

OUTLOOK JAN. 3, ~~1963~~ 1965

ROGERS A-1 FURNITURE



A-1 Furniture is proud to be a part of Gresham, finding it the friendliest town. A love of collecting things started the Rogers, Joe and Dolly, in the new and used furniture business, where they have added miscellaneous items. Drop in and browse around at 1041 East Powell, or phone MO 5-9318. They buy, sell or trade. The upholstery department is run by Mrs. Hilda Matthews, who has had 18 years experience in upholstering.



A to Z Rental Equipment Co., 17020 S.E. Division, opened in May, 1963 to specialize in serving you. Notice, too, we have added TV and radio rentals, sales, and service, ably handled by Olan "Ole" Thames. Come visit his department and also Gene Campbell's vacuum cleaner sales, service, bags and parts. We have for rental party needs, hospital beds, wheel chairs, carpentry, cement and contractors tools, chain saws (sell or rent), paint equipment, sanders, lawn and garden equipment, and utility rental trailers. We are as near as your phone. Phone 254-8708. Open 8 to 8, seven days a week to serve you better. Our prices are reasonable.

JUN 14, 64

OUTLOOK JUNE 14, 1964

ABC Furniture and Appliances, 227 N Main, Gresham, offers both new and good used furniture, appliances large and small, TV's, radios, etc., "Anything that you need in your home." Floyd and Alice Workman are proud of helping you find the item you need plus offering budget prices and S&H Green Stamps. "We buy and sell, and deliver in the local area," said Floyd. Drop in anytime and meet the Workman's, you'll be glad you did. Browsers welcome. Open 9 to 6 daily, closed Sunday. Phone 665-7808.



Furniture Store Opens in Gresham

Floyd Workman and C. M. Lucas, both of the Gresham area, are managers of a new used furniture store, the ABC Furniture Store, 227 N. Main in Gresham.

Both men have been in the furniture business for several years. They started out as furniture movers and then ventured into the furniture business.

Used furniture will be dominant, but they will carry some new furniture. The store will be open from 9 a.m. to 6 p.m. Monday through Thursday, and Friday, will remain open until 9 p.m.

Workman and his wife, Alice, make their home on Foster road. They have resided in the Gresham area for 20 years.

Lucas has resided in the Gresham area for 50 years and resides at 6515 SE Jenne Lane with his wife, Alice, and daughter Marcia, who is a junior at Centennial high. They also have three married daughters.

Both men enjoy hunting and fishing and take advantage of every holiday to participate in the outdoor sports.

3-26-64

Stepping out in style for fall

Look for lots of bling and color in fall fashion accessories

Story by Anne Endicott

SPOTLIGHT- Outlook Sept 13

If putting away the bright colors of summer accessories is cause for a temper tantrum, take heart. The change to the fall fashion season this year can be described in one word:

"Spectacular!" said Judy Wylie, owner of Accent on Attitude in downtown Gresham.

"Fall accessories will have a subtle boldness and structure with a bit of an edge. Metal jewelry, handbags with studs and rivets. And color — there's a definite move away from brown tones to the jewel tones."

There's no need to wrap yourself in dark, muted tones this fall, Wylie said, with the profusion of vibrant colors adorning everything from handbags to jewelry. According to leading color experts Pantone, fall's signature shades include bold emeralds, soft greens and rich reds.

Pantone, based in Carlstadt, N.J., is largely considered the guiding color authority for numerous industries. Annually, the company releases a trade report detailing what will color our world, from wall paint to clothing. While Wylie consults Pantone's seasonal predictions for inspiration, she doesn't feel bound by what others recommend.

"I'm kind of a free spirit," she said. "I don't want to be stuck by guidelines. I watch the community — the size of

the bags gals are carrying, the colors — and that's how I order."

For example, Wylie has found large handbags are all the rage among the 30-and-40-something age shoppers. But unlike the younger crowd, who are "trying to get their whole life in their bag," older women find large bags appealing because of their versatility.

"I've actually sold a large handbag as a diaper bag," Wylie said. "It's more fashionable, but it's also very functional."

The same rationale can be applied to jewelry. Where women once possessed a matching earring, bracelet and necklace set for specific outfits, they are opting for bolder jewelry that can be worn with a variety of clothing.

A hot-selling line at Accent on Attitude comes from Ecuador. Colorful beaded necklaces are handmade using the tagua nut, an eco-friendly alternative to natural ivory. Unlike the more neutral earth-toned beaded jewelry, the tagua nut line is an explosion of color derived from the oils in vegetables and flowers.

"Jewelry makes everybody happy," Wylie said. "And it's a personal expression, whether it's big and bold or delicate and subtle. But people are really buying the big and bold jewelry right now. Look for magnetic jewelry, which is really easy to put on, metal jewelry in bronze or copper and lots of hardware jewelry, studs, even earrings."



Expect an explosion of color in fall jewelry, says Accent on Attitude owner Judy Wylie. The vibrant beaded accessories behind Wylie are made from the eco-friendly tagua nut found in the rainforests of South America.

Wylie is also seeing popularity in the use of colorful scarves and rich cashmere pashminas. And these aren't the kind knit by grandma to ward off winter's chill.

"People like texture in their scarves — crinkled, soft and silky or light and gauzy," Wylie said. "They're using them to dress an outfit up or down and to add color to what they're wearing. They're also using them as shawls. For fall, you will see a lot of the jewel tones in scarves and traditional pashminas."

Wylie and her husband, Chris, opened their shop on Northwest Second Street in 2011, believing that defin-

ing one's personal style is all about accenting an attitude. And for most of her customers, Wylie said that style starts with a handbag.

"A perfect bag is the right color, size, strap length and has enough organization, with pockets and zippers," Wylie said. "If you can satisfy those four areas, you'll have the perfect bag for you. Fashionable and functional never change seasons."

Accent on Attitude is at 20 N.W. Second St. in historic downtown Gresham. The store can be reached at 503-912-0332.

From the pages of

Along with successful online business, Vona Cline opens storefront downtown

BY KELLY MOYER-WADE
staff writer

Vona Cline sells designer handbags to some of New York's most chic customers, but that doesn't mean she's turned her back on her hometown.

Cline's online store, www.accentsofelegance.com, is frequently featured in magazines such as *Vogue*, *Lucky* and *Self*, but Gresham customers don't have to search for stylish Franco Sarto bags online.

They can head to downtown Gresham, where Cline recently moved her retail shop out of a closet-sized corner inside Pizazz Salon to a much larger space at 316 N. Main Ave.

Cline's design team, led by Brenda Abernathy, has transformed the space into a wall-to-wall mix of collectable, hard-to-find designer accessories.

On one wall, Franco Sarto purses spotlight the shoe designer's timeless style and luxurious leathers. Next to the Sarto bags, limited-edition Spencer & Rutherford handbags stop a customer in her tracks.

"These are works of art," Cline says of the whimsical, ribbon-adorned purses from Australia. "These are so popular in Australia, they have collectors' groups that meet and talk about their handbags."

One of the collectors' favorites is the designer's "Twiggy" line. Cline offers the "Fairy Godmother" version of the Twiggy bag — a dainty purse covered in vintage material and embellished with delicate ribbons and beads.

All of the Spencer & Rutherford bags are limited editions, and Cline only gets one of each limited edition for her retail store, so Gresham customers will never see their handbag floating around town on the arm of another person.

A former Nordstrom employee, Cline really knows her way around the handbag and jewelry counter. When she launched her online store five years ago, Cline depended on her Nordstrom knowledge to choose the best purses and jewels.

The business took off after *Lucky* magazine featured the store in a spread on Whiting & Davis' mesh cosmetic purse.

"We completely sold out of our Whiting & Davis after that magazine came out," Cline says. "And then we were featured in *More* magazine ... and *Vogue* at least three times."

