

# EQ THE ELIZABETH LOFTS QUARTERLY NEWSLETTER

## HOW ARE WE DOING?: Powell's Reimagined for the Pandemic

Our neighborhood bookstore and Portland icon is reinventing itself.

## EQ TALKS: A Chat with Theresa Jankus

Theresa is a resident owner, known to many as the leader of ELEC and a driving force for emergency preparation. Learn more about her background and thoughts on community.

## HOW ARE YOU DOING? Travels with COVID...

Larry ventures out and about, heading for National Parks, returns with stories of his adventures and news of the "outside world".

## IN THE NEIGHBORHOOD: A Box of Chocolates in the Pearl

EQ sat down with Hamoody Houdroge, the owner of Verdun Chocolates.

## IN THE COMMUNITY: A Slice of Italy in the Elizabeth

EQ is always interested in a good story, so we headed to our neighborhood bistro to talk with Davide Filippini and Becca Bohn about their restaurant, Gallo Nero.

## LOFTS HAPPENING: Get to Know Our Staff

Kati Mitchell, our lead concierge, brings sunshine to our lobby.

## AROUND TOWN: Looking for Fun in All the Right Places

Ideas and activities, in the building and out, to keep you busy and entertained.

How's Our Driving? We'd love your feedback: [EQ@elizabethlofts.org](mailto:EQ@elizabethlofts.org)

OCTOBER 2020

Editing by Paula McGee, Design & Layout by Michelle Heckman

Smokey skies flavored the writing of these articles; side-bar pictures remind us of the context.



Oak



# HOW ARE WE DOING?

## Powell's Reimagined for the Pandemic

By Chris Steele

We in the Elizabeth live only a few short blocks from one of the most beloved Portland institutions; the wonderful Powell's Bookstore, occupying a full block here in the Pearl.



My first introduction to Powell's was when we bought our condo in the Elizabeth. To talk my daughter in California into planning a visit, I told her about the "nearby large bookstore" and took a photo to send to her. My daughter, who was working in the publishing industry at the time, responded; "Oh mom. You are so cute. It is only the largest independent bookstore in the United States!" When she does visit, I am not allowed to go to Powell's with her because she wants to take her time and browse at her own (very slow) speed.

And then we had the pandemic, and Powell's shut their doors along with most establishments in the city. I contacted Emily Brodowicz, Powell's Media Representative, to get some insights into their experience during the pandemic and the plans moving forward.

Emily noted that at the beginning of the sheltering there was so much uncertainty about how long it would last and the implications for the company as well as the community. They realized the business needed to be reimagined in order to operate safely and successfully during the pandemic.

After the stores closed in mid-March, Powell's was almost immediately overwhelmed with an amazing number of online orders placed to help support the business. Because of that support, they were able to bring back many staff members. Orders have ebbed and flowed since then, but encouragement from the community has continued, and customers have been very understanding about the difficulties and delays involved with running an e-commerce website during a pandemic.

The recently implemented pickup process has been successful, especially given the recent postal delays. As long as current conditions continue, customers can order online and pick up their purchase during a specified time window. I have never had to wait in line to pick up my books. Powell's has not decided if pick-up will continue post-pandemic, but I know I will be in the store to browse and enjoy!

The most exciting development in the transitioning pandemic plan for the store; Powell's has now opened its doors on a limited basis. Most customers are excited to be inside the store again and are

happy to follow the social distancing, masking and capacity rules put in place for the safety of customers and staff. The biggest challenge has been to figure the best plan to utilize the available shelf space in the Blue and Green rooms while providing a selection of titles for every customer.

Before the pandemic, Powell's always had author events as advertised on their marquee. While these events were initially discontinued, ZOOM author events are now being sponsored online. Emily discussed this new venture:

Being a part of the literary community, both locally and nationally/internationally, has always been important to us. We love supporting authors by hosting events. One of the most difficult parts of closing down was having to cancel all of the author events we had planned. Publicity for authors, particularly debut authors, has been difficult over the past months without the traditional event tour to help with the promotion process. We do get some book sales connected to our virtual events, but, in large part, they simply allow us to support authors and be a part of the literary community again.

Powell's has been very excited to reopen their online book buying program. Buying used books allows the store to have a robust collection of books online and in the stores. In addition to new release books, selling used books has been a large part of the business and allows them to offer a much wider selection of titles. Selling your used books makes more bookshelf space for new ones!



Emily's final remark: "Like everyone, we are dealing with a lot of uncertainty right now, but as long as we have the support of the community, we do see a successful path forward. We will all come out on the other side of this!"

Thank you Emily. I wish the same.

[RETURN TO TABLE OF CONTENTS](#)



# EQ TALKS: A Chat with Teresa Jankus

With Bob Garsha; Editing by Paula McGee

On a day when the air was still smoky, EQ sat down with Teresa Jankus. Teresa is a resident and leader of the ELEC Team. Here is part of that interview:

**EQ: Teresa, let's start from the beginning. Where were you born and raised?**

**TJ:** I was born in Chicago, Illinois and I lived there until I was 10 years old. Then we moved to a small town on the border of California and Arizona called Lake Havasu City, Arizona.

My parents for many years owned a piece of property there and my father, who was a Chicago firefighter, wanted to retire there. Before he retired, we used to take the quintessential family road trip vacation every year -- literally like the Griswolds from the Vacation movies. From Chicago to Arizona almost every summer. We used to take different routes and my dad was the type of driver who would drive 36 hours straight: "Be quiet, we are not stopping. We are driving straight through." Looking back now it was funny not knowing when we could use a bathroom again!

The family station wagon, me and my sister Maryann in the back, my parents up front. Total middle-class Chicago firefighter and his family. He lived in the firehouse 3 days on 2 days off. It was like his second family, this brotherhood of men in the same mold as my dad. You know how you watch the firefighter shows like Chicago Fire and you think the stories are all hyped up? No. Many are close to the truth of the life of first responders. This is Chicago in the 70's. Still huge clothing factories - 4 alarm fires were commonplace. My dad was named Frank and Gertrude was my mother's name.

I have seen things in America that many people have never seen. It wasn't the most popular route, but I have seen the monuments, numerous national parks, Paul Bunyan statues and the town with the biggest ball of string! An odd mix of Americana! I've gone back and revisited those sites. I feel amazingly lucky I have lived in a lot of states, but I have visited even more. My dad was a true Chicago firefighter. Salt of the earth. Wanted to give his family the best life he could. Sadly, right after we made the final move to Lake Havasu City, my dad ended up dying in this place he had dreamed of retiring. We stayed in Arizona and it is where I did most of my education from 11 years old through high school graduation. Then I flitted around and chose to live and work in different cities.

My mom has passed away, but she is the reason I moved to Portland. I have a sister Kathy who is 18 years older. I did not mention her in the vacation story as she was literally out of the house when I was born. My parents were older than most of my peers. Kathy lives in Lewiston Idaho and about 10 years ago, at age 82, my mom got frail and sick and went to live with Kathy. I was living in Philadelphia at the time and I decided that I wanted to spend my mom's remaining years as close to her as I could be. I had always hoped to move back to the west coast so I had one of those moments: "why not now?" Lewiston, Idaho was not a place I wanted to live, so I chose Portland. I took a leave of absence from work and for many months I would commute to see my mom. I got more time with her than I thought - three years after my move she ended up passing away.





