

# EQ THE ELIZABETH LOFTS

## QUARTERLY NEWSLETTER

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**How's Our Driving?** We'd love your feedback:

[EQ@elizabethlofts.org](mailto:EQ@elizabethlofts.org)

what did you love/hate about what we did here?

SEPTEMBER 2019



# EQ TALKS: A Conversation with Paul Roelofs

With Bob Garsha



[Paul's Selected Photographs](#)

Paul Roelofs is a resident of the Elizabeth Lofts, serves on the Board of Directors, and is an accomplished photographer.

On a recent Saturday morning EQ sat down with Paul to discuss his photography and his work as a creative artist. Here are parts of that conversation...

**EQ:** How old were you when you first started taking pictures?

**PR:** I was 14. My parents took me on an extended east coast trip – New York City, Washington D.C., Boston, Philadelphia. I hadn't taken any photographs before that, but my uncle loaned me a rickety old Argus rangefinder for the trip. I started taking photos – and while the results were not particularly promising, the experience got me hooked.

**EQ:** What makes a good photograph stand out from an average one?

**PR:** I think it's emotional impact. Something that perhaps provides a feeling of intimacy. Something that is provocative – that causes the viewer to pause – and to think.

**EQ:** Whose work influenced you and your thinking about photography?

**PR:** I admire the work of many photographers, like Henri Cartier-Bresson; the great French photographer known for capturing the “decisive moment.” Another is Ernst Haas, one of the first great innovators in color photography. Ralph Gibson has had the most influence on my work. He’s one of the greatest living photographers, best known for his abstract and very edgy images.

**EQ:** How did you educate yourself to take better pictures?

**PR:** I’ve taken in-depth workshops with master photographers like Mary Ellen Mark, best known for images of people who were troubled and often on the fringes. Douglas Kirkland was another. He has taken some of the most iconic celebrity portraits. There were many others, but I learned more from Ralph Gibson than all the others put together. With him, it was not so much about technique, but more about how to approach photography. He would ask provocative questions that made me think, like “Do you shoot what you see or do you see what you shoot?” I must confess I’ve never really come up with the definitive answer to that one, but his approach to teaching would keep one thinking and searching for the intellectual aspects of making images.

When Andrea and I lived on the Monterey Peninsula, I took a course from Martha Cassanave, a master environmental portrait photographer who had been mentored by Ansel Adams. She became my mentor and helped me get involved with a group of extraordinary photographers called Image Makers. It was essentially an offshoot of Ansel Adams’ Friends of Photography group. Many of the 40 or so members would meet once each month where four or five members would have the opportunity to present their work. What a humbling experience it was to present my work to some of the greatest photographers around. They were always kind, supportive and they provided constructive feedback that was most useful. Martha encouraged me and got me on the path to exhibiting my work.

**EQ:** How would you describe your style?

**PR:** I personally like dark and moody images where strong shadows play an important role. I find black and white photography to be most rewarding. I’ve always been a big fan of film noir movies. The 1949 classic, “The Third Man,” possessed the “look” I’m drawn to. Undoubtedly, the director of photography, Robert Krasker, achieved the best black and white photography I’ve ever seen in any motion picture.

My best images tend to be quite simple, with a focus on a single element. That, and removing extraneous elements from the frame.

Again, Ralph Gibson had some great advice for developing a personal style. He said take what you believe are a couple of your finest images and study them for two or three hours non-stop. This sounded absurd, but it actually helps you begin to better understand what elements make your images distinctive and what characteristics define your style.

**EQ:** What motivates you to continue taking pictures economically, politically, and intellectually?

**PR:** Great question. The famous Czech photographer Andrea Kertesz said, “A good photographer must learn how to shoot everything.” So, I try different disciplines – not always with success. But it keeps life interesting. I really need to do more portraiture and involve more people in my images. I like to shoot people acting naturally, not being aware they are being photographed. Sometimes I’ll ask people if I can photograph them, but usually I figure it’s just easier to ask forgiveness than permission – or I lose the shot that I’m after.

