

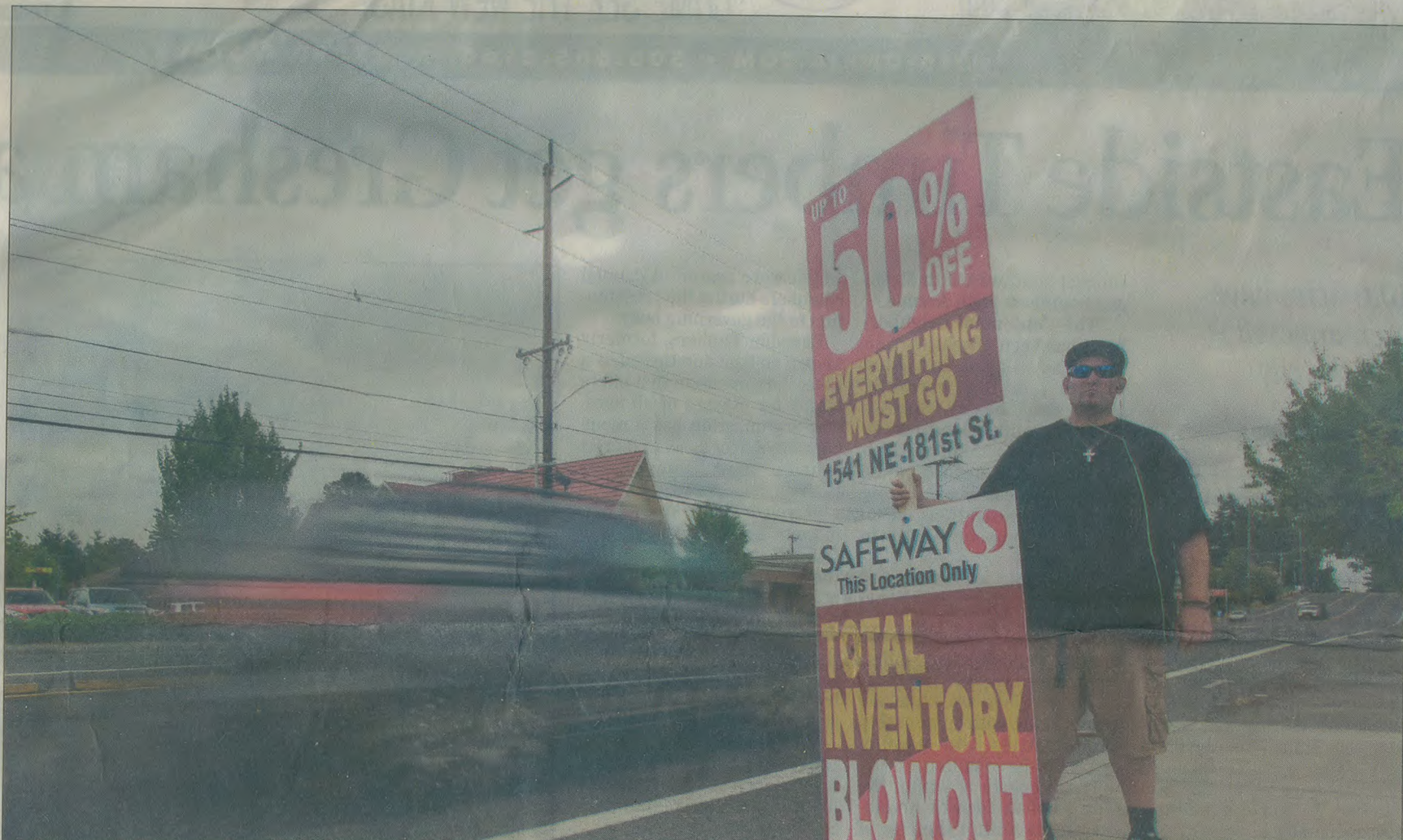


OUTLOOK PHOTO: JOSH KULLA

The Safeway supermarket at Northeast 181st Avenue and Halsey Street in Rockwood is closing its doors next month. Until then it will hold a total inventory sale to liquidate existing inventory.

Rockwood Safeway closing permanently

JULY 24
2015



Portland resident Brandon Miller waves a sign advertising the closeout sale currently being held by the Safeway supermarket at Northeast 181st Avenue and Halsey Street in Rockwood.

City says closure a "huge hit" to the neighborhood

By JODI WEINBERGER
The Outlook

Safeway at Northeast 181st Avenue and Halsey Street will close permanently on Aug. 28, making it the fourth grocery store to leave Rock-

wood in 20 years.

"It's a huge hit," said Josh Fuhrer, executive director of the Gresham Redevelopment Commission. "If we weren't a food desert before, we certainly are now."

Safeway and Albertsons merged Jan. 30 and Safeway became a privately held company. On July 8, Albertsons Companies Inc. — now including Safeway and other store brands acquired in the purchase — filed for an initial pub-

lic offering of stock. Proceeds from the offering will be used to repay debt and for general expenses.

Albertsons operates stores across 33 states and the District of Columbia under the brands Albertsons, Safeway, Vons, Jewel-Osco, Shaw's Acme, Tom Thumb, Randalls, United Supermarkets, Pavilions, Star Market and Carrs. Jill McGinnis, a communications manager for the merged Albertsons/Safeway said

Thursday, July 23, that the company made the decision to close the Rockwood Safeway store at 1541 N.E. 181st Ave. because it was "underperforming."

"This store has been struggling with sales for a long period of time," McGinnis said.

McGinnis said all Safeway private-label products will be brought over to the Albertsons at Northeast 181st Avenue and Glisan Street and that the prices will be lowered on many

products, a benefit of the merger.

"We have an Albertsons store just a half-mile away that we're bringing some great things into for those same customers," McGinnis said.

Although customers may find many items out of stock as the store closes, McGinnis said Safeway will continue to offer items such as bread and milk until Aug. 28.

See SAFEWAY / Page A9

Safeway: Residents say prices are higher at Albertsons

From Page A1

"Like any store we close, we experience that it is sad," McGinnis said. "It's never something that we're excited about. It's always a difficult decision."

The store has 140 full-time and part-time employees and McGinnis said the company is "attempting to find them other work."

Much of the community found out about the closure this week when "Total Inventory Blowout" signs were plastered on the façade of the building.

Fuhrer said this won't change plans the city has for the catalyst site in Rockwood, but makes the food component the city hopes to create all the more important.

"To lose another Safeway... that's four major grocery stores out of a community that's growing in population, not decreasing," Fuhrer said. "We're contemplating some sort of grocery component for (the catalyst site) and I think it just becomes that much more important that we're successful there."

However, for a neighborhood where families already experience food insecurity, losing an affordable grocery store could be damaging to Rockwood.

Fuhrer said students at Portland State University did a study comparing prices and found that the Albertsons on Northeast 181st Avenue and

ago and rides her bicycle there for grocery shopping every week. "It saved my bacon when I was unemployed," Pullen-Hughes said, adding that she's a comparison shopper and has found that Albertsons is more expensive on many items.

As the news spread around Gresham this week, many reacted with shock and sadness.

"This is deeply disappointing," said Gresham Councilor Lori Stegmann. "I was surprised and saddened to hear they were closing. This will leave a tremendous void for food access for Rockwood residents and others in the area."

On Wednesday, July 22, many customers were learning of the closure for the first time.

Scott Hall said he's ridden his bicycle to the store almost every day for the last 10 years to buy a doughnut in the morning.

"This is sad for me. I only live a few blocks away," Hall said. "I don't understand. They get a lot of business."

His face fell as he looked around the store and noticed the sale signs that had just been hung the previous day.

"This store has been struggling with sales for a long period of time."

— Jill McGinnis,
communications manager for Albertsons/Safeway

Albertsons and now they're closing," Cleys said. "It's shocking."

Beyond feeling a sense of connection to the store, Safeway was filling a void in an area that was deemed by the U.S. Department of Agriculture as a "food desert" in 2013.

Although the Safeway is not located in the highest-need section of Rockwood, long-time resident and community activist Dina DiNucci said the loss will still be "devastating." Moving forward, she said, it will be important that the community develop a connection with Albertsons to advocate for lower prices.

"I was around when Fred Meyer (closed) and when Fred Meyer decided to say nasty stuff about Rockwood and crime," DiNucci said. "Nobody paid attention to what the Fred Meyer was being plagued with, or developing a relationship until Fred Meyer was packing up to leave."

"That's another reason that, if we have a grocery store that is here with us and is our anchor grocery store... it's important to make sure it remains an effective store for our community so that we don't



OUTLOOK PHOTO: JOSH KULLA

Shoppers come and go from the Safeway at Northeast 181st Avenue and Halsey Street. "Shock" is the word that best describes the reaction to news the store will close its doors next month.

Gusan Street, where the Safeway customers are being sent, is one of the most expensive grocery stores in Gresham.

"I think the Safeway was a counter point to (Albertsons), at least from a price perspective and an access perspective," Fuhrer said. "To lose that means that people will have to go even further for their family home essentials and that's pretty tough."

Mary Jo Pullen-Hughes said she moved to apartments near the Safeway about four years

"They all know me here," Hall said. "That sucks. Everything changes I guess."

Another long-time customer, Kathy Robinson, said she's always chosen Safeway over the nearby Albertsons.

"This has been my store since it opened and I'll miss it," Robinson said. "I like the people here. The Albertsons is just as close, but this is the one we've been connected with."

Jan Cleys said she's been shopping at the Safeway for 22 years.

"They were bought out by

have it happen again," she added.

Pullen-Hughes said one of her biggest concerns with the closing of Safeway is that many shoppers won't have a choice of where to get their food.

"(The store closure) is about people wanting to make money on the backs of the poor and in a community where food stamps are used more than in other parts of town," Pullen-Hughes said. "They're looking at the bottom line. They don't live in the community. It means nothing to them."