**EQ: Tell us about your college choice and work.**

**TJ:** I went to the University of Alaska in Anchorage. The usual method of choosing a college is: you plan with your family; you discuss what you plan to study and where it could lead. My family was not like that. As a matter of fact, I was the first child in my family to go to college. My parents didn't go to college, they just weren't motivated that way. In Lake Havasu City, where I went to school, there wasn't a lot of guidance, so my guide was internal. I knew I wanted adventure! I decided, I am not picking my college because of what I want to study but I am picking my destination and college would follow.

**EQ: So there was a call to go to Alaska? Tell us what that was about.**

**TJ:** I am a Sagittarius, a December baby, and we are wanderers by nature. Explorers in a way, and I feel that way. I have lived in many places; I get really antsy like I have to go explore somewhere new. I will say, after living in Alaska, I don't care if I ever see snow again. But being who I am, I don't mind traveling to snow.

*[laughs]*

**EQ: Tell us about Alaska and the years after.**

**TJ:** Well, I decided finance was going to be my degree. I was putting myself through school, so attending classes and working part time. That led me to a job at a local bank - The National Bank of Alaska.

I worked in their Trust Department and it kind of opened up a whole new world. I didn't become a financial advisor or an academic in finance, but I just really adapted to the trust business basically. I was a relatively hard-working person so I advanced very quickly. Looking back, it's a career that I stumbled upon but I liked it, it was good to me. Pretty soon I was running a team then I was running a unit. This is the late 80's into the 90's, a big M&A time in the financial industry. National Bank of Alaska, not a big bank nationally but a relatively big bank in Alaska, started to catch the attention of bigger banks like Wells Fargo. Frankly, there is a lot of wealth in Alaska. Poverty too, but a lot of wealth. By that time, I had attended many conferences, made many friends in the Financial Services Industry and I was hearing many of them were out of jobs as their institutions had been acquired. I decided I did not want to be one of those people. At that time, all banks ran their accounting platform through an outside vendor and I happened to be the chief liaison to that outside accounting firm - SEI Investment Company in Oaks, PA. We had a great relationship and I expressed my concerns to them about what I saw happening in the consolidation within my industry. I was very transparent and they said, let us help you. Well, at the time the Sagittarius in me was also getting a little antsy and I knew I wanted to leave Alaska. So, they were able to find me a job in another financial institution in San Diego, California. I lived a couple of years there - nice lifestyle bookends: Alaska to San Diego. National Bank of Alaska, after I left, was acquired by Wells Fargo. I'm in San Diego working for North American Trust Company and lo and behold, rumors come up the pipeline - Wells Fargo is knocking on the door as a potential suitor for another merger. I said to myself, I don't want to live like this, so I ended up going to work for the company that helped me move in the first place, SEI.

So, I moved to Philadelphia for 14 years and worked for SEI and it is the company I still work for now. We provide the technology platform and do the back-office work that guides the trusts, and other private wealth accounts set up by the major financial institutions.

**EQ: How fascinating is this work for you?**

**TJ:** That's an interesting question. I think once you have been in the business of finance for as long as I have, I have been with SEI for 22 years now and add the 12 years I was in the banking industry, you get, I think like any other long term business relationship, a little burned out, to be honest. It's a long time to be in this industry! But I have to say the company I work for is like the Google of financial services.

I know that is a powerful statement, but I mean it. Before I joined and to now, it is a very unstructured and very innovative environment. Very "think tank" with a large twist of entrepreneurialism thrown in. There is stuff I have created there that was nothing more than a thought, say, a cocktail napkin thought and that is perfectly acceptable. If it is a product or service SEI can use or sell, then you have the power to make that happen as an employee. It is totally cool in that regard. Our campus is unbelievably awesome. An open, futuristic structure

and almost a living and breathing art gallery. The CEO has a personal art collection that adorns all of the walls. The culture they have fostered - like years ago there were no titles - is a very fluid evolving atmosphere. In my time there I have probably done what would be the equivalent of five or six different jobs in the real world. Loosely, they translate to Client Service, Market Development, Relationship Management, now I run a learning program for them and multiple training programs. I've done Sales. I have never bid on those jobs, it just takes shape and evolves. Very organic and that keeps it alive for me.

**EQ: How does the Portland of today differ from the Portland you chose to move to?**

**TJ:** That is such a loaded question, coming from the Philadelphia suburbs that I came from. I came from a place where there was little place for freedom of thought, action, freedom of speech. You might protest a little but that was usually shut down - you were told by the authorities to move this on...very conservative! One of the things I loved about Portland was a completely different atmosphere. Shortly after I moved here it was the Occupy Wall Street movement, I watched the protestors fill up Lownsdale and Chapman Squares. Occupy Portland - watching that whole thing evolve and watching how the city made room for that and supported it, from our leaders to people on the street. But there was a fine line. It could get testy, but it was not only allowed but encouraged. And I thought this is awesome!

But look at what is happening today. Today, I think we have gone overboard with tolerance. Of course, I think there should be free speech and the ability to protest. And tolerance for certain activities and our personal tolerance as we strive to make a homeless plan. But we've journeyed to where it becomes excessive. What I once appreciated, I have now lost. I can't take any more protest coverage, the growth of the homeless on the street - I can't take it. I am watching the city turn into a city really hard to live in with a damaged image. I believe we are going to have long term negative economic impact to the city. The number of visitors coming to the city is already falling off which leads to dollars not being spent, jobs being lost, hotel rooms not being populated. I am not so much speaking to the pandemic here but the city's inability to reign in almost lawlessness. The lens through which I looked when I first came here, which I felt was such a breath of fresh air - free speech being allowed to flourish - is now out of control. Our city is full of trash, graffiti that needs to be cleaned up, a lot more broken windows and burned debris - that all takes its toll after a while. What I also first loved about Portland was its physical beauty. A big city that felt like a small town, and again to repeat it was beautiful. Green and welcoming. I think all those things now are the exact opposite, turning people away and not being that welcoming city I earlier embraced.

**EQ: That's a very accurate portrayal that captures that arc between Occupy and BLM- I am really glad you spoke with your heart. To switch gears what gets you going on your time off?**

**TJ:** Aahh - outside. I love to be outdoors - another reason why I moved to Portland. Getting back to my need to wander, to explore, there is so much of the Pacific Northwest I have not seen. This pandemic, of course, has slowed us all down and impacted our plans and hopes in so many ways. This pandemic has slowed down that need I have to wander.

**EQ: How are you holding up?**

**TJ:** I am holding up. I have such first world problems - I don't like my freedoms being taken away! That said, it informs me that I am very privileged. I am lucky enough to not know anybody in my family or immediate circle of friends who has been impacted physically by Covid. Now, with the wildfires, here comes another blow that stops me from getting out and enjoying nature.

**EQ: So what's the new normal for your life in Portland?**

**TJ:** That's an excellent question. This has given me an opportunity to reevaluate a little bit. Small example, I have had a community garden plot in the West Hills and just recently, in the last couple of years, I felt that was not a motivation for me anymore. It was more becoming a chore. So back to your question, it could be time to hit the reset button on some of my choices. I know I am going to give up that plot. Gardening is just not in my

future right now, maybe it will be again someday. How do I want to come out of this when it's said and done? That's a big part of my current focus.

