QFC to close at end of November

BY KELLY MOYER-WADE staff writer

Three years after pulling its West Powell Boulevard store from the Gresham community, specialty supermarket QFC is leaving the East County completely.

The company announced Thursday, Oct. 21, that it will close its Gresham Station store on Nov. 27.

"We're in the process of trying to place all of our employees in other QFC stores," said Dean Olson, QFC director of marketing and advertising.

He said a lack of customers contributed to the store's closure.

The grocer was one of the first stores to go into the Gresham Station in 2000 and occupied one of the largest retail spaces there — a 43,109-square-foot unit.

"It's very unfortunate and not something we like to see occur," said Cindy Hagen, business development director for the city of Gresham. "We'll do the best we can (to fill the space)."

Owned by Kroger Company, of Cincinnati, Ohio — the parent company of Fred Meyer — QFC markets itself as a high-end grocery store.

When it came to town in 2000, gourmet and alternative grocers underserved Gresham. Then, with two QFCs and a Nature's (now Wild Oats), the town seemed to have too many.

Shelly Parini, then business assistance manager with the city, told *The Outlook* in 2001, after the first QFC, located on West Powell Boulevard near 181st Avenue, closed, that the city had actively recruited high-end grocery stores for at least four years prior to 2000.

But the market became over-saturated, she said.

"They all opened at once, and we just didn't have the market absorption," Parini said at the time.

The Gresham Station QFC employed 40 people according to a report released to the city of Gresham six months ago.

The company will offer comparable jobs to all 40 employees, Olson said.

Parent company Kroger is a powerhouse in the grocery community and owns more than a dozen supermarkets, three multi-department stores, including Fred Meyer, and two warehouse stores, including Food 4 Less. The company employs 290,000 in the U.S.

Rumors that the company might be looking to buy the Wild Oats grocery chain caused the company's stock to jump in late August, according to business wire reports. For more information about the company, visit www.kroger.com.

New Vet building for quadriplegics, so

Construction on 44-unit facility expected to begin this fall

By JODI WEINBERGER The Outlook

Quad Inc., a nonprofit organization that serves the disabled community, has plans to open a new facility to serve seniors and those with special needs in wheel-

The organization, Quadriplegics United Against Dependency Inc., is expected to go before Gresham's design review commission later this plans to build the 44-unit affordable housing project at 306 S.E. 162nd Ave.. Called Station 162, the facility will be funded with low-income housing tax

Quad Inc. bought the vacant property in 2011 following a bank foreclosure on the property. The building will be specifically designed for wheelchair accessibility, and rent offered to the range of those making 30-60 percent of the area's median income.

building for Quad Inc. and the Apartments.

What sets Quad Inc.'s housing apart from other affordable

people with severe disabilities. Residents can elect to get assistance for needs including morning and bedtime care, cooking, medical assistance.

"We already operated four other projects across the Portland area, and we have a waiting list of more than 70 applicants," said Greg Gortmaker, executive director of Quad Inc. "Applicants usually move in and stay a long time. There's not very much turnover."

Gortmaker hopes to start The project will be the fifth construction on the building in October and November and second in Gresham in addition have the first resident move to the 23-unit Central Station by fall of 2016. Each unit will

month for the final vetting of housing projects is its care of have features that enable paralyzed and elderly tenants to live independently in their own home as well as promoting aging-in-place for seniors. The apartments will include "roll-under" counters, key card entry, swing-free door closures, roll-in showers and emergency call systems. The building will have an indoor community room and a roof terrace with views onto 162nd Avenue to help enhance the area's security.

"This is going to be a really nice addition to 162nd Avenue," Gortmaker said. "It will be a modern, attractive build-



RENDERING COURTESY OF OUAD INC.

Quad Inc. hopes to have its first resident move into Station 162 next vear.

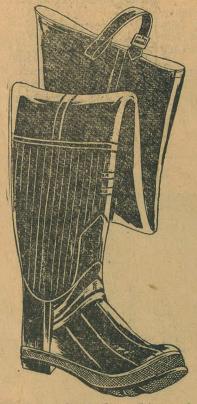
OUTLOOK 33 JAN-1966

GINDS HEADING

Quickie Mart, the convenient neighborhood store at 20211 N.E. Glisan at 202nd, opened May 29, 1965 for your shopping convenience. Open 7 a.m. 'til 11 p.m. seven days a week, carrying a full line of national brands groceries, cold beverages, fresh produce, frozen foods, ice cream, health and beauty aids; all at competitive prices. Dry cleaning pickup station, too. Come in and meet Bob Slauson, manager, and his competent staff. Always friendly service, or phone 665-5514.

outlook oct.4,1951

Week End Special



See our Complete Line of Weatherproof Footwear for your Wet Weather needs! For Rainy Weather, It's First Quality

Ball Band
U. S. Rubber Co.
Hip Boots

Reg. \$11.49

Friday and Saturday Only

\$6.95

Where Service and Quality Come First

QUICKSALL& STONE!