Every time I go out to photograph, I try to have a point of departure and the goal of making an image that becomes a piece of fine art. That's rarely achieved, but when I capture something special, it keeps the juices flowing.

**EQ:** What's your favorite camera or lens?

**PR:** I use a Leica M9 rangefinder camera, most often fitted with a Leica 50mm f/2 lens. I also have a backup camera that accepts a zoom lens, which is occasionally useful when travelling.

**EQ:** What's left to shoot?

**PR:** Andrea and I will be in Sicily and heading back to Rome. That will give me an opportunity to continue my interpretation of Italy. I certainly want to concentrate more on portrait photography. I continue to study the work of great photographers. It's a learning experience – and a wonderful source of inspiration.

Thank you, Paul,

E.Q.

View [Paul's Selected Photographs](#) shared with EQ.

More of Paul's work can be viewed on his website: [www.paulroelofs.com](http://www.paulroelofs.com)

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# Paul Roelofs – Selected Photographs



Kiva Ladder © Paul Roelofs



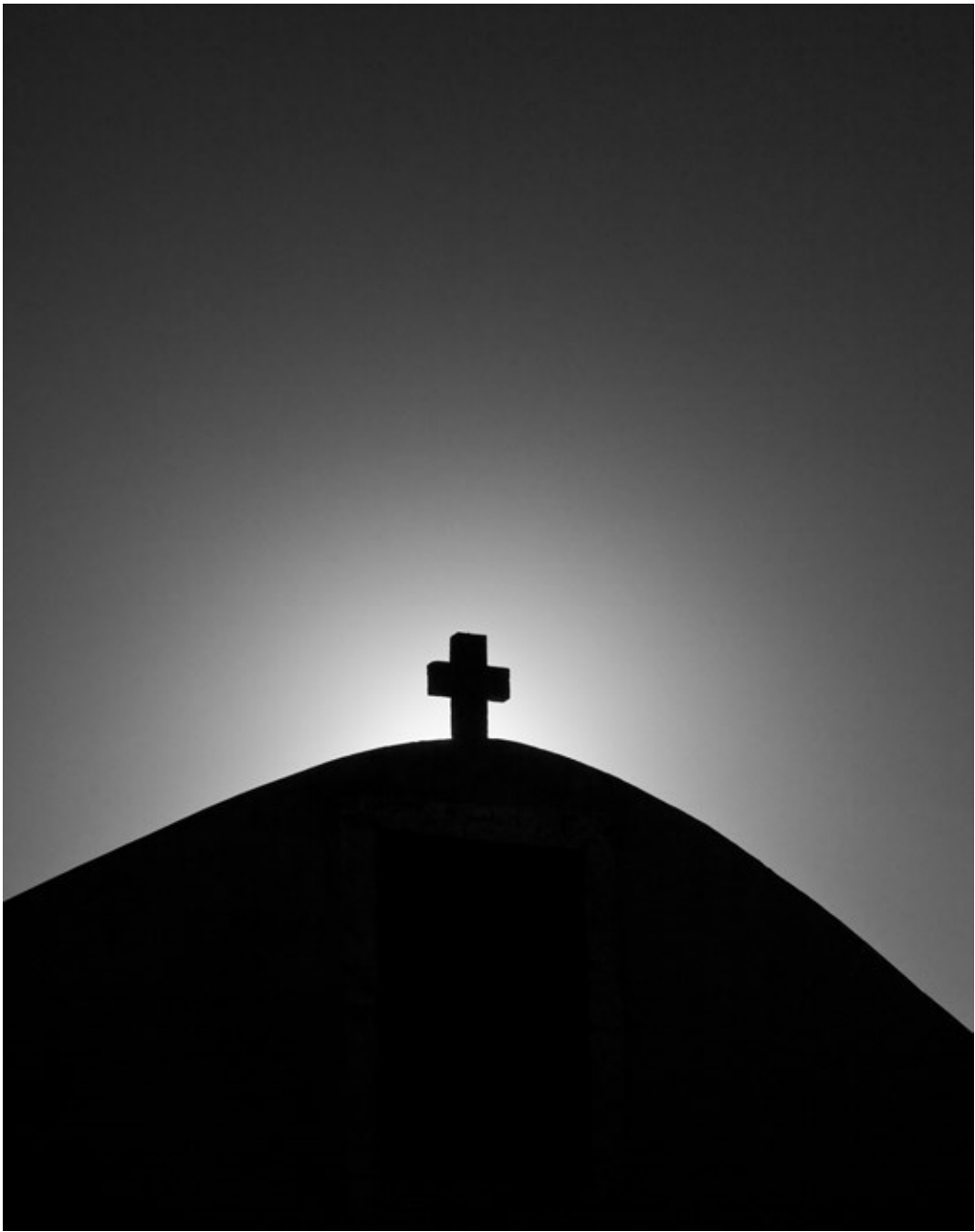
Gondolas © Paul Roelofs



Wine © Paul Roelofs



Canal House Reflection © Paul Roelofs



Church Dome © Paul Roelofs





Concert Hall © Paul Roelofs





Chairs and Tables © Paul Roelofs

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# WHAT'S UP WITH THAT?

## A Visit to Giorgio's Restaurant

by Faith Smith



*GIORGIO'S RESTAURANT, 1131 NW Hoyt, corner of 12th Avenue*

There's a little Italian place here in the Pearl that looks so inviting from the curb, but have you noticed that on any given evening it seems to be nearly empty? What's up with that?

Giorgio's website says their "menu incorporates traditional Northern Italian cuisine with French and Northwest influences...using only the freshest ingredients and readily available organic foods." When you click on Menu, you don't get one. Their webmaster isn't knocking him/herself out with updates either, but the food photos look good.

According to the Chef and Restaurant Database, [chefdb.com](http://chefdb.com), Chef Peter Schuh, 43, has been the executive chef at Giorgio's since 2006. After a few quick searches, I couldn't come up with anything more about him.

