



Taste of Beaumont: *a treat not to miss*

by John Sandie

Other than our annual National Night Out Picnic in August, BWNA's annual "Taste of Beaumont" in April is typically our largest gathering of neighbors. It's an opportunity for many of our local restaurants and other culinary businesses to showcase some of their wares for the neighborhood residents. As we did last year, we will be using the Beaumont Middle School cafeteria as the venue for this special occasion. We will again enjoy the talents of Cynthia Plank and her BMS band as they provide musical entertainment to add to the festivities. This is an opportunity to reconnect with old neighbors or to extend a warm welcome to Beaumont Wilshire newcomers.

The "Taste" also provides a backdrop for annual elections of BWNA officers and Board members. Anyone living within the boundaries of the Beaumont Wilshire neighborhood, as recognized by Portland's Office of Neighborhood Involvement (ONI), is eligible to vote on BWNA motions and proposals and to seek election to BWNA positions. Every year, half of the at-large Board positions and a couple of the officer positions come up for re-election as well as any "open" positions that need to be filled. Although there are currently no definitively open positions, any interested party is free to challenge an incumbent for a seat on the Board.

Even if you are not sure about committing to a Board position, get involved. BWNA can always use more volunteers to lighten the load and support more research on issues germane to our neighborhood.



Taste of Beaumont 2014.

Beaumont-Wilshire Grassroots Advocacy Showcased

by Al Ellis

In other parts of Portland, what do they think of when they hear or read the name "Beaumont-Wilshire"? Some, no doubt, haven't a clue. ("Beaumont-what?") But for many others, the name likely conjures up stereotypical images of a sleepy but charming little neighborhood nestled somewhere amidst ubiquitous trees and multi-colored gardens on the East Side, with residents going about their business calmly and securely, kids making their way to school, joggers in the park, cyclists in the streets, strollers on the sidewalks, dogs along side—a prototypical placid, idyllic community. That, of course, is only part of the picture. Like anywhere else, Beaumont-Wilshire has its share of rough edges as well, not the least of which is the acquired reputation in recent years as a nexus for grassroots activism.

Beaumont-Wilshire's experience with grassroots advocacy was showcased at a February 28 citywide "community summit" organized by the Office of Neighborhood Involvement (ONI)—City Hall's main link to Portland's 90-plus neighborhood associations. Billed as the "In It Together Community Summit," neighborhood activists from more than 20 organizations, along with the mayor himself ("A Conversation With Mayor Hales"), made presentations on a wide range of topics of local interest from police profiling of minorities to services for the elderly to demolition/development.

Representing BWNA were board member Barb Strunk and past president and newsletter editor Al Ellis, who teamed up with South Burlingame Neighborhood Association's Jim Gorter to conduct a workshop on how neighborhood grassroots organizations can be organized to impact public policy.

All three of these presenters are members of the steering committee of United Neighborhoods for Reform (UNR), a grassroots organization with roots in BWNA and the source of a resolution for demolition/development reform that has been endorsed by close to half the neighborhood associations in the city. Although the workshop's focus was the evolution of UNR and its growing influence at City Hall, the discussion also touched on the organization and accomplishments of other local grassroots movements, including Beaumont-Wilshire's "Respect PDX" (organized to prevent the construction of a cell tower adjacent to residences) and Beaumont-Wilshire Neighbors for Responsible Growth (organized to mitigate problems associated with construction of a four-story apartment building with no on-site parking and an out-of-scale size at odds with the character of Beaumont Village.)

The Community Summit was held at the Ambridge Center (1333 MLK Jr. Blvd) with doors opening at 8:00 a.m. for pastries, coffee, and registration, followed by three sessions of workshops—one in the morning and two after lunch—with the event concluding around 4:30 p.m. Lunch was free, courtesy of the city, and at-home babysitting and on-site interpreters were made available by ONI upon request. It was a capacity attendance, estimated to be around 400.





