



A sense of style

From well-established to up-and-coming, these three gay and lesbian designers are giving Portland a creative edge

A decorated hero

Whether hosting a TV show or teaching a cooking class, Ken Hoyt delivers style, class, tradition...and a sense of humor

by TJ Norris

The world of style can imply anything from current trends traipsing down the fashion runways of New York and Paris to extreme cuisine à la Food Network's *The Iron Chef*. In Portland, however, one man has ventured into every corner of style and reinvented a way to use local resources to build a flair that is conscious of the changing times.

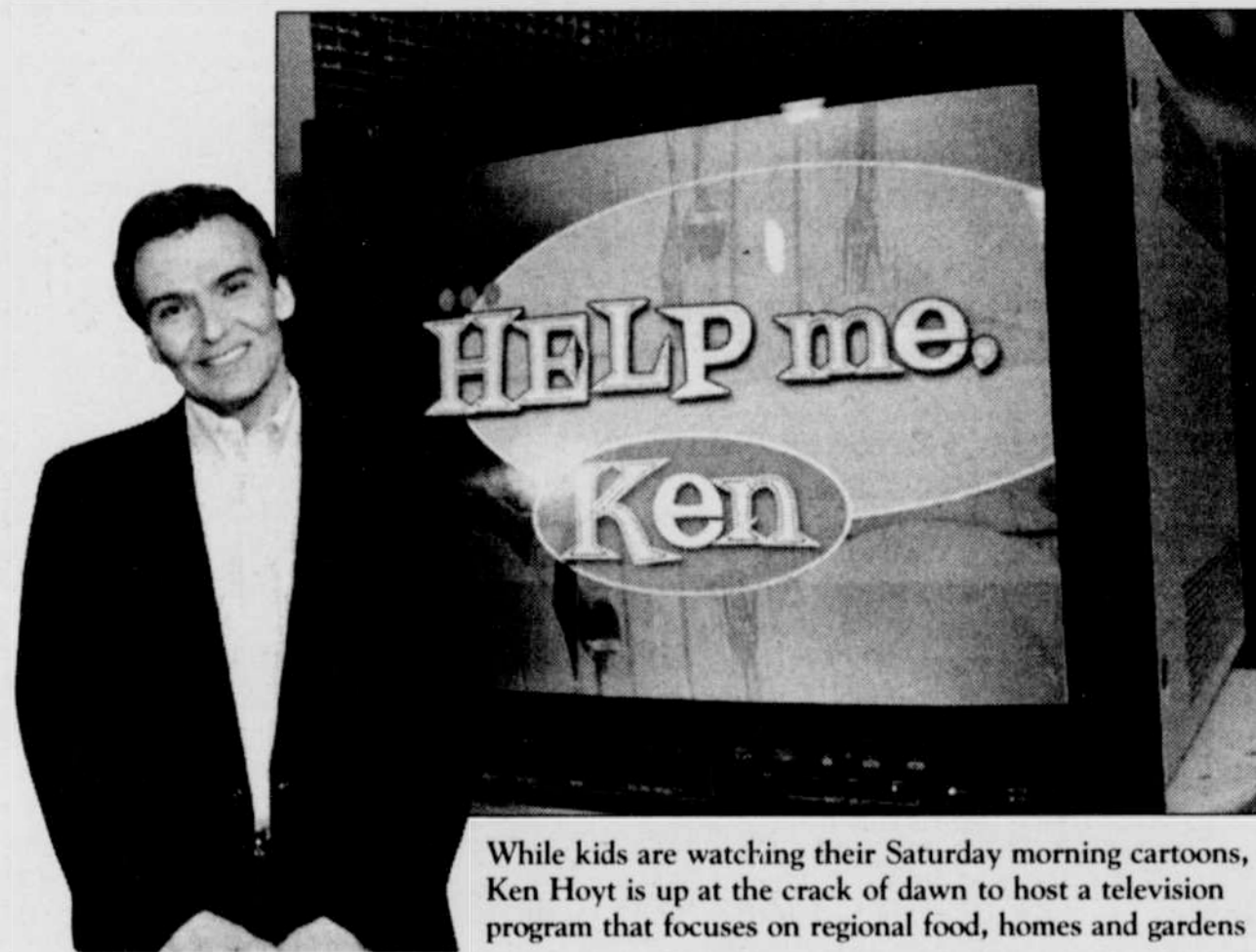
Meeting Ken Hoyt was an immediately welcoming experience. He and his partner live in a lovingly appointed home in Portland's Alameda neighborhood. His wit and charm were akin to the warmth of his immediate surroundings, and his personal style could easily be described in his own words as "a white shirt and khakis kinda guy—classic."

