



*India's Clay Oven
Cuisine of India*

*436 N. Main Avenue
Gresham, Oregon*

492-2326

Namaste and Welcome,

*Your decision to come and dine at INDIA'S CLAY OVEN
will be an adventure in alternative dining.*

*Dinners are individually prepared to satisfy the most dis-
criminatory palate. Prepared mild, medium or "spicy" - your
taste buds will have a delectable experience!*

*We compromise nothing in bringing you authentic Indian
Cuisine, complete with character and originality.*

*As this is our first Oregon venture, we have several goals in
mind - to continually strive for improvement, provide un-
common elegance and innovative cuisine with exceptional
customer service! We welcome your comments.*

Lunch/ Brunch

Dinner

Mon. thru Sat. 11a.m to 3 p.m

5 p.m to 10 p.m

Sunday Brunch 10.30 a.m to 3 pm

5 p.m to 10 p.m

Luncheon Menu

*Monday thru Sunday
18 Course Buffet Lunch - All you can eat*

Soup, Salad & Nan Bread \$3.50

Buffet with Salad Bar & Soda \$5.95

This is a Special Introduction for all customers.

*It is, perhaps, the best way to acquaint yourself with the
subtlety of spices in the Finest Cuisine of India. Buffet
selections change daily and feature a variety of vegetables,
chicken, lamb and represent several regions of Indian
cooking.*

1995

1991

Exotic Appetizers

Fish Pakora 4.00 (Delicately spiced deep fried fish fritters)	
Paneer Pakora 3.00 (Deep fried homemade cottage cheese)	
Mixed Assorted 4.95 (Tandoori chicken - Vegetable Samosa - Chicken Pakora)	
Onion Bhaji 3.00 (Delicately spiced deep fried onion fritters in gram flour batter)	
Vegetable Pakora 3.00 (Mixed vegetable fritters; cauliflower, spinach, onions, potato, eggplant)	
Chicken Pakora 3.00 (Delicately spiced deep fried chicken fritters (white breast meat))	
Lamb Samosa 3.00 (Two crisp patties stuffed with spiced minced lamb)	
Vegetable Samosa 3.00 (Two crisp patties stuffed with spiced potatoes and peas)	
Assorted Tandoori Hors D'oeuvres 5.95 (An assortment of Tandoori Specialties)	
Aloo Tikki 3.00 (Delicately spiced potato patties - served with curried garbanzo beans)	

The batter we use in all our frying is made from small yellow lentils called Bengal Gram and is a very tasty flour.

Soups

Mulligatawny Soup 2.50 (Delicately spiced lentil soup with chicken and rice)	
Dal Soup 2.50 (Delicately spiced lentil soup garnished with cilantro)	

Flat Breads Fresh Clay Oven Baked

The breads are baked by slapping them on the hot internal surface of the clay oven

Nan 1.50 (Leavened bread)	
Onion Kulcha 2.00 (Nan stuffed with onions)	
Paratha 2.00 (Buttered and layered whole wheat bread)	
Aloo Paratha 2.00 (Whole wheat bread stuffed with spiced potatoes and peas)	
Chapati 2.00 (Famous whole wheat bread)	
Murgh Nan 2.00 (Nan stuffed with special bits of chicken)	
Keema Nan 2.00 (Leavened bread stuffed with minced lamb)	
Kabuli Nan 2.00 (Whole wheat bread stuffed with raisins and nuts)	
Poori 2.00 (Two deep fried whole wheat bread)	
Garlic Nan 2.00 (Nan stuffed with fresh garlic and herbs)	
Ghobi Paratha 2.00 (Whole wheat bread stuffed with cauliflower)	
Assorted Basket 4.95 (Choice of any three breads)	

Vegetarian Entrees

Full dinners - Served with Pillav rice, Nan Bread & Raita - \$8.75 Ala Carte \$6.75

Mixed Vegetable Curry (Fresh mixed vegetables cooked in curry sauce)	
Palak Paneer (Spinach and cubes of homemade cottage cheese)	
Kadhai Chole (Garbanzo beans cooked with onions, tomatoes & spices)	
Mattar Paneer (Peas, homemade cottage cheese cubes & spices)	
Malai Kofta (Spicy vegetable balls in delicately blended sauce)	
Bhindi Masala (Seasoned okra cooked with onions and spices)	
Malai Paneer (Homemade cottage cheese very delicately spiced in mild sauce and fresh herbs)	
Eggplant Bhartia (Fresh eggplant baked in a clay oven, diced in chunks and simmered on low heat in a blend of fresh herbs, green onions, tomatoes, peas and spices)	
Navrattan Korma (Vegetables with farmer cheese and nuts in a mild creamy sauce)	
Mushroom Mattar (Fresh mushrooms and peas cooked with onions, tomatoes and spices)	
Dal Makhni (Creamed lentils, delicately spiced)	
Aloo Palak (Fresh spinach and potatoes cooked with herbs and spices)	
Aloo Mattar (Green peas and potatoes cooked with herbs and spices)	
Bombay Aloo (Clayoven baked potatoes, cooked with green onions and peas in mild curry sauce)	
Aloo Gobi (Cauliflower and baked potatoes cooked in curry sauce)	

Side Orders

Raita (Yogurt and cucumber) 1.50	Pickle (Hot) 1.50
Pillav Rice 1.50	Mango Chutney 1.50
Papad (Spicy crisp lentil wafer) 1.50	Dal (Lentils) 3.00

Indian Beverages

Lassi 2.00 (A tall refreshing yogurt drink served sweet or salted according to your taste)	
Mango Lassi 2.00 (Refreshing yogurt drink with fresh mango)	
Masala Tea-Chai 1.25 (Special tea from Darjeeling/Assam made with herbs)	
Iced Tea/ Cold Coffee 0.95 (India Mysore Coffee)	
Juice 1.25 (Orange or Apple)	
Mineral water 1.25 (Evian or Perrier)	
Soft Drinks 0.75 (Coke, Diet Coke, Sprite, Orange)	
Nimbu Paani 1.50 (Tropical refreshing drink made from fresh lime, with a hint of lime salt and herbs)	

OUT JAN. 3, 63 OUTLOOK Jan. 3, 1963



Mrs. David (Ione) Lundquist became sole owner of Ione's Beauty Salon (formerly Sandra's) in May. Her shop, located at 80 NW 2nd, specializes in permanents of distinction, and hair styles to please you. The expert service can be yours by calling MO 5-3291. For your added convenience you can arrange evening appointments.

