



FREE

Cedar Mill News

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Featured Business

Papa Murphy's Pizza Cedar Mill

by Virginia Bruce

If you consider pizza to be a necessary evil, something quick to feed yourself or your family during a busy day, the food at Papa Murphy's might surprise you! This locally-owned company makes its "take 'n' bake" food from simple, real, and mostly fresh ingredients that can actually be pretty healthy eating, and tasty too!



Doug Storey still knows the drill: he and manager Steven Newberry prepare dough balls for family-size pizzas.

Doug Storey opened a Papa Aldo's pizza shop in the "triangle" shopping center way back in October 1993. He had been working as an insurance underwriter for Safeco after he left college, but he had the heart of an entrepreneur and seized the opportunity.

Mike Phillips started the Papa Aldo's chain in Hillsboro in 1981. It eventually grew to 86 stores. In 1995 the chain merged with Murphy's Pizza, which started in Petaluma, California, and the name was changed to Papa Murphy's. Murphy's founder Robert Graham had pioneered the "take 'n' bake" concept by developing a pizza dough that would bake up crusty and delicious at 425°, a temperature

that home ovens can achieve. Until then, pizza was mainly a restaurant item or available pre-baked for takeout or delivery, and it often got soggy and cold by the time a customer got it home.

Papa Murphy's is now the fifth-largest pizza company in the United States, with over 1,350 stores in 38 states. They are expanding worldwide, and are consistently rated at the top of fast-food restaurant and pizza chain competitions.

Because Papa Murphy's stores don't cook any of their products, they save on seating space as well as space for ovens and the cost of heating. In addition, with ingredients that arrive fresh and are used immediately, stores can use smaller refrigerators and require less storage space. And they don't need licenses for cooking. Since the pizzas are uncooked, they

are considered groceries and therefore eligible for food stamps, which accounts for as much as 15% of sales in some stores.

In 1999 Storey moved the store to its current location, in the corner of the center at the northwest corner of Murray and Saltzman. They'll be celebrating 20 years of serving pizza to Cedar Mill this fall!

Storey currently owns two other stores, one in Wilsonville, where he lives with his wife and two daughters, and one in Newberg. He is very active in the management of all of them, and visits each location almost daily. "You have to inspect what you expect," he says.

Continued on page 8

Murray/Cornell lots draw no bids

Washington County held an auction on May 1, 2013, to sell off five parcels of surplus land. Included in the auction were two lots (to be sold as one parcel) at the southeast corner of the intersection of Murray and Cornell.

The minimum bid for the combined lots was listed at \$850,000. No bids were received. Representatives from Marcus & Millichap Real Estate Investment Services said their developer clients were not willing to pay such a high price for the property. They indicated that there might be more interest if all the lots in that area were combined, since that would provide access from Murray. There's no indication that the other property owners (the Tattoo Parlor and the building with Poppas Haven etc.) are interested at this time, however

The two lots were purchased by the county in 2008 to facilitate the widening and improvements for the Murray-Cornell intersection. The county has to pay the full assessed market value for property it wishes to buy for projects. Land agents

cannot take into account the effect that their proposed actions will have on the values.

The larger parcel (previously 1.02 acres) that faces Cornell was purchased from the Cheng Family Trust for \$3,040,000. (They had acquired it in 1994 for \$980,000.)



Prior to the county's purchase, [the property contained a two-story building](#), with apartments above and several small businesses below. A dry-cleaning business occupied one of the spaces, and chemical contamination had seeped into the ground. After the roadwork was done, remediation efforts, paid for by the former property owner, continued from 2008 to October 2012. The DEQ issued a "no further action" letter on December 4, 2012. The smaller parcel that had been the site of the Sunset Hum-Dinger

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Peterkort presents traffic proposals

J. Peterkort and Co. held a neighborhood meeting on April 25 to introduce the Master Plan for their large Barnes Road Planned Unit Development (PUD). This is the first step in the process to seek approval from Beaverton for the development.

The focus of the meeting at Christ United Methodist Church was supposed to be traffic flow and overall placement of the required residential density (Beaverton's zoning requires a minimum of 1899 units throughout the seven parcels). However, many in the crowd of 30-40 people who attended wanted to get down to specific details of project and building design. Jimmy

Bellomy, Senior Project Manager for WHPacific, which is aiding with the project, says, "We are not there yet—that is not what that meeting was about. In fact, this application is not about design—that comes later in subsequent applications. Everyone will be notified again and we will have those detailed discussions at a later date."

Scott Eaton is a development consultant who has been working with the Peterkort family since 2009 to carry this project forward. He presented the map (see p. 7) of the area with suggested uses for each parcel, traffic flow including approximate locations for new

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Cedar Mill Business News

Do you have news or events or know of something that you would like to see covered in the Cedar Mill News? Please write to Virginia Bruce at info@cedarmillnews.com

CMBA meeting

Cathey Armillas, a non-traditional marketing strategist, will speak at the next monthly (free!) lunch meeting of the Cedar Mill Business Association on May 14.

Marketing is about getting people to love you. That's what it comes down to. Love. Love for you, your ideas, your products, your services, your organization or anything you are trying to market. No matter what it is, you have to know the rules. The Unbreakable Rules of Marketing are the rules on how to get that love.

The luncheon will be held at Cedar Mill Bible Church at 12208 NW Cornell Road, 11:45-1:30pm. From 1-1:30 participants will be free to network. Visit cedarmillbiz.com for more information about the CMBA.

Bales offers more healthy choices

The meat department is now offering grass-fed beef from Painted Hills. If you like buying locally-grown products and don't want to give up your hamburgers and steaks, here's an easy-to-find option!

The new Wellness Center continues to add natural products, including many from local suppliers. Angie Shuler is the manager, and is available to help customers choose the right products and answer questions during most afternoons. She is currently splitting her time between the Wellness Center and the produce area, so if you don't see her you can find her with the lettuce!

She's making an effort to bring in plenty of informative literature about the products she carries, from natural skin treatments from Healing Tree to the Natural Vital-

ity line of bio-available mineral supplements. She's also providing tester samples for many of the lines she carries. Also in the department: baby care and diapers, skin care tools like sponges and brushes, and fresh juices and other fresh items in the refrigerated case.