Two years ago, Cline moved some retail product into a tiny space inside downtown Gresham's Pizazz Salon, to see if Gresham customers would snag the same goods that New Yorkers and Texans loved.

One of her most loyal customers turned out to be a self-taught expert on purses and fine jewelry, so Cline hired her.

Rebecca Fisk worked for the Gresham Fire Department for 15 years, but being around all those manly men never dissipated Fisk's passion for leather purses and shimmering jewels.

"Rebecca knows more about handbags and real jewelry than any person I've ever met," Cline says. "She keeps me organized



Accents of Elegance owner Vona Cline opens new downtown storefront at 316 N. Main Ave.

... and she's one of the nicest people I've ever met."

Fisk does a little bit of everything for the new store.

She packs items that have sold online for destinations like Los Angeles, New York or Houston. And she has an eye for ordering purses and jewelry that appeal to people in big cities as well as Gresham.

Some of the most popular items include the Pandora bracelets (a new type of charm bracelet that is quickly replacing the traditional Italian style charm bracelets, according to Cline); Hobo International purses and wallets; Crislu jewelry (recently featured

Vogue to Gresham



STAFF PHOTO BY CAROLE ARCHER

a Cline, left, and friend and store manager Rebecca Fisk share their excitement about the 3 N. Main Ave. in historic downtown Gresham.

in Vogue magazine); Inge Christopher handbags; whimsical pieces of art turned into pocket-books by New York artist Debbie Brooks; Kenzie purses; and Mary Frances' collectable bags.

In the back of the new store, Cline has dedicated space for baby accessories and gifts, including some very funky (and fluffy) diaper bags designed by two California moms, who are keeping all their production in the United States.

"The line is called la Bella Ragazza," Cline says. "And it is wonderful. They use synthetic fur

... the type that doesn't come off when you rub it against your clothes, and they have diaper bags, backpacks and we're getting their little baby blankets soon."

The line features furry, cotton-candy pink diaper bags that Cline recommends for her most feminine customers.

"I tell them, you get this diaper bag for dad," she says, pointing to a classic black and white diaper bag. "And you get this pink one for when it's just you and the baby."

The line drew at least one new

customer into the store this week, and she traded handbag speak with Fisk, who salivated over the customer's black Michael Kors bag.

The designer is one of a handful that Cline may soon carry and her plans don't stop with additional merchandise.

"I'd like to open two more stores, one in Bend and one in Dallas, Texas," Cline says. "And, eventually, I can see opening an upscale women's clothing store in downtown Gresham. ... I love my customers down here. Gresham's been fabulous for this business."

Small business, big impact

Print shop still on a roll

Accuprint outgrows its spaces at a rapid pace

by ROBIN FRANZEN
of The Outlook staff

Five years ago, on Friday the 13th, Julie Perkins signed the papers giving her partial ownership of the Accuprint printing shop in downtown Gresham. Apparently it was a lucky day.

"From day one, business started on a roll," said Perkins, who bought the business after several years work as a printing apprentice and later managing other local printing outlets.

Today, Perkins can report that the volume of business handled by Accuprint has doubled not only once, but twice under her management, a statistic that Perkins acknowledges contradicts the experience of most first-time business owners.

"Four years ago when we were operating out of the little shop, I never thought things would be like this," said Perkins, who co-owns the business with Jim Blew. "It makes me begin thinking about how things could expand in the future."

But she has a difficult time pinpointing exactly what has led to Accuprint's fast growth.

"It's really hard to attribute our success to one specific thing, especially sitting in the middle of it every day," said Perkins, who has a soft demeanor but a hard-nosed business sense. "But I think a big part of it is knowing that I am here to get something done; I know what I want to do."

From day one, Perkins said she was determined to turn what she described as a "mom and pop" operation with a single press operator to an aggressive establishment that promotes a quality image and quality work.

In her quest, Perkins has been forced to move her business to larger facilities three times, mov-

ing from a 399-square-foot space initially to one now at 295 N.E. Second Avenue about seven times that size. "Our spaces have always gotten small really fast," she notes.

Today, business couldn't get much better.

"It's wonderful," Perkins said. "We had five full-time employees and we've added more part time. Every year it grows more. We are pleased, happy, jumping up and down — you name it."

Although Perkins declined to specify the growth of her business in terms of dollars, she said it has jumped from serving from about 70 accounts to 540.

Moreover, account retention is high, Perkins said, with some customers electing to continue, via Fax machines, to use her services even after they leave the area. One likely reason for her customers' loyalty is that Perkins says she never lets a piece of printed material leave the store that is not completely satisfactory.

While Accuprint can handle most jobs on its own, occasionally the business subcontracts with other larger facilities. "But I want to get into larger sized sheets here," Perkins said as she listed the areas into which she hopes to lead the business. "I don't want to send it downtown anymore for the big boys to do."

Part of her success has been being at the right place at the right time, Perkins admits, describing how she was able to double her business in one transaction by taking over the accounts of Cascade Graphics when it folded.

But most of it has been a lot of hard work.

"We have two if not three presses running between eight and 10 hours a day and we work a lot of overtime," Perkins said.



Staff photos by Steve Gibb

Julie Perkins, right, co-owner of Accuprint, and employee Melinda Rusaw discuss a printing job.

Perkins is especially proud of the community service activities her business has been involved with and the range of services that Accuprint now can provide that it was once unable to offer. "If someone comes in with an idea, we can coach them through the planning stages, design, layout, everything," she said.

So far, Perkins, who out of fascination entered the printing business in 1978 when she was in between other jobs, has experienced very few disappointments as a business owner, partially because of the attitude she has developed.

"Maybe we have had our share, but I tried to look at it differently — like this is something we learned from and then we'd pick up and go again," Perkins said in her characteristically upbeat manner.

Already, Perkins is eyeballing her location of the past eight months and wondering whether it is large enough to accommodate the changes she plans to make, including buying a larger press that would have four-color capabilities.

"GTE is on the back side of the building — and they probably won't be there forever," said Perkins, working through in her mind the potential for taking out a wall, putting in an archway and having that much more space for her equipment and crews.

As far as Perkins is concerned, there are few foreseeable limits in Accuprint's future. "I can't see it ever just fading off into the sunset," she explained, then hitting on what could be the true key to her success. "I enjoy this business a whole lot."

'It's wonderful. We had five full-time employees and we've added more part time. Every year it grows more. We are pleased, happy, jumping up and down — you name it.'

— Julie Perkins



OUTLOOK 23 JAN, 1969



The Added Touch Arts and Crafts moved to their new location, 418 S. E. 187th Ave at Stark in Rockwood Shopping Center, April 1, 1968. Arnetta Davis and Dona Bailey, owners, not only expanded their shop but have been able to provide the community with excellent art classes, in oil painting and tole. Their staff of teaching artists are the very best. Beginners to advanced pupils find the needed help here to learn. They are the largest arts and crafts suppliers in the East county area. Phone 665-9348 for any information or special ordering. Come in and join the fun. Daytime and evening classes. Craft classes are free with supplies purchased here. Hours 9:30 to 5:30 daily; 7PM to 9PM on Tuesday, Wednesday and Thursday.

3-29-2

The Outlook Tuesday, March 29, 2016



Linda Tribbett, left, and Dottie Tillstrom enjoy the new space on Northeast Division Street occupied by Adorned In Grace, a bridal shop dedicated to aiding victims of human trafficking.

Shop takes graceful approach to help trafficking victims

Division Street shop sells discounted wedding dresses to raise awareness

3-29-2016

Story by Shannon O. Wells

Photos by Josh Kulla

While Adorned in Grace, a new wedding dress boutique on Northeast Division Street, is ostensibly about making brides-to-be and their bridesmaids happy, the shop's ultimate mission is to draw attention to one of today's more disturbing societal ills.

Proceeds from purchases of the dresses and gowns, which are donated as new or "gently loved" and deeply discounted, go to draw awareness to — and assist victims of — human sex trafficking.