**EQ: What is the icing on the cake for that wandering spirit? If you could travel, where would you go?**

**TJ:** Well, I have always wanted to do an African Safari, and Greece, which is probably more within reach when things are back to normal. Those are big items, but I also wouldn't mind exploring Oregon. I hear Eastern Oregon is very different.

**EQ: Back in the station wagon, but without the kids. [we both laugh]**

**EQ: I have the unique pleasure to be your friend. What compels you to, say, steer ELEC and some of your other endeavors?**

**TJ:** This goes back to what I really like about Portland and about this building - it is community. The sense of living and building one. During the summer of 2017, I responded to a call from the Board for volunteers for an emergency committee. I had lived in the Elizabeth for about a year and was interested in learning more about the building itself and getting to know some of the residents better. I had approached the Board previously about helping out so I took advantage of the opportunity they presented. I didn't have any particular expertise in emergency management or preparedness other than having lived in an earthquake zone and experiencing multiple quakes over the years. But I am organized, am a planner, am relatively intelligent and can solve problems, so I figured I'd put those skill sets to use to help my community.

I've been on the Committee ever since. I am grateful to every resident who has shown interest in preparing for a disaster. That helps our entire community. I appreciate all the efforts, big or small, of the many volunteers who have helped us over the last 3 years. Most of all, I am privileged to work alongside my fellow Committee members, Bob Garsha, Eric Lipanovich and Larry Rosenblum. They have taught me so much.

I think that is why I do it - I want to help out the community and at that particular time I did not know a lot of residents. So it was a trifecta --there was a need, an offer, and I get to meet more people. My favorite times have been our ELEC Mixers. We will bring those back in some form as soon as we are able to. My least favorite is asking for volunteers, which we always need by the way.

**EQ: Finally, what's life at the Elizabeth like for you?**

**TJ:** Wow - good question! Hmmm. Well, I work from home, as you know. Some days, I see nobody. I tend to be out and about when no one is around - pre Covid that is. I'd say we are a fun-loving community who loves to own dogs. [laughs] Sometimes I know the residents only through their pets. I have made several friends in the building whom I get together with often for happy hours, dinners, hiking, whatever. For a while, a group of us 4th floor residents did a series of progressive dinners. During the holidays, I have been known to bake treats with some of my friends in the building and leave them at my neighbors' doors.

**EQ: Thanks, Teresa, for the sit down and your efforts to make all of our lives better.**

**TJ:** Likewise. That's community!

#### **EQ TALKS 4**

***Tina has graciously agreed to a live talk and sour dough baking session on October 31<sup>st</sup>.  
Sign up quickly (email [EQ@elizabethlofts.org](mailto:EQ@elizabethlofts.org)) as spots are limited. See you there!***

#### **EQ TALKS 3 – UPDATE**

***We are still hoping for a future musical evening with Jeanne Ronne  
(including a little jam session with building musicians) – stay tuned!***

# HOW ARE YOU DOING? Travels with Covid...

## By Larry Rosenblum

I finally realized Covid was going to be bad when my annual trip to baseball's spring training was cancelled in March. By July I was down to watching [Korean legal thrillers](#) on Netflix. I was desperate to get out of town. So like everyone else in America, this year's vacation would be a road trip to national parks.

Lots of people use the [Lonely Planet](#) or [Rick Steve's](#) guides, but I'm different (translation: odd). I use [Roadside America](#). It's a state-by-state compendium of places ranging from the lesser known all the way to the strange. On a trip back east, the guide directed me to a 50 foot hammock and an abandoned restaurant shaped like a UFO complete with alien. It also told me about lesser known black history sites in the Carolinas. Harvey, the 20 foot Pooka out on Tualatin Valley highway in Beaverton, is in the guide.

Bright and early in late July, I headed east. I decided not to stop in [Granger, WA](#), where the town has constructed a collection of dinosaurs and placed them all around town. Perhaps on the way back.

Well things did not start well. My first stop was to the Nez Perce Historical Park. My GPS is old and while the park is supposed to be in Idaho, the nice lady who lives in my GPS directed me to a spot just over on the Washington side of the border. Verizon keeps promising me 5G someday, but out there it's no G. So my smart phone was as dumb as I am. After a lot of driving around in circles, I finally found the closed-for-Covid national site!



Well it's a road trip, there are supposed to be surprises. OK, on to Nampa, ID to see the 6 foot rooster. Like a lot of strange things, there is a good reason behind them. This is an egg factory.

I don't own a mobile home or RV and I wasn't planning on camping. My plan was to stay at hotels and hope for the best. I did pack Clorox cleaner, several bottles of hand sanitizers, enough paper towels to start my own cleaning service and an assortment of masks. Tired as I was when I checked into my hotel, I went to work wiping down every surface I could imagine touching.

The hotel restaurant was closed for the duration and the staff was safely behind plastic partitions. At this point, I wasn't prepared to let my guard down concerning Covid, so I got some take-out and ate in my hotel room.

The next morning, just outside Twin Falls but it felt like the middle of nowhere, is Minidoka, a Japanese internment camp and now an historical site. There might normally be staff or guides or somebody, but Covid changed that. The site is open and I was literally the only person there. That aloneness added to the forlorn feeling of the place. While much of it was torn down after it was sold to a farmer, some buildings remain. You park at what appears to have



been a gate and across the street is a large billboard honoring all the Japanese from the camp who joined the military. Most Japanese were pressured to prove their loyalty. The camp is large with dozens of barracks for prisoners, factories to build most of what was needed, guard and officer quarters and even a baseball field complete with scoreboard and stands. The goal was to make the camp self-sufficient and while the land was poor, the prisoners proved to be such good farmers their techniques became best practice for the area. The camp was lined with barbed wire fences, although the ones that remain do not look daunting or even effective at keeping people inside.



From there, it's on to Sun Valley. It's known for great skiing, but I'm there because Sun Valley is on the edge of Idaho's Dark Skies Reserve. It's an initiative to minimize light pollution and provide great views of the night skies.

I stop at the park ranger's station, but it's closed. There is a phone number to talk to a ranger. I call and a ranger points me to a rack of maps with hiking trails. I reach for one and she says no, it's the one to my left. That's when I realize that the station is closed, but she is inside. This is social distancing! She also tells me that even in town you can see the Milky Way. So I'm good.

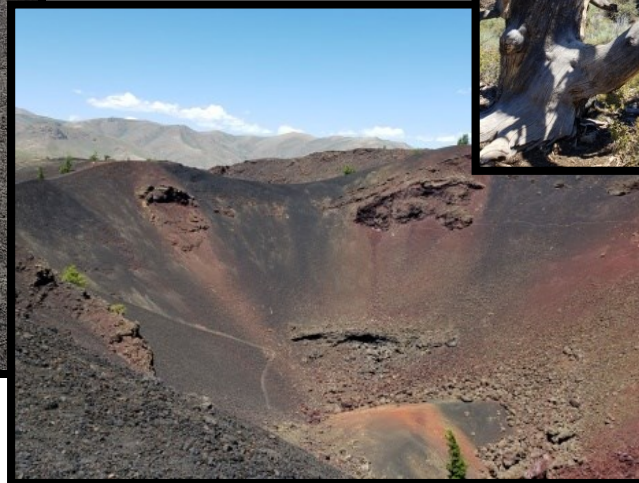
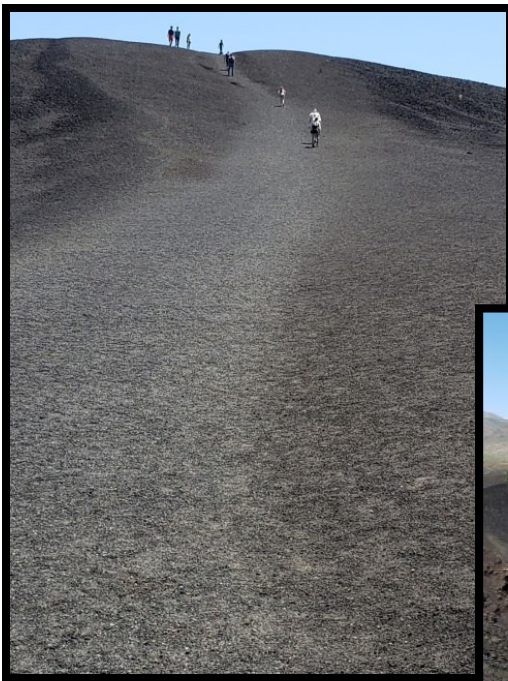