Nutrition Specialist at West Hills Chiropractic

Shelly van Dresser, NTP, CGP has joined the team at West Hills Chiropractic Clinic. West Hills Chiropractic Clinic is 1070 NW Murray Blvd, near the corner of Murray and Cornell. She sees clients on Tuesdays and Fridays. Call the clinic at 503-644-5100 to make an appointment. Shelly can be reached at Shelly.NTP@gmail.com.

Shelly is a Nutritional Therapist and Certified GAPS Practitioner concentrating on whole family health. She specializes in helping children with ADHD, asthma, Autism Spectrum Disorder, and allergies, but works with a wide array of clients. She is passionate about eating nutrient-dense, properly prepared foods. Shelly helps clients with menu planning, elimination diets, weight loss, and blood sugar and digestive issues.

Local Business? Local Printer.

"The UPS Store franchisees are small business owners who have skin in the game," says Tim Kimble, owner of The UPS Store. "We're passionate about the UPS brand and serve as trusted advisors to small business owners."

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The UPS Store located at 10940 SW Barnes Rd. in Peterkort Towne Square is open Monday thru Friday 9 am to 7 pm and 9 am to 5 pm on Saturdays. For more information, call 503-646-9999. the-upsstorelocal.com/3379

Virtue of the Month: Flexibility

Flexibility is being open to change. You consider others' ideas and feelings and don't insist on your own way. Flexibility gives you creative, new ways to get things done. You get rid of bad habits and learn new ones. Flexibility helps you to keep changing for the better.

You are practicing flexibility when you... learn from your mistakes, are willing to change bad habits, try imaginative new ways to do things, are open to the ideas and feelings of others, can adjust when something unexpected happens, go with the flow and trust the unexpected.

Affirmation: I am flexible. I keep changing for the better. I use my creativity. I welcome surprises. -From Embrace Virtues Cards, embracevirtues.com/virtue-of-the-month

Virtues Connection Portland will be at the Cedar Hills Farmer's Market Opening on Mother's Day weekend: Saturday, May 11, 8-10am. Special Embrace Virtues Cards are now available!

Village Gallery News

The Fourth Annual Art Challenge show and sale will run May 7-31. This year, 104 artists of all ages have painted, sculpted, and created four 6-inch square canvases into amazing pieces of artwork which will be displayed at the gallery during the month of May, resulting in an eye-catching array of over 400 works of art. The spontaneity, vari-



A few of the entries from last year's Art Challenge

ety and quality of this show brings artists and patrons back year after year. All pieces will be priced from \$25-\$50. Proceeds will help the gallery update its hanging system. Also available for sale will be wearable works of art created by over twenty jewelry artists, who have been given square jewelry blanks as their "canvases" to complete and contribute to the Art Challenge. Come view the show during normal gallery hours. A reception will be held on Saturday, May 11, 10-4.

Gallery member Liz Walker's painting "On The Rocks With A Twist" was accepted into the 73rd Northwest Watercolor Society International exhibition. The show runs April 15-May 31, 2013 at the Mercer View Gallery, 8236 SE 24th St, Mercer Island, WA 98040. Reception and Awards Ceremony is April 25, 6-8pm.

For more info, call the Gallery at (503)644-8001 or visit their website villagegalleryarts.org for additional information about membership, classes and special events. Or visit the gallery at 12505 NW Cornell Road, next to the Cedar Mill Library. Hours are Tuesday-Saturday, 10-4 pm; Sunday 12-4 pm.

Senior Move Managers

Beth Giles, Professional Organizer and Senior Move Manager with NW Organizing Solutions, is celebrating National Senior Move Managers Week, May 12-18, 2013. As a Senior Move Manager, Beth assists adults and their families

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Cedar Mill Farmers Market opens May 11

By Megan Bruce

Our very own local market begins its 15th year on Saturday, May 11! If you're a CMFM regular come see old friends and meet our new vendors; if you've never visited the market before, there's no better time to check it out. The market will be held from 8 am-1 pm in the parking lot of the Sunset Mall on SW Cornell Road just west of Murray (look for the signs and banners). Plenty of free parking.

Again this season, kids visiting the market are treated to free face

painting and balloon creations provided by teen volunteers. Live music for Opening Day will be provided by Carly Baer, whose whimsical covers and wonderful originals have made her a market favorite.

After you get warmed up dancing, you can cool off with a tropical shaved ice from Blazin' Grill & Chill, where you can also get some awesome authentic Guamanian Island BBQ. The Loaded Potato, new to CMFM, is another yummy lunch option. They specialize in baked potatoes loaded with your choice of locally sourced meats, cheese, or veggies. They also offer delicious vegan and vegetarian options.

If you're still looking for a special Mother's Day gift you're sure to find something she'll love from one of our many talented craft vendors. Among the products you'll find one-of-a-kind handcrafted jewelry, glassware, artwork and more. If mom's a gardener you can get starter plants and planter boxes to put them in. Or you can bring her down and treat her to a revitalizing massage from Vitality Enterprises' Donald Toomin (yourhealthwellbeing.com). And be sure to get some lovely flowers from our favorite grower Vanessa's Garden.



Farmers markets make eating locally a fun, easy, and delicious option for everybody (we do accept SNAP cards); they're also a terrific way to connect with your community. That's what locals Leilani Esping and Rhonnda Edmiston were thinking in 1999 when they started the Cedar Mill Farmers Market. It began in the parking lot in front of the library with just four vendors, and now the market has a steady base of about 30-40 weekly vendors and about 3 dozen rotating part-time vendors.

When Leilani moved from the area in about 2003 (she's since moved back), Rhonnda and Dina Gross stepped up to share the volunteer market-managing duties for a couple of years until one of them "was wise enough to pursue other interests," as Dina puts it.

As the market moved into its current location next to Bandito Taco (across from Sunset Park) and experienced a tremendous growth spurt, Dina took over as sole manager. Within a couple of years, Dina gained sponsorship from the Tualatin Hills Parks & Recreation District, which provides organizational and material assistance. This year I, Megan Bruce, am transitioning in as market manager, with lots of help from Dina and other dedicated volunteers. (And you can volunteer too—we're always looking for help!)

