



The Elizabeth Lofts

Quarterly Newsletter

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Pictures of some of our best pals, and honored Elizabeth guests.

October 2021

Editing by Paula McGee, Design & Layout by Michelle Heckman





NOTE FROM THE EDITOR

EQ 9 Under the Hood

The 1010 gallery across the street from us on Flanders takes us on a closer look at what determines a monument and we've included some readers' reactions. It's been an ongoing worldwide event.

Our favorite stalwart grocery store, World Foods, is featured with a wonderful insight from the General Manager and family member Joyce Attar and some of our readers' thoughts about this wonderful neighbor.

Ted Falk reviews Ansel Adams in Our Time, a recent exhibit at the Portland Art Museum with links to many of the photos.

We look behind the scenes of not only the work being done by our CMI Community Manager, Karina Haley, but by our own Paul Mondrian.

Around Town continues its march through Covid with things that may delight as Chris takes the helm of the column.

Finally, Jeanne Ronne performs some short musical pieces on her Baby Grand for our listening pleasure.

Did I mention dogs? Yep, we let the dogs out again.

We hope you enjoy this edition and thanks for your support.

Bob Garsha

for the **EQ** Staff

October 2021

Calling All Writers and EQ Readers!

Do you have a favorite restaurant in the Pearl? How about writing a restaurant review to share with your neighbors? Did you take a vacation recently? Some of us travel-starved Elizabethans would love to share that adventure through your photos and description of the trip. Maybe you have a good joke (must be clean). The EQ team would love to share the experience of contributing to EQ. This is our community, and we welcome you to share your interests and experiences. Maybe you have a suggestion for a compelling article and would like to collaborate with one of our staff. All are welcome!

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PROTOTYPES

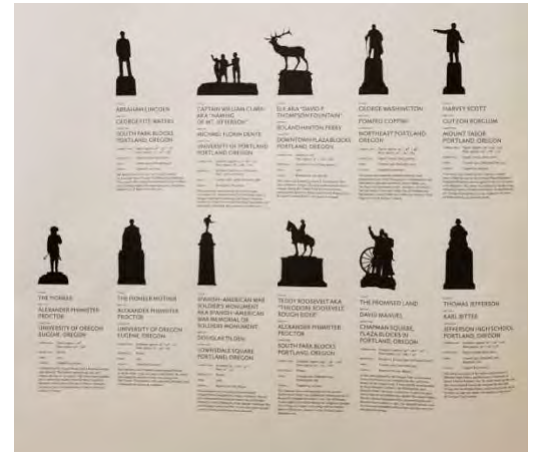
An Exhibit

by Larry Rosenblum

A coalition of artists and the business community called [Converge 45](#) recently asked us “to consider the conditions and impacts of public monuments, including those that have been removed and those that should be built.” Their means of exploring the answer is **Prototypes**, a recently concluded exhibit at 1010 Flanders Street.

It begins with a poster of the 11 statues that have come down in Oregon over the last 18 months. Some were toppled by activists, and some were removed by government officials.

The Pioneer and the Pioneer Mother can be viewed as one-sided tributes to the march of White people across the west without regard to the devastating effect on Native peoples. Four statues of presidents, George Washington, Thomas Jefferson, Abraham Lincoln and Teddy Roosevelt were all toppled by activists. And the famed Elk was removed by city officials after damage often ascribed to alt-right demonstrators during the period of George Floyd protests. Whatever the motivation and the wisdom of their removal, it begs the question:



[Enlarge]

What should we memorialize in monuments and statues
and who gets to decide?

The remainder of the exhibit is an answer in the form of proposals for monuments and statues by more than a dozen artists. Some are sketches and others are completed works. Naturally, the concept of what is a monument is greatly expanded and re-imagined. Largely left unanswered is who gets to decide.

If you ask two artists a question, you will get 47 answers. That’s probably a good thing, but in this exhibit it makes it difficult to discern an overlying theme. If there is one, it is that we should stop building monuments with a capital M. Instead, we should think of them as long lasting but not permanent and they should be designed to make us feel and think rather than be impressed.

At one extreme is [Lynne Yarne’s](#) proposal to declare the Golden Horse Seafood Restaurant a monument. She has fond memories of large families gathering at one of the once many restaurants in Chinatown. For her, there is no need to build monuments because they are already all around us. Places that evoke memories of loved ones, good times and those who shaped our path should be what we memorialize.





Several artists reject the idea of a static monument. [Vo Vo's](#) monument is a series of photographs and maps showing Portland through time and place. This is not an homage to Portland's progress, but instead an opportunity to think about what is included and what and who are left out.