13 Powell St.

Gresham

Phone 4636

3/10/2015

As per a conversation with Martin Stone, son of Gordon Stone, today, the following information is being added to the Gordon Stone Clothing Store business record:

The business was originally Aylsworth and Martin. Later, Quicksall took over Aylsworth's portion of the business and Gordon Stone went to work for the two men. The store later became known as Quicksall and Stone after Gordon Stone became a partner. The store's name then changed to Gordon Stone Clothier, and later to Gordon Stone's Key to Fashion, and finally to just Stone's.

Aylsworth & Martin

Quicksall & Stone

Gordon Stone Clothier

Gordon Stone's Key to Fashion

Stone's

OUTLOOK 2 MAR. 1928

ALBERT WELTY

Has taken over the repair shop at Quinby's Garage and is now prepared to do any kind of repair work on any make of car.

Work Fully Guaranteed

If you are contemplating having some work done on your car we are ready to give you an estimate in advance.

AUTO WASHING

Quinby's Garage

Powell St.

Phone 2331

Gresham



Nora Rohrbach, regional manager for Rax Roast Beef, is helping the restaurant's new Gresham store get ready to open Wednesday.

Rax brings roast beef, jobs

by SCOTT MAGUIRE of The Outlook staff

Gresham's newest restaurant opens Wednesday, the result of a governmentassisted economic development project.

Rax Roast Beef, a \$600,000 sandwich shop on Northeast Burnside Road, opens at 10 a.m. Wednesday, says Nora Rohrbach, regional manager for the Gresham store and a sister operation at Southeast 99th Avenue and Stark Street.

Both were included in a \$1.3 million economic development project announced in February. The restaurants would create about 70 jobs, organizers said then.

The employment prediction was low, Rohrbach reports. She hired 110 people after interviewing 2,400. There are 60 jobs at Gresham, 43 at the other store and seven managers.

To celebrate the opening, Rax will donate \$250 to the Gresham Historical Society. The donation is to show that Rax has a strong commitment to the community, Rohrbach said. Rax participates in fund raising for school bands, little leagues and other groups.

Rax is not exactly a "fast-food" outlet, explains William Nicholas, president of Rax Restaurants of Portland.

"The restuarant does include a drivethrough window for take-home orders," he said. "But fast service is where the comparison ends. Our customers are usually served within 30 seconds, but we also have an extensive salad bar and a garden dining atmosphere."

The 110-seat sandwich shop will have more than 150 plants. Decor in the greenhouse-like eating area includes historic pictures, rattan chairs and butcher-block tables.

The menu includes hot turkey, roast beef, ham, and chicken patty sandwiches costing from 89 cents to \$1.99. Potatoes, a salad bar and Saturday and Sunday buffet breakfasts are also featured.

Stan Delbridge, 35, is the Gresham manager. Natalie Massey and Kirk Garver are assistant managers.

Rax of Portland is a franchise of a national group that includes 235 stores. Rax of Portland also owns 10 eateries in northern California and will open a Beaverton store in November.

OUTLOOK 6MAR. 1936

Everything To Wear From Hats to Shoes

When you need new clothes and you desire the most for your dollar in value—then our New Spring Stock should win the approval of every style-minded customer.

Our Low Spring Prices Will Save You Money

MEN'S SPRING SUITS 18.50 to 27.50
HATS (Mallory-Marino) 13.50 to 27.50 to 5.00
SHIRTS (no-wilt collars)
NECKWEAR (Fashioncraft)
HOSE (New spring cills)35 to .95
HOSE (New spring silk)
SWEATERS (Zip or coat) 2.95 to 5.95
SLACKS (for young men) 2.95 to 5.95
SHOES (spring oxfords)2.95 to 5.50

LADIES' WHITE SHOES

The largest and best line we have ever shown 2.95 3.95 4.95 5.85

Ray Martin

CLOTHING

GRESHAM



00+100KJUNE6,2001

A WELCOMING NEST



Red Robin host Jeremy Chamberlain greets customers in the lobby of the new Gresham restaurant on Tuesday, June 5. The eatery has experienced phenomenal success since opening in Gresham Station. Below, lunch patrons enter the restaurant.

Diners flock to Red Robin

Eatery exceeds expectations during its opening weeks

BY ANNE ENDICOTT
of The Gresham Outlook staff

hen Red Robin landed in Gresham last month, it didn't lay an egg. Currently in its fourth week of operation, the high-energy burger joint has definitely found a home in the seven-month-old Gresham Station.

The restaurant exceeded pre-opening sales projections and has diners lined up waiting for tables.

"It's been a wonderful experience," general manager Bob Joy says. "We're on track to do wonderful things."

According to Joy, it was hoped the restaurant would bring in \$80,000 in sales during its grand opening week. When sales topped \$112,000 the first week and remained at that level the second week, Red Robin management knew their bird could fly.

"Gresham really welcomed us," Joy says.
"We've gotten nothing but thank yous since we've been here. We specialize in burgers, fries and

shakes, but it's more than that. This one definitely didn't conform to what we expected. It's held its sales longer, but we could use a bigger dining room!"

