.

Teeny Foods co-owner Rick Teeny said he is waiting for Opus Northwest, developer of the Columbia Gorge Corporate Center, to "see what they come through with for final numbers and design."

"What's holding it up, truthfully, is us," Teeny said. "We're making the final decision of the equipment layout. The building's built around the most efficient layout."

Teeny Foods has set March 31, 2003, as its target date for building completion, Teeny said. Once

papers are signed, construction would begin immediately and continue throughout the winter.

"I have some concerns about that, don't kid yourself," Teeny said. "I outlined to Opus some specific things regarding that the detail work is done properly." Opus would construct the facility.

Teeny said the willingness of Opus Northwest and the property owner to put an acceptable package together was the major draw to the Columbia Gorge Corporate Center, as was the ability to transfer most of its existing 62 employees.

"We looked at going to Vancouver and options of going to Clackamas, but one of the key reasons was we didn't want to lose any of our employees. We have a lot of long-term people," Teeny said.

Rick Teeny and his wife, Debbi, the majority owner by a small percent, live on 181st Avenue in Gresham.

Rick graduated from Gresham High School in 1975 and Debbi in 1980.

"It's a great community to live in," Rick said.

Rick's parents, Sam and Minerva Teeny, started the family business in 1964.

As the story goes, the family was forced to close its Portland-area Teeny Department Stores in 1963 when malls became popular. A short time later, while on a hunting party, Sam's buddies couldn't get enough of Minerva's Lebanese pita bread.

Sam modified his wife's recipe, named it "pocket bread," and started Middle East Bakeries, which is now Teeny Foods Corp.

He invented the machinery to manufacture pocket bread because it didn't exist.

In the beginning, the Teenys were determined to put a Bible verse on each bag of bread and were denied a bank loan because it was too risky. They did it anyway.

Rick has worked in this parents' bakery since he was 6 years old. Debbi Carson was hired in 1980 after high school graduation, met Rick and they married.

Teeny Foods Corp. was named US Bank's Woman-Owned Family Business of the Year in 2002 in Oregon.

## Tektronix to

by **TOM FLUHARTY**  
of The Outlook staff

Oregon's largest private employer is planning to add Fairview to its circuit of electronics plants.

Tektronix, the Beaverton-based firm, has signed an agreement to purchase 115 acres in Fairview to construct a plant that is expected to begin operation in 1985 with about 500 employees.

The site is roughly bordered by 223rd Avenue, Glisan and Halsey streets and approximately where 211th Avenue would run.

Purchase of the property from Leavitt-NuPacific Co. is contingent upon a number of issues, including a zone change from residential to in-

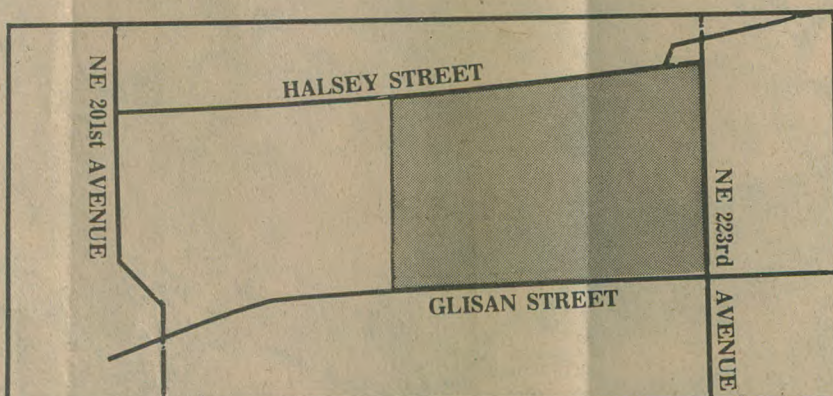
dustrial use and a change in the comprehensive plan. The purchase also depends upon Tektronix's study and approval of utilities, soil conditions and other factors. The deal must be closed by Dec. 20.

"I think it's great for East County," said Fairview Mayor Hank Keller. "I think it's something we need for East County. It helps us directly; indirectly it helps the whole neighborhood."

Bert Gredvig, corporate facilities manager for Tektronix, said the firm chose the Fairview site because of the available labor market in the area, transportation, the proximity to Portland International Airport and access to Tektronix's other sites.

The firm has purchased sites in Redmond and Lebanon during the pa-

## buy Fairview land



Map shows the approximate site of land Tektronix wants to buy in Fairview.

Tektronix to gear development at each location to the ability of surrounding communities to handle growth.

Tektronix, the state's largest private employer, has several hundred employees who live in East County and commute daily to Tektronix plants in Beaverton and Wilsonville. Gredvig said the new site would provide jobs closer to home for those employees and other people in the community.

He said the company is trying to locate plants near residential areas so people can live close to their job and reduce energy consumption.

Tektronix spokeswoman Susan Stone said the company has been looking for an East County site for some time.

If the deal is completed, it will be the

(Continued on Page 8)

year and plans another purchase in Forest Grove. The company already owns sites in Beaverton, Washington County, Wilsonville and Clark County, Wash., east of Vancouver. He said the variety of sites will allow

## Tektronix

(Continued from Page 1)

region's first electronic plant. Earlier plans for a plant in Gresham fell through when Maruman Integrated Circuits Inc. backed out of an industrial park.

Lee Ascher, Leavitt-NuPacific vice president, said it was Tektronix which approached his development firm about the land.

"We certainly didn't approach them," he said.

NuPacific had planned a residential development on the 175 acres in owns but the Tektronix deal uses about half that land, he said.

Ascher said NuPacific agreed to the sale because it believes employment is needed in East County and the firm's other residential developments would help provide housing for the new plant.