Others deconstruct existing monuments. [Themml!](#) and [Greg Sholete](#) collaborate to replace Christopher Columbus' head with a useless bicycle wheel. The bicycle wheel had already

been used as found art in other projects, but here it serves to remind us that one generation's heroes may not be the next.



[Alan Michelson](#) projects George Washington's history of ugly war against Native tribes on his bust to remind us that not all his battles were noble.

Naturally, some artists pay tribute to those cast aside by history. Several propose monuments to the local Native peoples of the area and to Black communities that were destroyed in the name of progress.

[Steph Littlebird Fogel](#) proposes a set of 5 plinths along the Willamette River with 5 foot statues of herons to honor the Clackamas people who salmon fished the river. The tribe placed depictions of herons along the shore to keep watch for the salmon.



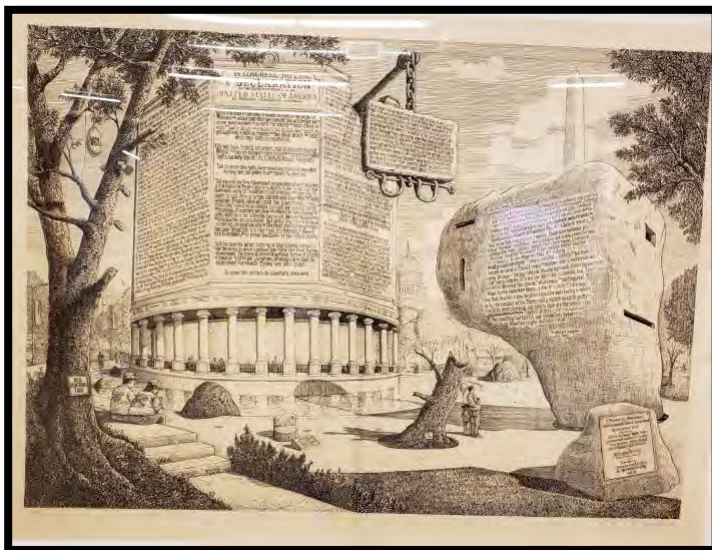


The Historic Black Williams Project created by [Cleo and Kayin Davis](#) installed signs and tiles along Williams Avenue that represent the history and values of the people who lived there.

[Adam Brock Ciresi](#) honors Kirk Reeves, a local colorful street musician. Hard work and good cheer are values embodied in Mr. Reeves' performances. The artist wants us to remember him as spontaneity and creativity have been lost to gentrification.



The collective Public Notice wants to construct anti-monuments. Their proposal is for an obstacle course symbolizing the challenges of marginalized people. The hope is that the experience of moving around the obstacle course will help people to listen, feel and understand the challenges of other people.



Finally, [Sandow Birk](#) presents a drawing of a proposed monument to the Declaration of Independence. It does not shy away from darker moments in our history. Before the monument is a pavilion to Fredrick Douglass and to the left is an old lynching tree.

There are many other proposals, but the take-away from the exhibition may be that history is personal and there is no one way to remember and honor it.

We need to give space to many voices and accept that not all of them will resonate with us. As we learn and grow, hopefully our blind spots will disappear. With a clearer vision, we should be prepared to change and replace our monuments.

This exhibit made us stop and think, and we asked the Elizabeth residents to share their thoughts on the question:

“What should we memorialize in monuments and statues and who gets to decide?”



“It would celebrate this incredible scientific achievement and moment in history.”

I would love to see a monument to mark the amazing scientific achievement of developing the Covid-19 Vaccine! It's essentially a scientific miracle. The Covid vaccine is the result of gifted scientists working together non-stop across borders, backed by public and private research funding, and built on decades of virus/infectious disease study.

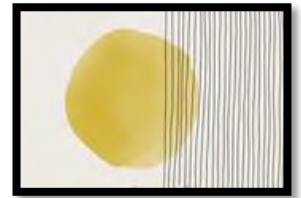
The monument might be an OMSI style interactive display that would walk us through all the pieces of research, roadblocks and breakthroughs. It could feature a giant Coronavirus model that would demonstrate the ways the virus mutates, attaches and attacks the human body. It could show the way the vaccines work to combat the virus and be very interactive to all ages. The monument would be mobile to allow underserved communities access for education and inspiration. It would celebrate this incredible scientific achievement and moment in history; honoring the way we came together during a world-wide pandemic.

Patti

“...ideas and aspirations.”

I do not think public art should be of people. It should be of a more abstract form to represent ideas and aspirations.

Marsha



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KNOW YOUR NEIGHBOR: WORLD FOODS

By Bob Garsha

Tell us about your family and your passion for food?

My family is from Lebanon. My parents met here in their late teens, early 20's. We have a passion for food. My mom's dad started Nicholas' restaurant in Portland which has been around almost 40 years.