Keep up with what's happening by liking the market on Facebook (facebook.com/CedarMillFarmersMarket), taking a look at our website (cmfmarket.org), and signing up for the weekly e-news (send email to eatfarmlove@gmail.com and enter "e-news" in the subject line).

You won't want to miss a thing in the market's fabulous fifteenth season! The Opening Day weather forecast couldn't be better so come on down for fun in the sun, grab some breakfast or lunch, and pick up some fresh veggies and locally crafted foods this Saturday and every Saturday through October.

No more plastic recycling at Flea Market

We regret to announce that the Leedy Grange Flea Market will no longer be able to accept plastic for recycling. Far West Fibers has stopped taking most of the items

that we've been collecting, so until further notice, we will not be accepting them. If you still wish to bring your refundable bottles and cans, we can accept those.

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Martha Stewart has the same idea!

By Laurretta Young

Over the past few weeks the nest building and engineering in our area has really started in earnest. We have had birds marking their territories with displays and loud songs. Migratory birds are returning to make their first appearances, such as the Tree Swallows who appeared on March 19! They are busily furnishing nest boxes that my neighbor provides—stuffing in twigs and grasses and long trailing plant material.

I love to provide our local birds with materials to line their nests. Certainly there is a plethora of natural materials such as dried grasses, mosses and lichens. I always put out some other “soft” options such as dryer lint, bits of yarn left-overs from my knitting projects, balls of cat hair from the weekly brushing, and even bits of shredded paper.

Laurretta Young has a custom bird tour business where she takes out beginners as well as advanced birders who want to work on specific skills, such as song recognition. She also donates many tours to charity so if your group is having an auction, visit her website portlandbirdwatching.com to see if



American Robin nesting on a Cedar Mill porch in April © 2013 by Jeff Young

I was surprised when I read in the latest Martha Stewart Living this month that she endorses the very same activity—putting out bits of cotton or other soft materials you may have. In the magazine of course they are arranged in a lovely fashion in a wooden box. I keep thinking these would blow off in a puff of light wind. Instead I put mine in an empty suet feeder. Just today I was on the deck watching our Black Capped Chickadee pair grabbing huge mouthfuls of cat hair to take into the hanging bird house they selected from the several on our property!

she may wish to donate a tour for a great cause.

You can see more of her husband's great photos at flickr.com/photos/youngbirders.

Our other local nest builder, the American Robin, made one attempt at our neighbor's house only to have the first nest blown away in last week's “wind storm.” Not much wind but apparently it was enough to blow away the rather light assortment of twigs and grasses. So they started over in a new location—and apparently they did this in one day. It was not there in the morning when I looked out and it was totally finished when I arrived back home in the evening—quite the feat for one day. Hopefully this one will be more sheltered from wind and rain—it looks pretty secure as you can see from this accompanying picture.

Bonny Slope reunion

Once again, alumni and friends from Bonny Slope will gather in Bonny Slope Park this summer. If you ever attended Bonny Slope Elementary School, or if you're a current or former resident of the area and are curious about its history and want to get to know more of your neighbors, you're invited to Bonny Slope Park on Saturday, August 10 at noon for the Bonny Slope Reunion picnic.

The idea of our indoor cats contributing to the lives of birds is a smile inducer! Go look outdoors to see what is in your yard and consider how you might contribute to the comfort of these creatures.

Hamburgers and hotdogs will be available, and bring a potluck item to share. Copies of the Bonny Slope Story will be available for purchase. Donations gladly accepted for food, table rentals and other expenses. For more information and to get involved, visit the Facebook group “Bonny Slope Alumni,” (go to Facebook.com and type that into the Search Box at the top of the page), or contact Marie Grammer, mariegrammer@hotmail.com or phone 503-656-0766.

District Board Weighs Long-Term Water Supply Options

By Marilyn McWilliams, TVWD Board Member

At their April 24 meeting, the Tualatin Valley Water District (TVWD) Board of Commissioners unanimously adopted the Mid-Willamette River at Wilsonville as the District's preferred long-term water supply option. The four options studied were: the Northern Groundwater wells near Scappoose; the Tualatin Basin Water Supply Option or TBWSP (Hagg Lake) presently in use; an additional pipeline to the Portland Water Bureau; or the Mid-Willamette source in Wilsonville. At this time the District uses Portland Water Bureau water and Joint Water Commission water from Hagg Lake.

The board has been studying the options for over a year, and took into account financial and non-financial criteria, costs for construction, cost sharing with partners, risks for delays and cost escalation, and long term effects upon water rates.

The Northern Groundwater option was eliminated because of high construction and operational costs, customer concerns, and high risk for problems. The TBWSP was eliminated because of delays in working with our federal partners, sustainability concerns, and limits on capacity to meet demand. Portland Water Bureau presents governance risks, since TVWD does not own the source, and has no say in decisions such as the proposed fluoridation. The Mid-Willamette source is plentiful, provides strong partners, proven water quality, and ownership of the source. It is also a new water source, important in a drought or a natural disaster.

Looking at costs for planning and construction only, Portland has the least cost—\$370 million, compared to the Mid-Willamette at \$408 million. However, looking at long-term costs, including risks, the Mid-Willamette would result in the lowest customer rates. Compare this to the decision to buy a new car. You can look at only the sticker cost of the car, and choose the cheapest car. But if you want to keep the car for a long time, you would compare the costs for gas, maintenance, insurance and reliability. This supply option is meant to last for a hundred years, so long-term costs are critical.

“The Board’s top priority is to secure a reliable and high quality

additional supply of water. The Willamette River is a proven, abundant and affordable water source,” explained TVWD Board President, Dick Schmidt.

Based on projected population growth, and to help sustain Washington County’s expanding job base, TVWD will require an additional source of water supply around the year 2025. “It will take over a decade to plan, design and construct the new supply, so the District must start now to make sure the required improvements are in place when needed,” says TVWD Chief Executive Officer Greg DiLoreto.

The City of Wilsonville has continuously provided residents and businesses with water from the Willamette River for 11 years. Sherwood also recently began drawing on the Willamette as a water source.