The shop, which opened March 12, is an outgrowth of Compassion Connect, a non-profit organization that brings an amalgamation of Portland-area churches together to address community problems and assist people in need.

As Adorned in Grace director Linda Tribbett explains, a group of pastors approached Multnomah County Commissioner Diane McKeel to ask how their churches could best help the community.

"She revealed the problem of trafficking. That group set out to pursue its options and see what's being done, what still needs to be done," Tribbett says. "They created a directory for churches to plug in and (offer) help."

Around the same time, Tribbett and other Compassion Connect volunteers were helping a (trafficking) survivor plan a wedding, and were, as she says, "thrown into the whole world" of weddings and dresses.

"Dresses were being donated to help (trafficking) victims and we had no place to put 'em. We were storing dresses in our bedrooms," Tribbett recalls.

Dresses at Adorned in Grace, which are donated by individuals and other bridal shops, sell for between \$99 and



Adorned In Grace is now located in a renovated house at 818 N.E. Division Street.

"I believe it's going to a good cause. A girl told me the other day, 'I can afford a (new) dress, but I want to get it here and support the cause.'"

— Dottie Tillstrom, volunteer seamstress at Adorned in Grace wedding shop

FIND YOUR DRESS

WHAT: Adorned in Grace, a wedding dress shop with proceeds going to assist those affected by human trafficking

WHERE: 818 N.E. Division St., Gresham

HOURS: 1-5 p.m., Thursday-Friday; 10 a.m. to 5 p.m., Saturday, and by appointment

WEBSITE: adornedingrace.org

CALL: 503-489-7087

\$299. The Gresham shop has about 200 dresses in stock.

The first Adorned in Grace opened in Fairview Village in March 2010. When that space was no longer available to the organization, a new shop opened in Raleigh Hills in Southwest Portland in space donated by the Fred Meyer company.

"It's been five years now, thanks to their good graces," she says.

For Adorned in Grace to set up a new shop in East Multnomah County, Clear Creek Church donated its former office and counseling space in a small house at 818 N.E. Division St.

Volunteer labor and building materials donated by Greg

Bauer Floor Covering, Legend Woodworking, Northwest Technical, Rebuild Center and Miller Paint helped complete a full remodeling of the quaint structure.

Dottie Tillstrom, a longtime Gresham resident, keeps busy as a seamstress for Adorned in Grace, making sure the dresses look and fit as good as possible. She believes the shop's mission fills a significant need in the community.

"A lot of people, even if they can afford a dress, don't believe in spending thousands of dollars on a dress," she says. "I believe it's going to a good cause. A girl told me the other day, 'I can afford a (new) dress but I want to get it here and support the cause.'"

As she showed off the Gresham shop last week, Tribbett and volunteers prepare for the annual Dress for Freedom event on Saturday, April 2, at Gethsemane Lutheran Church, 11560 S.E. Market St. Portland.

The all-day prom/party is a opportunity for what she calls the organization's "advocates to don donated formal wear and get free makeovers."

"We want them to be advocates rather than victims," she says. "That's kind of our goal (Their stories are) very heartbreaking, but also very courageous."

swells@theoutlookonline.com

Station II makes strong start

New facilities will bring influx of medical jobs to area

BY JILL FOREMAN
staff writer

Medical internships, sauna soaks and breast cancer support are all elements of Gresham Station's phase two, which is now under construction.

After expressing interest in March, Adventist Medical Center finally signed a lease Monday, Oct. 6, to bring an outpatient facility to Gresham Station that will include an imaging center, physician offices and a physical therapy clinic.

It makes sense, Adventist officials say, because more than 18 percent of Adventist Health's inpatient volume in Multnomah County comes from the greater Gresham area. Gresham Station is 5.5 miles from the main Adventist hospital campus in southeast Portland.

The new Adventist Health outpatient center will occupy more than 16,000 square feet in one of two medical office buildings planned for phase two. The site is at the southwest corner of Civic Drive and Burnside Avenue. The Adventist Health outpatient center will occupy the first floor and a portion of the second floor of one of these buildings.

And that's not all. Fred Bruning, president of Center Oak Properties, the developers of Gresham Station, used his connections to negotiate a deal with California-based LA Fitness.

The work-out facility will build a two-story, 50,000-square foot state-of-the-art facility (the chain's first in Oregon) that will provide therapy components to the health atmosphere, including a full-length pool.



RENDERING COURTESY OF ADVENTIST MEDICAL CENTER

Adventist Medical Center signed a lease on Monday, Oct. 6, to bring an outpatient facility to Gresham Station. It will include an imaging center, physician offices and a physical therapy clinic.

Foundation she founded in 2001.

Hearts of Hope reaches out to breast cancer patients with a myriad of treatments from medical (psychologists and naturopathic physicians) to personal (massage, yoga, cosmetology).

So stellar is Barnhart's reputation that other doctors and surgeons are interested in setting up practice in Gresham, Bruning said. In fact, phase two is already 85 percent pre-leased, with 23 doctors and medical providers bringing their practices to the Gresham Station complex.

There's more yet. Metro has already bought land at Gresham Station for a new MAX stop.

Plus, phase two will build some 300 apartments for senior living and about 70 townhouses.

While Gresham Station phase one brought in big-name retailers and gave people a chance to shop locally, phase two includes the features befitting the concept of a planned community.

Bruning kept his word to Gresham Mayor Charles Becker, who asked him to consider the city's goals of bringing in paying jobs when creating Gresham Station.

"I think the medical field is something that brings a lot of high-paying jobs," Bruning said.

"First, it has a pulse and it's available, and we may as well get our fair share of the expanding industry," he said. "Second, it really fit in with the Center for Advanced Learning (CAL). With all the mentoring opportunities, everything will fit together perfectly.

"In a couple years time, you'll have students graduating from CAL, going to Mt. Hood Community College and getting their bachelor's

from Oregon Health & Science University here and then walking across the street into doctors' offices."

Bruning said the plan is to turn over the spaces to tenants in July 2004.

Construction on the new Adventist facility is beginning this month and estimates have the center seeing patients as early as fall 2004.

It gets better. Surgeon Mary Barnhart, whom Bruning said is one of the most respected doctors in the state, will also move into Gresham Station when phase two is complete, bringing The Hearts of Hope

Adventist Health, for example, estimates hiring 32 full-time medical employees for the new site.

Bruning said the medical focus on phase two came from two concepts.

OUTLOOK 13 JAN. 1966



Al Myers, Realtor, a resident and active member of the Gresham business community for 27 years, opened his new real estate office at 116 N.E. 3rd St., November 9, 1965. He owned the Al Myers Auto & Electric for 8 years and has been in the real estate profession since 1955. He is the educational representative for the Oregon Real Estate Dept., and the State President of the National Real Estate Honorary Society, Rho Epsilon Kappa. Mr. and Mrs. Myers and their two daughters reside at 935 N.W. Norman Ave., Gresham. Specialist in all types of real estate and property management. Drop in and become acquainted. Courteous, quick help in any real estate need.

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OUTLOOK 6 DEC. 1951

Alexander company saved by merger

*The Gresham manufacturer
will combine forces with
Parkrose's Boden Store Fixtures*

BY JILL FOREMAN
staff writer

A last-chance merger has saved a longtime East County business from closing its doors.

Alexander Manufacturing Inc. of Gresham, which has a reputation in the hotel and gaming industries for supplying some of the finest craftsmanship nationwide, announced Friday, May 7, that it will merge with Boden Store Fixtures Inc. of Portland, said Don Thoreson, executive vice president of operations for Alexander Manufacturing.

"It's a miracle, really," Thoreson said, sounding tired but happy.

Alexander Manufacturing, an employee-owned company that made \$29 million in 2003 (and finished a \$6 million interior job outfitting The Seminole Hard Rock Hotel & Casino in Tampa Bay, Fla. ahead of schedule), has since taken a financial nose dive. The company recently has replaced former CEO Bill Klutho with interim CEO Paul Harrison.

