Driving out cars

While almost all recognize the need to curb driving habits, many find alternative transportation programs hard to swallow.

Art Pearce, manager of policy planning and projects for the Portland Bureau of Transportation, is similarly skittish on the topic.

“That sounds like we’re taking away something without acknowledging what we’re giving back,” said Pearce, who prefers to emphasize transportation alternatives.

Frank Warrens, on the other hand, does not mince words.

Warrens owns the auto repair shop bearing his name on Northwest 20th near Burnside.

“The brain-dead idiots who came up with the idea of making a bike lane on Everett are really out of line,” Warrens told the Examiner. “It’s clearly an attempt to get rid of all vehicular traffic in the downtown Portland area.

“A war on cars is a very appropriate term for what they’re doing,” he said.

Warrens, not a bicyclist, thinks bike lanes should be

Continued on page 8

The folks who dream of a city with more bicyclists, pedestrians and transit riders are nevertheless loathe to speak of making driving less convenient.

“It sounds to me awfully negative to say we are ‘discouraging automobile use,’” said Phil Selinger, a retired transit planner active in the Northwest District Association. “I don’t think the NWDA, at least, has ever made such a statement.”

Frank Warrens has nothing good to say about removing a lane on Northwest Everett Street for four blocks to create a bike lane. “A war on cars is a very appropriate term for what they’re doing,” he said. Photo by Vadim Makoyed

Continued on page 10

City Council weighs MAC garage issue

Decision on proposed zone change to accommodate apartment building/garage waits for neighborhood vote.

Allan Clasen

The Multnomah Athletic Club’s effort to tuck member parking spaces under a proposed apartment building is in limbo pending an Oct. 1 City Council hearing that has been continued to Thursday, Oct. 30, 3 p.m.

Whichever way the case goes, a casualty of the two-year campaign to rewrite the comprehensive plan to accommodate a 280-unit apartment building and commercial garage may be the Goose Hollow Foothills League, whose board has resisted growing opposition to the Block 7 project among neighbors.

Those opponents have called a GHFL special membership meeting Oct. 8 to pass a

Continued on page 25

Keeping it local

Neighborhood couple quietly opens medical marijuana dispensary behind art gallery on Thurman Street.

Continued on page 25

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Continued on page 25

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See our new website at www.danvolkmer.com
Thanks for elephant story

Thank you NW Examiner for the exceptional research, for following through with crucial questions and then presenting the factual, truthful answers in the September “No Place for Elephants” article.

Unless the Metro Council and the Oregon Zoo are preparing to make drastic, immediate, positive changes to provide a true sanctuary habitat for the elephants, they must be placed in a real sanctuary. There is no other compassionate solution.

Thank you also to Blair Csuti, who took the time to share his vast experience and knowledge in this area—may his wisdom truly be heard.

I believe it is only a matter of time until elephant zoo exhibits are phased out. The public is catching on to how the zoo’s hyped-up rhetoric claiming the benefits of “families” and “new lands” are failing to compensate for the truth that elephants suffer, and all the glorified PR in the world cannot disguise that fact. I hope the Oregon Zoo will be able to provide an elephant-free sanctuary before too long.

Unfortunately, some people still think that a zoo is a good place for elephants, say as compared to the circus. What people don’t realize is that the zoo sells elephants, as hostages to the cities, to circuses. And like the circus, the Oregon Zoo uses bullhooks to control the elephants.

The lack of space, however, is the biggest problem, as this article points out. Zoo staff continues to deny that space is a problem, at the same time, touting the new Elephant Lands as offering substantially more space. But as this article states, that space is really not so big after all. And the sand substrate is not a cure for severely damaged feet.

A new Oregon law gives animals some of the same protections as humans in cruelty cases. This needs to be applied to the elephants, who experience the cruelty of confinement on a daily basis year after year.

It is my hope the Oregon Zoo will become an elephant-free zoo, as over 22 zoos have already done. Although the $58 million Elephant Lands is well in the works, we can still urge the Oregon Zoo to set the琠example of increased building height to be applied to the elephants, who need all of the same protections as humans in cruelty cases. This needs to be applied to the elephants.

The voice of the people won. As the umbrellas retracted and everyone became equally exposed to the elements, cheers and applause broke out. We were all in the same boat and, I sensed, somewhat uplifted by the sacrifice of some for the greater good of all. Everyone seemed to enjoy the rest of the concert.

The opportunity to build up to 460 feet in Portland may not even be considered for another decade. If you buy a 28th-floor condo in a point tower and later a 30-story point tower rises on the adjacent block, your view would only partially be blocked. There's gentility among the upper classes.

The lower floors of these slender highrises usually take up the full block, joining the middle to create a five-story, “squat” buildings that provide unfettered views of the Oregon Zoo. The extra value in point towers is in their higher levels, where the units command soaring prices that can be several times what mere mortals pay to live in lower floors.

City planners, developers and architect cooperating on the buildings. To go tall, they will have to receive an instant windfall. Those with development potential, all affect- ed land will become more valuable on a given block. The extra value in point towers is all place stock in such things.

We are also given assurances that most of the allowable heights won’t be achieved. Small comfort. Because most of the central city will have new development potential, all affected land will become more valuable whether tall structures are built on them or not. Small shops or residents enjoying modest rents in older buildings may find their landlords unrespon- sive to maintenance calls because these owners are just wait- ing for the right offer to demolish and redevelop the site with a structure renting for several times the old rates.

That’s what happens when the market adjusts to a new reality.

Adequate housing, social equity and opportunities for innovative business ventures are familiar catchphrases in the proposed Portland Plan. These laudable goals cannot compete, however, with towers on the hori- zon in a beckoning real estate feed- ing frenzy.

Though the Central City 2035 plan, we are writing our intended future. But this draft document does not repre- sent the Portland way. We’re a city of small shops that have broken up the concentration of major land holdings throughout our history. We’re a city where livability is defined by our neigh- borhoods. We’re a city where educated young people come to birth creative new ventures.

Rolling out a red carpet for the privi- leged few is not in our authentic char- acter; we’re about uniting the people for the greater good of all. Without umbrellas, the world cannot disguise that fact. The public is catching on to how the Oregon Zoo is preparing to make a new attempt to create a sanctuary habitat for the elephants, which are being moved to a new location. The Oregon Zoo is working to make the new location as similar to the old one as possible, and the public is encouraged to visit the new facility to see the improvements. The new facility is expected to be ready for visitors by the end of the year. In the meantime, the Oregon Zoo is offering visitors an opportunity to learn more about the elephants and their care through educational programs and exhibits.
Dr. Russell Lee Belknap
Russell Lee Belknap, who grew up in Port-land, died Aug. 25 at age 80. He was born in Portland Feb. 9, 1930. He graduated from Ainsworth Elemen-tary School and Lincoln High School, attended Stanford University and the University of Oregon before obtaining his medical degree from Oregon Health & Science University in 1960. He served as a lieutenant commander in the U.S. Navy in San Diego. He returned to Portland in 1969. He was a found-ing partner of the Downtown Women's Clinic. He was heavily involved with wilderness and environmental protection, as well as the Outside In free clinic. He was a member of the Multnomah Athletic Club. He married Cornelia "Corry" Maria Walmann in 1957; she died in 2003. He married Kathryn Biegel Dec. 2, 2011. He is survived by his wife; sons, Charles and Tom; daughters, Maria and Bonny; brother, Dr. Charles Belknap; and four grandchildren.

