

Salads

Chef's Salad \$9.45 1/2 \$7.45
Turkey, smoked ham and green onion
rollups, cheddar and Swiss cheese, tomato,
and avocado on a bed of greens
and choice of bread.

Crispy Chicken Salad \$8.95 1/2 \$6.95
Crispy chicken strips on a bed of greens with
provolone, and chunks of tomatoes, onion,
and egg.

Gourmet Stuffed Potato with Salad—\$8.95
A mixture of cream cheese, parmesan, sour
cream and garlic, with a slice of homemade
bread.

Tahiti Chicken Salad \$8.95 1/2 \$6.95
Cubed breast of chicken, seared
pineapple, scallions, provolone, toasted
almonds, rice noodles topped with red pep-
pers on a bed of greens with Honey Mus-
tard dressing and choice of bread.

Classic Cobb Salad \$9.45 1/2 7.45
Bed of greens with cubed breast of
chicken, blue cheese crumbles, bacon,
cheddar cheese, scallions, chunks of to-
matoes, and sliced egg with your
choice of bread and dressing.

Bowl of Soup & Salad—\$6.95
Choice of bread.

Appetizers

Battered Zucchini.....	\$4.95
Irish Nachos.....	\$3.95
Beer Battered Fries.....	\$2.95
Onion Rings.....	\$4.95
Mozzarella Sticks & Fries.....	\$6.95

Hot Lunches

Roast Turkey—\$8.95
Served open-faced on our homemade bread with
mashed potatoes, gravy and cranberry sauce.

Roast Beef—\$8.95
Served open-faced on our homemade bread with
mashed potatoes and gravy.

Halibut Fish & Chips—\$8.95
Served with tartar sauce and French fries.

Chicken Tenders—\$7.95
Served with sauce of your choice and French
fries.

Proudly serving Pepsi
products and Boyds
coffee.

Don't forget to check out
our homemade desserts.

The Truffle Hunter

T G Menu

(503) 674-5499
225 W Powell Blvd.
Gresham, OR 97030

*We are also taking orders for whole pies and cheesecakes.
Orders must come in at least 24 hours before pick up time. Thank you!*

Cold Sandwiches

All Sandwiches are served on your choice of our delicious homemade breads: Multigrain, Rye, Sourdough, or our Special Bread of the Day. Mayonnaise and Russian dressing are included on sandwiches except for: Lady Ida's Prize.

Light Eaters Special \$8.45

Half of any sandwich or hamburger with a choice of: a cup of homemade soup, fries, or a green salad.

Afternoon's Dream—\$7.95

Turkey, ercam cheese, cranberry sauce, green onion, sprouts, and tomato.

Grayson's Favorite—\$8.95

A hearty combination of roast beef, cheddar cheese, hot pepper jack, sprouts, and tomato.

Summer's Delight—\$7.95

Delicious tuna mix, cheddar, Swiss, and ercam cheese, lettuce, and tomato.

The Veggie—\$8.95

Cheddar, provolone, and ercam cheese, green onion, sprouts, lettuce, tomato, avocado, and cucumber.

Stephen the First—\$8.95

Pastrami, turkey, pepper jack cheese, Tillamook cheddar cheese, scallions, sprouts and tomatoes.

The Minuteman—\$7.95

Turkey, cheddar and Swiss cheese, lettuce, and tomato.

The Stash—\$8.45

Roast beef, ercam cheese, onion, lettuce, and tomato.

School Break—\$4.95

Peanut butter, ercam cheese, and raspberry jam.

JP's Blockbuster—\$8.95

Corned beef, turkey, ercam cheese, provolone, green onion, lettuce, and tomato.

Bacon, Lettuce, Tomato—\$7.50

On grilled homemade bread.

Egg Salad Divine—\$4.95

A delicious mix of eggs, mayonnaise,

The Princess—\$8.95

A royal treat of Turkey, smoked ham, cheddar and Swiss cheese, lettuce, and tomato.

Queen Mary—\$8.95

Salami, turkey, ercam cheese, provolone, sprouts, and tomato.

Hamburgers

All hamburgers are cooked medium well or to your own taste. Comes with mayonnaise, and Russian dressing, served on either homemade bread or a sesame bun.

Truffle Cheeseburger—\$7.45

Cheddar cheese, lettuce, tomato, pickle, and onion.