The seventh Red Robin in the Portland area, Gresham's is only the second restaurant in the company's chain of 80 eateries to utilize an open ceiling design. Exposed pipes snaking over diners' heads create an impression of space while wide aisles between booths and tables provide plenty of navigation room for servers to get to their customers.

"I love the whole thing," says Boring resident Renay Cunningham, who was enjoying lunch with her almost 3-year-old grandson. "This is the second time I've been here since they've opened. It's definitely a plus. It's clean and it's fun."

Also unique to the Gresham Red Robin is the vibrant red-and-yellow color scheme. A background of danceable and familiar pop tunes accent upbeat young food servers.

"It's a lot flashier than Clackamas," says waitress Melissa Nornes, who transferred from the Clackamas Red Robin for Gresham's opening.

A local resident, Nornes made the move to be

TURN TO RED ROBIN, Page 3A



CONTINUED FROM RED ROBIN, Page 1A

OUTLOOK & JONE, 2001

closer to home. A former food server, she now tends bar and calls Red Robin a "fun" place to work.

"It's a faster pace," she says, "but one of our values is having fun. It's right here on our shirt!"

Gresham's Red Robin hasn't put a damper on sales at the Clackamas location, general manager Dan Rynders said.

Many east county residents frequented the Clackamas site to satisfy their craving for teriyaki or ranch burgers while shopping at the nearby mall.

"There hasn't been a change in our sales, so we're pretty status quo," Rynders says. "We did see a small difference the last week, but Chili's just opened up across the

education will serve as acting

street."

Despite the slight difference in layout from the Clackamas restaurant, east county resident Patrick McCallum, his wife and two small sons were repeating a visit to their favorite lunch spot closer to their home.

"It's a little different from Clackamas, but I think this place is going to stay busy because of all the Gresham people," McCallum says. "The kids like it and it's a good value. I know I sound like I'm selling it, but we love it!"

A current staff of approximately 130 employees serves customers, keeps tables clean and the everpresent lines moving.

Damascus Pioneem raft School has

In spite of smaller customer numbers per server, due to a higher than normal employee count, some servers reported earning between \$30 and \$50 in tips during the lunch hour.

With relatively little nearby competition, save fast food burger places, Red Robin has definitely made a nest in the community.

"I was totally shocked when I went over for lunch and we had to wait outside for 30 minutes before we could even get in," says Carol Nielsen-Hood, executive director for the Gresham Area Chamber of Commerce.

"That says to me that we've been lacking something like this for a long time."

Arts and Music Festival to he held

OUTLOOK MAY 12.2001

Red Robin eatery opens on Monday at Gresham Station

BY KIM WETZEL of The Gresham Outlook staff

Red Robin's trademark burgers and drinks are coming to Gresham.

The restaurant, 789 N.W. Division St. inside Gresham Station, is opening its doors to the public at 3 p.m. Monday, May 14, for lunch and dinner.

Customers can order burgers, sandwiches, specialty drinks from the full bar and other items for the whole family. Restaurant hours will be 11 a.m. to 11 p.m. Sunday through Thursday and 11 a.m. to midnight Friday and Saturday.

"Fun and kooky," is how assistant manager Shawn Jones describes the atmosphere at Red Robin, which has seven other restaurants in the metropolitan area, the closest to Gresham being across the street from Clackamas Town Center.

"Red," the restaurant mascot, will be on hand Monday to take pictures with children. He will make special guest appearances on a regular basis after that, Jones said.

The restaurant employs about 150 people and is the first of two new stores opening in the Portland area this year. A Mall 205 location will open in early fall, Jones said.

Seating is available on a first-come, first-serve basis and reservations are not available. For more information, call 503-665-3423.



REST HARBOR SANITARIUM

Specialing in 24 hour nursing care for all ages. We now have extended care facility on Medicare. Mr. anr Mrs .Charles Dempsey, Owners-Managers. Doctors on call. Registered nurse 24 hour duty. Pleasant home-

like atmosphere, excellent food, reasonable rates. Our motto, "We care." Visitors welcome. Powell Valley Road at Troutdale-Boring Road. 665-1151. Member Oregon Nursing Home Association.



REFRIGERATOR TIPS are given by Jim Riegelmann in a day's work at Neil Riegelmann's Appliances, Gresham. Mrs. Gussy McConnell, 505 NE Dexter Ct., Gresham, tries to decide which refrigerator will meet her family's needs.

8. 25:75 (Outlook photo)

Appliance center plans to relocate

Ten years and two stores later, Neil Riegelmann Appliances is planning a third move to bigger and better quarters.

The appliance company has purchased Krause Furniture Store on the corner of Powell and Hood Streets and will begin remodeling in November.

Jim Riegelmann said the company is tentatively planning a grand opening for the new store early in December. A name change to Riegelmann's, Inc. will coincide with the move.

"It will be the finest appliance facility in the Northwest," claims Jim Riegelmann. "We're planning substantial remodeling and we'll have three times the present floor space."

The new store will feature a fully expanded parts and service department. Riegelmann said service comprises an increasingly large part of their business.