The Ivy Bear returns to the mountain

The Ivy Bear Family Pizzeria brings back a local landmark

by KRISTOPHER ANDERSON
The Outlook

Inside a recently renovated restaurant along Highway 26, Scott Olsen can hear the horns of passing cars. That sound, Olsen knows, is the community thanking him for

restoring one of the area's iconic landmarks.

It was gone for more than 40 years, and that's enough time for an entire generation to forget about it."

— Scott Olsen, Ivy Bear Family Pizzeria owner

Ivy Bear Family Pizzeria, the 4-foot-tall wooden sculpture returned, along with a piece of the area's history.

"It's an old tradition that I'm glad we can bring back," Olsen says. "It was gone for more than 40 years, and that's enough time for an entire generation to forget about it. So it's great to bring

it back for the community."

The new restaurant, at 54735 Highway 26 in Sandy, opened Nov. 1, shortly after the towering bear was assembled. Since then, Olsen is often visited by longtime mountain residents eager to share tales of the bear's lineage and memories of it from their childhood.

"The response from the community has been pretty therapeutic for me," he says. "It makes me a lot more ambitious and motivated."

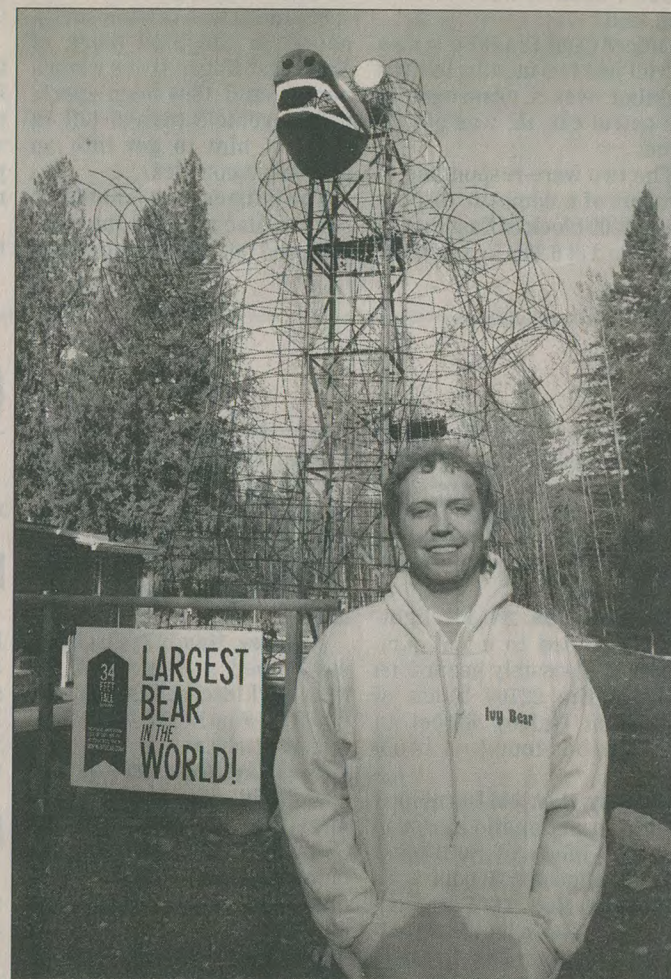
In the early-1900s a restaurant at the site gained notoriety for its petting zoo, which contained animals rescued by Rose Moody, an Alder Creek resident.

A favorite among visitors was a tamed bear, known for its entertaining ability to open and drink bottles of Coca-Cola. In 1945, a tall wooden sculpture called the Ivy Bear was carved as an homage to the popular animal and displayed outside the restaurant, easily visible to drivers heading to or from the mountain.

Its legend grew as quickly as the ivy that eventually engulfed it. But time took its toll on the sculpture, causing the wood to rot and eventually collapse in a windstorm in 1989.

Efforts by members of the community to restore the figure never materialized. In 2010, though, Scott and his father, Eric Olsen, thought about bringing the bear out of hibernation.

Scott had always been entranced by the beauty of Mount Hood and became well versed with the area's landmarks. He would even sneak away to the mountain for days at a time.



Scott Olsen and his father opened the Ivy Bear Family Pizzeria on Nov. 1 and returned one of the area's landmarks.

more than happy to sleep in the back seat of his car just to spend the night in the woods.

Scott, who had worked in the pizza business for several years, and his father were motivated by an idea to open a restaurant

along Highway 26 that would cater to locals as well as passing travelers.

When they saw the old Ivy Bear restaurant was for sale, they knew this was their chance. "I really felt like we found this



In 1989 the Ivy Bear wooden sculpture collapsed in a windstorm.

place by fate," says Scott, who noticed the "for sale" sign less than 12 hours after the building went on the market. "And the best part of the history of this place is that it's the Ivy Bear. There's not too many with the unique history of this place."

They restored the old building and created a restaurant that was also essentially a Mount Hood museum, with its abundance of artifacts lining the walls. Across the street, neighbors Josh Krushwitz and his mother, who worked at the restaurant in the 1970s as a young girl, spent a month building a larger replica of the Ivy Bear from memory.

"It was a lot of work," Krushwitz says. "We've never built anything like that before. It's a landmark. I remember it as a

kid, and it's been gone for a while."

Scott planted ivy at the base of the bear, which they built out of metal rods. He believes that in three or four years, the figure will look exactly like it once did.

Since the day the restaurant opened, the Ivy Bear has received plenty of attention from locals, and Scott hopes the sculpture will attract people traveling to the mountain during the ski season.

