

## Business

# Embroidery specialty of n

## Computerized machine helps create customers' designs

by LYNN NAKVASIL  
of The Outlook staff

Pat and Mary Jane Mullaney will put their own mark of originality on Gresham clothing — embroidery.

On Monday the Gresham residents will open a store called Caddis Creek in the Gresham Village on Burnside Road.

The couple plans to keep a Northwest and outdoors theme in their wares. For those wondering just where Caddis Creek is, there isn't one. "Caddis" is the name of a fly fishing lure.

The shop will feature T-shirts, sweatshirts in three weights and Henley shirts. Some will have designs embroidered on site by a Barudan machine and others will be purchased through a local distributor.

Pat Mullaney will continue with his job at a wholesale distributor, and keep up the accounting end of the business.

Mary Jane Mullaney will manage the store. She said she had always been interested in opening a retail venture, but it was their three children who inspired her with the idea of embroidery.

"My daughter plays on a soccer

team, and they're always getting things monogrammed," she said. "I've mainly been a mom. Gresham Youth Soccer knows me well."

They will offer a catalog of designs for people to choose from and a variety of blank shirts. People may also have their initials monogrammed.

For now, the Mullaney's will not accept other clothing for embroidery for fear of making a mistake on a customer's item.

The machine will be going during business hours when there are orders, Pat Mullaney said.

"It sews about 400 to 500 stitches per minute and most designs are from 5,000 to 15,000 stitches," he said.

The machine's designs are programmed onto 3.5-inch floppy discs, and a computer screen shows the progress of a project. Eventually, Mary Jane Mullaney hopes to embroider on denim or children's apparel.

The Mullaney's are pleased with the updated appearance of the mall, not to mention their location — right next to Starbucks.

"Most of the retail spaces were really big — just gigantic," Mary Jane Mullaney said. "This one is just right, and it has lots of windows, too."



Pat and Mary Jane Mullaney



# ew store opening on Monday



MARGARET M. DUNNE/The Outlook

Monday will open Caddis Creek, a clothing store that specializes in embroidering items, in the Gresham Village.



OUTLOOK 11-15-06

# Second Cafe Delirium opens in old Java Bay location

## *Name recognition has given a boost to business*

BY KELLY MOYER-WADE  
staff writer

If you were a teenager in the 1990s living anywhere near Gresham, the name Java Bay probably means something to you.

The little coffee shop opened on the corner of Hogan and Stark in the early 1990s and, with its tasty coffee drinks and friendly staff, quickly became a popular hang-out for the under-21 crowd.

In more recent years, however, Java Bay seemed to lose some of its steam.

"There were three big things that happened," new owner Cody Clark says. "Albertsons left, and that hurt them. Then Fujitsu closed, and Starbucks opened by the new Albertsons. They all happened within the same time frame, and I think the combination hurt business."

Java Bay's original owners sold the coffee shop a little more than one year ago, but the new owners couldn't get the old magic back.

Enter Clark.

The coffee shop owner knows exactly what it takes to turn around a flailing business because he's done it before.

Three years ago, when Clark (along with his mother, Linda Beck) took over Gresham's Café Delirium, the coffee shop was on the brink of collapse.

Two years later, Clark, 32, was turning a decent profit, and Café Delirium had become a down-

town Gresham hotspot.

He has similar hopes for the old Java Bay, which is now also named Café Delirium.

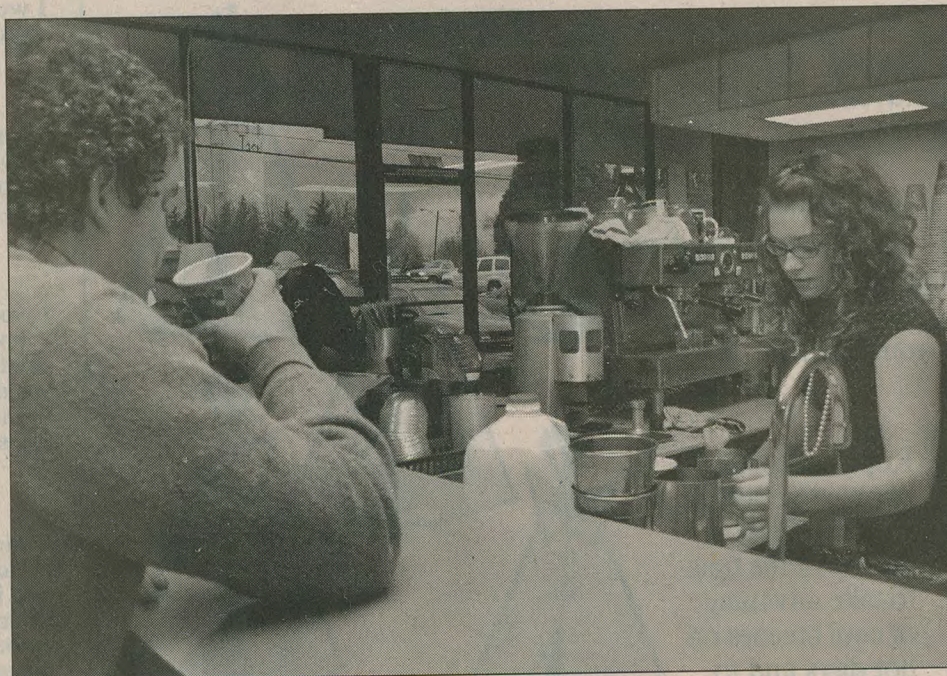
"We're already started redoing this place," Clark says. "We put in couches, we'll redo the counters and the floors ... and the lighting. Right now it feels really 'cafeteria,' so I want to make it cozier. I want this to be a place people feel comfortable coming into."

Having name recognition has helped ease customers' fears.

"As soon as the Café Delirium sign went up we saw an increase in business," Clark says. "People recognized the name."

Two months into his new business, Clark says he's already seeing a turnaround in profitability.

"If we keep up this pace, this should be a pretty happening place six months from now," Clark says.



Inside the new Café Delirium, at 3030 N.E. Hogan Drive, John Motley savors his peanut butter mocha, served to him by barista Jessica "Vegas" Spencer.

PHOTO BY  
SHANDA  
TICE

The quick success has boosted his confidence in the Café Delirium name, and Clark hopes to open at least two more coffee shops in the Gresham area in the next couple of years.

With its mix of cozy couches, large wooden tables, strong Caravan Coffee drinks, low lighting and helpful staff, Café Delirium appeals to all ages.

That doesn't mean that Clark can't appreciate Java Bay's former appeal.

"We've kept some drinks that customers really loved," he says. "And we hope to incorporate them into our menu at (the first) Café Delirium."

The new café is nearly half the size of the original, at 1,100 square feet, but there are similarities between the two coffee shops. The menu is nearly identical, although the new Café Delirium

will not serve sandwiches and soups. Both have free wireless Internet services, and the new café will have computers available for rent, for customers who don't have a laptop with wireless capabilities.

"Eight months from now, I want this to look and feel like the other café," Clark says. "It's nice to see customers are coming to both cafés. At a coffee shop, your customers become like one big family, so it's nice to see that they're supporting us over here."

The new Café Delirium is at 3030 N.E. Hogan Drive, Gresham.

The café is open from 6 a.m. to 9 p.m. Monday through Thursday; 6 a.m. to 10 p.m. Fridays; 7 a.m. to 10 p.m. Saturdays; and 7 a.m. to 6 p.m. Sundays.





Ned (left) and Ken Calhoun — a 21-year era not surpassed





## East County Profile

# Country Store Heritage Not Lost In Modernity

By Dick Taylor

If you have had the good fortune to shop at a country store, your nostrils know and your mind remembers the sweet, delicate aroma.

Swirling about your head, the tasty scent of soft bread and fresh meats and hard stick candies in wide-mouthed jars is a joyous occasion. The moment cannot be surpassed, taken lightly, or easily forgotten. It is a child's romance.

East County's Calhoun Grocery is that way.

And, like any other, it is a bona fide country store simply after a glance. Located across from Powell Valley school on Powell Valley road, it is owned and operated by two brothers, Ken and Ned Calhoun.

To enter, you pass the gasoline pumps outside and ascend the hollow, wooden steps creaking beneath your feet. The floor inside, too, is wooden and worn bare only after three generations of shoppers.

The shelves and islands are chock-full of groceries, and one of the brothers will kindly climb the ladder steps for you to reach a cereal package on the very top row.

Through the Revolution and the Westward Ho and a Great Depression and two World Wars the country store has been a friend. But like other friends, eventually it is leaving us. And the Calhoun brothers, after 21 years, are leaving too. They are moving to New Mexico after this month.

"The hardest thing," they say, "is leaving good friends. But when a fellow slows up, it's difficult to keep up with things."

In business since 1947, the store has been closed only holidays, and some times week days--"but only one day at a time, when we went some place," Ken says. "Now, I guess, we need a little rest."

Born and reared in the Midwest, Ken came to Oregon during World War II to work in the Portland ship building yards. Ned was in the Navy.

At the end of the war, Ken, who was 49 years-old then, had been a shipping clerk at Kansas City, Mo. "Rather than go back again and work for someone else, I figured why not stay here and be my own boss?"

He returned home briefly and convinced Ned, two other brothers and their mother to move to Oregon. "We hunted all around the Portland area, and finally found the store," Ned adds. "It was ideal because it had living quarters in the back."

The Calhoun family financed the store

on a G.I. loan. Before they died, the other brothers worked in the area, and Mrs. Calhoun was chief cook and home maker.

In the beginning, both brothers agree, "it was hard work and long hours. We had to learn from experience, buying the right kinds of stocks, and the right amounts."

In 1947, the nearby city of Gresham supported a population of some 3,000. "Most people in the area were farmers--vegetables and berries; most raspberries in the world," Ken says. "And behind the school there," he points north between two small window panes, "was a stand of timber as far as you could see."

It was the pre-dawn era before the giant super markets and grocery chains. "The number of customers we had then was probably the same as now," Ned explains, "but in those days, people in the area did all their shopping with us."

The brothers agree that the same number of customers climb the wooden steps of Calhoun Grocery as did 20 years ago. Names and faces change, "and buying habits become different," Ken adds.

The country store has taken its rightful place in society--a friend and convenience to the public in need.

"Maybe 300 or 400 people come in each week," Ken says. "Oh, some do all the week's shopping, but most these days want maybe one or two or three items, a pack of cigarets or loaf of bread or bottle of milk."

"That's the place now of the small store--to be a convenience for customers in the neighborhood."

Picture the super market on Saturday afternoon, people lined-up ten deep at 15 check stands, the clerk stopping to chat a moment with each customer. It doesn't happen.

"It does here," Ned adds.

Both smiling, the brothers heartily agree, the country store is a personal friend, a place to talk about the weather or civil rights or crops or the war or last Saturday's baseball game against the Cards and Dodgers.

"It's a personal thing with us and with the people we have served," they say. "And, we're going to miss it."

The Calhouns are going to live with a sister at Albuquerque. The store has been sold, and new people will take over. Perhaps they will make a go of it; Ken and Ned hope so. The little white store with the gasoline pumps in front is steeped sweet with age and rich in heritage.



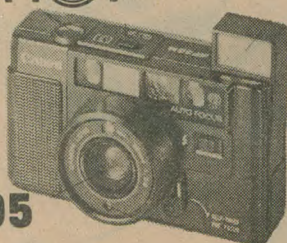


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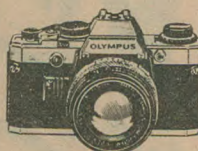
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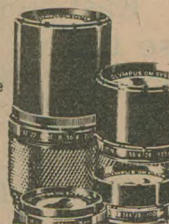
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*DOT. JUN. 19, 80*



# Pet Carlson constantly on a ro

Gresham outlook 1994

## □ Sandy Chevrolet operation is no stranger to success

by NANCY BURGESS

"Hot wheels," specifically Corvettes, make Pete Carlson what he is today: the award-winning Chevrolet dealer who has made a reputation for himself as the dealer on roller blades.

Carlson was honored last year, both by General Motors and by the

Sandy Chamber of Commerce, for 25 years as a car dealer in Sandy.

"Twenty-five years is a significant length of time in this business, especially in light of the market changes," said Larry Maiorano, district sales manager for Chevrolet.

Carlson, who grew up in Orient and Gresham, started out in used-car sales in northeast Portland. He remembers that it

was not an easy transition from used- to new-vehicle sales but he was determined to find a dealership. He

was looking for the best dealership for the least amount of money, as close to Portland as possible.

He found it in Sandy.

"We lied a little and exaggerated a little to Chevrolet," Carlson said, to convince the company they were up to the job. "At the time, they weren't that cordial to used-car dealers."

It took every dime he could raise, including selling his house in Portland, but Carlson had faith it would be successful.

Opening night was a gala event, with windows of the showroom darkened until time to unveil both the dealership and the new cars of the season.

"It was a big deal for us to move to the country," said Janie Carlson, his wife. It meant a significant lifestyle change. At the time Pete Carlson phoned her to say the deal was set to buy the rural, small-town car dealership, she was in Manhattan on a fashion buying trip for the Charles F. Berg Co. Sandy was far away, both cultur-

ally and geographically.

Sales averaged seven cars and trucks per month when Carlson first bought the business. "In the glory years, we sold over 800 in a year, 1,100 with leased cars," Carlson said.

At its largest, Carlson Chevrolet had 45 employees; today there are 38 on the payroll.



NANCY BURGESS

Pete and Janie Carlson have seen much of the world, thanks to the success of Carlson Chevrolet in Sandy.

Carlson is proud of the longevity. "Some of my friends in the business have not made it, or have gone bankrupt," Carlson said.

Carlson is also proud that his sales of Corvettes have placed him among top volume dealers in the Northwest. He is the sponsor of the well-known Rose City Corvette Club.

Corvette's have been the "hot wheels" that have been a big piece of the suc-

cess of the dealership.

"Pete woke me about 2 o'clock one morning," Janie Carlson reminisced. "He was trying to figure out who he could sell a Corvette to. I made a suggestion, one of our acquaintances, and the next day Pete gave him a call."

"The man did buy the Corvette. The only problem is that he *never washes it!*" Carlson said. "I'm almost sorry I suggested selling a Corvette to him."

In its best years, General Motors awarded trips to far-away places as part of their reward system to successful dealerships. As a result, Pete and Janie Carlson have been all over the globe.

They won a trip to the America's Cup yachting race in San Diego for Corvette sales. An addition, there have been trips to Portugal, Spain, the French Riviera, Hong Kong, Singapore, Germany, Sweden and Africa. They cruised the Greek Isles.

In Egypt, Pete climbed to the top of the tallest pyramid in the early morning hours. Janie Carlson said the climb is typical of him.

Pete Carlson has always been hard-charging and a little over the edge, according to his friends. As a promotion gimmick, Carlson announced that he was going to strap on skates and leave them on until the dealership sold 50 cars and trucks. The technique was successful — there was plenty of media attention to draw customers in.

Not long after, Carlson had his first introduction to Roller Blades, or inline skates. He bought a pair immediately. The young man who sold them to him also encouraged Carlson to invest in his fledgling company, something that Carlson declined to do at the time.

Today, he admits not investing in the Roller Blade company was an expensive mistake. Only a few years

later, the young man sold the company for millions — and Carlson co have had a big piece of it.

Roller Blade skates became Carlson's trademark; he wore them while doing commercials, in parades while playing Santa and in fashion shows. He skated across the Glen Jackson I-205 Bridge when it opened across the Columbia River.