Back then, Portland was a food desert for international foods. About 20 years ago my parents opened a Lebanese restaurant and within that restaurant they put a few aisles of groceries. Things we enjoyed in those days, even hummus was under the radar yet it was a food we were enjoying at home. We added more international items and before you know it, things were rolling. Through a connection, we took over what was called Barbur Foods, which is now called Barbur World Foods on Barbur Boulevard. My mom and dad had no experience at that time in running a full item food store. They listened, as they do today, to their customers and began adding items the customers were interested in. We took our restaurant concept and turned it into what is now our deli and we were able to share our culture, which is built around food and hospitality, in that space.

How early did you get started in the family business?

Seven years ago I left my corporate job to join my family on this journey and we opened up this location on Everett and 9th Avenue. Through high school and college, I worked at the restaurant so I was more prepared than most to jump in.

What was it like in the Pearl seven years ago?

It's been an interesting ride in the Pearl District. When we opened, we curated it very similar to our Barbur store. We needed to adapt on a few levels. Lack of parking means smaller baskets, more frequent visits. As the construction around us happened we had to adapt again. We were blocked off by several construction projects but the hard hats became our best customers. And it was amazing to see how the other businesses' employees supported us and the neighborhood! It was pretty cool - like a

light switch. Business grew and we were hearing these other languages spoken in the store.

How has it been to maintain your workforce?

Our employees are the best. We try to work with them exactly where they are. Some, like myself, may want to make this their career. Others may want a 2–5 year job as they go through school. They want to make this a means to an end if they are in PNCA or PSU. Or perhaps they moved to Portland to be with their friends. We try to identify that early on and work with them, whatever their path may be. I got my MBA along the way and we worked with a human resource company and we have built a pretty good team. I think that really showed during Covid, our people made it so much easier.



Pascal (brother), Joyce, Mirna (mom), John (dad)

We are going to ask our building to share some acknowledgements about World Foods. Do you have any favorite customer stories?

The emails we got from our customers, oh man! Saying how happy they were we were open. They were sending pics of their favorite items with their masks on. I put them up in the back so our staff could see how important the work we were doing was. My mom is the executive chef so she bounces between the 2 locations. She works the hardest out of everyone. She assesses the needs and will complement whatever work needs to be done.

What are you looking forward to in the coming months?

I am looking forward to when we can do events again. Wine and food tastings, the hatch chili roast. We don't spend a lot of money on advertising. For us, it's building community within this framework where people can be happy again to sit outside and mingle in a supportive environment. I am looking forward to seeing those folks before and after work in the little escape our store has created.



We asked Elizabeth residents to share their thoughts and memories of their experiences with World Foods – here's what we heard:

“ Really good people who care about our neighborhood.”



It seems so long ago now, but in the early days of the pandemic World Foods really dug deep to fill the void of all the closed restaurants that hadn't yet gotten into the takeout swing. Their family meals to go were really impressive and quite the value for the money. Always too much food, so lots of leftovers. For us, it was a real bright spot in the very bleak early lockdown period. And they were always responsive and flexible about their menu offerings. They were doing this when the random nighttime vandalism started but they

kept smiling through it even though I'm sure it added more demands to their work and stress load. I commiserated with Joyce one day about the window breakage and she joked that they were now on a first name basis with their glass guy.

I can't say enough about John Attar, a really kind and giving guy, and his daughter Joyce. Really good people who care about our neighborhood. Also, the young wine guy, Tyler Magyar, is knowledgeable, easygoing and fun. He's really upped their game with that department and he's always got some solid recommendations. Plus, he makes his own wine (Monumental Wines) and even though they are stocked at World Foods, he doesn't push them. He's got lots of connections in the Oregon wine biz for such a young guy.

Joe

“....Such knowledgeable staff.....”

I remember one of the first times I walked into World Foods and I inquired about their hot sauces. Steve showed me a variety of options from which to choose, describing in great detail the merits of each. When John rang me up at the register and I thanked him for employing such knowledgeable staff, he smiled and said, “If you try either or both of those and don’t like them, bring them back and I’ll refund you your money, no questions asked.” World Foods excels at customer service.

Mary



“ We love everything.....”



We are part-time residents at the Elizabeth and visit World Foods every time we’re in Portland. In fact, we take many delicious World Foods provisions back to the beach where we spend most of our time. The warm grilled bread is so decadent! We love everything about the store: the freshness of ingredients, the chocolate aisle, the wine selection, the deli counter.... We often buy gifts for our foodie friends. So many good things!

We noticed the “pivot” of different deli offerings as the pandemic struck. We felt it was a great strategy in these changing times. We also appreciate the expanded outdoor seating area.

Thank you, World Foods; keep up the good work. We will continue to support you every time we’re in town.