Next stop, Open Table, where Giorgio's is tagged "Fit for Foodies," "Neighborhood Gem," and "Special Occasion" and earns 4.5 stars. Really? Where are the crowds? At least Open Table has a menu, and while it may not be up-to-the-minute, it gives you an idea of what to expect. On to the reviews, which are recent and unanimous: people love Giorgio's. One reviewer called it "under the radar...an overlooked gem." Another called it "a trace of real civility in a slew of over-seasoned and over-processed hipster hot fusion restaurants." Wowzer.

Detractors were few, but I noticed a spike in naysayers around Valentine's Day. This I attribute to soaring romantic expectations mixed with maybe not going out to eat very often.



Back in early spring, my husband Gordon and I took the plunge and made a visit there with fellow Elizabethans Andrea and Paul Roelofs. A colleague of Gordon's had raved about the place, insisting we had to try it, but on that first visit the four of us hesitated outside. Peeking in the window and seeing those empty tables, we began to lose our sense of adventure. Walking past the entrance to the end of the block, we huddled together, weighing our options like it was a biker bar or something. I insisted we go in—I mean, how bad could it be?

We sat. We ordered. We enjoyed ourselves.

Looking back, I remember decent cocktails, fresh salads and hearty mains, but at that time I wasn't writing an article so I didn't make note of it. But I came away liking the place—we all did. The food was fresh and excellent, and the service was professional in a way that's sometimes hard to come by around here. (I see some of you nodding.)

A few months passed, and I recently put my hand up to write this piece. To refresh my memory I proposed a re-do, and the four of us went out again on a recent Tuesday night. This time, we strode right in.

Giorgio's is low-key, un-fussy, grown-up. We began with cocktails: a Manhattan, a Martini, a Prosecco and a Johnny Walker Red with soda and a twist. All expertly prepared and presented, well-balanced and toast-worthy.

Next came the salads. Andrea and Paul shared a King Sisters Romaine Salad, Giorgio's unique spin on a Caesar. For \$9 (plus a minor surcharge for sharing) they each got a nicely plated, tender butter lettuce lightly dressed with creamy Bottarga dressing, an intricately flavored twist on the traditional, topped with a rich but delicate toasted Parmesan circle. Simple, elegant, delicious.