When he was 64 years old, he led 42 miles in a fund-raising benefit for Sudden Infant Death Syndrome.

Nothing seems to slow Carlson down, not even the encouragement his wife to take life easier. Last year an older brother died at work. He is 85. Carlson, at 70, seems to be fol

Turn to CARLSON, Pa



OUTLOOK MAY, 17, 1976

# Casa de Villa

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# Expansion Slated By Cascade Corp.

Plans of Cascade Corp. to enlarge its plant at 2201 N. E. 201st Ave. by nearly 50 per cent were unveiled at this week's Chamber of Commerce meeting by John Page.

Page disclosed also that he is yielding his office as vice president and general manager

to become assistant to the president, a post that will take him to Amsterdam, Holland, to operate the company's European installations.

The expansion Page detailed involves building up the Springfield, Ohio, plant to the com-

pany's largest but offers no likelihood, he said, of headquarters moving from East County to Springfield.

Page explained also that rapid growth resulted in the decision to make the corporation a public company in that some 30 percent of outstanding stock

has been offered for sale, "all of it now subscribed."

"Some \$2 million thus raised will be used for the expansion program," he said.

Aug. 15 is target date for start of the East County expansion, which will add 28,000 square feet to the plant, now 60,000 square feet. Construction will be to the south of the present building.

At the rate the company is going, the East County expansion will be adequate "for two or three years."

Although the 6 - year - old Springfield plant is comparable in size to the East County operation, more are employed here -- 310 to 315 compared to 220 in Springfield -- owing to the added personnel required to operate headquarters.

"The administrative people are here," he said in explaining why headquarters is unlikely to move. "There is always some loss in attempting to move. Besides, travel and communication are easy."

The buildup in Ohio will be because Springfield is the center of all the company's markets, he said.

"Ninety percent of our sales are in the Eastern market," he pointed out, "although the Pacific Coast is growing."

What does the company make?

"Our products are hydraulic cylinders and lift-truck attachments," he said.

Thus, these items are not "end products" but go into lift trucks, a market limited only by the volume of truck manufacture.

Cascade turns out also products used in defense equipment and other government uses, although sale is to prime contractors rather than to the



Joint dedication ceremonies for plant expansions of Cascade Corporation world-wide headquarters, 2201 N. E. 201st, near Gresham, and Cascade's Springfield, Ohio plant were held Monday morning. The recently expanded Gresham area plant is pictured above.

6-23-66



The company, founded in 1943, is recording a sales volume of \$1 million a month, which since last Aug. 1, has increased at the rate of 65 percent.

Expansion plans are world wide, he said. Revenue from stock sales will finance an integrated operation in England, which he said has been "a beachhead type" in Warwick with 10 employees.

The company has established warehouses in Germany and France and will complete expansion now under way in Holland. The three-year-old operation in Sydney, Australia, "is progressing well."

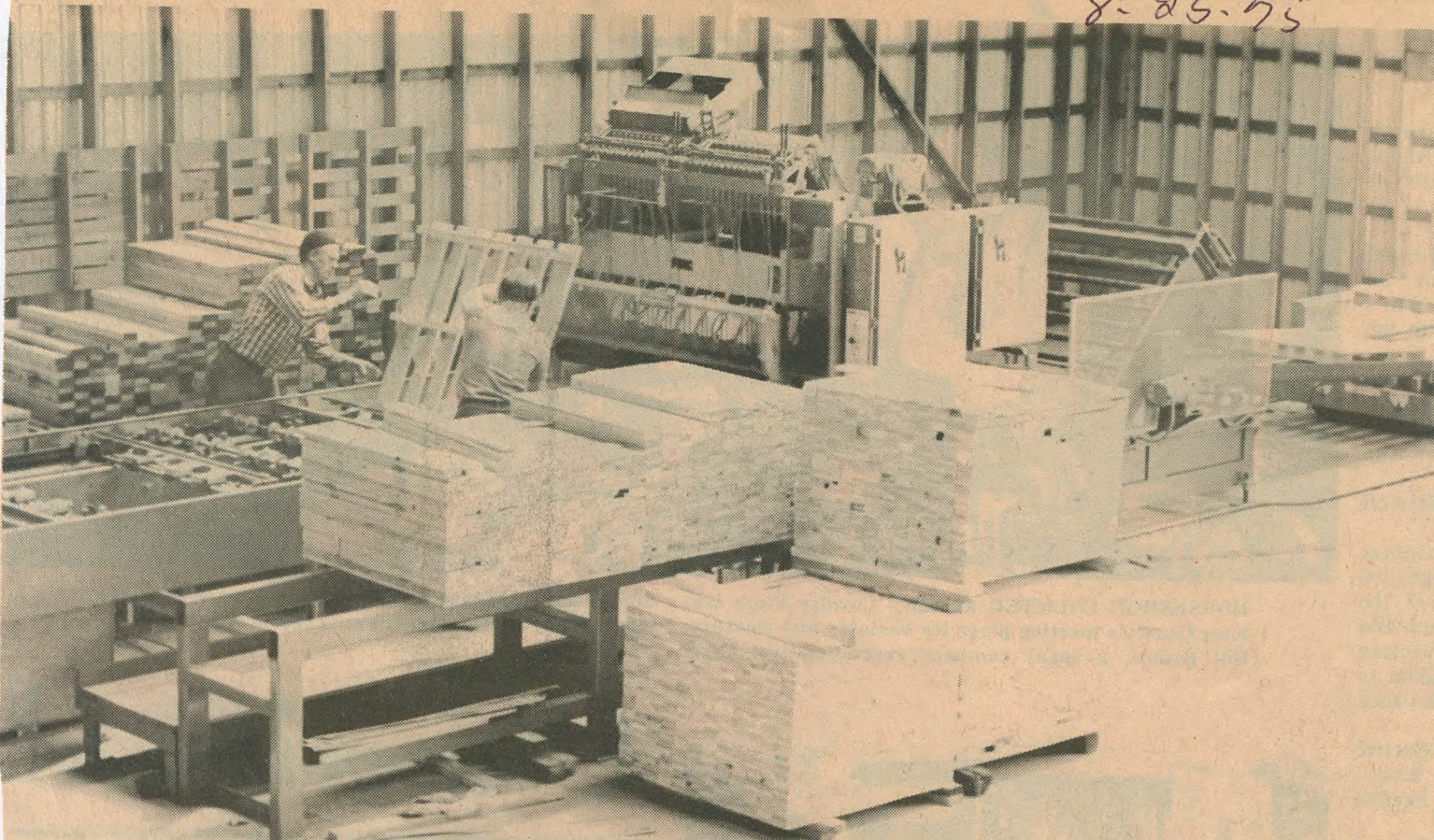
The company now employs in all operations some 750 persons, of whom Page was the sixth when he joined the firm in 1945.

He said he would take a vacation then assume management of the European operations from Amsterdam.



# New machine nails down

8-25-75



**INDUSTRIAL NAILER.** Somewhat resembling a printing press, nailer can turn out sturdy pallets at high rate. Appropriate sized boards are positioned by workmen, fed into machine, where nails are driven into one side or both

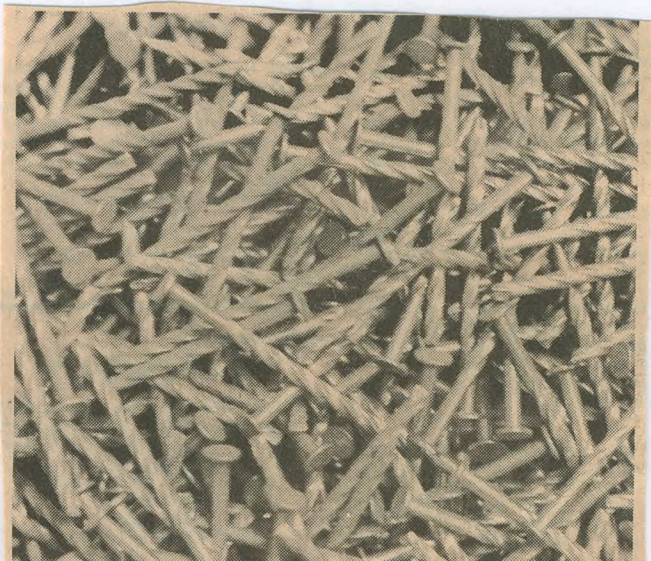
sides, according to type of pallet. This pallet had to be flipped to receive nails on other side. Left, Harold Brack, millwright, and Dwight Renner, operator.

## pallets and more jobs

They've used a new nailing machine to nail down some extra jobs in Cascade Locks.

Cascade Wood Components Inc. has established a lofty, \$300,000 daylight, 15,000 square-foot factory for pallet production, centered around operation of a power operated industrial nailing machine. It can drive nails lickety split and without smashed thumbs or old maids, as the hammer amateurs used to call nails that bent and lay down before they entered all the way into the wood.

The pallets, especially favored in the food industry, are low trestles upon which goods are stacked so they may be lofted and whisked away by fork-lift trucks. The company has marketed its pallets over a wide area in the Pacific Northwest, largely in food processing and beverage plants. The speed and efficiency of the nailer has given the company a leg-up on sales



**HOLDING ACTION.** Special nails, shaped like screws but with heads for driving, make tight fasteners for pallets.



A new nailer, of course, won't do the whole trick of marketing pallets, as a sales effort is required, which comes out of the firm's office across the river in Stevenson, Wash. Material for the pallets comes from the company's own supply, from the adjacent lumber remanufacturing plant.

Remanufacturing is an older enterprise for the company and involves splitting, making narrower boards out of wide ones, and planing. Those products supply builders who want lumber items of specific dimensions, such as studding for construction. The firm operates three trucks that fan out to lumber producers to pick up the raw materials for remanufacture.

The pallet plant involves operation of a unit that resaws remanufactured boards into sizes needed for the pallets. As virtually every pallet user requires a different dimension, the nailing machine is adaptable to a variety of sizes, so the resaw provides that variety.

Useful by-products are the shavings from planing, favored for agricultural use, and chips made from ground-up remnants off the resaw.

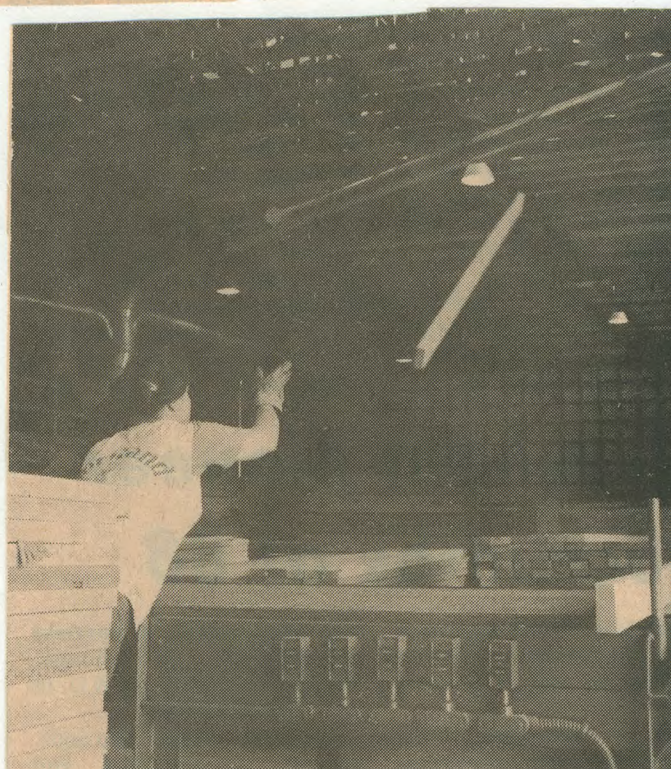
Cascade Locks is out in the pure-air country, and Cascade

Wood does nothing to pollute that purity. The plant is distant enough along the road in the industrial park so that such noise as is produced is beyond ear reach. Natural growth screens view of the plant from highway and nearly from the industrial park road, although few would find it in their hearts to call unsightly a plant that provides a batch of new jobs.



**FINISHED PRODUCT.** Stacker piles up pallets from the bottom. Device lifts stack and latest pallet is added from below. At

left, Harold Brack, millwright; Gary Anderson, plant manager.



**PILE-IT PROJECT.** Sandra Montgomery works on sorter belt. When stack is on her side of conveyor, she piles boards but when stack is on other side she lets fly with the old heave ho. Plant Manager Gary Anderson praises work of the two women on plant crew.



**CONTROL PANEL.** A button for every need.



community News - 6/12/2013

## Gresham gets new specialty market

Central Market & Kitchen will put less emphasis on organics than the previous downtown market

By **ERIC APALATEGUI**

SPECIAL TO THE OREGONIAN

A former New York chef and his wife have been hired to bring downtown Gresham's specialty market back to life.

Patrick and Colleen Mendola will open the doors on the renamed Central Market & Kitchen today, giving local food shoppers access to products they may not find in the mega-supermarkets that dominate Gresham's grocery scene.

"I think we'll have a good variety of stuff they won't find anywhere," Patrick Mendola said. "It's going to be a smaller version of a New Seasons."

But what you won't find at Central Market, compared with predecessor Lillian's Natural Marketplace, are as many organic selections. Lillian's closed at the same location, 283 N.W. Miller Ave., in late March after three years in operation.

Those organics — lauded by some consumers as healthier because of their purity though often more painful at the cash register — have been downright toxic to the bottom lines of grocers who have tried for years to steer Gresham shoppers away from cheaper conventional foods.

"That just wasn't a deep enough market to really sustain the (organic) store operation," said Dwight

Please see **MARKET**, Page E2



Unti, a Gresham real estate developer. He is the majority investor in Natural Food Associates LLC, which owns the market on the ground floor of Unti's 3rd Central building across the street from the Gresham Farmers' Market.

"Unfortunately, it was proven once again that a natural, organic market can't be sustained in Gresham," said Lillian Negron, who had worked at organic markets before managing the namesake Lillian's until it closed March 30. "Gresham is very, very, very hard in the natural and organic industry."

Central Market will sell organic produce and a handful of other organic items, but its fresh meats and many other items come from Oregon and Washington producers whose lines range from natural to conventional.

While the Mendolas will feature a Northwest bias on many items, they also import wines, pastas, olive oils and other items that they believe offer customers taste or value not found locally.

A week before opening, Patrick Mendola peppered a short tour of the market with remarks such as "You won't find this at Safeway" as he pointed out specialty olive oils, pasta sauces and high-end salts. Customers will find good selections of imported wines, Oregon beers and unique cheeses, olives and deli meats.

Central Market & Kitchen won't have a full kitchen on opening day. Unti's contractors are still bringing a natural gas supply to the store this month to fuel the kitchen, delaying part of Mendola's menu until mid-summer. The store's grand opening ceremony will wait until then.

Whole Foods closed its Gresham location on Northeast Burnside Road in a large storefront that previously operated as a Wild Oats market, amid speculation that the city's residents simply weren't spending enough on organic foods. New Seasons, Trader Joe's and other markets that carry a wide array of organic and specialty foods have opened stores in many Portland suburbs



ERIC APALATEGUI/SPECIAL TO THE OREGONIAN

Patrick Mendola is stocking Central Market & Kitchen with a variety of fresh local foods and hard-to-find imports that he expects will draw customers to the downtown Gresham market and deli.

but so far have stayed out of Gresham. Gresham supermarkets, such as Safeway, Walmart and Grocery Outlet, have modest organic food sections within their big stores.

Negron, now an intern with a wine wholesaler, still eats organic foods. She and like-minded shoppers will be able to buy some of their favorite foods at Central Market or elsewhere in the city. She said she also drives to Portland, Vancouver or other cities for wider selections.