TVWD’s Board directed staff to develop a plan for implementing the Board’s decision. The Board will consider an implementation plan at their May 15 meeting. The District will continue to inform and involve customers in developing the Willamette River water source over the next decade.

The District’s portfolio of drinking water supplies already includes the Tualatin/Trask watersheds, water purchased from the Portland Water Bureau, and an aquifer storage and recovery (ASR) well, which will continue to provide water for the foreseeable future.

If Portland voters decide to fluoridate their water supply, the water that TVWD gets from them will be fluoridated. Residents of the former Wolf Creek part of the District (including Cedar Mill, [see November 2012 article](#)) voted to have fluoridated water in 1964, and TVWD adds it to that part of the system. The other stream of water from the Portland supply line goes to the Metzger section of the District, which has never voted on fluoride. If Portland approves fluoridation, TVWD will no longer have to fluoridate the Wolf Creek part of the supply, but the customers in Metzger will have no choice but to receive fluoridated water.

For more information about TVWD’s long-term water supply options, visit our website, TVWD.org.

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New round of large subdivisions proposed

by Virginia Bruce

Is the recession over in Cedar Mill? Developers seem to think so, as some large projects are now moving forward. Neighborhood meetings are one of the first steps in the Washington County Land Use and Transportation Department's (LUT) development process, and neighbors' comments are taken very seriously by Washington County planners as they review and create conditions for subdivisions.

Neighborhood meetings

While notices are only sent to the immediate neighborhood, anyone is welcome to attend these meetings. They will affect roads, schools, and neighborhood livability. This early stage is a good time to find out about the plans, ask questions and voice your concerns.

At a typical neighborhood meeting, the developer or their representative will present preliminary plans, including proposed new roads, approximate layout of lots, drainage and utilities, and plans for any natural areas and parks. A CPO 1 representative usually attends meetings for the larger developments. The CPO can be helpful in suggesting effective ways to work with all parties to achieve a good outcome.

Prior to the neighborhood meeting, the developer meets with county planners in a "pre-app" meeting. At that time, planners will point out any constraints on the land—roads on the county's long-term plans, zoning, and other issues that will affect the development.

Those who attend are asked to sign in, and the minutes of the meeting are submitted along with the application packet that the developer submits to the county when

they turn in their application.

The Washington County Board of Commissioners recently voted to extend the current 5% discount on the Transportation Development Tax for another year. Some of these developers may be speeding up their plans to get in on the discount, which could amount to \$500,000 to \$1 million in road taxes the county won't collect.

Several applications have been turned in already for North Bethany, now that all the regulatory ordinances have been adopted. These include a 318-unit Planned Development, and a 176-lot subdivision. The online version of this article will include a link to the ten neighborhood meetings in CPOs 1 and 7 that are scheduled for May, 2013.

Saltzman Road project

Neighborhood Meeting: May 9, 6:30 pm, Findley Elementary School, 4155 NW Saltzman Road

Several lots belonging to one owner are being proposed as the site of an 80-85 lot single-family-home development. The neighborhood meeting will be conducted by Otak, for West Hills Development/Arbor Homes, which will ultimately develop the subdivision.

The nearly 19-acre property is in the roughly-designated corridor that the county has been studying as a way to make the upper end of Saltzman safer. (See article in the [January 2005 issue](#)).

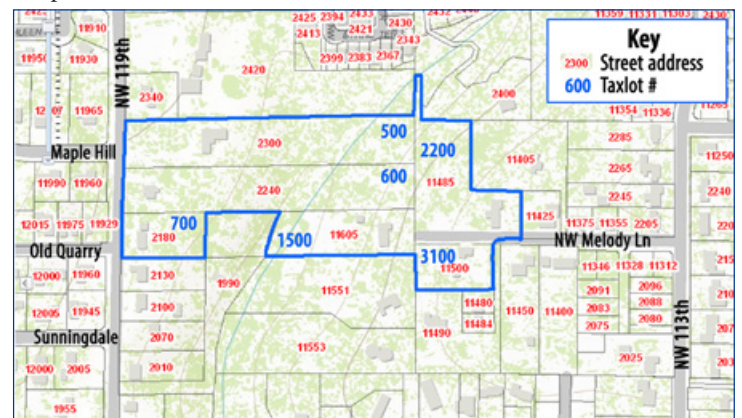
Andrew Singelakis, head of LUT, says, "We don't determine specific requirements or conditions until after an application is submitted and accepted. That said, any development on this site would need to address the Saltzman Road Extension Study Area. That could

lead to dedication of ROW and possibly construction of a portion of a north-south Collector." The road is not currently funded through MSTIP or TDT. There has been some discussion of connecting the realigned Saltzman

to Skyline or Highway 30, but LUT says they haven't heard that Multnomah County has any strong interest in making the connection north of Laidlaw. "The issue of what to do north of Laidlaw may be further clarified in the update of the TSP (the second phase in 2014)," says Andy Back, LUT Planning and Development Services Manager.

Jerry Offer of OTAK says, "We are unsure what Washington County will require as far as actual road improvements or financial participation in future road construction. We had a meeting with the County planners last week. They are currently working on our request for information as to what will be required and will be preparing a Transportation Impact Statement that will tell us what to expect as County staff recommended road improvements."

The north edge of this parcel is steep, so it remains to be seen how



many buildable lots will ultimately be created. Offer notes, "The north facing steeper sloped areas and the wetland/water-quality sensitive area adjacent to the creek will be set aside as permanent open space."

The subject property is in the R-6 zone—5-6 lots per acre, which is the least-dense zone in the current code. Offer says, "The lots will meet the minimum lot size requirements and minimum density standards of the R6 district, which some may view as small lots. It is what is required to be built. The home plans for subdivision have not been decided at this point. The houses will likely be of sizes typical of homes in the area, which some might view as big houses on small lots but which the purchasers/residents will likely view as perfect houses on perfect sized lots for the purposes of their families."

The pre-app meeting was only a

few days before the neighborhood meeting, which is a little unusual. Developers usually spend a bit more time after the pre-app to decide how to approach the issues that are raised.

THPRD Park Planner Hal Bergsma says that since it's close to the parcel that the district recently purchased at the southwest corner of Thompson and Saltzman, the district won't likely ask for any land to be set aside for a park. All new developments are required to annex into the district, and the building permit fees will include System Development Charges to cover the new residents' impact on the park district.