Ex-box boy named ⁹⁻¹⁷⁻⁷⁰ manager



BOB ALLEY

Fourteen years ago Bob Alley started as a box boy at the Gresham Safeway store. He is now the manager of the store climaxing his rise to the top.

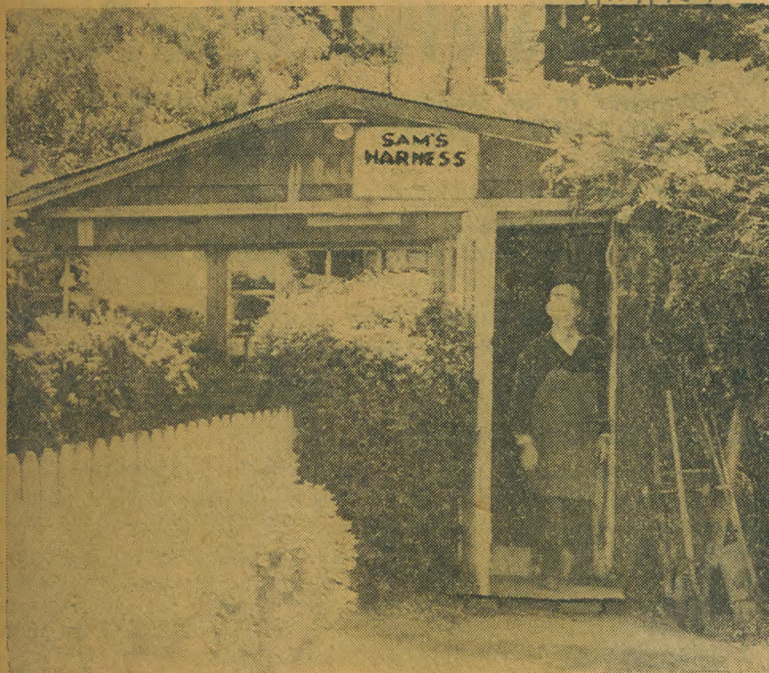
Alley was named about six weeks ago to replace Mike Paola, who went into business for himself.

Alley was born in Sabetha, Kan. He has been around this area most of his life and now lives in Powell Valley with his wife Darlene and four children.

Before taking over at Gresham, Alley was most recently manager of Safeway stores in Oregon City and 122nd and Division.

Sam Palmquist Stays 'In Harness' 40 Years

9/12/1957



'SAM'S HARNESS SHOP' AT 306 NE ELLIOTT



SAM PALMQUIST TOOLS LEATHER IN HIS HARNESS SHOP

By RODGER EDDY
Outlook News Staff

9/12/1957

There just aren't many harness shops left around the country, but Gresham has one of them.

Since 1910 Sam Palmquist has operated Sam's Harness shop. From 1910, when he came here from Wisconsin ("The best state in the Union," he avers, despite his 47 years in Oregon), until the early forties he was located on Main avenue between First and 2nd Streets. Then he moved to his present location at 306 NE Elliott.

Despite the fact he's not in the central business district Mr. Palmquist notes, "They all seem to know where to find me when they need me."

Started in 1901

He entered harness business in 1901, and bought out Gus Larson's business when he came to Gresham. There were 16 such

shops in the Portland metropolitan area then. Only his and a few others remain. He sells most riding equipment—halters, saddles and strapwork—since there isn't much demand any longer for work harness. He does most of the work for county fairs and exhibitors who need leather work for their animals.

Hobby Aspects

Before he moved from the Main avenue location, Mr. Palmquist kept up with the charming world by doing auto repair work, too. Now he's back to harness work, since the business is largely a hobby with him. One of its brightest facets is the chance it affords him to meet and visit with old friends who drop by.

Born in Streeter, Ill. in 1888, Mr. Palmquist reached his 75 birthday this month. He's been married twice, and has 6 children: Ernest Palmquist, LeRoy Mason, and Ruth Palmquist, all of Gresham; Bernice Osterbeck, Sandy; Gladys Shannon, Rockwood, and Mary Walters, Fairview.

Palmquist road, incidentally, was already named before he arrived in Gresham.









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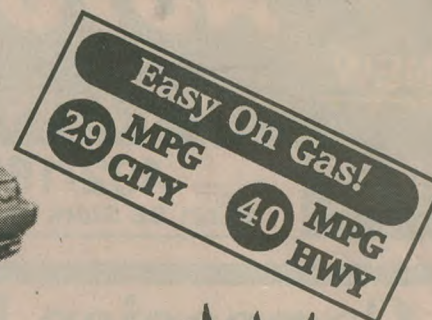
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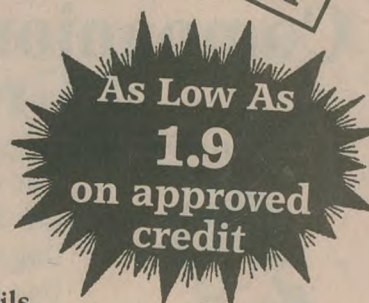
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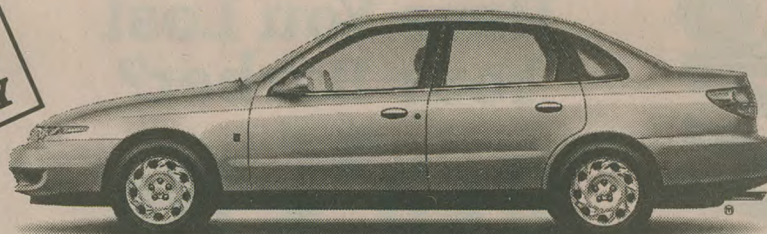
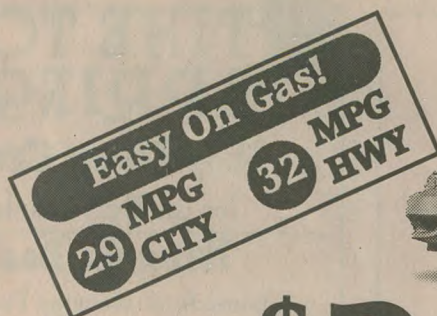
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son-in-law Hugh Eisele, continue the proud family tradition of delivering the highest quality berries produced from the State of Oregon.

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The Bredenkamp and Eisele families sincerely thank all growers who have brought fruit to our plant and to all the customers they have served. Scenic Fruit Company of today still holds true to our motto of yester-year that "Scenic Service Satisfies."



Scenic Fruit Co. 1991

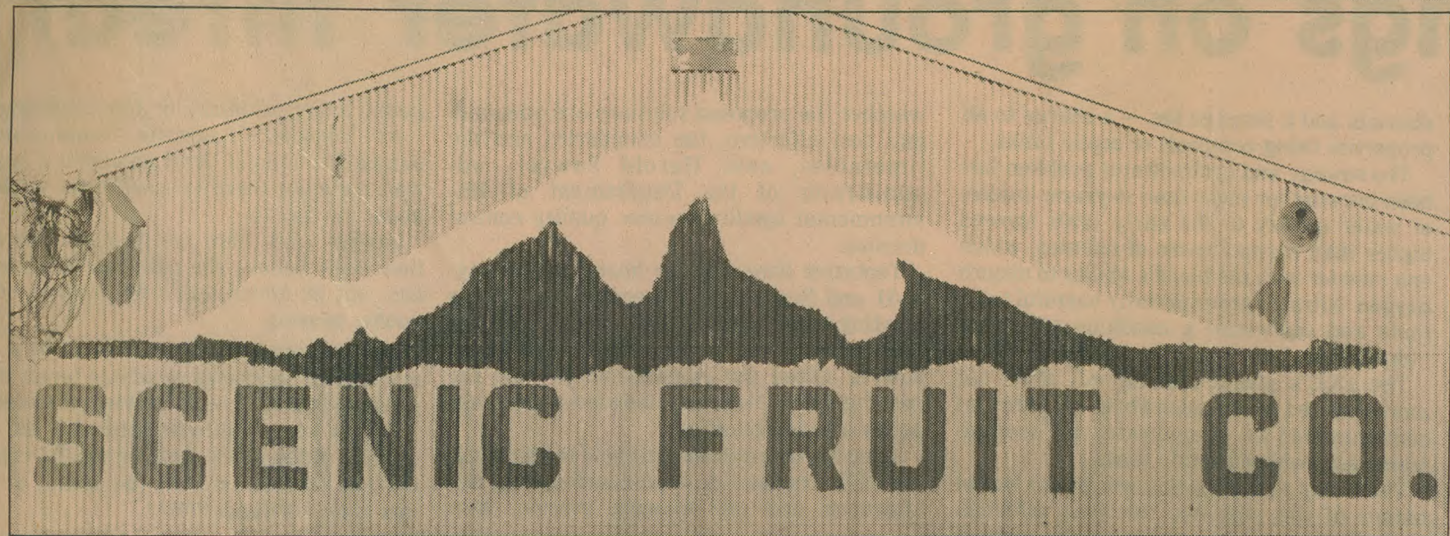
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OUTLOOK 11 JUL, 1984



Scenic Fruit's building on Altman Road east of Gresham is marked by its distinctive sign.

Staff photos by Cheryl Blankenship

Scenic Fruit: Keeping the berry business in the family

by SCOTT MAGUIRE
of The Outlook staff

Wafts of strawberry and raspberry poke at your nose as you walk from place to place at Scenic Fruit, 7510 SE Altman Road, east of Gresham.

Everywhere you look there are luscious red fruits being washed, inspected and packed.

Strawberry season is winding down, but the 53-year-old family business is in the height of its raspberry packing.

Outside on a loading dock, muscular high school and college age men tilt the berry crates onto hand trucks, wheeling them quickly into the shade.