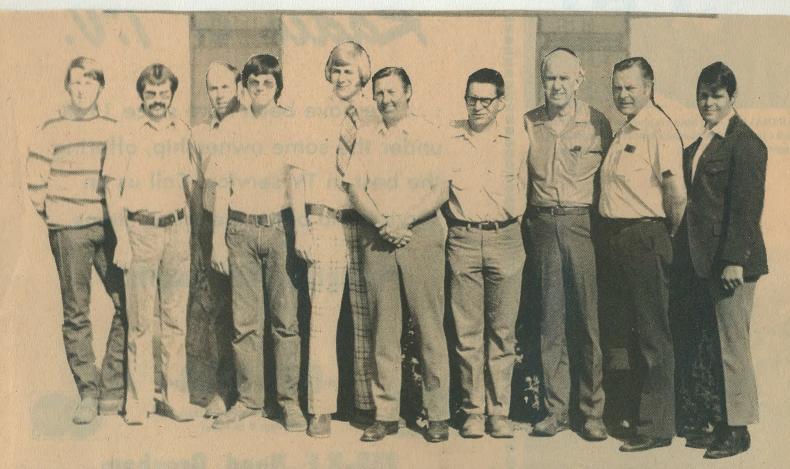
Rollie and Bill's TV, Radio and Stereo Service will be moving with Riegelmann's and will occupy one of two separate shops in the new building.

Neil Riegelmann had 26 years of experience in the appliance industry before opening his own store 10 years ago in part of the present building where Gordon Stone's is located.

He and Herb Doss, who is still head of service and parts, were the two employes of this original enterprise. Thirteen are employed at their present store where they moved four years ago.

Jim Riegelmann credits his father's firm belief in selling only top quality products as an important reason for the company's steady growth.

"Referrals from satisfied buyers and return customers are an important part of our business," he added. One longtime customer comes from Tacoma just so she can buy her appliances from Neil Riegelmann.



RIEGELMANN'S, Inc.

elmann's readying for

iegelmann's, one of the Portland area's premier appliance retailers, has made its home in downtown Gresham since opening in June 1965. That means 2015 will mark a major milestone - the company's 50th anniversary.

Make a Lord and and the delication of the state of the st

Founded by Neil Riegelmann and still family-owned and operated, Riegelmann's carries nearly every type of appliance for kitchens, laundry and home comfort, as well as mattresses, bed sets and recliners.

One recent new addition to the store's offerings is a line of very sturdy, well-made Adirondack chairs by C.R. Plastics; the popular chairs are available in a variety of designer colors.

Riegelmann's is dedicated to offering the very best prices

and service to meet each customer's needs. The store has a non-commissioned, no-pressure sales staff, and from the beginning has serviced everything it sells. Riegelmann's also has three inside service & repair technicians, and two outside technicians, which is a convenience that's not found in many big box retailers.

To enable customers to become more knowledgeable about the store's kitchen products, Riegelmann's has four live kitchens in their showroom. These demonstrator kitchens allow customers to try the appliances and gain familiarity with many of the various choices available before purchasing. They have recently become a member of the Nationwide Marketing Group, which pools buying

power to enable independent appliance retailers like Riegelmann's to offer low prices, financing packages and rebates that other retailers don't have.

A proud member of the BBAC (Building a Better America Council), the store is dedicated to offering customers that are designed, engineered, and built in America. A long-time staple in the community, Riegelmann's has donated to many local organizations throughout it's nearly 50 years in business.

A major 50th anniversary sale is planned for the first weekend of June. The recently renovated store has been located at 301 E. Powell Blvd. since 1975.

-Aaron Cooper

FAMILY BUSINESS STILL GOING STRONG AFTER 50 YEARS

Neil Riegelmann founded company on exceptional customer service

n 1965, Neil Riegelmann was a 40-year old salesman for the former Mark's Appliance.
Weary of working for others, Riegelmann took the last \$1,500 he had to his name and invested it in renting store space, a delivery truck and various pieces of office equipment.

Now 90, retired and living in Palm Desert, Calif., Rieglemann

Rieglemann spends more time around golf ball washers than he does washing machines.

than he does washing machines. But the iconic business he founded 50 years ago is never far from his mind.

"Dad still calls every day and says, 'What's going on?" said Jim Rieglemann, laughing. "And when he's in town, he sometimes drops by unannounced. He's the best greeter in town."

The elder Riegelmann is legendary as a businessman and an admitted people-person. He founded his company on the premise that if you treat folks right and stand behind your product, you gain customers for life. Now, a half-century later, those principles have served the company well and yielded a customer base that spans generations.

Neil's drive and determination to open his own business five decades ago proved to be more challenging than he imagined. He had the basics — a storefront and delivery truck — but acquiring financing to purchase needed inventory became an unexpected obstacle to getting his venture off the ground.

"GMAC turned me down and the others did the same," Riegel-

n 1965, Neil Riegelmann was a 40-year old salesman for the former Mark's Appliance. Weary of working for others, gelmann took the last \$1,500 he mann told The Outlook in a 2011 interview. "I was pretty discouraged. I already had the kids addressing invitations to the grand opening."