"We've been getting a great response," he says. "This place blew up at the seams since we threw up the open sign. Everyone really likes what we're doing."

"Usually the first thing people say when they come in is, 'Thank you for bringing back the Ivy Bear!'"

OUTLOOK PHOTOS: JIM CLARK

n, Ore; Sat. March 3, 1990

Dad-Sister-Mother
"Red"-Meredith Wood & Family lived here
after Ernie Christensen moved to Chase Rd.

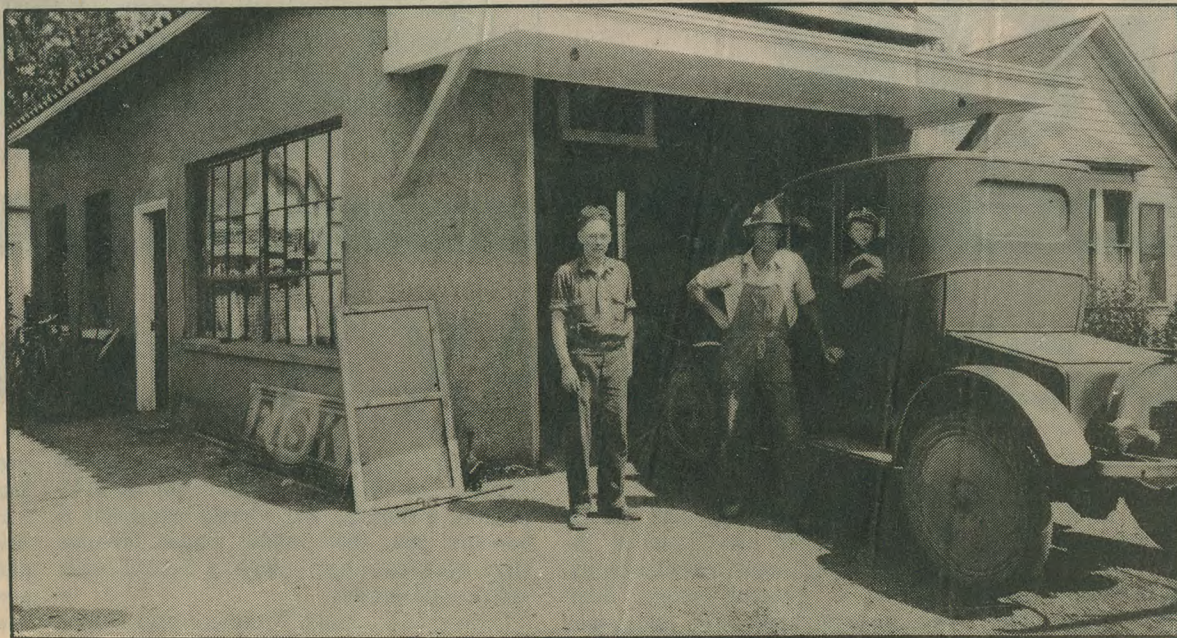
Present site of Ben Franklin S&L.

1932 ? 34?

Powell Valley Road & ~~Stevenson Ave.~~
Roberts Ave.

Note: Fisk Tire
Sign.

Continued from Page 1A.



The Ivy Service Station in Gresham was a routine stop in 1928 for Boring farmer Art Ledbury (middle) and his son, Roy, in the car window. Walt Tillstrom is at left.

IN THE FAMILY

J. Frank Schmidt and Son Co.: Nursery ranked 19th in nation

You can't take the Schmidt family out of the country, and you can't take the country out of the Schmidt family.

"People who have grown up getting dirt in their fingernails appreciate things more. They're more down-to-earth people," says Frank Schmidt Jr., who established his business, J. Frank Schmidt and Son Co., 45 years ago.

When he was cultivating his 10-acre farm near 12-Mile Corner, he dared not dream that it would become one of the largest Oregon nurseries.

But he never thought small. He kept his focus on quality and service, two things he learned from his father while working on the family farm. He established his own nursery business in 1946, while living near 193rd Avenue and Halsey Street.

"When you grow up on a farm, that's your way of life. I grew up in it. I learned a lot from my father like good work habits and responsibility. Quality and service is what makes a business go," says Frank Jr., 70, chairman of the board.

Today, with the help of his son, Frank Schmidt III, and daughter, Jan Schmidt Barkley, the wholesale nursery encompasses six farms near Boring, Canby, Independence and Milton-Freewater. The Schmidt nursery sells its trees bare root to landscapers and garden suppliers. It produces more than 200 varieties of trees, specializing in shade and flowering trees. And employs 290 to 430 workers, depending on the season.

"We're not a mom-and-pop business any more," says Frank Schmidt III, who was recently named president of the company.

"We've gone beyond that, and have to rely on management other than family to get the job done these days. Fortunately, we have a very good team of people," Schmidt III says.



J. Frank Schmidt Jr. recently named his son, Frank III, president.

The company is listed by Nursery Business magazine in a 1989 issue as 19th among nurseries nationally with sales of \$14.2 million.

The company's low profile is a mirror of its chief executive officers, who are proud of their friendly staff and quality products.

"It's been a team effort. At this time we are not looking to expand, but look to a conservative growth rate," says Schmidt III,

who graduated from Reynolds High School and attended Mt. Hood Community College.

There are two black-and-white photographs on the wall behind his desk. One is a photo of three generations of Schmidts on the farm — his grandfather and father and himself at age 10, when he began working the nursery by hoeing weeds and scratching dirt from seedlings for

Turn to SCHMIDT, Page 10.

Schmidt

budding.

The other photo is of his father, himself and his son, age 10, on the farm.

"I literally learned this operation from the ground up, going to work full time with the company when I was 20," says Schmidt, who anticipated an interest from his son and two daughters in the business.

"I enjoy the production end of the business most. I like being in the field working with quality control and management," says Schmidt III.

Production includes ground preparation, sowing seeds (about 80 percent of Schmidt's crop start as seeds), irrigation, pruning and harvesting.