[Sawtooth National Forest](#) runs north from Sun Valley. It's a great place for hiking, but this trip I mostly drove it. Stopping at overlooks and doing short hikes worked for a 2 day visit. At the far end of the forest is Stanley. It's a tiny one lane town.

Lower Stanley is even smaller with maybe a dozen buildings. The Bridge Street Grill has tables on the back porch along the Salmon River. Kids are kayaking under an I-beam footbridge and I found myself in a conversation with another patron about cattle ranching in snow country – a topic I know nothing about.

Unfortunately, the nights were mostly cloudy, so I hung out in the dark waiting for the clouds to part and the cops to arrive to deal with the strange man who is just hanging around in the dark.

On my way to Glacier National Park, I stopped at the [Craters of the Moon](#) National Park. It's mostly a lava field and, to my knowledge, the real moon's craters are white and gray, but here they are mostly black. The road through the park leads to a number of sites and hilly, uneven hikes are available. While there are some wildflowers and few trees, it is mostly a barren place.



Arco is a company town, but not the company you think. Arco is home to the world's [first nuclear plant](#). The Idaho National Engineering Laboratory is nearby, but closed to the public. Also in Arco is a landlocked nuclear submarine. It's not as strange as it sounds because the military used to haul boats up there for dry dock repairs. Now it occupies a place of honor in town.





[Glacier National Park](#) is gorgeous and with the glaciers retreating at a geologically breathtaking pace, now is the time to go. Only the west entrance is open. The east entrance borders the Blackfeet Nation and the native people have closed it to reduce a truly awful outbreak. So entry is very slow and the park is very crowded.

Going-to-the-Sun Road is one of the truly memorable drives. It winds around the mountains with great alpine views of some of the glaciers. It's only a dangerous drive because you are so busy gawking at all the beauty that you risk missing the hairpin turns that abound in the middle of the drive. Fortunately, there are plenty of places to pull over and look or even go for a hike. I recommend Avalanche Lake trail – a not-too-hard four mile hike to a stunning lake.



Midway along the drive is Logan's Pass with the easiest access to one of the glaciers. Easy access is a term of art. OK, glaciers are icy. I get that. But they are mountainous as well. Duh! So there you are walking on the shoulder of the mountain at a 10 degree slope on mushy ice with frequent signs telling you to wear appropriate footwear and that glaciers are dangerous. Add to this that literally hundreds of other people are doing this with you. If you slip, you won't fall off the mountain. No, you will just slide 30 or 50 feet down the rocky hill. It's an exhausting hike – emotionally more than physically. If you don't believe me ask the marmots that inhabit the area. Incidentally, marmots are such noisy eaters you want to ask them to eat with their mouth closed.



I won't bore you with photos when the [Park Service has done much better](#). Bears abound in June and I have a few photos of them – I swear that black dot is a bear! And there are goats as well.





West Yellowstone is a gateway to the park. It is a tourist town and it is booming. Wearing masks and social distancing is the exception although some modifications to store layouts and hotels have been made. I get this is a different world, but I was still shocked for my waitress one evening who had recently completed chemotherapy but still had to wait on people who didn't bother to wear masks even before they sat down.

Yellowstone National Park is really several parks rolled into one and it is enormous. Old Faithful sits inside a 30 mile caldera, the rim of an old volcano. For perspective, Mount St. Helen's caldera is only two miles wide. So while we think that Portland might get the big one some day, Wyoming will simply explode.

The west central part of Yellowstone is littered with hot springs and geysers. The ones that smell like rotten eggs are full of sulphur, but others contain a variety of minerals that produce the most beautifully colored stone and stunning pools.



The northern portion of the park is teeming with wildlife. Herds of bison and elk are grazing by the roadside. Even black bears can be seen close enough that you think about taking a few steps back.

On several occasions, traffic clogs the road because bears or bison have shown up and everyone wants a photo op. But you still don't want to see my photos of black dots that I swear are bears.



I won't pretend to do Yellowstone justice, but the [Park Service](#) can!



Just a couple miles south of Yellowstone is [Grand Teton National Park](#). The park is a more recent addition (1929) to the National Parks and its heritage from cattle ranching and farming is evident. The mountains dominate the view and are fronted by Jenny Lake which attracts a lot of boaters.

South of the park are the cities of Jackson and Teton Village. Jackson reminds me of Bend. Driving through Jackson, I passed a park with an arched entrance. It seems charming until I realized it is a collection of 50-100 elk antlers that formed the arch. I'm sure it was built in an era with a different sensibility, but I couldn't help feel appalled at all the tourists posing for pictures.

I stayed in Teton Village and while it feels quite upscale, even rich folks don't wear masks. Restaurants, shops and hotels have made changes to deal with Covid and at least one restaurant I tried to eat at only served hotel guests.

The park is relatively long and narrow and the west side gets most of the action because of the Tetons and the lake, which offers cruises (even with Covid). On the north end, the lake fans out into something more like a marsh. On a hike to Swan Lake (with nesting swans!), the ranger told me I just missed a mama bear and her two cubs. (Was it something I said or do bears just not like me?)



(Swan Lake – top left, Jenny Lake – right, very old ranch house – bottom left)

Of course, the [best photos](#) aren't mine, but the Park Service.

They say youth is wasted on the young. And after nearly 3 weeks, I had more places on my list, but no energy to visit them. The great thing about a bucket list is you can't die until you've completed it, right? So next year in Colorado!

[RETURN TO TABLE OF CONTENTS](#)

# IN THE NEIGHBORHOOD: A Box of Chocolates in the Pearl

**By Bob Garsha**

On a recent Friday afternoon, EQ sat down with Hamoody Houdroge, the owner of Verdun Chocolates.

**EQ: Hamoody, tell us where you grew up.**

**HH:** I was born in Lebanon and I lived there for fifteen years. Then I moved here back in 1987, as a matter of fact, in this month 33 years ago, with my older brother.

**EQ: Did you come here reluctantly, or did you want to come?**

**HH:** It was a little of both. There was the excitement of it! But leaving the family and coming to a country where you don't speak the language was hard. Even though I had a lot of cousins here and relatives, I did not really know them well. They all grew up here, but I will say it was a good transition.



