



James and Marie Dixon display tempting foods made at their restaurant, Dixon's Rib Pit, located at 5804 N. Interstate Ave.

## Dixon's Ribs Rule by Popular Demand

DAVID PLECHL/THE PORTLAND OBSERVER

Whether it's sizzling ribs with a side of greens or a hot-link sandwich with macaroni salad, you just can't go wrong at Dixon's Rib Pit.

For owners James Dixon and wife Marie, cooking up ribs is simply second nature.

"Barbecuing is just in our family," James explains, "this is what we do."

Dixon worked for Freightliner as a truck builder for a number of years before taking over a friend's business to serve up his famous ribs and his wife's equally sought after sweet potato pie and other homemade desserts.

On his opening day four years ago, people came piling in. He couldn't believe the crowds. When the day was done and Dixon counted his till, he'd made just over \$400 dollars. It was a good first day.

Though Dixon's success lasted beyond the happy shock of that opening day, his latest weeks have been something more of a game of hurry up and wait. Hurry up and cook and wait for the crowd that may or may not come.

Dixon lies on the Interstate corridor, smack dab in

the middle of the Interstate Max construction line. Dixon imagines some customers have found it easier to shop the fast food joints on Lombard, than brave the hit-and-miss access to their favorite rib pit.

"This construction has affected us in more ways than we could have imagined," Dixon says. In the thick of construction, he saw traffic flow outside his restaurant taper to a trickle.

But Dixon is quick to add, "to our advantage, we've always had a good customer base."

It's easy to understand why. Dixon's ribs are some of the most tender and delicious around. Whether your choice

is chicken, ribs, beef biscuits or sliced pork, you'll get a fresh cut of meat grilled to perfection.

Can't miss side orders include, red beans and rice, corn bread, baked beans and Marie's mac 'n cheese.

Oh, and don't forget dessert. Peach cobbler, seven-up cake and sweet potato pie all baked from scratch are equally delicious. The chocolate cake is dense, moist and unforgettable.

Aaron Bell is one customer that hasn't been "tripped" *continued* ▼ on page B9

*It's the kind of taste that always makes you want to come back*

—James Dixon

## Building a Better Tomorrow Through...

Commitment & Opportunity



Economic Vitality & Healthy Communities



Inclusive Practices & Fairness

To ensure equal opportunity for all citizens and to build economic vitality, local agencies are committed to promoting and supporting the use of regional diverse businesses.

We are honored to have this special opportunity to recognize, celebrate and help foster the numerous valuable contributions made by minority businesses in our region.