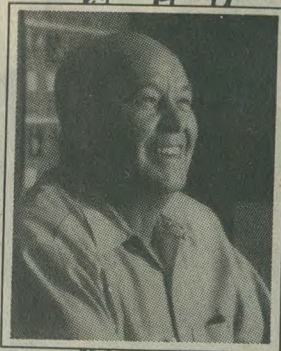
Gresham got too small for the Schmidts about 1973, when they bought acreage in Boring because

of new housing starts, soaring land prices and lack of room to grow.

"We headed for the hills. It's nice to be out where you have open space around you," says Schmitt Jr., who attended Fairview Grade School and graduated from Gresham High School.

He credits the company's success with good customers, good employees and a good management team, including Norbert Kinen, senior vice president and chief administrator; and his sister, executive vice president is in charge of our profit share plan and family business matters.

"The people in the nursery industry are just nice people. You'll find a lot of nurseries owned and run by families. We look forward to continuing our family tradition of quality," Schmidt III says.



Founder
J. Frank Schmidt Jr.

Since 1946
our little
Boring nursery
has grown into
one of the
largest and finest
in the U.S.A.



J FRANK
SCHMIDT
& SON CO.

Memories

Continued from Page 1A.

The new store on Roberts Avenue was built to specifications of the nationwide chain. It is on the site of Gresham's first City Hall.

Phyllis Matz, an office worker at the store, came to work in there in 1961.

Like Kerslake, she started in the stock room.

"I've done a little bit of everything," she says. I've done alterations and fitted men's suits. I didn't even know how to sew. But don't say that, we'd have people bringing suits back after 20 years."

Matz and Kerslake remember

that the local store in pre-Lloyd Center days was a full-line store selling everything from men's clothing to wigs.

"You had to fit gloves on the ladies just so," remembers Matz.

"And you ran your hand up the hose to show how sheer they were," adds Dorothy. "It was all very elegant."

Shopping centers spelled the end of the hometown Penney stores. A large-scale J.C. Penney store at Lloyd Center, built in 1960, was the first of many to put a crimp in local stores. The opening of the

Clackamas Town Center store in 1981 resulted in the closure of stores at Oregon City, Lake Oswego, Hillsboro and Hood River. The Eastport Plaza store closed last year. Gresham's turn came in August when the Penney district manager announced the closure because the store "was experiencing an unacceptable level of sales."

Ironically, the local Penney store is filled with merchandise and customers these days because other stores in the chain are sending their overstock to Gresham to be sold at sale prices.

Manager Joe Farnsworth, the eighth store manager Kerslake has worked for, has said that closing sales will continue through Jan. 10 on fashion items. Basic goods, such as underwear, will be transferred to other Penney stores.

The company has said that employees will be moved to other Penney stores, if possible.

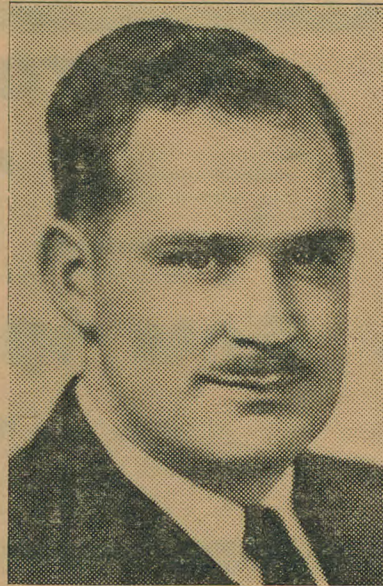
Still, Kerslake and Matz are saddened by the store's closure.

Kerslake appreciates the lure of large, new shopping centers but, she adds, "I still like the feel of a small store."



HENRY J. JACOBSON

*It is with pleasure
that we congratulate
the Gresham Outlook
on their 25th Anni-
versary of service to
this community.*



HAROLD H. JACOBSON

The **MOST** modern and complete suburb-
an funeral establishment in Oregon.

Jacobson Funeral Chapel

Lady Assistant
Main at Fourth

GRESHAM

24-hour Service
Phone Gresham 208

OUTLOOK 6 MAR. 1936

OUTLOOK 30 AUG. 05

Jazzy Bagels reopens after fire

BY ERIN SHEA
staff writer

The doors to Jazzy Bagels reopened just two days after a fire that started in the basement floor under the bagel oven caused \$10,000 in damage.

As of Sunday, Aug. 14, the store was up and running with the exception of the oven itself, which may need to be repaired or replaced.

Owner Kevin Conord hopes it is not the latter — a new bagel oven costs nearly \$20,000, he said.

Regardless of whether a new unit must be installed, the floor will also require a good deal of time and money to fix. Conord estimates that it may be six weeks before his shop is fully functional.

In the meantime, Selma's Bakery, on Northeast Second Street between Northeast Roberts and Hood avenues, is letting the staff of Jazzy Bagels use its oven.

"Without them, we would be out of business for a while," Conord said, expressing his gratitude for the owners' graciousness.

Fire crews closed the bagel shop and a nearby wine shop to extinguish the fire, which broke out around the lunch hour.

"The fire department did a great job, and we are very supportive of them," Conord said, adding that he was also grateful to the police for responding to the scene and to community members who have stepped forward to help.

Valentine's Day

Monday, February 14

Available at Jazzy Bagels

Corner of Powell and Main
Historical Downtown Gresham



Moonstruck Chocolates

HAND CRAFTED ARTISAN CHOCOLATES

- Individual Chocolates
- Chocolate Bars
- Gift Sets
- Valentine Cards



Welcome

to Gresham's newest eatery. Take a break from your holiday shopping. We have lots of seating, a comfortable atmosphere and we invite you to play our baby grand piano.

Over 20 varieties of fresh baked bagels, large selection of cream cheese spreads all made right here at Jazzy Bagels.