Richard M. Rubin
Richard M. "Rick" Rubin, a longtime Northwest Portland resident and freelance writer, died Sept. 9 at age 83. He was born May 19, 1931, at St. Vincent Hospital on Northwest Westo-ver. He graduated from Chapan Elementary and Lincoln High before attending Lewis & Clark College and earning a journalism degree from Stanford in 1952. He was an Army cryptographer for NATO in Italy from 1952-54, and then held positions at ski resorts, a local ad agency and the New York Welfare department. He explored Oregon and much of the world by foot, canoe and a camper van. He published hundreds of articles, essays, columns and feature stories. In 1999, he wrote "Naked Against the Rain: The People of the Lower Columbia River, 1770-1830," a 434-page hard cover book about Chinook Indians. In 1988, he married Charlotte Clark, who survives him. A celebration of his life will be held Saturday, Oct. 25, 4-7 p.m., at their house at 2147 NW Irving St.

Jerome Golby
Jerome "Jerry" Golby, owner of Golby Bags on Northwest 12th Avenue, died Aug. 28 at age 70. He was born Sept. 9 at age 83. He was born May 19, 1925, in Portland, and attended Grant High School and Stan-ford University. He was the owner and president of Golby Bags, a burlap bag manufactur-er started by his father. In 1976, he and Steven Goodin invented a polypropylene bag for use in an automatic bag filling pro-cess. He was a member of the Multnomah Athletic Club and Temple Beth Israel. He married Carmen; she died. He is sur-rived by his sister, Adele Langendorf.

Mary Packer
Mary Packer, a resident of Cedar Mill, died Aug. 30 at age 83. She was born in Sea- side Park, N.J., Nov. 26, 1930. After graduat-ing from college, she worked as a schoolteacher. She moved to Oregon in 1975 and helped found the Cedar Mill Commu-nity Library, where she worked for 39 years. She helped open Second Edition, the library’s resale shop. Her husband of 57 years, Maury Packer, pre-deceased her. She is survived by her sons, Richard, Jim, John and Ed; daughters, Patti and Suzan; grandchildren and great-grandchildren.

Kenneth B. Shores
Kenneth B. Shores, a resident of Goose Hollow, died July 30 at age 64. He was born July 30, 1928, in Lebanon and gradu-ated from Lebanon High School in 1945. Following ser-vice in the U.S. Army in Germany during the Korean War, he earned a master’s degree from the University of Oregon. He was an artist-in-residence at the Oregon Ceramic Studio in 1964 and directed the tempo-rary Crafts Gallery (now the Museum of Contemporary Craft) from 1963-68. He estab-lished the ceramics program and served as the Museum of Contem-porary Craft, Portland Art Museum, Seattle Art Museum, Johnson Wax Collection and the Smithsonian Institution. He is survived by his brother, Richard; and partner, Tom Law.

Mary Livingstone
Mary Livingstone, a Northwest Portland resident, died Aug. 27 at age 53. He was born in Portland May 9, 1961. He grew up in Northwest and received his medical degree from Oregon Health & Sci-ence University. Until recently, he lived for 18 years in Tri-Cities, Wash., where he was a urologist. He is survived by his sons, John, Gordon, and Jeffrey; mother, Joyce; brothers, Paul and Collin; and sister, Kristin. His father, Homer, died June 29, 1998.

Richard M. Rubin
Richard M. "Rick" Rubin, a longtime Northwest Port-land resident and freelance writer, died Sept. 9 at age 83. He was born May 19, 1931, at St. Vincent Hospital on Northwest Westo-ver. He graduated from Chapan Elementary and Lincoln High before attending Lewis & Clark College and earning a journalism degree from Stanford in 1952. He was an Army cryptographer for NATO in Italy from 1952-54, and then held positions at ski resorts, a local ad agency and the New York Welfare department. He explored Oregon and much of the world by foot, canoe and a camper van. He published hundreds of articles, essays, columns and feature stories. In 1999, he wrote "Naked Against the Rain: The People of the Lower Columbia River, 1770-1830," a 434-page hard cover book about Chinook Indians. In 1988, he married Charlotte Clark, who survives him. A celebration of his life will be held Saturday, Oct. 25, 4-7 p.m., at their house at 2147 NW Irving St.
Voice for animals

I wanted to take the time to thank the NW Examiner and its editor for their continued efforts to expose mistreatment and improper care of animals at the zoo, particularly elephants. As is rightly said, animals have no voice, and the elephants depend on yours—as do we—for clear-sighted, scrupulously accurate and effective journalism.

Some readers disagreed with last month’s Tilt review.

Continued from page 3

Tilt review slanted

Regarding Michael Zuzman’s review of Tilt restaurant [September 2014], my wife and I (both in our late 50s) have been there at least six times and have enjoyed every visit. Zuzman spent a good portion of time complaining about the service and the staff’s attitude.

I don’t know what he was expecting regarding ordering/picking up your food; the only difference between Tilt and other successful businesses in this genre (Lardo, Bunk, Lovejoy) is that they deliver the trays to you (versus having you pick the food up), which takes approximately 30 seconds. The staff was always helpful. The only impatience I’ve seen was when a customer took five minutes to decide what to order.

With regard to the food, my only “complaint” has to do with the size of the portions: They’re just too generous! Their turkey club is served on large slices of toast, with each half enough to satisfy a hungry eater. Their difference between Tilt and other successful businesses is also evident at Pine State, Tasty n Sons and Country Cat, and I enjoy Tilt’s biscuits as much as the other fine local examples. The salads are also impressive.

—Connie Kirk

OCTOBER

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Readers Reply

Tall buildings raise stress

Add my voice to many others commenting on the negative impact of ever-increasing building height in Portland’s core areas. Far more than an issue of aesthetics, it smacks of poor judgment and willful disdain for the vision of Portland as a community of neighborhoods.

The message we glean from City Hall is that leadership does not care about preserving the issue of aesthetics, it smacks of leadership does not care about preserving the City Hall is that leadership does not care about preserving the City Hall is that leadership does not care about preserving the City Hall is that leadership does not care about preserving the City Hall is that leadership does not care about preserving the City Hall is that leadership does not care about preserving...
Hi, I’m Dr. Marc Schmitt. I would like to introduce to Spectacle, a modern approach to vision care and eyewear. My passion is helping my patients and the NW community maintain healthy, clear vision by actively listening to and carefully educating those under my care.

We are excited to join the NW Portland community with the Grand Opening of our new office on Lovejoy St., just off of NW 23rd Ave. Please join us for some food and drinks, as well as some amazing giveaways!
Rights of membership

Concerning your cover- age [“No members allowed,” September 2014] of the spe- cial meeting called by Goose Hollow Footballs League mem- bers, two erroneous assertions made by Robert Arkes, presi- dent of GHFL, and Mark Sieber, executive director of Neighbors West Northwest, should be addressed.

First, that an insurance policy may somehow restrict the actions of a neighborhood association. This is not only a patent absurdity, it is repug- nant. There is no authority whatsoever for it. The only way a contract of insurance could be a governing document of GHFL would be if it were incor- porated in GHFL’s articles of incorporation or bylaws— which is not the case.

The fact that the execu- tive director of a “coalition” (NWW) supposedly dedi- cated to serving neighborhood associations would assert this position (and which position may or may not be supported by GHFL) should set off alarm bells in every neighborhood association in Portland.

We then come to the mat- ter of the power vested in the members of a neighborhood association. Mr. Arkes and Mr. Sieber imply that members have no power other than to elect a board. They cannot intercede or act to correct a board which is answerable and accountable to them. This also is an absurdity. The main pur- pose of the clauses in GHFL bylaws and ORS Chapter 65 that provide for the calling of special meetings is to enable the members to rein in a board that does not represent the interests of the membership.

Neither the bylaws nor that of Chapter 65 limit in any way the purposes for which a spe- cial membership meeting may be called. The limitation upon such a meeting is only that it must act “... within the purpose or purposes described in the meeting notice.”