Terri and Craig



Lunch box..... every day!



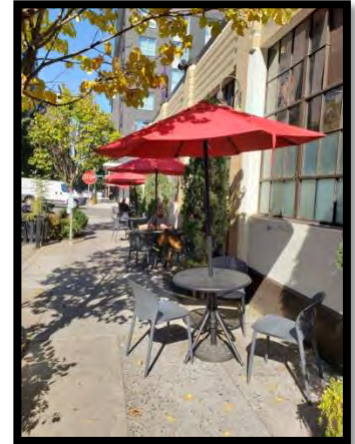
My grandson announced shortly before his first day of first grade that he planned to bring pita and hummus in his lunch box every day this year. Specifically, World Foods’ delicious pita and hummus. It’s handy having grandparents so close to the store where his most favorite food is made. That afternoon I picked up and delivered 5 packages of warm pita and two pints of hummus (one to freeze) to get the school year off to a great start.

Paula

A neighborhood blessing!

World Foods was my lifeline in the COVID reality. It was reassuring that they mandated strict protocols which meant the neighbors felt good about coming in. The sidewalk venue attracts many people every day, and the vibe walking into World Foods is happy. All of this is true but doesn't do justice to the carefully curated products, meaningfully routed store map, and amazing food and people. This neighborhood is blessed by the presence, caring and bounty of World Foods.

Linda



“It’s World Foods, really.”

World Foods is my Bodega!

I love this place so much! Yes, of course, during this pandemic era it continues to be a life saver, just a kitty-corner walk from home, like going into the pantry we sometimes wish we had instead of bookshelves in our second closet. World Foods is my imaginary pantry, stocked with items I really need and many others I don't but claim nonetheless—like a lovely array of teas, wines, olive oils, condiments; they educate the palate and create desires actually within reach during these pandemic times.



But well before these Times, World Foods has had the same feeling, the same character that it has now— a modest-looking store that opens into a magical array of items— a display of Middle Eastern & specifically Lebanese specialties (such as preserved lemons, pastries, pitas, halvah(s), hummus, tabouleh) integrated right along with the American everyday milk and sliced bread. Those ‘in the know’ who don't live in the ‘hood know to make the special trip here for items difficult to find elsewhere.

Sitting outdoors at one of their convenient tables, where ‘takeout’ is only a few steps away, I often imagine the surprise of local hotel visitors who stop by the store thinking it's ‘mom- &- pop’, only to discover it's World Foods, really.

Leila

Curated specialties, pop-ups, food fairs, outdoor seating, warm pita bread – addictive!



I have been a supporter of World Foods since it opened. I was a little bit concerned about a new small food store making it, so I made a special effort to shop World Foods even as they were still building out their inventory and finding their niche.

I got to know John and appreciated his hard work and attention to detail. He was always in the store, every single day in those early days; greeting customers, keeping an eye on everything and building relationships in the community. He used to tell me ‘use us like

your pantry and extra fridge- we are right across the street.’

A fun thing John did for a while is let each employee curate an area of specialties. There was the hot sauce shelf, the beer collection, the chocolate area, the olive oil section and of course the wine! The employee would write little review cards on some of the products explaining why they liked them and if you happen to see the employee you could learn so much! Those areas still exist in slightly different configurations and often feature recommendations. The chocolate, wine and beer sections are now huge!

John is an innovative store owner. Pre-pandemic he was hosting pop ups where a chef and a brewery would serve a specialty one night a week. He also had the hatch chili roaster, little food fairs, BBQ for the 4th, and pivoted to take-out dinners during the pandemic. He really built out the outdoor area during the pandemic, a favorite sun spot for me, and serves drinks and cocktails of the day on his patio. World Foods is a wonderful neighborhood store. Just beware of the fresh baked pita bread and baklava, it’s highly addictive.

Patti



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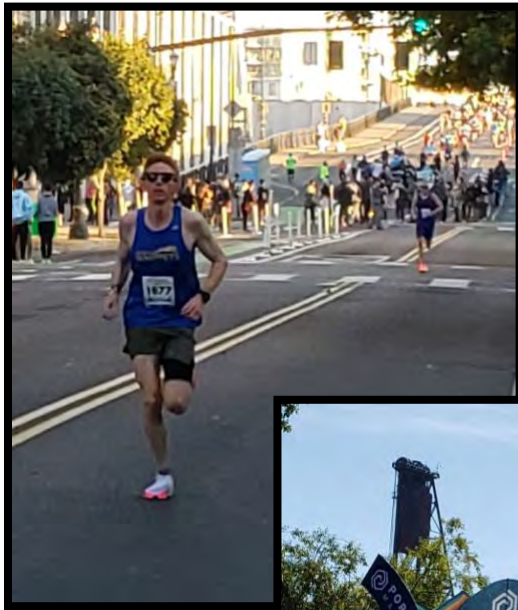
SOMETHING IS HAPPENING HERE. . .