**EQ: When you came to the States, where did you come to?**

**HH:** Oregon straight from Lebanon. It was getting really bad in Lebanon prior to the time of us arriving here. There was a civil war and car bombings. It was very unsafe. My dad arranged for us to come to the States. I was 15 years old, my brother was 18 years old, and my dad wanted us to continue our lives in a safe environment. My parents and siblings stayed in Beirut. I have gone back to visit many times. After 1990, it started to return to a peaceful country. The economy was good. August 4<sup>th</sup>, 2020 was when it swung the other way, when there was a large explosion at the Port of Beirut.

**EQ: When you first came to the US, you were a high school student. What was that like?**

**HH:** It was hard. I came in September and started school at Sunset High School. French is my second language after Lebanese. English was challenging but I was helped with ESL classes that were conducted at Beaverton High School (they sent a bus for us non-English-speaking kids), along with math and history at Sunset and the other regular classes. I ended up graduating a little early as I learned the language a little easier than others. After high school I went into the military. I always wanted to fly, so I joined the Oregon National Guard's Aviation Unit in Salem. I served for four years and did two more in the Reserves. While I was doing that, I was going to college in my spare time. I was contemplating a military career or perhaps a career in medicine. But I passed on both.



**EQ: Why chocolate?**

**HH:** After college, I wanted to do other things and in 2000 my sister was getting married back in Beirut. I took my girlfriend at the time, I wanted to show her Lebanon. We stayed about a month and I wanted to show her this chocolate factory. The people who own it lived in the same building as my family. We were like an extended family. When I took her to the factory, the minute she tried the chocolate she was like “why don’t we bring this to the States?” Even though I loved the chocolate made in Lebanon, I never thought about it as a business opportunity. In Lebanon, the family who owned the factory had chocolate boutiques all over Lebanon and in a few of the neighboring countries. It took about two years of going back and forth with them to allow us to open our own boutique in Portland. They finally accepted. We opened in the Pearl District at the Gregory building in March of 2003 and named it Verdun. Most of the residential buildings were just starting to go up.

**EQ: What does Verdun mean?**

**HH:** Verdun is the largest shopping district in Beirut. I never knew it is a city in France and a major battle was fought there in WW I. I read about the battle and realized then how many people perished. It was one of the longest and costliest of life battles in history. I have to tell people I did not name the store after that battle.

**EQ: Does Lebanon grow cacao?**

**HH:** No, but they manufacture chocolate. We get the beans from the Ivory Coast of Africa and the Dominican Republic. That is what the Lebanese factory does. When we were kids, my friends and I used to go to the factory that was very close to our house, pretending to help put stickers on wrapped chocolate pieces, but all we were after was eating as much chocolate as we can. *[laughs]*

**EQ: Is Lebanon a beautiful country?**

**HH:** It’s a gorgeous country! Snow is visible all year long on its mountains. The beaches are amazing. Because of the extra time we had after the wedding, I had bought a book called Highways and Byways of Lebanon. It’s written by Frank and Laure Skeels. The book talks about over 50 trip routes you can take in this relatively small country. Each trip is a journey to four to six sites that would take six to eight hours to complete. Also, it is very detailed on the main sites like Baalbak and Byblos. We took two trips every other day and we had the most fun!! I explored areas that actually a lot of people in Lebanon don’t even know about. Just beautiful! There is a Lebanese singer named Fairuz, she is considered the most famous singer in the Arab world. She has this song called The Bus and on one of our trips, all that she was singing about opened up in front of our

eyes. I knew the words but had never imagined the sites. It was really quite incredible.

**EQ What is it like being in the import business?**

**HH:** I love it! When we first opened, it was a learning experience for us, going through customs and the FDA. We are licensed by the Department of Agriculture because chocolate is imported. You have to know what you are doing. My first shipment, I had to throw it all away because I did not know that we had to have a complete breakdown of the ingredients on the outside of the shipping boxes. I thought the paperwork that came with the



shipments were sufficient enough. It was an expensive learning experience. We had to pay \$50 a day for 30 days (the time the shipment was at the holding facility) and still had to dispose of it. It set us back \$15,000 – ouch! My first shipment! Regrouping, it took us another month to get our next shipment, but this one was done right and we succeeded on importing it!

**EQ: What is the magic about chocolate? What is this crazy fascination - the food of lovers?**

**HH:** Honestly, when my ex told me to bring the chocolate to the States, I was a bit confused about it. Sell chocolates? But when we opened the store and saw how people reacted to the chocolate, especially women when they came in, we were mesmerized. I started reading more and more about it. Chocolate is full of health benefits. It is a great source of antioxidants, lowers your cholesterol level, lowers your blood pressure, increases serotonin and also it is anti-cavity and much much more. Best of all it makes people happy! With all of these benefits, who doesn't want to eat chocolate every day?



Our chocolate is part of the Fair Trade where fair prices are paid to the producers. We stand by that and in Portland, we have educated consumers who not only ask about it but demand it.

**EQ: How did you fare during the pandemic?**

**HH:** Our business fell quite a bit. Usually we are open 7 days a week. At the start of the pandemic, we closed the first couple of weeks. Then we started reopening 11 - 3 PM only. Thinking about what to do, we offered free shipping, and then we started shipping the chocolate and we started to do some online business - [verdunchocolates.com](http://verdunchocolates.com). Foot traffic is still down. My employees all go to school. When schools closed, many went to stay with their families. It was hard to sustain everyone, but in 2-3 months when we went to Phase 1, they came back. Business is now a little bit better, but it's not the same. To make things harder, we import from overseas where they are dealing with the same pandemic with airports closed and manufacturers shut down. Before the pandemic, I had a good order on hand and I had a lot of the base chocolate here. So, I started making my own candy onsite to keep us going. I've done this now for 18 years so I have learned a lot. So now I am a chocolatier.

**EQ: How about the demonstrations? You are so close to Ted Wheeler's building.**

**HH:** Really it didn't disrupt us that much. We did have to board up the store and people thought we were closed, so it affected business. We, ourselves, are about equality for everybody and we support the BLM movement, but you always have a couple of people who do some damage just to agitate the others. That is hard, seeing some of my fence pulled down or my neighbor at Pho Van Fresh have a table burned.

I'm Lebanese so I am a minority. I see that people need to be treated equally. Demonstrating for the right reasons I support, but burning and breaking I don't understand or support. But that agitation for violence happens in every country and it's sad.



**EQ: When you came to the US, you obviously were a minority. How was that for you? And being in the US, did you feel like you were in the land of the free?**

**HH:** When we first came here, one thing I saw and felt right away was safety and security. I didn't have to walk down the street thinking a bomb would explode or a sniper would be shooting. It happened to us in Lebanon - it would happen to us all the time. Being here though, the first six months were really, really tough, being on my own without my parents or siblings, just my older brother.

As we got a sense of normalcy, my brother and I started loving it more and more. Lebanon will always be home, but it's different. I have spent two thirds of my life in America. So in my heart, I'm American. I have six siblings. They have all gone on to careers - lawyers, business majors. And my oldest brother and I were on this journey to America together. Two sisters live in the States. In 2000, my parents moved here after the wedding I mentioned, that was my youngest sister, and then my parents moved here. They moved close to us in Beaverton. When 2020 started, my dad died in early January. My dad wanted to be buried in Lebanon - this is before the pandemic. After the funeral, my mom wanted to stay for just a little while in Lebanon and she got stuck when everything closed. She just got back here a week ago, but it is emotional being back here without my dad.