Gordon and I got the Mixed Greens Salad, for \$10. The word that comes to mind here is "Fresh!" Ours was a fragrant jumble of sliced cucumber, julienned fennel, and cherry tomatoes which I don't usually like but in this case were juicy, sweet, and bursting with tomatoey goodness. Finished with snips of chive, our salads were lightly and perfectly dressed.

Next up, the wine. We saw a good selection of Italian reds with a wide price range. After selecting one we hoped would complement our main dishes, our waiter gave Paul and Gordon each a taste. Noting their underwhelm, he said, "Let me call Giorgio and see what he recommends." We were then presented with a slightly more expensive bottle of "Sidebar," a Russian River Valley 2015 Redfield blend. After our toast and a sip, we all agreed that it was excellent. Priced higher than our original selection, the extra cost of the bottle was subtracted from our bill.

On to the mains. Giorgio's pasta is handmade daily. Gordon and I ordered the Pheasant Ragu and Grana Padano Cheese, \$28. Mine came with Tagliatelle, and Gordon ordered his with Pappardelle pasta instead. This was my first foray into pheasant. It was excellent. Meaty, generously flavored ragu sauce with rich notes of mushroom the perfect complement to the tender, perfectly done pasta.



*Tagliatelle with Pheasant Ragu and Grana Padano Cheese, \$28*

Paul ordered the Pasta Special, which was a Duck Ragu, which did not disappoint. He found it savory and satisfying.



*Duck Ragu Special, \$26*

Andrea ordered the Slow Roasted Duck Breast with Bulgur Wheat Salad and Date Vinaigrette, \$36. She said it was “moist, tender with a delicious and unusual sauce incorporating the dates.” A seasoned restaurant-goer and lover of duck, she rated her dish “exceptional.”



*Slow Roasted Duck Breast with Bulgur Wheat Salad and Date Vinaigrette, \$36*

We were too full for dessert, but had we ordered any, I’m certain it would have been worth the splurge. Nicely done, Chef Peter Schuh!

Disappointments were minor but, in fairness, bear mentioning. We expected bread, and after a round of cocktails, wine poured, and still no bread, we asked. Our waiter quickly produced a basket of focaccia that we proceeded to devour. While it was rich and tasty, it wasn’t warm and, dare I say, a tad stale. Also, though our waiter was on his game in just about every way, my empty water glass was only topped up at nearly the end of the meal—it’s also true that I could have asked him for a refill sooner. All in all, though, service was professional, attentive but not intrusive.

So why is Giorgio’s so quiet? I really couldn’t say. We had a great night out – you should plan one too. Don’t let the empty tables fool you. Take the short walk over to Giorgio’s and treat yourself.

And definitely don’t wait till Valentine’s Day.

Find out more at: <http://www.giorgiospdx.com/>

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# DID YOU KNOW? The Albertina Kerr House

by Chris Steele



In Northeast Portland, Albertina Kerr is located in a beautiful historic building that once operated as the Kerr Nursery, an adoption home, from 1921 until 1967. It is an upscale thrifting and luncheon destination. The proceeds support the mission of Albertina Kerr – empowering people with intellectual and developmental disabilities, mental health challenges and other social barriers to lead self-determined lives and reach their full potential.

Albertina's Kitchen serves lunch Monday through Friday from 11:30 am to 1:30 pm. Enjoy a pleasant lunch with friends, and then explore the thrift shop for apparel, books and jewelry, among other ever-changing bargain buys. The consignment shop on site also has a variety of bargain houseware items.

A collection of rental bikes available along the waterfront, whose proceeds also support the Albertina Kerr charity, are available – a great way to enjoy a beautiful day and provide benefits to those in need.

Besides enjoying a relaxing luncheon or scenic bike ride, another way to support this charity is by volunteering. Volunteering at Albertina's Place does not require a long-term commitment. Their website has sign-ups for one-day volunteer opportunities:

- Work in Albertina's restaurant, and assist in the dining room preparation and clearing when customers leave.
- Albertina's Apparel and Accessories needs assistance in processing donations, assisting customers, and maintaining the enticing appearance of the shop.
- Select one of the many Albertina special events and help set up and serve in the dining room.

