

Grant Park Neighborhood Association

P.O. Box 13102, Portland, OR 97213

Spring 2019

QFC Closes: End of An Era

by Ken Peterson

More than four generations of Grant Park residents have enjoyed the continuous presence of a full service grocery store within our neighborhood boundaries. That came to an end on January 29, 2019, when QFC closed its doors for the last time.

Judging from the outpouring on Nextdoor (14 separate strings with more than 500 comments) QFC will be greatly missed. Nextdoor comments varied from speculation about what would happen next to the newly available real estate parcel, to fond recollections and memories of favorite employees at both QFC and its predecessor, Kienow's, to mutterings of conspiracy by Kroger Corporation to essentially "kill off" the Grant Park store to maximize profits at its nearby Fred Meyer store, which recently had an extensive and expensive remodeling.

One thing is clear: the store had not been profitable for five years. Despite heroic efforts by a very diligent store manager, Roger Dowell, the store remained in the red with recent annual goals of deficit reduction rather than a return to profitability. The five-year time frame coincides roughly with the arrival of the nearby New Seasons market, which prompted the first major remodel at Fred Meyer to make those two stores more comparable and competitive. QFC did get a minor makeover a few years ago that did not approach the scope of its nearby competition.

There was also a lot of theft from the store, and Kroger corporate policy of not physically confronting shoplifters made the store an easy target. During a visit just before the store closed while



(left to right) Bill Koppel, Assistant Manager, Roger Dowell, Manager, and Eric Chang, Service Manager after locking up the store for the last time.

I was interviewing the manager, someone walked in, calmly picked up a large bakery pecan pie, and walked right back out the entrance, not more than ten feet from where we were speaking. This particular person was well known to the store employees, but they lacked the ability to effectively deter him and others from engaging in blatant theft.

In addition, the lease for the store was about to expire. Grocery stores generally obtain long leases, frequently 20 years, and Kroger was not willing to take a chance on the store for such a lengthy interval.

Given the choice of supermarkets nearby, many shoppers came consciously or unconsciously to regard QFC as a sort of big convenience store, like an

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2019 MEETINGS:

April 16 (Annual Meeting),
June 11 (Board),
September 17 (General), &
November 12 (Board)
Grant Park Church
2728 NE 34th Ave

(corner of 34th and Knott Streets)

To check the meeting schedule
and agenda, or to suggest an
agenda topic, please go to:

[grantpark-na.org/thehood/
meetings.html](http://grantpark-na.org/thehood/meetings.html)

GPNA MEETINGS

Our Annual Meeting, when elections are held, is in April. Special or emergency meetings, when needed, may be scheduled at any time. Meetings are open. Grant Park Neighborhood Association is open to ALL persons living or working within its boundaries. If you need special accommodation, please contact a Board member.

GPNA EXECUTIVE BOARD

President:

Ken Peterson

Vice President:

Ron Laster

Acting Treasurer:

Ron Laster

Secretary:

Jane Comeault

At Large:

*Neon Brooks,
Mary Cal Hanson*

Land Use Chair:

Ken Peterson

Contact the board at:

general@grantpark-na.org

STAY IN TOUCH

Find us at Facebook:

[GrantParkNeighborhood](https://www.facebook.com/GrantParkNeighborhood);

Join our discussion group at: [groups.
google.com/forum/#!forum/gpna-forum](https://www.google.com/forum/#!forum/gpna-forum)

Or join us at: grantparkor.nextdoor.com

Grant Park Neighborhood Association Board Elections

by Ron Laster

The Annual Meeting in April is when GPNA conducts Board of Director elections.

The City of Portland established the Neighborhood Association structure in the mid-1970's. In doing so, the City acknowledged the then current phenomena of increased citizen interest and participation in the planning and delivery of government services as well as requirements imposed on city, state and federal levels for a defined citizen participation structure.

Portland's 95 self-governed neighborhood associations are defined geographically and have individual bylaws that establish boundaries, duties of board members, and meeting frequency. The current GPNA bylaws can be found on our website at <http://www.grantpark-na.org/aboutgpna/bylaws.html>

The volunteers who make up the Board are elected to serve one year in their respective positions. The Board is responsible for ensuring the financial well being of the association, maintaining up to date bylaws, providing for a transparent, objective meeting process and in time sensitive matters, acting for the association.