Melody Lane project

Neighborhood meeting: May 16, 6:30 pm, Cedar Hills Recreation Center, 11640 SW Park Way

A 50+ lot subdivision is proposed for land between NW 119th and NW 113th near Melody Lane. The subdivision would combine

seven separate lots into an 11.25 acre development. A tributary of Cedar Mill Creek runs through the area in a steep, wooded stream corridor. NW Melody Lane extends to the area on the east, and several of the current parcels have homes near 119th at the west end of long narrow lots.

One neighbor, who lives on NW Maple Hill Lane, has already expressed concern that this new influx of residents will put an additional burden on Cornell during morning and evening commutes.

In our experience, it's nearly impossible to stop a properly created development application. Showing up at the neighborhood meeting, asking good questions, and making sure that the county and the developers are aware of the neighbors' concerns, is the best way to mitigate the impact that development inevitably will bring.



Peterkort,
continued from page 1
roads, and traffic controls. He said it may take ten or more years for everything to be fully built out.

The plan has been submitted to the Beaverton Planning Commission and is under review for completeness. The April meeting, which is required by state and Beaverton statute, was held to get community feedback which will be included in the packet submitted to Beaverton.

Many in attendance at the meeting have been connected with a neighborhood group, [Neighbors for Smart Growth](#). They spear-

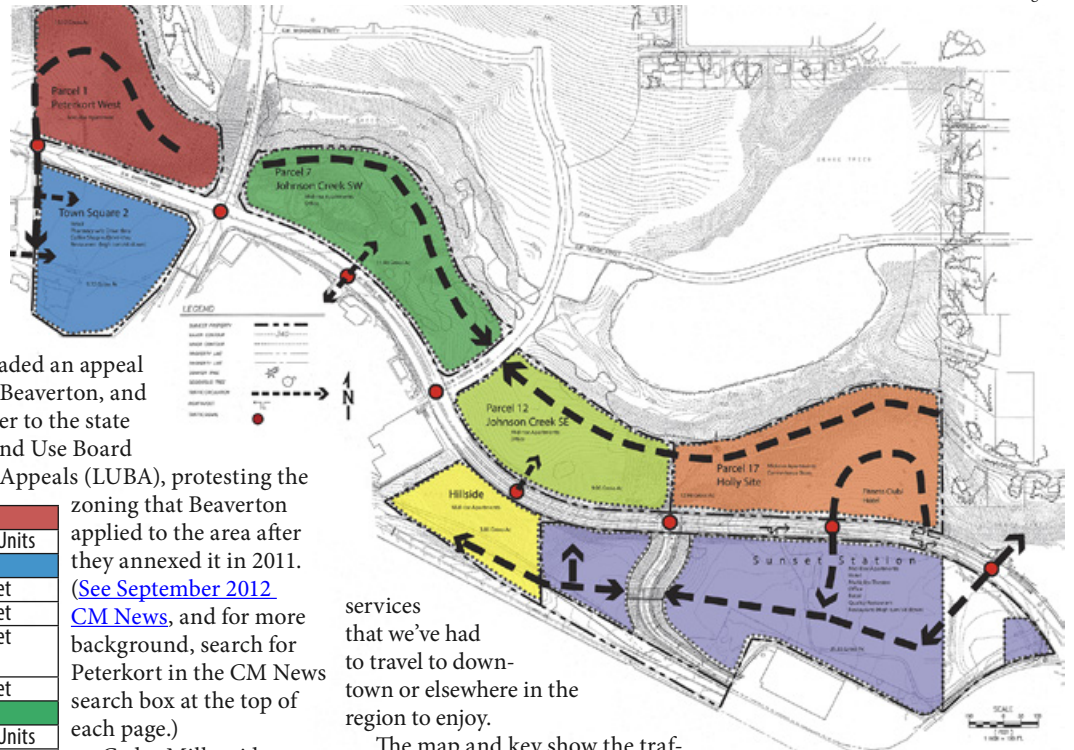
headed an appeal to Beaverton, and later to the state Land Use Board of Appeals (LUBA), protesting the zoning that Beaverton applied to the area after they annexed it in 2011.

(See [September 2012 CM News](#), and for more background, search for Peterkort in the CM News search box at the top of each page.)

Cedar Mill residents are understandably concerned about the traffic impacts this large development will have on one of the two main entrances to our community, and Eaton agreed that roads will get wider and traffic will increase. However, if the Station area develops as proposed, it will also be a great amenity for all of us, with entertainment, dining, shopping, and

services that we've had to travel to downtown or elsewhere in the region to enjoy.

The map and key show the traffic flow and proposed uses for the various parcels as presented at the meeting. Stay involved and attend



Peterkort West	Size	Units
Mid-rise apartments	250	Dwelling Units
Town Square 2		
Retail	140,000	Square feet
Pharmacy	6,000	Square feet
Coffe shop w/drive-thru	2000	Square feet
Restaurant	15,000	Square feet
Johnson Creek SW		
Mid-rise apartments	565	Dwelling Units
Office	50,000	Square feet
Johnson Creek SE		
Mid-rise apartments	460	Dwelling Units
Holly Site		
Mid-rise apartments	600	Dwelling Units
Hotel	250	Rooms
Health/fitness Club	130,000	Square feet
Sunset Station		
Mid-rise apartments	150	Dwelling Units
Hotel	250	
Multi-plex theater	20	Screens
Office	430,000	Square feet
Retail	330,000	Square feet
Quality restaurant	65,000	Square feet
Restaurant	35,000	Square feet
Hillside		
Mid-rise apartments	150	Dwelling Units

Washington County Public Affairs Forum

The forum meets over lunch every Monday at the Tanasbourne Old Spaghetti Factory. There is no charge for admission. The cost of lunch pays for the room. Since this is how we can afford to not have an admission charge we strongly encourage you to buy lunch.

Doors open at 11 am. People tend to start gathering for lunch around 11:30 and the speakers start at noon. The program lasts until around 1 pm, which includes the question and answer period. Only current members are allowed to ask questions of the speakers.