The Brooklyn-born Mendola owned a restaurant and worked as an executive chef in New York City, before he and Colleen decided to move west 18 years ago to raise a family.

As newcomers, they started Tuscany Grill, which survived 12 years on Portland's Northwest 21st Avenue.

"I've been in the kitchen since I was 15," he said. "I'm 60."

More recently, the Mendolas ran Eastmoreland Market & Kitchen, which served that Portland neighborhood plus

hard-core foodies who drove in from Gresham and Beaverton to buy products only found on their shelves. The Mendolas' lease was terminated last fall, Patrick Mendola said.

In Gresham, his in-market restaurant will serve a variety of sandwiches, pastas, soups and other fare, some of which will draw from his love of Italian and Spanish cuisines, he said. There will be indoor and outdoor seating, or shoppers can take prepared meals home. Later, the Mendolas will host cooking classes and other events, he added.

While the Mendolas were casting about for a new food venture after shutting down the Portland market, Unti offered them the job of rebranding the Gresham store.

"It just sounded fun," Mendola said. "We did enjoy doing our market thing."

Unti said he was impressed with the Mendolas' background.

"They're both well-versed in the world of food," he said. "I think people are going to be pleasantly surprised."



# CENTRAL MARKET & KITCHEN

Your locally-owned neighborhood market



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## FOOD

east county

*Outlook Leader - Sept, 2013*

## La Vita Bella (the beautiful life)

Native New Yorker  
Patrick Mendola  
uses his profes-  
sional training and  
Italian heritage  
as the foundation  
for his antipasto-  
style menu at the  
market.





## Story by Anne Endicott

Imagine dinner at a professional chef's house.

Or more specifically, an Italian, professional chef's house.

Patrick Mendola, manager of Central Market and Kitchen in downtown Gresham, claims that his table at home doesn't groan with platters of rich Italian cuisine like one would expect. Instead, dining is an assortment of dishes created around the best of homegrown fresh ingredients.

"Italians eat seasonal foods," Mendola said. "We always had a big

garden when I was growing up, so what we grew in the summer and fall, that's what we ate. That's not to say we didn't eat things like apples, but it was always the right fruits and vegetables in the right season."

Mendola and his wife, Colleen, opened Central Market and Kitchen in June, managing the operation for Natural Food Associates. With its modern industrial décor, the specialty market and deli is reminiscent of the corner store where folks once stopped to pick up fixins for what is commonly known as an antipasto-style meal. Lighter fare loaded with

fresh veggies and local meats.

While some traditional Italian dishes like homemade Lasagna and Caprese Salad are on the menu at Central Market and Kitchen, don't kid yourself. This is Italian cooking Mendola-style.

A native New Yorker, Mendola grew up in the restaurant industry on Staten Island. His Sicilian-born father was a restaurateur, but Mendola chose to learn the trade from someone else while studying business at St. John's University.

"I worked my way through college in a family-run restaurant," he said. "My dad is an exceptional cook, and I learned a lot from him, so when I got out of the college, I went into the restaurant business."

The Mendolas opened a Trattoria on Staten Island, offering "simple fare" that utilized the seasonal bounty he'd grown up with.

"Everybody else in the area was doing heavy foods," he said. "We were trailblazers in a way, because we branched out to incorporate fresher, lighter foods. We ate like Italians."

In the mid-1990s, Mendola, Colleen and their three children migrated

west, settling in the Eastmoreland area of Portland. The couple owned and operated the Tuscany Grill in Northwest Portland for 12 years, where Mendola shared the street with other great restaurants like Wildwood and Paley's Palace.

"They were the cutting edge of supporting local growers at the time," Mendola said. "They were buying from farmers who used sustainable practices and they ran eco-friendly businesses. It was a big help to us because we didn't know how things worked at first in Portland. It took us a little while to get our feet under us to buy local and be sustainable."

The Mendolas sold the Tuscany Grill in 2008 to open an organic neighborhood market closer to their southeast Portland home. The market closed last October after five years of what they now refer to as a community service.

"It was a great way to spend the teenage years with our son and be home for dinner every night," Mendola said. "The community as a whole grew because of that store and we will cherish those memories always."

Through that experience, the

Mendolas were able to establish relationships with the local growers who now supply the fresh produce they carry at Central Market and Kitchen. Those ingredients are the foundation for Mendola's homemade sauces, which are tomato-based and stem from family recipes.

"My dad is 96 years old and he still cooks and cans," Mendola said, laughing. "He still has a garden and when he harvests his tomatoes, he makes tomato sauce. It takes him a week, but his house is better stocked better than most restaurants."

Mendola is an admitted "pasta guy," who claims he can make a sauce from anything. He counts traditional meat, Marinara, Puttanesca and Vodka Sauce as his favorite go-to sauces, adding each

one is meant to accompany specific pasta in order to achieve the *peretto* explosion of flavor.

"If you use light ingredients, like olive oil and fresh basil, you taste all the ingredients at once," he explained. "Some pastas can take either a light sauce or a meat sauce. But certain pastas call for specific sauces. Fettuccini Alfredo is better than Spaghetti Alfredo every time."

Mendola recommends a nice bottle of Chianti as an accompaniment for his Penne alla Vodka. He also suggests making the dish with penne pasta the first time and then altering it to include your favorite pasta and other ingredients like chicken, mushrooms or red pepper.



# BOOKS, BOARDS *and* BEYOND

Chase Me Again  
nonprofit opens  
bookstore downtown

by SHANNON O. WELLS  
The Outlook - 12/29/15

Some variety store owners, when their inventory gets to be a bit overwhelming, have a close-out sale or do some rearranging.

Sue Meyers is not one of those.

When she realized how cramped her nonprofit Chase Me Again thrift shop had become, she just opened a new store.

Corralling all the books, board games, puzzles, DVDs, records, media and pop-culture ephemera from Chase Me Again, 289 N.E. Second St., Myers moved it all to a 1,000-square foot space around the corner to 44 N. Main Ave., next to Jazzy Bagels.

The result is Chase Books & Boards, a charmingly cozy bookstore whose proceeds — like those of Chase Me Again — go to benefit local charity organizations such as My Father's House, a nonprofit shelter ministry serving homeless and poor families. With the help of its all-volunteer staff, Chase had a grand opening in October — and has been off and running since.

"We were open two hours

## Books, boards and more

**WHAT:** Chase Books & Boards, a nonprofit business selling donated new and used books, board games, DVDs and media-based ephemera

**WHERE:** 44 N. Main Ave., downtown Gresham, behind Jazzy Bagels

**DIRECTOR:** Sue Myers of Chase Me Again

**HOURS:** 10 a.m.-4 p.m., Monday-Saturday

**FACEBOOK:** facebook.com/chasebooks/?\_rdr=p&fref=ts

here and at (Chase Me Again) in the evening," says Myers, noting the recent closure of at least two local bookstores. "In two hours we sold \$1,100 in merchandise. We're doing really well. People are coming in who are so excited to have a bookstore in town again."

Proceeds went to benefit the Gresham outdoor public art project, boosting the Chase enterprises' contribution for that cause to more than \$4,000.

Myers, a longtime resident of the Blue Lake neighborhood in Fairview and a board member for My Father's House, started Chase Me Again in 2010.

The downtown Gresham store, whose moniker comes from Myers' maiden name Chase, accepts and sells donated new and used clothing, home decor, kitchen and household items, furniture and seasonal yard decor. Profits go

to My Father's House shelter, Meals on Wheels, Hospice groups, Human Solutions and nonprofit city groups like Gresham Art Walk and Gresham Historical Society.

Chase Books & Boards follows the same mission, while providing relief from the quantity of donations at Chase Me Again.

"Winter was coming, so we had to get coats on the floor and there wasn't any room," Myers says of the transition. "I said 'OK, we're moving the bookcases to get the coats out.' Then we needed someplace to put the books."

Chase Books & Boards' books and other merchandise — including hard-to-find vintage board games and Super 8 film projectors — are arranged by category, with many items resting in handcrafted bookcases built by Myers' husband Rick, who owns Eagle Designs and Woodworking in Northeast Portland.

"My husband has done so much to this place," Myers says. "We both like to give to the community. He works hard so I can give" through the stores.

Book categories include fiction, nonfiction, an entire wall of mysteries, along with romance novels, memoirs, biographies, cookbooks and a children's section. A sofa is available for sitting and reading, and a puzzle table invites visitors looking for a mental chal-



LEFT: Employee Carol Breniser stocks shelves with vintage games, including a 1950s version of Monopoly, at Chase Books & Boards in downtown Gresham.

OUTLOOK PHOTO:  
JOSH KULLA

BELOW: Sue Myers shows off the merchandise at the new Chase Books & Boards store behind Jazzy Bagels on N. Main Avenue in downtown Gresham.

OUTLOOK PHOTO:  
SHANNON O. WELLS

lenge.

The inviting environment, arranged between the main floor and a raised area behind the checkout desk, is conducive to browsing merchandise or sampling books while enjoying a coffee or beverage from the adjacent Jazzy Bagels.

"We get a lot of donations and repeat customers," Myers says.

Kim Kobayashi, who has volunteered for Myers' operations for four years, so far is loving her role as the bookstore's manager.

"I've never been able to give monetarily, but I am able to give my time," she says. "I love what (Sue) does, and all the or-



ganizations that benefit from the store. It's a very rewarding, fun place to volunteer and work."



# New sandwich, salad shop opens in downtown

*Café Paninis is across street from Multnomah County East building*

BY KELLY MOYER-WADE  
staff writer

If the “double ohhhhs” don’t get you, Susan Whitfield is sure the salad dressing will.

The dressing accompanies every salad at Whitfield’s new Café Paninis in Gresham and is such a hit, Whitfield refuses to share the recipe for her sweet poppy concoction.

“Only I know the ingredients,” Whitfield says. “If I got hit by a bus tomorrow, the dressing dies with me!”

A native of Monroe, Wash., Whitfield has attempted Café Paninis before. She opened a similar store in her hometown and ran the popular lunch spot for three years. She had loyal customers, but parking was horrible and the business didn’t grow like Whitfield expected.

When she moved to Oregon a few years ago, Whitfield scouted for a new cafe site and found it in Gresham.

“This place has been empty for about four years,” Whitfield says. “Tri-Met wanted someone in here who would be a good fit for the area, and it’s a nice little place.”

The building, at 523 N.E. Eighth St., at the corner of Eighth and Kelly streets — across the street from the MAX light rail station and the Multnomah County East building — makes perfect sense for a cafe.

“There are almost 500 workers across the street,” Whitfield says. “And

I give Tri-Met workers a 15-percent discount.”

The site has had its share of problems. Vacant, it attracted a bevy of loiterers and some etched marks in the glass windows.

Whitfield is undaunted.

She’s covered the etched glass with stained glass art, and has a solution for loiterers.

“If they start hanging out, I’ll just blare opera music,” Whitfield says. “That should get rid of them.”

Whitfield’s sense of humor is sprinkled throughout Café Paninis’ menu.

There’s the “Chop Chop” salad — “we chop turkey, we chop ham, we chop cheddar, we chop eggs, we chop veggies,” served on a bed of greens.

And the “Hubba Hubba Club” sandwich — “stacked with all the fixins.”

And we can’t forget the “double ohhhhs.”

These puppies are Whitfield’s version of temptation — a chocolate covered peanut butter cup stuffed inside a peanut butter cookie.

“Oh, yeah, those,” Whitfield says, a devilish grin coming over her face. “Those are really, really good. You want one?”

The friendly face behind Café Paninis is obviously excited to be back in business. It’s taken her a year to restore the building and pass through the city’s codes, but Whitfield is ready to conquer downtown Gresham with her fresh-made panini sandwiches, luscious desserts and gourmet coffee.

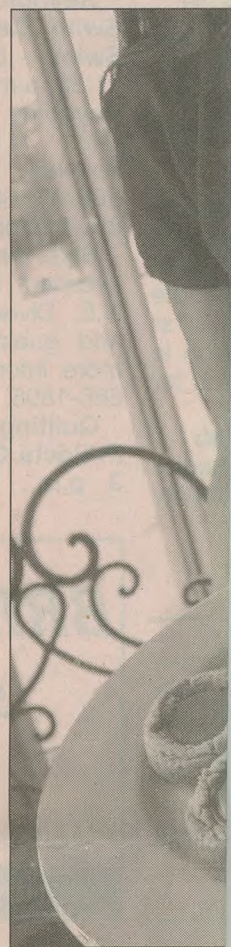
She tried running coffee carts in the past, but missed the daily interaction a cafe provides. Plus, Whitfield knew her food creations had been a hit before.



A few days after opening Café Paninis, in early August, Whitfield got a call from a former customer of her Monroe cafe. The woman found out Café Paninis had reopened in Gresham. She was visiting relatives in Oregon City and wanted to pick up her favorite sandwich — the “Cheesy Tom,” with layers of turkey and cheddar, dressed with honey mustard and garnished with tomato and lettuce — for the ride home to Monroe.

“Yeah, there were a lot of people who were upset when I closed the Monroe store,” Whitfield says. “But I think this is going to be a good location. It’s a pretty nice little place, and the neighbors are great.”

Café Paninis is open from 7 a.m. to 4 p.m. weekdays until after Labor Day, when it will be open from 7 a.m. to 7 p.m. The cafe serves a variety of gourmet sandwiches, soups and salads, as well as coffee drinks and desserts. Soon, the cafe will offer online lunch ordering. For more information, visit the cafe at 523 N.E. Eighth St., Gresham, call 503-669-6434, or visit [www.cafepaninis.com](http://www.cafepaninis.com).











Chic Rider Designs owner Vivian Garner prides herself on meticulously arranging the handcrafted clothing and accessories she sells at her new boutique that caters to female motorcycle riders.

OUTLOOK PHOTOS: SHANNON O. WELLS

# MERCHANT FINDS *formula for* RIDING IN STYLE

## Vivian Garner designs feminine road apparel

By SHANNON O. WELLS  
The Outlook 6/16/15

Local businesswoman Vivian Garner likes to ride her motorcycle with a personalized style and fashion sense — one that's more delicate and feminine than ostentatious and raunchy.

"It took me approximately eight years to build a wardrobe that was still feminine instead of 'biker chick,'" she explains. "I couldn't find what I wanted, so I started making things myself.

"Instead of being a biker chick, a lot of us want to be a lady rider," she adds. "You can look like a woman and ride a motorcycle."

Garner, who's owned and operated the Paws A While dog spa on Hogan Avenue for years, took her ambition to the next level in April, when she opened Chic Rider Designs in a vacant building at 1119 N.E. Hogan Drive at Division Street.

The cozy, painstakingly arranged boutique features clothing and accessories that Garner, a Troutdale resident, designs in her upstairs workshop along with items by jewelry and clothing designers she admires, such as earring-maker Sonia Lub and wallet and gun holster craftsman Joseph Kennedy.

Emphasizing Garner's philosophy of selling "feminine and affordable" merchandise, the shop offers purses for \$59 that she says retail for \$70, bracelets for \$34 that "would be \$65 to \$75," necklaces in the \$18 to \$22 range, and shirts with Garner's design embellishments for \$35.



Vivian Garner shows off the meticulously embroidered wall hangings, one of the less motorcycle riding-oriented accessories at her new boutique.