He said NuPacific will continue to pursue its plans for the tract in case the Tektronix deal falls through. It still plans residential development on the rest of the property.

It hasn't been determined what the new plant will build, but it probably will be some kind of instrument assembly, Stone said. The site has room for more buildings but it's too early to tell how

many structures eventually will be built or how many persons eventually will be employed, Stone said.

Stone said she imagines the company will develop training programs through local schools such as Mt. Hood Community College. Tektronix emphasizes education and training. It has an internal program which offers many college courses and several degrees.

It's important to keep employees up on the latest technology in the fast-paced electronics industry, Stone said. And it helps employees enjoy their job, she added.

Keller said he and other city officials have been visiting with Tektronix for some time, explaining the city's government and offering to work with the firm.

"It'll have quite an impact on our taxes (by lowering property taxes for residents) and furnish jobs for local people," Keller said. "I think it'll invite other people to come out this way."

He said he doesn't foresee any problems with the city providing the necessary services for the plant and doesn't anticipate any problems with changing the zoning or comprehensive

plan.

He said the city may have to add additional residential development to offset that lost from the Leavitt-NuPacific project.

Tektronix hasn't filed for the changes yet but its staff is working on the proposal, Stone said.

The announcement of the purchase almost seems contradictory to Tektronix's announcement last week that it would shut down later this year for two three-day periods because of declining orders and a drop in first-quarter earnings. However, Gredvig said the site acquisition is part of the company's long-term plans so the firm will have the necessary production capacity once the economy and new orders improve.

"You plan for cycles. You don't let them sneak up on you," Stone said.

Tektronix currently employs more than 18,000 people in Oregon and southwest Washington.

The firm is best known as the manufacturer of oscilloscopes, and instrument which measures electric impulses and displays them on a screen.

18 SEP. 1980  
Gresham Outlook



## Welcome, Tektronix!

Acquisition by Tektronix of 116 acres of land in Fairview will have a major impact on our area.

Not only will it bring East Multnomah County its first big electronics plant, but supporting facilities for some 500 employees also will be required. Fairview must accomplish necessary rezoning and revisions in its comprehensive plan but hopefully, these will be routine.

The property is directly across the street (west) from the Multnomah Kennel Club, and locally was known as the "Lloyd (Corp.) property" until sold recently to a subsidiary of Equitable Savings and Loan.

Tektronix recently has acquired properties in Lebanon and Redmond and is said to be negotiating for acreage in Forest Grove. The headquarters plant will remain in Beaverton; the Fairview facility reportedly will be an assembly plant.

Why Fairview? East Multnomah County has a large labor pool, known to be attractive to electronics plants. In addition, transportation facilities (I-84 and I-205 freeways and both the Troutdale and Portland International airports) are close at hand.

Fairview city officials, quite naturally, are jubilant over news of the Tektronix installation. If everything goes through according to plan, it will be a great boost to the whole area, especially to Fairview.

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### GRESHAM

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24 Nov 99

# Thompson Farms matriarch

*Family remembers tough, tender, 'ever-ready Betty,' who, with husband Victor, raised berries, vegetables, four children*

BY KARI HASTINGS  
staff writer

BORING — A pillar of the farm community and matriarch of Thompson Farms, Betty Jean Thompson, 81, died Monday, July 24, in her simple ranch home surrounded by her family and fields of dahlias and zinnias blooming outside her windows.

Her son and business partner, Larry Thompson, said after a two-year battle with lung cancer, her peaceful death was an answer to prayer.

"She just quit breathing," he said. "There was no pain, no strain. She was lucid the whole time. Ten minutes before she died, she asked Norm (her son-in-law) to sing the song he learned for her funeral. He played it on the guitar and five minutes later she looked around, told us she loved us, and then she died."

Thompson Farms, including its three stands and u-pick locations, will close Thursday for her funeral so its farm workers, who gave Betty presents every Mother's Day, can attend.

Betty was born in Hawarden, Iowa, on July 31, 1924, to Joseph and Bertha Buum. As a girl, she moved to South Dakota and graduated from Beresford High School in 1942. During World War II, she was a cryptographic clerk for the Army Signal Core in Washington, D.C.

On Sept. 30, 1946, she married Victor Thompson in Beresford. The following year, drought prompted the couple to head for the Willamette Valley's



FILE PHOTO

**Betty Thompson and her son Larry in 2000. Mother and son kept the farm and business going after Betty's husband Victor died in 1983.**

pers, tomatoes and several kinds of lettuce.

Betty loved the ever-changing view from her windows — rows of lettuce replaced by fields of gladiolas and dahlias. Each season and weather change brought a new crop along with it.

Strawberries were her favorite, and her first bowl of perfectly ripe strawberries and cream was an annual delight. She made a great strawberry pizza, topping a pie-crust-like dough with cream and sliced berries — a favorite among her

a blood clot in 1983, Betty and son Larry formed Thompson Farms and continued farming in the Boring and Damascus area.

Her family and friends kept Betty going after Victor died. She continued his legacy of holding her family close to her, gathering the children and grandchildren at her home on Southeast Bohna Park Road for birthdays, Christmas, the Fourth of July.

"Mom wanted to make sure when she left this earth, the family would continue on as a strong, close-knit family," Larry said. "And we are going to do that. Mom never forgot a birthday, and especially in the last 10

years of her life, she was always telling us how much she loved us. That will go on."

On the farm, "ever-ready Betty" managed fruit stands, hoed, did the banking, and satisfied her shopping urge by buying all the supplies. She never drove the tractor. To her, that was not something a lady did, Larry said.