By Larry Rosenblum

It was 7:15 AM on Sunday October 3rd and I was jolted awake by the sound of drums. Not just one drum but what sounded like the entire lost planet airmen's drum corps.

After suppressing the urge to open my window and shout, "Shut the F**K up!" I decided if you can't beat 'em (to death), join 'em.

At the corner of Broadway and Flanders I found the Last Regiment of Syncopated Drummers. They were loud and very tight. At a humane hour, I would say they were very good.



Someone had the brilliant idea to invite them to play as part of the Portland Marathon. Since they were stationed at mile 1 of the race, naturally they got to greet the dawn.

The marathon finish line was on Naito Parkway. And there was a band and lots of fun things to do. For the non-racers, Voodoo Doughnuts had set up a stand.



Maybe next year they can start in the afternoon!

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ANSEL ADAMS in Woke Times

By Ted Falk

A pleasure of life at the Elizabeth Lofts is how easily one can walk or hop on a streetcar (or in my case, a bicycle) to visit the Portland Art Museum. A fine regional museum in its own right, PAM regularly broadens its reach by sharing exhibitions with museums of more national or international scale.



[*Ansel Adam in Our Times*](#) was a collaboration with the Boston Museum of Fine Arts. The show closed on August 1, before you are reading this, but PAM has posted troves of educational material on its website for your wintry perusal. This article provides links to the photographs discussed here.

PAM is housed in one of best exemplars of Modernist architecture in Portland. Visitors to PAM, and even flâneurs strolling by, are invited these days by a pair of huge banners astride the façade to enter the temple for the lead exhibit.

We once expected a regional museum like PAM to show us great artists in their times. For example, PAM's 2007 exhibit *Rembrandt and the Golden Age of Dutch Art* had 90 works, only 14 of which were by Rembrandt, but it was a fine exhibit nonetheless because it contextualized Rembrandt. What, then did Ansel Adam in Our Times mean?

PAM's façade banners said it all.¹ On the left was an iconic image by Ansel Adams: *Moon and Half Dome, Yosemite National Park*. On the right was a puzzling image by the contemporary photographer Catherine Opie: *Untitled #1 (Yosemite Valley)*, 2015.² It is out-of-focus but still recognizable as Yosemite Falls. Enter PAM, and the exhibition signage explains away the puzzlement. Opie was motivated, the sign says:

to take on the iconic views of the park's natural wonders, to examine her relationship with these Western landscapes, and to try to "de-cliché" them. Her luminous color images of Yosemite are often soft-focused, yet still recognizable, thanks to the popularization of such views by earlier photographers like Watkins and Adams. Imaging Yosemite through a feminist lens, Opie seeks to assert her equal rights to such wilderness subjects, previously considered the domain of white male photographers.

To dismiss Adams as a photographer hemmed in by maleness seems unfair. When Adams and his friend and colleague Edward Weston founded Group f/64, its first show (at the de Young Museum in 1931) displayed works of ten photographers, four of whom were women (Imogen Cunningham, Sonya Noskowiak, Consuelo Kanaga, and Alma Lavenson). And the soft-focus pictorialist school of photography, against which Adams rebelled in his adulthood, was championed in America by two men, Alfred Stieglitz and Edward Steichen. Still, after watching Catherine Opie explain her views in videos posted on the PAM site, one is persuaded that the woke signage points towards a fresh way to see what Adams saw.

¹ The banners can be seen at <https://nwfc.pam.org/museum-welcomes-visitors-back-in-two-phase-spring-2021-reopening/>

² https://docs.google.com/presentation/d/1U07b9UQyoCdGo4zLT1hXKDE6wGNKcSR_OgPjdc-Qk/edit#slide=id.gc0c13ddc84_0_216

Ansel Adams in Our Times also introduces something singularly lacking in the work and copious writings of Ansel Adams, humor:

- David Benjamin Sherry's *Moon Over Rocks, Monument Valley, Arizona*,³ presents in electric blue an image that Adams could only have presented in black and white, or perhaps in soberest color.
- Will Wilson's *How the West is One* is a diptych self-portrait of himself as cowboy and Indian.⁴
- Jonathan Calm's *Double Vision (Record)* has his Black feet and hands peering out of the edges of the large-format photographer's cape.⁵
- Wendy Red Star shows four self-satirical self-portraits in her *Four Seasons* series.⁶
- Zig Jackson's full feather headdress is politely ignored by his fellow riders in *Indian Man on the Bus*.⁷

Ansel Adams was a master of omission, whose work is defined as much by what he left out as by what he kept in the frame. His Yosemite works have no roads, people, or other signs of civilization. In his shots of Indians dancing, no tourists or spectators appear. A strength of the PAM show is to reveal these decisions as ideological, not just photographic.