- May 13: Westside Economic Alliance with Pam Treece, Director
- May 20: Fernhill Wetlands Improvement Project with Diane Taniguchi-Dennis, Deputy General Manager Clean Water Services
- May 27: Memorial Day—no meeting

June 3: Public Employees Retirement System with Marc Abrams, Attorney, and Eric Fruits, Managing Economist (Northwest Regional) Nathan Associates.

Visit washingtoncountyforum.org for more information.

History writer volunteer needed

Do you want to learn more about Cedar Mill History, or share what you know? The Cedar Mill News is seeking one or more volunteers to write the "History in the News" column. We have plenty of resources, including the Cedar Mill History book and other documents and photos, and contacts with locals who can share stories. We just need YOU to get involved. Contact Virginia Bruce at info@cedarmill-news.com for more information or to volunteer.

Area 93 update

House Bill 3067 will provide a process to change the boundaries between Washington and Multnomah counties, to bring "Area 93" into Washington County. On March 18, House Bill 3067 passed in the House on a 58-0 vote. The Senate Rural Communities and Economic Development Committee has scheduled a hearing and possible work session on House Bill 3067 for May 16 at 3 pm.

From the "Floor Letter" that was sent to all members of the Oregon House in March: "House Bill 3067 was developed to address a long-standing urban development challenge in the Portland metropolitan area. As part of its 2002 urban growth boundary expansion, Metro added a 160-acre parcel known as "Area 93" in northwest Multnomah County to the UGB. But due to a variety of factors unique to Area 93 (including its specific location adjacent to Washington County and its distance from urbanized areas of Multnomah County), the governments of the region have been unable to complete the planning that would allow its efficient urbanization.

"For the past year, Washington County, Multnomah County and

the meetings to have an impact on the plans.

Metro have been working hard to develop a solution that will finally enable landowners in the area to receive county services and urbanize their property. HB 3067 provides a process for moving Area 93 from Multnomah County into Washington County, pursuant to agreement between the counties. The bill establishes a deadline of January 1, 2014 for the counties to reach that agreement. Washington County is prepared to provide services to Area 93 once the county line is moved, and all three governments are committed to resolving this situation in a way that works on the ground for residents of the area.

"HB 3067 received the unanimous endorsement of the House Committee on Land Use and has no known opposition. Washington County, Multnomah County and Metro urge you to support HB 3067."



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Papa Murphy's, continued from page 1

The chain actually limits the number of stores any one franchisee can own, because they want hands-on management to ensure quality. A new franchisee has to prove their ability with the first store, and only after that are they allowed to open or purchase more locations.

Storey says, "I've always been involved at the corporate level of Papa Murphy's International, because the original corporate offices were in



Portland, and are now in Vancouver, Washington. I was the Portland region Advertising Coop President from 2001 to 2011, and have been an active mentor for new franchisees coming into the Papa Murphy's system for the first time."

Employees arrive at 8 am each day to begin prepping ingredients. Dough is mixed daily using a proprietary mix of dry "Pizza Blends" ingredients that is manufactured in



Portland. It is the most labor-intensive part of the operation. Finished dough is measured into portions for the various sizes of pizza, formed into balls and put to rise in a temperature controlled proofer. The next day, the proofed dough is rolled through a press and placed on specially-developed paper trays

that can be baked. These prepared rounds of dough are wrapped and stacked on racks, ready for topping.

Tomato sauce is specially canned for the chain once a year, when the tomatoes are ripe. Meats are pre-cooked and cut, but are delivered fresh on a regular schedule from suppliers.

All the fresh vegetables—spinach, zucchini, peppers, green and mixed onions, mushrooms and tomatoes—are purchased from local produce company Apple Foods.

They are processed each morning for the day's sales. Cheese is shredded from whole-milk mozzarella blocks. Everything is stored in containers in the walk-in fridge for quick access when the afternoon rush begins. All standard

procedures are written and posted on the walls of the back room.

"It's tedious, repetitive work," Storey admits. "But it has to be done carefully every time. I don't mind if the employees joke around a little in the back room, because having some fun makes the work easier."

The store opens at 11 am, but prep continues until about 2 pm. At that point, they're "rush-ready." The busiest time for the Cedar Mill location is from 3-7 pm.

"As soon as the buzzer goes off to indicate a customer has come through the door, the employee out front is 'on stage,'" Storey says. Then they know that they have to be paying attention to customer service.

The employees always seem cheerful and engaged. This is different than most fast-food places and it gives the customer the feeling that they care about the food they are preparing. It's no accident. "I love hiring kids," he says, "because they're fresh and full of energy, and you can train them." Most of the 12-25 employees he has (depending on the season) are part-time.

"My current managers, Steven Newberry and Todd Dallimore, are always ready to do the right thing for the customer with a smile. It is something that is mandatory if you are going to work for my organization," Storey says. Managers and other full-time employees get good benefits including health care, a 401K plan, and paid vacations. Newberry started at the Cedar Mill location over nine years ago. He

worked at the Wilsonville store for a while and recently returned to Cedar Mill when long-time manager Matt Purcell left to go back to college.

Customers are free to customize their order. "We are known for making it just the way you want, so naturally it feels like they are all customized.

'We Can Do That!' was a marketing line we used, so our customers like that they can get their order the way they want," says Storey. Some people want their cheese or other ingredients "on the side," so they can accommodate the varying preferences of family members. Half-and-half or even thirds of different topping combinations are not a problem.

They have recently introduced the "Mini Murph" pizza kit for kids. You take home a small crust with the toppings in containers for the kids to assemble at home.

In addition to the classic combinations of Pepperoni and Hawaiian pizzas, Papa Murphy's has a line of Signature and Gourmet pizzas including Gourmet Chicken Garlic and Chicken Bacon Ranch. And a very popular item in Cedar Mill is the thin Crust deLITE® pizza, with a specially-developed thin crust and lighter toppings for a lower-calorie and lower-fat pizza. They also have stuffed pizzas (the toppings sandwiched inside two crusts) and calzone with the dough folded over the toppings.

Salads, cookie dough ready to bake at home, and dessert pizzas are also available, along with large bottles of pop.