**EQ: If you can close your eyes, what does the future hold for Verdun?**

**HH:** I don't know. I just want 2020 to be over with, just like everyone else. I take things day by day. I worry more about my family. I got married to my amazing and beautiful wife Souheir five years ago and we have two beautiful and energetic little girls, Yasmina and Yara, and an awesome stepson, Nour. He's 16, a varsity soccer player at Tigard High School. They keep me busy, so my focus is on their safety and happiness.

**EQ: Finally, wife, kids, chocolate - seems like you have a good life.**

**HH:** I do and for me, when this pandemic is over, I just want to take a very long trip camping. *[laughs]* I love the woods.

**EQ: We hope you have gotten to know Hamoodi just a little bit better and in the spirit of Know Your Neighbor, he will give a free piece of chocolate to the first 50 people from the Elizabeth who stop by his shop. So, go see this Chocolatier. Tell him you are from the Elizabeth and you'll be as happy as him!**

[RETURN TO TABLE OF CONTENTS](#)

# IN THE COMMUNITY:

## A Slice of Italy in the Elizabeth

By Bob Garsha

On a Friday afternoon, EQ joined Davide Filippini and Becca Bohn to talk about their restaurant, Gallo Nero.

**EQ: Davide, tell us about where you grew up?**

**DF:** I grew up on the border of Tuscany. My father is from Florence and my mother is from a small town that is in the Province of Bologna Italy. I was actually born in Prato, which is 20 miles west of Florence.

It's my mother's side of the family where the restaurant line comes from. My mom was one of five kids. She is the "classic mistake," she's the youngest. My grandfather used to be a baker before World War II. At that time, they used to live physically in the bakery. It was an attachment of the house. During World War II, the house was taken over by the Germans because of the bakery. My grandmother had to feed the Germans in the bakery in this little town called Castiglione dei Pepoli. A lovely little town, now it's more a tourist spot with 5,000 people who live there - mostly now Italians from Bologna and Florence who spend some months there. It's beautiful - three lakes at 800 meters. It feels mountainous - almost 3,000 feet.



**EQ: Do you remember helping your grandma bake or cook?**

**DF:** Oh yeah, all my life. Like at about 10 years old I remember if I wanted to get some coins, lire, I had to work. We used to make tortellini - meat stuffed pasta. I remember another thing they made me do was crack nuts, not like today where you buy shelled nuts. While I was doing that, they made me whistle so if they could hear me they knew I was working. *[laughs]*

Lucia was my grandmother - she was the cook. After World War II, when the Germans left, their house became the center of this small town. We went from a rotisserie, then added a pizzeria, then a bar.

**EQ: Did you get formal training as a chef?**

**DF:** I ended up going to school. My mother, like I said, was the youngest of her brothers and sisters. Everyone was working at the restaurant, be it the bar, the pizzeria, whatever, and my mother had always been telling me "don't do it, don't do it, don't work at the restaurant. You become a slave to yourself." I remember even as a kid on Sunday afternoon they would give me pizza to sell and I'd make 5,000 lire and I'd go to the discotheque. It was a thing, going to the discotheque on Sunday afternoon. Back to my mother, she

said “This is demanding, it will suck the life out of you. You want be able to have a normal family!” And I remember as a kid I was left by myself at home a lot. So in college, I chose a Language School. I was studying French, German and English. I got a bit lazy and wanted to get my degree faster, so I chose in Italy what we call Scienza Politica – Political Science. It was boring, no passion. I said to myself, whom am I fooling? So, I left and went to night classes at a Culinary School and in the day, I sold advertisements. It was a fun period of my life. I was like 21, 22. The army is mandatory in Italy, I had to serve 11 months. I was young, even that was fun. Then about 22 -23, I decided to get my culinary degree. In the meantime, a restaurant became available in the town where my mother’s family used to live. I was able to get it - it was a beautiful restaurant on top of the city swimming pool. It was a big restaurant, we could seat almost 80 people inside and a big terrace that seated 50-60 more people. And a big bar. We actually had to enlarge the kitchen, a law passed in Italy where the number of people you were seating determined the square footage of your kitchen. We had a wood fired pizza oven. That was a fun time.

**EQ: Davide, why did you come to the U.S.?**

**DF:** Never ask an Italian that question! I followed a woman. I flew Business Class on Christmas Eve. I was on top of the world!

**EQ: Becca how did you and Davide meet?**

**BB:** We met about 9-10 years ago. I was working at another Italian restaurant, Touché over on 14 th and Glisan. I was the hostess and Davide came over about 6 months after I started and was working as the restaurant consultant. He would train the kitchen cooks on how to cook Italian food so they would keep getting better. We started dating shortly thereafter and then he became ready to open Gallo Nero! He was like “You don’t seem happy here. You don’t want to be a hostess the rest of your life. I am opening up a restaurant you should come work for me and see how it works out.” You know living and working together doesn’t always work out, but it did here at Gallo Nero.

**EQ: How long has Gallo Nero been here and tell us about the name Gallo Nero - Black Rooster?**



**BB:** Eight years.

**DF:** Ahh, Black Rooster. OK, I have two partners in this restaurant from Tuscany, they convinced me actually. I used to manage this place, it was a coffee shop, and then we started making Italian food. It wasn’t making money so the ownership said if you want to take it over we can figure something out. We want this place to be yours, they said, so I found my two friends and one night we were sitting at the table and said, OK, let’s figure out the name. We started eliminating the too simple ones, like Florenzia, and we were drinking a bottle of wine—Chianti Classico. Every Classico has a Black Rooster on the neck - a sticker. So I said, why not Gallo Nero? I love the wine and it is a symbol of Tuscany, when you talk

about the wine and the black rooster, and it looks nice as a logo.

**EQ: How does the restaurant life effect your relationship?**

**BB&DF:** It has its ups and downs... *[both laugh and say, who wants to start?]*

**BB:** It definitely takes a lot of work. There are days when we want to strangle each other but there is definitely a lot of reward to it, like knowing you have your partner by your side. This is a stressful industry by nature but we understand what we both go through to make this business



work. Even if he yells at me. But he has gotten a lot better.

**DF:** I come from an Italian family. We are loud, we move our hands a lot. I moved to the US when I was 35. When I am talking, say with my friend, Becca may feel he and I are fighting, but no, that is just our way. There is no anger here. We yell, but it is not because we are mad - we are passionate.

**BB:** At home Davide does the cooking, I choose the wine.

**DF:** When we first met, Becca used to drink beer and whiskey. Now she drinks only wine. Becca got really passionate about wine. She is a Sommelier, a level three, which is an advanced Sommelier in Italian wines.

**BB:** I order all the wines - it's really great and I think we have an interesting collection.

**EQ: How have you coped during the pandemic?**

**DF:** That has been tough. At the beginning, for 6 weeks, there was just the two of us. First problem, I never wanted to do food to go. Italian food, especially pasta - the food that I do, I don't like to put it in a box. I like plating. I want to see the people enjoy it. I can't start calling everybody after they get home and say how'd you like it? *[laughs]* Food is a performance, we want to see people enjoy it.

It was an ethical dilemma, but you realize quickly you have to pay the bills so you say, OK, let's box the food. So we started with Uber Eats and then Caviar to deliver our food. I have to say this building, the Elizabeth, has been amazing - you guys have been so supportive and it means so much!