President's Message

by John Sandie

It Takes All Kinds

While waiting to give testimony before the City Council in February, a comment by Commissioner Fish caught my attention. At the end of a little back-and-forth discussion among Council members regarding some testimony just given, he offered an aside about how nice it was to have this type of interaction between the mayor and commissioners. For a brief second I was puzzled by this until “a light went off” in my head and the awareness of the vast difference between public and private organizational dynamics became apparent in a way I had never really considered in the past.

Let me explain. When I was working, a key element of any group or team within the particular organization was forming “working relationships” with your peers and colleagues. This was fostered in numerous and diverse ways: informal lunch meetings, after-work “attitude adjustment” hours, the classic golf outing and such. When working at a small, medical device manufacturer, I know more decisions and progress were made during the informal lunch meetings the president held a couple times a month with the Directors than anywhere else (typically at a local Cracker Barrel; he liked the fried okra). While I’m far from an expert of Oregon’s public meetings laws, I can speculate that it is far more difficult for our City Commissioners to have opportunities to form these “working relationships” and nearly impossible to hold any informal meetings where the public’s business is even remotely touched upon. I assume—always a risk—that the real informal discussions between Commissioners happens de facto through their office staffs.

Being in production management, my professional life was always linked to team dynamics and culture. Early in my career I attended a week-long, internal company training session that, among others things, demonstrated the ability of a good team to always outperform its individual highest achiever. Without fail, over the week, when given tough, complex issues and asked to choose the “best answer” (very few absolutes), teams always outperformed the best individual score. In addition, the best teams were made up of members with a wide mix of character traits. Books written on these team traits could fill a small library and are given a variety of names by the numerous authors. A few of the common identified traits are: Organizer—keeps team on topic; Inquirer—keeps team objective and reduces emotions; Analyst—obviously the “numbers” guy/gal; Peacekeeper—brings different views together and helps bridge the gaps. Usually there are seven or eight traits identified; you don’t necessarily need that many on every team, as often an individual can fill more than one trait. The point is: when a team has broad representation of these traits within its members, it has higher potential to achieve success.

Whether it is a highly accountable and challenged group such as the City Council of a major metropolitan area or a more humble neighborhood association board it is true that “it takes all kinds” to be most effective!

So if you had been cautious about getting involved and questioning your contribution to any organization, don’t. Who knows, maybe you’d bring that missing trait to a team and help in more ways than you’ll ever know.

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Editor's Notes

by Al Ellis



Remember the lyric from that old Bob Seger song “Against the Wind”—“...deadlines and commitments—what to leave in, what to leave out...”? That pretty much sums up an editor’s decision-making responsibilities, which run the gamut from routine and straightforward to sensitive and nuanced, with the caveat that the more difficult calls are not made in a vacuum. Like the astute medical patient, the wise editor seeks

second opinions, which my colleagues provide regularly.

Deadlines: you’d think that this would be clear-cut. I mean, a deadline is a deadline, right? But even deadlines are subject to contingencies. The deadline published on the BWNA website (www.bwna.us) for submission of articles, ads, announcements, and Letter-to-the-Board editorials is the second Friday of even-numbered months. But what if either I as editor or Amy Gwilliam as graphic designer are indisposed at deadline time due to travel or other circumstance? Simple: just move the deadline up a week. Or what if a prominent BWNA event, say a general meeting, is scheduled a few days after the deadline? Same thing, only the reverse: move the deadline forward a few days. It’s an example of practicality trumping rigidity for the good of the order. All the same, deadline changes can backfire if not announced far in advance.

Commitments: the mission of our newsletter is threefold—to provide stories of interest to the B-W neighborhood, facilitate communication between the BWNA Board and its constituents and generate enough revenue through advertisements to keep this publication afloat—with the latter a balancing act between maximization of ads and adequate space for articles. A recent decision emanating from the ads/articles tug of war was triggered when two of our clients requested full-page ads.

