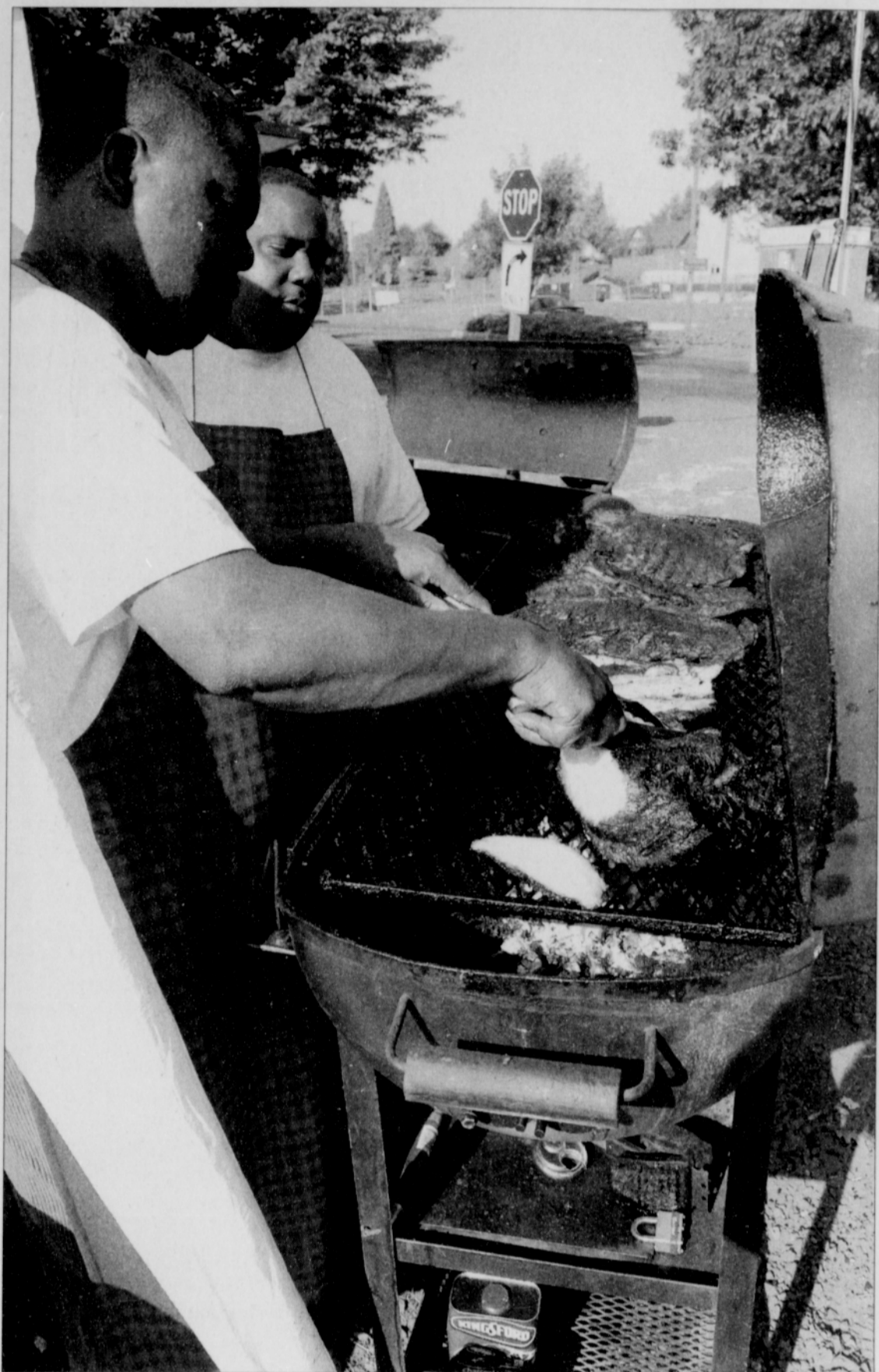


Traffic Stops for Da Rib Shack



Tracy Bell and Elmer Morris III carve one of their BBQ creations for some hungry customers.