## Riding with style

**WHAT:** Chic Rider Designs, a boutique featuring hand-crafted clothing and accessories for female motorcycle riders

**WHERE:** 1119 N.E. Hogan Drive at Division Street

**HOURS:** 11 a.m. to 6 p.m., Tuesday-Friday; 11 a.m. to 5 p.m., Saturday; closed Sundays

**WEBSITE:** chicriderdesigns.com

**CALL:** 503-665-1119

At Chic Rider Designs' higher end, textile riding jackets sell for \$120, with embroidered leather jackets ranging from \$190 to \$249.

When asked if she has retail competition around the Portland area, Garner quickly replies, "There's not a store like this in the country," despite there being "way more lady riders than 'biker chicks.'"

As a merchant as well as cyclist, Garner empathizes with larger women who struggle to find riding clothes that fit them.

"One of the biggest complaints I hear is women of larger sizes have to wear men's sizes and men's gear," she says. "I actually carry (women's) sizes in stock."

The appeal of the store's offer-

ings, Garner emphasizes, transcend two-wheeler passions.

"You don't have to ride a motorcycle to find something you like. Jewelry is universal, scarves are universal, purses and apparel are universal."

The 57-year old makes a point of supporting the American economy in the most direct way she knows.

"I'm trying for all 'Made in U.S.A.,' hand made or fair trade (merchandise). I love my country," she explains, adding, "I can only do my part."

Although still happy with her grooming business just down the road, Garner is content to let her employees there handle the physically taxing client load while she concentrates on her new retail adventure.

"This is a fulfillment of my dream," she says of the store. "I've always needed a creative outlet. For (pet) grooming, the average life span is about 25 years. I made it 38."

Pleased with her location on the always-bustling Hogan Road and the drop-in business she gets from customers of Hems in a Hurry and Ain't Ms B Haven next door, Garner describes 2015 as a renaissance period for her and her ambitions.

"I was born in 1957, and I am 57," she explains. "So I think this is my year to do something special."



## Day Care Center To Open Here

Gresham's first day nursery opened Feb. 19. Mrs. Chet Parker, long - time resident of Gresham, will operate "Chicken Little" at 1590 E. Powell. Monthly, weekly or day rates are available for children two up to and including five years of age.

The nursery will include a large play room, "sick" room and a lunch room. Mrs. Parker said she plans complete hot lunches at noon with morning snack time. Play yard equipment will arrive for spring and summer, she said.

Her staff will include Mrs. Robert Parker and Mrs. Dolly Stufflebean.

Mrs. Parker is taking reservations now at 665-3526.

The Parkers, he's with District 10 Fire Department, have operated several businesses here in Gresham. Among them are a fish market, cleaners and a night club.



OUTLOOK MAY. 9, 2001

## Business woman starts own day care

BY ANNE ENDICOTT  
of The Outlook staff

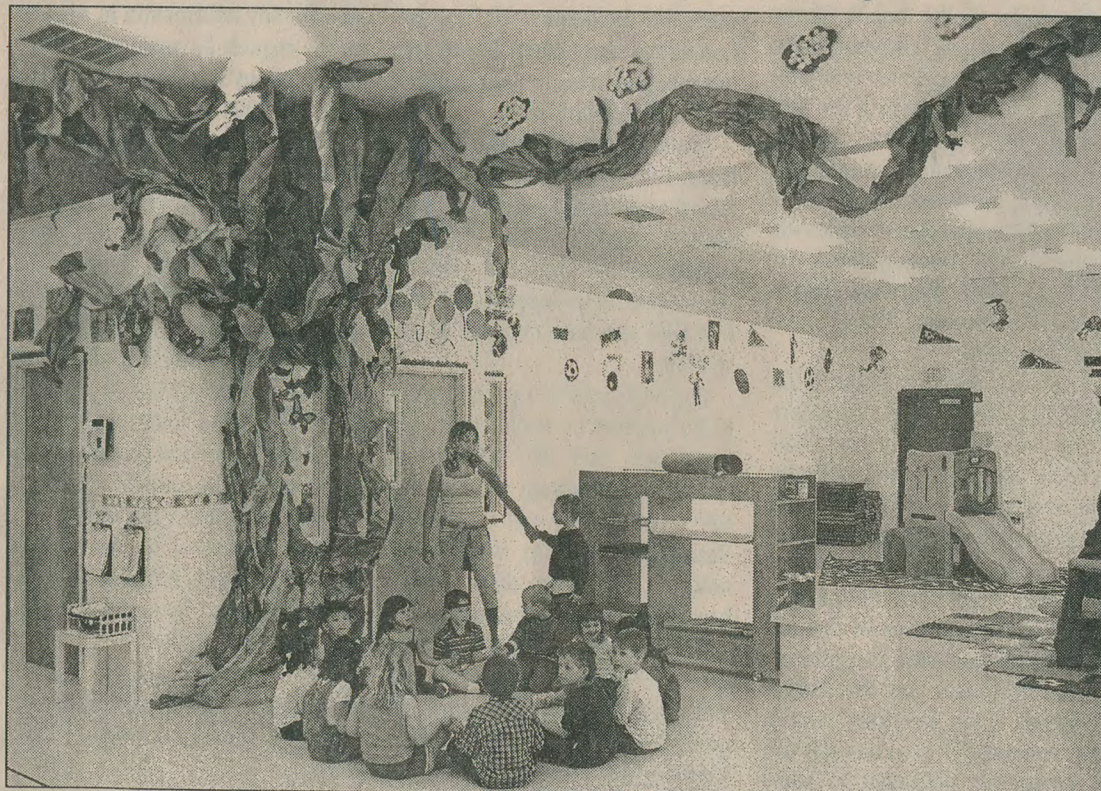
At Children's Learning Center on East Powell Boulevard in Gresham, more than just small fry sprout in the classroom for 4 year olds.

Snaking up the wall, stretching arms across the ceiling, is a tree made from crumpled brown paper. Eventually, its trunk will hold impish drawings of things that grow. Blanketed in dirt, the tree will also be fed by rain.

"I want something different," said Jan Johnston, owner of the center. "I want my teachers to care enough to be creative. I'm not just a day-care center. To me, that's just baby-sitting. I'm into teaching."

From the brightly decorated main hallways to the classroom walls adorned with crayon illustrations from favorite storybook passages, the center is a visual stimulant inspiring creativity and subconscious learning.

For Children's Learning Center's



Candra Dawson plays a game with 5-year-old children at Children's Learning Center on Friday, May 4. Above them is a paper tree used in teaching.

FLINT CARLTON - THE OUTLOOK



dream come true.

A single parent raising three children, Johnston was a marketing director for three surgical clinics for 15 years when she adopted an infant daughter in 1990. Thrust into the world of day care as a working mother, she soon discovered her expectations of acceptable environments for her child and the choices available were worlds apart.

"I couldn't find quality day care," Johnston said. "Teachers weren't excited to see my child. They didn't show me that they were excited to help my child learn and excel."

Johnston shed her power suit and, together with another investor, purchased three chain day-care centers. Following franchise guidelines, however, proved to be too stringent and she decided to try it on her own.

Children's Learning Center was five years in the making before opening its doors in October. Johnston admits the physical design is similar to other day-care centers, but inside the main doors, it's very different.

Classrooms are divided into age groups from infants through age 5. Each is stocked with long tables and learning tools appropriate to the age. Slide-out bins under a window ledge hold tiny shoes and extra clothes for those still mastering that bathroom business. Separate fenced playgrounds are accessed by an exterior door in each classroom.

Lesson plans are coordinated by an education director and created to follow state benchmark guidelines. Johnston gives her teachers

free rein in how they apply their lesson plans to the children.

"I let them be in terms of creativity," she said. "They're the ones who have to project the lesson to the kids. If the ideas are their own, they can make the child learn, be excited and confident, sure of themselves and ready for school."

In the infant classroom, playpens and high chairs line opposite walls like sentries guarding the creative play that goes on in the middle. A plastic turtle sand box is filled with multi-colored rice and small bottles for tiny hands to explore. Various sizes of soda bottles hold colored water, each with a different material floating inside to stimulate eye coordination in Johnston's tiniest clients.

"The teachers I have here have a desire to be here," she said. "This is a low-paying job, so you have to want to be here. But they're here because they can be creative."

And then there's the swimming

pool, discreetly hidden in a room off the main hall behind locked doors.

Potty-trained 3 year olds, the minimum age to be given pool privileges, blow bubbles in the water, kick and prance around with their instructor while getting used to being in the water.

Johnston said her concept for a *learning* center evolved from talking to other parents during her stint as former manager for chain day cares. She also spent numerous hours researching day-care practices and nurturing her own ideas.

"Whether other parents or teachers had told me what was wrong with other centers, it wouldn't have mattered," she said. "I would have done it this way anyway because this is what I wanted when I needed day care."

Johnston also accepts before-and after-school children up to age 12 and has involved them in her plans for the center's summer program.

A longtime area resident and graduate of Reynolds High School, Johnston is proud of the effect she's making on children in her own community.

"I grew up here, I feel at home here," she said. "So I thought 'Why don't I make a difference right here?' It's a sincerity of the heart to help them excel themselves. If you can work on the babies until they start school, they won't get lost. I'm making the most difference. I know I am."



6/22/88 Outlook



Staff photo by Steve Gibbons

Sandra Hawes, left, and Sue Coleman have reopened a produce stand in their late grandfather's honor.



# Chiodo family reopens roadside vegetable stand

by SUSAN ROMANITIS  
of The Outlook staff

The Chiodo family once again will sell fruits and vegetables from a roadside stand at 19430 S.E. Powell Blvd. in Gresham.

"It's wonderful," Sue Coleman said. "We're excited."

Construction nearly is finished on the new building and if all goes as planned, Elsie and the late Felix Chiodo's granddaughters, Sandra Hawes and Coleman, will be out at the stand this weekend conducting their first sales of the season.

"We are hoping to be open as of this weekend," Coleman said. "If not, within the next week." Coleman and Hawes manage the stand, doing all of the buying, displaying, pricing and selling.

Felix Chiodo, who died on Nov. 2, 1987, had operated a roadside stand in the area for nearly 70 years. The Chiodos were forced to close the stand in 1986 because of a highway project to widen and straighten Powell Boulevard. A roadside stand had been at the current location since the 1940s, Chiodo said.

"We're starting all over" with a new facility and fixtures, Coleman said. The family sold everything when it closed up shop in 1986.

"We're so happy" to be reopening the stand, Hawes said. "I gave up a really good job to be out here because I just love it."

Coleman, who said the Chiodos

were given two years to rebuild at the site, and Hawes said that they wanted to see their grandfather's memory live on. "We're kind of honoring him and dedicating this to him," Coleman said.

There was no Chiodo's roadside stand to stop at during the 1987 season or at the beginning of this

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**'It was a little sad not having anything here. It kind of keeps grandpa's name alive.'**

**— Sue Coleman**

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season and that bothered Coleman. "It was a little sad not having anything here," Coleman said. "It kind of keeps grandpa's name alive."

Chiodo said that she finally decided to rebuild and reopen the stand because "people requested it everywhere we went."

Customers have come from as far away as the downtown Portland, Mount Hood and Seattle, Wash., areas in the past, Hawes said. "We're raring to go," she said. "We're ready to work and ready to see all our old customers."

The women promised to provide "the same friendly service" to which the customers had become accustomed. Chiodo said: "They will get service with a smile and 'Have a nice day.'"

Chiodo's will feature farm-fresh produce — everything from apples to zucchini, according to Chiodo — and most of it will be obtained from local growers from the East County area to Hood River. The family still grows some things, such as tomatoes and beans, on the Chiodo farm. "Every once and a while we will get things from wholesale houses," Coleman said.

This year, "We may catch the tail end of the strawberries" and raspberry and cherry season will follow right behind, Coleman said.

The stand, which also will carry raw honey, will be open from 9 a.m. to 6 p.m. Monday through Saturday and from 10 a.m. to 5 p.m. Sundays through the summer. The stand generally has opened at the end of April or in early May and closed in mid-November.

The new stand is set back farther, is higher and has skylights, "is laid out a little bit better," and has a walk-in cooler and an area for plants. The stand also will carry nursery stock.

The first roadside stand in the same location had a dirt floor.

"Now we're modernized up to 'sidewalk,'" Hawes said.





The Oregonian/ROGER JENSEN

Elsie Chiodo (left) and her granddaughters, Sue Coleman (center) and Sandra Chiodo, prepare to reopen the family produce stand in

a new building that has replaced one that was condemned and torn down to make way for the realignment of Powell Boulevard.

## Chiodo's new roadside market to reopen

By KATHLEEN GLANVILLE

of The Oregonian staff

GRESHAM — Chiodo's roadside market, a Gresham landmark since 1934, will reopen on Powell Boulevard this weekend in a new stand built to replace a structure demolished to make way for road improvements.

Sandra Chiodo and Sue Coleman, who are sisters and the third generation of Chiodos to operate the produce market, plan to open Friday or Saturday, depending on when the stand is completed.

The old market was torn down when Powell Boulevard was realigned and widened, putting Chiodo's out of business last summer.

"It did hurt us, but I'm sure we'll have all our old customers back," said Sandra Chiodo.

"We've missed two months of business this season. We usually open in April with bedding plants," Coleman said.

Chiodo and Coleman are leasing the stand from their grandmother, Elsie Chiodo, who lives next to the stand at 19430 S.E. Powell Blvd. Their grandfather, Felix Chiodo, operated the original market at the location with Elsie. He died in November at the age of 87.

He was said to have operated the first roadside produce stand in Oregon, selling strawberries from the fields fronting Powell Boulevard in 1917.

Elsie Chiodo remembers the day her husband was picking strawberries and put some crates on the fence to get them out of the mud.

"People stopped and asked if they could buy them and one thing led to another," Elsie Chiodo said. "He thought, 'Why haul them to the cannery?'"

Sandra Chiodo and Coleman have operated the stand for the past eight years. They thought for a time the family tradition had ended when the Oregon Highway Division announced plans to reroute Powell and take out the old building.

Another produce stand — Bechtoldt's — located on the north side of Powell about a quarter of a mile east of Chiodo's was spared by the construction work, but business at Bechtoldt's took a nose dive during the highway project.

Lucille Bechtoldt said her customers had a difficult getting to the stand when construction work funneled traffic to the south side of Powell Boulevard.

She is not worried about increased competition with the reopening of Chiodo's.

"We've been here 35 years and we have loyal customers," she said.

Roadside markets are not allowed in the city under current zoning laws, but both Bechtoldt and Chiodo's operate under a grandfather clause that enables existing uses to continue. Terry Vanderkooy, city planner, said Chiodo had a year to replace the old structure under the city code in order to retain its grandfather clause.

Elsie Chiodo, who was monitoring progress of construction workers Tuesday, still is angry about the condemnation proceedings. She fought the Highway Division for almost two years and settled out of court in May. Assistant Attorney General Roger Warren, of the Oregon Justice Department, said the settlement was \$36,000 for the strip of property, which included \$12,000 for the produce stand.

The new stand cost about \$25,000, according to the building permit.

"All I wanted was my little fruit stand replaced, but you have to build it like the governor's mansion to meet city code," said Elsie Chiodo, who also has had disagreements with city building inspectors and planners.



11-04-2015

# E. coli outbreak closes Chipotle in Gresham

*More than 20  
people are ill in  
Oregon, Washington*

By JODI WEINBERGER  
Pamplin Media Group

Chipotle Mexican Grill in the Oregon Trail Center, 2065 N.E. Burnside Road, in Gresham has been closed since Thursday, Oct. 29, following an E-coli outbreak affecting 43 stores in Oregon and Washington.

Signs posted on the outside of the fast-casual Mexican restaurant said the store is closed because of supply issues.