It would seem like a no-brainer, right?—the larger the ad, the greater the revenue. But two other considerations factored in: layout flexibility (i.e., the capacity to move ads and articles around so that everything fits) and content sufficiency (i.e., articles sufficient in number and variety to make the newsletter worth reading). The newsletter instruction page on the BWNA website specified only two options for ad size—“standard business card” (3.5 x 2 inches) and “double-size” (3.5 x 4 or 7.2 inches)—with no mention of any other ad size. To resolve the quandary, we ended up creating a new option—a half-page (7.5 x 5 inches) ad, proportionally increased in price with a 10% discount and now appearing on the newsletter instruction page.

What to leave in, what to leave out: this is where the rubber hits the road for an editor. First the nuts and bolts stuff: enforcing the 300-word limit for articles (150 for editorials), checking that the author’s name is included and disqualifying any article of a political nature—e.g., one promoting a candidacy or ballot measure. (Note: we gladly leave advocacy politics to publications with room to spare.) The more substantive part of the job involves decisions

BWNA Calendar

Monday, March 9 • 7:00PM

BWNA Board Meeting
Bethany Lutheran Church, Library Meeting Room
NE 37th entrance

Friday, April 10th

Deadline for submitting articles, letters,
announcements and ads for the
May-June 2015 newsletter

Monday, April 13th • 6:30PM

Taste of Beaumont General Meeting and Elections
Beaumont Middle School Cafeteria
NE Fremont and NE 41st

Saturday, April 18th • 9AM to 3PM

Earth Day Clean-Up (see article page 8)
5520 NE Killingsworth

Monday, May 11th • 7:00PM

BWNA Board Meeting
Bethany Lutheran Church, Library Meeting Room
NE 37th entrance

BWNA’s calendar is on the web!
Go to www.bwna.us and select BWNA Calendar

Part-time Job Opening

Hollywood Farmers Market Token Program Administrator
Application deadline is **March 20**
For more information go to BWNA blog (www.bwna.us)

Do you know a neighbor that could use a helping hand?

The Beaumont-Wilshire Neighborhood Volunteer Group stands ready to pitch in.

Cleaning chores: yard work, window washing, garage/storage organization, simple painting.

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on topics to cover, articles to include and composition edits from spelling to sentence structure. For assistance on those tasks, I’m delighted to welcome two well-qualified B-W volunteers to our newsletter team: Jenny Pietka (assistant editor) and Myrna Sheie (copy editor). Winds of responsibility lighten with a little help from my neighbors!



Letters to the Board

To the Board:

I have been a proud resident of our Beaumont-Wilshire Neighborhood for upwards of twenty years. Although growing up and graduating on the west side of town, I moved across the river after high school and became enamored with what I still regard as the best neighborhood in Portland. Most recently, however, I, along with friends and neighbors, have been disappointed and frustrated with the problem of folks not cleaning up after their dogs, a situation that is growing both in frequency and prevalence on our block and many others around the neighborhood.

As a person who does lots of “stomping” between my house and my girlfriend’s some fifteen blocks away, often accompanied by her four-year-old little girl, I can attest to numerous dog messes left on the sidewalk as well as blatantly and seemingly deliberate discarding of poo-filled plastic baggies along the way. I am certain that it is only a minute fraction of our local dog owners who are not doing the right thing—i.e., taking responsibility for cleaning up after THEIR dog. That is not too much to ask, and it’s the law in parks (City Code 20.12.140, Ordinance 146131, punishable by a fine of up to \$150). I believe a little awareness delivered to those few culprits, letting them know that what they do is HARDLY going unnoticed, should be helpful in maintaining the beauty of the best neighborhood in the city!

– Benny Childs

To the Board:

*I just love your house!
My sister visited town and noticed your house.
Have you considered selling?*

Many of us have gotten these kinds of approaches and may be tempted to look into them. DO look into their offer, but also check with a local real estate agent (or better yet, do a “for sale sign by owner”) to see what your house is really worth in today’s market. Some estimates say that the quick cash offers usually cost you about 20% of what you could get. That could easily be over \$100,000. Even the advice of a real estate agent may turn out too low, as many houses are now selling above the asking price. The only way to really know what your house is worth is to actually put it on the market.