In December 2000, Betty was named to the statewide Hall of Fame at the Oregon Farm Bureau meeting. The Thompsons were recognized as farm family of the year in 1991 by the

Betty's big trip was to China when her oldest daughter was living there with her husband and children. Betty took along her other daughter and granddaughter, and the group was among the first American tourists allowed back into Tiananmen Square after the deadly 1989 student protests.

She visited her sisters in South Dakota, California and Arizona. But perhaps her favorite haunt was the Silver Legacy Casino in Reno, Nev.

In a battered manila folder, she documented 41 trips to the city, where she loved the nickel slots and liked them even better when they switched from one-armed handles to buttons.

The farm girl in her never let her go hog wild. She'd usually allow herself \$160 to gamble with, and her goal was always to pay for her trip.

During one trip to Reno with her two sons, Larry said, they decided to split up and meet at the room at midnight. Larry and Bruce met, but Betty didn't wander in until 2 a.m. She was back up at 4 a.m., asking her sons, "Wanna go gamble?"

Back home, she'd stash spare change and bills into old cans and Tupperware containers hidden around the house, with masking tape labels reading "Reno Money."

A social butterfly, Betty had many different groups of friends — from Trinity Lutheran Church, the Elks, Gresham Senior Center, the Feisty Red Hatters, Zarephath Kitchen and the county farm bureau.

When she was diagnosed with terminal lung cancer in May 2004, doctors gave her six

# n dies at 81

## SERVICES

- A viewing will run from noon to 7 p.m. Wednesday, July 26, Gresham Funeral Chapel, 257 S.E. Roberts Ave.
- A funeral service will be held at 2 p.m. Thursday, July 27, at Unity Lutheran Church, 507 W. Powell Blvd., with a reception following.
- A private family committal service will be held at 2 p.m. Friday, July 28, at Willamette National Cemetery.

"She was the most gracious person to care for," said her daughter-in-law Kathy Thompson. "She never complained about anything, even when she was in severe pain, she was never grouchy."

Betty is survived by daughters Barbara Aune and her husband, Norm, Vicki Eustice and her husband, Ed, sons, Bruce Thompson and Larry Thompson and his wife, Kathy; sisters, Joyce Campbell of Sioux Falls, S.D., and LaVan Erickson of

Tucson, Ariz.; brother, Bobbie Buum and his wife, Donna, of Freemont, Calif.; nine grandchildren; and two great-granddaughters.

Larry said he will always remember his mother as a tough and tender woman.

"Mom had a unique ability to basically run a business, which takes a business mind and the ability to be an extremely hard worker," he said. "But yet she was always a truly caring mom."

## WEATHER OUTLOOK

lush farmland. In Gresham, the newlyweds raised berries, vegetables and four children.

Under Victor and Betty's stewardship, Thompson Farms grew from 3 acres to more than 100, producing a wide variety of diversified crops, including berries, pumpkins, gourds, dahlias, broccoli, squash, pep-

nine grandchildren and two great-grandchildren.

Her adult children loved her strawberry daiquiri recipe, which she would mix in a 5-gallon jug and serve at the many family gatherings at her home or on family camping trips at Fort Stevens.

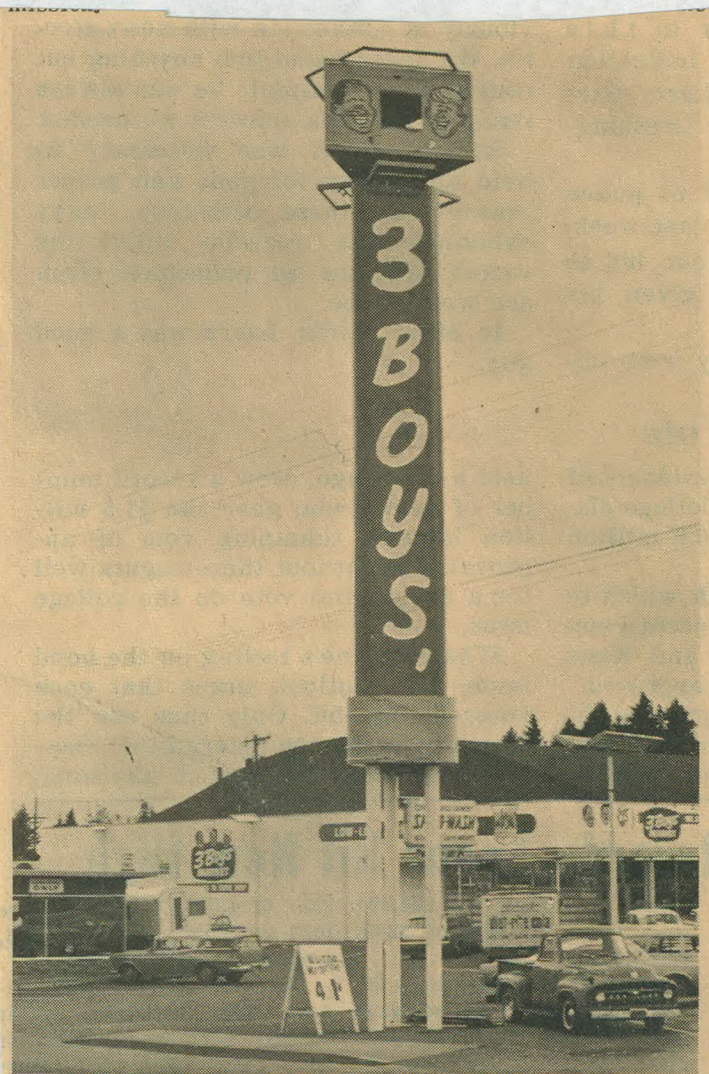
When Victor died suddenly of

Portland Chamber of Commerce.