Deluxe Truffle Burger—\$8.45

Smoked ham, cheddar and Swiss cheese, sprouts, tomato, pickle, and onion.

Mushroom Burger—\$8.25

Sautéed mushrooms, onions, Swiss cheese, lettuce, tomato, and ranch dressing.

Bacon Burger—\$8.25

Bacon, cheddar cheese, lettuce, and tomato.

Avocado Burger—\$8.45

Avocado, onion, tomato, sprouts, and ranch dressing.

Mountain Man Burger—\$8.95

Egg, bacon, smoked ham, onion, cheddar and Swiss cheese, lettuce, and tomato.

Hot Sandwiches

Mayonnaise and Russian dressing are included on sandwiches except for: Lady Ida's Prize, School Break, Barbecue Beef, Monte Cristo, and the Egg Salad Divine.

Lady Ida's Prize—\$7.95

A delicious, open-faced sandwich with ercam cheese, smoked ham, pineapple with melted Swiss.

Tuna Melt—\$7.95

Grilled sandwich with mayonnaise, Russian dressing, tuna, ercam cheese, cheddar cheese.

Sturdy Jon—\$7.95

Grilled smoked ham and cheddar cheese. Without ham—\$4.75

Barbecue Beef—\$8.45

Swiss cheese, tender beef, and homemade barbecue sauce all grilled to perfection.

Deluxe Grilled Chicken—\$8.95

Juicy grilled chicken breast, provolone, bacon, tomato, and lettuce.

Monte Cristo—\$8.95

Smoked ham, turkey, Swiss and ercam cheese, egg battered and grilled, served with raspberry jam.

Our Reuben—\$8.95

Corned beef, turkey, Swiss cheese, and sauerkraut.

Dinner

Dinner is served from 4PM-close Monday through Saturday; and 1PM-close Sunday

Pasta Entrées

Sun Dried Tomato on Fettuccini—\$12.95

Grilled chicken and sun dried tomatoes in a roasted garlic ercam sauce topped with Asiago cheese.

Chicken Fettuccini Alfredo—\$12.95

Breast of chicken with mushrooms, and black olives tossed in a creamy Alfredo sauce topped with Asiago cheese.

Gorgonzola & Penne Pasta—\$12.95

With fresh rosemary, walnuts and grilled chicken.

Dinner Entrées

The following dinner items come with a dinner roll and your choice of a green salad or cup of soup, and your choice of the following: loaded baker, rice, mashed potato, or beer battered fries

Chicken Dijon—\$11.95

Tender pieces of chicken breast in a white wine, Dijon ercam sauce, finished with melted Swiss cheese and served on a bed of rice.

Yankee Pot Roast—\$11.95 Petite \$8.95

House Specialty Fork tender slow-cooked beef drizzled with gravy.

Barbequed Baby Back Ribs—\$14.95

Homemade Piquant barbecue sauce over tender slow roasted meaty ribs. 1/2 rack \$11.95

Slow Roasted Turkey—\$11.95 Petite \$8.95

Succulent turkey served with classic cornbread dressing and cranberry sauce, topped with gravy made from the juice of the turkey.

Pork Sirloin Steak—\$11.95

Juicy and grilled to perfection, served with a delicate sour ercam mushroom sauce.

Halibut Fish & Chips—\$11.95

Breaded Halibut and beer battered fries.

Roasted Chicken—\$12.95

Half of a juicy chicken roasted with fresh garlic, shallots, rosemary, and other fresh herbs.

Steak

New York Steak—\$15.45

Premium quality, flavorful 10 ounce center cut steak.

Top Sirloin—\$14.45

Excellent quality, juicy 10 ounce steak.

Bacon Wrapped Petite Fillet—\$14.45

Very tender 5 ounce beef tenderloin wrapped in smoky bacon

Salads, Etc.