We offer the best deli sandwiches in East Portland. We use Boar's Head Brand deli meats right out of New York. Our Classic Italian



Coffee, Torrefazione Italia, and Oregon's finest ice cream. Tillamook. Come in and relax, bring your friends and meet new friends.



5 East Powell Blvd

Downtown Gresham Corner of Powell and Main



Baked Fresh All Day

Mon thru Fri 6:30 to 4
Sat 7:30 to 4, Sun 8 to 4

655-9191

5 East Powell Blvd

Downtown Gresham corner of Powell & Main

Cash • Mastercard • Visa

Gift Certificates

Party Platters

Gresham's Newest Meeting Place!

2003

Historic Downtown Gresham...The Place to Treat Yourself!



Jazzy Bagels &
Main Street Chocolates
are Family Owned and
Operated Businesses.

20 BAGEL VARIETIES
BAKED FRESH ALL DAY!

*At Jazzy Bagels we serve only quality
products from Coffee and Bagels to
New York Deli Sandwiches.*

*At Main Street Chocolates
treat yourself to Hand-dipped Oregon Ice
Cream, your favorite
Old Fashioned Ice Cream Sodas &
Sundaes & Quality Chocolates & Candy.*



Visit us on the
Corner of Powell & Main
OPEN 7 DAYS A WEEK
Jazzy Bagels - 665-9191
Main Street Chocolates
665-1400

OUTLOOK 8 MAY 2002



FLINT CARLTON - THE GRESHAM OUTLOOK

Kevin Conord, owner of Jazzy Bagels in downtown Gresham, moves an antique fortune scale at his new business, Main Street Chocolates, on Tuesday, May 7. The store should open this summer.

Jazzy Bagels owner planning old-fashioned confectionery

BY ANNE ENDICOTT
of The Gresham Outlook staff

Ice cream tastes better when served across the high gloss counter of an old-fashioned soda fountain.

At least that's what Jazzy Bagels owner Kevin Conord is hoping when he launches his latest venture, Main Street Chocolate, this summer.

"We're talking about an old-fashioned confectionery," Conord said. "Malts, milk shakes, sodas and I'm thinking of candy other than regular chocolate or jelly beans."

Conord answers circulating stories about the chocolate shop as an "expansion that has kind of been put on hold." A variety of personal issues, he said, have interfered with his plans to move into the space formerly occupied by Moon Dawg Records, but the project is back on track.

"Hopefully, we're going to be open in the next couple months," he said.

Though Conord will be peddling ice cream, gift cards and an undetermined brand of chocolate and candy, the store's focal point will be the 40-year-old soda fountain that once served customers in the back of the old Rexall Drug Store at the corner of North Main Avenue and Powell Boulevard.

Serving as an ornamental piece in Jazzy Bagels, the fountain bar was moved into the vacant space next door when Conord installed a double-sided fireplace in the bagel shop in December. Questions about the fountain have continued ever

since.

"When we put the fireplace in, people wanted to know what happened to the fountain," Conord said. "We wanted to make Jazzy Bagels more homey, but customers just kept asking about that fountain."

The 1,300-square-foot space features 11-foot ceilings and a vintage lamp post. The floors, Conord said, have been stripped and polished to their original wood and an awning with the store's logo is on its way.

"It's got a comfortable feel like Jazzy Bagel, but it's more nostalgic," he said.

Customers will only be able to enter the store via two entrances — one through Jazzy Bagels and the other from the parking lot adjacent to the building. Store front windows face Powell Boulevard, but Conord said sealing off an

entrance from the major arterial was done for security reasons.

"I chose to do that because three entrances are too much to watch," he said. "There's too much to keep an eye on."

Conord said he fields inquiries about a return of the soda fountain on a daily basis and has every intention of making its reappearance more than just eye candy.

"I have the old recipes from the drug store," Conord said. "And some of the staff here is going to help make sodas and sundaes. At first, my focus with the new store was the chocolates. But now, it's the fountain, the fountain, the fountain."

Reporter Anne Endicott can be reached at aendicott@theoutlookonline.com or by calling 503-492-5116.

OUTLOOK SEPT. 9, 1989

New repair shop all in the family

by LLOYD WOODS
of The Outlook staff

It was only natural that Jim, Don and Fred would go into business together.

The three former mechanics at Weston Pontiac-Buick-GMC had something more in common than the fact they worked in the same place. The three are related.

Jim and Don Lawhead are brothers; Fred Ayers is Jim Lawhead's father-in-law.

Together, they are JDF Automotive Repair, which opened at 175 N.E. Linden Ave. in August.

"It's something we've been wanting to do for a number of years," Ayers said. "This year we figured we were stable enough to do it."

It helped, he said, that over the years the trio had accumulated more than 90 percent of the equipment they needed to operate on their own.

Ayers, 61, has 40 years of experience at various dealerships in the area. Jim Lawhead, 36, was at Weston for 13 years; Don Lawhead, 30, was there for 10 years.

Ayers and Jim Lawhead are the operation's general mechanics, with Don Lawhead specializing in electrical and what he referred to as "trim work," including such things as air conditioners and cruise controls, Don Lawhead said.

In addition, Jim Lawhead is the operation's diesel expert, specializ-

ing in light-duty diesel.

All three are certified by the National Institute for Automotive Service Excellence.

The family connection does not end in the shop area, either. Running the office are Jody Ayers, Ayer's wife, and Terry Lawhead,

Don Lawhead's wife.

"It's been exceptional," Don Lawhead said of the first month of operation.

"We speculate that in three years we may have to have a larger facility," Ayers said.

Don Lawhead said the trio is enjoying the fact that as owner-operators they are "having a much more direct relationship with customers."

The operation is open 8 a.m. to 6 p.m. Monday through Saturday.



Photo by Brian McLaughlin

Jim and Don Lawhead and Fred Ayers are JDF Automotive Repair.

High school job becomes custo

Custom paint shop grows into general auto body repair in Gresham

BY JILL FOREMAN
staff writer

Jerry Geiszler's first job working with cars was at Wescott's Auto Restyling in Boring. He was just a sophomore in high school.