Thoreson declined to comment further on the company's financial situation, saying only, "at this point I'd like everyone to cooperate to keep the company going and people working."

Last December it laid off 50 employees and by Tuesday, May 4, was unable to make payroll and sent its employees home. By the end of the day Tuesday, two investors who had expressed interest in backing the company walked out on a deal.

But Thoreson, who was hired in March 1975 by founder Nick Alexander, said he would not give up on the company, adding, "We're not done."

From Tuesday through Friday, he brokered a deal to save the company and bring back the employees.

In less than a week, Boden Fixtures President Carl Boden recognized that Alexander Manufacturing has a strong reputation and desirable client base to invest in — as well as common interests. After all, Boden Store Fixtures has designed, manufactured and installed metal and wood displays and fixtures for the retail industry since 1946. Based in nearby Parkrose, Boden Store Fixtures has annual sales of \$20 million to \$25 million and 200 employees.

"It's a merger really of the strengths of both companies," Thoreson said. "They have the financial strength

TURN TO ALEXANDER,
Page 3A

Alexander: Workers are being hired back

CONTINUED FROM Page 1A

today to help us complete the \$4 million in projects I have. Fiscally and financially maybe we haven't managed ourselves as good as we should have, but we've never let a customer down. We've found we had that frustration again. The one thing Carl Boden will bring us is fiscal responsibility. If Carl hadn't stepped in the doors would be closed."

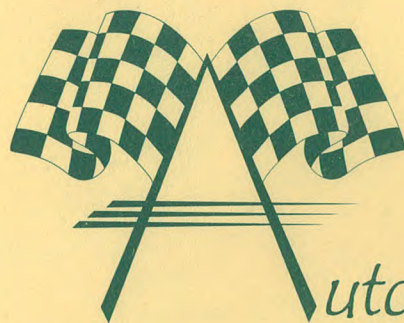
Boden Store Fixtures will assume responsibility of business and financial planning while Thoreson will continue to run operations for Alexander Manufacturing. Thoreson said the company will

slowly rebuild from its current \$4 million project list back to \$15 million. Founder Nick Alexander will continue in his role as company consultant.

The company's new name has not been decided. Though he is careful to say details will be worked out to keep liability issues separate between the new company and the old company, "We will be rehiring a lot of the former employees as things pick up," Thoreson said. "We're bringing them back as I speak."

Jill Foreman can be reached at
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or by calling 503-492-5116.

²⁰⁰³
All About



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Eye and palate come together at new Heidi's delicatessen

11-24-75



ONION TOP distinguishes the Eklunds' new Alpenhaus Swiss Deli from any structure in the area. It is typical of European alpine designs and sustains the mountain-

activity atmosphere of the Swiss Village. Don and Marie Eklund opened new restaurant and delicatessen this past weekend.

**Story/photos
by Buford Sommers**

The eye and the palate now find themselves in contention at Heidi's Swiss Village — and what a happy contest it is!

There can be no losers.

The scene of this joyful joust is the new establishment, Alpenhaus Swiss Deli, which Don and Marie have just opened where Highway 212 crosses U.S. 26.

Visitors must decide for themselves whether the Eklunds have provided more for the eye in the way of spectacle, or more more in gustatory delights, but whichever way the cookie crumbles (the cookies are right next door, in the bakery) there is a taste treat for all.

Considerable thought went into the visual appeal of this food treasure house, from the onion top of the new structure to the hand-painted ornamentation inside.

Booths are separated by panels of stained glass, each depicting a different design and supported by wooden frames into which grape figures have been sand blasted.

Mrs. Eklund painted the designs on wine barrels that stand beneath hand-carved figures from Italy. Huge metal bells, intended for the overburdened necks of cattle, were brought from Austria and hung from the ceiling.

The Deli might be considered as a spinoff from Heidi's Restaurant, and it is in a way. Long lines of patrons waiting for seats convinced the Eklunds that there was a demand for more food service. But the Deli is more than just "more of the same": It caters to a whole new breed of appetites.

"This is a cafeteria service," Eklund said. "Fast food for those who might want just a

sandwich and salads, beverages and a few Swiss desserts.

"The take-out service, the delicatessen, offers gourmet foods from Germany, Switzerland, Austria, Sweden, Denmark, along with imported wines and beer."

So, the food and gift complex known as Swiss Village adds another unit, a growth that traces back seven years, when a few eyebrows may have been raised at the audacity of starting a restaurant at this isolated spot along the Boring-Kelso road where the new Mt. Hood Expressway was scheduled to go in. How come it caught on?

"I think it's because we believed in quality, service and atmosphere," Mrs. Eklund said. "We tried to provide something different in the way of setting.

"My grandmother was from Switzerland, and that gave us the idea of a Swiss theme. Don did the landscaping, and he has a good touch for that."

A bakery and gift shop followed, building up the atmosphere, and now the Deli tops it off.

But the Eklunds have always felt themselves a part of this locality, having been in the berry business 20 years before the restaurant venture "and we know everybody around here."

An important element of support, however, was from the people who did not live around there but drove in from miles around, happy with the easy-in, easy-off convenience of the highway, which became even easier after construction of the overpass.

Deli . . . the term suggests delicacy, or delicatessen — to eat delicacies.

But to many the name will simply mean a delight, in food and atmosphere.



THE EKLUNDS—Marie and Don—in launching their Alpenhaus Swiss Deli, have heightened the atmosphere of the Swiss Village, where they opened the original restaurant seven years ago. Quality food, however, has been the enduring factor that sustained popularity.



STAINED GLASS partitions divide booths. Each panel contains a different design. At rear is Charles Eklund, brother of Don Eklund.

Newest shoppe in Gresham

By LISA DANIELS
THE OREGONIAN

GRESHAM —

At the newest Multnomah County building in downtown Gresham, senior citizens can play bingo, check their blood pressure, work on a computer and eat lunch.

Starting this week, they can shop, too.

The Ambleside Shoppe, featuring handicrafts made by senior citizens and disabled individuals, officially opened Tuesday morning. The store offers a range of hand-made goods, such as knit booties, paintings, wooden toys and more.

"Very nice," observed one shopper as she entered the shop on the first floor of the building.

The store has been in the minds of many senior citizens and county officials since they started mapping out Multnomah County East, the 88,000-square-foot county health and community services building several years ago. They wanted to give seniors, who sold items at the former senior center, a chance to earn money and a place to display their talent.

"It's important to them," said Gladys Mitchell, a member of the six-member board that runs the shop. "A lot of them live only with Social Security, so this helps them make extra money."

A 400-square-foot retail space with a big window and high ceilings was set aside when the county building was constructed. Since the building opened this year, the shop's board of senior citizens and people with disabilities has advertised for vendors and selected items to be sold.

The result is a shop filled with a variety of goods, such as a \$3.50 black hand towel embroidered with "OSU" in orange letters, a \$25 stuffed long-eared rabbit and a \$125 painting featuring yellow and red tulips. Six-dollar aprons of many colors hang from a rack, a

\$45 wood wagon sits by the front door, and \$60 Raggedy Ann and Andy dolls in light and dark shades smile from the shelves.

Crafters will get 80 percent of the sales price of the items. The other 20 percent will go to Gresham Seniors United, the group that rents the retail space from the county, and Independent Living Resources, an agency that promotes and supports independence of people with disabilities.

The two groups also will provide volunteers to run the store from 10 a.m. to 2 p.m. Tuesdays through Thursdays, and more days if they

get more volunteers. Some of the Independent Living Resources volunteers hope their store experience will help them land paying retail jobs.

With a snip of the red ribbon across the front door, vendors and shoppers got into the sales spirit Tuesday morning.

The volunteer manager's 11-year-old granddaughter did a dance near a "Grand Opening" sign. Shoppers pulled out their wallets. And a vendor mingled with the crowd, encouraging everyone to "buy, buy, buy!"