Never idle, Betty didn't have time for novels or television. She loved to dress up for formal dances and dinners at the Elks Club. She made her own clothes and would sew a new outfit, complete with matching hat and scarf, for every event and special occasion.

weeks to two years. She lived for two years and two months, dying just one week shy of her 82nd birthday.

Her family marvels at her positive attitude in her final years. In the last five months, her four children took shifts caring for her around the clock, along with hospice care.



FINAL TRANSITION FOR the Gresham Piggly-Wiggly to a 3 Boys Market was completed this week when this sign took on the 3 Boys name. Store manager, Ron Carter, who is holding his annual manager's sale this week, said the quality food and service will not change in his store, only the name. (Outlook photo)

1-26-67

OUTLOOK 23 JAN. 1969



Adam and Eddy Eisenzimmer and Chet Graham opened Three Bros. Market in its new location, 202 N.E. 2nd, Gresham, April 1, 1968. The market telephone number is 665-1411. Three Bros. Market offers quality meats, poultry and dairy products, plus friendly service. The three have a total of 75 years in meat selling and they urge that you drop by soon to get acquainted.



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OUTLOOK 23 JUL 05

## Sun setting for Thriftway store

*Grocer, which opened in 1985, plans to close its doors within a month*

BY ERIN SHEA  
staff writer

TROUTDALE — Lamb's Thriftway will be closing its doors at the end of August after

several failed attempts to revive the business and draw in more customers. The closing of the store means the loss of 28 jobs.

"This is one of the toughest things I've ever had to do," said Tanney Staffenson, director of operations for Lamb's. "We've never closed a store before. To actually shut down your business is very heart wrenching. You don't want to give up. You don't want to quit."

Gresham resident Colleen Million was disappointed to hear that the store would be closing its doors. Although she no longer shops at the store as much as she used to when she lived in Troutdale, she said she still enjoys making the trip to Thriftway because of the "quality of the produce and meats and the nice people."

TURN TO **THRIFTWAY**, PAGE 3A

## Thriftway: Increased competition hurt store

CONTINUED FROM Page 1A

"It's a shame," she said.

The Troutdale store opened in 1985 and was bought out by Lamb's in 1993. In 2001, the store moved within the same mall into a new 38,000-square-foot space at 27116 S.E. Stark St. The store never recouped its investment in the move, losing \$4 million since 2001.

Store Manager Larry Maresh said he also blames increased competition from the plethora of area grocery stores, including the Wood Village Fred Meyer, which opened the same day, and Gresham's WinCo Foods, which opened five days later.

Store managers had hoped that the new store would draw more customers to the area, but

Staffenson estimates the store would have to double its current clientele in order to meet its goals.

The Fairview Thriftway met a similar fate in 1997, after the store lost nearly \$1 million because of increased competition and lost sales due to road closures.

"It's a very, very sad thing. You have a lot of history and to see those things come to an end is hard," Staffenson said, adding that saying goodbye to the customers will be the hardest part.

He also worries about the employees. "Our goal is to find a position for everyone who wants one," Staffenson said.

Maresh, who has only been at the Troutdale location for a year, said he will continue with the company.

Joyce Ritter, the front-end man-

ager for the store, will also remain with the company.

She has been working in grocery since she was 16, and said she has seen a lot of changes in the industry.

Being an independent grocer can mean more flexibility in purchasing but can be tough financially, Ritter said.

There are four other grocery stores within a 3-mile radius of Lamb's Thriftway.

However, Ritter believes one thing that sets Thriftway apart from its competitors is the personal touch that comes from getting to know the regular customers. She estimates that she knows 85 percent of her customers by name and said it is the people that she will miss the most.

"I enjoy what I do," Ritter said, adding that she will stay with Thriftway after the store closes. "They've been good to me."

"We've got a good group of people here," Ritter said. "Hopefully everyone will find their niche."

Ashlee Thurman, a hostess at Wink's Sports Bar and Family Restaurant, which is also in the Troutdale Market Center, said she doesn't think the closure will hurt the bar's business, adding that Wink's has a loyal customer base.

Mike Armstrong, an employee at Doty's Deli, just a few doors down from Thriftway, disagrees. Although he said not all of the deli's business is generated from the store, it certainly helps.

"It definitely makes it easier," Armstrong said.

See inside, page 6 for a fantastic Special Purchase on Casa Verde Tableware — now available at Thriftway only!

# Thriftway

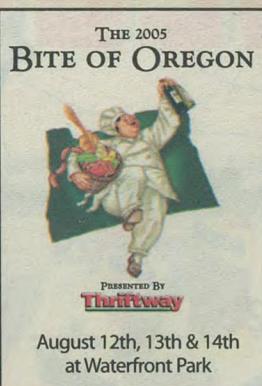
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**FREE FOR YOU!**  
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For every **\$10** you spend in  
our store\* you may choose  
any one of the items below  
for **FREE!** (up to 4 free items)

\*Excludes postage stamps, money orders,  
alcohol, tobacco & lottery.

## Troutdale Thriftway Weekly Specials

12 Oz.  
Regular or Sourdough  
Western Family  
English Muffins

**FREE!**

With every \$10 purchase

Up to 4 free items total  
Add'l at Regular Price • One per family

**#4001**

Effective: 7-20-05 thru 7-26-05 only at Troutdale Thriftway.

## Troutdale Thriftway Weekly Specials

6.4 - 7 Oz. Selected  
Armour  
Brown 'N Serve  
Sausage

**FREE!**

With every \$10 purchase

Up to 4 free items total  
Add'l at 10 for \$10 • One per family please.

**#4002**

Effective: 7-20-05 thru 7-26-05 only at Troutdale Thriftway.