But a chance meeting on the links at Pleasant Valley Golf Course with a mortgage lender the next day answered Riegelmann's wife's prayers and Riegelmann's Appliance was born.

The store spent four years on Northeast Second Street in downtown Gresham, following its opening. In 1975, Riegelmann's moved to its current location at 301 E. Powell Blvd., where it has remained a landmark business in the community. The family undertook a major remodel of the company in late 2006, unveiling a 3,100 square-foot showroom expansion during a grand reopening in 2007.

Keeping the business in the family was always the intention, according to Jim Riegelmann, who is now passing the baton of ownership to his own sons.

"Dad never put any pressure on me, but I knew I wanted to be here," he said. "I would come in after school when I was in high school and make deliveries, so I grew up in the business. I've never had any other job. I still enjoy doing this."

Riegelmann's 50th anniversary celebration kicks off Friday and Saturday, June 5-6, with special sale prices and prize drawings that will continue through December. The family invites past and current customers to stop by, enjoy a cupcake and maybe, visit with Neil.

"We've been very blessed to have been in business this long and still have this much fun," Jim said.





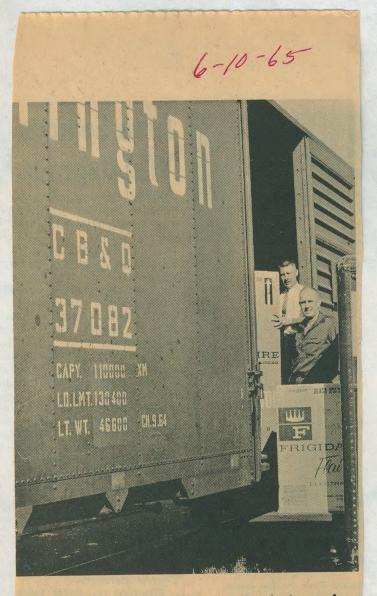
PAMPLIN MEDIA GROUP: JOSH KULLA The second and third generations of the Riegelmann's Appliance store. Jim Riegelmann, center, son of founder Neil, is flanked by his sons Mike, left, and Josh.

"We've been blessed to have been in business this long and still have this much fun."

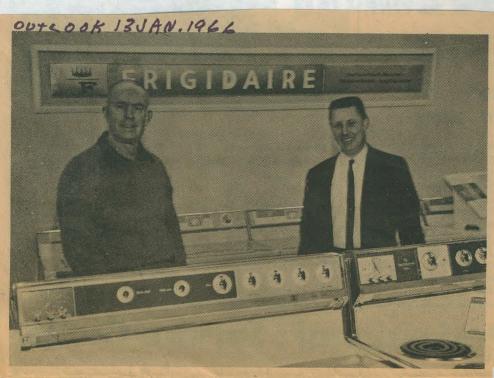
— Jim Riegelmann



PAMPLIN MEDIA GROUP: JOSH KULLA Riegelmann's was started in 1965 by Neil Riegelmann and has been a family owned business ever since.



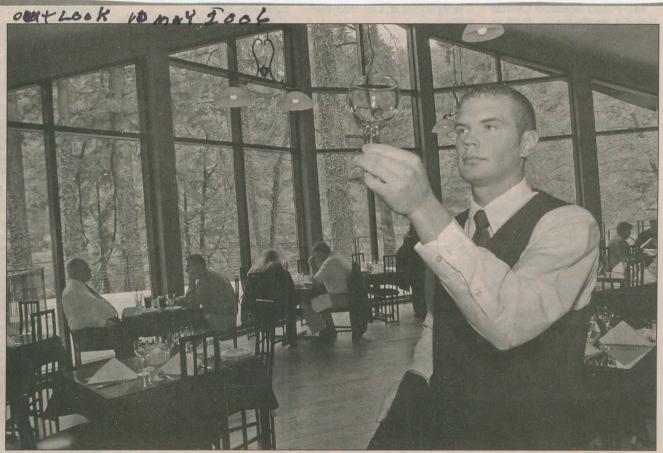
Neil Riegelmann, left, and Herb Doss unload car of Frigidaire appliances that arrived in Gresham for opening of Riegelmann's store at 50 N.E. 2nd Street. Riegelmann is owner of the new business and Doss is service man. (Outlook Photo)



Neil wishes to express his thanks to the many wonderful people who have gone out of their way to make his business such an enjoyable one. Neil Riegelmann Appliances opened June 1 at 50 N.E. 2nd, Gresham, featuring a complete line of appliances, and Motorola color, black and white TV, and stereo. Neil has been associated with Frigidaire the last 14 years. Lives in Happy Valley with his wife, daughter and son. Has many, many friends in Gresham. He specializes in reconditioned appliances as well as customer service. Their service department handles all makes of appliances. Just call 665-4158. Come in and meet his capable staff—Herb Doss, Ken Phillips, and Neil Riegelmann himself.

Joel DeBogart. a server at the new restaurant The Riverside, makes sure every glass and piece of silverware shines. The restaurant looks over the Sandy River in Troutdale and will have outdoor

outdoor seating soon.