Chris Arnold, communica-

tions director for Chipotle, said it means that "this is related to the E. coli issues."

"Links have been made between that issue and eight of our restaurants, all in Oregon and Washington state," Arnold said. "We have closed 43 restaurants in those states out of an abundance of caution."

It is not clear when the Gresham location will reopen.

According to the Oregon Health Authority, three people in Oregon and 19 in Washington became ill with E. coli, linked to eating at Chipotle restaurants in the Portland metro area and in several counties in Washington since Oct. 14.

One third of people affected have been hospitalized, but

there have been no deaths. The people affected range in age from 11 to 64 years old.

People in Clackamas and Washington counties in Oregon have reported symptoms of infection.

Many people affected with E. coli may not seek health care, so the number of people made ill by the outbreak is likely more than identified, according to the state health authority.

Health officials want people who have eaten at a Chipotle between Oct. 14 and Oct. 23 and who have become ill with vomiting and bloody diarrhea to visit a health care provider and mention the outbreak.

Most people infected develop watery and/or bloody diar-

rhea and abdominal cramps within one to 10 days.

E. coli is spread to people when they ingest even small amounts of human or animal feces.

Most people recover within a week, but rarely some develop a severe type of kidney failure that can begin as the diarrhea is improving. This is most common in children under 5 years old and the elderly.

Escherichia coli, E. coli, is bacteria that normally live in the intestines of people and animals. Most E. coli are harmless and are an important part of a healthy human intestinal tract. However, some E. coli are pathogenic, meaning they can cause illness.



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### **SALADS**

#### **SESAME ORIENTAL CHICKEN \$7.99**

This unique spicy chicken salad is made with julienne chicken breast, at top of a mix of Oriental style noodles, carrots and cabbage, green onions and sesame seeds, blended with our tangy Oriental toasted sesame dressing, all on top of fresh shredded lettuce.

#### **WESTERN STYLE CHICKEN \$7.99**

The southwestern style chicken salad is prepared with julienne chicken breast, surrounded with olives, black beans, pico de gallo, shredded Cheddar cheese, and tostada half, on top of fresh shredded lettuce tossed with our western ranch dressing.

#### **CAESAR STYLE CHICKEN \$7.99**

Julienne chicken breast strips, at top of romaine lettuce tossed with caesar dressing, and topped with red onions and avocado and shredded parmesan cheese.

#### **SPINACH AND PEAR SALAD \$7.99**

Fresh spinach mixed with red onions, croutons, bacon bits and tossed with our creamy Italian dressing, crowned with fresh pear wedges.

#### **TUNA SALAD \$7.99**

A delicious tuna salad mix, surrounded with hard boiled eggs, olives, tomatoes, celery, and lemons. on a bed of crispy lettuce mix.

#### **CHEF STYLE SALAD \$7.99**

Julienne turkey, ham, cheeses, tomato wedges and eggs at top lettuce mix

#### **SIDE DINNER SALAD \$2.49**

## **BREAKFAST**

#### **BREAKFAST CROISSANT \$5.99**

A flaky croissant stuffed with scrambled eggs, shaved ham, fresh sliced tomatoes and melted Cheddar cheese. Served with fresh fruit, cottage cheese or tomatoes.

#### **BREAKFAST BURRITO \$5.99**

Made in a large flour tortilla, with scrambled eggs, mixed with ham, tomatoes, Cheddar cheese, and green onions. topped with a scoop of sour cream and avocado wedge. Served with your choice of fruit, cottage cheese or tomatoes.

#### **HAM AND CHEDDAR EGG MUFFIN \$4.99**

Scrambled eggs, and shaved ham topped with Cheddar cheese, inside a toasted english muffin.

Served with your choice of fresh fruit, or tomatoes.



## SANDWICHES

ALL SANDWICHES ARE SERVED WITH A CHOICE OF FRESH FRUIT OR COLE SLAW. ALL BREADS TOASTED UPON REQUEST.

### **TURKEY CROISSANT \$7.49**

A flaky butter croissant, stuffed with lettuce, tomato, shaved turkey, avocado and jack cheese.

### **TRADITIONAL CLUB \$6.99**

This American classic is a double decker, stuffed with lettuce, tomatoes, bacon and turkey, on your choice of bread, sourdough or wheat.

### **CHUNKY TUNA SALAD \$6.99**

A generous portion of tuna salad mix, lettuce, tomatoes and a slice of red onion in between your choice of bread.

### **CHICKEN CAESAR \$6.49**

This one is one of Chris's favorite, romaine lettuce, tossed with caesar dressing, topped with julienne chicken strips, and jack cheese. Served in your choice of bread.

### **TUNA TWINS \$5.99**

Our chunky tuna, at top of an open toasted english muffin, with lettuce, a tomato slice and a generous portion of tuna salad mix. Add cheese for .99 extra

### **CHICKEN SALAD SANDWICH \$5.99**

This traditional favorite, is made with our own chicken salad mix, lettuce and tomatoes, in your choice of bread.

### **HAM AND SWISS \$4.99**

Thinly sliced ham, lettuce, tomato and swiss cheese on your choice of bread.

### **HOT PHILLY SANDWICH \$6.99**

Thinly sliced roasted beef, cooked in Au Jus, hot bell pepper mix, and topped with jack cheese, inside a freshly baked french bread,

### **CHICKEN TERIYAKI CLUB CROISSANT**

Made with baked chicken breast strips, teriyaki glaze, bacon, lettuce and tomatoes, and topped with jack cheese, inside a large butter croissant. **\$7.49**

## SOUPS

### **CLAM CHOWDER IN A BREAD BOWL**

Our steamy New England clam chowder, is served on a delicious sourdough bread bowl.

Served with saltine crackers **\$6.99**

### **DAILY SOUPS \$2.99**

Please ask for our daily soup selection.

### **DAILY COMBO SPECIALS \$9.99**

Chris's selected daily entree including a bowl of soup, and a fountain drink. Check our specials board for today's great special deal.

### **NACHOS, SUPER HOT, HOT!!!**

CHEESE NACHOS **\$4.25**

NACHOS THE WORKS **\$6.99**

## SEAFOOD

SHRIMP TOSTADA **\$3.99**

SHRIMP COCKTAIL **\$5.99**

Our tostadas are made with our own mix of tomatoes, onions, cilantro, lemon juice, and spices. They are topped with avocado wedges.

CHICKEN TOSTADA **\$3.99**

## DINNER

CHRIS'S TERIYAKI CHICKEN **\$6.99**

Teriyaki Chicken breast, sprinkled with sesame seeds and green onions, served with a generous portion of white rice and vegetable mix.

CHRIS'S RAVIOLI PLATTER **\$7.49**

A tempting platter served with a scoop of steamed white rice, surrounded with delicious beef stuffed ravioli, in tasty tomato sauce and liberally sprinkled with shredded parmesan cheese and parsley.

TERIYAKI BEEF PLATTER **\$6.99**

CHRIS'S NOODLES AND MEATBALL PLATTER **\$6.99**

A mountain of Oriental style noodles, topped with our zesty spaghetti sauce and baked meatballs to top it all. This delicious platter is sprinkled with shredded parmesan cheese and parsley.

CHRIS'S MEAT LASAGNA **\$6.99**

CHICKEN BROCCOLI FETTUCCINE **\$7.99**

SHRIMP AND GARLIC PASTA **\$7.99**

THESE DINNERS ARE SERVED WITH GARLIC BREAD.

## DESSERTS & DRINKS

CHERRY OR APPLE PIE SLICE **\$2.49**

NEW YORK STYLE CHEESE CAKE SLICE **\$2.99**

NEW YORK STYLE CHEESE CAKE WITH FRUIT

BANANA SPLIT **\$4.99**

SUNDAES **\$3.49**

MILK SHAKES:

STRAWBERRY, VANILLA, BANANA, CHOCOLATE **\$2.99**

SODA FLOATS.....**\$2.89**

FOUNTAIN DRINKS.....**\$1.79**

FRENCH VANILLA CAPPUCCINO.....**\$1.99**

MONTEREY COCOA.....**\$1.99**

COFFEE.....**\$1.49**

HOT TEA.....**\$1.49**

HOT COCOA.....**\$1.29**

JUICES:

ORANGE, APPLE, CRANBERRY, PINEAPPLE, **\$1.99**

HORCHATA, DELICIOUS COLD DRINK.....**\$2.49**

**Chris's**  
Deli - Bakery



# CHUMS FAMILY CAFE



## Scrumptious Steak & Seafood Combos

- ☆ Select seafoods
- ☆ Garden fresh salads
- ☆ Delicious hamburgers
- ☆ Tasty omelets
- ☆ Special Sandwiches

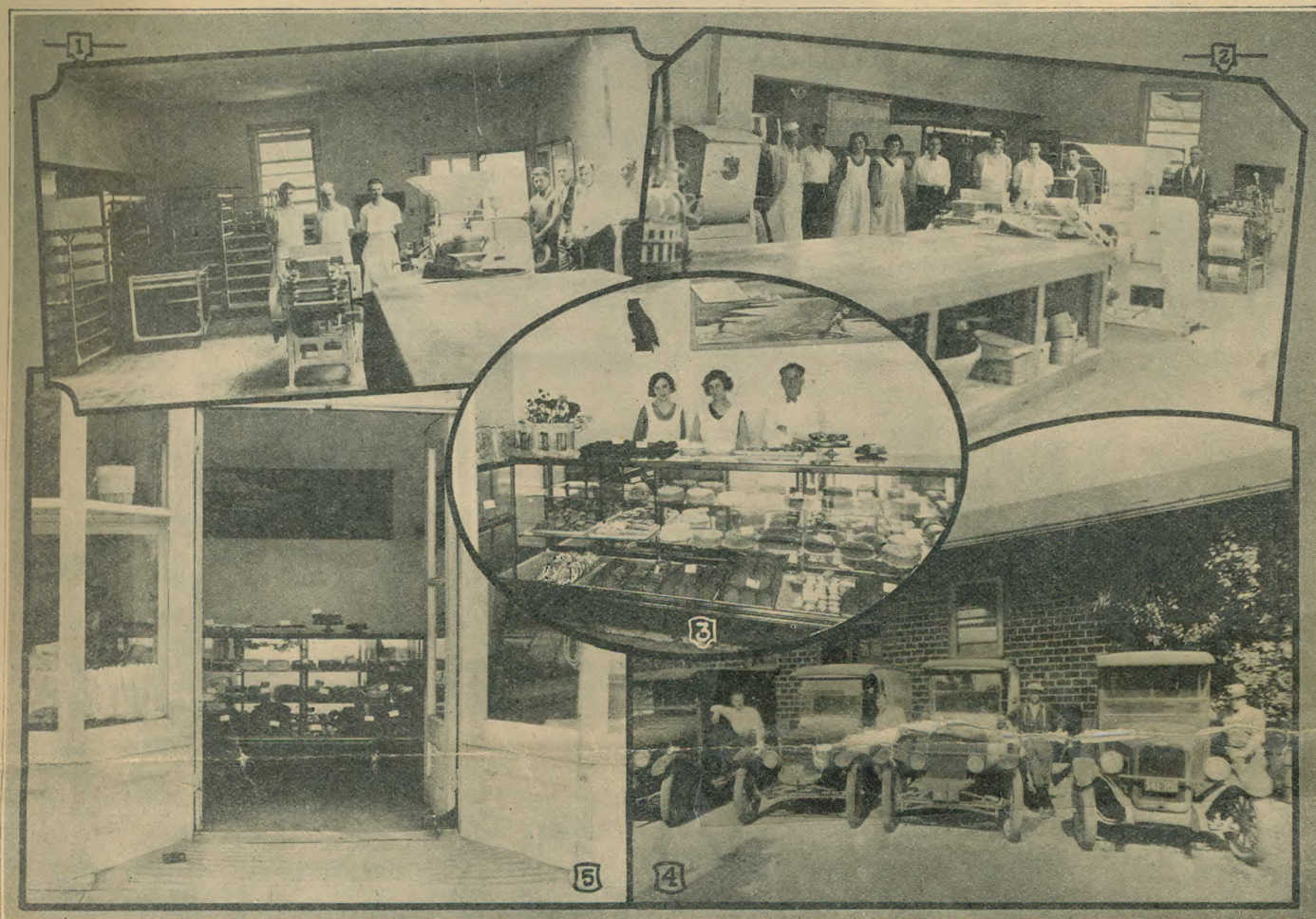
HOURS: Mon.-Sat. 9am-9pm  
204 NE 2nd St., Downtown Gresham

**661-4929**

BUILDING EAST COUNTY FEB. 27, 1984



# Modern Bake Shop Credit to Gresham, Oregon



Views of the City Bakery, Gresham, Ore., Mr. and Mrs. Ted Van Donick, Proprietors. (1) Left to right: Archie Stone, E. Hamlin, Julius Van Larke, Horace Wihlon, A. Wissinsflu, John Hamlin and Ted Van Donick, in shop. (2) E. Hamlin, John Hamlin, Mrs. R. Shearer, Mrs. Ted Van Donick, Archie Stone, Julius Van Larke, Horace Wihlon, A. Wissinsflu. (3) Left to right: Mrs. R. Shearer, Mrs. Ted Van Donick and Ted Van Donick. (4) Beside the cars, left to right: Ted Van Donick, John Hamlin, A. Wissinsflu and H. Wilhon. (5) Entrance to the bakery.

Twelve years ago Ted Van Donick started a very small bakery at Gresham, Ore. His first flour order was for five barrels and his first day's baking was 100 loaves. Two years later he put on the first delivery truck and now operates four, serving the east portion of Multnomah County with "Home Made Bread."

The retail store is part of the original shop, which also housed a Dutch oven. A new concrete building 50 feet by 75 feet was erected to take care of the expanding business. The shop is equipped with the latest type of machinery with ample space for flour storage.

Mr. Van Donick has endeavored to bake the best bread and pastry possible and attributes his success to that program.

On the outskirts of Gresham Mr. Van Donick has four acres of ground planted to orchard and vegetables, as well as flowering shrubs, and he spends his leisure time cultivating his young farm.

Charles Maccagno, Proprietor of the City Bakery, Okanogan, Wash., has purchased a new Durant Big Six. He is breaking in the new car by driving to Long Beach, Calif., and will return with his wife and son, who have been visiting there for the past two months.

Francis DeCuirr, Proprietor of the Orange Blossom Bakery, 3460 Brooklyn Avenue, Los Angeles, Calif., has had his shop repainted throughout, and is now building a new shipping department which will be a great improvement. Mr. DeCuirr takes pride in keeping his shop up-to-date in every respect.

\* \* \*

Mrs. Al Kremling, wife of the Proprietor of the Delicious Bakery, Wenatchee, Wash., has been called to Bismarck, N. D., on account of the illness of her mother.

\* \* \*

Frank Kaper, Proprietor and manager of bakeries in Sugar House, Murray and Midvale, Utah, is building a new bakery and lunch room to take the place of his old location in Midvale.

\* \* \*

Robert Scott, of Scott's Bakery, Rock Springs, Wyo., reports his foxes and farm are doing fine.

\* \* \*

The Parisian Bakery, Rock Springs, Wyo., is remodeling the store front and retail shop.

\* \* \*

Sam Yorg, of Yorg Bros., Rio Vista, Calif., had the misfortune of having his hand caught in the moulding machine with the result of the loss of two fingers.

Dick Spallinger, formerly of Prineville, Ore., has just taken over the Burns Bakery, Burns, Ore.