The woke signage of the PAM show sometimes leaves viewers little room to form their own views. On one topic, critically important to Adams himself, the signs are curiously reticent, to wit:

The signs uniformly describe Adams's prints as being "gelatin silver paper." His published writings, by contrast, specify the exact brand and finish of the paper for every print. He tried printing a single negative on different papers over the years. He lamented his inability to reproduce a print whose paper was no longer made. While few modern viewers have access to a darkroom, and even modern photographers who continue to use film are likely to print digitally, identifying the paper would remind the viewer of the uniqueness of each chemically printed image. Adams himself printed and signed every image of his in the PAM show, but PAM's signage doesn't remind us that each print is different.

³https://docs.google.com/presentation/d/1Ub7b9UQyoCdGo4zLTel1hXKDE6wGNKcSR_OgPjdc-Qk/edit#slide=id.gc0c13ddc84_0_222

⁴https://docs.google.com/presentation/d/1Ub7b9UQyoCdGo4zLTel1hXKDE6wGNKcSR_OgPjdc-Qk/edit#slide=id.gc0c13ddc84_0_167.

All four pictures are shown in <https://portlandartmuseum.org/online-exhibitions/ansel-adams-in-our-time/>.

⁵https://docs.google.com/presentation/d/1Ub7b9UQyoCdGo4zLTel1hXKDE6wGNKcSR_OgPjdc-Qk/edit#slide=id.gc0c13ddc84_0_59

⁶https://docs.google.com/presentation/d/1Ub7b9UQyoCdGo4zLTel1hXKDE6wGNKcSR_OgPjdc-Qk/edit#slide=id.gc0c13ddc84_0_120

⁷https://docs.google.com/presentation/d/1Ub7b9UQyoCdGo4zLTel1hXKDE6wGNKcSR_OgPjdc-Qk/edit#slide=id.gc0c13ddc84_0_153



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GET TO KNOW OUR SUPPORT TEAM

By Paula McGee

Introducing Our New Community Manager

At the end of July, our long-time community manager, Tom LaVoie, retired and **Karina Haley** took over this important task of supporting our community and ensuring the Elizabeth continues to be the wonderful home we enjoy. We want to introduce Karina to you and share a bit of her background.

EQ: Although you are new in the role of community manager for our building, you are not completely new to the Elizabeth. Tell us about your history and how you ended up here.

KH: I started at CMI in July of 2012 and spent the first 2.5 years working as Tom LaVoie's Community Administrator. After my time assisting Tom, I was promoted to the position of Community Manager and have since worked my way up to being one of the senior managers at CMI. I actually majored in Applied Linguistics at Portland State but when I was unable to find a job in my field, I came to CMI based on a referral from Tom's daughter-in-law with whom I attended PSU. I am fluent in Portuguese (my parents were born in Brazil and I spent a lot of time there as a child) and I have a good working knowledge of Spanish (minored in Spanish).

EQ: How many buildings do you manage for CMI? What all is involved in your day-to-day responsibilities? What do you see as the most important aspects of your role as community manager?

KH: I manage 15 total properties but they vary in size, layout and levels of service. While that may seem like a large portfolio, included in that number are four condo buildings, one community center/swimming pool, one storage building, three townhome properties and six associations comprised of single family homes. On a day-to-day basis, I field owner calls and emails, oversee a variety of maintenance requests, complete action items as a result of Board Meetings, prepare meeting minutes, interact with and advise the Boards of Directors.

EQ: What do you enjoy the most about your job and what is most challenging?

KH: I enjoy the variety of the job. It is never boring and changes from minute to minute! The most challenging aspect is encountering difficult or upset people. We do our best to service client requests but there are times when we just don't have an answer that satisfies owners and that can be due to requirements of the governing documents, Board policies, state statutes or best practices. As always, CMI strives to provide excellent customer service!

EQ: How would you describe your management style?

KH: I would say I am flexible and not easy to upset. I have been called “unflappable” and I do try not to let people “get my goat” very easily. Certainly staying calm in stressful situations has served me well throughout the course of this job.

EQ: What are your top priorities in your new role as community manager for the Elizabeth?

KH: My goal is to continue the excellent service provided and example set by Tom LaVoie during his tenure. I am excited to get to know the residents and support the Elizabeth as one of the premier buildings in the Pearl.

EQ: Is there an event, good or bad, that stands out as most memorable in your career so far?