To recapitulate, Messrs. Arkes and Sieber say in effect that GHFL members need only come together once a year at the annual meeting to elect the demigods, who will be accountable to no one until the following year, when the hot polloi elect or re-elect half of the reigning clique. I happened recently to re-read the views Charles I expressed regarding the rights of his citizenry (just before he met his fate): “I must tell you that their liberty and freedom consist in having gov- ernment. ... It is not in their having a share in government; that is nothing appertaining to them.”

Roger Leachman
SW Vista Ave.
As a result, he’s been taking Flanders Street to 16th, where he turns to reach I-405. Flanders Street to 16th, where he said, noting that he waited through three cycles of the traffic signal at 23rd and Everett on some occasions. Back up from 21st to almost 10 minutes. He’s seen traffic on the street stops blocked the vehicle lane. It’s hopeless plugged up, “ he said. For example, he experienced quite the opposite, what used to be my normal trip without missing a light, “ said Bloch. “I would love to challenge the city into win-win thinking, where the bike gets its own improved way and car travel isn’t hampered.”

If Warrens, with a long career in the automobile business, is a predictably testy about impediments to driving, Steve Bloch is more difficult to pigeonhole. Bloch rides his bicycle daily and recognizes the benefit of reducing auto use. He also commutes from the West Hills to his Old Town photo studio, a trip complicated by the Everett Street modifications.

“I used to make the whole trip without missing a light,” he said.

One recent morning, he waited through five signal cycles between 23rd and 19th avenues, largely because a garbage truck making frequent stops blocked the vehicle lane. He’s seen traffic on the street back up from 21st to almost 23rd on some occasions.

Another part of the Everett Street project, moving the bike lane from the right to the left side of the street, may have avoided the “right hook” problem turning onto the freeway at 16th. But it introduced a list of what Bloch calls “messy, confusing, irritating, irregular and illegal situations” encountered when a driver or rider is forced out of their designated lane. (A city staffer advised him it’s permissible to use the “wrong” lane when the other is impassable.)

Bloch also has a personal detour: He turns left from West Burnside onto Trinity Place to reconnect with Everett Street east of 19th Avenue, where it still has two vehicle lanes. He’s not sure it’s a good solution—it can cause cars to back up behind him while he waits for an opening in westbound traffic on Burnside—but it beats slogging along predictably congested Everett Street.

“I don’t know why the car always has to lose for a bike to win,” said Bloch. “I would love to challenge the city into win-win thinking, where the bike gets its own improved way and car travel isn’t hampered.”

“Are we perpetuating dogma or looking at every situation for what it is?” he asks.

The Everett Street reconfiguration is a minor maneuver in the campaign against “auto orientation.” Many of the projects embodying this policy are evident in Northwest Portland projects at PBOT, said there is substantial unfolding. Pearce said Portland first faced the imperative of transforming its transportation system in the 1970s, when air pollution violated federal standards on one out of three days. In response, City Council adopted a cap on the number of parking spaces in Downtown.

That wasn’t the only reason for changing transportation policy. The city core had become overridden with parking lots and other auto uses, degrading its form and efficiency. Businesses and residents were fleeing to the suburbs. Mayor Neil Goldschmidt (1973-79) led Portland’s Downtown revival so successfully he was named U.S. Secretary of Transportation by President Jimmy Carter.

Fortsy years later, the proposed Portland Plan...
“When given the right options, more will choose to use means other than driving,” he concludes.

But there’s a degree of doubt among transportation planners and activists that locals are ready to release their grip on their steering wheels. The right choice in their minds faces public resistance despite their best efforts to spread the gospel.

Selinger rides astride this dilemma.

“If we are to continue to ‘densify’ in the Northwest,” he said, “something has to give. It will be a race to see if parking can be set by the market. Parking can be set by the market.”

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City Council weighs MAC garage issue

Continued from page 1

resolution against the hybrid structure. It will be held at 7 p.m. in the First United Methodist Church, 1838 SW Jefferson St.

Even before the Oct. 1 hearing, the council decided to delay final action until after the membership vote.

In April, the GHFL board failed to pass a motion pro or con at the end of a major public meeting called for that purpose. Last month, the board was still arguing about that meeting and how the minutes should portray various events.

Some have had enough of the quarreling. Three members resigned from the board this summer, one in obvious disgust at division and dysfunction.

In the summer, one in obvious disgust at division and dysfunction.

An effort to fill the first of those vacancies was nullified on procedural grounds, and the other two blocks south of the parking garage was changed, and they are up for election.

Most of the league’s monthly meetings drag on, lasting as long as three hours and frequently heading off into personal disputes or tangents. The contesting of the right of the developer of Block 7 to be a GHFL member has consumed a considerable amount of board time and involved a records request. Board President Bob Arkes acted on an anonymous charge that a board member acted unethically, resulting in filling of a formal grievance by the person accused. The writer of the poison pen letter, a former board member, was uncovered four months later. The email accused a board member of mischaracterizing the organization’s position on Block 7 at a city hearing.

Opponents of the Block 7 development grew so concerned they hired an attorney and Friends of Goose Hollow, raised funds, hired an attorney and became a virtual neighborhood association in itself. Members of this bloc dominated the 2013 GHFL elections, taking four of the six available seats, and threaten to gain a majority next month when 10 of the 13 seats are up for election.

Most of the league’s monthly meetings drag on, lasting as long as three hours and frequently heading off into personal disputes or tangents. The contesting of the right of the developer of Block 7 to be a GHFL member has consumed a considerable amount of board time and involved a records request. Board President Bob Arkes acted on an anonymous charge that a board member acted unethically, resulting in filling of a formal grievance by the person accused. The writer of the poison pen letter, a former board member, was uncovered four months later. The email accused a board member of mischaracterizing the organization’s position on Block 7 at a city hearing.

Multnomah Athletic Club General Manager Norm Rich removed all copies of Tracy Prince’s popular Goose Hollow history book from the club’s gift shop, ostensibly because the author has been an unspoken critic of the development proposal. Prince accused the club, of which she is a member, of “bullying” and attempting to silence her. Rich did not respond to a request from the Examiner to explain why the book was pulled.

Harvey Black, chair of Friends of Goose Hollow, is attempting to focus the opposition’s energies on the issue at hand.

“The most important reason to oppose the MAC project,” he said. “But the bottom line is that the MAC worked with the neighborhood in the 1980s and 1990s to secure a parking garage and needed zone changes, promising the city and the neighborhood, in exchange for its support, that the club would build within RH zoning on the two blocks south of the parking garage and it would refrain from building further MAC parking south of the garage. The MAC has walked away from those commitments.”

The Multnomah Athletic Club claims the 1981 master plan agreement and a later one in 1992 both expired in 1995 when zoning for the main MAC garage was changed, and they no longer limit expansion of club parking.

Block 7, surrounded by South 19th, 20th, Main and Madison streets, has been used as a de facto park since the 1990s.

Comment on nwexaminer.com

Balanced assessment balanced.

The Multnomah Athletic Club claims the 1981 master plan agreement and a later one in 1992 both expired in 1995 when zoning for the main MAC garage was changed, and they no longer limit expansion of club parking.

Block 7, surrounded by Southwest 19th, 20th, Main and Madison streets, has been used as a de facto park since the 1990s.

Comment on nwexaminer.com

Balanced assessment balanced.
Viola d’Amore
by Julianna Mazziotti

Dulled gloss on my deep red body, each of my silent six strings fastened by pegs, I float with no articulate notes. Yet, in your ears, a sweet silvery sound resonates: the nonexistent bow emerges from your imagination, gliding across my vertical lines—lively vibrations bouncing, playing.

