

with time. Inside, the use of a warm walnut in the flooring, kitchen cabinets and wall panels softens the austere minimalism of the units' design.

Other design details abound in the 50,000-square-foot building, including mellow recessed lighting in the hallways, sleek Bosch and Liebherr appliances in every kitchen and 500-pound glass panels that light up the building's façade whenever an occupant is inside.

And with a central water heater and energy-saving radiant floor heat, Rapaport hopes his building's green cred will help seal the deal with increasingly picky condo shoppers.

"Gone are the days when you could just build it and potential buyers would come," said Andreas Tsoumas, a fellow small-scale developer of another mixed-use building in Northeast Portland. "Now you have to put in more bells and whistles."

But those extras come at a price. With the cost of materials doubling in the past four years, unit prices will have to go up 30 percent for another detail-oriented building like Clinton Condominiums to happen, according to Rapaport. Units at Clinton range from the mid \$200s to the low \$500s, still cheaper per square foot than condos in the Pearl District.

"The numbers just don't add up using quality materials," said Rapaport, adding that the first casualties in any future development would be expensive building materials like walnut and mahogany, integral elements in Clinton Condominium's appeal.

When Rapaport first broke ground on the Clinton building three years ago, the housing boom was at its peak. Now, with the future of the real estate market buffeted by falling home prices, tightening credit and economic recession, Rapaport still has few regrets: "I might have made the units a little smaller, but that's it."

Growing up in Maine, Rapaport used to methodically take apart his toys with a Phillips screwdriver "to see how the systems worked." Now, with a yoga studio already open on the ground floor of his building, soon to be followed by a new community of tenants who will begin moving in next month, Rapaport is definitely all grown up.

"This is totally different," he said. "This time, I've really created something." 10

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Something Cooking

Pearl Bakery alum Tim Healea has got it down to a "Little T" by Paul Leonard

Its name is Matador.

The centerpiece of veteran Portland bread maker Tim Healea's new cafe, Little T American Baker, is an oven weighing 10,000 pounds that took seven people to unload off a fork truck, stopping traffic for a time on Southeast Division Street.

And it's ready to be fired up. Healea plans to open Little T, tucked in on the ground floor of the just-finished Clinton Condominiums, on May 29 to coincide with the beginning of Portland's QDoc film festival.

After years crafting artisan breads at Pearl Bakery and, more recently, helping launch Kenny & Zuke's bakery program, Healea's solo gig is a long time coming.

"I really wanted to have a chance to call the shots for a change," said Healea, an accomplished baker, Q Center board member, gay dad and, now, business owner.

Tops on the menu will be hot and cold sandwiches as part of a large lunch selection, all made with the artisan breads that landed Healea a spot on the U.S. Baking Team, winning a silver medal at the 2002 Baking World Cup in France.

Healea brings some of that competitive spirit to Little T American Baker. "I want people to identify really great artisan breads with an American bakery," he said, "not with just the French."

Little T landed in Clinton Condominiums after a friend introduced Healea to Kim Wilson, one of the building's architects at Holst.

"It was synchronistic," said Clinton developer Randy Rapaport of his working relationship with Healea. And it shows. Healea's cafe, with its sleek and modern design, fits right in with Clinton Condominium's boxy minimalism.

And like many other new business owners, Healea seemed excited, worried and yet realistic about his chances for success. But he has reason to be optimistic. After all, he's been there before with another Portland startup.

"Going through the process of opening up the Q Center has really helped," Healea said. "But now it's my own place."



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