AMBLESIDE SHOPPE

What: A gift shop featuring crafts and art made by senior citizens and people with disabilities

Where: First floor, Multnomah County East building, 600 N.E. Eighth St., Gresham

When: 10 a.m. to 2 p.m. Tuesdays through Thursdays

Needs: Vendors, volunteers as well as a volunteer manager

Sampling of items: Dolls, flower arrangements, knitted booties, sweaters and hats, paintings, wood carvings, wood toys, vases featuring live fish and plants

Information: Lisa Banta at 503-988-4870 or Georgena Moran at 988-4880

With the snip of a red ribbon, a long-planned store in the Multnomah County East building opens



The cute and the curious, including a stuffed elephant, can be found at the Ambleside Shoppe in the Multnomah County East building in downtown Gresham. Manager Louise Whittingham, a volunteer, invites the public to visit the store, which opened Tuesday.

ROBERT BACH
THE OREGONIAN

BUSINESS

east county leader

Discover the best kept secret gift shop in APRIL 2014

Ambleside Shoppe offers a unique and year round venue for seniors

Linda Guckert is a former volunteer and sales clerk at Ambleside Shoppe, "the best kept secret" gift shop at the Gresham Senior Center. Guckert now co-manages the shop, which is staffed and stocked with handmade items by local seniors. A portion of the proceeds from the gift shop's sales help support programs and activities offered at the Gresham Senior Center.

How was the company started/founded and when?

The Ambleside Shoppe held its grand opening August 6, 2002. At that time, it was a partnership between Gresham Seniors United (now known as Gresham Senior Center) and Independent Living. Their mission statement was "to create a community store enterprise that provides an opportunity for the sale of arts and craft items made by seniors, people with disabilities and the general public." The first shop manager was Louise Whittingham.

What kind of services/products does your company offer?

The shop is filled with a variety of hand crafted goods – kitchen items: scrubbies, towels, potholders, aprons, etc.; baby items: booties, socks, hats, mittens, blankets, toys, burp rags and more; toys: wooden toys, Raggedy Anns & Andys, knitted toys, etc.; clothing: dresses, aprons, sweaters, hats; home goods: blankets, quilts, paintings, figurines and more; accessories: jewelry, purses, belts, scarves, etc.; extras: itsy bitsy dolls, paintings, owls, cards, bird houses and much, much more.

What makes your business unique in your market?

The uniqueness is that any item purchased is actually a win-win arrangement in the continued support of local seniors – 70% of the purchased price goes to the vendor, who is usually a senior on a fixed social security income, 20% goes to the

senior center to continue its support of programs for local seniors and 10% goes to overhead costs incurred by the shop like debit/credit card fees and advertising for new business. All of our shop clerks are volunteers, who each put in at least four hours a week managing the shop.

Is/was there a founding principle behind the company? If so, what is it and who set the standard?

Yes, the founding principle is to help seniors. That principle was in the initial mission statement and continues today. The majority of the vendors are seniors and our volunteer staff is seniors. All money raised goes back to the Gresham Senior Center, where it is used to continue to provide a place for the seniors of Gresham to come and enjoy themselves in the many activities offered. From mahjong to pool, jigsaw puzzles to reading books, Hawaiian dance to Tai Chi – these are but a few of the activities seniors can enjoy.

What do you like best about your job/company?

I am a retired computer consultant. Managing a back office (inventory, sales and billing) was something I was skilled at. Through co-managing the Ambleside Shoppe, I can volunteer these skills and fill a need in the community. I enjoy the customers that come into the shop, even if it is just to browse. The vendors constantly amaze me with the items that they make.

What is most important to you, in terms of propelling your company into the future?

I need to get our shop noticed by and connected to the community. We are the best kept secret in Gresham. My plan is to market the Ambleside shoppe to the local community. My first attempt is through our local newspaper. I am running a discount coupon in this issue of East County



All the items in the gift shop are handmade. Shoppers will find kitchen accessories, c

Leader and I hope this article will attract community attention to the shop. I have also set up us up on Facebook and hope that people will visit us at facebook.com/gresham.seniorcenter to see photos and stories about the shop and the vendors. In the future we will be running some campaigns as well.

I feel strongly that as seniors we need the community and the community needs us. In the future I would like to see stronger community ties between the city and the senior center.

Does your company have a presence in the community, i.e. volunteerism or service? How?

We are a non-profit organization and serve the local seniors of Gresham by continuing to contribute the revenues of the shop to help support ongoing programs and activities for seniors at the center. Our shop volunteers work close to 1,664 hours a year.

Gresham

home crafters



local seniors. In addition to dolls and children's toys, g, home goods and more. OUTLOOK PHOTO: JIM CLARK

What is the one thing you would like your customers or potential customers to know about your company?

One of the best things about Ambleside Shoppe is that it provides a circle of opportunity for senior citizens. The opportunity to sell a craft as a vendor; the opportunity to give a portion of their sales back for continued support of the senior center; and the opportunity to enjoy the various programs offered by the senior center.

Customers should know that by shopping at Ambleside Shoppe they are ultimately helping to support the Gresham Senior Center.

AMBLESIDE SHOPPE

600 N.E. Eighth St.,
Room 130, Gresham.
(503) 988-4870

Hours of operation:
10 a.m. - 2 p.m. Monday through Friday

High Tea with Annie Fenwick

A proper Tea means something different to each of us. At Annie Fenwick's it is a time to retreat from a busy world and be kind to yourself, while enjoying the finest of tea, scones, savouries, and desserts. We hope that as you leave you will feel refreshed and that you have experienced genuine hospitality, just as though you have been the guest of a British friend.

High Tea is by reservation only, Tuesday through Saturday. The first seating is at 11:00am to 1:00pm, the second seating is at 2:00pm to 4:00pm. The cost is \$9.95 per person.

We look forward to sharing a proper Tea with you and thank you for your patronage.

*Al & Jan Hedum
&*

The Staff of Annie Fenwick's



Annie Fenwick's

Bakery

&

Tea Room

336 North Main Street
Gresham, Oregon
(503) 667-3768

Tuesday through Saturday
9:00am to 5:00pm

JANUARY 1994

Please feel free to check the bakery case, filled with our baked goods of the day.

Luncheon Specialties

Ploughman's Lunch \$5.25

A small, round loaf of Scottish oat bread with cheddar cheese, fresh fruit, crisp green salad & a tart.

Cornish Meat Pastry \$6.50

Pronounced "pass-tee", this meat pie is named for Cornwallian miners who carried it in a pocket for their lunch. A crescent of buttery pastry, filled with tender, seasoned meat & vegetables. Served with fresh fruit & green salad.

English Cheese Tart \$4.95

Tender, melt-in-your-mouth pastry filled with a cheese, egg, and vegetable mixture. Served with fresh fruit.

Banger and Beans \$5.25

Traditional British sausage served with sauteed onions, baked beans, & salad.

Banger on a Bun \$4.75

British sausage served on a fresh roll with sauteed onions, mustard, & coleslaw.

Welsh Rabbit \$4.95

Half the world calls this dish "Rabbit" and the other calls it "Rarebit". Either is correct and tastes just as satisfying! English cheddar cheese and ale are melted together with seasonings, poured over toast points and broiled until bubbly. Served with salad.

Highgrove Chicken Salad \$6.95

Chunks of marinated chicken breast, cheese, and vegetables on a bed of crisp salad greens. Choice of buttermilk scone or two "skinny" scones (approx. 45 calories each).

Steak and Mushroom Pie \$6.50

Another traditional British dish, of tender steak, mushrooms & savoury vegetables in a well seasoned sauce, surrounded by tender, flaky crust. Served with salad & vegetable.

Sandwiches

English Beefeater Sandwich \$5.75

A hearty sandwich worthy of the Earl of Sandwich himself! Roast beef with cheddar cheese, lettuce, sliced onions, horseradish, and cream cheese.