Come try out a job for a day – you may end up returning to work again, or at least shop the bargains.

See their website for more information: <https://www.albertinakerr.org>

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# IN THE NEIGHBORHOOD: J. Pepin Art Gallery

by Chris Steele



The J Pepin Art Gallery is celebrating a six-year anniversary this September.

After relocating to Portland from the San Francisco Bay area, Jen found she enjoyed the city and found a home here, working in sales and marketing for the food and beverage industry. Her parents soon followed, buying a loft in the Elizabeth.

After a 12-year career in sales and marketing, having struggled with bipolar disorder for many years, Jen came to the conclusion that a life-style change would benefit her health. She has always found art to be a creative outlet and beneficial to her struggle with mental illness. She realized that others with similar challenges also used art as a form of expression. This provided the idea to use art as a means of opening positive dialogue around mental health, thereby fighting the stigma associated with it. It was on a visit with her parents that Jen saw the vacant space in the building and, after some inquiry, obtained a lease and opened her store front. The location has been perfect for attracting art enthusiasts, and the Elizabeth community has been supportive and welcoming.

Jen represents from 10 to 15 artists, all of whom struggle with mental illness, and find that art has a therapeutic effect as well as providing an outlet for communication. Mental attitude and mood have a direct impact on the art created, giving insights into individual struggles each artist experiences.

In the earlier years of the gallery, Jen curated art displays in the Elizabeth along with the neighboring gallery, Basic Space, and even hosted First Thursday events here.

The gallery no longer posts regular hours, but Jen is flexible on opening by appointment. First Thursdays are also an opportunity to browse the art. Call at (503) 274-9614, or send an email to [inquiry@pepinartgallery.com](mailto:inquiry@pepinartgallery.com). And of course, if you catch her in the gallery as you pass by, drop in and browse!

For additional information: <http://www.jpepinartgallery.com/>

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# LOFTS HAPPENING:

## WHO DOESN'T LIKE A GOOD READ?

by Chris Steele



Do you enjoy a good read? Did you know that there is a book group here in the Elizabeth Lofts?

The group meets every second Monday of the month at 4:30 in the community room. Each month, a member selects a book of personal interest, and leads a discussion with the rest of the group. The book selected may not be something you would choose to read, but this allows for a more varied reading experience, and diverse opinions make for a lively and thought-provoking discussion!

Here are some of the books that the group enjoyed:

- Behind the Beautiful Forevers: Life, Death, and Hope in a Mumbai Undercity (2012), by Katherine Boo. 256 pages, non-fiction.
- Hillbilly Elegy: A Memoir of a Family and Culture in Crisis (2016), by JD Vance. 264 pages, non-fiction.
- Nutshell, by Ian McEwan. 197 pages, fiction.
- Crossing to Safety (1987), by Wallace Stegner. 335 pages, fiction.
- The Stone Diaries (1993), by Carol Shields. 361 pages, fiction.
- A Man Called Ove (2015), by Fredrik Backman. 337 page, fiction.
- Elephant Company, by Vicki Croke. 290 pages, non-fiction.
- Strength in What Remains (2009), by Tracy Kidder. 259 pages, nonfiction.
- Stones from the River (1994), by Ursula Hegi. 503 pages, fiction.

- Astoria: John Jacob Astor and Thomas Jefferson's Lost Pacific Empire, A Story of Wealth, Ambition, and Survival (2014), by Peter Stark. 366 pages, non-fiction.
- The Little Old Lady Who Broke All the Rules (2012), by Catharina Ingerman Sundberg (2012). 397 pages, fiction.
- The Brutal Telling (2009), by Louise Penny. 372 pages, fiction.
- How I Became a North Korean (2016), by Krys Lee. 246 pages, fiction.
- Dark Money (2016), by Jane Mayer. 576 page, non-fiction.
- The Children Act (2014), by Ian McEwan. 240 pages, fiction.
- Are We Smart Enough to Know How Smart Animals Are? (2016), by Frans de Waal. 340 pages, nonfiction.
- The Gentleman from Moscow (2016), by Amor Towles. 480 pages, fiction.
- Still Alice (2009), by Lisa Genova. 292 pages. Fact based narrative.
- Behold the Dreamers (2016), by Imbolo Mbue. 402 pages, fiction.