Salad Dressings are Blue Cheese, Ranch, Italian, French, Thousand Island,
Honey Mustard and Creamy Garlic

Soup and Salad	4.45
Bowl of Homemade Soup and Green Salad, with Slice of Homemade Bread.	
Salad and Homemade Bread	2.85
Soup and Homemade Bread	2.95
Chef's Salad	5.50
Heaps of Lettuce, Turkey, Ham Rollups, Tomato, Swiss and Cheddar Cheese, Sprouts and Avocado.	
Garden Salad	5.00
Heaps of Lettuce, Fresh Vegetables, Hard Boiled Egg, Sprouts and Cheese, Tomato and Avocado.	
Fruit Plate	5.50
Assorted Fruits on Bed of Lettuce.	
Stuffed Potato and Salad	4.15
Potato stuffed with Parmesan Cheese, Cream Cheese, Sour Cream, Butter and Spices.	
Bowl of Soup	2.35
Cup of Soup	1.80
Slice of Bread	60¢
Dinner Salad	1.60

Desserts

We feature a scrumptious variety of genuine homemade desserts made fresh daily in our own kitchen, with only the finest ingredients. Your server will show you today's tempting treats.

Desserts 2.50 - 3.25

Welcome to the Truffle Hunter, a family-owned, home-style restaurant. We serve only the freshest quality ingredients. We use real cream, real butter, whole eggs and whole milk. We make our breads and desserts fresh each day from scratch...the way grandmother used to, the old-fashioned way.

This historical building was built in 1909 and was the original Jacob Grant Metzger home. This home remained in the Metzger family until our family purchased it in 1982.

We hope you enjoy our family atmosphere, home-style cooking and pleasant service. Thank you for coming to the Truffle Hunter.

Truffle Hunter Staff

Beverages

Coffee	80¢
Gourmet Guatemalan or Brewed Decaf.	
Special Flavored Coffee (Decaf. Only)	95¢
Stash Tea	80¢
Jasmine, Lemon Spice, Earl Grey, Darjeeling, Orange Spice, English Breakfast, Non-Caffeine, Peppermint Herb, Ruby Mist, Licorice Spice, Chamomile.	
Lipton Tea	80¢
Hot Spiced Cider	80¢
Hot Cocoa	80¢
Iced Earl Grey Tea	80¢
Milk	95¢
Soft Drinks	80¢
Coke, Diet Coke, Sprite, Root Beer, Cherry Coke.	
Sparkling Cider	1.15
Cranberry Cooler	95¢
Cranberry Juice and Sprite.	
Pineapple Cooler	95¢
Pineapple Juice and Sprite.	

* Gift Certificates Available *



Truffle Hunter

INTIMATE FAMILY DINING IN THE HISTORIC METZGER HOUSE



225 WEST POWELL • GRESHAM, OREGON • 667-8224
HOURS: TUESDAY THROUGH SATURDAY • 11 A.M. TO 9 P.M.

Your choice of Sourdough, Multigrain, Rye or our Special Bread of the Day. Since all of our breads are made fresh daily in our ovens for our luncheon menu, we regret that favorites may at times run out. Mayonnaise and Russian Dressing on all sandwiches except Lady Ida, School Break and Grilled Cheese.

Grayson's Favorite 6.20	Roast Beef, Cheddar Cheese, Sprouts and Tomato.
Lady Ida, Prize 5.75	Open faced with Cream Cheese, Ham and Pineapple with Melted Swiss Cheese on Top.
The Princess 6.20	Turkey, Ham, Cheddar and Swiss Cheese.
Summer's Delight 5.75	Lettuce and Tomato.
Queen Mary 5.75	Turkey, Cheddar and Swiss Cheese, Lettuce and Tomato.
The Minnette 5.75	Turkey, Cheddar and Swiss Cheese, Lettuce and Tomato.
Afternoon's Dream 5.75	Turkey, Cream Cheese, Cranberry Sauce, Green Onions, Sprouts and Tomato.
Stephen The First 6.20	Pastarm, Turkey, Swiss and Cheddar Cheese, Green Onions, Sprouts and Tomato.
The Stash 6.20	Roast Beef, Cream Cheese, Onions, Lettuce and Tomato.
J.P.'s Blockbuster 6.20	Corned Beef, Turkey, Cream Cheese, Swiss Cheese, Green Onions, Lettuce and Tomato.
The Veggie 5.10	Cheddar Cheese, Swiss Cheese, Cream Cheese, Green Onions, Sprouts, Lettuce, Tomato and Avocado.
School Break 3.95	Peanut Butter, Cream Cheese and Raspberry Jam.
Light Eaters Special 2.90	Light Eaters Special
Sturdy Jon 4.95	Grilled Ham and Cheddar Cheese.