## Troutdale Thriftway Weekly Specials

Grade AA  
18 Pk.  
Large  
Eggs

**FREE!**

With every \$10 purchase

Up to 4 free items total  
Add'l at Reg. Price • One per family please.

**#4003**

Effective: 7-20-05 thru 7-26-05 only at Troutdale Thriftway.

## Troutdale Thriftway Weekly Specials

12 Oz.  
Bar S  
Sliced  
Bacon

**FREE!**

With every \$10 purchase

**#4004**

*Fresh*

Not to Exceed 20% Fat

**Lean Ground  
Beef**

*Best Choice!*

# TIKI PUTT ERUPTS

Local natives transform  
Goodwill building into  
mini-golf center

By SHANNON O. WELLS  
*The Outlook*

**B**efore opening The Tiki Putt to the general public on Saturday, July 18, Nate Fultz and his partners invited about 70 friends and family members to test the new black light-illuminated mini-golf links.

Based on feedback received, they decided to change ... well, not a thing.

"We had a soft-run and asked for constructive criticism," Fultz explains. "They couldn't tell us anything that was wrong."

Along with business cohorts Troy Carpenter and Ashley Ries, Fultz sees the positive reinforcement as vindication for the months of painstaking planning, designing, craftsmanship and sweat that led to Tiki Putt's completion this summer.

The 18-hole black-light mini-golf center, 1776 N.W. Fairview Drive in the Burnside Commons plaza, may be in a former Goodwill store building, but those who enter are immediately transported to a tropical island-themed paradise that's worlds away from the urban retail trappings that surround it.



The Tiki Putt miniature golf course features a huge, purple namesake statue that greets golfers as they enter the course.



Gracie Fultz, 8, takes a shot at the Tiki Putt miniature golf course.

OUTLOOK PHOTOS: JOSH KULLA

recreation center.

"There's not enough for kids and the community to do out-

**Have a ball**

ing skills and Carpenter's artistic talents.

"The three of us make a pretty

"All these businesspeople have been very supportive," Ries says.

"We really hope we can help

To put it simply, Tiki Putt is not your granddad's family rec-

here, so we hope this brings something new," says Fultz, a 2000 Reynolds High School graduate.

For \$7 from noon to 3 p.m. Mondays through Thursdays and \$10 at other times, players can putt through a course peppered with Hawaiian Islands-themed obstacles and symbols — tikis, a moai statue, palm trees and waterfalls bathed in a radiant sea of black light-fueled artwork depicting red-flowing lava streams, lush jungles, and of course, volcanoes.

As with most mini-golf courses, each hole presents a different set of obstacles and strategic options on the way to sinking a colored golf ball. Unlike other mini-links, Tiki Putt takes players across a bridge of virtual lava and a simulated volcano tube, which spins around amid a cacophony of rumbles and roars.

"We tried to make the art amazing," Fultz says. "We wanted a big attraction. We thought, 'We better have a volcano.'"

Tiki Putt also features an arcade and two deep sea-themed rooms available to rent for private parties. A concession stand

Blacklight Mini-Golf, an indoor, 18-hole course based on a Hawaiian Islands theme

■ **Where:** 1776 N.W. Fairview Drive, at Burnside Commons plaza

■ **Cost:** \$7, noon-3 p.m. Monday-Thursday; \$10 other days and times

■ **Hours:** noon-10 p.m. Sunday-Thursday; noon-midnight Friday-Saturday

■ **More:** 503-666-2407, [thetikiputt.com](http://thetikiputt.com), [www.facebook.com/thetikiputt](http://www.facebook.com/thetikiputt)

for snacks and beverages is on the way.

Fultz, 33, plans to move the House of Shadows haunted house, which he has run for the past two Halloween seasons in a building down the street, to the vacant space next door.

"Now that we've brought (Tiki Putt) here, we'll do a cross-promotion," he says. "We're excited for both. We want to bring a full, year-round fun center."

To fulfill their collective vision for Tiki Putt, each partner brought something to the table. Complementing Fultz's business savvy and motivational skills are Ries' behind-the-scenes account-

strong team," Carpenter says.

The latter worked with Cancun artist Blana Plata to transform the cavernous space into an exotic island fantasia.

"I came up with all the concepts," Carpenter explains. "I did all the sculpting and prop designs. (Plata) made my designs come to life on the walls."

With the help and support of family members, volunteering Gresham High School students and neighboring businesses such as Flying Pie Pizzeria and Shakers Martini Lounge, the Tiki Putt partners feel they've landed in just the right place.

boost the economy out here."

Fultz, whose own children remind him of his own formative years in East County, makes no bones about what he anticipates The Tiki Putt will add to the local family entertainment landscape. Aside from Wonderland's arcade and laser tag offerings up the street, this is the first new option in quite some time.

"There's nothing like this in Gresham. There's a bowling alley and Skate World, which has been here forever," he says, his enthusiasm leading to a bit of hyperbole. "This is literally the first fun thing to do here since the '70s."



Nate Fultz is one of three co-founders and Gresham natives who started The Tiki Putt and hope to make it the most popular attraction in east county.



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CORINNE JARRETT, OWNER

5-25-67  
outlook

## Trailers Shipped From Plant Here

Timberline Trailers, 225 NW Miller, shipped their first load of travel trailers from the Gresham factory and wholesale plant May 17.

The shipment of four in the Lowlander model went to Tacoma, Wash. to Tronson's Better Mobile Homes.

Timberline Trailers came to Gresham in March and the factory has been producing trailers since March 15. Paul Kipers Jr. is president of the corporation. Production in May, June and July is expected to average 2 per day.