English Cheese Sandwich \$4.75

Smoky cheddar & cream cheese combined with sprouts, tomato, lettuce, and avocado.

British Colony Chicken Sandwich \$5.50

Chunks of chicken with pineapple & celery, seasoned with Indian curry.

Half Sandwich and Soup \$4.95

Soup & Buttermilk Scone \$3.50

Soup Cup \$1.95 Bowl \$2.75 Salad \$1.75

Beverages

Tea (ask for selection)	\$1.00	Coffee	\$1.00
Milk	\$0.95	Snapple	\$1.25
Root Beer	\$1.10	Vanilla Soda	\$1.10
Annie's Hot Chocolate	\$1.25	Birch Soda	\$1.45
with cream & cinnamon			

Viennese Coffee \$2.50

A dark roasted dessert coffee mingled with chocolate & cream, topped with whipped cream & dusted with chocolate.

Lighter Fare

Cream Tea \$3.95

A choice of tea, scone and fruit. Served with Devonshire style cream and jam.

Tea Sandwich Plate \$5.95

An assortment of delicate tea sandwiches garnished with fresh fruit.

Bakery/tea room opening soon

OUTLOOK 10/20/1993 Business Briefs

by LYNN NAKVASIL
of The Outlook staff

After 20 years of catering weddings, Jan Hedum wanted to quit racing from church to church. In two weeks, she will open Annie Fennwick's Bakery and Tea Room at 336 N. Main Ave.

The front half of the restaurant will seat 30 for a British lunch of Cornish pasties, steak and mushroom pie or a cream tea. A bakery case lines one wall and will feature scones, cakes and other items.

"There will be an English Beefeater's Sandwich, with onion, horseradish and English mustard, which will not be for the fainthearted," Hedum said.

Divided off by screens, the back section will be dressier, require reservations and serve high tea. High tea includes a savory course — such as chicken puffs — making it a full meal, Hedum said.

Hedum divided her shop to serve two sets of clientele. The bakery portion would appeal to working people for a casual lunch or quick takeout meal, and the back would be for more formal affairs, like bridesmaids' luncheons, she said.

"I use real butter, real cream, real everything. I don't use mixes," she said.

The site formerly housed the Royal Tea Garden and was known for its ceiling mural, but the ceiling was a plain white when Hedum arrived.

Undaunted, Hedum sponge-painted the walls and is developing an ivy motif. The new owner also has turned a hand at soap making, woodworking and floral arranging.

"My gift is hospitality," she said.

Hedum, a Gresham resident, had been looking for a site for at least

two years, and as far away as Battleground, Wash. It was something of a surprise to find something so close to home.

"I never considered Gresham (at first) because Gresham had one, and it was too close to home," she said. "I like what's happening downtown."

Coming up with a name also had its quirks. Although she is of English-Irish background, Hedum wanted a more British-sounding name.

She and her four grown daughters looked through name books and came up with Fennwick. "Annie" lent a friendly air to the surname and would also put them at the front of the phone book, Hedum said.

Then in the midst of preparations, Hedum ran into someone she knew years ago as an artisan: none other than Anne Fennwick, organizer for Sandy Mountain Festival.

"I said, 'oh, I was probably influenced,'" Hedum recalled. "She was a very friendly person. She'll definitely get a free lunch. Anyone who is named Annie Fennwick gets a free lunch — there can't be that many."

For her part, Anne Fennwick, a Sandy resident, said she guessed it was an honor, but the whole thing was still a little strange. Also, she doesn't go by "Annie."

"I happened to run into the gal who named it at the fabric store. She was going to name it after me, isn't that weird?" Fennwick said. "She went ahead and named it after me even when she found out."

The family helped pick teas and buy tea cups at estate sales. Hedum's daughters will also be helping out and Hedum relies on her husband Al for support.

"He's my anchor and my strength," she said.



MARGARET M. DUNNE/The Outlook

Jan Hedum plans to open Annie Fennwick's Bakery and Tea Room at 336 N. Main Avenue in about two weeks.

OUTLOOK MAY. 2004

Applebee's will open in Burnside development

BY JILL FOREMAN
staff writer

Applebee's Neighborhood Grill & Bar has signed on to Portland developer Bruce Forcum's \$7 million project at the intersection of Eastman Parkway and Burnside Road.

Construction of the new \$850,000 business will begin on the west end of the property sometime in early June, Forcum said.

Founded in Atlanta, Applebee's operates more than 1,600 restaurants in 49 states and serves its Honey BBQ Baby Back Ribs, along with steaks, shrimp, chicken and appetizers such as the Cheesy Bacon Tavern Chips and Sizzling Apple Pie.

The development company Forcum Equities LLC has already torn down the old Gresham Cinemas and built a brand-new La-Z-Boy Furniture Galleries, 407 N.W. Burnside Road. The store opened April 17.

Forcum has brought in BedMart next to La-Z-Boy. The Oregon chain owned by Steven Stone sells futons, mattresses such as Tempur-Pedic, SpringAir, King Koil and Perfect Contour.

BedMart opened Friday, April 30. Its hours are 10 a.m. to 7 p.m.

Monday through Friday, 10 a.m. to 6 p.m. Saturday and noon to 5 p.m. Sunday. Call 503-489-0698 for more information.

The building out front of La-Z-Boy on Burnside Road will feature tenants Bright Now! Dental Inc. and T-Mobile USA. They plan to open around July 1, Forcum said.

Bright Now! Dental, Inc., along with its subsidiaries, owns or provides business support services to 200 dental offices in 18 states.

It offers general and preventive care, children's dentistry, cosmetic

dentistry (including teeth whitening), orthodontics (braces) and specialty dentistry (periodontics, endodontics and oral surgery).

T-Mobile is one of the fastest growing nationwide wireless service providers. It offers digital voice, messaging and high-speed wireless data services to more than 13.1 million customers in the U.S. You may recognize its pitchwoman, Catherine Zeta-Jones, from a few movies.

A fourth building to be constructed will house an as yet un-named bank, Forcum said.



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503-968-8040

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509-783-0300

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509-928-2494

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LONGVIEW
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360-414-8989

HAZEL DELL
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360-573-2188

LLOYD CENTER
1439 N.E. Halsey St.
503-284-8040

TUALATIN
8559 S.W. Tualatin-Sherwood Rd.
503-885-0615

SOUTH SALEM
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503-364-1775

SPRINGFIELD
3024 Gateway St.
541-744-1364

RICHLAND
43 Columbia Point Dr.
509-942-1513

NORTHPOINTE
9634 N. Newport Hwy.
509-464-1388

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1301 N. Davis Rd.
831-757-6682

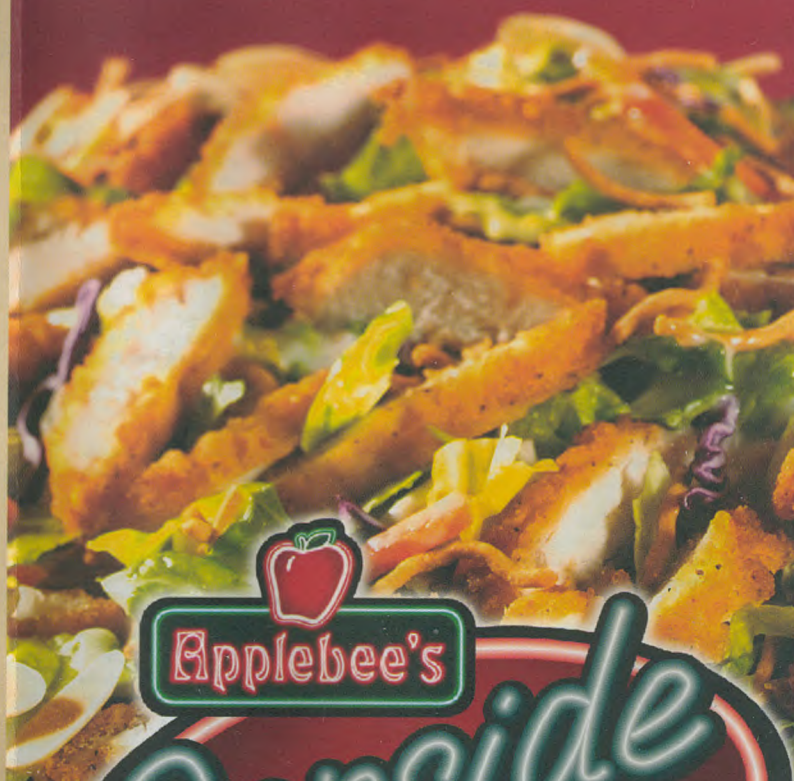
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Appetizers

Share an appetizer and share the **POINTS®** value!



