September 27, 2006

### 福 Minority & Small Business Week\_

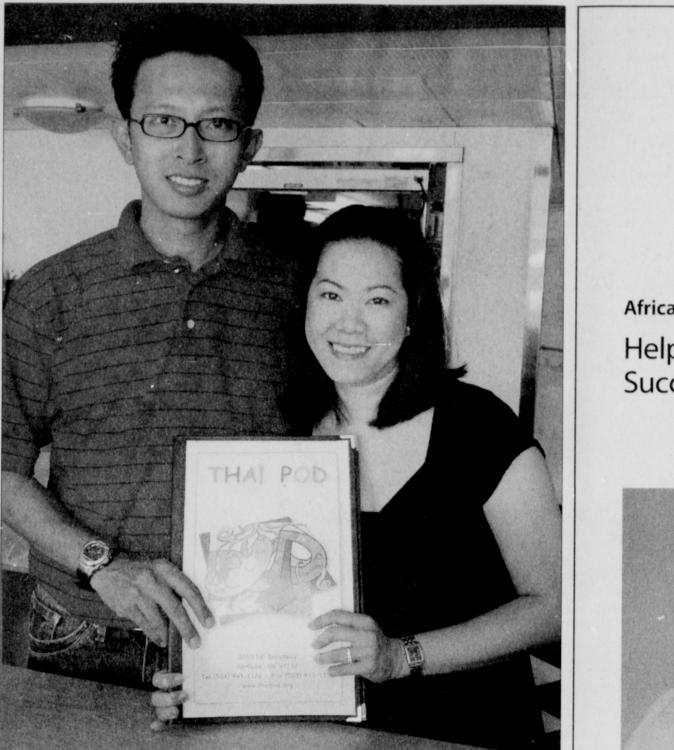


PHOTO BY MARK WASHINGTON/THE PORTLAND OBSERVER Piya Promlukkano (left) and his wife Pim operate the Thai Pod restaurant at 20015 N.E. Broadway.

# **Cuisine Comes** with Business Expertise

### Couple opens third Asian restaurant BY LEE PERLMAN THE PORTLAND OBSERVER

says. "I was still learning how to do business here." Eventually the business thrived and the couple moved on to a second venture: the Thai Elephant in Beaverton.

They have since sold both and, earlier this year, started their third restaurant, the Thai Pod at 2015 N.E. Broadway. The restaurant offers 23 lunch entrees at \$5.95 each, Monday through Saturday from 11 a.m. to 3 p.m. Dinner is served between 4:30 p.m. and 9 p.m. seven days a week, and a half hour later on Saturday, with prices ranging from \$8.95 to \$13.95.

The Next Stage® African American Business Services Helping Small Business Owners **Succeed Financially** 



WELLS FARGO

Having come halfway around the world to northeast Portland, Piya Promlukkano has brought some of his native Thailand with him.

He originally came here as a graduate student, having earned a Bachelor's of Arts degree in business administration back home. His first job in the restaurant business was in Sunnyvale, Calif. near San Francisco.

He made several trips back to Thailand to visit relatives. After one such visit, in 1995, he met a young immigrant named Pim making her way to Portland with her family. After many long-

distance phone calls the two married and bought a house in Beaverton.

They opened a Thai restaurant - the Pepper Tree - on Southwest Beaverton-Hillsdale Highway in 1996.

"It was very difficult at first," Promlukkano

"We use fresh ingredients, and have our own recipes that we're proud of," Pim Promlukkano says.

Comparing the Portland area to Bangkok Piya says, "I like the people here. The city is not too big and not too small."

He said Bangkok, by contrast, is a major metropolis of several million that is very hot and humid.

Of the new restaurant Pim says, "We like the area. We've met lots of people. They welcomed us to the area."

## **Building a Professional Portfolio**

Tisha Stigler is the new manager of the Wells Fargo branch inside the Safeway Food and Drug store at 8330 N. Ivanhoe in the St. John's neighborhood of north Portland.

The Portland native directs the customer service, sales, professional development and community involvement efforts of six team members. Tisha Stigler



She previously worked at U.S. Bank for eight years in various departments, including branch support, consumer lending and a customer service manager.

Stigler completed classes at Kansas University and Kansas Community College. She is cur-

continued V on page B6

#### Serving you, business and the communities in which we live!

#### We salute minority business enterprise and support Minority Enterprise **Development Week 2006**

We provide business enterprises strategic resource solutions

- Training the current and future workplace
- Educating tomorrow's business today
- Employing diversity through opportunity

Call John Person at the M/W/ESB procurement office for more information. 503-978-5572, FAX 503-978-2901 Email: jperson@pcc.edu



### Celebrating over a half-billion dollars in lending



Hard work and the right financial tools are essential for the success of any small business. As part of our dedication to small business, Wells Fargo has committed to lend \$1 billion to African American business

owners.\* Since 1998, we have lent over \$700 million to thousands of African American businesses across the nation. In addition to the quick and easy loan process, you can choose from a wide variety of loan options. You'll also enjoy all the benefits, resources and support that come with choosing the nation's leading financial service provider for small business. Call 1-800-35 WELLS, Ext. 300 to receive more information about our African American Business Services program or visit wellsfargo.com/biz/aabs today.

\* All credit applications subject to standard credit approval. © 2006 Wells Fargo Bank, N.A. All rights reserved. Member FDIC.