The Board can also form committees to respond to specific issues and needs as they develop and can designate representatives to represent Grant Park at other venues.

Our bylaws allow for up to 15 members- Five Officer positions and ten At-Large positions;

- President: Chief Executive Officer who presides over all meetings (General and Board)
- Vice-President: Acts as president when the president is unavailable (we can have up to two Vice-Presidents)
- Treasurer: Responsible for maintaining the finances of the Association and filing the appropriate tax forms
- Secretary: Takes and publishes the meeting minutes and attendee lists
- Communications: Manages and coordinates the newsletter publication and website
- At-Large positions: These are voting positions and are good "training grounds" for future officers.

We take nominations from the floor. You can nominate yourself for a position or contact a Board member listed in this newsletter to indicate your interest. Officers need not be homeowners or domestic residents of the Grant Park neighborhood. Anyone who works within our boundaries is also eligible to serve.

We are a nurturing group of neighbors actively seeking new members to ensure that our collective voice represents the diversity of our community.

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She was with us at every step and kept us well informed along the way. We were surprised at the time and effort she put forth for us, and overwhelmed at her availability and by the generous sharing of her many resources.

Jean is smart, ethical, insightful and hard working. She'll be your good friend at the end of your adventure, as she is ours!"

~Larry & Mary G, Grant Park

Letters to the Editor and Articles

Grant Park Neighborhood Association (GPNA) welcomes letters to the editor and original articles for publication from those residing or working within neighborhood boundaries. Letters concerning prior published articles must be submitted within 30 days of newsletter distribution. Letters or articles that include profanity, libelous statements, personal attacks against individuals or specific organizations, or that are unreasonably long, will be rejected. Articles should be original or with attribution stated, and should address topics of local interest. Letters and articles submitted anonymously will be evaluated on a case by case basis for publication, but the editor must be able to verify the identity of the writer to ensure authenticity. Letters or articles that support or oppose individual candidates for public office cannot be published, but those concerning ballot measures will be considered.

GPNA Newsletter Ads

The GPNA newsletter reaches over 2,000 homes and businesses between NE Broadway and NE Knott and from NE 26th to NE 47th, with some overlap around the outside edges. Distribution of the newsletter occurs quarterly.

Ads need to be print ready about three weeks before delivery of the next issue.

There is a per-issue standard rate, due upon receipt of an invoice with an attached copy of the issue in which the ad has run, and a per-year 10% discounted rate, which must be paid in advance. A copy of each issue will be sent to the advertiser.

For copy information contact Ron Laster, printresults@aol.com, 503-287-9566.

RATES/SIZES

Business card	2"H x 3.5/3.625"W	per issue \$45	per year \$162
Quarter page	4.5"H x 3.5/ 3. 625"W	per issue \$75	per year \$270
Half page (horizontal)	4.5"H x 7.5"W	per issue \$120	per year \$432
Half page (vertical)	9.5"H x 3.5/ 3. 625"W	per issue \$120	per year \$432
Full page	9.5"H x 7.5"W	per issue \$210	per year \$756

Donations to Neighborhood Causes

Grant Park Neighborhood Association donates funds to projects that build and sustain strong community ties in the Grant Park neighborhood and surrounding Northeast Portland neighborhoods. The grants support local efforts that protect and expand neighborhood investments and help community-based organizations expand their roles as community anchors.

Requests for GPNA donations must be made using a form on our website and cannot exceed \$500. The Board recently approved several donation requests:

- Grant High School graduation party, designed to ensure a safe and celebratory evening for seniors.
- NE Village PDX to provide scholarship funds to assist local "honored citizens" to join the organization with the goal of aging in place in their own homes.
- Beverly Cleary Schools K-8 Foundation to purchase emergency preparedness supplies as an item for its annual fund raising auction.