If this list looks interesting, there are more books coming! Stop by and talk with Katie, our lead concierge, to find out what is next and join us!

**Our book for October is *The Shadow of the Wind* (2004) by Carlos Ruiz Zafon.**

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# LOOKING FOR FUN IN ALL THE RIGHT PLACES

Compiled by Larry Rosenblum

## Check These Out Before They Are Gone

[Time Based Art Festival](#) Sept 5-15 @ various locations



Oktoberfest in September – If the timing is wrong, I don't want to be right!

[McMenamins: Kennedy School](#) Sept. 21

[Mt. Angel](#) Sept. 12-15

[Oaks Park](#) Sept. 20-22

[Widmer](#) Sept. 29

[Comic-Con](#) Sept. 13-15 @ the Convention Center



[Rose Show](#) Sept. 15 @ Lloyd Center Commons

Senior Zoo Day – free entry to Seniors Sept. 17



[Air Show](#) Sept. 20-22 @ Hillsboro Airport

[Free Museum Day](#) Sept. 21 You must request tickets in advance for lots of local museums



[Polish Festival](#) – no jokes, just fun! Sept. 21-22



[Quilt Expo](#) - Sept. 26-28 @ Portland Expo Center

[Native American Day](#) Sept. 27 @ Pioneer Courthouse Square

[Haunted Pub Crawl](#) All October long -Yes it's commercial and touristy, but there's beer!



[Greek Festival](#) October 5-7 Opa!

[Portland State of Mind](#) October 10-20 @Portland State University



[The Beneath, a Haunted House](#) – Fri-Sun in October, but check because they are still getting their act together

[Election Day Nov. 5](#) – It's an off-off election year, vote!

[Literature in Bars](#) Nov. 9 various locations

[Literary Festival](#) Nov. 9 @ Portland Art Museum

[Veteran's Day Parade](#) Nov. 11



[Anime Convention](#) Nov. 15-17 @ the convention center

[Wild Arts Festival](#) Nov. 23-24. A chance to get a head start on holiday gifts plus silent auction benefits the Audubon Society

Christmas at Pittock Mansion Nov. 25 – Dec 31

Christmas Tree Lighting @ Pioneer Courthouse Square Nov. 29 5:30 PM

Elizabeth Lofts annual HOA meeting Dec. 3 6-8PM @ Ecotrust bldg. (721 NW 9<sup>th</sup> Ave.)

## **Live Performances**



[Portland Center Stage](#) @ the Armory Check out their season

[Portland Center for the Arts](#) is 5 venues offering music, theater, comedy and more



[Moda Center](#) has many of the biggest music acts

[Oregon Ballet Theater](#) is in full swing

[Coho Theater](#) (2257 NW Raleigh St.) has an adventurous lineup of plays

[Summer music concert series](#) at the Oregon Zoo

It's only rock'n roll. No, there's much more at the [Crystal Ballroom](#) (1332 W Burnside)

It's not around the corner, but the [Aladdin Theater](#) has some great music

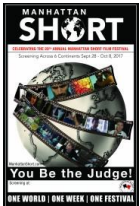
We miss Jimmy Mak's, but fine jazz can be found at the [Jack London Revue](#) and at [Wilf's](#)

## **Not the Usual Hollywood Blockbusters**

[Living Room Theater](#) (10<sup>th</sup> and Stark) and [Cinema 21](#) (616 NW 21<sup>st</sup> Ave.) offer more than the usual fare

[NW Film Center](#) offers a variety of new and classic films in the Whitsell Auditorium (inside the Portland Art Museum)

[Oregon Independent Film Festival](#) Sept. 18-25 @ various local theaters



[Manhattan Short Film Festival](#) Sept. 28-29 @ Clinton Street Theater

[H.P. Lovecraft Film Festival](#) October 4-6 @ Hollywood Theater



[German Film Festival](#) October 4-8 @ Cinema 21

[Steampunk Films](#) Nov. 23 @ 5<sup>th</sup> Avenue Cinema

## **Thanks for Reminding Me**

Local galleries open their door every First Thursday evening. Here's a [list of participating galleries](#). Don't forget the [Portland Art Museum](#) is free from 5-8 PM.