But prior to calling the real estate agent or putting up your own “for sale” sign, a basic question with ramifications beyond your own household needs answering: Do you care if your house is torn down and replaced by something that will degrade the neighborhood? If you do, let the real estate agent find a buyer who actually will live in the house. Talk to neighbors and friends to find a local buyer. You also can put a restriction on the deed to ensure it is not torn down. (Don’t be fooled by “remodels” that ONLY keep part of the back wall!)

– Jim Karlock

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Beaumont-Wilshire: The Real Dirt

by Barbara Strunk

My husband, Loren, and I have been gardening at our Beaumont-Wilshire home since 1976. One reason we were drawn to Beaumont-Wilshire was the old, well-established rock gardens. We saw gorgeous azaleas, yucca, basket of gold, and cotoneaster cascading over the red lava rocks.

Beaumont-Wilshire is a wonderful place to garden. The diverse house styles invite many types of gardens: roses, vegetables, parking strip gardens, sunny and shady. Lots of people have gardens. Space to garden is a treasure to be preserved in our neighborhood.

When I first tried to push my shovel into the original Alameda ridge soil, I almost cried. The river rock deposits of the Missoula floods make shoveling a challenge. But over the years I have realized that the good drainage of our native soils allows many plants to thrive. With the addition of compost from our compost piles, and from the great garden nurseries nearby, our plant choices have expanded greatly.

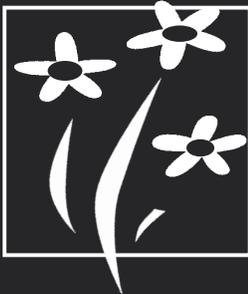
Our lawn is long gone. We have rock gardens, raised vegetable beds, a sunken garden that used to be a pond and recently a greenhouse. We have so many plants in pots that my friends say I have a pot problem. Woodland plants grow in the shade and dry land plants grow where the sun blasts in the afternoon. Competition between Loren and me is fierce for the space to grow the most sun-demanding plants: eggplants vs. eriogonum! What a treat to eat dessert by the blueberry bushes in the back garden in late summer.



I love walking the neighborhood watching gardens grow and change with the seasons and the years and talking to the creators of the gardens. And after conversing with a gardener, one always picks up an idea or two.

We will tell another gardener's story in the next issue of the B-W Newsletter.

Garden in front of house, with garden kitty, Benny.



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Dispelling Myths for the Good of the Environment

by Barbara Linssen

Old habits are sometimes based on myths, and updating can reap benefits. Consider the following tips.

Myth: *It's good to warm up the car before driving it.*

False! The only thing you are accomplishing by letting your car warm up is wasted fuel and unnecessary pollution. Automotive experts, including the Car Talk guys, have long said that the best way to get your car going is to turn it on and drive away slowly, but don't speed until it's warmed up. Unless you are driving a vintage car from the 1950s, your car does not need to sit idling before driving away, even on the coldest winter day.

Myth: *It's more harmful to turn the car off and on again if I'm making a quick stop.*

Not true! Assuming you don't have an electric hybrid, the rule of thumb is if you will be idling more than 10 seconds (10 seconds!), it's better to turn it off and restart. Try saying supercalifragilisticexpialidocious twice—that's about 10 seconds. Not only are you wasting money, but that useless burning of fuel creates pollution, which kids absorb twice as much as adults. Never idle near a school, sports field or playground. Bring a blanket if you will be waiting in your car during your child's practice. (Check out <http://www.edf.org/transportation/reports/idling>). And, by the way, idling on school properties is prohibited in Portland.