Preparedness Kit Basics: Water and a Meeting Place

by Nathan Havner, GPNA NET Team Member

"We never know the worth of water till the well is dry"
- Thomas Fuller

Regular readers of this newsletter surely recognize the need for Grant Park neighbors to be prepared in case of emergency. We lock our doors at night, stock up on basics when snow is in the forecast, and keep smoke detector batteries fresh. These efforts keep us safe from dangers we've experienced, or have reason to believe may occur. What about the less obvious dangers, though, like flooding, or severe earthquakes? With regard to strapping your house to the foundation, finding an apartment with a secured water heater, keeping a "go kit" ready, and prepping your loved ones for up to two weeks without basic services, many of us fall victim to the false dilemma between über-prepper and unprepared. It makes perfect sense to put off plans for once in a lifetime catastrophes: there's too much to do to be adequately prepared; I'd probably do it wrong, anyway; and the risk of these scenarios actually happening is still small.

Here's a compromise I think we can all live with. It's a fact that all of us need water to stay alive, and that each person uses about one gallon of water a day in an emergency situation. Can you keep enough water where you live so that your household will be self-sufficient for two weeks? Water containers are shockingly cheap, and can be as simple as washed milk / soda bottles, stored out of direct sunlight and extreme heat.

Once a year dump them out in your garden and refill with tap water.

If you're like me, making space in my life and home for one bit of preparation easily leads to others. I like camping, and most disaster preparedness food is just cheaper versions of camp food. I even found three five-gallon tubs (free!) filled with food that will probably outlive me on the Nextdoor app, recently covered in this newsletter. I love pinto beans and rice! Even if starting small only means your household has plenty to drink in case of disaster, it's a start.

How will you share your water, however, if you can't find your loved ones? Making a simple plan to follow in case of catastrophe is an easy way to stay safe if all communication networks are down. I recall working in Washington, DC, on 9/11, when cell phone service went down about 30 minutes after the plane hit the Pentagon, and stayed down for most of the day. Visualize yourself in all areas of your life, and consider a central meeting spot (probably someone's house) easy for all to access. Perhaps you can take the extra step, and holler across the fence to your neighbor: "Oh, in case of catastrophe, our family will be meeting at Grandma's as soon as we safely can."

When we prepare for danger we take control of our ability to handle a crisis; we move from REACTING to RESPONDING. I hope you consider a small cache of water and a family safety plan as ways to begin.

Neighborhood Land Use Update

by Ken Peterson

Many in the neighborhood wonder what will become of the several vacant commercial buildings within our boundaries.

The Gordon's Fireplace building, now a graffiti-covered abandoned eyesore with many broken windows, remains in limbo. New owner Interurban Development has a promising design plan for the building, but still lacks anchor tenants. As a result, forward progress is stalled, as is financing.

There is some vague news about the Jacksons minimart property. A recent check with the City of Portland revealed that an early assistance proposal has been submitted for the site. It reads as follows: "Remodel vacant building. Change of use from mini-mart to bank use. Existing paved curbs, landscaping, bio-swales and street curb cuts to remain. Previous use was permitted recently in 2012, so most landscaping, and site work is code cur-

rent. Building exterior to be repainted, but not changed. Building signage added, reuse existing free-standing pole sign." Inquiries directed to Seth GaRey of CE John Company, the developer, have received no response. This is a very different proposal from the preliminary design proposal reported earlier, which called for demolition of the existing building and replacement with a much larger commercial building.

Super Deluxe reportedly remains interested in the closed Burger King property as an expansion for its highly successful location on SE Powell.

Finally, the recently closed QFC store is a property of major interest. Although leased by Kroger, the actual owner is listed as MJH Land LLC, which eventually traces back to Hasson Realty in Lake Oswego. An inquiry recently made at that location has not produced any information.

End of an Era, continued

oversized 7-11, Plaid Pantry, or Jacksons. With long open hours, QFC became the place to pick up a carton of milk or a dozen eggs, while reserving major shopping trips for other venues. The fact that Kroger owns both the Fred Meyer and QFC chains blurred differences between the stores in terms of products, pricing, and quality.