Berries are sorted by variety, says King Bredenkamp, assistant vice president of the packing firm. Strawberries are in rows of Hoods, Bentons, totems, shucksun and Olympus brands. Raspberries are separated into lines of Willamettes, Meekers and Fairviews.

Activity starts at about 2 p.m., Bredenkamp says. That allows pickers to start delivering them from the day's picking. Two shifts work at the plant, packing until 4 a.m. the next day. In all about 500 people work at the plant, with starting pay of \$3.95 an hour.

Inside the aluminum-sided building, machines help a crew — also mostly young people — to ready the berries. First a spray wash. Then a vacuum to pull out leaves. A spray and bath follow.

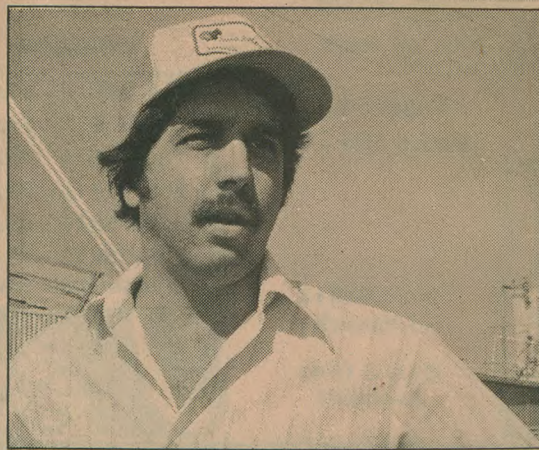
Another conveyor crawls out of the bath tanks, carrying the fruit upward. Rows of fluorescent lights make the berries all but glow. As they slide by, workers pick out moldy ones, green ones and "monkey faces," those deformed by a quirk of nature.

Up, up they climb on a steeper belt to the slicer. Sugar is added.





ABOVE: Workers sort out damaged or rotten strawberries from the good ones.



RIGHT: King Bredenkamp helps his family run Scenic Fruit.

More workers assemble at the bottom of huge tanks, syphoning off the almost-liquid strawberry or raspberry mixture into 30 pound plastic containers. From there the cartons are shuffled into freezer storage to await a buyer.

Strawberries are packed within three to four hours of delivery. Raspberries have to be handled faster because they turn to juice quicker, Bredenkamp says.

Another assembly line functions just south of the main line. Here, berries are measured out in one-pound and 10-ounce portions to pack in freezer cartons for retail sales year-round. They sell under the Scenic View label.

The company was founded by Leonard R. Lauderback, 93, who is still president. He is Bredenkamp's grandfather. Lauderback began in the former Pleasant Home train station, which was moved 1½ miles east on Dodge Park Boulevard to where it sits today. The old portion was expanded several times, and then abandoned when the newer plant was built on the site. The older portion is used for storage between harvests.

The business is run by a host of Bredenkamps. Dean Bredenkamp, King's father, is the vice president. King and his brother, Kerry, are both assistant vice presidents. Their sister, Maridean Eisele, is secretary-treasurer, and King's wife, Tina, is assistant secretary-treasurer.

Berries for the Clackamas County plant come from as far as Salem and Hood River. When they are packed and frozen, they may travel as far as Germany. Scenic sends a lot of its fruit to Chicago and Atlanta for distribution and sales.

OUTLOOK JUN-25

Schedeens go from farm

Local family grows 26 berry varieties

BY SHARON NESBIT
staff writer

The Schedeens are back in Gresham. On Division Street. And they have strawberries.

Tony and Julie Schedeen, rooted in a historic farm family, have launched a farm-to-market stand at the southwest corner of Northeast Division Street and Cleveland Avenue that should keep them seasonally busy — 9 a.m. to 7 p.m., daily, Mother's Day hanging baskets through Christmas trees.

Monday the pair pushed bedding plants to one side to make way for the first local strawberries. Coming up: Maryhill peaches, cherries, Hood River fruit, corn, tomatoes, pumpkins for fall and then, before you know it, Christmas trees and Julie's homemade wreaths.

The Division Street corner is a natural for plants and produce, says Julie Schedeen, who remembers buying plants there 30 years ago. But this stand has the Schedeen touch — slightly eccentric colors, an assortment of "wacky herbs and perennials" because she is a certified plant nut, geraniums that come in chocolate mint flavors and plastic bear jars filled with honey and topped with cowboy hats.

Just to prove that they are farmers, a series of photos show brothers Tony and Brinkley Schedeen at home on the farm near Tickle Creek in Boring, along with the assorted family members who are part of the operation. Tony and Brinkley Schedeen bought the 150-acre farm from their uncle, Lester Schedeen, along with a portion of acreage from their father, Poly, in 1977.

Julie Schedeen, who was a legal secretary when she met Tony,



carrying the whole farm.

"Then what we need is a bigger fruit stand," she said brightly, so the Gresham operation is their second. They like the idea of being back on Division Street. Betty Schedeen, the family matriarch who died last year, was one of the

Hillsview. When the elder Schedeen purchased 80 acres in 1908, it was covered with trees. Tony Schedeen says, "My dad grew up blowing stumps with dynamite. When he was 62, we had some acreage to clear and my dad taught us how to

blow stumps."

Clearing the land to plant more trees would have perplexed Ernest Schedeen.

But farmers work with the markets they have, and Julie Schedeen believes that consumers are

n to market



STAFF PHOTOS BY MICHAEL RUBENSTEIN

Above: Jars of honey line shelves at the Schedeen family's stand at the corner of Northeast Division Avenue and Cleveland Street. Left: Tony and Julie Schedeen in the stand on Monday, May 30.

smarter about buying local farm produce. "They do want to know where it's coming from, and they do want to support local agriculture," she says.

Because of her passion for plants and because she avidly reads garden news, Julie Schedeen ordered goods that intrigue her, including interesting herbs and plants from Log House Plants in Cottage Grove. She gets most of her bedding plants from Michael Trapold, who owns

"The Barn" on Sandy Boulevard. And if buyers don't want to do the work, they can bring in their pots and she will plant them for free.

"And I just love talking to people about plants," she adds.

Finding something new — coleus, for instance, that can take sun — makes her day. And puts her on the phone to order more.

"It's a good thing this place isn't any bigger," mumbled Tony Schedeen.

moved to the farm and became free help. "I thought I'd be a lawyer, and then I realized everybody who came in to the law office had a problem," she said with a grin.

The Schedeens have run a fruit stand at Boring for several years. Recently in farm management classes, Julie Schedeen penciled out the numbers and realized the Boring fruit stand came close to

founders of Mt. Hood Community College and a longtime resident of Division Street.

The Schedeens grow much of what will be in the stand, 26 varieties of berries, 50 kinds of vegetables and their own Christmas trees.

The trees are an irony. The Schedeens' father, Poly, and his brother, Lester, grew up on the Ernest Schedeen farm near



The Oregonian/ROGER JENSEN

Norm and Nancy Swoboda say their cat, Rosie, provides all the help they need running the new Schoolhouse Furniture Store located at

18725 W. Powell Blvd. in Gresham. The Swobodas are working owners of the store at 18725 W. Powell Blvd.

Gresham furniture store has in house cat

By **NANCY BARKER**

Correspondent, The Oregonian

GRESHAM — Because Norm and Nancy Swoboda are working owners of their new Schoolhouse Furniture store, they can cut overhead, cut prices and avoid personnel problems.

Only one new hire has been necessary: a former Boring resident with impeccable credentials for her position.

And it took only one phone call to fill this critical position at the store located at 18725 W. Powell Blvd. in the Cedarville area.

"When we called the vet, he suggested Rosie," said Nancy Swoboda, recalling the search for a store cat.

"Now we have always named our cats after flowers," she added, "and

this cat was already named Rosie. She was meant!"

"She doesn't even scratch the furniture."

Rosie's duties include an occasional field inspection of the Swoboda's acre-and-a-third real estate, numerous cat naps in the display case to show off the antiques and daily evaluations of the antique replica furniture filling the store.

"If we could hang things from the ceiling, we would," said Swoboda, already plotting a way to stack daybeds in a small storage room. "We have a compulsive need to fill up every square inch of space — it's cleared out now."

Since the store opened in June, the Swobodas have been busy cleaning the premises and stocking furniture while making sales. The furniture is constructed from oak and Ponderosa pine.

"We always open as soon as we put one piece of furniture out," said Nancy Swoboda, whose husband's family has been in the furniture business since 1947.

The name Schoolhouse came

from the store that Norm's brother opened in a former schoolhouse in Woodinville, Wash. Since that time, the family has operated several Schoolhouse stores in Oregon and Washington.

The person who started the whole thing was Norm and Chuck's father, Allan Swoboda, 65, who originally sold antiques with his wife, Irene.

"We brought in real antiques from New England and Europe," recalled the senior Swoboda, who was recruited from retirement to act as marketing consultant for the new store, "but we ran out of the real ones and eventually went into replicas."

Allan Swoboda ran several furniture stores in Washington until, at the age of 44, he decided to go to college in Iowa. He became a chiropractor and naturopath, then earned both a master's and doctorate in nutritional science after retiring from the medical field.

"When I went out of the furniture business, my children went in it," he said. His four offspring — three sons and one daughter — all operate fur-

niture or interior design businesses now.

"I was just out of high school then," said Norm Swoboda, "and instead of me leaving home, my parents left me."

Norm Swoboda, who has worked as a welder and warehouseman in between furniture stores, has spent over 15 years in the business because, he said, "It's my blood — it's what I do best."

Swoboda, 40, has plans for the Cedarville store property, bought after a bank foreclosure, and wants to develop it in an environmentally sound manner, retaining the huge trees.

The Swoboda family business formula, which apparently includes a denim dress code, requires the owners to do double or triple duty as stockpeople, buyers, warehouse workers and sales force.