"We lived just a block away," he remembered. "I hung around until they hired me. Then I worked there for 12 years before opening my own doors in 1979."

This is the 25th year of business for Jerry's Custom Paint & Collision Center, 2515 N.W. 11 Mile Ave., Gresham.

The 1969 Gresham High School graduate and his wife, Lori, have watched the business grow and change while raising their twins, Brian and Andrea, both students at Sandy High School. The couple first dated in a 1966 Pontiac GTO, which Geiszler still has, even admitting he spent five years deciding on the perfect dark blue color to paint it.

"The reason we've been in business so long is we're small enough to offer good services, and it's a business where a car owner can talk to me on site," Geiszler said.

"My wife," he added, "She's the organizational key to the business."

In the early days, Jerry's Custom Paint was a shop for restoring and painting collector cars such as hot rod's and Corvettes.

"We were immediately swamped with cars because people were waiting for us to open," he said. Those were the days of the 90-hour work week, too. He doesn't miss those.

Geiszler has kept his business in East County, he joked, because "I'm not a person who moves fast ... also it's good to be steady."

Two of his longtime technicians make the shop's credibility so outstanding that he wouldn't move, he said. His Corvette body man, Ken Arthurs, joined the company in 1975. Painter Ron Morfitt came on in 1984.

The technicians under his watch have since earned 21 first-place awards for best paint at the Portland Roadster Show,



Lori and Jerry Geiszler stand next to the 1966 Pontiac they drove while dating. Jerry is celebrating 25 years of business in Gresham.

in addition to national awards.

The biggest shift in his business since founding it has been from custom work to full-service collision repair, Geiszler said.

"What happened was our clientele said, 'If you can fix our custom car you can work on our family car, too,'" he said.

It turns out the collision work is the company's bread-and-butter (all those fender-bender accidents and damages from break-ins add up) with just a small

part of the business now focused on custom work.

When he's not breaking away for a Longburger at Dea's In and Out, Geiszler is a member of the Gresham Rotary and is vice-president of the Northwest Automotive Trades Association.

"The industry is up and down," he said. "Sometimes it's swamped with work, sometimes it's not."

He counsels others in the business to

om business for Jerry



STAFF PHOTO BY FLINT CARLTON

n the 1970's. The Geiszler's own Jerry's Custom Paint and Collision Center, which

"save on the upswing" for the slow spots. The former president of the Oregon Auto Body Craftsman Association advocates teaching young technicians the ropes on running good businesses instead of fearing competition. He has often given advice to others.

"When you come from being a technician to being an owner, there's a lot you have to teach yourself," Geiszler said. "There's education out there if you look

for it, that's why I volunteer my time on these boards, to educate."

In what spare time the family has, the Geizlers enjoy water sports and watching Brian race competitively in the Northwest, driving a winged asphalt sprint car.

Jerry's Custom Paint and Collision Center is open from 7:30 a.m. to 5:30 p.m. Monday through Friday and Saturday by appointment. For more information, call 503-667-8280.

Man Shop Sold; New Plans Told

Jerry Green from Bellevue, Wash., has purchased Mr. Al's Man Shop, 20 N. Roberts, from Al Popick. Green said the store will be soon extensively remodeled, and given a new name, Jerry's Ltd.

"We plan to give the store a rustic appearance by use of wood panels inside and out . . . we will add new lines and new stock and expand activities of the store," Green said.

He announced a pre-remodeling sale to start this Thursday as the first step of the expansion and modernization program.

At conclusion of the sale, the store will be closed for a week or so to complete the remodeling and restocking.

Green is an active member of the Junior Chamber of Commerce and was recently named outstanding Jaycee for 1964 in the Seattle district, having previously won the same award as the outstanding Bellevue Jaycee. He was also active on a state level in Jaycee affairs in Washington.

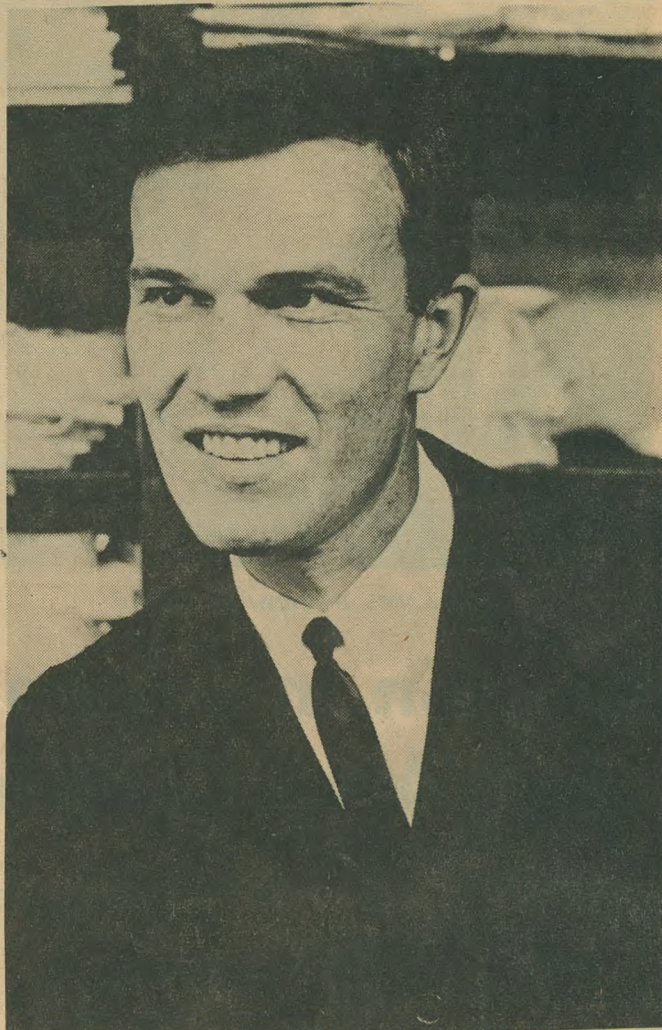
He was serving as vice-president of the Bellevue club when he bought the Gresham business.