Riverview ushers in new era

Formerly Hagar's, Junki Yoshida opens his latest business along Sandy River

BY KELLY MOYER-WADE staff writer

Tive months after Troutdale locals bid a three-day, spirit-filled goodbye to Hagar's, one of East County's favorite watering holes, a new creation stands in its wake.

The Riverview Restaurant, Troutdale entrepreneur Junki Yoshida's latest undertaking, opened May 1, and if reservations are any indication (the place is booked solid for Mother's Day), it isn't lacking fans.

Located on the easternmost tip of Stark Street, the new restaurant takes full advantage of its wooded surroundings. Floor-to-ceiling windows faces the Sandy River, giving the trees and flowing water center stage. And an outside deck, set to open later this month, said finding a balance between quality ingredients and affordable prices was important to him.

This balance is born out in such dishes as the Butternut Ravioli, a butternut squash filled ravioli coated with toasted hazelnuts, sage and Marsala, for \$14; and the Seafood Tower, a mix of skewered prawns and cod, grilled with coconut and panko breading, served with coconut curry cream, garlic mashed potatoes and stir-fried vegetables, for \$17.

Yoshida hopes Riverview will introduce East County diners to the joys and delicacies of quality seafood with entrees like Sesame-Seared Ahi Tuna and Grilled Chilean Sea Bass.

Even the usual suspects are given the royal treatment. A hamburger is not a hamburger here. Instead, it is a Colossal Kobe Burger, serving a "generous portion" of Kobe beef on a Ciabatta bun with sautéed mushrooms, onion, lettuce, cheese, tomatoes and served with fries and a tossed green salad for \$15.

For the lighter appetite, or to start your meal, try the Riverview's New England style "My dream is that this will become a landmark for East County."

— JUNKI YOSHIDA, owner, on The Riverview Restaurant

Riverview has a definite sweet side — there are more than enough desserts to satisfy most diners. The crème brulee sampler serves three flavors of crème brulee in sake cups; or, if you're feeling European, try the fruit plate, which serves fresh, seasonal fruit with an assortment of domestic and imported cheeses.

Dutch apple pie, old-fashioned carrot cake, cheesecakes, chocolate cake and sorbet are also on the menu.

The restaurant has several upcoming events planned, including Mother's and Father's Day events, as well as a pre-planned New Year's Eve bash.

seats 150 people on river's edge.

"My dream is that this will become a landmark for East County," Yoshida said earlier this year of his new restaurant.

Nearly 5,000 square feet of indoor dining space are filled by elegant tables on an expanse of polished hardwood floors and punctuated by three fireplaces and colorful, modern artwork.

Eventually, guests can peruse the ambitious garden area, which Yoshida's wife, Linda, is designing. In planning the Riverview, Yoshida

clam chowder, a tasty concoction of Pacific Northwest clams, bacon, potatoes, celery and spices in a creamy base.

The lounge features more than a dozen ontap microbrews and happy hour offers a taste of the restaurant's appeal for just a few dollars. Signature drinks include the Yoshi's Bloody Mary — a mix of Yoshida's Spicy Wing and BBQ Sauce, jalapeno vodka, hickory smoke, dried dill, lime juice and tomato juice — and the Black and Blue Iced Tea, which is made with blackberry iced tea and blueberry vodka. The restaurant is at 29311 S.E. Stark St., Troutdale. Reservations are welcome. Call 503-661-3663 for reservations or more information. Or, visit www.yoshidariverview.com.

The restaurant is open from 5 to 10 p.m. Monday through Thursday, from 5 to 11 p.m. Friday and Saturday and from 11 a.m. to 3 p.m. and 4 to 10 p.m. on Sundays. The restaurant will begin serving lunch June 1. The lounge is open from 4 to 11 p.m. Monday through Thursday, from 4 p.m. to midnight Friday and Saturday and from 11 a.m. to 11



Riverview

UPCOMING EVENTS & SPECIALS

MOTHER'S DAY BUFFET

SUNDAY, MAY 14TH, 11:00 TO 3:00 PM

Join us with your family and enjoy a refreshing \$2.00 mimosa while savoring our exceptional Mother's Day Brunch.

FATHER'S DAY BREWSKI

SUNDAY, JUNE 18TH, ALL DAY

Gentlemen are invited to enjoy all Domestic Beers for \$1.00 and all Microbrews for \$2.00.

A CHRISTMAS FEAST

MONDAY, DECEMBER 18 - SUNDAY, DECEMBER 24

We offer a special Christmas menu during this holiday week. Bring family and friends to relish your favorite Christmas foods or try something entirely new.

NEW YEAR'S EVE BASH

SUNDAY, DECEMBER 31, 2007, 7:00 PM UNTIL CLOSE

Welcome in the new year with an outstanding New Year's Eve celebration hosted by Riverview Restaurant. Purchase a ticket to the event in advance and discover a bottle of celebratory champagne waiting for you at your table. Dance the night away with family and friends as an extraordinary DJ plays all of your favorite songs.