Dinners Served From 5 P.M.

Home Style Dinners

Yankee Pot Roast 9.95	Served with your choice of Homemade Soup or Green Salad, Real Mashed Potatoes, Gravy, Vegetable and a Homemade Dinner Roll.
Young Roast Tom Turkey 9.40	Our Favorite served with our House Dressing and Cranberry Sauce.
Chicken Fried Steak 8.30	Tender Cubed Steak Coated with our own Breading Mix and Grilled to Perfection.
Veal Cutlet 8.30	Coated with our own Breading Mix and Carefully Grilled.
Baked Parmesan Chicken 8.95	Coated with our Special Seasoned Flour and Parmesan Cheese.
Ham Steak 6.55	Grilled Boneless Ham with Pineapple Sauce.
Barbequed Country Style Ribs 7.30	Meaty Pork Ribs Baked with our own Special Sauce.
Chicken Dijon 8.50	Sauteed Tender Pieces of Chicken Breast with Dijon Mustard, Glazed with Swiss Cheese. Served with Rice.
Chicken Bordelaise 8.50	Tender Pieces of Chicken Breast, Sautéed with Mushrooms, Green Pepper, Onion and Tomato. Served with Rice.

Seafood Dinners

New York 13.50	Top Quality, Flavorful, 10 oz. Steak.
Choice Top Sirloin 12.50	Top Quality, Juicy, 10 oz. Steak.
Stuffed Potatoes 1.50	Served with your choice of Homemade Soup or Salad, Baked or Mashed Potatoes, Vegetable and a Homemade Dinner Roll.
Fresh Halibut Filet 9.50	Poached with White Wine, Butter and Herbs, or Breaded and Grilled.
Fresh Salmon Filet 10.50	Poached with White Wine, Butter and Herbs, or Breaded and Grilled.

Hot Dinner Sandwiches

Roast Turkey 7.50	Served Open-Faced on our Homemade Bread with Mashed Potatoes, Gravy and Cranberry Sauce.
Roast Beef 7.50	Served Open-Faced on our Homemade Bread with Mashed Potatoes and Gravy.

10% Discount for Seniors on all Dinners.

Extra Plate.....95¢

Outlook Aug. 19, 1998
G.O. 19 AUG 1998

Truffle Hunter's Metzger house future is unsure

▼ Owner wants to drop the building's historic designation

BY PAUL DUNNETTE
of The Outlook staff

The Metzger family was a vital stone in Gresham's foundation.

Jake Metzger served on Gresham's inaugural city council. His wife — cousin of Louis Shattuck, the city's first mayor — was Gresham's first female schoolteacher.

In 1907, Jake Metzger built one of Gresham's original homes, a spacious bungalow near what is now the city's downtown district.

Today, the Metzger house — one of 33 properties listed on the Gresham Historic and Cultural Resources Inventory — is preserved as the Truffle Hunter restaurant.

The future of the building is uncertain, however.

Owner Mary Ward wants the city to remove the historic designation, which requires property owners to gain city approval before remodeling.

Ward, who has owned the building since 1982, said she wants the Metzger house stripped from the list so she'll be free to do what she wants with her building.

Ward said she doesn't want to tear it down. She might expand her popular homestyle restaurant to accommodate her loyal customers, leave it as-is or sell it, which could involve moving the building to another site. A group of local dentists has shown interest in her property.

The house has been on the market six years, Ward said. "I don't know what's going to happen."

Gresham's Historic Resources Advisory Committee and Planning

TURN TO METZGER,
Page 3A



RYAN GARDNER / THE OUTLOOK

The owner of the Metzger house, home of the Truffle Hunter restaurant, wants its name dropped from the Gresham Historic and Cultural Resources Inventory.

But nobody's fuming over Ward's desire to strip her property from the register.

However, Dan Haskins, advisory committee chairman, said obeying the state rule is frustrating for a panel charged with preserving Gresham's history.

"Our hands are pretty well tied," he said. "It all comes down to what the owners want."

"It kind of takes away from our authority to preserve the houses in the city."

In 1996, three buildings were removed from the local register.

There's no point in judging a building's historical worth, because the state rule disregards its significance, Chung said.