## Show Place



The model shop pictured above is certainly a show room in itself, being finished off in white tile and marble. This is one of the leading Jewish bakeries of Los Angeles, operated by L. Felhandler under the trade name of the Warsaw Bakery, 2102 Brooklyn Avenue, Los Angeles.



## The City Bakery

One of the thriving Businesses along Main Street in Gresham was the City Bakery which was purchased in 1916 by Theodore Van Doninck. He provided bread routes for delivery of his "home-made bread."

Ted Van Doninck not only provided bakery goodies for the community of Gresham, but provided jobs for some of the High School students - the Bakery was just across Main Street from the High School).

One of those was Orville Johnson who worked at the City Bakery during his high school years. He was always proud of having worked there from 3 A.M. daily until classes started. He lived on Cleveland Avenue north of Division (Section Line Road) and waded through the Frog Pond on his way to work and to school.

He waited impatiently for the first day of work to arrive. As he neared Main St., he could smell the aroma of deep-fried donuts - he could hardly wait. Ted Van Doninck opened the door and at the same time asked Orville if he liked donuts. As he replied, "Oh, yes!", Ted told him (him) to feel free to eat all the donuts he wanted - which he did with great fervor.

Needless to say, Orville consumed few from that day on and Mr. Van Doninck assured him he could eat all he wanted as he pretended that he didn't notice how white Orville's face had become...

By  
Margaret Johnson



1904

Apr 12, 95

Ernest Hamlin, Betty Hamlin (Osting)  
at their home.

1908 - John Hamlin  
Minnesota.

Ford Metzger's saloon.

Grandfather owned M. Park - built home for  
George. Frank - brother

Grandf - had boat built home on piling

Pickle factory, beside skating rink.

Stafford had pickle factory.

story

⇒ George's wife - to P, 12 25 silver dollars in mesh  
hit (husband) on head.

Wetty's worked on trucks/cars.

Grandma  
Hamlin

⇒ Mother left - \$50 - Mustard & Speck's \$10 ~~me~~ ~~rest~~  
worked @ housekeeping 25¢ day.

Dr. Hughes - job.

Vault across planks - gully - Clair Gullekson's father  
killed by —.

built rafts. money below planks.

Dr. H. + Dr. Butner, clear Bank supported 5 kids.

⇒ City Bakery was M + Sp. Van Donnick bought @ 1912

Thrift Stamps - WWI.

Eva Hamlin married Ted Van Donnick -

1940 Bakery sold to Macbray.



Baked bread, rolls,

Eat all doughnuts you want.

Ted DeWitt → nephew of Ted Van Donrick  
flooding - chickens on roof.

8th Grade in

→ M + S → doughnuts -  
1916 Ted V →

grad. fr 8th grade  
John

E. Learned trade →

Dutch oven burned cordwood.

gunny sack on pole.

1945 → farm.



People know  
in  
Hicks

hose cart  
run for

Sister Georgina  
Georgeanna (~~Fitter~~)  
killed in train accident.  
(Main + Division)

Eva + Georgina  
on -

Apples. Delicious -

from Dowsett.

1908  
1912

#47 taxes to 200 taxes.

8 acres.

6914  
302<sup>d</sup>

Harris (Eva Harris)

town road Daffodils.



3

Bakery had 20-30 trucks.

Delivery as far as Estacada. Wrapper. "Lily Bread."

Gresham Bakery. "City Bakery".



OUT JULY 15, 1992

## Video store protected by our constitutions

First there was a nude dance bar, and now there's an adult video store. Rockwood-area residents rightly wonder why the darker side of society has found a home in their neighborhood, while the rest of the city remains relatively untouched.

But that wonderment need not manifest itself as fear or anger at a governmental system unable to keep nude bars and adult video stores out of the area. Like it or not, both activities are protected by the Oregon and United States constitutions as methods of expressing free speech.

While many can argue that the Founding Fathers did not have such activities in mind when they crafted the bill protecting our basic rights, the tenets of the Bill of Rights are applicable in viewing a variety of modern forms of expression.

Rockwood-area residents should take heart in the fact that though the city of Gresham cannot ban the new adult video store, the establishment can be indirectly regulated with a nuisance ordinance created in response to the opening of CJ's Center Stage. If the video store is the scene of illegal behavior, the city can take action to stop the behavior and possibly close the store.

It must be accepted, though, that if the nude dance bar is any indication, the video store is unlikely to fall into the trap that will result in its closure. CJ's has not been the bad neighbor many envisioned. If the owner is smart, he will do whatever it takes to ensure the video store is a quiet neighbor and causes no problems for other businesses in the retail area where it is located.



1-4-62

## Coin Cleaners To Open Here



**MRS. I. B. WAND**

(Outlook photo)

The first coin operated dry cleaners in the city of Gresham will be opened by Mr. and Mrs. I. B. Wand at 1110 E. Powell in the Farmers Insurance Bldg.

Opening date for the "Cleaning Cottage" has been set for around Jan. 10.

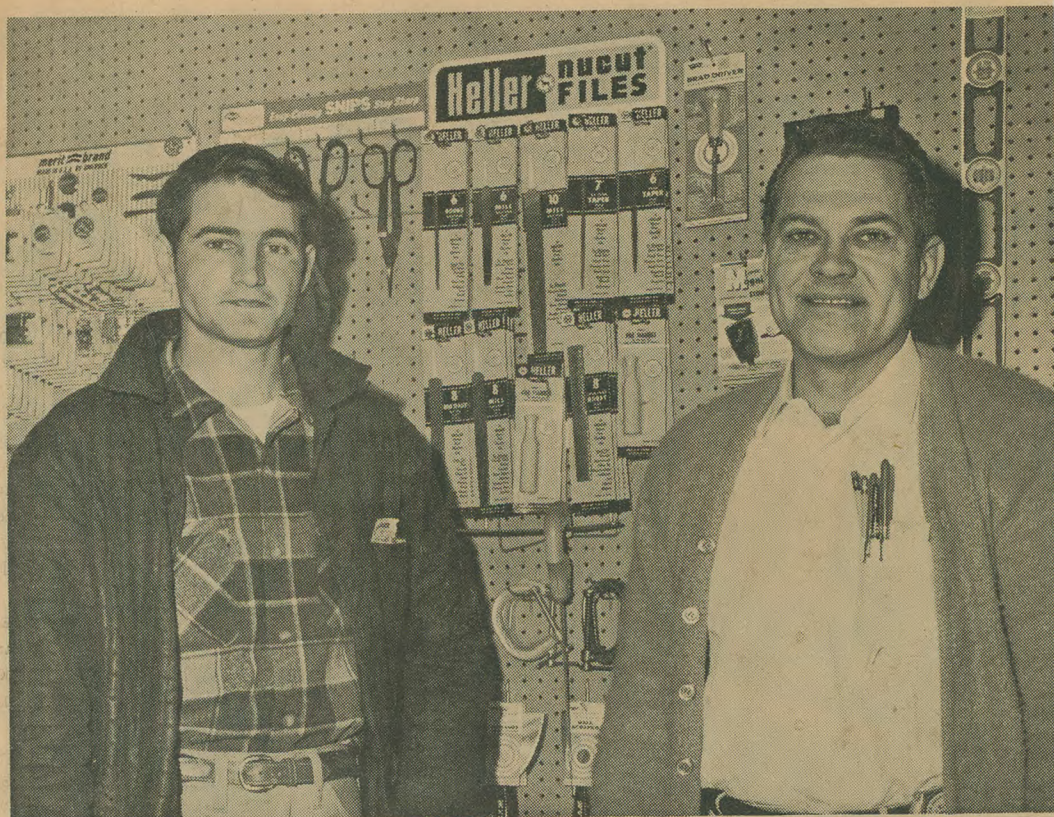
One of the main features of the Whirlpool machines is that they leave the clothes odorless and fumeless.

Hours scheduled during January will be from 8:30 a.m. to 8:30 p.m., six days a week and from 11 a.m. to 4 p.m. Sunday.

The new owners, who reside at Rt. 1, Box 373, Troutdale, were formerly operators of the Wand Lilly Gardens east of Troutdale for about 15 years.



3-14-67



PARTNERS HAROLD WILLS, right, and Vic Landreth announced this week the opening of Coast Building Supply at 1070 E. Powell in Gresham. A third partner, Don McGee, was not present when picture was taken. The Gresham trio, all attended Gresham high school, also operate coast supply at 13604 S. E. Powell. Wills and Landreth have spent many years in the building supply business and McGee is well-known as a local builder. Ed Carr is manager of Coast Building Supply in Gresham. (Outlook photo)



## Coast Bldg. Supply Expands, June 15-20 Grand Opening

Harold Wills, co-owner of Coast Building Supply, announced this week that an expansion program at the firm's Gresham location, 1070 E. Powell, has been completed and grand opening festivities will be held from Thursday, June 15, through Tuesday, June 20.

Wills said a rear entrance has been provided to the building on East Powell and a parking lot has also been established at the rear of the building. Inside and outside storage space has also been added to the original quarters opened by Coast Building Supply here last March.

Wills said the recently completed expansion program enabled Coast Building Supply to offer its customers a greater variety and a wider selection of

products. The store is open evenings and Sundays for shopping convenience.

During the grand opening several major prizes will be given, away and free refreshments will be served. Prizes and bargains being offered are listed in a full page ad in this

week's Outlook.

Co-owners with Wills are Don McGee and Vic Landreth. Ed Carr is manager of the local Coast Building Supply which also has a store at 13604 SE Powell. Wills said grand opening prices will prevail at both locations.



On the way, refresh yourself... Have a Coca-Cola



*...quenching thirst at the filling station*

When you stop for gas at the service station, pause for refreshment, too. Wherever you drink Coca-Cola, it's the quick, sure answer to thirst. On the road or in your family circle, ice-cold Coca-Cola stands for the pause that refreshes,—has become a high-sign of kindly-minded people.

BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY  
COCA-COLA BOTTLING COMPANY OF OREGON  
PORTLAND, OREGON



You naturally hear Coca-Cola called by its friendly abbreviation "Coke". Both mean the quality product of The Coca-Cola Company.

OREGONIAN APR 12, 1945

© 1945 The C-C Co.



## Business owner Adam Reid believes serving his community is more than simply brewing java

Story by Anne Endicott

*SPOTLIGHT-OUTLOOK-8/13*

Local small businesses are like a pebble tossed into the pond — the resulting ripples impact more people than simply the customers they serve.

Adam Reid is one such ripple-maker. He refers to himself as an “entrepreneur,” with a passion for supporting and encouraging small businesses through mentorship, cheerleading and personal experience.

But Reid is equally passionate about the connection small businesses can make within the community outside their own front doors.

“As a business owner, I feel it’s a moral obligation to give back to the community,” Reid said. “Businesses benefit from the community in a number of ways besides financially. There are the customers; the schools, who provide qualified employees; other local businesses, who deliver supplies. You need that symbiotic relationship between business and the community.”

Reid is a soft-spoken guy with a big heart. He smiles easily when talking about the students he mentors at the Leadership and Entrepreneurship Charter High School he helped found in Portland in 2006. He laughs recalling the naively creative methods of promotion he employed at age 19 as a staff member with the nonprofit Ethos Music Center in North Portland. He often hires gradu-



Coffee's On in Gresham Town Fair underwent an extensive remodel after Adam Reid and his wife Maria Mitu purchased the shop in 2011. Since January, Coffee's On has been helping local nonprofit groups by accepting donations for a different agency each month.

ates of the entrepreneurship high school to personally mentor them and is well versed in the maze of grant writing and funding sources for nonprofits.

But in these parts, Reid is known as the owner of Coffee's On in Gresham Town Fair and co-owner of Best Burger and BBQ in Rockwood. He's an unassuming go-to guy, whose enthusiasm for cooperative outreach could exhaust the Energizer Bunny.

Reid credits his parents with instilling in him a drive for volunteerism and community service. They were always

involved with committees and different nonprofit groups, he said, and encouraged him to complete his Eagle Scout award as a Boy Scout.

But as an undergraduate student at Portland State University, Reid came across mentors who imparted the mantra he lives by today.

“They taught me to ‘build meaning and value’ in business,” he said. “They showed me that an entrepreneur is someone who sees problems and comes up with creative solutions.”

Reid's first opportunity to apply

those words of wisdom came in 1999, when he joined the staff of the newly opened Ethos Music Center. The nonprofit organization began offering music lessons and education to low-income children after music programs were discontinued in public schools. Ethos established its headquarters in a neighborhood high on the police radar for gang activity and riddled by drug use and despair.

“Everybody told us we were crazy to go in there,” Reid said. “But we were trailblazers because we rallied the other merchants to hold events for the community. We had a great partnership with the Salvation Army and held music camps for kids. Now it’s a trendy area, and it shows what can be done when people set up strong, legitimate businesses rooted in the community.”

“Ethos started in a living room. Now the program is in multiple areas



*“As a business owner, I feel it's a moral obligation to give back to the community. Businesses benefit from the community in a number of ways besides financially.”*

**ADAM REID**

*continued*



that. But I learned the sky's the limit — to think outside the box."

In 2011, Reid and his wife, Maria Mitu, purchased Coffee's On a nanosecond before the longstanding business closed permanently. The couple undertook an extensive remodel, opened their display shelves to local artists and launched an upscale menu to re-anchor the coffee shop's presence in the community.

But Reid viewed the coffee shop as a vehicle to serve more than just java.

"Coffee shops are community hubs — it's where people gather, where they hold their meetings," he said. "We bought the coffee shop to have something fun to offer in the food and beverage industry. We were always giving gift certificates to community groups and nonprofits, but then we realized we could take it to another level."

On Christmas Eve last year, Reid's eyes were opened to the lesson in building meaning along with a business when he found himself face-to-face with a desperate situation.

"Maria and I were cleaning up the coffee shop on Christmas Eve and there was a man outside crying," Reid recalled. "When he told me he and his family were homeless, I told him I would find some place for him to go on my computer. By the time I got back outside to the sidewalk, he was gone.

"Maria and I grabbed some money, hopped in the car and drove around trying to find the guy. We never did. But if we'd known where to refer him right away, we could have helped him."

Reid channeled the experience, and in January, Coffee's On launched the 12 Months of Giving. The program is designed to aid a different nonprofit organization each month by accepting donations based on the current needs of the organization. For example, during August and September, the coffee shop is a collection site for school supplies destined for needy students in the Gresham-Barlow and Centennial school districts.

But the 12 Months of Giving is also meant to educate the public on what the organization does and other ways people can help. While donations of food and clothing are important, nonprofits also rely on volunteers to further their mission, helping the community's most vulnerable, Reid said.

Coffee's On Manager Lindsay Benenhof oversees the 12 Months of Giving program and has begun to incorporate workshops at the coffee shop where folks can learn how to volunteer their time with area nonprofit groups.

"This is a value in all our staff, and that's because we see the difference we can make," Reid said. "It's helpful when people donate goods, but not everyone can do that every month. We want people to learn all the needs of the nonprofits and find a way to help that is best for them."

In April, Reid and community fundraising guru Shannon Chisom took ownership of the troubled Best Burger and BB Aesthetic improvements to the patio and adjacent sand volleyball courts created a unique gathering spot, which Reid and Chisom hope will inspire a sense of community as the area forges ahead with revitalization.

"We've had a lot of people ask us why we're in Rockwood," Chisom said. "They don't understand why we're there — Fapa's Pizza closed; 7 Dees closed. We believe it's important to be in a neighborhood where we can bring in something positive. If we start, others will follow."

Reid is committed to finding and fostering opportunities that marry the for-profit and nonprofit worlds. But in the real world, operating a business is more than simply pouring coffee or flipping burgers.