The company has dealers as far away as Burnaby, B.C. and sales are made only to dealers. To date, sales have exceeded the manufacture of the travel trailers according to Kipers.

# **New Trailer Plant**<sup>3-16-67</sup> **Coming to Gresham**

A new industry -- Timberline Trailers -- is coming to Gresham, having leased quarters in the former Jansen building on Miller St.

The firm, which is moving out from Portland, hopes to have operations under way this weekend in the new quarters.

Timberline manufactures vacation or travel trailers up to 21 or 22-ft. in length. The firm was established about 10 months ago and has completely outgrown its Portland quarters at 7937 N.E. Halsey.

Timberline had sought to locate in the former Playcraft Toy building on Heiney road but was turned down recently by the County Planning Commission. Negotiations followed which eventually led to Gresham.

Paul Kipers Jr., president of the firm, said "We are very glad to be coming to Gresham and look forward to our association here. Everyone has been most cooperative and we hope to be of benefit to the community."

Kipers said the firm presently employs six people full time but that expansion is planned. Kipers is president of the corporation, his father, Paul Sr., is vice-president, and the elder Mrs. Kipers is secretary.

Crews were busy Wednesday blacktopping the inside of the building. The front portion will be used for office space, the remainder for manufacturing. The entire Jansen property is included in the lease.

Gresham Planning Commission approval of Timberline plans was given this week.

11-15-62



The newly-remodeled interior of Tompkins Pharmacy is pictured above, with owner Merle Tompkins at center. Additional sales space has been added in the back of the estab-

lishment, and a line of western merchandise is being featured. Patrons are being invited to take advantage of a remodeling sale this Thursday, Friday and Saturday. (Outlook photo)

OUT JAN. 3, 63

OUTLOOK

JAN. 3, 1963



We have newly expanded and remodeled for your convenience at Tompkins Pharmacy, 129 N Main, Gresham. Come in and see our Western Tack shop, the latest in greeting cards, relaxation at our pleasant fountain, and the newest fixtures and equipment added to our drug store. Phone MO 5-3288 for your prescription orders, with extra care as always in filling. Do come in and become acquainted with Merle Tompkins who has been serving the community for over 10 years.

# BUSINESS

The Outlook Tuesday, March 10, 2015

## Family recipes propel grocer in Rockwood to larger markets

■ *Food Network, New Seasons broaden De Leon family's horizons*

In 1999, when Tortilleria Y Tienda De Leon's opened in a shopping plaza at Northeast Glisan Street and 162nd Avenue, the family-owned market and restaurant had a virtual lock on the Hispanic food market in Rockwood.

With the food market and eatery now in its 16th year of business, it's clear by looking around the neighborhood that founder Anselmo De Leon's entrepreneurial instincts were correct: The pioneering Hispanic business now has more competition in the area that it can shake a stick at.

For the De Leon family, which moved to Oregon so Anselmo and his wife, Francisca, could work as contract field workers with Townsend Farms, it's been a challenging, yet satisfying journey.

"Now there's a Hispanic market on what seems to be every corner," said

STORY AND  
PHOTOS BY  
SHANNON  
O. WELLS



Above: Lucy De Leon, who grew up in Gresham, manages and markets the Rockwood grocery and restaurant her father, Anselmo De Leon, and mother Francisca founded in 1999.

Top: De Leon displays Salsas Locas, whose recipes have been in the De Leon family for years.

Lucy De Leon, Anselmo and Francisca's daughter, who manages and markets Tortilleria Y Tienda De Leon. "It makes it a lot harder to compete."

"We have been sticking to our style of food — it's very traditional," she added. "That separates us from other market-places."

The spacious Tortilleria offers a full range of Hispanic cuisine-offered groceries along with a deli counter featuring homemade Mexican fare for lunch and dinner take-out as well as casual in-store dining.

Recently, however, the family store has broadened its profile. Lucy's been marketing Tortilleria products to other stores and catering events at large, Portland-area employers such as PGE and Columbia Sportswear, and the business is receiving national attention through food guru Rachael Ray and on TV via the popular Food Channel.

Through Lucy's marketing efforts, Salsas Locas, a line of sauces and chips based on recipes created by Lucy's mother and grandmother, is now on the

shelves of natural grocery giants New Seasons and Whole Foods.

Lucy, a Gresham High graduate,

credits Mt. Hood Community College's Small Business Development Center's "Take a Recipe to Market" class with providing the knowledge and impetus to sell five of the family's 12 styles of salsa throughout the Portland area.

"At the end of the course, you sit in front of a panel," Lucy said, explaining the panel includes area business leaders. "You show them the product, and (panel judges) taste it. If they like it they'll put it in the store. It's really about pushing fine local products."

The De Leon family's inimitable way with salsas, tortillas, tacos and tamales was further reinforced by a visit from

the Food Network, which began airing an ongoing segment in December as part of renowned chef Aaron Sanchez's

"Taco Trip" tour. Sanchez chose Tortilleria Y Tienda De Leon to represent the Portland area, one of six U.S. cities featured in the tour.

The national attention started in 2012, when Rachel Ray's "EveryDay with Rachael Ray" magazine voted the Tortilleria's pulled pork-based Cactus Tacos as "Best in the Country" and continued in 2013 with a feature in Travel and Leisure magazine.

For the Taco Trip segment, the Tortilleria closed for two days to accommodate Sanchez and his 10-person crew. Lucy demonstrated her way with cactus salad, while Anselmo showed how he makes carnitas and

**"We felt pretty humbled. They actually went all the way out here in Gresham to highlight us."**

*— Lucy De Leon, Tortilleria Y Tienda De Leon co-owner on being featured on the Food Network's "Taco Tour" segment*

Francisca shared her tortilla recipe.