So the advisory committee is using other means to encourage preservation of historic buildings.

The committee is working on

nominating several Gresham buildings, such as the Carnegie Library, for listing on the National Register of Historic Places.

Recognition on the national register entitles property owners to several perks, including tax breaks designed to encourage rehabilitation of historic buildings. State rules do not apply to national register properties.

Other options include making grants and loans available to owners of historic buildings, Chung said.

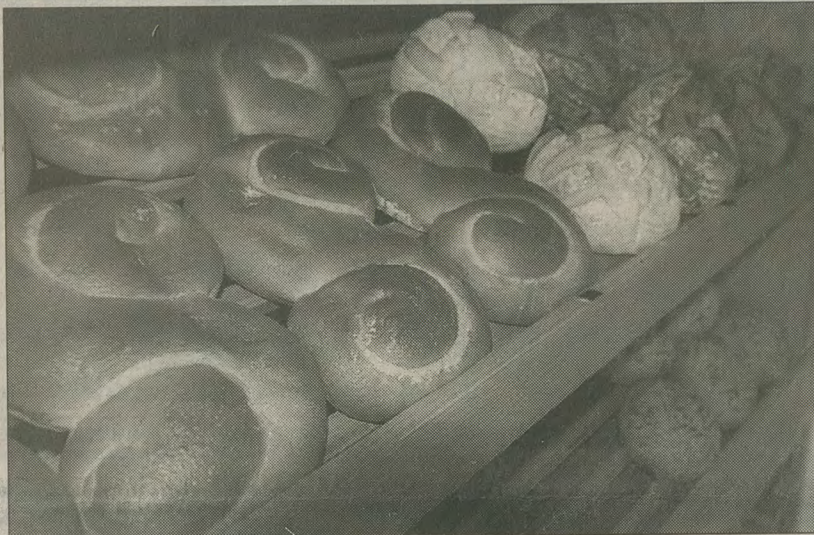
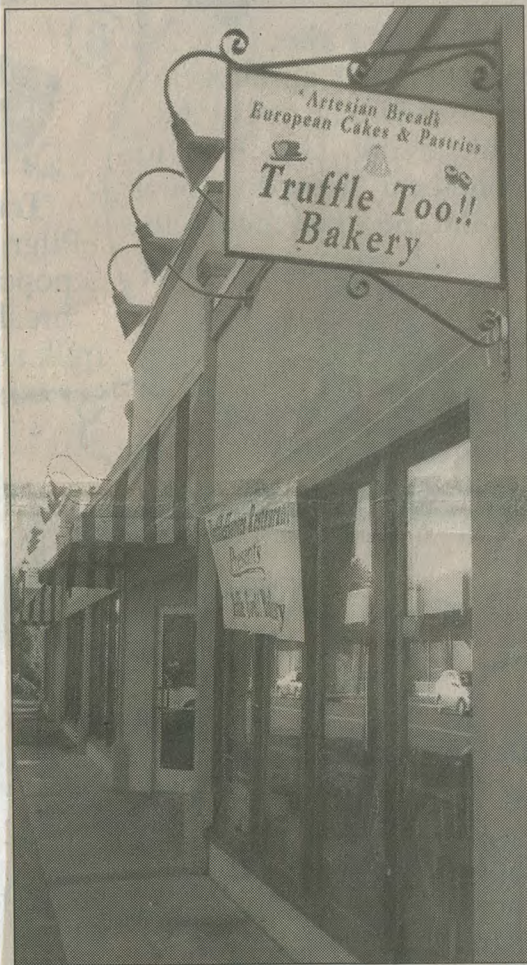
Paul Dunnnette covers the city of Gresham for The Outlook. He can be reached at 492-5117.

OUTLOOK 8, OCT. 2003

Truffle Too!!

will tempt taste buds





Above, Diana Harmon, right, and her aunt, Deena, shows off bread fresh out of the oven at Truffle Too!!, a bakery she opened on Sept. 26 with her husband, Michael, across the street from Trufflehunter. The couple took over the restaurant on Powell Boulevard in May 2001. The bakery specializes in European-style pastries, cakes and breads and is at 184 N.E. Second Street. The bakery also sells coffee, soups and scaled-down versions of Trufflehunter's famous giant-sized sandwiches. The Harmons sell custom-ordered cakes and can do catering with 48 hours notice.