Hoyt has worked in the Portland area as writer, chef, interior designer, television show host and teacher for several years. In mentioning an off-the-cuff comparison to anyone who wore as many hats in the public eye, he

retorts, "Yeah, the big queen Ben Franklin of Portland!" Hoyt doesn't take himself too seriously. Because he just plain works hard, he gets to do what he likes.

Hoyt started his career as a model in order to break into the world of style. But one day while on a bus traveling across the state for a fashion show with a bunch of 16-year-old girls, he realized: "I cannot do this anymore, hanging out with young people who are complaining about being paid hundreds of dollars an hour. I realized I had to move on."

From modeling for catalogs to photo-styling



While kids are watching their Saturday morning cartoons, Ken Hoyt is up at the crack of dawn to host a television program that focuses on regional food, homes and gardens

for stores such as Meier & Frank and Nordstrom, Hoyt expanded his portfolio, offering seminars on interior design, writing about food for *The Oregonian* and teaching cooking classes.

At In Good Taste and Sur Le Table, for example, he teaches basic cooking for people who are afraid to cook. He jokes around in class and makes light of the current wave of seriousness in the industry. He asks, If your guests are

going to be less accepting because your soufflé has transformed to scrambled eggs in seconds, are they really your best guests in the first place?

"I hope something fails each class because when you are serving five courses, the question is how will you get through it alive?" Hoyt reveals. "What made me successful with the seminars and classes is that I am like the anti-Martha [Stewart] in that I want to

DAVID W. OWENS P.C. & ASSOCIATES

serving the community since 1975
ATTORNEYS AT LAW

Serving Oregon, Washington and Colorado

503.224.3100

♦ FAMILY LAW

- Domestic Partnerships
- Formation & Dissolution
- Adoptions
- Divorce & Visitation

♦ REAL ESTATE

- Home Purchase Reviews

♦ WILLS & TRUSTS

- Probate & Trusts
- Conservatorships & Guardianships
- Advance Directives

♦ BANKRUPTCY

- Advising Businesses & Individuals

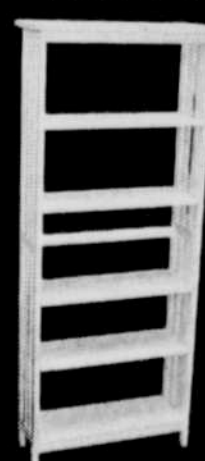
♦ SOCIAL SECURITY

- BUSINESS FORMATION & LITIGATION
- Corporations, Partnerships, LLCs & LLPs
- Commercial Collections of large accounts

♦ TAX ISSUES & APPEALS

www.owens-law.com • 101 SW MAIN, SUITE 700 • Portland, Oregon 97204 • Parking Validated

Mission, Mission, Mission



30" Wide Bookcases
36"H—\$69⁰⁰
48"H—\$89
72"H—\$119



Dining Chairs
\$59⁰⁰
Table
\$149⁰⁰



Accents
Many Sizes
from
\$29⁰⁰



Solid Hardwood!
from the Mike Brady
School of Design!



Natural Furniture
"Since 1975"

Portland
800 NE Broadway
(near Lloyd Center)
503-284-0655

OPEN 7 DAYS

Tigard
11606 SW Pacific Hwy
(near Tigard Cinemas)
503-684-4099

www.naturalunfinishedfurniture.com