KH: Being given the opportunity to once again work with the Elizabeth is the thing that stands out as the high point! One of the more challenging events was the Covid-19 pandemic. We had to adjust all aspects of our jobs from working at home to transitioning to Zoom meetings. Covid really presented a unique set of challenges and while I enjoyed the opportunity to work from home, it definitely increased our work-load and the volume of information and requests coming in.

EQ: What do you enjoy doing in your time off?

KH: I enjoy walking my dog (a German Shepherd) and taking her swimming, spending time out at Black Butte with my husband at our family cabin and I love a tropical vacation! I played soccer until a few years ago when my work schedule no longer allowed for a regular commitment. I love to cook and enjoy wine tasting with my friends.

Behind the Scenes with Paul Mondrian

In each issue we interview one of our amazing staff members who do such a great job of making our lives and our homes safe, secure and beautiful. In our comings and goings, we stop at the concierge desk to pick up a package or ask a question, or greet Paul and Imelda in the hallway, but it’s hard to get to know these important people in those brief encounters. This issue we asked Paul Mondrian to share with us a bit about himself and his interests.

EQ: Did you grow up in this area? If not, where are you from and how long have you lived around here?

PM: I grew up in New Mexico. I’ve been here for about 18 years. I lived in SW Portland, but now I live in SE Portland. I love living in Portland because the weather and all the people are really nice, and it’s very beautiful here in Oregon.



EQ: How long have you worked at the Elizabeth? We know you are always busy keeping the Elizabeth in shipshape condition. What are some of your responsibilities?

PM: I have worked at the Elizabeth for 13 years. I clean the lobby and gather the recycling on weekends when Imelda is not here. I also vacuum the floors, keep the garages clean, water the trees, and we both clean. Those are just some of the major things I do. I like working here because I like the area and the building, and the people are really nice.



EQ: What do you like to do in your free time?

PM: I don't really have any hobbies. I work a lot then I just like going home and resting and watching movies and hanging out with my 2 Yorkies, both females, sisters, named Pebbles and Arora.

EQ: 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?

PM: The hardest part of the job is getting to work when it snows a lot. Other than that, the job is easy and fun. I don't have anything to say about how the residents could be more helpful.



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AROUND TOWN

Compiled By Chris Steele

In the Elizabeth

There is a lot going on in the Elizabeth Lofts.

Calling all gardeners! The Elizabeth Lofts HOA is looking for someone to take over the design and care of our planters. If you can lend a hand, contact Paula McGee (pmcgee51@gmail.com).



Book Club — The Elizabeth Book Club continues meeting on the second Monday of each month at 4:30 via ZOOM, until such time as an in-person meeting is possible.

The book for November will be: ***Empire of Pain: The Secret History of the Sackler Dynasty*** by Patrick Radden Keefe.

Listings of past books, future reading plans and contact information can be found on the Elizabeth website. <https://www.elizabethlofts.org/community/elizabeth-book-club/>

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, but resorts to ZOOM when Covid concerns are high. Contact Chris Steele at Chris@bsteele.com for all the details.

Welcoming Committee — This recently formed group continues to look 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 Bob Garsha at welcome@elizabethlofts.org to offer your help.

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 to volunteer.

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





Community Room Book Shelves – We continue to collect a variety of reading options. If Covid and rain are confining you indoors, check out what is available

Live Events

In most instances attendees will be required to show proof of COVID vaccination or a negative test result (within 72 hours of the event). Face masks are required for entry. Check out the venue instructions for the event of interest.

[Portland's 5 Centers for the Arts](#) has scheduled live events.

[Portland Center Stage at the Armory](#) has upcoming events and their 2021 – 2022 season is underway. For those not yet ready for live performances there are [recordings of virtual offerings](#) still available.



Check out some [live concerts](#) coming to Portland Oregon. Tickets are going fast for some shows.

[BODYVOX](#) has announced their new “Effervescent” season of dance.

[Chamber Music Northwest](#) has announced their 2021-2022 season which they say is the most dynamic and diverse season ever.

Tickets are on sale for the [Oregon Symphony](#).



Check out the [Oregon Ballet Theater](#) for some seasonal favorites and some unusual new offerings.

[Broadway](#) comes to Portland again. Check out the musicals coming this season – including HAMILTON!



[Portland Book Festival](#) is November 13 at the Portland Art Museum. This event features amazing authors, a book fair and food trucks. Advance tickets are now on sale and there will be limited capacity.

Enjoy a mysteriously delightful dinner at the [Dinner Detective](#) at the Embassy Suites downtown. It is the largest interactive comedy murder mystery dinner show.



[Queen Nefertari's Egypt](#) opened October 16 and will run until January 16 at the Portland Art Museum. Timed-entry tickets are on sale. The exhibition immerses visitors in the magnificent palaces and tombs of ancient Egypt, including the burial chamber of Queen Nefertari, the Great Royal Wife of Pharaoh Ramesses II.