Myth: *Old paint cans are hazardous.*

Not true! If you've used up the paint and it's just a dried up empty

can, then it is not hazardous. Take the lid off so the recycler can see it's not full of paint and recycle both can and lid in your blue recycling can at the curb. If you have a can with liquid paint still in it, then look up a nearby drop-off location through the PaintCare program. (Go to www.paintcare.org or call Metro at 503-234-3000 for more information.)

Myth: *I'll let the recycling people figure out what to do with this.*

Please don't! This is called "aspirational recycling" and costs the recycler, the city and the environment plenty. It can also cause your garbage hauler to refuse to empty your container on recycling day. Only put the recyclables listed in the Curbsider (<https://www.portlandoregon.gov/bps/article/510401>) in your blue bin, keeping the glass separate. By putting in plastics, styrofoam, baggies and other things that do not belong in there, you create a contaminated load of recyclables. These are picked out by hand, if possible; otherwise they contaminate an otherwise recyclable material (like a bale of scrap paper contaminated with plastic film) and the whole thing will become garbage. So...*when in doubt, throw it out!*

Spiced Toasted Almonds

by Myrna Sheie

- 2 c. raw almonds
- 1 tsp. extra-virgin olive oil
- 1/2 tsp. maple syrup
- 1/4 tsp. sea salt
- 1 tsp. cinnamon
- 1/4 tsp. ground ginger

Preheat oven to 350°.

1) Toss almonds with olive oil, maple syrup, salt, cinnamon, and ginger until evenly coated. Spread evenly on a sheet pan.

2) Bake for 7-10 minutes, until aromatic and slightly browned. Almonds will become crispy as they cool.

Variations:

1) To 2 cups of toasted almonds, add 1 Tb. dark chocolate chips, 1/4 c. dried cherries, and 1/4 c. pumpkin seeds.

2) For a more savory flavor, swap out cinnamon and ginger for 1/4 tsp each of dried rosemary, sage, and thyme.

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UNR Message Resonates

by Al Ellis

After nearly a year of two-steps-forward-one-step-back progress, the BWNA-initiated grassroots organization known as United Neighborhoods for Reform (UNR) has achieved two of its main objectives: 1) uniting a wide range of neighborhood associations to craft and endorse a common resolution for demolition/development reforms; and 2) presenting the resolution's recommendations at City Council hearings. It was a journey replete with hours of organization, volumes of internal debate and a slew of public testimony, all a prelude to the home stretch ahead: adoption and implementation of reforms.

From the start, doubts abounded: would it be possible to attract interest from around the city? Was it feasible to craft a common resolution that could garner endorsements in a timely way from so many different neighborhood associations? And even if that succeeded, under what circumstances would it be possible to argue for that resolution before the City Council? Finally, and perhaps most importantly, what hope was there that a skeptical political establishment would ever consider adopting such reforms?

Yet UNR succeeded. From a nascent gathering of like-minded neighborhood association leaders and preservation activists at "Summit I" to a packed room of representatives from over two dozen neighborhoods at "Summit II" to the naming of the organization and assembling of a Draft Proposal Committee at "Summit III" to the eventual compressing of over 50 recommended items into a one-page resolution that went on to be endorsed by neighborhood associations representing close to half the city's residents. The resolution can be accessed via UNR's blog <http://unitedneighborhoodsforreform.blogspot.com>.

And what about relations with City Hall? Grassroots support for the movement increased, local media picked up on the story and doors began to open for UNR. The Bureau of Development Services, in charge of demolition permits, months earlier had created a committee to consider demolition reforms and UNR representatives were invited in February to sit down at the negotiating table to hammer out the final details on a proposal for City Council including improved demolition notification and warning procedures and a compromise demolition delay provision for the purpose of seeking alternatives to demolition. Meanwhile, UNR was able to

effectively advocate for its full spectrum of reforms at two City Council public hearings through a series of carefully orchestrated 2-3 minute testimonies along with submitted documents. Emphasis was placed on preserving older viable, affordable homes, regulating the footprint of new replacement homes to better fit the existing fabric of a neighborhood (one of Mayor Hales' stated priorities in his State of the City address), holding developers accountable for inspection and abatement of hazardous materials at demolition sites and mandating a program for deconstruction (recycling of materials for reuse). With the mayor and other Council members committed to pursuing these reforms, UNR has emerged as a player at the table—a force to be reckoned with at City Hall.