**EQ: So you navigated the pandemic and you still are - then you have the protests. What was that like?**

**DF:** Honestly, we had a few cancellations, people saying they were a little nervous to come downtown and orders slowed, for sure.

**BB:** No broken windows thankfully, but on another note, I feel the homeless situation has gotten out of control. It's a threat to us.

**DF:** There are days when I come in the morning to cook, I am the only person. The area was a desert - I like to leave my door open but I needed to keep a rolling pin there. People would just come in and try and talk to me and get me caught up in their headspace, but with the rolling pin they would leave pretty fast. They have changed lately, they are aggressive.

**BB:** The mental health issues - it's sad, there is no doubt. But owning a business, at a certain point we have to protect our business. It's our nature to be nice to everybody.

**EQ: How has the city and Kate Brown communicated with you?**

**BB:** I'd say the one thing that stands out, the day before we were to reopen, Kate Brown said we are extending the lockdown another week. That is tough when you order food and bring staff back.

**DF:** With the phases, we are waiting to add some more tables inside. We are excited, though, about our outside. We have a plan to cover the tables and that will be really good with the winter coming. It will be first class. We are waiting for Elizabeth Board approval. It will be four extra tables outside. It is a big expense for us to do it right, but we see it as the way to future survival.

**EQ: Pandemic, demonstrations and then the fires?**

**BB:** A headache, both physically and mentally. There was a Sunday when we had to close, the





smoke and air quality was so bad. We had a wine dinner planned for a Tuesday night. We had to cancel that, 35 - 40 people, all socially distanced. Then when we resumed a sense of normalcy, just opening and closing the door would compromise the air inside. We have really been tested.

**DF:** I try to keep my overhead as low as I can. We own this spot but we still need to pay the mortgage.

**EQ: Tell us about your workers. Who helps you? Who are the behind the scenes heroes?**

**DF:** Three staff - Alex is our main cook. He is actually from Russia and I met him through Constantine, one of the previous owners of the 903 Gallery. Alex has a big passion for cooking, he really knows a lot, his plating is really great.

**BB:** He cooks us shift meals that are fabulous. He has even worked in a NYC Chinese restaurant.

**DF:** We also have Willie. His nickname is Tornado because he is like a tornado in the kitchen, fast and furious. He's our sous chef.

Then there is Jordan. He is our newest addition, the only one hired after Covid. He has worked with Alex before.

**EQ, I also understand you have a rock star waiter - Andrew?**

**DF:** He is one of the best.

**BB:** After 8 years of working with all kinds of personalities, he is just such a breath of fresh air - all this positivity.

**EQ: I see a lot of Elizabeth residents here - is there a story to tell?**

**DF:** Z - we go back a long way. 10 or 11 years ago, I used to cook at Allora and Z lived upstairs at the Honeywell Lofts.

**BB:** Anna, Z's wife, is the one who got me into the Sommelier Program through suggestions and her amazing support. She used to work for Intel. We are all really good friends. Anna calls herself a wine enthusiast, not a Sommelier. It's her hobby and passion. Jen Pepin has also been super supportive of us and we have become really good friends. The Baumans... The building, in a way, is our extended family.

**DF:** The concierges have our key. It's a comfort to us. Whenever I ask them for something, they are always super nice to me. Paul and Imelda always watch out for us. I see Paul out with the hose - he checks to see if I need anything.

**BB:** The food is delicious, but it's the people we enjoy.

**DF:** One day when we can, we will cater a party in the community room and all be together.

**BB:** I love to sing jazz and bossa nova, so let's have a jam session.

**EQ: Thanks for the sit down. You made me feel like I visited a town in Italy and along the way got reunited with two good friends.**

[RETURN TO TABLE OF CONTENTS](#)



# LOFTS HAPPENING: Get to Know Our Staff

## KATI MITCHELL

**By Paula McGee**

We have an amazing group of people working every day to help make our lives and our homes safe, secure and lovely. It's hard to get to know these important people as we pass briefly in the lobby or a hallway, trying not to spread any germs. We thought you might enjoy learning a bit about our staff and their lives outside of the Elizabeth. In this edition of EQ, we start with Kati Mitchell, our lead concierge.

**Did you grow up in this area? How long have you lived in this area?**

I was born and raised in Portland, in the same house that my mother still lives in near Hawthorn. I currently live in Vancouver, WA and have been there for about 9 years with my husband Phill.

**What brought you to the Elizabeth? What type of work were you doing before?**

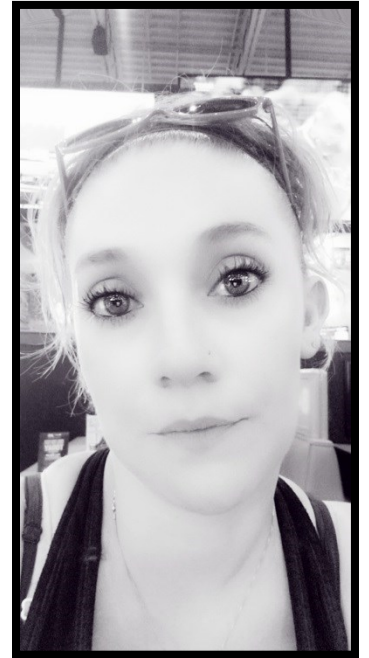
I am a Medical Assistant by trade and was working in a small clinic with a Nurse Practitioner in Portland near 101st and Division. I was there for about 4 years, but he had to close his clinic. I took a year off and started going back to school to expand my education. After that year was over, I was looking for a job that was not in the medical field because I wanted a less stressful job since I was still attending school. I found out about CMI and that they had a concierge position open, so I applied.

**What do you like to do in your free time?**

I love horses and like to go horseback riding. I like to watch scary movies but I don't like haunted houses. I like to be outside and explore new places.

**What are your interests/hobbies?**

My husband and I are part of the Portland Chapter Impalas car club and the Multnomah Hot Rod Council (MHRC). We have a 1968 and a 1963 Chevy Impala. Our 68 is a lowrider and our 63 is a hot rod. The MHRC does a lot of charity work and one of my favorite things that we do is called Angels on Wheels. We collect toys all year long and take them to the children at Randal's Children's Hospital so the kids who are there over the holidays can have a Christmas. We also hold car shows in the summer months that generate money that we give to an array of different charities.



Oak

**I know you were in school - are you still? What are you studying?**

I am still in school. I am currently working on my pre recs for the Nursing program at Clark College in Vancouver, WA. I have one term left, which is my second Anatomy and Physiology class, then after that, I can apply for the Nursing program.

**What are the best parts of your job and what are the worst/hardest? And what, as residents, can we do that would be helpful?**

My favorite thing about my job is the all the residents that I get to talk to. Ever since I started at the Elizabeth as a floater, I have felt very welcome by everybody that I encountered and I feel very blessed to work somewhere that I love coming to every day.

I don't feel that any part of my job is hard per say. Sometimes it can get overwhelming and busy but that does not bother me. There are a lot of things to remember about this position, so learning all that was kind of difficult, but now it feels like second nature when I need to answer a question. Of course, there are some things that I don't know how to answer but there are always ways of finding the answers.

All the residents in this building are amazing. I love seeing everyone and talking to them even if it is just a hello or good morning. Like I said before, I feel very blessed to be here and I love coming into work every day.