"To be successful, management should keep in contact with the customers," said Norm Swoboda, who likes the neighborhood. "This keeps the overhead down and results in better prices."

OUTLOOK NOV. 17, 1988

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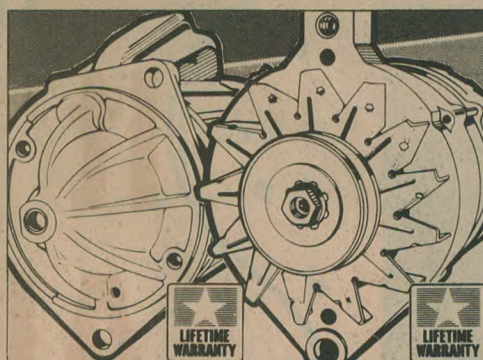


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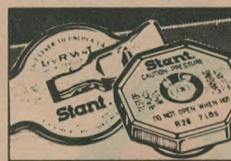
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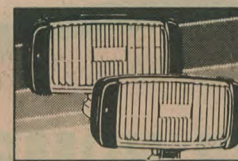
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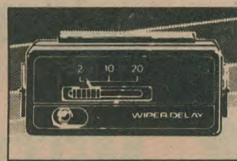
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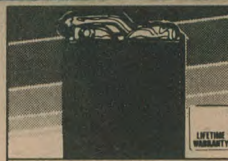
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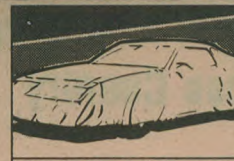
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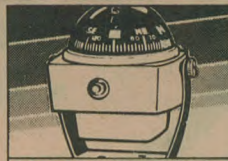
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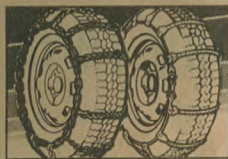
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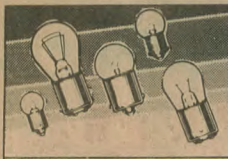
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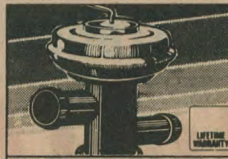
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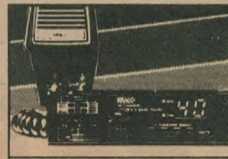
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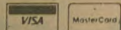
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OUTLOOK 22.OCT. 2003

Scooting along with

*Trendy, affordable
cycles now available
at Gresham shop*

BY JILL FOREMAN
staff writer

To scoot, or dart off speedily, the choice of wheels these days may be the scooter, a vehicle consisting of a long footboard between two small end wheels, powered by battery or gas with the forward wheel controlled by an upright steering handle.

Already a smash in Asia and now California (where restaurants and convenience stores have scooter battery chargers installed on the premises for their customers' convenience), a local family is betting once Oregonians have an avenue to get their hands on them, they'll scoot on over to the brand-new business Scootin' Along Scooters at 18200 N.E. Halsey St.

"Scooters are the wave of the future," says Kay Stenger of Gresham, who co-owns the business with Debi Miller of Sandy and Audrey Perius of Eagle Creek. Miller and Perius's husbands, Ray and Ron, and Kay's husband, Bill, are also involved in the family venture.

"They're eco-friendly, easy to handle and fun," she said.

The shop sells scooters and accessories and also does repairs of electric and gas scooters. The family got the idea to bring scooters to East Multnomah County after a family relative in California sold them on the idea. The partners test-marketed scooters this summer in Salem at the Oregon State Fair, selling 100.

They noticed the horse people at the fair seemed to like the idea of the electric scooter because it's quiet and doesn't spook horses.

"A lot of people don't know where to get them, but there's a lot of curiosity about them," Ron Perius said. "In Oregon they're starting to be popular."

He has four at home.

Ray Miller gave his daughter one when she headed off to Oregon State University.



Ray Miller of Sandy, left, demonstrates a scooter's highlights Tuesday, Oct. 21, at Scootin' Along Scooters, 18200 N.E. Halsey St. Business partner Ron Perius, right, is also present.



Scooter advocates say the vehicles are economical, environmentally-friendly and fun. Scooters make short trips to work or school easier, cheaper, and when facing traffic congestion, possibly faster.

The downside is injury. Most injuries

SCOOTER CHIC

Electric scooters are popular among the RV crowd. The bikes can be taken along and then put to use exploring campsites and towns.

result when a rider falls from the scooter. Nearly 30 percent of scooter-related injuries are fractures or dislocation, often to the rider's hand or arm.

Depending on the scooter, riders can zip along at a leisurely 9-mph pace or a gasoline-powered 35 mph speed. According to the Oregon Department of Transportation, scooter riders must be at least 16 years old, wear a helmet and follow the same rules as bicyclists (in other words, use bike lanes, not the sidewalks). Gas scooters are more appropriate for rainy weather than electric scooters.

Scooters at the Rockwood shop range from \$199 to \$499.

fashion

BUSINESS BRIEF

PGE donates \$10,000 to Lillian's Place

Mt. Hood Habitat for Humanity's latest project in East Multnomah County, Lillian's Place, received a giant boost with a \$10,000 donation from PGE, which has also donated materials and technical assistance.

The donation stems from the dedication of Gresham's Arnie Williams, a foreman from PGE's Gresham Line Crew Center. He has contributed more than 800 hours of volunteer time, including most of his weekends and vacation days, to making Lillian's Place a reality.

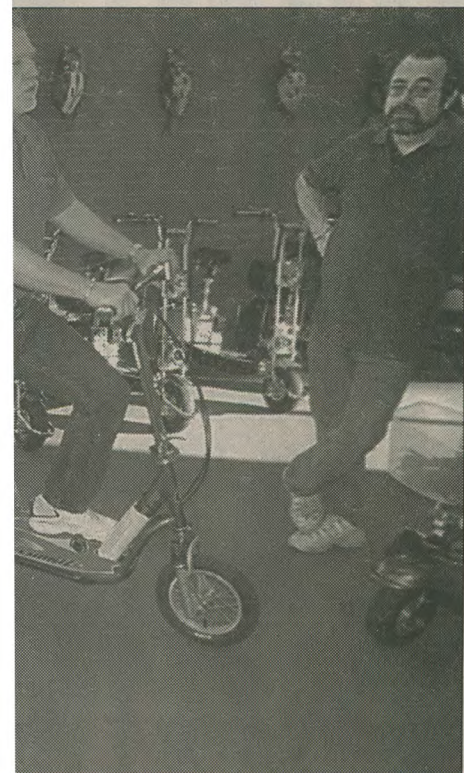
Williams' enthusiasm is contagious, and now 40 percent of his co-workers at the Gresham PGE office are spending time volunteering. Such a display of dedication impressed PGE enough that it stepped forward with significant financial and in-kind support, continuing its commitment to investing in the welfare of the communities it serves.

According to John Mahaffy, board president of Mt. Hood Habitat for Humanity, PGE's donations have already helped move Lillian's Place closer to its goal of being completed by summer 2004.

"Helping to build dreams requires the time, resources and energy of a wide range of people, organizations and businesses. We depend on partnerships with PGE and others to help us build housing for families who need it most," Mahaffy said.

Lillian's Place will house 14 families. The one-acre, \$1.3 million housing complex will be built with nearly \$720,000 in financial and in-kind donations. Located at 169th Avenue and Southeast Stark Street, Lillian's Place will include two-, three- and four-bedroom units for families and 42 children. It will include a community center that will serve as a central gathering place that offers after-school childcare with adult supervision, computer access and healthy snacks.

Habitat for Humanity is a non-profit organization that helps families own a home of their own through donated efforts of volunteers and materials. Partner families contribute hours of "sweat equity," and then purchase their homes through long-term, interest-free loans.



STAFF PHOTO BY FLINT CARLTON

1, during the grand opening of Scootin' four at home.

price from \$299 to \$999. They feature glossy fiberglass bodies, front suspension, rear shocks, turn signals, horns and headlights, plus many more options for more money.

There are seated scooters and standing scooters, and for the disabled, there are snazzy-colored mobility scooters.

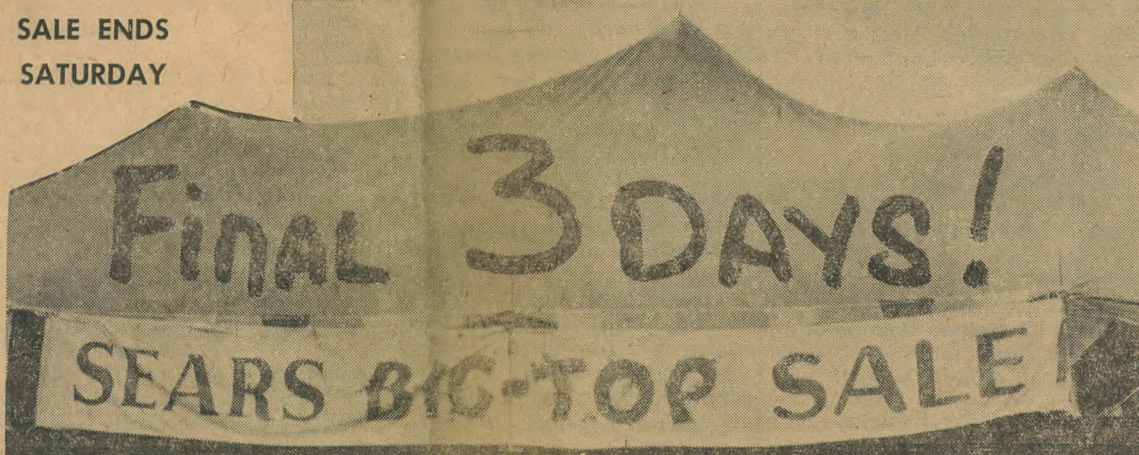
The scooter's range will change depending on a person's weight and the kind of terrain they are negotiating. The average is 12 miles. Each scooter comes with a tool kit and battery-charger that juices up the scooter in three to five hours.