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Earth Day Cleanup

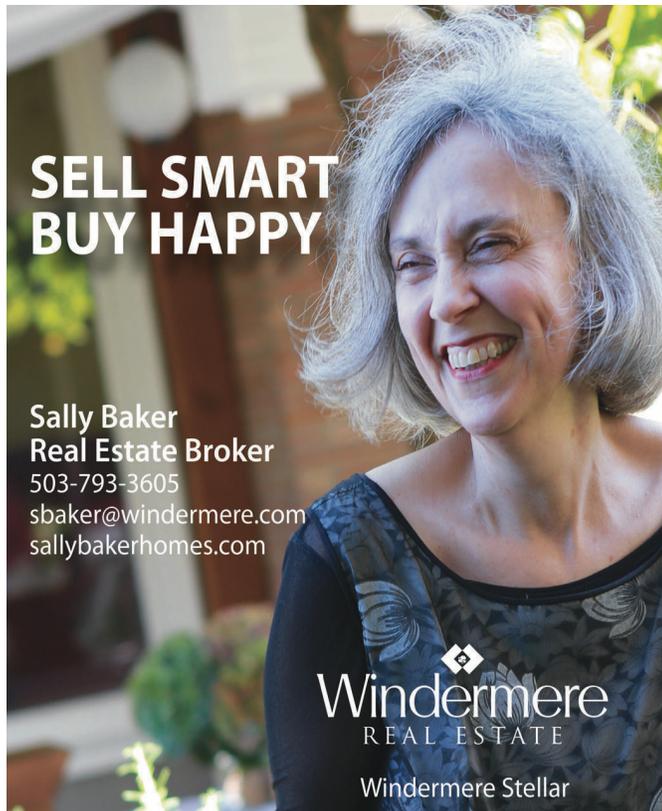
by Jessica Jazdzewski

Spring will be here before we know it, so it's time to start thinking about sprucing up your home! Thanks to generous funding from the Metro voucher program and the Portland Bureau of Planning and Sustainability, the Cully Association of Neighbors will be holding its annual Earth Day Clean-Up on Saturday, April 18 from 9 a.m. to 3 p.m. at 5520 NE Killingsworth Street. The cleanup is an excellent opportunity to get rid of clutter, dispose of bulky waste and pick up something you want at a great price.

Organizations like Total Reclaim, the Habitat for Humanity ReStore, Community Appliances and Northeast Emergency Food Program will be on hand to take donations of household items, clothing and non-perishable food. Be sure to stop by the popular neighborhood yard sale where you can name your price on an array of unique donated treasures.

One of the main goals of the cleanup is to keep as many reusable and recyclable materials as possible out of the landfill at very affordable disposal costs. Please keep in mind that this event is for residential vehicles only; no commercial vehicles will be permitted.

The Cully Cleanup is a great way to make a big impact in your community this Earth Day. If you would like to sign up for a three-hour shift or have questions, please contact Jessica at 541-510-4761 or cullycleanup@gmail.com. You can also sign up to volunteer online at <http://goo.gl/forms/Pb5PPkksV>. Volunteers will be provided with lunch and be allowed to dump one carload for free!



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New Team At Americana Frame

by Tekla Hoehn

It's business as usual for the many loyal customers of Americana Frame custom frame shop on Fremont Street. But behind the scenes, change is afoot: accomplished custom framer and neighborhood resident Baer Charlton will take over the shop March 16, along with his wife and partner Diane Charlton.