[RETURN TO TABLE OF CONTENTS](#)



# AROUND TOWN: Looking for Fun in All the Right Places

Compiled by Larry Rosenblum



## IN THE BUILDING



There is a lot going on in the Elizabeth Lofts.

**Book Club** — The Elizabeth Book club continues meeting on the second Monday of each month at 4:30 via ZOOM.

In November the selected book is [The Great Gatsby](#), by F. Scott Fitzgerald. This classic novel has been described as a cautionary tale regarding the American Dream. December's book is the [Splendid and the Vile](#), by Erik Larson. This non-fiction novel is about Winston Churchill.

If either of these books sounds interesting, contact the book club at [Judyvdouglas@verizon.net](mailto:Judyvdouglas@verizon.net) to add your name to the ZOOM invitation and join in the discussion.

**Knitting Group** — They start with knitting, but they make friends. The club meets in person with masks on the first and third Wednesdays of the month @ 7pm. Contact Chris Steele at [Chris@bsteele.com](mailto:Chris@bsteele.com) for all the details.

**Welcoming Committee** — This newly formed group is looking for volunteers to welcome new residents to the building and generally make the Elizabeth Lofts a more warm and friendly place. If this interests you, please contact Andrea Roelofs at [welcome@elizabethlofts.org](mailto:welcome@elizabethlofts.org) to offer your help.

**ELEC** — the Elizabeth Lofts Emergency Committee is a group of residents who have come together to make people and the building safer, more secure and more resilient in the event of an emergency. We need volunteers to help us plan for disasters either in an ongoing capacity or as special advisors on issues like medical care or construction. We also need people who we know in advance are ready to help when need strikes. If you can help, contact ELEC at [elec.leads@elizabethlofts.org](mailto:elec.leads@elizabethlofts.org)

**EQ** — the newsletter you are reading right now! We are not just a pretty face. We are also an opportunity to exercise your creative muscles. We need writers, photographers, editors and graphic designers and artists. Contact us at [EQ@elizabethlofts.org](mailto:EQ@elizabethlofts.org) to volunteer.





## STAYING HOME



### SO BRING THE ARTS, SEMINARS & FUN TO YOU

[Sky Watch](#) – you probably need to find a dark place. The night sky will be very active this fall.

New Digital Performances from [9 Portland Theaters](#).

[Online music concerts](#) – pop music

[NPR's list of online concerts](#) - all kinds

[Oregon Symphony](#) – music, talk and the Symphony's story time for kids

The Grammy's has compiled a [list of streaming concerts](#) from a wide range of musicians.

If you have a library card, [Kanopy](#) provides access to free movies, books, podcasts and more.

[Metropolitan Opera](#) , [Berlin Philharmonic](#) , [Seattle Symphony](#)

[Theatrical Performances](#) – most are pay-per-view

Britain's [National Theatre](#)

[The Globe Theatre](#) – some content is free

[Playbill's](#) list of live theatrical performances. Check back each week.

[Portland Art Museum](#), and the [Joryū Hanga Kyōkai, 1956–1965](#) exhibit through April 11.

Portland Art Museum's [Film and New Media Happy Hour](#), [PAM and NWFC at Home](#), and a podcast [Art Unbound](#).

[British Museum](#), [National Gallery of Art](#), [The Met](#), [2500 more museums](#) – seriously!

[Open Culture](#) – online classes on all kinds of topics and seminars

[Harvard Online](#) – yes that Harvard and lots of classes are free

[Coursera](#) – A large collection of free online courses

[Learn Out Loud](#) – audio and video personal development courses

[Personal Growth Courses](#) – the name says it all

[Open Library](#) – online free books

[OverDrive](#) – portal to Library for e-books and audiobooks

Time Magazine's list of the [50 best podcasts](#) of 2019

[Stitcher's](#) list of 100 free podcasts

[1000 Free Audiobooks](#)

[LibriVox](#) – audiobooks in the public domain

The [Oregon Zoo](#) has Zoom meetings with the animals

Don't forget free virtual get togethers. [Zoom](#), [Google Hangouts](#) (requires free Chrome browser), [Houseparty](#) is especially good for playing games, [Facetime](#) for iPhone users, Facebook's [Messenger](#), and of course [Skype](#).



## CHECK THESE OUT BEFORE THEY ARE GONE



[First Thursday October](#) – a new live opportunity to view and buy art every Thursday in October with social distancing carefully practiced, 4-8 pm along NW 13<sup>th</sup> Street.

Women's March – Oct. 17, 11AM @City Hall



[Tatsuzo Shimaoka, The Language of Texture](#) – an exhibition of museum quality ceramics @ Portland Japanese Garden through Oct. 25<sup>th</sup>.



[FearPDX](#) – socially distant haunted house until Nov. 1<sup>st</sup> . 12301 NE Glisan Street

Oaks Amusement Park [Haunted House](#) – a drive through haunted house until Nov. 1<sup>st</sup>

[You Were Here – Portland](#) An art exhibit of places gone from Portland, Pushdot Studio through Oct. 30. 2505 SE 11th Avenue Suite 104

**Vote!!! I mean it, Vote! Election Day is Nov. 3<sup>rd</sup>.**

[Portland Book Festival](#) – will be online this year with many author book talks – Nov. 5-21<sup>st</sup>.

[Vino Veritas](#) – Young local jazz talent every Sunday. 7835 SE Stark

## — — — — — LIVE PERFORMANCES — — — — —



Anthony McGill & Gloria Chien: [Clarinet Tours de Force](#) – Online performance Nov 14 @ 7pm

[Chamber Music NW](#) – either individual events or an All-Access Pass



[Portland Center Stage](#) @ the Armory. Check out their 2021 season.

[Portland Center for the Arts](#) is 5 venues offering music, theater, comedy and more and appears to be still on hold for the foreseeable future.

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

[Oregon Ballet Theater](#) is not ready to restart yet.

[Dead Comics Society](#) – Comedy Stand-up first Friday every month @ Rogue Brewpub (928 SE 9th Ave.)

[For the Birds](#), Free Stand-up Comedy at the Nest, Thursdays, 9pm, 2715 SE Belmont.

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

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

We miss Jimmy Mak's, but when they re-open 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). Also [Cinema Unbound](#), a drive-in @ Zidell Yards

[Eastern Oregon Film Festival](#) – Online Festival Oct. 22-24<sup>th</sup>.

[The Portland Latin American Film Festival](#) – six online films focusing on Latin American peoples and culture. Various dates through Nov 12<sup>th</sup>.

Don't watch a video. Be in one! The Portland based Hulu series *Shrill* is [looking for extras and walk-ons](#).

If your Netflix queue is empty, try these film sites with many free but older movies: [Vudu](#), [Tubi](#), Sony's [Crackle](#), and [Popcorn Flix](#).

## 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 has closed for the year



[PSU Farmers Market](#) – Saturdays 8:30-2pm @ South Park Blocks

There is nothing better than a good book, except listening to the author talk about it. Check out what's happening at [Powell's](#). Now with virtual events! Among those at Powell's will be Alice Hoffman (Oct. 20) and Margaret Atwood (Nov. 17)

[First Sunday Flea Market](#) – Every month starts at 10am @ 1005 SE Grand Ave.



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

“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 or be cancelled due to Covid and a few may have occurred before we could publish.*

RETURN TO TABLE OF CONTENTS