The batteries themselves are cheap and last for some 325 charges before needing replacement.

"You have to get used to one, but if you can ride a bike you can ride a scooter," said Bill Stenger.

Scootin' Along Scooters is open from 11 a.m. to 7 p.m. Tuesdays through Sundays. For more information, call 503-666-2566.

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OUTLOOK

OUTLOOK 8-2-06

Customer takes over the helm

New owner Nancy Minyard says she'll keep the eclectic mix at downtown shop

BY KELLY MOYER-WADE
staff writer

It is Nancy Minyard's first day as the owner of Second Options, a downtown Gresham retail shop, and the Texas-born Gresham woman is knee deep in nit-picky chores like paperwork and figuring out the security system, when the flowers — a bright bouquet from the building owner to say congratulations — arrive.

Minyard arranges the flowers on her counter and shakes her head with surprise.

"I can't believe he did that," she says. "These are so nice."

Cheerful in their bold purple and yellow coats, the flowers blend in with the rest of Minyard's eclectic gift shop.

Nicole Carlon, the original Second Options owner, opened the store in April 2005. Located two doors down from the popu-

lar downtown Gresham hang-out Cafe Delirium, at 316 N. Main Ave., Second Options, with its "I got this from my favorite great-aunt's attic — you know, the aunt who used to be a flapper/taxi driver/artist" type of décor, gained a number of loyal customers, including Minyard.

"I've always loved this store. I shopped here quite a bit ... and one day, when I was down here, I heard that Nicole was thinking of selling," Minyard says. "I talked to my husband that night about buying it, and he said he thought it was a good idea."

A former hair stylist with two grown children, Minyard needed something to occupy her mind and Second Options was a good fit.

The store's new owner says she'll keep the blend of unusual home/gift/clothing items, but will add more "true vintage" instead of vintage reproductions.



PHOTOS BY JOHN KLICKER

Nancy Minyard stands inside Second Options at 316 N. Main Ave., in Historic Downtown Gresham, on her first day as owner.

Her daughter, Erica Strande, 20, whom Minyard teasingly calls "an apparel specialist" will help find retro clothing and other vintage accessories for the shop.

Minyard has great expectations when it comes to downtown Gresham's retail center.

"I'm hoping this gets to be a lot more like Hawthorne Street ... and I think we all need to stay open later, especially in the sum-

mer," Minyard says.

She'll keep the store's name, Second Options, for at least a few months, to get customers used to the subtle changes. She's also going to keep the same hours — 11 a.m. to 6 p.m., but may stay open later through the summer months.

For more information on Second Options, call Minyard at 503-491-9404.



At Selma's, everybody

The Oregonian Aug 31

By SARA HOTTMAN
THE OREGONIAN

One day last week, a camouflage print hat, a Mohawk, a peppy blonde ponytail, a sleek coif, and a few gray poofs all crowd around the same counter at Selma's Mediterranean Bakery and Deli.

Selma Khoury, a woman with a ready laugh, takes orders and answers questions about her husband's health and her garden.

Cuisine by Khoury, whom customers know only as Selma, makes the Gresham restaurant unique. The Syrian native serves food from across the Mediterranean as well as anything that strikes her fancy: enchiladas, chocolate chip cookies, Chinese noodles, Indian curry.

But the family-style service and food have kept her customer base over these 7½ years, even as the economy waned and nearby businesses that once provided her lunchtime rush closed or moved.

"I don't consider my customers customers," she says. "When my husband had a heart attack, the calls, the cards that came in." She stops, wiping tears from her eyes. "I hope I stay in Gresham as long as I live."

Selma is the type of woman who would know what to say after a breakup or a death. Her big eyes tear easily, talking about happy times and sad, philosophizing about life, listening.

Food sustains

Her food is just as heartfelt, reflecting childhood lessons from her father.

"You spend your money on good, quality food. 'Food will sustain you,' (my father) would say," Selma recalls. "'You don't need a new dress.'"

At her restaurant, Selma makes everything from scratch, including her yogurt, cheese and bread. She's at the 184 N.E. Second St. location cooking by 4:30 a.m. and stays through close on most days.

The grape leaves that are



SARA HOTTMAN/THE OREGONIAN

Selma Khoury has a tray of handmade stuffed grape leaves. The leaves come from her garden, and the recipe from her grandmother. "They roll them like cigarettes," she says. "They're so fast. ... I still can't do it like that."

stuffed and figs that are made into cookies are from her home garden; she still climbs the fig trees to pick the fruit.

"I have a phobia of heights," she says, "but I'd kill for a fig."

She says the ingredients she doesn't make are only the best: the best-sourced produce, the leanest cut of meat, the most flavorful spices.

"If it's good enough for my family, it's good for my customers," Selma says. "My food will have quality, freshness, health."

Michael McKeel, a dentist and neighbor to the restaurant, says he was probably the first customer at Selma's when it opened in February 2005.

"She is one of the hardest working ladies I've ever met," McKeel says. "You can taste it in her cookies. From a healthful standpoint, she has the best vegetarian stuff in Gresham."

The vegetarian cuisine and prevalence of meats like lamb come from Selma's native Syria, the "old country," she calls it.

Her family moved to the East Coast when she was 12. She moved to the Portland area when she got married and has been in Gresham for

more than three decades.

After the terrorist attacks Sept. 11, 2001, her husband also Syrian, couldn't get contractor jobs. The family persevered, and things got better as time went on, she says. Now she has Syrian flags hanging in her restaurant, a gift from a regular who thought she should celebrate her heritage.

Her own deli

A few years later, her eldest son suggested she open a deli. She was happy with her job at the Fred Meyer deli and was sold on owning a business. But the stars aligned, and soon she was owner of a storefront between a hair salon and a dentist on Second Street.

"I didn't want to use 'Selma,'" she says, but her son insisted. "He said, 'When my mother passes on, I want people to remember who she was.' Now if anything goes wrong they say, 'Whose name is on the building?'"

Her son, Fadee, works there regularly, and Shadee, the eldest, and Eddie, the youngest, rotate through. Sometime her husband Nick joins in: five Khourys bumping elbows. She laughs at the thought.

At first Selma didn't know

's family

The Gresham deli has a loyal following for its authentic, unique Mediterranean dishes



SARA HOTTMAN/THE OREGONIAN

Selma Khoury stands outside her shop, which she has operated for more than seven years, between a hair salon and dentist office in Gresham. She sees her customers as family. "It makes me feel so guilty when they come in and pay," she says.

whether Syrian food would sell. But customers stumble through the difficult consonant combinations to order the spiced vegetables and stuffed breads that vary depending on Selma's mood and ingredients that morning.

"Ninety percent of the time when I work from a recipe, I get distracted," she says. "Then I get something good, but I can never screw it up like that again because I can't remember what I did."

Business has dipped since she first opened. Then, she had The Oregonian east bureau across the street and title companies on each side of her location, and hers was the only restaurant in that stretch of Second Street. Not anymore.

"We're a destination," she says. "We don't have foot traffic."

Customers trek in from Beaverton, Tigard and from around Gresham for Selma's sweet and savory dishes and gently spiced Turkish coffee.

"Selma's is downtown Gresham's best-kept secret," says Sgt. Claudio Grandjean, detective sergeant at the Gresham Police Department. "Since they're not on Main (Avenue), not as many people see them or know about them.

But once you try it, you'll be hooked. ... The people at Selma's treat their customers like family."

Sara Hottman: 503-294-7673;
shottman@oregonian.com;
twitter.com/emultcoreporter

Adult Center Keyed To Fill Local Need

The announcement that Senior Adult Center at Main and Powell will vacate May 1 has prompted questions about the goals and purposes of the center.

W. W. Mattoon, director of the Center, said it was difficult to explain the exact goals because they must be worked out by the people involved, those who direct and those who take advantage of the facilities.

Senior Centers are a relatively new concept. However, one in Seattle has been operating for 10 years.

In Mattoon's words a Center should:

"Contain all the elements of a wholesome community life.

"The basic purpose of such centers is to provide older people with socially enriching experiences-including sports, social activities, music activities, dancing, nature and outings, mental and spiritual."

Some centers, Mattoon said, include counseling, adult education, luncheons, health service and voluntary community service projects.

There are a wide variety of needs in East Multnomah County that are not being met, he said, and added:

It takes time to involve people, to discover their interests and needs, then translate them into action.

He said a center provides the setting for group activities, but a center must not be an island to itself. It must reach out for effective relationships with the public, voluntary agencies, local government and civic groups.

In this way, Mattoon said, we believe "the need for center services can be effectively and economically met."

He said older people have life experience and wisdom as well as energy and vigor. "Remember," Mattoon said, "Aging is the natural process of living; it is universal. Remember, also, old age is part of the whole life. Senior adults made your community. They ask only that they may continue to be part of it-not shoved on the shelf."

He said he was sure a new location for the center in Gresham would be found soon.

Mattoon said there seemed to be the misconception that federal money paid for the center. He said this was not true. "A major portion of the federal funds applies to the salary of the director and his

assistant who have other responsibilities connected with the East Multnomah County Council on Aging." He concluded that the community must find the resources to continue the center.

3-6-79

Senn's Dairy drive-in Thursday

Outlook June 30 1977

offers milk and more

Walter Senn and family opened their seventh Senn's Drive-in Dairy last Tuesday, establishing Gresham roots at 1014 NE Division.

The drive-in, offering convenient service at your car, carries a full dairy line and includes eggs, bread, pop, yogurt and fruit drinks. Not to

forget ice cream.

"We do make our own ice cream and if you haven't tried it yet, you've got a treat coming," Senn promised.