"One of the biggest questions I always ask is, 'If a business didn't exist, would there be a gaping hole in the community beyond the service they provide?'" Reid said. "Our goal is to be more than a coffee shop or a restaurant. We're striving to bring value to the community by building partnerships that benefit everyone."





Reid, right, and community activist Shannon Chisom purchased Best Burger and BBQ in April. Maintaining the business, they said, is a positive step forward toward the revitalization of the Rockwood neighborhood.



EAST  
county

# LEADER

AUGUST 2013

A special publication of The Outlook

SHOWCASING EVERYTHING LOCAL IN EAST COUNTY



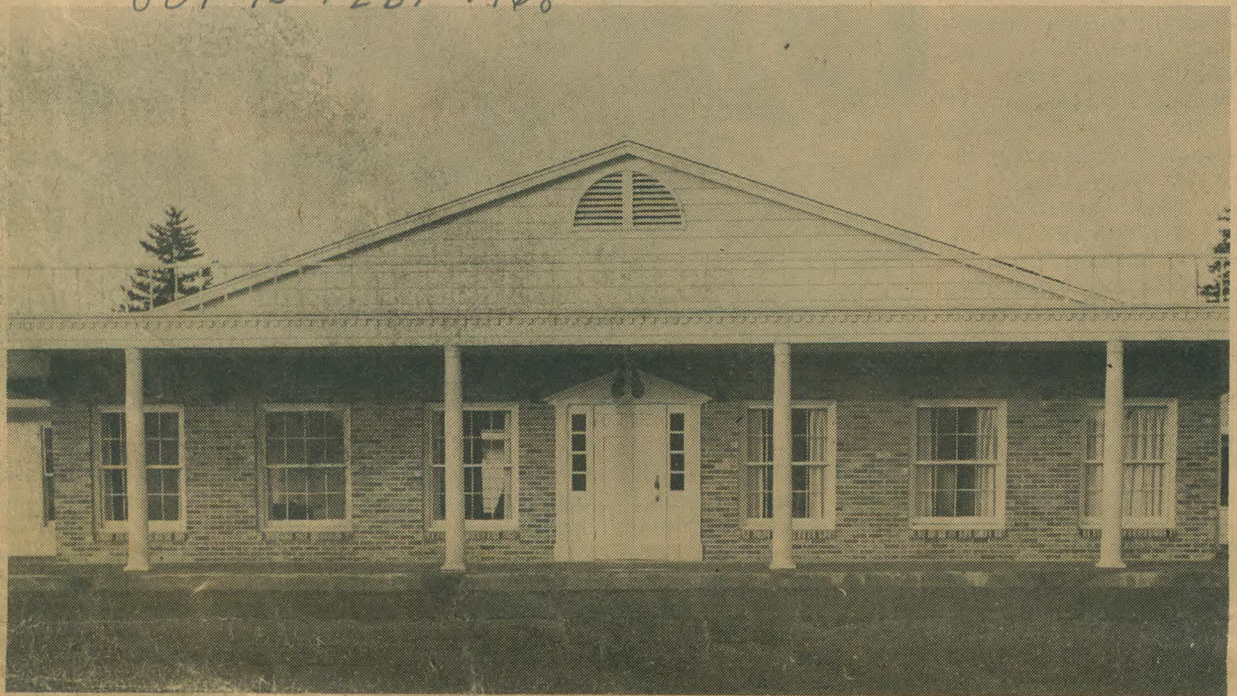
A man with a mission

Meet local businessman and entrepreneur Adam Reid

p4



OUT 15 FEB. 1968



## COLONIAL MANOR SANITARIUM

Just opened, brand new, finest equipment and care. Pharmacy, X-ray, laboratory service, physical and occupational therapy. On call doctors. Registered nurses 24 hour coverage. Non-denominational chapel. Colonial Manor Sanitarium's unique design makes it one of the nicest in Multnomah county, and still reasonable. Completely air-conditioned. Mr. and Mrs. Paul G. Conrey, owners, are

proud of their facility and the park-like grounds. Ken W. Haynes, Administrator (and their son), has the interest of every patient at heart. Visitors always welcome. Colonial Manor Sanitarium is located close to Stark Street bus, and near the Burnside Freeway (Mt. Hood 26) for visitirs' convenience. The address is 725 S.E. 202nd, Gresham, phone 665-3118.



OUT LOOK 23 JAN 1969



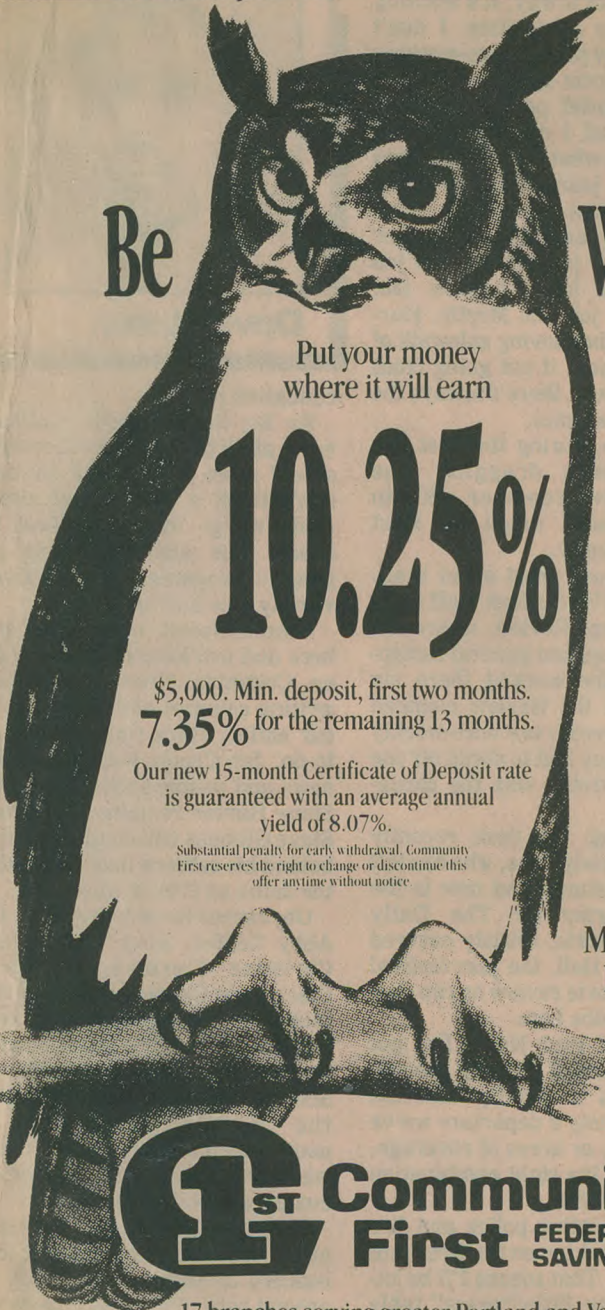
Colonial Manor Sanitarium will soon be celebrating its first anniversary date. Colonial Manor opened last Feb. 1 at 725 S.E. 202nd, near Gresham. It is conveniently located near bus lines and is the latest and most modern convalescent hospital in the area. Mr. and Mrs. Paul G. Conroy are the owners and Kenneth Haynes is administrator. They are proud of the 24-hour registered nurses care, occupational and physical therapy and X-ray facilities. Patients may eat in the dining room or have tray service. Special diets are rigidly followed. The facility also includes a beauty salon, chapel, park-like grounds and the interior temperature is climatized. The staff is professionally oriented and is under the direction Lois Addington, R.N., Director of Nurses. Information of the facility can be obtained by calling 665-3118.



ORE. JUNE 29, 88

Be

Wise!



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where it will earn

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\$5,000. Min. deposit, first two months.  
**7.35%** for the remaining 13 months.

Our new 15-month Certificate of Deposit rate  
is guaranteed with an average annual  
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First reserves the right to change or discontinue this  
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## Early Gresham Hotel-Restaurant



Condon hotel was one of Gresham's dining and sleeping establishments in the 1900's. This picture, taken in 1911 by Clara E. Hill, shows the interior of the hotel restaurant with the

high backed chairs and floor length skirted waitresses of the era. Long white tablecloths and candles decked the tables.

## Simple But Determined Lives Were Lot of Early Pioneers in Valley

A wedding trip that brought them to Oregon, and to the area that was to become Gresham, is a part of the history of the William G. Catheys.

Notes of the days of their early arrival here, as done by their daughter, the late Mrs. S. C. Jones, gives an insight into the simple, often frugal, but always determined lives of the early settlers in the western wilderness.

William Cathey, aged 20, and his new wife, aged 16, came by the usual ox-team trail west from Missouri in 1853. And as did many other western emigrants on arrival at Fort Dallas, Ore., they agreed to barter their oxen and wagons for transportation down the Columbia river rather than take the route over the Cascades.

They came downriver by scow to "Cascade Falls," were portaged around on a small car over a short length of track, then boarded another scow for another downriver run. By choice, they disembarked at the Sandy



'Coon-hunting, along with forays after other plentiful game in the local woods shortly after the turn of the century, was a favorite pastime of William Cathey, early settler here. He's shown in early photo with grandson, Hal Jones, and string of animals shot near Cathey home southwest of



possessions so sparse that the young wife "carried them on one arm."

(Upon closer examination, it was a pretty good armful, including a buffalo robe, blanket, change of clothes, 2 tin cups, 2 plates, 2 knives, forks and spoons, one pillow, a frying pan and a coffee pot.)

A 75-cent bonanza came their way in return for his cleaning out a scow, and 25 cents went for coffee, 50 cents for soap, the record shows. It was October and their first home was an old root house on the Dunbar place at Fairview. It was spruced up with addition of a temporary fireplace and a bunch of clean straw in one corner, to serve as a bed.

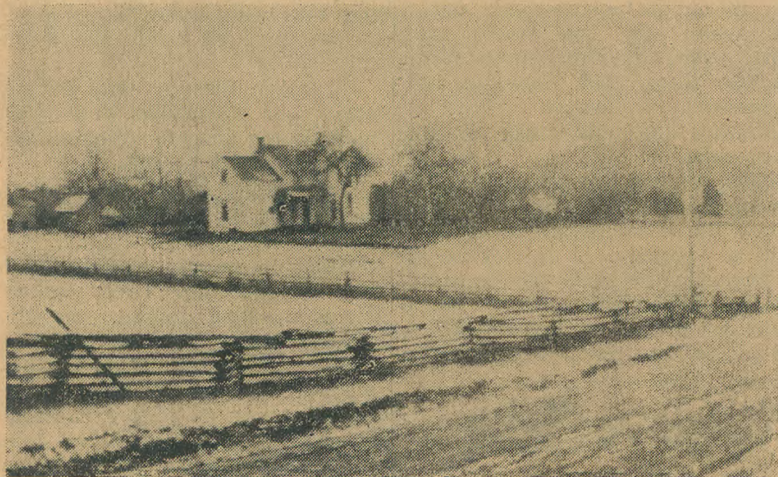
In December a Benjamin Thomas got in touch with them and asked them to take over his claim—one half section—2 miles southwest of Gresham. They moved during the holiday season of 1853, there to raise a family of 11 children before the wife passed away in 1888, at the age of 41.

Transportation in that day, was by horse or by foot, and not

everyone had horses. A walk to Portland was commonplace, and Mrs. Jones' narrative even recalls the activities of a Mr. Giese and Mr. Linneman who were partners in a tailor shop in Portland. They alternated in operating it, and returned on alternate weeks to their donation land claims in this area.

Sandy boulevard was the only road in the area at the time, Mrs. Jones writes, and her father helped blaze the Powell Valley road through to Portland. It was surveyed early in 1891 by Tom Hurlbert, and soon thereafter the 16½ miles of roadway was graded and graveled.

Provisions of the day were made up substantially of wild game and the harvest of the land, and in time the Catheys erected a substantial home on Heiney road, just west of what is now Cathey road. A son-in-law and daughter, the Schuyler Joneses, built a home across the road, which still stands. Among descendants of these early pioneers are Mrs. Russell K. Akin of Gresham and Hal Jones of Portland.



Among early farm homes of Gresham area was the William Cathey place, located on Heiney road just west of Cathey road, southwest of Gresham.



# Old fashioned eating at the Cookhouse Cafe

April 1, 1976

Story/photos

by Helen Hanson  
staff reporter

A quarter still buys coffee and a donut at the Cookhouse Cafe across from the old Co-op Cannery on NE 8th.

"Coffee is 10 cents and its going to stay 10 cents," said Agnes Fryer who, with her husband, Maynard, has operated the restaurant for 16 years.

Ice cream cone prices are a secret between the Fryers and the children of the neighborhood.

"This is our last year here. We hope to retire and visit some old haunts. I started working when I was a little kid and I've been working 50 years already. That's enough for me," Agnes stated.

Maynard Fryer, who was disabled during World War II training, had to retire from the State Highway Department when arthritis set in.

"We decided to earn a living together," his wife said.

The cafe across from the cannery served 400 to 500 people a day from the three shifts during peak times before the processing plant closed in November 1972.

"Then we had to build our business all over again," Agnes said.

"Now we are open from 6:30 a.m. to 7 p.m. We have mostly day trade, breakfast and lunch. There is no night trade anymore, and I don't think there ever will be," she added.

Menu and prices are geared to the "strictly working-man trade," the Fryers have cultivated.

"We feature home cooking," Agnes said, "with natural soups and gravy and real potatoes. Those are things a



MAYNARD FRYER is bookkeeper, buyer and cook's helper for the cafe.

(Outlook photo)



COOKHOUSE CAFE regular is Charles Hix, who is in charge of bus maintenance for Gresham High School. Agnes Fryer serves friendly conversation along with



Mrs. Fryer said she used to make all her own pies.

"But I had to give that up."

The cafe sells lots of hamburgers and fries and serves many "coffee only" customers throughout the day.

"When there were hundreds a day in and out of this place, they didn't all have dinner. But we served them. And we've survived the change in our business," said Agnes, who begins her day at 6:30 a.m. and does most of the cooking.

Her husband helps, does the books and shopping.

"He's really a good shopper," reported the wife.

The Cook House Cafe was not always there for the cannery workers. Back in the days when there was a tent area for cannery workers to live during the season, berry growers' wives set up temporary food service stations.

Elsa Johnson, who worked for the Gresham Co-op for many years, remembers a food stand.

"It was like the ones at the County Fair with hot dogs and hamburgers," she recalled.

Then a small cafe was built.

"It was added to and patched on," Agnes Fryer remembered.

The Fryers remodeled the place into the restaurant and

coffee shop they operate.

Will they miss their five and a half day week and 13-hour working days?

"Just the people."

The couple has been involved actively with the Veterans of Foreign Wars for 25 years.

Agnes Fryer is completing a fourth year as a VFW Auxiliary president and served as District 3 president a dozen years ago.

She does creative writing.

"Poetry and what I call observations. And a lot of letters to the editor," she laughed.

They have no children. But their 6-year-old poodle, George and Maltese tomcat, Kidder, spend working hours in the backyard behind the Cookhouse Cafe.

Plans for retirement?

"No commitments," said Agnes, "until we make a trip or two after we retire."

**AGNES FRYER** does homestyle cooking in the kitchen at the Cookhouse Cafe. Dinner special simmers on stove at left

while the restaurant owner adds fresh vegetables to a pot of soup.