STAFF PHOTOS BY FLINT CARLTON

Trufflehunter expands to open European-style bakery in downtown Gresham

BY JILL FOREMAN
staff writer

If supporting the arts means eating a tomato basil and spinach-parmesan swirl baguette, then do intend to become a patron of the new bakery Truffle Too!! on 184 N.E. Second St.

When comparing "art" as food, the Europeans have long been the masters. This is the philosophy that Diana and Michael Harmon bring to their culinary training and preferred areas of specialty — she in European pastries, he in European-style breads.

The couple, who operate the Trufflehunter restaurant on Powell Boulevard, decided to expand, taking their baking expertise into the space formerly occupied by Wild Horse Breads, which went out of business in June.

"It's a chance for us to stretch our imaginations," Diana Harmon said. "We've been very busy here."

When the couple leased the Trufflehunter in May 2001 from Mary and Phil Klassert, who retired, they made the decision to stick to the original menu for the restaurant's familiar diners — especially Mary Klassert's original gimmick of giant sandwiches on homemade bread.

"But the constant baking was beating up the building," Harmon said. The husband and wife team was eager to start producing specialties too.

BREAD BASKET

Diana Harmon, wife of breadmaker Michael Harmon at Truffle Too!! in Gresham recommends his ciabatta — say whatta?

Ciabatta is a crusty, open-textured Italian peasant bread made with olive oil. It is also known as "slipper bread" because of its flat, rectangular shape. It is one of "the" breads of the artisanal basket.

— Source:
www.baking911.com

wife recommends.

On the pastry side, people may buy cakes and pies by the slice or whole. The selection is vast on any given day and could include Cherry Garcia Cheesecake, sour cream peach pie, harvest pumpkin pie, cookies, chocolate and almond croissants, gourmet muffins, caramel-apple streusel bars and Mt. Hood Cheesecake (chocolate, hazelnuts, caramel and vanilla).

The Truffle Too!! sells coffee, soups and a scaled-down version of the Trufflehunter's giant sandwiches. The bakery has tables for people to sit, talk and contemplate whether

The Harmons met at the Western Culinary Institute in Portland in 1992 and married in 1995. It was at the culinary institute, Diana said, where she learned her touch was in pastries and Michael's was in breads.

"I totally have a sweet tooth," she admitted. "I was doing sweets as a child and just loved it."

Michael Harmon went on to study bread-making during an apprenticeship at Marsee Baking and later, in Texas, Diana Harmon studied for two years under a French pastry chef, "who taught me to do everything step-by-step perfect."

The Harmons opened Truffle Too!! on Sept. 26. Michael Harmon's many artisan breads are available including his baguettes, sourdough and ciabatta, which his

they should buy another cookie.

"The other day a lady from Sweden came in and started crying after eating a piece of banana cake with a whipped-cream frosting," Harmon said.

The staff was at a loss for words then the woman explained she hadn't had an authentic slice of European-style cake (the whipped cream is not sweet) since she moved to the U.S.

"She then ordered a whole cake on the spot," Harmon said. Another patron of the arts.

Truffle Too!! is open from 8 a.m. to 7 p.m. Monday through Friday and from 9 a.m. to 4 p.m. on Saturday. The Harmons sell custom-ordered cakes and can do catering with 48 hours advance notice. Call 503-618-9007.

New TruffleHunter owners will continue bread donation

Zarephath Kitchen receives leftovers from restaurant to feed the needy

BY JILL FOREMAN
of The Gresham Outlook staff

"Please pass the bread."

It's a common phrase.

Unfortunately, breaking bread and sharing it isn't.

The TruffleHunter restaurant in Gresham does share. It provides a service that doesn't bring profits, but dishes much more — sustenance — to those who don't have much dough literally and figuratively.

For years, the TruffleHunter has donated its made-from-scratch bread to Zarephath Kitchen, an outreach run by Trinity Lutheran Church that serves free lunches to the poor.

Mary Klassert opened the TruffleHunter almost two decades

Maybe they wouldn't toss a crumb to a small operation trying to do some good.

Diana Harmon came to Levine's table smack in the middle of the lunch rush.

"I think I apologized for the way I looked," she said. Then she listened. "I was concerned. I wanted to know where the bread was going, was it going to a good place?"

