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Diner Gets National Air Time

If you think gay-owned Byways Café, at 1212 N.W. Glisan St., is a fabulous diner with incredible homemade food, you're not the only one. The Food Network is featuring Byways Café in an upcoming episode of its new show *Diners, Drive-Ins and Dives*.

The small kitchen at the back of the classic '50s-style, travel-themed diner was crowded with camera crew and staff May 10 and 11 when the segment was filmed. "I feel like Cinderella picked out of the blue," said co-owner Collin McFadyen. She and Megan Brinkley have worked at Byways for 15 years and owned it for the past seven years. "Simple food doesn't get the props it deserves," she added.



Byways Café co-owner Collin McFadyen (left) and Food Network's Guy Fieri idolize diner tradition.

Byways is one of three West Coast diners picked for the show. "They did 24 hours of filming for eight minutes, which is national air time," said McFadyen, who is gay, along with a third of the staff and a slew of the customer base. She described the eatery as a small diner independently owned by people doing it the old-fashioned way. In addition to a fun, quirky atmosphere, Byways offers made-from-scratch corned beef hash and a sense of community. This is what appealed to Food Network host and chef Guy Fieri.

"I was looking for a place with a really good story, character, knickknacks and really good food," said Fieri, who won the second season of *The Next Food Network Star* and premiered his second series, *Diners, Drive-Ins and Dives*, in April. "Byways just hits it with unique food items, ambiance, loyalty of customers and the girls, who are characters of the industry. This type of food and environment is a really connective vehicle for community."

Although the diner is already quite busy, McFadyen is excited about the show, which she sees as a big reward for working so hard "at our baby." She compared Byways to an extended family. Giving back to the community is important to McFadyen, who said Byways has participated in philanthropic events such as Basic Rights Oregon's Bites for Rights.

Fieri said diners like Byways Café are the backbone of the food industry in the United States. Visit www.foodnetwork.com for more information about *Diners, Drive-Ins and Dives* and the exact date and time of the Byways episode, which is scheduled to air in June.

Wine Bar Opens in Seaside

After selling his 14-year-old gourmet pizzeria in Cannon Beach, gay Seaside resident Corey Albert

met with his accountant last November to discuss his options.

"We looked for a quiet place to hang out and get a glass of wine, and I thought, 'I'm going to open a wine bar!'" said Albert, who announced his plans to his partner, Jimmy Pickering, at their anniversary dinner. Yummy Wine Bar and Bistro opened April 20 at 831 Broadway St. in Seaside.

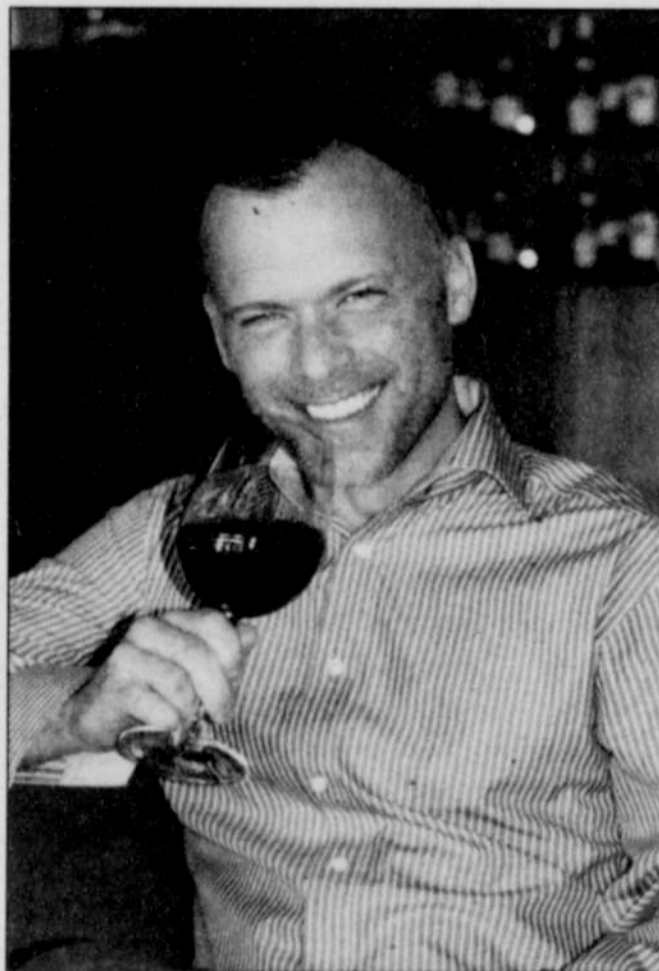
"I want Yummy to be a casual, comfortable place to learn wine and have a good time," Albert said. He encourages his customers to play with flavors and chat with the staff and other customers. "I'm still learning. It's impossible in one lifetime to learn everything about wine—it's an ever-changing thing."