Your hands embrace me, my backward “S” shapes, working, working for halo-like music to dance gracefully through each parcel of unfilled air.

Lincoln High School senior Theodora Mautz achieved perfect scores on both the ACT and SAT college entrance exams this year. She is believed to be the first to do so in Oregon.

OregonLive featured her story, which involves a father from Pendleton with a close connection to cowboy culture and a mother from Beijing. She is fluent in Mandarin and knows Chinese culture; she regularly visits her grandparents in China.

She plays in piano competitions, excels in science and pole vaults on the school track team. She also runs a tutoring program to help immigrants become citizens.

Lincoln student perfect on entrance tests

Theodora Mautz got perfect scores on college entrance exams while heavily engaged in sports, arts and community service. Photo credit: (Lorijo Daniels / Lorijo Daniels Photography)

Poetry printed on bus benches

A poem by Lincoln student Julianna Mazziotti, 16, is featured on TriMet bus benches on Southwest Salmon and 14th next to the school. She was one of 10 Portland students recognized by the 2014 Poetry in Motion program.

Lincoln Cardinals Fall Focus

Welcome to the NW Examiner’s new Lincoln High School page. As the school year unfolds, we will be providing news, photos, schedules and announcements of school activities and sporting events.

FOOTBALL

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Go Cardinals!

Welcome to the NW Examiner’s new Lincoln High School page. As the school year unfolds, we will be providing news, photos, schedules and announcements of school activities and sporting events.

Lincoln student perfect on entrance tests

Theodora Mautz got perfect scores on college entrance exams while heavily engaged in sports, arts and community service. Photo credit: (Lorijo Daniels / Lorijo Daniels Photography)

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Poetry printed on bus benches

A poem by Lincoln student Julianna Mazziotti, 16, is featured on TriMet bus benches on Southwest Salmon and 14th next to the school. She was one of 10 Portland students recognized by the 2014 Poetry in Motion program.

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Hampton Inn & Suites on Northwest Everett Street overcomes prior neighborhood objections.

ALLAN CLASSEN

What a difference a year makes.

When a Hampton Inn & Suites hotel was proposed at Northwest Ninth and Everett in 2013, immediate neighbors came out in force to register opposition. Many, who lived in the Elizabeth Lofts Condominiums across the street, were alarmed at the possibility of an eight-story building screening their views of the Park Blocks.

There were also broader concerns about the design, quality of construction and incompatibility with the surrounding area. It was considered too suburban looking by some members of the Pearl District Neighborhood Association land-use committee and not connected to neighborhood life.

The design ran into even harsher criticism from the Portland Design Commission. After going back to the drawing boards—and buying another quarter block to expand the original half-block site—Hampton Inn’s design team has come back with a reconﬁguration that seems to satisfy both immediate neighbors and the Pearl District Neighborhood Association.

Barry Perkel, director of real estate for the Raymond Group, a Wisconsin-based company that designs and builds Hampton Inn hotels and other commercial buildings, presented the updated proposal to the PDNA last month. After seeing drawings, hearing about plans and interacting with the development team, the audience of about 20 people applauded, not typical protocol at such meetings.

“I think this is a huge improvement over the previous design,” said PDNA Vice President Bruce Morrison. “I’m delighted with the ground floor on Everett.”

The addition of the quarter block at Northwest Park and Everett streets allows a larger, L-shaped building with a full block fronting Everett. The ground floor along Everett will be devoted to a restaurant and separate bar surrounding the main entry. The walls will tilt up to fully open the space to the outdoors in good weather. There will also be an open fire pit and a water pool near the entry. The hope is to enliven the corner and make it an attraction for neighborhood residents as well as hotel guests.

That resonated with neighbors, who made this suggestion in 2013. Association representatives also pushed developers of the new Marriott Residence Inn on Northwest Ninth Avenue for a street entrance to its bar, but they have been disappointed to find that the bar is difﬁcult for non-guests to ﬁnd.

No restaurant/bar operator has been identiﬁed, but Perkel said the company’s preference is for a local tenant. If no such operator can be found, he said the Raymond Group will run the bar itself to ensure the building connects with the community.

Committee member Reza Farhoodi said he had no conﬁdence that the restaurant and bar spaces will succeed.
without a local operator.

“Our first choice is not to be in the restaurant business,” said Perkel, adding that the local broker looking for tenants is confident they can be found.

The building will be 94 feet tall, slightly below the allowable 100 feet in this zone. It will have 232 rooms and 114 parking stalls on the second and third levels. Underground parking is favored by the PDNA, but the developer rejected it due to construction costs and logistics.

The application will go directly into the city’s design review process without the typical design advice step. The goal is start construction next spring and finish by fall 2016.

While some neighbors disparaged Hampton Inn Suites for what they perceived as its low-brow clientele in 2013, that criticism did not re-emerge this time.

“We attract a wide range of socioeconomic levels,” said Perkel, adding that the chain’s success in Madison, Wisc., suggests it will be a good fit in Portland.

There will be an eco roof over the third floor parking at the center of the block and a seventh-floor terrace overlooking the Park Blocks.”

The design of the Hampton Inn Suites passed muster with Pearl neighbors and now goes to the Portland Design Commission.
Those Pesky Boys of Slabtown

In the early 1900s, Croatian immigrants Jakov and Marija Paveskovich raised six children in a two-story house at Northwest 20th and Upshur streets. The home was near St. Patrick Church, where the boys, Tony, Johnny and Vince, were altar boys.

After dabbling in professional baseball, Vince returned to Portland where he taught and coached at Lincoln, Jefferson and Marshall high schools. Less is known about the oldest son, Tony, who had rheumatic fever as a child and later developed asthma. He left school after the eighth grade to work to help the family finances. Still, he managed to play semi-pro baseball for the Baby Beavers in 1929 when he was 16. He later played in an industrial softball league for his employer, Oregon Casket Company.

Tony’s love of sports transferred to following his brothers’ athletic exploits. He kept a scrapbook of their clippings. He did not serve in the military in World War II, but was a member of a citizen patrol group, receiving an award in 1944 for 400 hours of service.

In the mid 1940s, Tony became a warehouseman for a wholesale appliance company, Electrical Distributing Inc.

“He unloaded the freight cars and was very watchful of our inventories, people going through our warehouse,” recalls A.M. “Buddy” Cronin, CEO of the company. “He was a good man. When the Beavers would have opening day, he would take a couple of days off or we’d give him the time off because he was so excited that the Beavers were playing.”

Tony was a ticket taker for the Beavers after they moved to Multnomah Stadium in 1956. A man who remembers running into Tony on business in the 1960s said his favorite subject was his brother Johnny. He suffered a brain aneurism in 1965 and died.

His younger brothers enjoyed better health and longer athletic careers. They were never far from the Vaughn Street Ball Park, whose beloved Portland Beavers groundskeeper Rocky Benevento hired them as bat-boys.

The pair also developed an interest in roller hockey. The boys went down to the junkyard near Montgomery Ward to retrieve discarded roller skates, which they rebuilt from multiple skates to make ▶
serviceable pairs. They made their own sticks and later used hockey sticks from the nearby ice arena.

The pucks came from discarded circles of wood from the casket company. According to Vince, Tony would leave the wood outside on the windowsill. If they needed more pucks, they would rap on the window and tell him.

The younger brothers hung out at the ice rink at Northwest 20th and Marshall, earning the “rink rats” label. Johnny was clubhouse manager for the original Portland Buckaroos hockey team in the early 1930s, and Vince was a stick boy.

“When it was hockey season, we were at the rink; when it was baseball season we were at Vaughn Street Ball Park,” said Vince.