Tortilla Chicken Melt
(480 calories/13g fat/6g fiber)
This revolutionary take on quesadillas includes chipotle roasted chicken, reduced-fat mozzarella and cheddar cheeses, broccoli, mushrooms, carrots, corn, red peppers and red onions grilled in a whole-wheat tortilla. Topped with non-fat cilantro ranch dressing and a side of roasted tomato salsa. \$6.99

10
POINTS

Onion Soup au Gratin
(150 calories/8g fat/1g fiber)
A classic beef broth loaded with caramelized onions. Topped with a crouton and reduced-fat cheese. \$3.59



Entrées



NEW Grilled Shrimp Skewer Salad
(170 calories/1g fat/7g fiber)
Throw another shrimp on the barbie, or salad, in this case. Tender marinated shrimp skewers are served on a bed of fresh mixed greens. Tossed with a lemon herb vinaigrette, sugar snap peas, tomatoes and red onions. \$8.99

3
POINTS

NEW Tango Chicken Sandwich
(370 calories/9g fat/8g fiber)
Grilled and seasoned chicken breast topped with reduced-fat cheese and a barbecue ranch sauce. Served on a toasted wheat bun with lettuce, tomato and red onion with fresh fruit on the side. \$6.99



Mesquite Chicken Salad
(200 calories/4g fat/5g fiber)
If you're in the mood for a tasty chicken salad, look no further. Our grilled mesquite-seasoned chicken breast is tossed with mixed greens, tomatoes, corn, black beans, jalapeño peppers and red onions. Tossed in a spicy barbecue ranch dressing. \$7.99

4
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Substitutions or preparation & ingredient variability may cause **POINTS®** values and nutritional values to vary.

Rollups, Sandwiches & Burgers

All Rollups, Sandwiches and Burgers include fries. Sub Onion Peels for \$1.00

Rollups

Chicken Fajita Rollup

This large flour tortilla is stuffed with chipotle chicken and rolled up with melted Monterey Jack and cheddar cheeses, shredded lettuce and pico de gallo. Served with Mexi-ranch dipping sauce. \$7.99

Southwest "Philly" Rollup

Lean steak folded into a grilled tortilla with Monterey Jack and cheddar, pico de gallo, bacon, mushrooms and jalapeños. Served with sour cream and salsa. \$7.99

Oriental Chicken Rollup

A spin-off of our famous signature Oriental Chicken Salad, this rollup definitely upped the ante! Golden fried chicken, Asian greens, carrots and almonds tossed in our Oriental teriyaki sauce and rolled up in a flour tortilla. \$7.99



Oriental Chicken Rollup

Sandwiches

Honey BBQ Chicken Sandwich

Our boneless, marinated chicken breast is grilled and basted with Applebee's Honey Barbecue Sauce. Topped with Monterey Jack, cheddar and sliced bacon. Served on a toasted bun with lettuce, sliced tomato, red onion and pickle slices. \$7.99

Bacon Cheese Chicken Grill \$7.99

BBQ Brisket Cheddar Melt

Applewood smoked beef brisket smothered in Applebee's Signature Barbecue Sauce. Covered in Jack and cheddar, then topped with sautéed onions. Served on a toasted hoagie roll with cole slaw. \$7.49

Club House Grill

Served warm with sliced ham, oven-roasted turkey, cheddar cheese, tomato and mayo on grilled sourdough with a side of Applebee's Signature Barbecue Sauce. \$7.69

NEW Blackened Tilapia Sandwich

A tilapia fillet coated with Cajun spices and grilled. Served on a bun with lettuce, tomato, onion, pickles and a side of spicy tartar sauce. \$8.29

Zesty Ranch Chicken Sandwich

Tender breaded chicken tossed in Applebee's Buffalo sauce and covered with melted Swiss cheese. Served on a sesame seed bun with ranch dressing, lettuce, tomato and onion. \$7.99



Cowboy Burger

Our burgers are eight ounces of 100% USDA-Inspected Ground Beef. Each burger is grilled to medium-well and garnished with shredded lettuce, tomato and onion with pickles on the side. Served on a toasted sesame seed bun. Mayo available upon request. Substitute a vegetarian burger on any burger at no extra charge.

Burgers

Cowboy Burger

Say howdy to a bold burger topped with onion peels, Applebee's Signature Barbecue Sauce, Jack and cheddar cheeses, and bacon. \$7.69

Big Apple Burger

A Neighborhood legend...two grilled half-pound patties covered with double the cheddar and Monterey Jack cheese then topped with four slices of bacon, red onion, lettuce, tomato and a creamy horseradish sauce. \$8.49

Bacon Cheeseburger

Mmmm...bacon. Not to mention a mouth-watering burger and two slices of American cheese. \$7.29
Cheeseburger \$6.99
Hamburger \$6.69

For a faxable version of this menu, please call your nearest Applebee's.

Brothers to open eatery in old church

by SCOTT MAGUIRE
of The Outlook staff

Frank and William Hartner are remodeling the old Zion United Church of Christ at North Main Avenue and Fifth Street to turn it into Ashley's, a restaurant serving lunch and dinner.

They expect to open the restaurant during the first week of March.

The old church, formed in 1905, started building the brick structure in 1928. Since the church moved out it has had a mixed heritage, serving as Dickenson's book store and then two Italian restaurants: La Quesia and Topo's Churchmouse.

More recently, a Multnomah County library board heard a proposal from Gresham planning commissioner Rick Sendele to use the building as an annex for the cramped library next door.

However, the Hartner brothers have a three-year lease option on the property and they expect to buy the church and land, said Frank. The land is owned by Ron Bergeron, who lives in Canada. He is brother of the Bergeron brothers who run W.R. Hicks.

"We're going to buy it," Frank said, standing amid the construction on Tuesday.

For now, he and his brother are hurrying to get the place ready. "We are about two weeks away," he said. They have polished the hardwood floor, painted the walls a shade of mauve inside and out, and raised the floor six inches in the center of the room. New carpet upstairs and downstairs is due soon.

The basement will double as an art gallery and banquet room, showing off William's watercolors.

"He's an artist and he wanted a gallery," Frank said. "We decided to combine the two."

It was William's painting that inspired the name of the restaurant, the color scheme and the name of the gallery, which will be Giverny. He styles his art after Claude Monet, a French painter who started the Impressionist movement. He once painted a little girl

named Ashley, and he lived in a city named Giverny, Frank explained.

"The colors are a little girl's colors," he said.

The Hartners both have restaurant experience. Frank and William both worked in their parents' eatery, the Halsey Deli, at Northeast 78th Avenue and Halsey Street.

Frank worked in the restaurant business in various positions, eventually becoming a manager at Earthquake Ethel's in Beaverton.

William was also a waiter in Hawaii.

"I've been doing stainless steel in restaurants and kitchens for the last nine years," Frank said.

He did some checking before deciding to open a restaurant where two others had failed. "I did some research before we started," he said. "From what people have told me, the previous places were too expensive or service was too slow."