In dairy competition at the Oregon Dairy Industries Conference last February, Senn's rated first in the state for vanilla ice cream and fourth in strawberry, earning enough points for the ice cream sweepstakes award.

In 1974, Senn's was the first dairy to capture first place in all ice cream categories and the sweepstakes to boot. The next year, Senn's collected the sweepstakes in the fresh milk division.

Along with the three standards of the ice cream kingdom (including chocolate, of course), Senn's offers 15 flavors plus ice milks and sherbets as well.

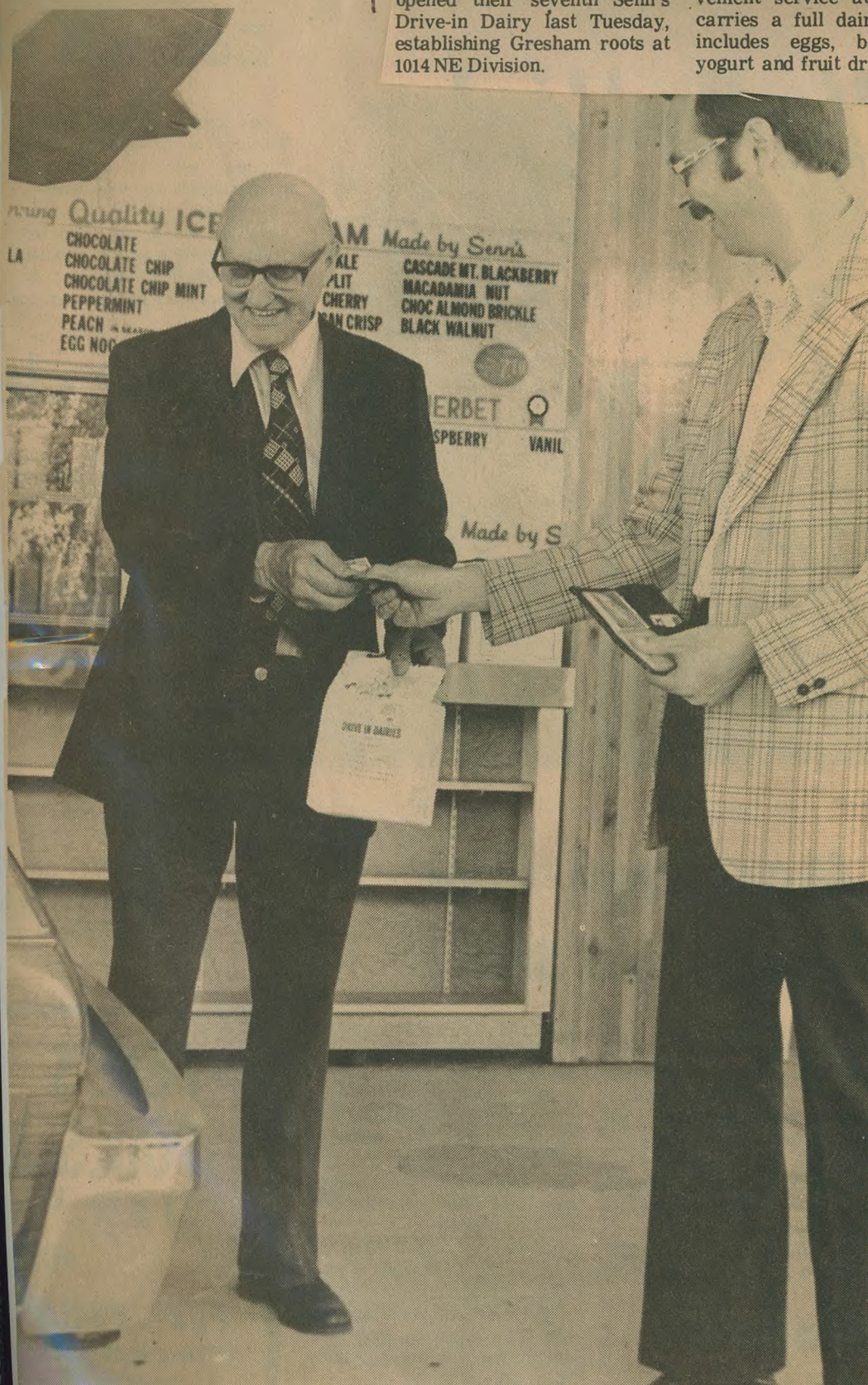
Senn has been in the retail dairy business in the Portland area since 1944 and opened his first drive-in at NE 102nd and Glisan in 1956. "And we've just added the others along the way," he said.

Why did he choose to open a drive-in in Gresham?

"Customer demand," he answered. "You'd be surprised how long and how many have asked when we'd have a drive-in out here. It's true of other areas because we decided this is a growing area. We've been looking in this area quite a while but never found a piece of property that fit us until now."

Senn's is a local family interest. Started by Walter Senn, his sons Harold and Marvin look over production. The family has its own tank truck and picks up milk from farms "not over 30 miles distance from Portland," pointed out Walter Senn.

"Our slogan is 'The Freshest Milk in Town' and we live up to it," he continued. "We pride ourselves on quality, convenience and service. Our milk is all bottled in glass and milk does taste better from glass than from any other container."



WALTER SENN (left) offers his milk to first customer Phil Reifenrath, executive vice-president of the Greater Gresham Chamber of Commerce, on opening day last Tuesday.

OUT. DEC. 2, 89 OUTLOOK Dec. 2, 1989

Gresham's drive-in dairy goes dry

by SHARON NESBIT
of The Outlook staff

Milk lovers lined up bumper to bumper Friday at the Senn's Drive-in Dairy store in Gresham to get their last tastes of milk in glass bottles.

It was the glass bottle and, consequently the better taste, said Senn's customers, that caused them to go to the extra effort to buy milk and dairy products from the 45-year-old company.

Now that business reversals and plant problems have caused Senn's owners to end operations, milk drinkers are bellying up to the cooler for the last of Senn's chocolate milk — so thick it doesn't splash — and eggnog that is worth the calories.

"Oh, all the eggnog went yesterday," said Gresham Senn's employee Dennis Lorton, who will be out of a job after 15 years with the company. Despite a cold East Wind, Lorton took his jacket off to cool down as he raced from car to car serving his customers milk marked down 50 percent. Expert fingers flipped the change from the coin-holder on his hip. And then there were the brief words of goodbye. The store will close today when the last of its stock is gone.

"They're not mad at us. They're just disappointed," Lorton said. "Most people raised their kids on our milk."

Milk in plastic has a taste to it, said most of the Senn's customers, waiting mournfully in line Friday. To a person, they championed milk in glass bottles and scorned plastic.

"It's the freshest milk," said Sharon Zuern, Gresham. "The freshest milk and the freshest

eggs. I know that they had to close. The competition is terrible. But I sure wish I had an alternative."

"My kids are devastated," said Sharie Gillespie of Damascus. "No more milk from Senn's and we've been buying here ever since I can remember."

**'My kids are devastated.
No more milk from Senn's
and we've been buying
here ever since I can
remember.'**

— Sharie Gillespie

Gillespie will trudge to the supermarket to buy the milk in plastic, take it home and pour the product into a Senn's glass bottle. "Maybe I can trick my kids into drinking it that way," she said.

She is not the only one with that idea. The plastic caps to seal the glass bottles were selling fast to customers who plan to decant their plastic-contained milk as soon as they get it home.

The irony of having to turn to the plastic containers that choke state landfills when glass is recyclable was not lost on the Senn's customers.

But taste remains the major issue.

"I guess we'll just have to go find a farm somewhere," said Mildred Smith of Gresham.



Staff photo by Brian McNeill

Senn's employee Dennis Lorton kept busy filling bottles Friday.

OUTLOOK 15 SEPT. 04



STAFF PHOTO BY KELLY MOYER-WADE

Serranos, a Mexican restaurant in downtown Gresham, opened in late August and offers "Mexican food with attitude." It's open for lunch and dinner near the corner of First Street and Main Avenue

Partners open Mexican restaurant

Serranos offers food with attitude for lunch and dinner

BY KELLY MOYER-WADE
staff writer

Quickly becoming a Mecca for local lunch-goers, downtown Gresham now has another eating option.

Serranos, a Mexican restaurant owned by two local Gresham men, opened in late August near the intersection of Main Avenue and First Street in Gresham.

Owners Lou Hacsunda and Jon

Hull call their new venture "Mexican food with attitude" and offer a variety of reasonably-priced burritos, tacos and quesadillas.

For less than \$6 you can get the Veggie Burrito stuffed with black beans, Spanish rice, lettuce, black olives, jack cheese, guacamole and salsa.

A large-sized taco filled with cheese, rice, beans, condiments and your choice of shredded chicken, beef or pork costs \$5.25.

There's a paired-down menu with the basics (including a simple bean and cheese burrito) for the little ones and the restaurant

offers a beer garden, house-made sangria, Mexican sodas and other beverages.

Hacsunda, who was the food and beverage manager for Persimmon Country Club for seven years, said he and Hull, another former Persimmon employee, saw a need for Mexican fare in downtown Gresham and decided to start their own business.

"There was a market for it. ... And it's nice to have a place to call your own," Hacsunda said. "We've tried to make it a more authentic Mexican restaurant."

The restaurant started lunch

delivery service to other downtown Gresham businesses on Tuesday, Sept. 14, and offers that service from 11 a.m. to 2 p.m. Monday through Friday.

Serranos, 33 N.W. First Street Gresham, is open 11 a.m. to 9 p.m. Monday through Thursday and from 11 a.m. to 9 p.m. Friday and Saturday.

The restaurant has a lottery room. Lottery hours are 9 a.m. to 9 p.m. Monday through Thursday and 9 a.m. to midnight Friday and Saturday.

Serranos offers eat-in and take-out service. For more information, call 503-666-3151.