Another recently-introduced option is online ordering. You can



create your pizza and pay for it on the Papa Murphy's website. Storey says, "We started the online ordering in November last year. Its use is building—we normally see about 3% of our transactions online. It's really great because once you place your order and set the time you want to get

it, you just have to show up and we have a special pick-up area so you don't have to wait in line."

Papamurphys.com also has a full list of ingredients for all the components, and a nutrition information chart, along with some history about the company, coupons, and information about franchise opportunities.

Doug Storey is still enthusiastic



about his business and the company after 20 years. "Our quality will never go down," he says. "We have raised our prices a little over the years, but that's because the ingredients are more expensive. But we never compromise on quality. That hasn't changed in 20 years." Pizzas are still quite affordable, especially if you use the readily-available coupons.

Even during the evening rush, you rarely have to wait more than ten minutes from order to walking out the door with your food. Visit the shop at 12595 NW Cornell, or call them at 503-672-7272 to order ahead, or order online at papamurphys.com. They are open from 11 am to 9 pm weekdays, and from 11 am to 10 pm on Friday and Saturday.

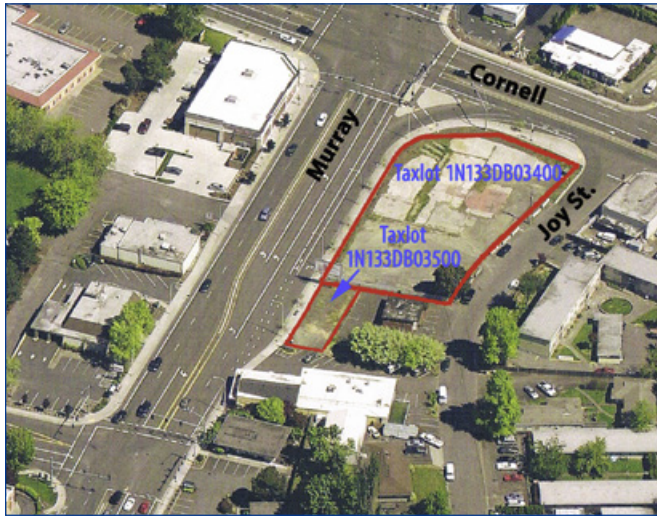
Auction, continued from page 1
hamburger shop was purchased from Seng Leng and Heang Theang for \$278,000. That property has a billboard lease with Clear Channel Outdoor that runs through 2015. The lease is valued for county taxes at \$13,000, with property taxes of \$69 per year.

In addition to subtracting the land for the roadway, leaving a total of only about .75 acres, access to the property will only be allowed on Joy Avenue. County arterials (both Cornell and Murray) have a minimum access spacing of 600 feet and that can't be met along either frontage for this property.

The billboard lease could also be a problem, but it will likely run out by the time anyone is ready to develop. An additional downside may be that although the DEQ has indicated that contamination in the soil is below a level that is harmful to health, it "may require special management if generated or removed during future site development."

Julie McCloud, Public & Government Affairs Assistant in the

WashCo Administrative Office says, "The process of setting the price involved a market analysis of nearby similar properties, much like a realtor would do for a seller. Our facilities staff found that similar properties were averaging around \$27 per square foot. This amount



was applied to the square footage left after the project was completed and we arrived at \$850,000."

The property is in the Transit Oriented District (TO) because of its proximity to the Sunset Highway. It is designated TO:RC for retail-commercial development. The county's Town Center ordinances specify height, sidewalk-facing orientation and other parameters, but

recent, successful projects like Auto Zone and the 12923 NW Cornell building show that they aren't an undue burden.

What's next?

Those who are interested in purchasing the property must submit a formal letter in care of the LUT Property Manager, Ms. Wilson, indicating that they are interested in acquiring the property. They must reference the property by map and tax lot and indicate the amount of their bid. The offer is then reviewed by Facilities, Land Use and Transportation, and by the Assistant County Administrator. The final step is for the Board of County Commissioners to formally accept or reject the offer.

McCloud says, "There is no timeline involved. The County will keep the property until we receive an offer that is considered reasonable. If no offers have been accepted between now and whenever another auction comes up, it will be placed back on the auction list." No "sealed

bids" have been received so far.

So the county could just "sit on" the property for a few more years. They don't have to pay property taxes on it, anyway!

Food Preservation Spring classes

Registration is now open for OSU Extension Service food preservation classes. Experts host a series of hands-on classes on how to preserve produce in a safe and healthy way. Recipes, equipment, ingredients and additional resources are provided.

These classes are held on Thursdays, 5:30-8:30 pm, at the Oregon Food Bank-West, 1840 NW 173rd Ave., Beaverton. Pre-registration is required at <http://www.pcc.edu/schedule/> or at 971-722-888. Cost: \$34/class.

- May 16: Fruit Products: Water Canning (CRN 28065)
- May 23: Veggies and Meat: Canning and Drying (CRN 28066)
- May 30: Tomatoes, Sauces and Salsas (CRN 28067)
- June 6: Pickle Making (CRN 28068)

Classes are also being held in July on Mondays, 6-9 pm, at Bohemian Gourmet Food, 8045 SW Nimbus Ave., Beaverton. Pre-registration is required. Cost: \$25/class. For more information and a class list contact OSU Extension Service at 503-821-1150.

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Business News,
continued from page 2
 both with downsizing to remain in their current home, as well as the entire process of moving to a new residence. Senior Move Managers specialize in helping their clients with the emotional and physical aspects of sorting through a lifetime of memories in the transition process.

“Most older adults making a transition have been in their homes for 30, 40 or 50 years and need to downsize considerably,” said Beth. “The organizational and physical tasks—whether you are moving or downsizing to stay in the home—can be overwhelming. We work to reduce the stress that can accompany these transitions. Family and friends often want to help, but there may be barriers. Adult children may be sandwiched between their parents, their careers, and their own family obligations. For family

members living far away, the barriers are often geographic. Some seniors have no surviving children, or their children are seniors themselves. If illness or death precipitates the transition, the family may already be drained both emotionally and physically. Senior Move Management has emerged to fill the gaps and to make downsizing easier for everyone involved.”