A native of Salt Lake City, Green is a graduate of the University of Utah. He and his wife, Sharon, have three children, Rory, 7; Stacy, 6 and Tamra, five months.

The family are members of the Presbyterian church.

Green had been an account representative for a business forms firm for six years in Washington. Previous to this he had eight years experience in men's clothing sales in Salt Lake.

Popick, the previous owner, is now traveling the western states as salesman for men's clothing. The store Popick owns near Portland State college, in Portland, was not included in the transaction.



Jerry Green, above, buys Man Shop.
(Outlook Photo)

6-24-65

OUTLOOK 13 JAN. 1966



The distinctive clothing apparel for men shop, Jerry's Ltd., 20 N. Roberts, 665-3895, opened June 14, 1965. Jerry Green, owner-manager is pleased to help men of all ages in their clothing selections. The store has been completely remodeled in pleasing masculine decor. "You'll find the gift here for the man in your life." Stop by and become acquainted.

OUTLOOK 13 JAN. 1966



Come in and see Gresham's most modern barber shop, Jim's Barber Shop, 1211 E. Powell, which opened March 1, 1965, featuring beautiful wood paneling, modernistic lighting, and stressing the same quality service as at the former location. Men's hair coloring and razor hair styling and cutting. Charles Martsoff in chair. Open 8 a.m. to 6 p.m. Mondays through Saturdays. Jim Meng has been in business in Gresham 9 years.

Filbert Stock of Vigorous Growth and Heavy Yield

The Jones Filbert Nursery at Gresham, Oregon, propagates stock chosen from groves of high-grade quality, possessing vigorous growth and heavy yielding ability.

Our Barcelona, or principal money-maker and heavy yielder, is selected from the Giese strain which originated in the grove of Mr. Percy Giese near Gresham, Oregon. Mr. Giese is one of the oldest growers in the Northwest and has developed a remarkable type noted for its superior ability to produce large, fast growing and vigorous trees, as well as producing heavy yields of large well filled nuts of excellent quality. Part of this heavy and even yielding ability is attributed to a marked tendency toward self-pollination which this particular strain seems to possess.

Each young tree grown in our nursery has our individual attention, giving careful thought to root, stem and head structure. Our stock is lifted each year and root-pruned to form a vigorous, symmetrical system of fibrous roots that enable the young trees to recover quickly when transplanted and also to more successfully withstand adverse conditions. The stems are trained for straightness and the tops are headed with care.

We proudly refer to beautiful groves that are paying investments and all of which have been propagated from this strain. We also gladly and freely offer any advice we can concerning pollination, varieties, distance and mode of planting and setting the trees, locations and types of soil, care of the grove or anything that will help the planter to achieve success, for his success is also ours.

Our best advertisement is a satisfied customer and our motto is, "Honest and Conscientious Service to All."

JONES FILBERT NURSERY
Gresham, Oregon

Pioneer Woman Has Young Filbert Grove

One mile southeast of Linne-
mann Junction is a 32-acre farm
owned and operated, with the as-
sistance of her two sons, Hal and
Jackson, by Mrs. Elizabeth Jones.
The land, which is rolling and
slopes to the east, is well drained.
It is also very fertile and, accord-
ing to those who are skilled in the
the culture, is particularly adapted
to the production of filberts.

Now that congress has raised the
tariff on the importation of this
prized fruit, (for so it is classed)
making the production of filberts in
Oregon more profitable than ever
before, prospective growers should
determine to see the well ordered
and carefully cultivated filbert nur-
sery on this farm. It is known as
the Highland Filbert Nursery and
was started by the late Schuyler C.
Jones in 1923. At first only 12
trees were planted. Later the
plantings were increased to 100
or better. These first and older
trees, the stock of which was pur-
chased from the Filbert Hill Nur-
sery, have been excellent produc-
ers. The trees were planted a full
20 feet apart each way, which is
the approved distance in order to
provide room for cultivation with-
out damage to the plant and to pre-
vent devitalization of the soil.

At the present time there are
about 3000 healthy young trees in
the nursery. Their roots are sturdy
and well developed. Mrs. Jones,
who does all but the heaviest work
in the care of the stock, is im-
measurably interested in the work
and is a thorough-going horticul-
turist. A small garden tractor is
used in the cultivation of the trees.

The older trees are now in the
blossom, a state which will con-
tinue for the next six weeks or two
months. The varieties grown are
the DuChilly and Barcelona. These
are the two best known and hardi-
est families known to northwest-
ern growers. The former variety
is really the polinizing agent al-
though it too bears an especially
edible nut.

Mrs. Jones is the daughter of one
of the earliest pioneers of this sec-
tion, W. G. Cathey, who took a do-
nation land claim in 1853 in what
has since been known as the Cathey
neighborhood. Her filbert nursery
is a part of the original D. L. C.
Still another part is occupied by
her brother, David M. Cathey. Two
other brothers, Will and Frank,
left the home place years ago to
make their home in Seattle, where
Mrs. Jones has recently visited
them and found them enjoying
their usual health. Mrs. Jones is
justly proud of the active part that
her family has taken in the devel-
opment of the country in the
pioneer days and down to the pres-
ent time. In future years those
who come to stay and prosper will
owe a debt of gratitude to those
who, like Mrs. Jones and others,
have paved the way for success.