So why the many laments about closing? As a regular QFC shopper for the bulk of my groceries, I enjoyed the ease of access, the short cashier lines, and especially the quality of seafood offerings. I came to know many of the employees on a first name basis, and they recognized me on my frequent shopping trips. Patrick in the produce department always went out of his way to find something fresh or to “look in the back” if something was limited or a bit wilted. Anthony in the seafood department did the same, and I have missed buying his excellent quality fresh crabs this season. Carol, a longtime employee, always made a special effort to be helpful. I think the notable difference at QFC was the helpful customer service and genuine friendliness of the employees.

QFC was also a local communal spot. It was common to shop there and bump into a neighbor. There were often small groups of friends and neighbors catching up with one another throughout the store.

Generations of school kids visited QFC on a daily basis at lunchtime or after classes to make small purchases,

depositing their backpacks in a large heap by the front door. No one seemed to tell them they had to do that, but it was something passed down as local lore. Parents living north of Broadway could send kids there alone to get a treat without having to worry about the danger of crossing a busy street with heavy traffic.

Manager Dowell also made a point of supporting the local community. QFC agreed to accept deposit bottle and can donations for the Beverly Cleary schools and over several years many thousands of dollars were collected that benefited local students. Many years ago, the store entered into a “good neighbor agreement” with the Grant Park Neighborhood Association to restrict both the types and hours of alcohol beverage sales, to help deter drunken behavior in the neighborhood surrounding the store. The store also contributed food and other supplies to GPNA for its annual neighborhood cleanup.

If there is a silver lining, it is that all of the approximately 65 employees at the store were able to transfer to other Kroger markets, many of them even to other QFC stores in Portland.

Those who have managed to avoid the somewhat non-intuitive layout and organization of Fred Meyer may want to consider taking the plunge to learn the many different places within the store where the same categories of groceries can be found. Don't expect much help, and take your GPS.

Bill to Curb Oregon Auto Theft Introduced

by Ken Peterson

Portland has the third highest rate of auto theft in the United States, behind only Baltimore and Detroit. The rate of auto theft has increased by more than half over the past few years, even though other crimes have been stable or decreased, and affects all Portland neighborhoods. Adding insult to the shock of finding an empty space instead of a personal vehicle, rightful owners often must pay hefty storage fees to towing companies after the recovery of stolen cars. GPNA, in conjunction with the Beaumont-Wilshire neighborhood, among others, have focused on these issues and have lobbied local elected officials to introduce legislation to help curb the problem.

Relief may come this legislative session in Salem. State Senator Michael Dembrow, who represents Grant Park, is among the sponsors of House Bill 2328, which attempts to remove a loophole from existing vehicle

theft law. Current law requires prosecutors to prove that an occupant of a stolen vehicle knew beyond a reasonable doubt that the vehicle was stolen. Two appellate court decisions led to a very strict interpretation of this requirement. In the *Fithe and Korp* cases judicial panels held that operation of a vehicle containing tools and implements used for auto theft was insufficient to infer culpability. As a result, prosecutors simply stopped charging defendants who didn't actually admit outright that they had stolen the vehicles they were caught driving. That reluctance, in turn, led to repeated theft with impunity by a relatively small number of individuals who knew what to say if they got caught.

Opponents of past efforts to tighten the vehicle theft laws argued that increased incarceration would drive

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Bill to Curb Oregon Auto Theft, continued

up prison costs. However, reliable cost estimates do not exist because no one knows what effect successful prosecution and conviction would have upon the rate of theft occurrence. Would the current crop of recidivist thieves stop stealing if they knew they would go to jail? Many car thieves have drug addiction issues, and some policy makers want more treatment options instead of increased prosecution. Reasonable minds may differ

concerning these issues, but simply allowing car theft to increase without consequences does not seem to be a reasonable choice. Many victims of such theft speak of feeling a sense of personal violation upon discovering their car is gone, or that it has essentially been trashed and vandalized even if recovered. If you want something to be done, let Senator Dembrow know you support his pending legislative efforts.

Weed Are Not Alone

by Laurene Mullen



(left to right) Laurene Mullen, Linda Peterson, and Nanwei Su

I love spring. On that rare lovely day when the sun deigns to shine down upon us, a walk through the neighborhood reveals the sweet little crocuses and daffodils popping a bit of color into our otherwise grey, wet world. But, what else lies waiting underneath that good earth? Weeds! Those little monsters


that put up such a good fight for our garden space. You know that a weed is just any plant that we don't want in our garden. I must have dozens of wanted plants in my garden that I tenderly baby along, cajoling them to thrive and bloom, and thousands of weeds that I curse and pull and discriminate against. It's a constant lonely battle all growing season to nurture what I want and kill the rest!