Levine invited her to come see the operation.

"I was really intrigued," Diana admitted. "We could save the bread, but we thought, 'It's going to the best place.' We'll keep the tradition."

Ironically, Diana baked the bread for a year. She knew some leftovers went "to a church," but that was it. She worked from 7 p.m. to 3 a.m. mixing, rolling and shaping the dough by hand. Her husband, Michael, would help her produce the 4-pound loaves.

The couple met at the Western

Culinary Institute in Portland in 1992. The two are chefs by trade. When Michael served in the Army, they moved to Germany. After he was discharged, they moved to Gresham on May 17, 2001, to be near Diana's mother.

Now they're living their dream of running a restaurant. The Harmons lease the restaurant from Mary and Phil Klassert, who have retired. They took over on May 21.

The young couple is not intimidated by the big bread size or diving into the restaurant business, either.

"You can't be afraid," Diana said. "You just go for it."

It's better to do it when you're younger anyway, Michael added.

For more information about Zarephath Pantry, 502 W. Powell Blvd., Gresham, call 503-667-7932.

Reporter Jill Foreman can be reached at jforeman@theoutlookonline.com or by calling 503-492-5116.

OUTLOOK JUNE 2002



FLINT CARLTON - THE GRESHAM OUTLOOK
Michael and Diana Harmon are the new owners of The TruffleHunter restaurant on Powell Boulevard. They said they plan to continue the previous owner's policy of donating day-old bread to Zarephath Kitchen at Trinity Lutheran Church.

Restaurant contains history of city

Garret Welch
Reporter

Arqus - May 23, 2013

The Truffle Hunter is popular for its homemade food, big portions and homey atmosphere. However, most people do not know that the restaurant is in an old house. The restaurant was named after a character in the book *The Lion, the Witch, and the Wardrobe*.

"It was my daughter's favorite book, so I found the name fit," Carla Walter, one of Truffle Hunter owners, said.

The historical place mixes super fancy with a residential look and feel at the same time. Not to mention, the staff of the restaurant is comprised of many families.

"All the employees are related to someone in the restaurant," Walter said. "My daughter even works here as a waitress."

The house was originally built over 100 years ago by the Metzger family. Samuel Metzger brought his family to San Francisco by train then came to Oregon by boat on the S.S. Oregon in 1878. They were met by Samuel's brothers, John and Dan, who had settled in Gresham four years earlier. Their first house was located on the corner of Cleveland and Powell, where there is now a Polar King.

Samuel was married to Sarah Ann Rollins. Together, they had seven children, five of which were his. According to Gresham Historical Society employee Becky Nuffer, back then there were "trainloads" of Metzgers in Gresham.

"There were many Metzgers and by 1914, there were over 11,000 Metzgers in the United States. A lot of them had the same names," Nuffer said. "The most popular being John, Jacob and Elis."

In 1887, Samuel and his son Jake Metzger built a new house for Jake on NW Miller and Powell where the post office is today. In 1888, Samuel built a general store on the corner of Main and Powell near what is now the Glass Butterfly.

Samuel later died in 1898. It is known that Jake was a builder-contractor and built many of Gresham's homes. He had even built his own home where the Truffle Hunter is today. The house was not turned into the Truffle Hunter until between 1980-1990.

"The restaurant has been open for about 30 years now," Walter said.

The last Metzger to live in Gresham was Tom Metzger. He worked at the Gresham Historical Society until he died of a stroke at age 87 in late 2012. He was the last of his generation and the 11th of 11 children. He knew everyone's name and the names of all the streets in Gresham.

"The Metzgers made a huge impact on the community by being a Gresham family," Martha Ruegg, a Gresham Historical Society employee, said. "They were one of the original pioneer family's that helped build Gresham and make it what it is today."

They built multiple houses and even a general store around the town to provide for the community. Many of the buildings they did not build they owned. Today the buildings are anywhere from clothing stores to antique stores to restaurants like the Truffle Hunter that bring in much revenue to Gresham just like they did when ran by the Metzgers.

All of these shops help Gresham provide something to the community one way or another thanks to the determined Metzgers.



Photo by Tatyana Garcia

Truffle Hunter Restaurant sign greets customers on the way in. The restaurant has a family history that expands three centuries.