[Frida... A Self Portrait](#) at the Armory U.S. Bank Main Stage October 9 to November 7, 2021

Check out some holiday pairing events at [Hip Chicks Do Wine](#) .



Jazz lovers should check out events coming to the [Jack London Revue](#) or enjoy dinner and music at [Wilfs](#).

Virtual Events

[NW Film Center](#) at the Portland Museum has a variety of virtual programming worth checking out.

[The Shows Must Go On](#) is a listing on YouTube of a variety of music from many of your possibly favorite shows.

Portland's Social Distance Ensemble has a different concert every Friday streamed live by the [45th Parallel Universe](#). This season is about creativity amidst calamity.



[British Museum](#), [National Gallery of Art](#), [The Met](#), [2500 more museums](#) – visit museums across the world without leaving home!

If you are ready to put your free time to good use, check out the various online classes at the [Dandelion Chandelier](#) .

Ready for a Night at the Movies Again?

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

For a larger than life experience check out what there is to see on the IMAX screen at [OMSI](#)



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

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ARTIST SPOTLIGHT: JEANNE RONNE

A Mini Concert

By Bob Garsha

In this edition we feature the solo jazz piano of Jeanne Ronne. Jean was so nice to open up her home for this mini concert.

The three songs featured are:

Body and Soul -- Johnny Green

Emily -- J Mandell / J Mercer

Fascinating Rhythm -- George Gershwin



In April of 2020 Jean sat down with EQ. That full interview is here:

[EQuarterly-No3-Apr20-Jeanne \(www.elizabethlofts.org\)](http://www.elizabethlofts.org/EQuarterly-No3-Apr20-Jeanne)

We hope you enjoy this **Artist Spotlight** and watch for it in the future.

Suggestions, or interested in performing? Not limited to music

Email us at eq@elizabethlofts.org



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YOU SAY GOODBYE WE SAY HELLO

Changes in Elizabeth Commercial Spaces

By EQ Staff



Our 9th Avenue commercial space is undergoing change. The **J Pepin Art Gallery** was featured in our first newsletter back in 2019 – remember then?

Jen has since moved her business to Tigard in the Bridgeport Village shopping center where she is now open :
Monday 11am - 7pm
Saturday 11am to 6pm.

She continues to sell art created by artists struggling with mental health.

Hope Dream Believe



And moving into the former J Pepin Art Gallery is our good friend, **Gallo Nero**! We interviewed Davide and Becca in EQ5, [find that interview here.](#)

Here are Davide's thoughts about their expansion into the new space:

We are really looking forward to this expansion. Jen Pepin of Pepin Gallery is one of our close friends and best customers. When we heard about her plans to move to Bridgeport Mall, we knew the timing for us was perfect. As winter approaches we can now expand our indoor seating. Our whole team is excited! In fact, when we had a painting crew cancel, the four of us did the work. Now that was exciting!

On our opening day I want to invite the Elizabeth residents to stop by and see our new space.

Ciao for now,
Gallo Nero



Tina Tsai, board member, condo owner and commercial unit owner, has expanded her commitment to our community even further by purchasing the former art gallery just to the south of the entrance on 9th Avenue. Here is what she plans for the new space:

The Team **Eye Studio** is passionate about providing the best eye care for the entire family. To accommodate patients of all ages, they've decided to expand their footprint in the Elizabeth building instead of moving. The current location will continue to provide primary eye care services plus an eyewear boutique.

The new space (a few doors down at 327 NW 9th) will have additional eye examination rooms for children, and patients who need medical eye care services such as glaucoma, dry eye disease, macular degeneration, and specialty contact lenses for corneal diseases. They will also provide Myopia, a.k.a. nearsighted control for children (4 to 18 years old) to slow down or stop the progression of nearsightedness.

The goal is to open the new location in Spring 2022.



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DOGS – OUR 4-LEGGED FRIENDS

Captured by the Elizabeth Staff

LUCA (Chihuahua mix)
10 months old
Teresa



WALLACE (Pug)
2 years old
Kylie



Grayson
(New Foundland & Poodle mix)
1 ½ years old
Ron & Robert



Mickey (Dachshund)
2 years old
Sharon & Joe



<p>Rudy (Keeshond) 9 years old <i>Stuart & Dana</i></p>	<p>Miley & Chloe (Lab mix & Chihuahua mix) 12 & 9 years old <i>Sophia & Chris</i></p>	
		
<p>Schatzi & Milly (Miniature Schnauzers) 6 months & 11 years old <i>Eduardo & Ivan</i></p>		<p>Whiskey (Cavalier King Charles) 12 years old <i>Nancy</i></p>
		



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