See your server or hostess for more information about our New Year's Eve package or to purchase tickets in advance.

SUPER BOWL PARTY

SUNDAY, FEBRUARY 4TH, 2:00 TO 9:00 PM

Watch the biggest football game of the year on our 62-inch screen while enjoying your favorite food, snacks and beer.

See your server or hostess for more information about our Super Bowl package or to purchase tickets in advance.

VALENTINE'S DAY SPECIAL MENU

THURSDAY, FEB. 8TH - WEDNESDAY, FEB. 14TH

Welcoming all romantics to celebrate the treasure of love during this week as we offer a special Valentine's menu.

ST. PATRICK'S DAY

SATURDAY, MARCH 17TH, ALL DAY

Celebrate St. Patty's Day with us! Green Irish beer for \$1.50 and .50¢ off Guinness

LATE NIGHT HOLIDAYS

Celebrate the holidays with your friends and a late night drink or meal. The night before Memorial Day, Independence Day, Labor Day, and Martin Luther King Day the dining room will be open until 11:00 pm and the lounge and bar will be open until midnight.

...........

HAPPY HOUR

IN THE LOUNGE

Mondays, Tuesdays & Thursdays, 4pm-6pm and 9pm-11pm Fridays 4pm-6pm, Sundays 11am-11pm .50¢ off of all beers and \$1.00 off of well drinks

LADIES NIGHT

IN THE LOUNGE

Wednesdays 4pm-11pm

Ladies receive \$1.00 off of well drinks

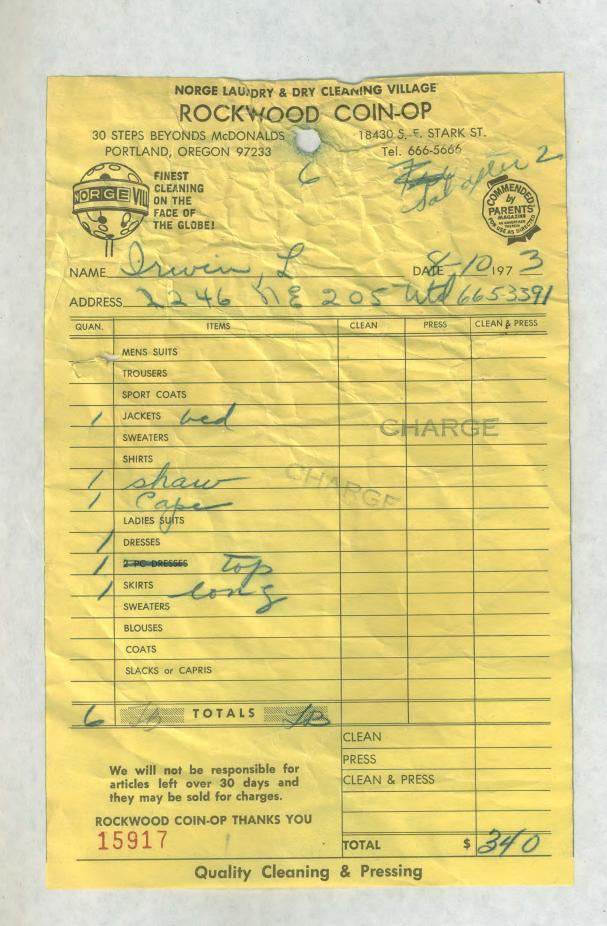
WE WILL BE CLOSED:

Memorial Day (Monday, May 29) Independence Day (Tuesday, July 4)

Labor Day (Monday, Sept. 4)

Christmas Day (Monday, Dec. 25)

New Year's Day (Monday, January 1)



OUTLOOK 133AN. 1966



Want to have fun sewing? Need not be experienced. Drop in to Rockwood Fabrics, 430 S.E. 187th at Stark in the Rockwood Shopping Center, 665-5275. It opened November 15, 1965. First of its kind in the area offering sweater bodies, stretch fabrics, cottons, knits, wools, sewing accessories, patterns. Helpful free advice on your sewing problems. Drop in soon, open 10-6 (Mondays, Fridays 'til 9 p.m.).

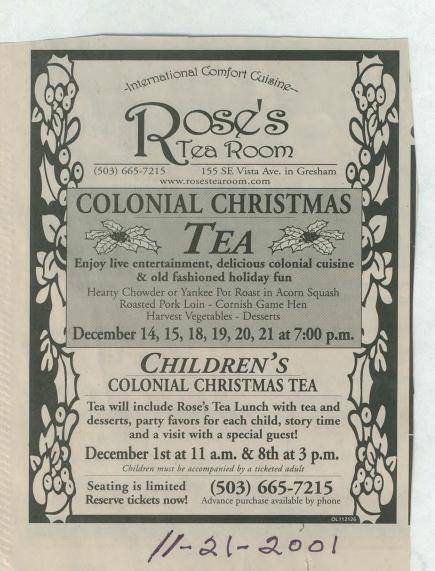
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9 TIMETO: MARTINIZING MARTIN

Rockwood One Hour Martinizing Cleaners, 377 SE 181st Ave., opened for business lest May. After moving from Wisconsin to Northridge, Calif. to Eugene, Ore. then to Rockwood, the Siebers, owners of the cleaners, are now satisfied with their work and living in the great Northwest. They are also very proud of all the new dry cleaning equipment as well as the shirt laundrying machines. Rockwood One Hour Martinizing Cleaners features: fast service, drive-up window, fast shirt service, water proofing, night drop window and of course, quality work on all clothing. The Siebers look forward to serving the people of this area for many years to come.