Johnny, a natural at hockey, played in an amateur beer league while in his teens. One sportswriter dubbed him “Pesty Paveskovich.”

Johnny was also a standout on the 1936 state championship Lincoln Cardinals baseball team. Oregonian sportswriter L. H. Gregory suggested his name be shortened for newspaper box scores. He was known as Johnny Pesky throughout his major league career, although he didn’t officially change his name until 1946.

Johnny joined the U.S. Navy Pre-Flight School at Chapel Hill, N.C., with his Red Sox teammate Ted Williams. They played baseball for the Navy Cloudusters baseball team. Johnny earned the rank of ensign.

In 2005, he summarized the key to his happiness: “I’ve been married to the same woman for over 60 years. I’m still with the Red Sox. What more do you want?”

He died in 2012 at age 93.

Vince played baseball for the University of Portland in 1941-42, then served in the U.S. Navy before returning and graduating in 1948. He was signed by the New York Yankees organization, but saw limited action. He came to the realization that he wanted to teach and coach. He started teaching at Irvington Elementary School before moving on to three Portland high schools, working as a teacher, coach and administrator. He retired in 1988.

“Today I am fortunate,” he said recently. “I think the good Lord guided me. I have no regrets.”

One of the players he coached was Pete Ward, who went on to play for the Chicago White Sox. “One thing about Vince,” said Ward, “if you play sports, he knows about you.”

He is a member of the Ex-Newsboys Association and the Oldtimers Baseball Association and continues to attend St. Patrick Church. He can be found at his usual booth at the monthly Slabtown baseball breakfasts at McMenamins Tavern and Pool.
Food Front members start Cook’s Club

Anyone interested in food, community invited to join monthly gatherings.

KC COWAN

Food Front Cook’s Club is a small group with a passion for food and a cooperative spirit.

Northwest Raleigh resident Faye Yoshihara got the idea last year, when she served on the Food Front board of directors.

“We could never get people to come to our board meetings, because they’re kind of boring,” said Yoshihara. “There’s so much community here, but board meetings are not the best way to try to engage our owners.

“A couple of us, well, we love to cook, we love to eat. So we thought, wouldn’t it be fun to see if there are enough people interested in just talking about food from all angles?”

Food Front members Regina Hauser and Evan O’Neill joined Yoshihara in starting the group. The co-op announced the venture and provided a small stipend for supplies, but the club is free to set its own agenda.

Sharing food is a big part of the club’s fun. At last month’s meeting, cherry tomatoes and tiny mozzarella cheese balls were paired with the olive oil and balsamic vinegar. They sampled two wines, and Hauser brought pakhoras she made by dipping basil leaves in chickpea batter.

They meet monthly, except summers. Topics are whatever interests the members. So far, they’ve explored chocolate, fermentation and Old World foods.

“It’s really (based on) whoever has an interest in a topic,” Yoshihara said, “and it’s really been very informal, very small, just very easygoing and fun.”

Hauser said the club shows how Food Front is different from other grocery stores. “There’s more community around Food Front,” she said. “I love getting to know people. The food is almost secondary.”

The meetings average six to nine people, including a Cordon Bleu-trained chef, a woman who has a large citrus orchard and a woman who lives in France half the year. Yoshihara calls herself the “worst cook” of the group, but since she grew up on a farm, her interest leans toward the food system.

“Even though we only had nine people show up for a cooking session, we have done some outreach in the store, some pairings and things like that,” Yoshihara said. “And we’ve had upwards of maybe 40 or 50 people who will stop and will try the pairing and in that process, we’ve been amazed with the owners and shoppers and their knowledge.”

Cook’s Club has met in the community kitchen at the Savier Flats and more recently at Food Front’s patio. They’re looking for a new home this fall.

“I just would love to see a space where people could come and talk,” she said. “Just have a night where someone could talk about a certain type of food, and maybe have a demonstration.”

Club members are thinking of creating a cookbook to sell to Food Front members. Several brought cookbooks to examine and critique at the September meeting.

Club member Mary Bartlett, co-author of a cookbook entitled, “Throw a Great Party,” advocates for including good photographs and not being too wordy.

Food Front Cook’s Club is open to all, including non Food Front members. Contact the club at: foodfrontcooksclub@gmail.com.

Food Front Cook’s Club members Regina Hauser (L-R), Evan O’Neill, Joan Zucker, Susana Feraris, Gretchen Westlight, Faye Yoshihara and Mary Bartlett. Photo by KC Cowan

Cook’s Club met in the Food Front patio last month and discussed plans for a cookbook. Photo by KC Cowan

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ESCO, formerly Electric Steel Foundry, has been a Slabtown fixture since 1913. While the company looks to the next 100 years with the opening of the Hank Swigert Center for Innovation, ESCO respects the past. The center is located in a former warehouse standing on land that was once occupied by the old Vaughn Street Ball Park. Old Portland Beavers photos decorate the center’s lobby, and baseball themes identify its rooms. For instance, an area for sensitive research is called the Bullpen.

ESCO’s backstory is also told with photos and innovative products from the company’s 101-year history.

The real work of the innovation center is turning new ideas into products and testing them in preparation for production.

“This is a collaborative space that promotes interaction between customers, designers and manufacturing in the development of next generation products,” said Chris Carpenter, vice president of innovation and technology, at opening ceremonies attended by ESCO employees.

Hank Swigert is the grandson of ESCO founder C.F. Swigert.

ESCO President and CEO Cal Collins (left) and Hank Swigert, a longtime ESCO employee and director and grandson of the company’s founder, dedicate the Hank Swigert Center for Innovation. Photo by Donald R. Nelson

ESCO opens innovation center with nod to history, baseball

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H9047_2015PHP34 ACCEPTED
Northwest Portland joins a nationwide ramen rage – for good reason.

MICHAEL C. ZUSMAN

Once the cosmic weather switch flips from sunny and warm to cloudy, cool and damp, a hot bowl of soup sounds alluring again. That pivotal moment is upon us, but with comforting news for Northwest Portland residents.

After a year-long run as a popular pop-up, Boke Bowl emerged to full-time bricks-and-mortardom in the Central Eastside Industrial District in 2011. The Northwest 18th and Northrup outlet followed in May of this year. It was not on my summer radar. Call me a foul weather fan, but it turns out the ramen here is a natural tonic for an easy night out when the wind blows the rain sideways and the temperature scale plays in a single octave range.

The Japanese love their ramen regardless of the season, slurping hot soup and noodles year-round. It’s been that way since the end of World War II, which triggered an influx of cheap wheat flour from the West and repatriated war veterans who had developed a taste for wheat noodles during campaigns in China and elsewhere in Asia.

An abiding memory of a 2013 visit to Tokyo is the profusion of ramen shops (“ramen-ya” for showoffs) where customers punch their orders into what look like large vending machines stationed at the establishments’ perimeters, then sit down and wait for humans to deliver according to mechanized specifications.

The essential ramen components are simple: broth, most often pork, chicken or dashi-based; flavoring (or tare), commonly relying on soy sauce supplemented with a blend of spices; and wheat noodles, curly or straight. From there, the ensemble can take any number of tacks depending on what additions get thrown in the bowl, either standard components chosen by the house or menu options selected by the customer.

In the United States, most everyone over a certain age associates ramen with college days or early work life on a desperately tight budget. We all survived on those 10 for $1 cups of dried noodles with the packet of uncertain seasonings that were magically transformed into a meal with the addition of boiling water. Perhaps it’s these taste memories shared by the Boomer generation that account for ramen’s recent ascent in American gastronomy.