NW Organizing Solutions is a member of NASMM and serves seniors and their families in the Portland Metro area. For more information contact Beth at 503-709-0791, Beth@NWOrganizingSolutions.com or NWOrganizingSolutions.com

Neighborhood Nights at the Wine Cellar

Looking for the right place for your Bunko! group, book club, PTA meeting, or neighborhood moms to gather? The Wine Cellar has you covered! Now groups of 10-35 can reserve one of our two private rooms with no rental fees on Wednesday or Thursday nights. This comfortable and lovely venue is a great neighborhood destination for your group to meet. All they ask is that this is not a for-profit business gathering, and that your guests are age 21 or over and plan to spend a minimum of \$10 each on food and beverage. And with a shop full of local and international wines, as well as gourmet foods, it's easy to do. Visit them at:



A new PGE substation is being constructed between Highway 26 and the Commons at Cedar Creek apartment complex. No word yet from PGE about a completion date or the area it will serve.

portlandwinecellar.com for more information. Cheers!

Go West to the Grange

Country-Western dancing is coming on Friday nights to the Leedy Grange at 835 NW Saltzman. Join Impressions Dance Club for Texas Twostep, Country Waltz, West Coast Swing, Line and Pattern Dance lessons. Classes start May 17. Check their schedule at Impression-DanceClub.net.

You can also join them for their open Community Dances at Leedy Grange every second and fourth Saturday at 7 pm. Contact Michael and Cynthia Parent at 971-226-1119 or email DanceTeachers@aol.com.

Fun at the Greek

Owner Irene Pavlatos has been busy organizing a weekly schedule of grown-up games and activities at the Greek Village Tavern, just south of Highway 26 on Murray.

Trivia Mondays begin May 13, with prizes for winners. Games begin at 7 pm. Tuesday evenings bring Bobble Ball, a hilarious game on pool tables with egg-shaped balls. Thursday evenings at 7:30, and Saturday afternoons at 2:30, are pool tournament times—round balls for those!

Friday and Saturday evenings at 9 pm you'll find your favorite DJs and KJs (Karaoke Jockeys) to keep the place hopping. Sundays you can

join a Texas Hold'em game at 2, 4 and 6 pm.

Drink specials during Happy Hour daily from 3-7, plus the Happy Hour menu daily from 4-7 pm. And stop in for lunch—they have a great selection of burgers and other hot and cold sandwiches at very reasonable prices. Find them on Facebook by searching for The Greek for spur-of-the-moment deals and news.

Sunset Presbyterian News

Sunset Presbyterian Church is busy planning another fun Kids Camp with Mr. J and his band! This year's theme is “The King Has Lost His Rhyme,” a whimsical story of a king who decided that he wants to be the “King Most High.” In the process he loses his ability to rhyme and speak with the real King-Most-High. Campers will sweep through the book of Psalms and learn what it means to worship the King Most High. Kids Camp is open to all kids 4 years (by Sept 1, 2013) to 5th Graders (Fall 2013). Preschool: 9:10-11:50 am, Elementary: 9 am – Noon. Register for Kids Camp at: kidscamp.sunsetpres.org. Some scholarships are available if needed.

Sunset Presbyterian Church invites you to travel with Pastor Ake Lundberg this Fall, September 29 – October 6 on his tour called Autumn in New England. Enjoy eight days of gorgeous scenic landscapes, quality lodging and all tours included. Contact Ake or Karen at 503-292-9293 or email: karencarroll@sunsetpres.org. Reservations need to be made by May 29.

And if you are unable to at-

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tend church on Sundays, Sunset Presbyterian Church has a new service called Last Wednesday. It begins with a light lunch at 11:45 am. The service begins at 12:15 and is finished promptly at 12:45, so it is perfect for busy business owners and employees who find it hard to come to worship. Our next Last Wednesday is on May 29. Everyone, all faiths, and no faith, are welcome.

A Child's Way to Celebrate

A Child's Way Kindergarten-Preschool is celebrating 30 years serving young children and families on Saturday, May 11 from 10:30-1 pm. There will be a "Fun Walk / Run" with musical entertainment donated by 1-Wire. A birthday cake will be served with ice cream donated by Umpqua Bank. Pizza will be available for purchase and served out of the mobile Bellagio's Pizza kitchen. Alumni and currently enrolled families will join the

quality early childhood experience for young children and their families. Enrollment includes children age two (Parent-Child class) through kindergarten. For more information about the school and openings for 2013-2014 call the Child's Way office at 503-644-8407 or achildsway@gmail.com.

Art and Craft in the Spring

Oregon College of Art and Craft is having their Spring Studio Sale on Saturday May 18-19, 10 am-4 pm. Buy local and support emerging artists in ceramics, metals, fibers, and book arts. Peruse the functional, inventive, and sculptural work created by OCAC students and alumni. The event will be held at Oregon College of Art and Craft, 8245 SW Barnes Rd.


New website offers more for the local yoga community

Sunset Yoga Center recently launched a redesigned website (sunsetyoga.com) that features a responsive design that adapts to the smaller screens on smartphones, tablets and other mobile devices. Boasting a brighter color palette, the updated site also includes a new calendar that lets visitors view the class schedule by day, month or class level.

Yoga fans can also expect more blogging about yoga topics, along with features written by Sunset Yoga Center instructors and students.

Extended Hours at Cedar Mill Liquor

Cedar Mill Liquor has increased their hours. They are opening an hour earlier Monday through Saturday and are staying open an hour later Friday, Saturday, and Sunday. Their hours are: Monday to Thursday, 10-8 pm; Friday and Saturday 10-10 pm; Sunday 11-6 pm.



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A ceramic mural graces the garden at Child's Way

activities that include an obstacle course and chalk drawing. Alumni of all ages are encouraged to attend the festivities.

The NAEYC-accredited school has been based in the Christ United Methodist Church, 12755 N.W. Dogwood St., in Cedar Mill area for 19 years. In the 30 years since four women founded the non-profit kindergarten-preschool it has had several homes including the old Cedar Hills Elementary, Ridgewood Elementary, Cedar Hills Recreation Center and more. The founding four women include Sarah Harris, Elaine Winans, Laura Eaton, and Arlene Robinson. Sarah Harris continues to co-direct the school in its thirtieth year.

A Child's Way Kindergarten-Preschool continues to grow Community by providing a nurturing,

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