Rollie & Bill's Radio & TV service expanded to serve you better by moving to 30 N.E. 2nd, Gresham on March 1, 1963. We are specialists in radio and TV repair (color, and black and white) and feature in sales black and white and color TV's by Zenith and R.C.A.; also radios, stereos, and transistors. Both lines are tops in quality and performance. A fine line of cabinets is available. Visit our up-to-date record bar next time you are in town. A phone call to MO 5-2423 assures you of prompt service. Hours, 8 to 5:30, six days a week.



Opening Saturday

Ross Dress for Less employees unload boxes of merchandise Tuesday in preparation for the store's opening in the new Town Fair shopping center in Gresham on Saturday. Ross will be the first store to open in the center. The store will be open from 9:30 a.m. until 9 p.m. Saturday and its grand opening will be next Wednesday.



Wind-Swept Flames Defy Efforts to



Firemen's hopes of saving the Rotary Cut Box factory mill on Northeast Kelley avenue were short-lived last Friday noon as a stiff east wind swept the blaze through the plant. The photo at left was taken about 20 minutes after the blaze broke out in the dry kiln at the plant. Taken Berry Growers plant directly north of the blazing plant the flames spread. The portion of the plant at the ext

Donated by Phy Ilis M. Wells ave Rotary Box Factory



om atop the Gresham it shows how rapidly me right has just collapsed and the flames have spread throughout the main portion of the plant in background. In photo at right, Todd Slayton, plant manager, (facing camera), helps firemen and mill workers move oil drums away from blazing south wall of plant.

Regulars say farewells to Ruby's

by ROBIN FRANZEN of The Outlook staff

Say goodbye to Ruby's Tavern, the nondescript Sandy Boulevard eatery and brew outlet that has been a popular hangout for the past 50 years.

The squat, low-key establishment, frequented by working folks and fishermen, is scheduled for demolition now that the two-thirds of an acre on which it sits has been sold to Boeing of Portland next door.

Ruby's, founded in the late 1930s by Ruby Lydecker at 18500 N.E. Sandy Bouelvard, was renowned for its breakfast selections, fish and chips, cheeseburger, steaks and fresh grilled oysters. The smoky tavern also earned a name for its Saturday Bingo, annual golf tournament and fish derby.

To the dismay of loyal patrons, on early Sunday morning Ruby's closed its doors for the last time.

"I don't want to cry on your shoulder," Harry Koons of Fairview said, "but, damn, I hate to see it go."

"We had a wake on Saturday," said Roy Forbes, 56, who has run Ruby's Tavern with his wife Verna Forbes, 54, for the past six years. "Everyone has mixed emotions."

"A lot of little old ladies have depended on us for Bingo," Forbes added. "They gave us the most heck."

On Monday, scavengers were buying up the interior fixtures at Ruby's, some simply wanting familiar items to take home as momentos. The pool table and accessories went for \$500. Ceiling fans were a steal at \$25.

Owen Vandehey, a manufacturing engineer at Boeing of Portland, said he has been a regular at



Staff photo by Brian McN

Longtime Ruby's customer Harry Koons gives tavern co-owner Verna Forbes a hug.

Ruby's for about 11 years. Before him, his dad was a regular.

"There were always friendly people," recalled Vandehey, who carted the tavern's utility sink home as a souvenir. "Everybody was always friendly."

Verna Forbes said the only things she won't miss are the 15- to 18-hour days and what she believes was unwarranted scrutiny by "Gresham's finest." The Forbes will take the next 30 days off and then decide what the future holds.

At least one piece of Ruby's will be preserved for some time to come. A hammered copper plaque that depicts horsemen, deer and outdoor scenes has hung over Ruby's bar for years. It will be given to one of the local historical societies. "A lot of people have been concerned about the plaque," Verna Forbes said. "That's really what's left of the old Ruby."

Bob Burke, a 20-year customer and Boeing employee, said it wasn't uncommon to know everyone in the place. He wasn't pleased about the prospect of finding a new place to have lunch.

Richard MacPherson, another Boeing employee, said Monday was the first lunch he had missed at Ruby's in five years. He always ordered the special, he said, nev asking what it was in advance sin he always knew it would be good

"One time I talked them into se ving liver and onions," MacPhe son remembered. "But then I ha to eat it for three days straig since no one else would touch it."

No one involved is taking the passage of Ruby's easily. For Vena Forbes, the most difficult this about giving the place up is losing the customers.

"They are more like family the anything else," she said. "We've had people say they are coming or to sit on the building on the day the try to demolish it."