But it doesn't have to be lonely. I have two neighbors who also tend to their gardens. For years Nanwei, Linda, and I talked and shared ideas about our respective gardens. What to plant, trading plants that no longer thrived in one person's yard but might do well in that little patch of sun in someone else's plot. Then one day after another sidewalk session mildly complaining about those dreaded weeds we came up with an idea to join forces. We named ourselves The Dirt Dolls of Dolph Park. A group of three intrepid lady gardeners dedicated to helping one other with our garden chores. Throughout the summer on a semi-regular basis we gather in one of our yards and have at it. It feels like a miracle. In a short amount of time our yards get a spruce up and it's just so much easier with company. Besides, when you have friends helping you in your yard you are hardly


going to find yourself reading on the porch chair instead of staying on the weeding task at hand (which never happens to me, of course). We switch off yards on different days. We drink tea and eat cookies.

Look around, I say. Do you see a neighbor on hands and knees, next to a bucket of chaff, sporting a little forehead dirt? Ask about joining forces to find companionship in keeping your lovely gardens blooming and if not weed free, at least weed depleted.

Margaret J. Wheatley said, "There is no power for change greater than a community discovering what it cares about." Okay, she was talking about social justice, but couldn't that apply to our dandelions, too?



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Grant High Remodel Reveals Innovations

by Ken Peterson

A recent visit to the reimagined Grant High School provided a glimpse of what is to come next fall. From the enormous new gym with remarkably flexible use options, to state of the art science labs, to new performance and art facilities, to community responsive multi-gender restroom options, the new Grant High will be an exciting addition to our neighborhood and the larger community surrounding it. The entire school will be ADA compliant in a multi-use design manner, so that those who need to use ramps travel in concert with those who prefer stairs.

Portland Public Schools (PPS) hopes to achieve Silver Leadership in Energy and Environmental Design (LEED) designation for the building due to extensive use of solar energy and other energy efficient innovations. LED lighting equipped with photoelectric sensors ensure that there is enough light in classrooms, but not more than needed. Lighting arrays near windows may be dimmer than those near an interior wall without natural light, while expanded, covered bicycle parking provides a great location for rooftop solar energy panels.

Flexible classroom sizing provides options for seminars, as well as meeting spaces for planning groups of students and/or faculty. Students with special needs will have many new options to maximize learning opportu-

nities. Most classrooms will have projection and other multimedia options built in, and easily movable portable tables and other furniture will enable fast transformation to accommodate changing lesson plans and student group sizes.

According to Jamie Hurd, one of the PPS Project Managers for the remodel, an original design goal when the first Grant High buildings were constructed will resurface: access to the natural setting surrounding the school. When the school opened in 1924 with about 1,200 students, the large windows in the first buildings gave great views of adjacent Grant Park, something that felt essential and beneficial by education experts at the time. Over the years as space needs increased, added bungalows and other buildings often obscured those views and restricted natural light. Eventually there were seven buildings, often disconnected from one another. They will be replaced by a flowing design that enables interior access at all three levels to the entire campus in a circular, flowing manner.

A community open house is planned as part of the grand reopening of the school. You won't want to miss it.

Time for Mason Bees

by Lois Okrasinski

When fruit trees begin to flower Mason Bees emerge from their winter cocoons and begin the job of pollinating apricot, peach, plum, cherry, apple, nut and pear trees, not to mention other plants that require early spring pollination like blueberries. Both the live bees themselves and nesting tubes in wooden blocks are advertised this month at local garden centers, nurseries, and in supply catalogs. You can also get them online.

Mason Bees will begin their work when temperatures are as low as 54 degrees. They will fly under cloudy skies and in a light drizzle. A solitary Mason Bee can pollinate as effectively as 100 honeybees, foraging earlier in the morning and far later in the evening.