Americana Frame has a long history in Beaumont-Wilshire. Sharlene ("Shar") Stacy opened Americana Frame in Beaumont-Wilshire in 1978. The custom frame shop has been a fixture in the neighborhood at its current location for 28 years. The new owners also have a long history here: many in the neighborhood already know Baer, an award-winning Custom Picture Framer (CPF) who has worked at Americana Frame for years, and Diane, who grew up in Beaumont-Wilshire and resides with Baer in her childhood home. Additionally, the Charltons have an impressive history of volunteer service to the neighborhood—as former co-editors of this newsletter, vocal contributors at general meetings and active participants in a variety of BWNA activities, including newsletter delivery, with Diane serving as a distribution captain.

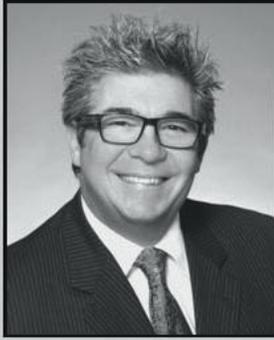
Though he has 48 years of framing experience, Mr. Charlton has never owned a shop until now. "I didn't want to be tied

down." Now, he says, "I live six blocks away and can't imagine living elsewhere!" Over the years, Mr. Charlton has framed countless pictures, sometimes using only hand tools. He's also framed some rather unusual objects, including a Porsche that had been cut in half lengthwise, WWII paraphernalia, umbilical cords, and a taxidermal mouse named Socrates. "People don't just bring pictures here," said Mr. Charlton. "They don't just want a frame to put on the wall. They have a story and they bring it here. They want us to help them tell their story better."

Mr. Charlton started framing when he was 12 years old. "It just felt natural [to use my hands]," said Mr. Charlton, whose mother was also an artist. The shop uses both hand tools and modern tools. For example, they join with a foot stomper, not a pneumatic gun and cut their frames with a foot-stomp chopper.

The Charltons already know many of the customers, some of whom have been coming to the shop for over 30 years. Many have left the neighborhood but still come back for their picture framing needs. "We get stuff from around the country, from people who have known Shar forever," said Mr. Charlton. "We even have customers in Russia who used to live in Beaumont-Wilshire...they still send things." Americana Frame will continue to serve its eclectic mix of patrons from the same location at 4223 NE Fremont Street. For shop hours and contact information, visit www.americanaframe.com.





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3 Tasty Spots to Try

by Tekla Hoehn

Ah, spring...slightly warmer temperatures, gloriously longer days and lots more work to be done around the house and garden! Reward yourself after a burst of spring-cleaning by eating out at one of Beaumont-Wilshire's fabulous local restaurants. Here are three spots to try, each of them bringing unique flavor and ambience to our neighborhood. In the interest of thorough reporting, I visited each of these delightful eateries for a meal (or two) and thoroughly enjoyed them all.

Fire and Stone

Wood-fired pizza and bakery

Fire and Stone opened late in December 2014 at 3707 NE Fremont Street (in the former Wilshire Market building). This already-popular restaurant serves wood-fired pizza for lunch and dinner and bakes all of its own bread and pastries. The décor is simple and open, with forestry-inspired wood tables and booths. For lunch, try the fried cod sandwich served on ciabatta with fennel, onion and greens. If you're going for pizza (served for both lunch and dinner), try the ground sausage, crumbled evenly over the top. For something different, try their white pizza with ricotta and mozzarella.

If you only have time for a quick stop, visit the take-out side of the restaurant where you'll see a shelf with bags of bread ready to go. I tried the gigantic ciabatta loaf, which is actually made in their wood-fired oven. Most of their regular loaves are baked in a traditional oven and usually include baguette, sourdough and a seven-grain farm loaf. In the morning, you can order Ristretto Roasters espresso from the take-out area or buy a house-made pastry. They're open every weekday at 7 a.m. The vanilla syrup is made in-house, as well as chocolate ganache, which I'm told is an excellent choice for kids' hot chocolate.