"It was pretty fun," Lucy said of the Food Network's filming in October. "I was a little nervous to have lots of cameras around. We felt pretty humbled. They actually went all the way out here in Gresham to highlight us."

While the attention and new marketing opportunities are certainly encouraging, Lucy emphasized encroaching competition — not to mention crime — in Rockwood, and the still-recovering local economy leave little time for the De Leon family to become complacent.

Lucy acknowledged it's still pleasing to play an increasing role in furthering her father's dream of trading fieldwork for sharing family recipes through his own business.

"We have customers come from Lake Oswego, and from Astoria on the weekends," she said. "We've been here so long. As long as you have a good product and customer service — with good people involved — they keep coming back."

## BUSINESS BRIEFS

### Board game-oriented store opens on Burnside Road

Tournament Games has opened a Gresham store at 580 N.E. Burnside Road, focusing on card games, board games, role-playing games and miniatures as well as weekly gaming events.

Owner Jeff Ricks, who has been a game hobbyist most of his life, said it "just made sense" to channel his passion into a Gresham business.

"I'd like to build up the community in the Gresham area," he said. "I see a future with more events and more involvement from new demographics."

For more information, including an events schedule, visit [www.tournament-games.net](http://www.tournament-games.net) or call 503-618-0498.

# Local berries key jam-packed flavors

by SCOTT MAGUIRE  
of The Outlook staff

Strawberry jam packed in East County will soon be served in restaurants around Oregon as Townsend Farms, 23303 N.E. Sandy Blvd., launches a new line of local berry products.

Townsend Farms Inc., under the Trailblazer Berries label, is packing tiny aluminum cups with jam and distributing them to Elmer's Colonial Pancake and Steak Houses,



Chelsea's Pie Houses, Chalet Pancake and Pie Houses and Village Inn Pancake Houses, said Tom Maier, marketing representative.

"It is an Oregon product," said Al Townsend. "We will use the same basic ingredients — but the big difference is the local berries."

The Townsend family, in partnership with Gary Walls, purchased a rare machine that allows them to put the jam into small cups.

"Nobody in town has the individual packages any more," Walls said.

"Dickenson's was selling a similar product out of Tigard, but they were bought several years ago by Smuckers.

"That was the last of the portion packs. Somehow their machine ended up back in Chicago and that's where we got it."

Barry Hart, a design engineer with Plus Container Machinery Inc., came from Chicago to install the machine and get it working.

"It's one of five machines like it that we built," Hart said. "There's only one other in use. New, this is a \$100,000 machine."

Because the machine is used, the Townsends purchased it for about \$50,000.

Along with individual serving jams, Townsend Farms is launching a range of wholesale products which includes berry syrups, maple syrup, jellies, jams, freezer jam, preserves (in old-fashioned jars imported from France), fruit toppings for restaurants, institutional pie fillings, ice cream toppings and yogurt flavoring. Townsend Farms also buys Hood River apples for a chunky apple sauce it plans to sell.

One new product is a peach amaretto jam.

"You can't have toast and drive," Walls said. "They'd get you for driving under the influence of peaches."

If that list of luscious goodies has you reaching for your phone to place an order with Townsend Farms — hold on. They will only accept wholesale orders.

You'll have to convince your favorite restaurants and stores to stock the goods. Or keep your eyes peeled while you are traveling around Oregon. The jams are available in gift packs along the Oregon coast and at Multnomah Falls, said Sharon Sandgren, marketing representative.



Staff photos by Terry Farris

Al Townsend (left) and Barry Hart with Townsend Farms berries.

Al Townsend is helping his two sons, Jeff and Mike, who run the farm, to get the specialty items started.

"At age 62, I'm too young to retire," Townsend said. "That's the age that Colonel Sanders got started."

Townsend Farms began in 1906, Walls said. However, the family began farming in 1903, the elder Townsend said. Dairy cattle roamed the pastureland around the present base of operation.

In 1961 the farm switched to berries

because the dairy industry became modernized with the introduction of the cardboard carton.

In 1970, the Townsends added a berry processing plant. In 1980, they added an individual-quick-frozen system for berries.

In conjunction with the latest expansion, they are building a new quick-freezing line and a cold-storage building. Some of the 44,000 square feet of freezer space will be used by the farm, with some of it available for public storage, Townsend said.

S.O.U.R. DEC. 2000

## Getting everybody involved with volunteering

By Marlene Moore

Contributing Writer

Gresham — It's a family affair, and grandma Deanna is the one who started it.

Deanna Macdonald began volunteering for Toy & Joy Makers about seven years ago. Her first job was cleaning and putting back together Slot Cars. Then she was "promoted" to Transformers, toys that change from an animal into a robot. She didn't know anything about them, so she asked her six-year-old grandson to teach her about the toys.

This got him hooked and three years later, at the age of nine, William began his own work at Toy & Joy Makers.

William helps to repair and assemble sets of Power Rangers, Batman and Nerf items. He has learned to solder and re-wire electrical toys and has become an expert with Leggos. He uses his imagination and makes different things from Leggos as Christmas gifts. "I think it's very fun," said William.

"I get to get out of the house and go help my grandma and the people that work there. I feel good that I've helped people."

Michael, a second grandchild, began his volunteer work at Toy & Joy Makers two years ago when his expertise helped them to repair water guns. He works mostly on boy's toys like Power Rangers and Batman.

Richard, Deanna's husband, started his volunteer work at Toy & Joy Makers four years ago. He puts together wooden items, furniture and hauls away the scrap wood.

"It's a day well spent," said Deanna. "There is a lot out there to do!"