Books are dedicated to divining its deepest secrets, and restaurants specializing in ramen have sprouted all over. (A popular Chinese restaurant outside Boston that I visited earlier this year had recently installed a “ramen night.” I suspect this is testament more to the soup’s sudden notoriety than the noodles’ Chinese roots.)

Enter Boke Bowl. Love or hate the bright lights, eye-searing orange and white color scheme and cutesy graphics splattered everywhere, this is a trend surfer (or tradition in the making) worth getting to know.

The ramen options begin with three types of broth: a seafood version that’s a bit too salty; caramelized fennel that’s a tad too sweet (but which fits the vegan/vegetarian manifesto); and pork, which is just right. Each variety arrives piping hot in a quart-sized bowl with a substantial tangle of bouncy noodles on board. Other incorporated elements differ somewhat from variety to variety, but my preferred pork ramen ($10) boasts shredded pork, matchstick pieces of...
dried seaweed and bamboo shoot, corn kernels, chopped scallion and mustard greens. The highest and best use of the seafood broth is in Miso Black Cod and Sausage Ramen ($16).

And don’t forget the condiments on each table: tangy/salty/spicy togarashi powder and a bottle of sriracha-like chili sauce that’s plenty hot, but not debilitating. Adjust away.

The optional add-ins help round out each one-bowl banquet. The poached egg for a buck—slow-cooked to yield a silky-soft bright white orb—ought to be mandatory, as the runny yolk adds luxurious body to the broth. For crawlers of animal protein, a sizeable chunk of crispy, well-seasoned deep-fried chicken breast ($4) is a must, though the dollop of pickled mustard seed aioli accompanying the chicken doesn’t add anything intelligible to the ensemble.

The intertwining flavors and textures of the different broths, condiments and optional additions offer a near-infinite universe of ramen variations. And don’t forget the side dishes, notably the ramekin of umami-packed pickled shiitakes ($2) and the trashy but terrific “rice tots” ($4), crispy on the

Continued on page 20
outside, chewy and mochi-like inside, splattered with chili-inflected mayonnaise. The only forgettable side I tried was a dish of seriously under-fermented cabbage kimchi ($1).

The most surprising joys on the Boke Bowl menu are the mealtime possibilities that aren’t hot soup: the selection of pillow soft steamed buns (three for $9) filled with brisket, pork belly, zucchini or even peanut butter and jelly; a cold noodle salad ($10), a bowl of delicious dry (brothless) ramen served with pork loin or tofu, plus carrot, greens and a soy-cured hard-boiled egg; and a formidable seasonal garden salad ($9)—on an early fall night, including spicy arugula, sweet cherry tomatoes, crunchy fried garbanzos and big firm cubes of smoked tofu—dressed with a sesame-lemon vinaigrette.

For dessert, skip the miso-butter-scotch “Twinkie,” more a gimmick than a go-to, and opt instead for the rich and earthy dark chocolate and five-spice pot de crème or mango and kaffir lime leaf tapioca pudding (each $3).

Though Boke Bowl has gone along with the labor-saving order-at-the-counter service model, dishes were quickly delivered from the open kitchen to the table by cheerful, knowledgeable staff. Patrons lean to the twentiesomething crowd, unsurprising in light of Boke’s budget-friendly pricing, though all demographics are represented in the space that occupies the ground floor of The Addy Apartments.

Indoor seating, at small tables and the kitchen counter, tops out around 50, with reasonably comfortable, if Spartan, furnishings and ample elbow room for all. In the summer, outdoor tables expand seating by about half. Don’t hesitate to visit Boke Bowl when the sun returns. There are plenty of good things to eat year-round (including dim sum set to debut in mid-November). ■

Boke Bowl, 1200 NW 18th Ave., 503-719-5698, bokebowl.com. Open daily, 11 a.m.-9 p.m. RECOMMENDED.

Continued from page 19

Huge windows, hanging light globes and screaming orange walls set the atmosphere at Boke Bowl. A logo comprised of a stylized soup bowl with squiggly noodle lines is everywhere, including condiment containers and server uniforms. Photo by Vadim Makoyed
Farewell Noisette:

Restaurant closures have never been on my beat. One can be fairly certain that whenever a place closes, there are ample measures of wounded pride, heartache and financial wreckage leading up to and following the event. So, I decided a long time ago that when a restaurant failed or was about to, I didn’t want to be the one to tout the fact as if it were sign of my peerless insider access.

Portland’s crop of thumb-typing young Turks, on the other hand, seem to feel no such constraint. Instead, a closure gets treated no differently than a new opening, especially if the writer can be the first to jam something out online, before moving on abruptly to the next hot event and the next and so on, rarely with any follow up or consideration of the underlying human cost.

And so it was with the recent closure of Noisette on Northwest Vaughn. Michael Russell’s shallow exposé appeared on the Oregonlive website July 22, announcing the impending closure at an indefinite future date and offering little else besides a perfunctory emailed quote from owners Tony and Debbie Demes professing their retirement from the restaurant business and Russell quoting at length from his own recent review of Noisette. I’ve never been impressed with Russell’s integrity and this insufficient smidgeon only solidified my dismay. There was no reason to jump on this story other than ego. But, I suppose Russell must have felt great pride in being the first to kick a little dirt on the coffin before it was even lowered into the ground.

Tony Demes is a restaurant lifer. Cooking fine food is what he’s done with extraordinary skill and dedication for more than 20 years. His original Portland restaurant, Couvron, which was open from 1995-2003, was an exemplar of Portland’s maturation as a serious culinary destination. His return to town after stints in New York City and Washington state was exciting news. I remember chatting with him while he and Debbie personally renovated the decrepit building they bought for Noisette to fill.

But Noisette never caught on the way Couvron did. So much has changed in the way Portlanders eat—the “casualization” of fine dining, some maven wrote—that Demes just couldn’t find the right angle despite top-notch food and his best efforts not to appear too formal.

When I interviewed Demes a short while before Noisette opened, he told me this: “I love Portland. It’s the reason I came back, bought this building and am opening this restaurant. I love growers who come to your back door to sell you their vegetables. To me, Portland may not have a lot of super fine din-

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Portland Pearl Rotary Club meets every Tuesday at 7:25 a.m. in the Ecotrust Building, 721 NW Ninth Ave., second floor. The public is invited. A $10 charge includes breakfast. For information, contact Randy Vogt, vogttime1@icloud.com or 503-222-9858. This month’s programs are:

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Oct. 14: Club assembly, Tracy Vizcarra, club president.

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Adoption presentation
Boys & Girls Aid will present information on adopting a child at Friendly House, 1737 NW 26th Ave., Thursday, Oct. 16, 6 p.m.

Goose Hollow meeting
Members of the Goose Hollow Foothills League will hold a special membership meeting Wednesday, Oct. 8, 7 p.m., at First United Methodist Church, 1838 SW Jefferson St. The purpose of the meeting is to consider and vote on a proposal to rezone Block 7 (between Southwest 19th, 20th, Main and Madison streets) from residential to commercial to allow construction of an apartment building and Multnomah Athletic Club parking facility.

Family Music Circle
Ted Kaye leads a Family Music Circle every third Friday of the month at Friendly House, 1737 NW 26th Ave. He invites neighbors to bring the whole family and sing or dance or play little instruments. The next session is Friday, Oct. 17, 6-7 p.m. There is no admission charge.

Pittock Mansion tour
A special tour of the Pittock Mansion will explore its evolution since 1914, from the changes made when the Pittocks lived there to repair after the 1962 Columbus Day Storm as part of the Friendly House Continuing Learning program Thursday, Oct. 9. Meet at the mansion at 1:45 p.m. The cost of $12 for Friendly House members ($15 for nonmembers) includes admission.