Manager Rebecca Emrick told me, "This neighborhood has been so welcoming with the restaurant, it's amazing...the response has been tremendous. We've only been open a few months and we already have repeat customers." In addition, diners have told her they simply "love having somewhere to walk" (though there's a parking lot too for folks arriving in cars). People tell Fire and Stone that they're excited about what Wilshire Market has become, "rather than a condo or more apartments."

I'm going back soon to sample their savory pancetta scone. Visit <http://fireandstonepdx.com> for their menu and more.

Bang Bang

Thai-inspired curry and cocktails

Bang Bang opened in February of this year at 4727 NE Fremont Street and immediately drew the attention of Portland's food-loving scene. Offering a Thai-style menu (most of which happens to be gluten-free), this cozy evening spot draws curious eaters from in and outside Beaumont-Wilshire with custom cocktails and curries. I'm going to go out on a limb and tell you to order the chicken wings. When I went to eat there on a busy Saturday night (Bang Bang's fourth night after opening), the people next to us were ordering

chicken wings – for the fourth night in a row. Other notable items on the menu include a Panang curry (which happens to be vegan) as well as a green curry with pork belly and housemade sausage.

I spoke with one of the owners, Kate Wood, and asked her to describe the food. "It's hard for me to highlight one thing. Everything's so varied, and yet perfectly balanced; creamy and spicy. I'm proud of [chef Adam Caplan's] food."

You're likely to meet one or all of the owners (Kate Wood, Alex Wood and Adam Caplan) when you eat at Bang Bang. They're serving food, tending bar, greeting folks at the door, and generally



look to be having a grand time. "We wanted to open a spot in this neighborhood because we all live in NE (on the edge of Rose City Cemetery). We like having a relationship with our neighbors." Kate and Alex also

own Aalto Lounge in SE Portland, where they serve the Belmont neighborhood. "Our best customers are our neighbors. We're looking forward to being better acquainted with this community."

Bang Bang opens at 5 p.m. every day except Tuesday. They're around late—until midnight most days—and even later on Friday and Saturday. Check <http://www.bangbangpdx.com/> for details.

Daruma

Tokyo-style sushi bar

Daruma is a cozy, 25-seat sushi bar at 3520 NE 42nd Avenue. After opening in 2013, Daruma quickly became a go-to destination for sushi-heads throughout Portland. In 2014 the Portland Mercury bestowed Daruma with "Portland's Most Underrated Sushi" award. "It exceeded my own expectations," said owner Andy Diaz, who also runs Blackbird Wine—Atomic Cheese on Fremont Street. "I attribute much of this to our chef Yuki Yamada." Mr. Yamada is Japanese and uses authentic preparation to pickle and prepare the fish for the table.

I love the relaxed, yet authentic atmosphere and the clean design of this intimate space. Also, the sushi is outstanding. Try the ocean trout when you visit. The fish is pink like salmon, but more melt-in-your-mouth (i.e., less chewy). Chef Yamada finishes it by torching the edge of skin on one side.

Soon Daruma will begin serving lunch. The menu will feature both rolls and bowls. Diners can stay and eat (if you have time, try a donburi bowl) or select from ready-to-grab sushi. "We want to serve our neighbors—like the shop owners and teachers across the street—so we're making it really accessible," said Diaz.

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3 Tasty Spots to Try, continued

Daruma (pronounced DA-roo-mah) is Japanese for dharma, a reference to the cosmic way in which the restaurant came to be. As Diaz tells it, he had fallen asleep watching the documentary Jiro Dreams of Sushi and awoke to a phone call from a realtor friend who told him that the Ristretto Roasters space (at 3520 NE 42nd) had just become available. "Someone should open a sushi place there," replied Diaz. The rest, as we like to say, is Beaumont-Wilshire history.

Daruma serves dinner from 5–9 p.m. Tuesday–Saturday. Be sure to visit <http://www.darumapdx.com/> for menu and new lunch hours.



Yuki Yamada talks to a fish.

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