

**OUR STAFF**

Editor/Publisher

**MATT WINTERS**

editor@crbizjournal.com

Reporter

**LUKE WHITTAKER**

lwhittaker@crbizjournal.com

Office Coordinator

**MARLENE QUILLIN**

mquillin@chinookobserver.com

Revenue Director

**KARI BORGEN**

kborgen@dailyastorian.com

**NEXT ISSUE****Publication Date**

May 9

**Advertising Deadline**

May 2

**CONTACT INFORMATION**

Submit news to:

news@crbizjournal.com

**COAST RIVER BUSINESS JOURNAL**

205 Bolstad S. Suite 2

P.O. Box 427

Long Beach, WA 98631

800-643-3703

crbizjournal.com



Coast River Business Journal is published the **every month**. One-year subscription is \$84.95. Opinions expressed by contributing writers and guest columnists do not necessarily reflect the opinions of the Publisher. Letters to the Editor will be accepted, and will be printed at the discretion of the Editor. Reproduction in whole or in part without written permission is strictly prohibited.

© Copyright 2018  
Coast River Business Journal

# MEET THE MERCHANT

**Tu-Tu's Lunch Wagon**

John and Aileen Roberts, owners

Hours: 11 a.m. to 2:30 p.m. Monday through Saturday, closed Sunday

1509 259th Pl., Ocean Park

360-244-2712

LUKE WHITTAKER

John and Aileen Roberts have operated Tu-Tu's lunch wagon at 1509 259th Pl. in Ocean Park seasonally for the past six years. The Roberts spent a year remodeling the 55-year-old wagon 'from the ground up' in their carport.

**By LUKE WHITTAKER**  
lwhittaker@crbizjournal.com

**When did first start the 'lunch wagon'?**

"This is our 6th year of being here."

**What inspired you to start the business?**

"My wife (Aileen) is Hawaiian. We've owned restaurants in Hawaii. Over here we were doing pizza and fish and chips, that kind of stuff — but we're old. I'm 77. We were driving around in a field in northern California and I found this old 55-year-old wagon. I just had to have it. It just looked cool. We

rebuilt it and here we are."

**What did the wagon rebuild entail?**

"It had to be completely rebuilt from the ground up. We did it ourselves in the carport. It took a year... new floors, walls, insulation, framing, ceiling — new everything. It's 55-years-old. It's like me. I like old stuff. People in the neighborhood helped out. My friend gave me the awning. It cost me a bottle of gin."

**What were your initial expectations with the lunch wagon?**

"Just to help supplement our Social Security and it does that. We're only open for lunch, from

11 a.m. to 2:30 p.m. Aileen preps all morning, she makes everything from scratch."

**How many customers do you see on a typical day?**

"In the summer, around 100, but sometimes up to 200, just depending on the holidays. This time of year, it's the working people, our regulars."

**What's the most popular item?**

"The stir fry bowl. It's fresh vegetables stir fried. It's vegan friendly, or you can have it with the chicken, pork or beef. We sell different Hawaiian things. We have kimchi and people love it. I never

thought people would buy kimchi but we sell a lot of it."

**Are you considering any additions to the menu?**

"We're thinking of adding a spinach wrap with Kahlua pork. The stir fry was the last thing we've added and it been really popular."

**What did you do previously?**

"We had a restaurant in Hawaii on the big island. My wife loves to cook Hawaiian food, she's been in the food business all her life."

**What's the most challenging part?**

"Just keeping everything running, but it's not too hard. We're used to it."