



Business

Mississippi Pizza Goes Independent

With the logo 'One World, One Pizza' local owner seeks diverse clientele

BY COURTNEY A. SMITH
FOR THE PORTLAND OBSERVER

The Mississippi restaurant at 3552 N. Mississippi is now locally owned and operated, selling traditional and gourmet, New York style pizza under competitive prices.

The restaurant, which opened just 8 weeks ago, has terminated a contract with Pizzicato Pizza to reduce prices.

Owner Philip Stanton lives in the historic Mississippi district.

He realized that there was a real need for pizza in the neighborhood. Before Mississippi, there was not a local pizza restaurant in proximity to the area.

The Mississippi serves

whole pizzas as well as pizza by the slice. Traditional types and different gourmet pizzas fill the menu. The option of "build your own pizza" is also available. Both salads and breadsticks are served. Beverages include soft drinks, beer and wine.

Mississippi also provides a wide array of microbrews as well as domestic beers. House wine and premium wine are both served.

Stanton is not only reaching out to local residents, but businesses in the area as well. Mississippi is represented by the logo "One World, One Pizza" and seeks to bring in people from all walks of life.

On Thursdays, the restaurant features an open mi-

crophone that starts at 7 p.m. Mississippi features live music on Saturdays beginning at 7 p.m.

The environment is relaxed. The dining room is filled with antique tables, chairs and cabinets.

Along the front window is a bar with stools to allow individual's dining inside to gaze out the window and see what's going on at the Home Rebuilding Center across the street and along the sidewalk.

A larger table to accommodate big groups is located in the front of the dining room. Also at the front is an antique sofa, with games and reading materials nearby. Outside seating is available as well.



PHOTO BY MARK WASHINGTON/THE PORTLAND OBSERVER
Restaurant manager Michael Hoffar works to bring the highest quality pizza to The Mississippi, a new business in the historic Mississippi District of inner north and northeast Portland.

CarSharing Adds Northeast Sites

CarSharing Portland, the enterprise that gives local residents an alternative to owning a car, is placing three new Saturn sedans in northeast neighborhoods, at 24th and Broadway, Martin Luther King Jr. Boulevard and Knott, and 16th and Alberta

"We keep signing up more and more northeast members, so these new locations will meet the demands of that growth," says CarSharing Portland President Dave Brook. "We now have 10 vehicles in northeast neighborhoods, and we will continue adding

them and filling in the network to keep pace with membership growth."

CarSharing Portland, which began operations in March of 1998, now maintains 28 vehicles at 25 locations throughout Portland's close-in neighborhoods.

More than 500 members enjoy 24-hour access to its fleet of compact sedans, a pickup truck, a minivan, and two gas-electric hybrid cars. Usage fees of \$2 per hour and 40 cents per mile include gasoline and full insurance coverage.

The Mississippi

3552 N. Mississippi
To go orders 503-288-3231



House Combos

Greek Geek
(sun-dried tomatoes, broccoli, mozzarella, artichoke hearts, parmesan)

Sienna
(tomatoes, feta, kalamata olives, artichoke hearts, parmesan cheese)

Stanton
(pepperoni, italian sausage, onions, peppers, black olives)

Heart Stopper
(italian sausage, pepperoni, canadian bacon)

The Mississippi
\$2.50 off any Large House Combo

The Mississippi
3552 N. Mississippi
503-288-3231

One coupon per order per day.
Valid until 7/1/01
No cash value.
Not valid with any other offer.



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