The [Saturday Market](#) is next to the Burnside Bridge

There is nothing better than a good book, except listening to the author talk about it. Check out what's happening at [Powell's](#)

The Oregon Trail is now paved with wine. Why not spend a day along the [Oregon Wine Trail](#) enjoying a glass of your favorite?

"I'm ready for my close-up, Mr. DeMille" is not part of Oregon film history, but *Sometimes A Great Notion* is part of the [Oregon Film Trail](#)

There is more fun than we can mention. So check out the [Willamette Week's](#) or [Portland Mercury's searchable list](#) of events in the area.

What's the point of an evening out without good food? If you want to share your nearby favorite ethnic restaurant, brunch spot or a place full of charm or romance, [please let us know](#) and we may add these to an upcoming newsletter.

We endeavor to make this list accurate, but some events may change their dates and a few may have occurred before we could publish.

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# WE HAD A PARTY! Sunday August 11, 2019



*Jean Ronne Trio*



*Party Platter from World Market*



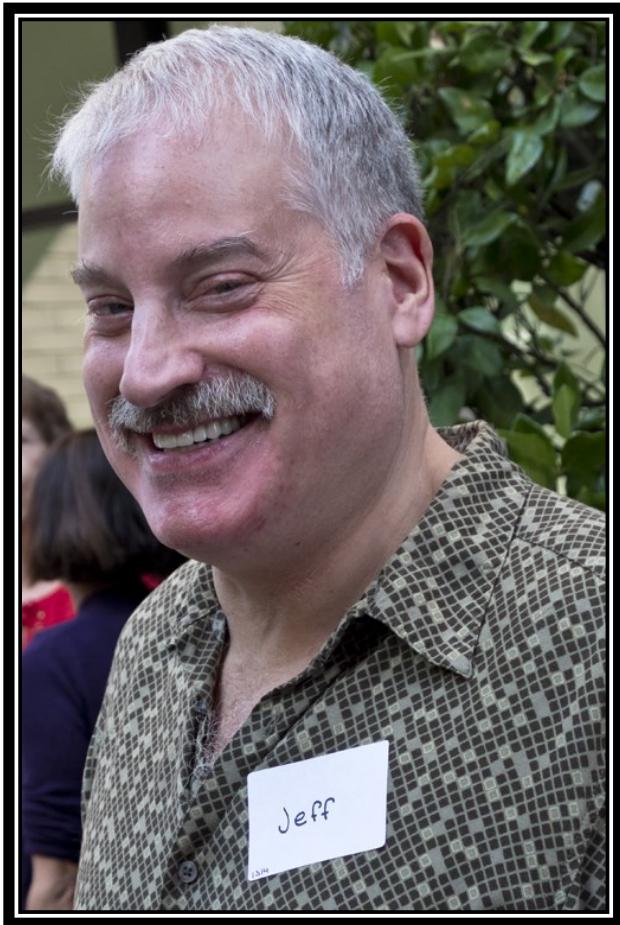


*Chris, Paul, Judy, Bob, Brenda*



*Server from World Market*





Jeff



Marilyn & Walden



Evelyn & Wayne





Mary, Joanne, Lehiwa



Jean



Judy, Paul D., Bill, Mary, Norine, Peter





*Jim & Sheldon*



*Patti & Bob*





*Dessert Platter from World Market*



*Barbara*



*Linda & Andrea*





*Lehiwa & Winston*



*Po-Cheng, Evelyn, Wayne, & Joanne*

JOIN US NEXT YEAR FOR GREAT FOOD AND TIME WITH YOUR NEIGHBORS

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