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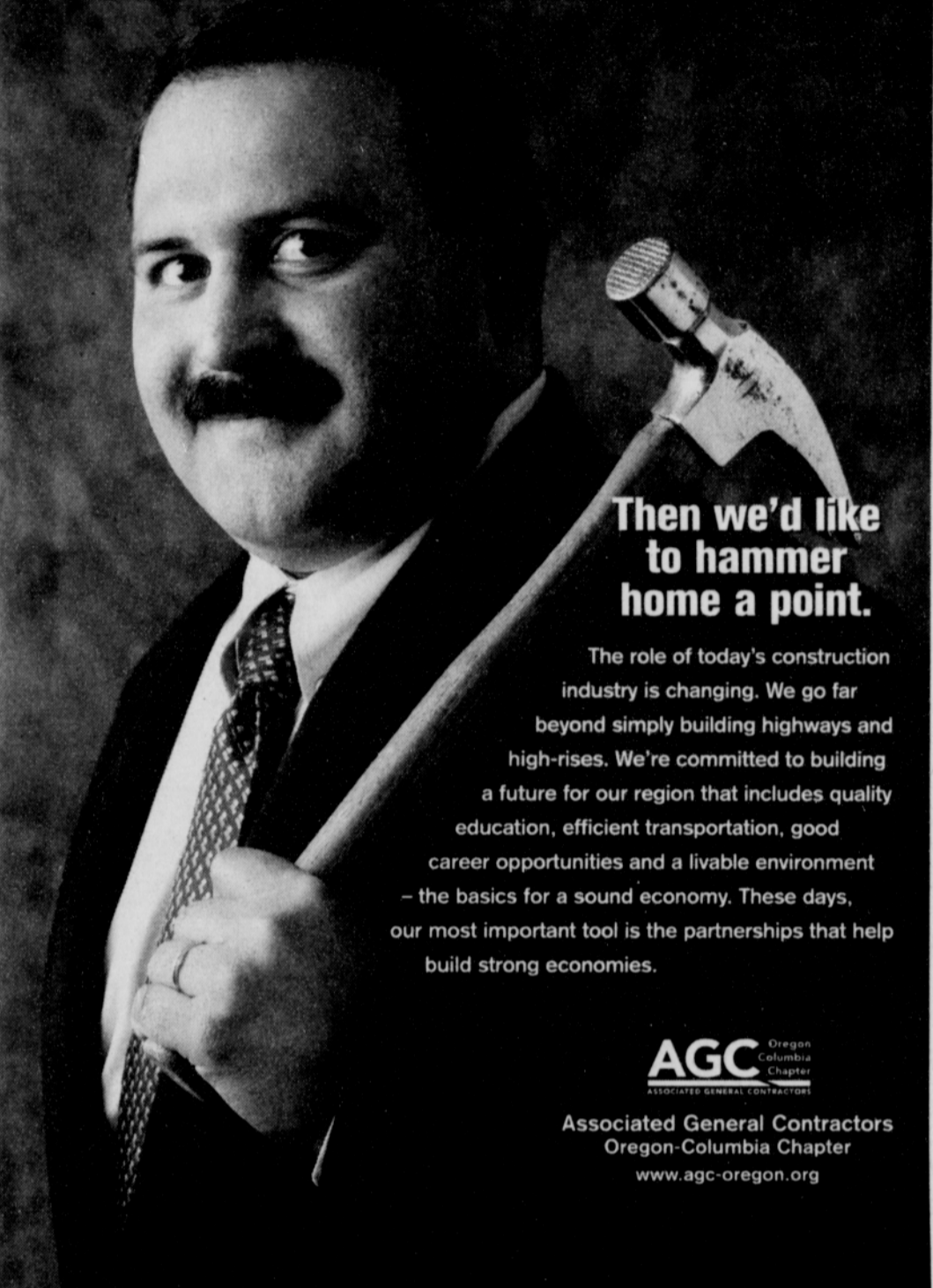


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The role of today's construction industry is changing. We go far beyond simply building highways and high-rises. We're committed to building a future for our region that includes quality education, efficient transportation, good career opportunities and a livable environment — the basics for a sound economy. These days, our most important tool is the partnerships that help build strong economies.



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Oregon's construction industry. We build communities.

## PASSPORT To Business Adventure

### 2002 MBOC Trade Fair & Awards Luncheon

OCTOBER 11, 2002

#### MED Week 2002

Oregon Convention Center  
777 NE Martin Luther King Blvd.  
Portland, Oregon

Registration: 8:30 a.m.  
Trade Fair: 9 a.m.–12 p.m. • 1:30–4 p.m.  
Awards Luncheon: 12 p.m.–1:30 p.m.

Luncheon: \$35 (reserve by Oct. 4)  
Trade Show: No charge for admission

For Information: 503-641-4553  
For Registration: 503-259-0739

More than a traditional trade fair This event is designed to introduce government agencies and corporations to minority businesses.

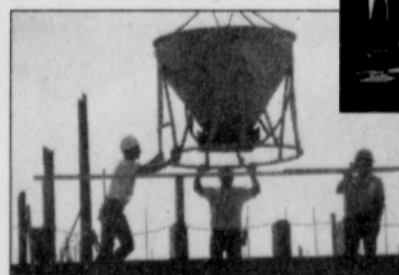
Meet government agencies, corporations and prime contractors. Explore sales and service potential. Learn about support services for minority businesses. Grow your business. Build collaborative relationships. Receive an RFP/BID Forecast Booklet of upcoming opportunities.



Intel



Portland Community College



Representatives from public agencies and corporations will host friendly round table discussions in their exhibit booths continuously throughout the day. Minority business representatives can sit down and get in-depth information on contracting and business practices right from the source.

**MBOC**  
MINORITY BUSINESS OPPORTUNITY COMMITTEE

Sponsored by the Oregon Federal Executive Board, Minority Business Opportunity Committee (MBOC) as part of the nation-wide Minority Enterprise Development (MED) Week celebration.