Yummy offers weekly flights of two-ounce pours from three different wineries using the same grape. In the off-season, Albert plans to offer "Wine 101" classes. According to the Yummy Web site, "There's nothing intimidating about wine if you don't drink with intimidating people."

In line with a community effort to restore historic buildings on Seaside's main street, Albert located Yummy in an old fire station, retaining the red stripes of its original concrete floor and hanging historical society photos on the walls. "It's not intimidating, yet it's sophisticated, hip and groovy," said Albert.

Comfort for his gay clientele is important to Albert. "Coming to a small town can sometimes be uncomfortable for gay couples to be themselves; when you come into Yummy, you can love the person you're with, doing what feels natural," he explained. "A couple of ladies came in last week from Seattle and sat in the corner we call the lovers' corner, which has lounge chairs by a fireplace. It made me feel really good to see them holding hands and enjoying each other's company."

Yummy's food selections vary each season, as does its resident artist. From 6 to 10 p.m. May 31, an artist reception will highlight the pop surrealist work of Jimmy Pickering and Maura Cluthe. The show runs through Aug. 30.



Yummy owner Corey Albert takes the pretension out of fermented grape juice.



Jimmy Chan makes Dad's a theatrical experience.

For more information about Yummy Wine Bar and Bistro, visit www.yummywinebarbistro.com.

Chan Entertains St. Johns

When exiting the St. Johns Bridge and entering St. Johns, you come to a stop sign before turning onto Lombard Street. To the left is a brown and white building with an enormous marquee for Dad's Restaurant. This is where you can find Jimmy Chan, who managed, tended bar and entertained for 23 years at the Jasmine Tree in downtown Portland.

Before Chan entered into the restaurant industry, he was an accountant selling mortgage insurance. "I hated that job. You couldn't connect with people. What kind of job is that for a gay man?" said Chan.

So he decided to do what he loved—entertaining. "I like to entertain, to make someone laugh or cry on stage." Chan has spent most of his life performing in one way or another, and he uses that experience to create an atmosphere at Dad's that's inviting and fun.

Even though Chan has acted in numerous plays and productions, he says he never auditions. "I get casting directors that call me and ask me to be in their plays. I don't even know how they get my name," said Chan.

It's his reputation that led him to meet his partner of 25 years, Larry Andrew. "We met in a straight bar. Larry knew me from several productions I had done in town but never tried to meet me. But there I was, and there he was," said Chan.

Chan added that the community of St. Johns has been welcoming. He joined the Northwest Business Association, which holds meetings every other month at Dad's.

Chan was once active in the gay community. Nine years ago when Asian & Pacific Islander Lesbians and Gays formed, he was one of the original members. Unfortunately, Dad's occupies most of Chan's time. "I used to participate in Pride Day, but they always have it on Father's Day," said Chan, "and I have to go see Larry's parents."

Chan created a supper club dinner Friday and Saturday nights complete with a cabaret act, performed by him and Katie Turner. He has created an international menu and a breakfast buffet. But mostly Chan has started to bring the glamour back to Dad's. "The restaurant business is about entertaining your guests."

By MALKA GEFFEN and MEGAN PEURA