Savory se

Powell residence still serving fine m

by JAN COOLEY
of The Outlook staff

Afternoon tea still is served in the parlor. Guests still enjoy sitting on the porch and savoring sandwiches made with home-baked bread. The dining room still is the scene of elegant dinners.

The setting has hardly changed — only the scale.

The Truffle Hunter restaurant, once the home of Jake and Gertie Metzger, still is a place for gracious entertaining. But it has become a public place where Stephen and Mary Ward serve their customers homemade soups and pies.

Jake Metzger, a Gresham building contractor, built the house at 224 W. Powell Blvd. for his family. He began construction early in 1909 and moved into the house with his wife and four children in time for Christmas 1911. Jake Metzger died in 1934, and Gertie Metzger continued to live in the house until her death in 1962.

Twenty years later, in the fall of 1982, Stephen and Mary Ward were looking for a place to open a restaurant. They spotted the house and its "for sale" sign, and by November had purchased it from Virginia Christensen, the Metzgers' granddaughter.

Within a few months the Wards had converted the living and dining rooms into dining areas. A downstairs bedroom became a servers' station and the kitchen was outfitted with commercial ovens and a huge gas stove. Recently, they enclosed the wide front porch for more seating space.

The four bedrooms upstairs now are home to the Wards and their three children. The living space is ample for now. The Wards devote most of their time to the restaurant, which opened on Valentine's Day 1983.

It took the Wards less than three



Truffle Hunter owners Stephen and Mary Ward serve guests at Powell Boulevard home built in 1911 by Schwartzengraber, who stands at right with a selection of pies.

months to remodel the house into a restaurant. It took Jake Metzger nearly three years to build it. Christensen speculates he often was busy building houses for other people and built his own home between jobs.

"He never really completed the house," says Christensen. For example, a door in the second floor's back wall opens to nothing. It was to have led to a sleeping porch that

never was built. Christensen suspects her grandfather abandoned the plan after he suffered a stroke sometime between 1915 and 1920.

For about 50 years, the house sat more than 40 feet back from Powell Boulevard on a six-acre parcel. Its back boundary once abutted what used to be the Multnomah County fairgrounds.

But bit by bit, the land was sold

and the parcel shrank to 1.7 acres. A narrow road leading to the parking lot behind the restaurant once led to a barn. The parking lot itself once was a grassy expanse where the family played croquet.

Although Christensen's family lived in Portland while she was growing up, she spent her summers and many of her weekends with her grandparents.

"To us it was home. To everyone

ting

VISTA, Feb 27 1985
Page 9A

eals 75 years later



Staff photo by Terry Farris

They are assisted by Dorie

in the family it was home," she says.

She remembers the big, wood-burning stove in the kitchen where she used to warm her feet. Another wood stove sat in a corner of the dining room. Heavy sliding doors once separated the dining room and living room.

One Christmas Eve when Christensen was 4 years old, she peeked through the crack between

the doors for a look at Santa. She saw him, minus his beard and cap, and discovered Santa really was her grandfather. From then on, Grandfather and Santa Claus were, in her mind, one and the same person.

Her grandmother, whom Christensen describes as a stately, Victorian woman, introduced her to afternoon teas in the living room. The two would sip tea and nibble on toast before the fireplace with its double mantle and glass-encased bookshelves.

Christensen also remembers standing with her grandfather at the upstairs door-leading-nowhere. On Sunday mornings they would listen to the peal of bells ringing from the belfry of every church in Gresham.

"We could see countryside, not all houses," she recalls wistfully.

She didn't mind all the houses going up as much as she minded having Powell Boulevard on her grandmother's doorstep. The state took 40 feet of frontage when Powell was widened.

Cristensen is happy with the remodeling the Wards have done. After all, it is their house now she says, "although it will always be a part of me."

The Wards have done their best to retain the character of the old house. They have covered the soft-wood floors with carpeting and papered the walls with floral designs. In the entry hall, photographs of the Metzgers and their children are displayed. On chilly days, a fire burns in the fireplace. And in the evenings, guests dine by candlelight.

The first time Christensen had dinner at the Truffle Hunter, the Wards asked her where she wanted to sit.

"Well, we always ate in the dining room," she told them.

She laughs. "It never occurred to me to eat anywhere else."