OUTLOOK

JAN. 9, 1964

1/9/64



Ron Birch, clerk at the new 7 Eleven Market demonstrates the modern, fast, friendly, convenient service available at the new store at SE 164th and Powell. Owners Ross Williams and Bill Billings have a similar operation in Portland. Their East County grocery started October, 1963. The market is open from 7 a.m. to 11 p.m. 365 days a year and is "The store that saves you more than any other store."

OUTLOOK 20 JUNE, 2001

Shilo Inns purchases Briarwood

BY SHARON NESBIT
of The Gresham Outlook staff

Gresham's Briarwood Inn, 2752 Hogan Road, has been sold to Shilo Inns, headquartered in Southwest Portland, effective noon, Friday, June 15.

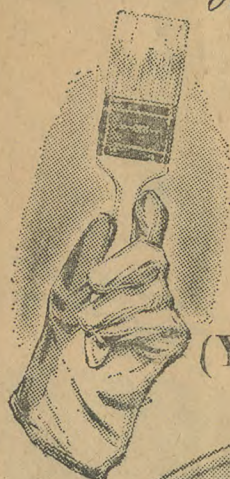
Though neither Shilo Inns executives or the hotel's former owners were available for comment, phones were answered this week using the new corporate name, Shilo Inn Gresham.

Vendors were notified last week that the Briarwood and its restaurant, Bradford's Bar and Grill, were under new ownership and the announcement was also made last Wednesday at a Troutdale Area Chamber of Commerce event at the hotel.

The purchase of the \$11 million, 171-room hotel and restaurant, said to be Gresham's first full-service hotel, would bring to 45 the number of Shilo locations in nine states listed on the Shilo Inns Web site.

The Briarwood was launched in December 1998, a partnership between Tualatin residents Pete and Beverly White of E.A. White Construction and William Brenner of Portland.

OUTLOOK 13 APR. 1961



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APR. 2003

There's no like shoe **BUSINESS**

An under the sole look at our greatest support system – our shoes – from the Pacific Northwest's largest independent store owner

By Courtney Dunham
Editor

Growing up, Ed Habre never wanted to follow in his dad's footsteps. Like most young men, he was determined to find his own identity, his own mark on the world. He picked construction because he wanted nothing to do with retail. The main deterrents: too many long hours, not enough family time. He says he was not that close to his father, Eddie, on a social basis because he was always working in his one shoe store, bell to bell, seven days a week. That's where his father was one rainy winter day, at his store like usual, when Ed rang him up and asked him to go to lunch. Construction was slow, but his dad was busy as usual so invited him down.

"He said, 'How about you come down here and give me a hand instead,'" says Ed. "We had such a great day. Dad invited me to come back tomorrow, so I did."

And so, as they say, if the shoe fits ...

"It was the perfect partnership."

Sometimes the simplest of men are the hardest to understand. Ed Habre never understood why his father lived and breathed shoes of all things, never really grasping as a younger man how much integrity went into serving the customer with the utmost respect. His father's way of doing business revolved around the old school way of things. He did all the sales and merchandising, while his wife Rachel kept the books. Penny pinching was the name of the game. Ed calls his mom the first true Portland recycler, since she'd turn over the paper in the adding machine, and reuse it.

Typical Friday night outings for the

family were picking up dad at the store because no public transportation ran that late. The store was their family, and vice versa. What surprised Ed the most after he tried so hard to run away from the family business, was how easily the whole life fit him, especially after finally bonding with his father.

"I told my wife after spending the couple days with my dad, 'I think I'd like to give dad a break, help him to retire,'" he said. "But what I didn't realize was how much he'd help me."

Ed brought his dad's old school way of doing things up to modern speed with education and computers, while Eddie showed his son how to be the best darn shoe fitter in the biz.

"He taught me



by Courtney Dunham

things I never knew, and I showed him things he only dreamed of," says Ed. "We were not close when I was younger but that all changed. We became best friends. There was no male figure in my life I respected more.

"There's not a better feeling than knowing that you've made your father proud. That means a lot to me."

— Ed Habre

Over the years, what was once just one small independent store has erupted into the seven-store Shoe Mill chain, the largest independent shoe store in the Pacific Northwest. The burst of success came mostly in recent years, close to the time when Eddie died three years ago. He had Parkinson's disease, so could not speak at the time of his death, but Ed says his father expressed his immense pleasure.

"There's not a better feeling than knowing that you've made your father proud. That means a lot to me," he says.

Ed always wanted to have his own identity, and although he proudly carries his father's name and integrity, he has indeed made his mark all around the world as an expert foot magician.

"Dad took great delight in meeting someone's personal needs. We have not moved away from that with our success," he says.

Ed is a board member on the National Shoe Retailers Association, which includes more than 2000 members. He is the chairman of the education committee which has developed a program on how to fit people. The three-hour video has become the definitive source on how to be a professional foot-fitter. In the days when many stores are set up for people to fit themselves, Ed Habre and Shoe Mill is becoming a rarity — one that is highly respected in the world of shoes.

Josh Habre, who walks into his dad's office to say good night, speaks up.



SHOE MILL

We put the world at your feet.

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SHOE BIZ

■ Continued from page 4

"I was at a recent shoe show in Vegas, and many people came up to us and said, 'Oh, you're with Shoe Mill. You're how I learned how to fit shoes,'" Josh says.

Ed once again gives all the credit to his dad, who he says was an exceptional shoe-fitter, because he cared about the health of the foot. In his quest to deliver the best to his customers, the owner of the Shoe Mill travels around the world to find the most innovative custom shoes.

Footwear used to be strictly fashion orientated, especially in the early 1980s. This period created the podiatrist industry, says Ed, who began a quest to bring comfort to the same level as style. In his search, he has become known all over the world for his expertise and now is invited by countries such as Germany and Spain to join in developing strategies for independent shoe retailers.

On this day, he was set to fly off to Germany at the end of the week to promote trade with the United States. He takes about six trips a year, which amounts to a little shoe company getting some international attention. He says

he'll see probably a half dozen shoes that have never been seen on the market. Europe is a very comfortable pedestrian society, so Ed says he'll learn a lot.

Education is the key to foot health and the medical industry has responded to Shoe Mill's mission, making it the number one doctor referral business in the Portland area. Management takes pride in becoming part of the community by attending support groups for diabetics, for instance. Because of their extreme vulnerability to foot numbness, diabetics are more susceptible to injuries and lower limb amputations. This is why proper fitting hosiery and shoes are so crucial.

It's all about spreading the word on foot health and although successful in many areas, Ed says marketing was not one of them. Good thing he had his "other father" on hand to take those reigns over. Jack Allen, Ed's father-in-law, says he was conned into coming over one day to help out too four years ago. The Medford native, whom Ed asked to come up for one week a month to oversee advertising, now spends most of his time in the Portland office, and his one week a month in Medford. And this partnership too has paid off.



Family Affair: Eddie Habre (far left), daughter Tamara, wife Rachel and son Ed pose back in 1978.

Jack jokes, "I created a monster and now the monster needs to be fed." Like father and son interacting, Ed comes right back saying, "I always tell him that he can spend as much money as he wants, as long as it's someone

else's."

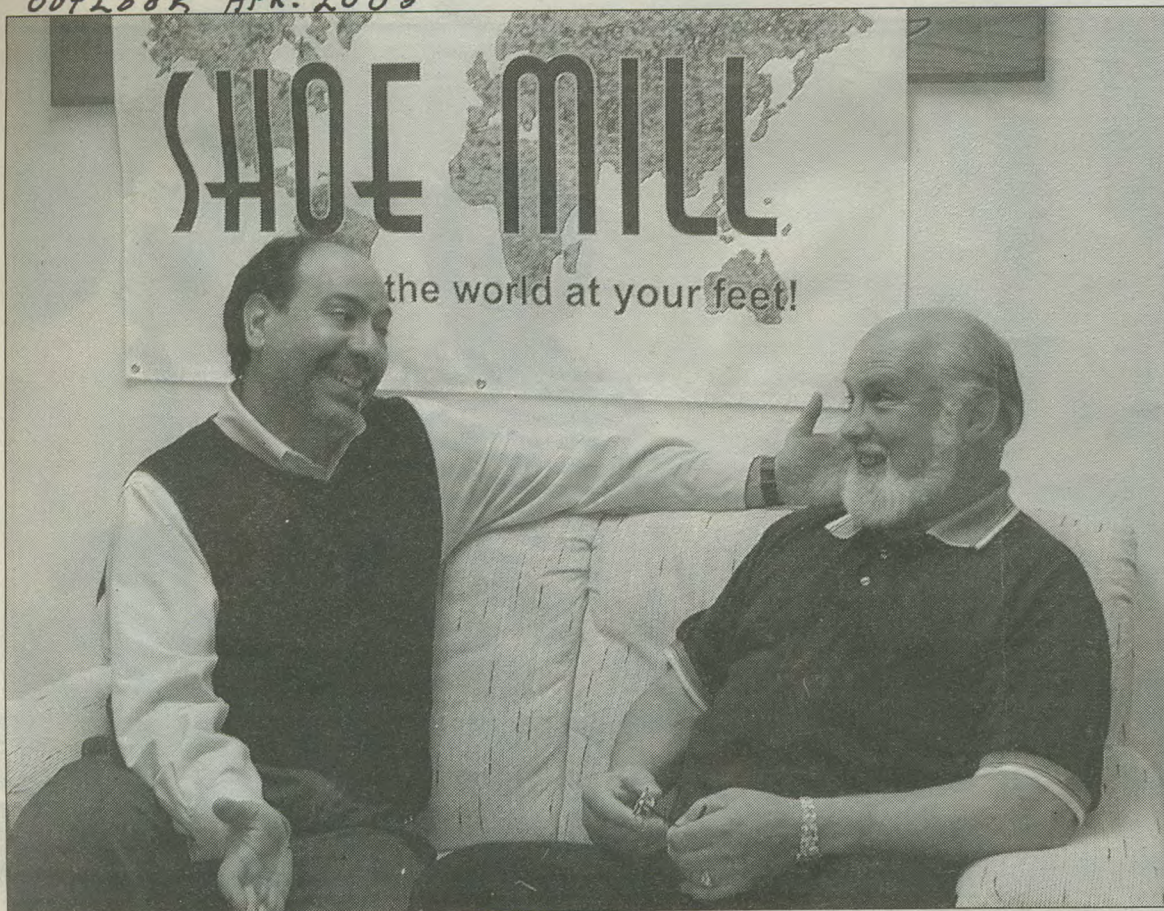
The two's chemistry is obvious from the success of the stores and the same repeated philosophy of keeping integrity always in step with success.