The Hartners plan a lunch menu with hamburgers, fish and chips, sandwiches, french fries and soup. "We will make our own fries," he said. People will be able to get their lunch in 30 to 45 minutes, he said.

Dinner will be "wide open at first, almost experimental," Frank said. "Until we find out what people want."

The brothers are considering a beer and wine license, but liquor liability insurance is proving to be hard to get and expensive.

"This place has a first-class kitchen," Frank said. It has the cooking area upstairs, just off the dining room, and the pantry/preparation area downstairs with the dishwashing area. There is a dumbwaiter connecting the two.

And the cost? Moderate, Frank promises. The restaurant will borrow a trick from Chinese restaurants in delivering cookies with the bill. But these will be Frank's wife's recipe of chocolate chips. "The whole family is addicted to them," he said. "We will bake them twice a day in the big pizza ovens."

Before the dust of remodeling



Staff photo by Scott Maguire

Frank Hartner (left) and his brother, William, are remodeling the 60-year-old building to become Ashley's.

settles, the Hartners plan to replace some of the stained glass panels with clear glass "to open it up in here and to let people see that there is not church going on," he said. "That's what it looks like at night with the lights on."

Eventually they plan to put a piano in the balcony and have piano jazz and other music on Fri-

day and Saturday nights.

The location, in an area that is quiet at night, pleases the Hartners. "People have got to drive through here to get to restaurant row," Frank said. "We love it because it is nice and quiet at night, no worries about crime or parking. Besides, there is nothing like the old restaurant row."

Ashley's closes doors indefinitely at Gresham site

1-4-94
GRESHAM — Ashley's, a once-popular restaurant in a former church at 436 North Main Ave., closed indefinitely Friday.

Frank Hartner, who owns the building and restaurant with his brother Bill, attributed the closure to changing times.

Ashley's opened eight years ago to much fanfare and quickly became a popular restaurant for lunch and dinner. Since then, it has seen growing competition from new restaurants, such as the Olive Garden, the Red Lobster and others, said Frank Hartner.

Ashley's was not a place people could bring their children and feel comfortable, he said. Gresham-area restaurants today have to cater to families, Hartner said.

Hartner said future plans for the building were indefinite, other than doing some remodeling and maintaining it as a restaurant.

The brothers also operate Ashley's Swiss Village and a High Forest Chevron Service Station at the intersection of U.S. 26 and Oregon 212.

Runner enters new race

by STEVE HUNTER
of The Outlook staff - Mar 4, 1989

Running has always meant a lot to Greg Gustafson, and now it also has become his way of life.

Gustafson, who has been a highly successful amateur distance runner for several years, entered what could be his most challenging race last month in Gresham — running his own store.

Athletics East opened Feb. 11 in the Rockwood Plaza at Southeast 182nd Avenue and Division Street. It is a speciality shop that offers running, walking and cross-training shoes and apparel.

Gustafson, 33, who was named the runner of the year in 1988 and 1987 by the Oregon Road Runners Club, plans to take the same approach to business as he does to running races.

"I'm so confident in running, and I decided this is what I wanted to do," said Gustafson, who owns the store with his wife, Heidi, and a silent partner, who prefers to remain anonymous. "I should've been scared, but I wasn't. My thinking is anything I take serious, I can make it work."

Although he has had thoughts about operating his own running store for 10 years, it was not until about a year ago that Gustafson started planning to make his dream become a reality.

After 11 years in structural drafting for KPFF Consulting Engineers of Portland, Gustafson was ready for a change. And he knows he has entered a competitive field.

"But I think this area needed a speciality shop like this," he said. "A lot of stores around here sell a few of these things, but we're a walking and running specialist."

"And I figured it'd be good to have someone out here who knows about running, such as why a shoe wears out on the inside or outside."

Gustafson certainly knows the sport of running. He ran cross country and track at David Douglas High School and received scholarships to run at Spokane Community College and the University of Utah.

"My dad got me started in running. When I was about 8, my dad, who ran in high school and college, used to run around the block and I'd count laps for him and give him water."



Runners Heidi and Greg Gustafson have turned their love of the sport into a business venture.

Small business, big impact



Staff photo by Steve Gibbons

Greg Gustafson helps Marcia Mueller try on a pair of Nike shoes.

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Continued from the cover.

clothing, and several free trips to races out of state.

His many wins attracted the attention of Heidi, too. She had seen Gustafson at the road races and first met him in 1987 at the Eagle Fest Run at Centennial High School.

She later invited him to a road race she helped organized at Cascade Locks, and the relationship began to blossom a month or so later at the Ultra Relays at Blue Lake Park. The two were married Feb. 13, 1988 in Cascade Locks, the second marriage for both. They ran the next day in the Valentine's Day couples race in Portland.

Like her husband, Heidi Gustafson also started running because of her father. She was a gymnast and cheerleader at Barlow High School, but took up running after

graduation.

She competed last weekend in the Trail's End Marathon in Seaside, her third marathon. Greg Gustafson won the 8-k race in

'So far it's been better than everybody expected.'

— Greg Gustafson

Seaside. He prefers to avoid marathons because the recovery period is so long that he would not be able to race as often.

Greg Gustafson has been working marathon hours at the new store, more than 70 hours a week.

Heidi works part time at the store and full time at homeraising three children.

She said they did a lot of preparation before opening the store, and found out one out of every four small businesses goes bankrupt. But after meeting with Don King, director of the small business center at Mt. Hood Community College, a financial advisor, and Nike, the couple remained confident they can make the store profitable.

"So far it's been better than everybody expected," said Greg Gustafson, who sells six brands of shoes. "With the way I am, I know I can make it work. I don't mean to be cocky, but if I thought it wouldn't work, I'd hurt myself right there."

"That's the same attitude I have when I approach a race."



THE PRINCIPALS in the new Gresham corporation, Automated Services, Inc. which leases computers and computer equipment, show machine using a "Disk Pack", one of the products they are leasing to be used with the IBM 360 computer. the "pack" consists of 10 recording surfaces and holds up to 15 million bits of information. The firm, which went public in November, has sold its 250,000 shares of stock at \$2.00 and is offering a service that includes leasing computer equipment, custom programming, data processing and consulting. From left to right are Albert J. Wegner, CPA and treasurer; Jerry L. Kitchin, CDP and vice president; Jerry L. Poppenheimer, secretary, and Louis E. Nelson, CPA and president.

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Automated Services, Inc. Now Fully Subscribed

The initial public offering of 250,000 shares of stock to residents of the State of Oregon in the Oregon corporation, Automated Services, Inc., which was put on the market five weeks ago, has been fully subscribed according to the E. F. Hinkle Co., underwriters of the issue. Proceeds of the sale at \$2 per share were turned over to the computer leasing and services firm this week.

Automated Services, Inc. with corporate offices in Gresham, was organized in 1964 and incorporated in 1965 to engage in leasing of computers, computer equipment, custom programming, data processing and

public offering of stock was made Nov. 14 and was immediately oversubscribed, according to E. F. Hinkle, president of the underwriting firm.

One of the principle activities of ASI is the furnishing of a "disk pack" which is a highly sophisticated package of records with 10 recording surfaces. Each pack will hold 15 million bits of information which can be found by the computer in an average of 75 thousandths of a second. Jerry L. Kitchin C. D. P., vice president of ASI, points out that the IBM 360 can record 156,000 characters per second on the disk or take them off at the

speed of the IBM "3rd generation computer," Kitchin notes that it will print 1100 lines per minutes with 132 characters per line.

Louis E. Nelson, CPA and president of ASI, states that the computer industry in American has annual sales or rental of punch card equipment of \$2.7 billion and total computer business amounts to \$6.5 billion annually. "This," he says, "is expected to increase to \$55 billion by 1975." He further notes that ASI will primarily be leasing IBM equipment which accounts for 70 per cent of all the computer business.

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