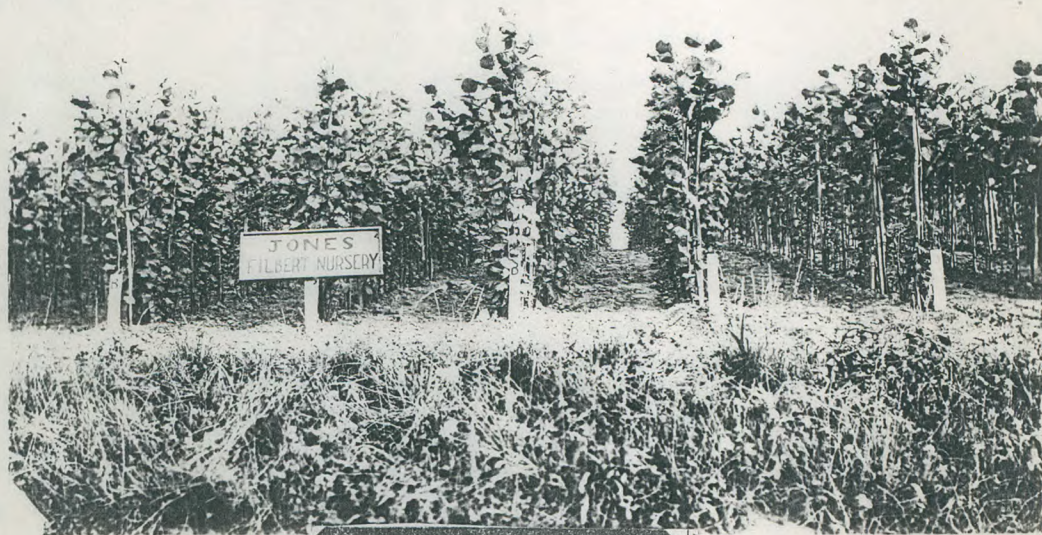




Young stock on Jack's place in Gresham
Across Main St. from the high school



Jack Jones



CHOICE AND FANCY
Filbert Trees
3 and 4-Yr.-Old Bearing
Leading Varieties
Plant Your Home Now
JONES
FILBERT NURSERY

Seed Firm Locates Here 10-24-68

Joseph Harris Co. of Rochester, N.Y. has recently acquired the assets of Gill Brothers Seed Co. of Portland. Headquarters of the firm will be located at 540 NE 2nd St., Gresham.

It will be operated as a division of Joseph Harris Co. under the management of Mr.

and Mrs. Cornelius Miller, former owners.

Gill Brothers was founded in 1911 by Edward E. and Raymond W. Gill. On the death of Raymond Gill in 1963, the firm was taken over by his daughter, Helen Gill Miller, and her husband, Cornelius Miller. Sales have been principally to commercial vegetable growers in the Northwest and Western Canada, but a trade has also been developed with home gardeners throughout the country.

Like Gill Brothers, the Joseph Harris Co., is a family-owned business of many year's standing.

The Eastern firm's emphasis on plant breeding has resulted in the development of many hybrid vegetable and flowers, many of them to be sent customers in the 1969 cat-

alog, along with established favorite the company has been listing for many years.

Douglas LeRoy, who has represented Joseph Harris Co. in the Midwest for a number of years, is transferring to the West Coast where he will help serve Gill Brothers' customers, as well as other commercial growers in the Pacific Northwest, California and Arizona.

Henry Schmunk, who has represented Gill Brothers Seed Co. for many years, will continue in his same capacity under the new management.

OUTLOOK 19 JUN. 2004

Family run 'JR Furniture' moves into long-empty Burnside Road storefront

Gresham Square center adds international company as anchor

BY JERROD HILL
staff writer

After years of sitting vacant, a 38,000-square-foot spot at the Gresham Square Shopping Center has a new tenant that has painted the walls, laid new carpeting and moved in hundreds of pieces of home furniture — all of which are now on sale.

JR Furniture USA, an international furniture company headquartered in Vancouver, British Columbia, Canada, has signed a 10-year lease on the property and will co-anchor the shopping center with OfficeMax, according to Dan Stein, a spokesperson with the real estate firm CB Richard Ellis.

Harry Rai, manager of the new JR Furniture location, said the store on Northwest Burnside Road has been open for business since Monday, June 6, offering a wide variety of contemporary, traditional and transitional furniture for the home and office.

The store offers a full range of casual to elegant household furniture from sofas, lighting, tables and chairs, all on display in example bedroom, dining and living room settings. They also have on display a variety of mattresses to try out.

Rai said the store is still undergoing many improvements, such as hanging paintings and pictures to complement the example settings. He said the store will



JR Furniture manager Harry Rai, left, and sales associate Mike Schuk opened the Shopping Center on Monday, June 6.

also expand into the vacant 5,000 square foot space next door before the grand opening, slated for mid-July.

"There is a lot of work that has to be done to the store still," Rai said. "But the furniture is in."

Rai, who is the nephew of JR Furniture's owner Jim Roop Rai, said the family business revolves around customer service and caters to all tastes, young and old.

JR Furniture operates five stores in the Vancouver, British Columbia, area and two



JR Furniture USA is an international furniture company headquartered in Vancouver, British Columbia, Canada. It has signed a 10-year lease at the Gresham Square Shopping Center.



STAFF PHOTOS BY FLINT CARLTON

The new store at the Gresham Square

in the Puget Sound region. The Gresham store is the company's first of several planned ventures in the Oregon area, Rai said.

"We're excited about JR selecting Gresham as its first location in the Portland

area," said Tim Puhek, asset manager for Falcon Real Estate Investment, which bought the shopping center in July 2003. "They are an excellent tenant and we feel they will be one of the top retail destinations in the Gresham market."

Puhek said Gresham Square has undergone numerous external upgrades since Falcon Real Estate purchased the property through a court-ordered sale in July of 2003.

"The center had languished quite a long time through the ownership issues," Puhek said. "Once we purchased it in July, our first real focus was to get the property stabilized and upgraded."

Since they bought the property, Puhek said Falcon Real Estate has been working closely with JR Furniture. The store would become the first tenant to move into one of several spaces in the center that had been vacant for years prior to the acquisition.

Gresham Center still has two large vacancies — 10,000 and 7,000 square feet — and four vacancies of less than 2,500 square feet. But Puhek said he is confident the tide is turning.

"Obviously, things have been a little tough on retailers over the last several years," Puhek said. "But we see some great things happening on Eastman and Burnside. The population and demographics are strong for JR. They're going to be a great fit for the area."

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