"He's success orientated

almost to a fault," Jack says of his son-in-law. "Ed simply has shoes in his blood."

Ed dittos the compliments, saying that Jack has given their

Continued on page 6



Ed Habre and Jack Allen often mix humor with business. Below: Ed himself owns more than 40 pairs of shoes.



Photo by Courtney Dunham

SHOE BIZ

■ Continued from page 5

business a face to the community with extended advertising.

It's still a family affair all these years later at Shoe Mill with two of Ed's sons already in the business. His sister Tamara St. Cyr is in charge of the finances.

"I am very fortunate to have her as a partner," says Ed. "I can completely trust her with all the books, while I concentrate on shoes."

Ed dreams that one of his four sons will want to run the company someday, too. But if they don't seem overly interested down the line, he may simply invite them down to lunch. Just to help out for the day.

And so the footprints continue...

The History of Shoes

Early Shoes

The simplest way to protect feet was to grab what was handy – bark, large leaves and grass – and tie them under the foot with vines. In hot countries this developed into the sandal made from woven palms, grass or plant fibres and attached to the foot with toe loops. Examples of early sandals have been found in Japan,



Polynesia and America.

We know that early man used the skins of slaughtered animals for clothing, eventually discovering how to tan and preserve them. In cold countries shoes were made from animal skins to give better protection and keep the feet warm. A piece of treated skin with holes punched around the edge was put under the foot and laced with a leather strap that acted as a drawstring to hold the shoe in place around the foot. This was an early example of the moccasin.

The earliest footwear in Britain must have resembled the pampootie from the Aran Islands, Ireland. Few early shoes have survived.

footwear have been found in excavations but not enough to determine styles. But from the Roman times onwards many shoes have survived suggesting that there were many more shoe styles than one would expect.

Roman Shoes

The Romans produced a variety of footwear. They arrived in Britain wearing the military sandal, called the caliga, which exposed the toes, had a lattice – patterned upper, front lacing and a heavily nailed sole. Other styles were the calceus and the gallica, both with a closed toe – a style more suited to the British weather.

After the Romans left, Britain began producing its own styles, usually a closed toe leather shoe with an oval or round toe shape. The ankle shoe was popular in the 9th Century and was made as a turnshoe, which meant the separate upper and sole were thonged together inside out and then turned. Some of these shoes were straights, made for either foot.



Medieval Shoes

Footwear styles continued to change during the Medieval age. The sole and upper were no longer thonged but stitched together with thread and the toe became a sharp point, known as scorpion tails, they began to get longer in the 1320's and became known as pikes, crackowes or poulaines. The length of ones toe was an

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OUTLOOK APP. 2003

HISTORY OF SHOES

■ Continued from page 6

indication of status. The King and his court had shoes with the largest toes. This style wasn't worn by women. The ankle shoe remained popular, it was usually side laced with three pairs of holes.

The pointed toe disappeared at the end of the Middle Ages and was replaced by round and square toe shapes. At first a sensible size, toes became larger and larger. During the reign of Henry VIII soles reaching 6 inches wide were common and known as foot



bags.

Another popular style was a low cut shoe with a strap and buckle fastening across the ankle and a square toe. Both styles could have slashed decorations on the toe.



17th Century

In the 17th Century, men wore shoes and mules with a square toe, often blocked and domed. Women decide that a pointed toe is more feminine. An important innovation in 1660 was the buckle to fasten a shoe. Samuel Pepes's writes in his diary of 22nd January 1660, "This day I began to put on buckles to my shoes".

At first popular with men, women eventually wore them too, replacing ribbon latches with buckle latches.

18th Century

In the 18th Century, women's shoes reflect the elaborate patterns of their dresses and have similar embroidery and trimming. Bands of metallic braid were popular as decoration on shoes. The silver or gold braid was transferred from one pair



of shoes to another. Other characteristics include pointed toes, ribbon and buckle latches, a white kid leather round between the shoe sole and upper and high covered wooden heel. Men's shoes became quite plain made of black leather with pointed toes and low heels.

By the end of the 1760's thick heels begin to thin down but became not very strong the top becomes wider and more wedged like, producing in the 1770's, the 'Italian Heel' for women's shoes. Towards the end of the 18th Century and beginning of the 19th Century women's shoes became lower and lower curved heels became lower until they disappeared altogether and the pointed toe is replaced by first narrow oval toes and then square toes. Shoes become so dainty made from satin and silks that ribbon ties are added to keep the shoe on the foot.

19th Century

The 19th Century is characterized by the predominance of boots both for men and women. Popular styles were the Blucher boot with an open tab front and lacing, cloth boots



choice between the Oxford shoe, with front lacing and a closed tab and the Derby shoe, with front lacing and an open toe.

20th Century

The 20th Century has seen a variety of shoe styles and the rise of the shoe designer. From 1920's bar shoes to 1930's correspondent two-colour shoes to 1940's utility styles to 1950's brothel creepers to 1960's winklepickers and stiletto heels to 1970's platform soles, shoe designers have been prominent through-

out the 20th Century, but the 1980's and 1990's have seen greater success for shoe designers such as Patrick Cox, Red or Dead, Emma Hope and Jeffery West.



OUTLOOK MAR. 6, 1936

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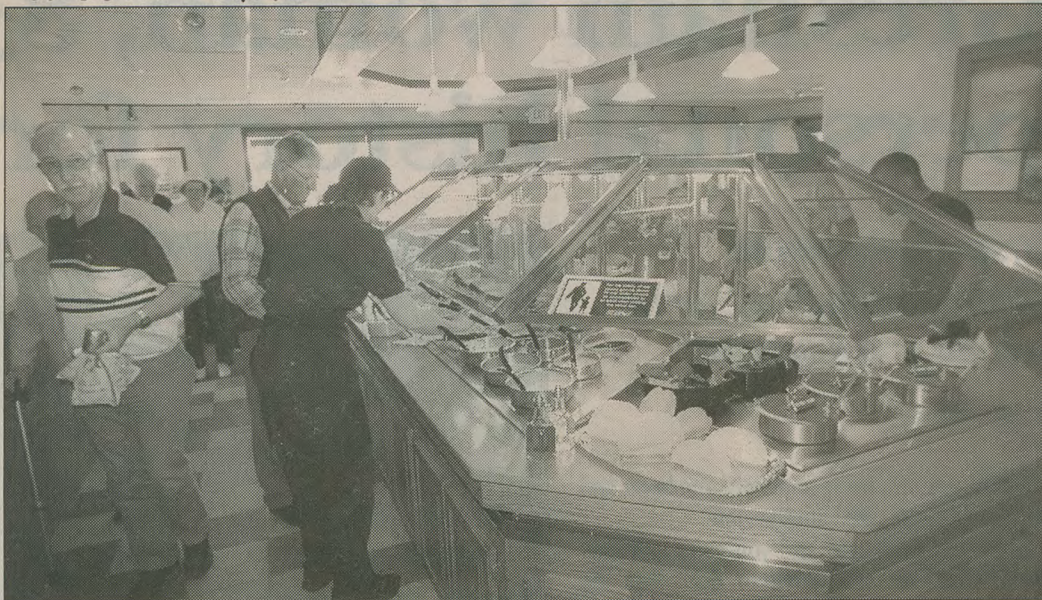
SIEMENS STUDIO

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GRESHAM

OUTLOOK OCT. 1, 2003



STAFF PHOTOS BY FLINT CARLTON



Sizzlin' hot

Fire up the grill. Sizzler has opened its 12th Oregon franchise in Gresham at the former Denny's location, 105 N.E. Burnside Road.

The California-based steakhouse chain opened on Thursday, Sept. 25. The restaurant hired

about 50 people.

"It's been fantastic, we've been jam-packed," said Dan Begin, Sizzler district manager.

Sizzler's hours are 11 a.m. to 9 p.m. Sunday through Thursday and 11 a.m. to 9:30 p.m. Friday

and Saturday.

"Our salad bar is one of the most popular items, and we have steak and all you-can-eat shrimp that seems really popular," Begin said, adding that Sizzler also serves salmon and chicken dishes.

Skyways Tells Expansion Plan

Plans for expansion are reported by Skyways, Inc., at Portland-Troutdale airport.

Federal Aviation Administration approval of Skyways Flight Services airline transport rating (ATR) Course, Aug. 18, makes them the first FAA

9-5-68
approved flight school in the northwest and one of the first on the West Coast, to offer this most advanced of all pilot ratings to ex-servicemen. Since the inception of the government subsidized G.I. flight training program late last year, Skyways Flight Services has enrolled over 130 ex-servicemen.

Expansion at Skyways Flight Services, Inc. calls for the construction of a new, modern aircraft fueling and customer service facility to accommodate growing transient aircraft traffic. Actual construction is expected to start in September.

Several unique plans, which could include V.I.P. red carpet service, in-flight "goodie-bags" to all transient flyers, and possibly a bonus similar to that used by major chain stores and service stations, are being considered, stated Skyways president, Ernie Helms.