Make good use of your time and call today: Toy & Joy Makers, 503-665-5655



PHOTO COURTESY OF DEANNA MACDONALD

Deanna Macdonald and grandson William examine a completed project for Toy & Joy Makers.

# Gresham family develops horse stable on land wher

Outlook-Oct 25, 1985

□ Manager has many years working with horse in area stables

by JOHN HENDERER  
of The Outlook staff

A Gresham family has opened Triple C Stable, Inc., a new horse stable southeast of town.

Manager Arlene Craft said with 21 horses already stabled she has nearly reached her goal to have 75 percent occupancy by November in the 33-stall barn.

Her father, Jim Craft, had the barn and 80-by-180-foot arena constructed after purchasing 10.4 acres at 25777 S.E. Callister Road, just east of Telford Road, about two years ago. The family also lives on the property.

Constructing the barn took more than a year, after the work hit a roadblock with the first contractor. Craft said the beams traversing the arena literally fell to the ground under their own weight. He switched contractors and now has a solidly built barn.

Arlene Craft, who acquired her love for horses at the Camp Fire Camp Namanu in Sandy, has worked with horses for 10 years, including at Lakeside Horse Rental, a dude string on Foster Road.



ARLENE CRAFT

"I learned a lot," Craft said, mentioning foaling, breeding and breaking the animals.

She plans to have two foaling stalls constructed on the opposite side of the arena from the stables near the hay

storage, large enough for the mares to lay down.

Triple C charges \$195 a month to stable a horse, providing daily stall cleaning and turnouts. Visitors may ride at the arena for \$25 a month or \$5

per visit.

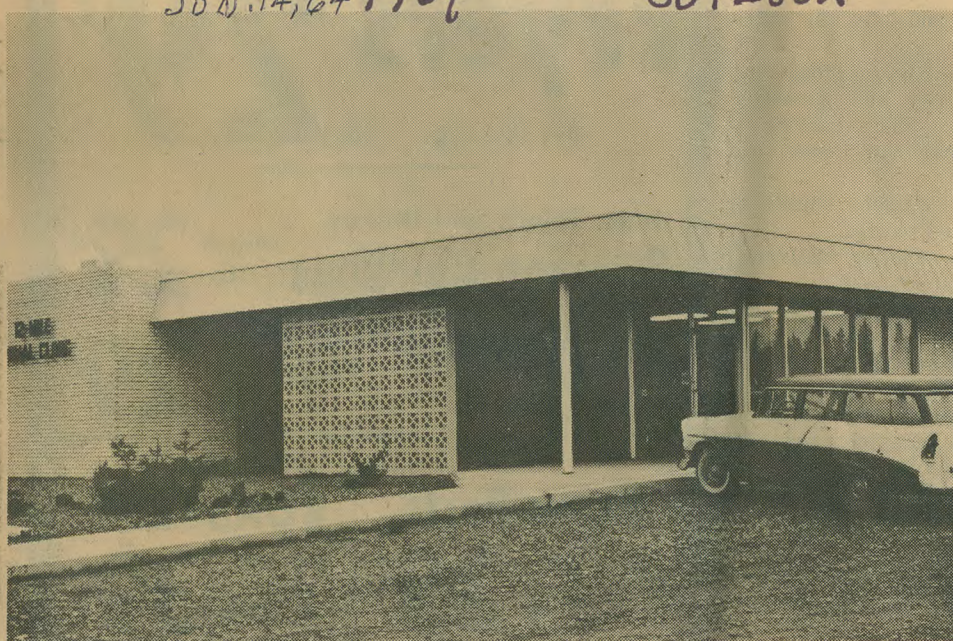
Craft said the arena is large enough for barrel racing, but the ground is not firm enough yet for it. The surface has sand and cedar shavings covering a dirt base.

## e they live

The property has a 100-by-200-foot outdoor arena and a 60-foot diameter round pen. The stable has tack lockers, a hot water wash room and rubber mat floors in each 10 by 14 foot stall.

JUN 14, 1964

OUTLOOK



Dr. Dale Dahlquist opened his 12-Mile Animal Clinic on January 25, 1964. It is located at 21920 SE Stark, at 12-Mile Corner, Gresham. Designed by Dr. Dahlquist, it gives the modern look plus the very best in medical facilities for your pets. His building is a big improvement for the community. He graduated in 1954 from Washington State University and served as a veterinarian in Japan for the Air Force in meat and food inspection and pet and guard dog care. Dr. Dahlquist is also experienced in the treatment of horses. The clinic is open Monday through Saturday 8 to 6, Sundays and holidays 10 a.m. to 11 a.m. Or call 665-3626. Visitors are always welcome.

JUN. 14, 64



Twelve-Mile Garage is located on Fairview Ave., north of Stark at 12-Mile Corner. Ted Boyer, owner-manager, is well known, having lived here since 1949. He is a specialist in all types of automotive repair—painting, body and fender work, brakes, tune-up and front end alignment. He has over 26 years experience. Insurance claims are quickly handled. Free pickup and delivery service. "We pride ourselves on our workmanship." Open 8 to 5 daily, closed Sunday. Phone 665-3414. The late Ralph Moore of Corbett formerly owned 12-Mile Garage.

001 JAN. 3, ~~1962~~ 1963

Lucile Steen is the new owner of 12 Mile Laundry, and she takes pride in turning out clothes sparkling white. Shag rugs up to 9 x 12 are a specialty, as are blankets, bedspreads, and drapes. Have your work done close to home and save time and money. Coin-op or custom laundry is available here, 535 SE 223rd at Stark (12 Mile Corner), MO 5-9544. Hours are 9 a.m. to 6:30 p.m. S&H Green Stamps too.