Providing Mason Bees and their dwelling tubes is a giant win-win for our Grant Park Neighborhood. It is one

more way to interact with nature and share positivity with others. Come time to pick fruit you may have extra to share as a result of thorough pollination in these early spring months.

Mason Bees got their name because after laying an egg the female adroitly seals the space with a mud wall. When the nesting tube you have provided is full of eggs she finishes with a thick mud plug at the entrance.

These solitary little bees go about their work unobtrusively. They are perfect for urban settings like Grant Park Neighborhood because they do NOT sting!

The Banana Cake That Traveled All Around Portland

by Ken Peterson

The history of grocery stores in Portland is complicated. When the Kienow's chain sold in 1999, many of its smaller stores were closed, but QFC bought three of them on the east side. Before Kienow's became QFC in Grant Park, it had a bakery known as Bohemian Bakery that made highly regarded banana cake, called Bavarian Banana Cake. Whether that cake originated at Kienow's, or whether it was created by an independent bakery within a Kienow's store appears uncertain. After the arrival of QFC, the cake could no longer be found in the local store.

Meanwhile, one of the first New Seasons stores was a former Kienow's in Raleigh Hills. The cake recipe was reportedly part of the deal, and New Seasons now proudly labels it "Our Famous Banana Cake." The cake appears to have traveled far and wide in Portland, perhaps from the first Kienow's on SE Morrison and 14th Avenue, to the first New Seasons in Raleigh Hills, and finally to the New Seasons Central Kitchen in southeast where the cake is made and distributed to all the New Seasons Markets. You can buy a 6-inch by 8 inch cake at New Seasons for \$13.99. Or, you can try making your own from the recipe below, which claims to be a close approximation of the original. New Seasons confirmed the ingredients used, but not the quantities, since the market's current version is made on a much larger scale:

Bavarian Banana Cake

Serves 12 to 16

For the cake:

- 2 cups unbleached wheat flour
- 1 cup vanilla sugar (if you do not have this, add an extra 1 tsp. of vanilla [see below], and use regular sugar)
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- ½ cup canola oil
- 1 cup mashed very ripe bananas (approximately 3 bananas)
- 2-½ teaspoons vanilla (3-½ if you are not using vanilla sugar)
- ⅓ cup buttermilk
- 2 eggs, separated
- 1 teaspoon cream of tartar
- ½ cup granulated sugar, divided

For the whipped cream and mascarpone filling:

- ¾ cup confectioners' sugar
- 2 cups heavy whipping cream
- ½ cup mascarpone cheese
- 1 teaspoon vanilla
- 3 bananas, thinly sliced

Directions:

1. Preheat oven to 350° F. In a large bowl or the bowl of a stand mixer, whisk together sifted flour, vanilla sugar, baking powder, baking soda, and salt until

just combined. Add oil, mashed bananas, and vanilla. Beat for 1 minute until just combined, then add the buttermilk and egg yolks and beat for 1 additional minute. Set aside to make the meringue.

2. In a separate bowl, with clean beaters, beat egg whites on medium speed. While continuing to beat, add cream of tartar, then 1/2 cup sugar gradually. Beat on high until stiff peaks form. Fold the meringue gently into the cake batter until the streaks just fade.
3. Prepare a 12- x 17-inch jelly roll pan (a large baking sheet with high edges): Butter the edges, then line it with parchment paper and flour it. Pour the batter in and place it into the oven. Bake for about 17 to 20 minutes, or until a toothpick inserted into the center comes out clean. Cool for 10 minutes in the pan on a cooling rack. Let the cake cool for one hour.
4. To make the frosting, sift confectioners' sugar into a bowl and set aside. In a large chilled bowl, whip the cream and mascarpone together, gradually adding the confectioners' sugar and vanilla. Whip until firm peaks form.
5. To assemble the cake, cut the edges off of it. Cut the cake into thirds and then those thirds in half so that you have six cakes—this will yield two cakes with three layers each. Place one layer on a plate. Apply frosting evenly, about ¼-⅓ inch thick. Top the frosting with a single layer of banana slices. Place another layer of cake on top and repeat with the third layer. Repeat with the second cake. Refrigerate—this cake tastes best after it rests in the fridge for a few hours, or up to overnight. Serve.