Camas tour
A tour of Camas, Wash., which was founded by Henry Pittock, is scheduled Thursday, Oct. 23, 10 a.m.-4 p.m. The Oregonian newspaper publisher had a summer home near Lacamas Lake. The tour includes the Camas Library, a walk along Main Street and a nod to the Georgia Pacific paper mill, started by Pittock to make newsprint for his paper. The cost is $25 for Friendly House members ($30 for nonmembers). Pre-registration is required by Oct. 20. Call 503-228-4391.

Family Open Art Studio
Friendly House invites families to the Arts and Crafts room to work on a different art project each Saturday morning. The first class is Saturday, Oct. 18, 10 a.m.-noon. It’s free for members; there is a $5 charge for nonmembers.

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For info for the Committee to Re-elect Betsy Johnson

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Monday-Friday 8-5
Saturday 10-3
Sunday Closed (nap time)

1903 NW Thurman St.
(Formerly located on NW Thurman St.)

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The Portland Bureau of Transportation has appointed 13 individuals to a Stakeholders Advisory Committee that will oversee the Northwest Parking Plan, which will be fully implemented when meters are installed next April, according to Chris Armes, who is administering the program.

The program will involve meters and permits east of Northwest 25th Avenue and west of I-405, though the existing K Zone between 16th and 18th avenues will not be affected. For $60 a year, residents and workers in the district may purchase permits, which will allow them to park free in metered areas (except on 21st and 23rd avenues).

The metering system is expected to generate perhaps $1 million a year in surplus revenue that will be available to provide local transportation improvements and alternative transportation incentives. The SAC will advise the city on how this money should be spent and the logistics of operating the program. The body is advisory to PBOT, which has the authority to make final decisions.

The first meeting of the SAC is tentatively scheduled Wednesday, Oct. 15, 4 p.m, at Friendly House, 1737 NW 26th Ave. The meetings are open to the public.

The committee has four representatives each from the Northwest District Association and Nob Hill Business Association, plus five at-large seats. It will be chaired by Rick Michaelson, a neighborhood resident, developer and business person since the 1970s.

Responding to questions about other city programs such as Street Seats and Bike Corrals that take the place of parking spots, PBOT's Bill Hoffman, who has shepherded the program from conception, to City Council adoption and on to implementation over the past five years, admitted the program's goals are "schizophrenic."

"On one hand, we're working to maximize on-street parking, while at the same time there is a real desire to use the public right of way differently" in ways that add vitality to the community and businesses, he said.

Northwest Parking Plan inches toward implementation

13 selected to Stakeholders Advisory Committee that will oversee the program.

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<td>Tavo Cruz</td>
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<td>Karen Karlsen</td>
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<td>Rick Michaelson, chair</td>
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<td>Nancy Pautsch</td>
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Northwest Portland Parking Stakeholder Advisory Committee Roster

Street Seats installments, such as this one on Northwest Glisan Street, reveal the city's ambivalence on best use of the on-street parking lane.

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NORTHWEST EXAMINER, OCTOBER 2014 / NWEXAMINER.COM
Keeping it local

Continued from page 1

legal in Oregon since 1998.

Although sales for recreational use would greatly expand the market, it would also complicate his business and divert him from his mission.

“I think I’ll stay with the medical route,” he told the Examiner.

Wald noted that marijuana prices in Washington tripled after it was legalized there, resulting in long lines outside dispensaries and frequent shortages causing stores to close for days or weeks. He’s also seen Californian marijuana stores bar their windows and employ armed guards, becoming shady places that degrade their neighborhoods. That’s not what he has in mind on Thurman Street.

“I don’t want the madness of anyone over 21 [being eligible to buy],” he said.

While he doesn’t begrudge those who gain pleasure from the substance, he’s focused on the health benefits.

“I think everyone should have safe access to cannabis,” said Wald, using the term he prefers due to the stigma attached to marijuana.

“I know a lot of people who need it,” he said. “They shouldn’t have to turn to the black market, or have to feel ashamed or intimidated.”

Wald, who moved to Portland with his family—he and his wife live across the street from Chapman School, where their twin sons attend fifth grade—from Hawaii in 2010, has a close friend who credits his survival to marijuana.

Robert Drew was an outstanding volleyball player and fitness paragon who contracted Crohn’s Disease, causing him to waste into a skeletal form unable to take in adequate nutrition and needing a wheelchair. He also became addicted to narcotic painkillers, Wald said. With marijuana use, he was able to kick prescription drugs, control his pain and become a productive artist.

Wald himself, who has had three knee surgeries, is an Oregon Medical Marijuana ▶

Medical marijuana cardholders browse the dispensary, where they can choose from smoke-able, edible and liquid forms of the product. Oregon law requires that the dispensary have a locked door. Photo by Vadim Makoyed

Owner Bobby Wald, a medical marijuana user himself since having three knee surgeries, aims to provide a clean, safe product in a context where people don’t feel shame.

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Liz Davidson, N.D.
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Women’s Health Care

Continued on page 26

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Wald, who moved to Portland with his family—he and his wife live across the street from Chapman School, where their twin sons attend fifth grade—from Hawaii in 2010, has a close friend who credits his survival to marijuana.

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Wald himself, who has had three knee surgeries, is an Oregon Medical Marijuana ▶
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New Businesses

Civic Taproom & Bottle Shop
621 NW 19th Ave.
503-760-9639
civictaproom.com

The Civic Taproom and Bottle Shop will open soon in the Civic Condos, offering beer, wine and hard cider. “There are over 188 breweries in Oregon,” said co-owner Spencer Raymond, “and we will represent them all over time.” His partner is David Bloom, and they have hired Sean Hiatt, who co-owned Caps & Corks on Northwest Lovejoy, to manage the operation. They will keep a rotation of 12 beers, three wines and six ciders on tap. They will not serve food, but invite patrons to bring items from nearby Boise Fry Co., Uno Mas or Hot Lips Pizza. They will display historic photos of the area and train staff to answer questions about local history.

Spectacle
2250 NW Lovejoy St.
503-798-5179
spectaclepdx.com

The first tenant in the new Franklin Ide Apartments building, a full service optical clinic, opened in August. Owner Mark Schmitt is an optometrist and medical laboratory scientist who can evaluate glaucoma, macular degeneration, diabetes, high blood pressure, cataracts and other diseases affecting the eyes. Dr. Schmitt is particularly interested in evaluating children under 6 to best correct eye problems. Spectacle also sells frames, including Leisure Society Frames. The clinic will partner with nonprofits to provide free glasses to local people in need. A grand opening celebration will be held Friday, Oct. 10, 5-8 p.m.

Thurman Street Collective
2384 NW Thurman St.
971-803-7970
thurmancollective.com

Northwest Raleigh residents Bobby Wald and his wife, Kanani Miyamato, opened a medical marijuana dispensary and art gallery last month (see story on Page 1). Wald, who has worked for 24-Hour Fitness the past 17 years, will continue that job while running the dispensary in the evenings. Miyamato, who’s working toward a master’s degree at Pacific Northwest College of Art, will manage the gallery, where she will display her own art and works by other local artists.

GP Kitchen
453 NW 10th Ave.
503-222-1563
eatgpkitchen.com

A “fine foods market” founded by husband and wife team James Joyce and Vicky Davies in Lake Oswego in 1992 will open its second store in The Gregory building this month. They offer dine-in and take-out meals, in addition to catering. Prepared foods include fresh produce, meats, seafood and locally baked breads. Grocery items will include pastries, soups, salads, entrees, desserts, wines, chocolates and cookbooks. It will be open six days a week beginning Oct. 16.