(Outlook photo)

April 4, 1976

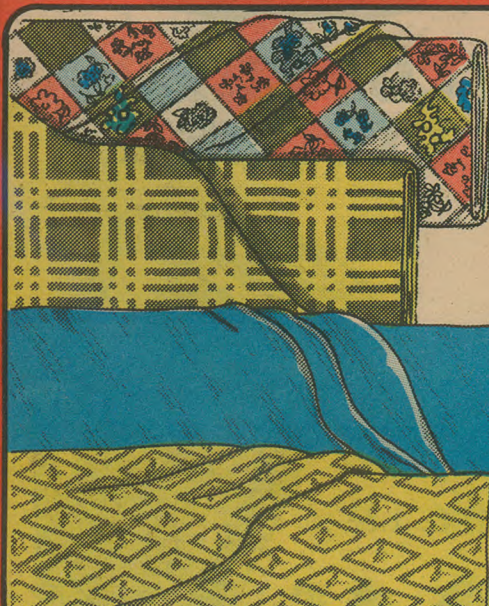
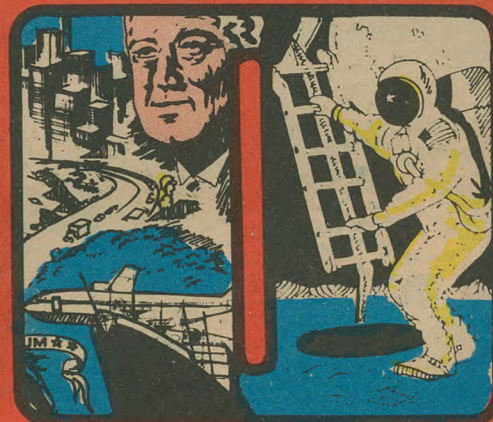
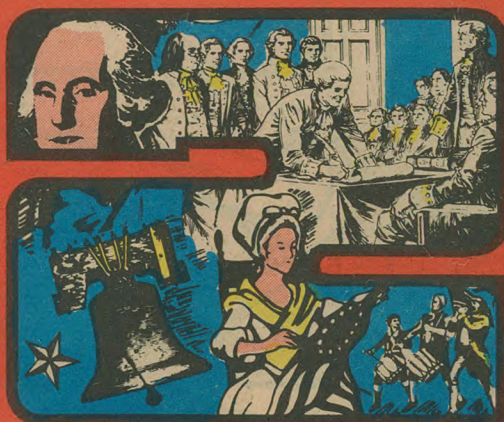




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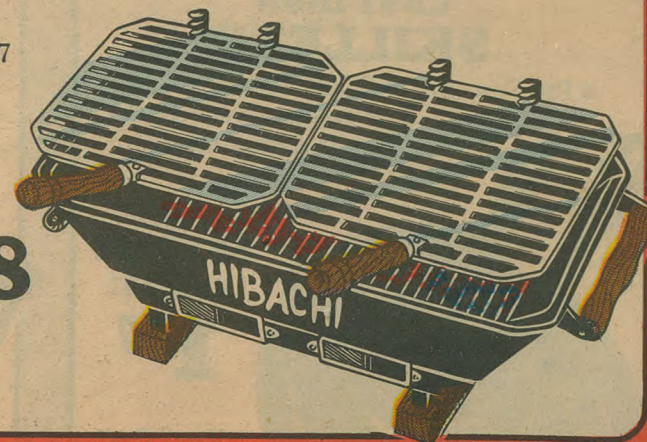
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**53<sup>RD</sup> ANNIVERSARY**



4-13-67

## Gresham Cornet Grand Opening Due Thursday

A completely remodeled Cornet variety store, 2nd and Roberts, Gresham, will celebrate its grand opening this Thursday, April 13. "We plan to offer better variety and customer service," new manager Frank Simmons emphasized.

L. R. Thompson, district supervisor for Oregon and Idaho Cornet stores was in Gresham to help with the remodeling of the store. The interior of the building was 100 per cent redone and new display counters have been added. A minimum of five salespersons will be on duty during the store hours, 9 a.m. to 9 p.m. Monday through Saturday.

A Portland resident and six-year veteran with Cornet, Simmons and his family plan to move to the Gresham area in the near future.



# Ribbon-cutting ceremony ushers in new upscale retirement community

*Senior Outlook 21 June 2000*

By Arlene Wands

Staff Writer

Gresham — There is a touch of Trevi right in the heart of Gresham.

The fountains at Courtyard Fountains boast all the elegance and charm of that famous Roman fountain. Three coins may not buy what they once did — but if one's wish is for comfort and class in an upscale retirement community, this is a wish that Courtyard Fountains can grant.

"While our community is upscale and elegant, it is also very welcoming and inviting," said administrator/manager Mary Beisley. "Our residents and staff create an atmosphere that is very 'home-like.'" Beisley, who has been involved in working for retirement communities for 20 years, is enthusiastic about this latest addition to what the locals used to know as "Courtyard Village." "The original building is three-and-a-half years old," she noted. "This section

CONTINUED ON PAGE 2



PHOTO CREDIT ARLENE WANDS

From left - Carter Hardenbergh, Ambassador for the Gresham Chamber of Commerce; Doug Skold, owner; Mary Beisley, Administrator/Director; and Gary Christianson, Director of Marketing cut the ribbon to officially open Courtyard Fountains Retirement Center on June 8.



## Quality of life as well as living arrangements are a

CONTINUED FROM PAGE 1

is more upscale and offers many more amenities."

A recent VIP party, that introduced local business people and assorted Gresham dignitaries to the "Fountains," was a well-attended success. Residents and resident-wannabes mingled with the Gresham Chamber of Commerce folk, while harpist Elaine Seeley added a melodious grace to the festivities. The common consensus on this new addition to the city? "Elegant," noted resident Lillian Hanson who, resplendent in a black lace dress, added to the ambiance. "Simply elegant."

Courtyard Fountains is aiming high. "We're not in the business of renting apartments," said marketing director Gary Christianson, "we're in the business of renting a lifestyle. Here you get the best of both worlds."

"You get your own private apartment that you can furnish with your own things, your treasures. Our residents pay month-to-month. You're not tied down with a lease, and there are no buy-in costs. You have the privacy of being by yourself whenever you want. And if you want to be with other people, to socialize, just open the door. It's all right there."

He continued. "We offer two meals a day, included with your rent. All utilities are paid — and this includes cable TV — except for your telephone. Weekly

housekeeping is part of our service. We make your bed, wash your linens, provide towels if you'd like. Every room has an emergency pull cord, and should you need any type of assistance, there's always someone here, 24 hours a day.



Marebelle Logan likes the independent lifestyle at Courtyard Fountains.

"Courtyard Fountains is really a whole new concept," Christianson explained. "We offer so many more amenities than your average independent living community. Our large dining room serves meals restaurant-style, and our residents have a choice of two entrees at every meal. We will soon have an espresso bar that offers coffee and tea all day long. We have a convenience store right on the premises. We have a private dining room that our residents can reserve — at no charge — for birthday parties, anniversaries, family gatherings. We have a baby grand piano in the lobby. And," he

pauses for a final flourish, "we even have a beauty salon and an exercise room! Oh — and our 'Mt. Hood Library' has several computers, and hundreds of books for our residents' enjoyment."

"I say we're the best," Christianson noted, smiling, "because we are!"

Activity director Shirley Zimbeck is staff "mistress of merriment." Her job is "fun." Literally. "I'm always exploring new things for our residents to do," she said. "I love my job, but it can be challenging." An understatement, this, because Zimbeck is a recent Montana transplant, and she is still learning about the area. From all accounts, she is succeeding admirably as the purveyor of fun and frivolity.

"We have pinochle clubs and bridge clubs," she noted. "We play Bingo. We play trivia — the residents really enjoy that! One day a week we take a trip somewhere. I believe this month we're going to the Rose Garden. We'll also be going to 'AM Northwest.' Some of the residents are taking a day trip to a casino."

"We even exercise, five days a week. And we're thinking of having a Tai Chi instructor come in."

Zimbeck emphasizes the practical as well as the playful. "Some days, a foot doctor comes to visit. Other times, Ask-a-Nurse stops by to talk

PHOTO BY ARLENE WANDS



# llmark of Courtyard Fountains —

**WHAT:** Courtyard Fountains of Gresham  
Independent Living Retirement Community

**WHERE:** 1545 S.E. 223rd St.  
Gresham, OR 97030  
(503) 667-4500

**WHO:** Mary Beisley, Manager  
Gary Christianson, Marketing Director

with us. Our 20-passenger bus takes our residents grocery shopping twice a week, as well as to doctors' and dentist's appointments.

"I really try to keep our residents involved," she said. "Involved in fun — and involved in life."

Resident Maybelle Logan is a 94-year-old wonder. Still sassy after all these years. "Do you know what the worst thing that ever happened to me was?" she said. "Giving up my car! It really takes your independence away from you." Mrs. Logan drove until she was 88 years old, and claims that an independent streak still burns brightly. "I would no sooner dream of asking somebody to take me someplace," she said. "Still," she added, "it is nice that they have the van here for us." Mrs. Logan still cooks for herself, and has been known to call a mean game of bingo.

Four-year resident Bill McDonell and his wife, Dorothy, "fell in love with the place as soon as we saw it.

"We were living in another retirement home," he said. "Fellow residents, who took a day trip over here, would come back with glowing reports. 'What a wonderful place,' they'd say. Well, we took one look — and knew we'd found our new home." Mr. McDonell, who had been a custom home builder before retirement, has a good eye for quality and detail. "I love this community," he said.

Gary Christianson notes that "there is a lot of competition out there.

"What really makes the difference in any facility is who is running the place," he noted. "Are they warm and caring people? Are they service-oriented? In the end, if service is bad, you'll go elsewhere. It's that way in any business."

Manager Mary Beisley concurs. "I am on-call 24 hours a day, seven days a week. It is my responsibility to see that the residents are safe and well cared for, that they are receiving a 'quality product.'

"This is a passion with me."

benefits

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# Couple jum

*New owners  
transform Cafe  
into bar, pool hall*

**By Shannon O. Wells**  
*staff writer*

A large, empty restaurant space in the middle of a business district doesn't speak well of a city's economic vitality.

So the fact that Crossbank Saloon Billiards Bar & Grill is ready to open in the former Central Cafe/Elbo Room space, 124 N.E. Third St., just months after that popular venue relocated is a testament to downtown Gresham's resiliency and ongoing appeal.

Besides the location, it was Jimmy Wohl's disappointing experience looking for quality tables to play on that inspired him to start a pool-based emporium with wife, Cynthia, and their friend Randy Reynolds.

"The tables were cheap or the barrooms were dirty" or too crowded, Jimmy Wohl recalls. "My buddy got laid off, so we thought, why not do what we can do and see what happens. We pooled everything we had."

While waiting on final approval from the city of Gresham's planning department, the Wohls — longtime residents of the city — are putting the final touches on the freshly remodeled establishment.

It's the couple's first business venture since Jimmy, who works in management at a truck manufacturing operation, sold Northeast Portland's Fremont Deli several years ago.

Unlike Central Cafe, which



**Jimmy and Cynthia Wohl are**

moved in December to 1000 Main Ave. as Sweet Betty's Bistro, Crossbank will serve lunch and dinner. Beer, wine and liquor will be available in the main floor bar and dining areas as well as downstairs in the former Elbo Room lounge.

Unlike the old place, however, the basement lounge is accessed from interior stairs, with the Elbo Room's exterior entrance relegated to an emergency exit. Another change is that pool — in the form of four wood-crafted, beige-felted tables —



# ps into downtown pool



staff photo by JIM CLARK

about to open Crossbank Saloon, a restaurant and pool hall in downtown Gresham.

will serve as a key main-floor attraction.

Wohl says he went the extra mile to bring in quality, hand-crafted tables to Crossbank from Golden West Billiard Manufacturing of Portland. The name, in fact, comes from Reynolds' favorite style of shot.

"The cheap, coin-operated tables are a foot shorter. These rails are more lively," Wohl explains, pointing to a table's perimeter rail. "I'm no expert by any means. I play because I like it."

With Cynthia helming the kitchen, the Wohls plan to start slow with a menu of burgers, sandwiches, salads and pasta dishes. They'll gradually expand into steak and chicken entrees and specialty dishes, including vegetarian options. They decided, at least for now, to skip breakfast service.

"We'd rather do a few things really well than do a bunch of things poorly," Jimmy Wohl says of the decision.

Selma's Bakery & Deli, a neighboring business at 184 N.E. Second St., will provide Crossbank a variety of fresh-made breads.

"When we first came over here, she was the one who encouraged us most," Wohl says of co-owner Selma Khoury. "Her breads are very tasty. It's so not like the next guy's."

They've hired a bartender and a couple of servers, but the Wohls envision a family affair.

## Bar and billiards

**What:** Crossbank Saloon — Billiards Bar & Grill

**Where:** Former Central Cafe/Elbo Room spot at 124 N.E. Third St., downtown Gresham

**Owners:** Jimmy and Cynthia Wohl, Randy Reynolds of Gresham

**Opening:** As early as Monday, March 22

**Hours:** 10:30 a.m. to about 2 a.m., Monday through Friday

**Call:** 503-669-8822

Fresh from a bartending academy program, their son, Chris, will work the bars. His brother, Nathan, agreed to wash dishes, and their sister, Jennifer, will come in from Seattle on weekends to lend a hand.

An unemployed bookkeeper, Cynthia Wohl intends to apply her experience with numbers at Crossbank as well as focus on cooking and filling in wherever necessary.

"It's always kind of been our dream," she says of the venture. "At first I jumped in just to help. Now it's addicting."

If city officials give the final go-ahead, the Wohls intend to open by early next week. Based on feedback from curious locals, Crossbank has a built-in following.

"Everyone who's come in says how excited they are," Cynthia says. "This is a small community. Everybody helps each other."



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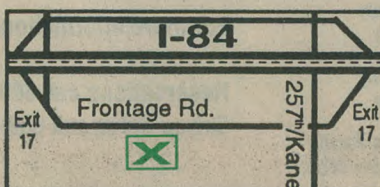
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4-10-69

## New Plant Being Built In Gresham

Construction began Thursday on a new manufacturing plant in Gresham.

Custom Wire Products Inc., now located at 38 SE 97th is building a \$58,000 block building at 815 NE 8th.

Dale Haney, plant superintendent, said he expects the new building to be ready in 60 days or sooner.

The company now employs 14 persons. One of the reasons for a new plant is to expand the operation, Haney said.

The firm makes wire display racks for grocery stores and refrigerator shelves, plus wire frames for Rose Festival Parade floats.



## 'Cat's Pajamas<sup>5-25-67</sup> Now in Gresham

A women and children's clothing shop which stocks both new and used clothing opened last Saturday at 1205 E. Powell in Gresham.

Named "The Cat's Pajamas," it is owned by Mrs. Malcolm MacGregor. Rt. 1, Box 1089, Gresham. It is patterned after the "Act II," "Second Time Around" and "She Shop" in Portland. Eventually, Mrs. MacGregor hopes the shop will be a boutique, a variety shop specializing in unique and unusual items in addition to sportswear.

Responsible for the naming of the new Gresham establishment is Mrs. MacGregor's husband who is a Gresham doctor. Supposedly, "cat's pajamas" are the ultimate.

Manager of "The Cats Pajamas" is Mrs. Barbara Erickson, formerly with Gordon Stone Clothier in Gresham. She and Mrs. MacGregor worked on a fashion show a few years ago at Gresham Methodist church. Mrs. Erickson stresses that new shipments will be arriving daily priced at less than wholesale. The store would like clothing to sell for individuals who will receive half the profit.