Pettygrove Physical Therapy & Sports Rehabilitation
1515 NW 18th Ave., #400
503-228-1106
pettygrovept.com

Northwest Portland residents Karl and Sasha Kolbeck purchased the Pettygrove clinic from Vinton Mougey this year. Both are experienced physical therapists, and they have five other certified therapists on staff, providing a total of 125 years of experience. The Kolbecks are also certified in orthopedics. The clinic has 4,500 square feet of gym and treatment space and seven private treatment rooms. Lockers and showers are available. In addition to other types of equipment, the clinic offers Biodex isokinetic strength testing and exercise.
Oscar Drakes, a full-service restaurant featuring steak and seafood, closed after less than six months in business at 1939 SW Morrison St., across from the stadium. General Manager Benjamin Pickthorn told the Examiner, “We didn’t have the financing to keep it going.”

10 Barrel Brewing, which is remodeling the former Mellow Mushroom space at Northwest 14th and Flanders, intends to add a rooftop deck. The bright mural covering both sides of the building will not be retained by the pub.

CK Thai Kitchen, 323 NW Park Ave., has been closed during normal business hours lately and no one is answering phone calls.

Plaza Cleaners closed its second outlet at 909 NW Everett St. last month.

Cinema 21’s Kickstarter campaign to replace 50-year-old seating in the main theater succeeded, raising $73,763 from 716 backers.

Tribute’s, 2174 W. Burnside St., closed recently. The pizza and sandwich restaurant never regained the popularity it enjoyed at 2272 NW Kearney St. after being forced to move two years ago.

Will Leather Goods, which opened at 816 NW 23rd Ave. in July, is expanding to the lower level in the same building, where it will feature its “found collection” of used items.

Whole Foods Market now offers home delivery service for $4-$6.

Hand-Eye Supply, a store dedicated to work wear and high quality tools, is moving from Fourth and West Burnside to 427 NW Broadway this month.
**Superfund Mitigation**

**Date:** Monday, October 27, 2014  
**Time:** 6:00 - 8:00 PM  
**Place:** Multnomah County Annex, 2020 NE Mill Plain Rd.

Learn about neighborhood archives & records to research local history on your terms!

**Forest Park Day of Stewardship**

**Date:** Saturday, October 18, 2014  
**Time:** 9:00 AM - 12:00 PM  
**Place:** Lower Macoupin Trailhead, NW 110th & SW Rockwood Ave.

Join the Friends of Lower Macoupin for a day of work and play to celebrate the 40th anniversary of the park.

**Community Policing**

**Date:** Wednesday, October 22, 2014  
**Time:** 5:00 - 7:00 PM  
**Place:** Multnomah County Annex, 2020 NE Mill Plain Rd.

Learn about the steps the police department is taking to improve community relations.

**Grants**

**Metro Central Enhancement**  
If you have ideas on how to make your neighborhood more beautiful, a Metro Central Enhancement grant could help make your vision a reality. **Apply by October 27, 2014** for more information, visit [www.oregonmetro.gov](http://www.oregonmetro.gov) or contact [Heather.Nelson.Kent@oregonmetro.gov](mailto:Heather.Nelson.Kent@oregonmetro.gov), 503 797-1739.

**NW Neighborhoods Parks & Recreation Fund**  
The Oregon Community Foundation invites proposals from qualified nonprofit organizations for grants to support the construction and renovation of parks and recreation facilities in NW Portland. **Apply by October 22, 2014** at 5:00 p.m. or [www.nwpta.org](http://www.nwpta.org) (space is limited).

**Park & Diem: Couch Park**

**Date:** Saturday, October 11, 2014  
**Time:** 5:00 - 6:00 PM  
**Place:** Couch Park, NW 19th & Glisan St.

Park & Diem is a monthly, volunteer-driven, city-wide event organized by the Portland Parks Foundation. People and organizations work together to improve Portland’s public parks. Volunteer for Couch Park’s work day by weeding, returning litter, etc. Learn more at [parklandia.org](http://parklandia.org).

**Walktober Program**

Lace up your sneakers and join us for a walking tour (or two)! October is a great month to get out and enjoy our neighborhoods for Walktober celebrations. Find details about these FREE, public events at [www.nwnw.org/walking](http://www.nwnw.org/walking).

**Walkabout**

**Talkabout**

**Walkabout**

**Talkabout**

**Arlington Heights**

**Date:** Tuesday, October 21, 2014  
**Time:** 6:00 - 7:00 PM  
**Place:** Sylvan Fire Station, 1715 SW Skyline

On November 13, 2014 the newly elected Board will elect officers for 2015.

**Goose Hollow Special Meeting**

**To all members of the Goose Hollow Foothills Neighborhood Association:** Pursuant to a request at least 10% of the members of the GHFL, notice is hereby given that a special meeting of the membership will be held on **Wednesday, October 8, 2014** at 7:00 p.m. at the First United Methodist Church, 1838 Jefferson St., in the Chapel. Per the request, the purpose of the meeting is to “adopt a Goose Hollow neighborhood position opposing the proposal submitted by Mill Creek Resident Trust LLC, partnered with the Multnomah Athletic Club (MAC), to rezone Block 7 from RH (residential) to CW (commercial).” This meeting, like all meetings of the GHFL Board and membership, is open to the public. Further details regarding the conduct of the special meeting will be posted at [www.goosehollow.org](http://www.goosehollow.org) and sent via e-mail to all subscribers to our e-mail list. Note that the Board will hold its regular meeting on October 14, 2014 at the MAC.

**Goose Hollow Annual Meeting & Elections**

**Date:** Thursday, November 20, 2014  
**Time:** 7:00 PM  
**Place:** MAC, 1849 SW Salmon St

The Goose Hollow Foothills League is preparing for the yearly election of their Board of Directors. This year there are 7 open positions. All interested candidates are encouraged to submit their names and a brief 100 words or less statement of qualifications and interests no later than October 13th to Casey Milne, casey.milne@comcast.net.

The Board will approve a list of candidates at the October 16th Board meeting; however, candidates may also be nominated at the annual meeting from the floor. Qualified candidates will be members of the Goose Hollow Foothills League. Deadline for submitting a membership application is November 13, 2014 in order to vote for this years Board. On December 18, 2014 the newly elected Board will elect officers for 2015.
Find calendar updates at: www.nwnw.org/Calendar
Snapshots

Swift watchers at Chapman School left a lot of litter, as Northwest Westover resident Dustin Johnsen documented with this Sept. 14 photo. “It’s an impressive spectacle that adds unique vibrancy to our neighborhood,” said Johnsen. “But … we can do better than what is pictured … I’m confident we can come to a solution.” Dustin Johnsen photo

Young Slabtowners interacted enthusiastically with Penny’s Puppet Show at the Eighth Annual Slabtown Festival last month.

Chess for Success, based in Montgomery Park, recently hired Marilyn Anderson as director of development.

Last month, Con-way Inc. employees made a special delivery of school supplies to Friendly House, where Executive Director Vaune Albanese accepted the donations from Tom Hentges, facilities maintenance specialist for Con-way.

The Rogue Bluegrass Band performed at Besaw’s 111th Anniversary Bash last month. The event benefited Potluck in the Park.

Dove Lewis Emergency Animal Hospital honored Joe Justice, who collected more than $1,000 for the clinic in a donation lockbox by his aluminum pigs at Northwest 23rd and Lovejoy.

The first Homer Award, named for longtime 23rd Avenue Market owner Homer Medica, was awarded to Mike Ryerson (right) at the Slabtown Festival last month. He is accompanied by (L-R): Karen Walscott, Joyce Medica’s sister; Julie Benevento Ball, Collin Medica, Homer’s son; and Joyce Medica, Homer’s wife.

Donald R. Nelson photo

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Donald R. Nelson photo