PHOTO BY MARK WASHINGTON/
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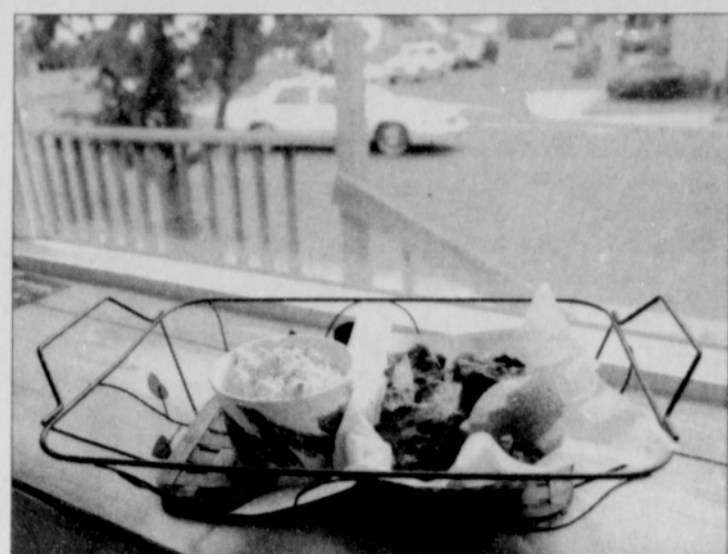


PHOTO BY ISAIAH BOUIE/THE PORTLAND OBSERVER
A delicious ribs lunch basket from Suga's.

Suga's House

continued ▲ from B4

2005.

Fielding aggressive business offers from venturing neighbors, Littleton said she wants to keep the historic place as it

is. She plans to increase indoor dining by installing windows and booth seating within the next two months.

Ed's sign remains on the building, and by special request Littleton serves his hot tamales.

Cheesecake also drives customers wild

Da Rib Shack is now serving new and old customers on the corner of Martin Luther King Boulevard and Cook, next to Reggie's Barber Shop. Formerly known as Sisters Soup "R" BBQ, it has a new name and has relocated from its previous location at Fremont and Vancouver.

Da Rib Shack specializes in BBQ ribs, sausages, and Tri Tip Steak, using a secret Louisiana style dry rub that is different from any other flavor in Portland. They also offer deep-fried chicken and catfish, and an assortment of gourmet cheesecake desserts that drive customers wild.

The chief executive officer and executive chef is Mr. Tracy Bell, a Portland native with over 15 years experience as a cook and having worked in the food industry for seven years. Mr. Bell is a successful graduate of the Western Culinary Industry Cordon Bleu, with a GPA of 3.33 in 2000.

The pastry chef is Mr. Elmer Morris III. He has created a line of specialty cheese

cakes that keep the barbers at Reggie's coming back for two or three slices a day....they can't stop eating them. The incredibly delicious cheesecakes are unlike any others, with the favorites being sweet potato, peach cobbler, banana pudding, and the signature Elder Morris cheesecake.

Mr. Bell and Mr. Morris have been working together for over four years, in a successful home-based catering business created by Elmer and Ghantel, his wife and chief operations officer. They have served up to 300 banquet guests at a time for weddings, family gatherings, and picnics.

The word of their unique and delicious cooking has quickly spread around town. One female driver pulled her bus over in the middle of MLK, ran out and bought two full rib racks to bring home for her family's dinner. She said "These ribs are so good I don't mind being yelled at by the passengers!"

Likewise, one customer said "Man! These cheesecake pies are even better then sex!"

The testimonials go on and on.

Da Rib Shack is open from noon to 7 p.m., Tuesday through Saturday. The telephone number for the store and catering orders is 503-891-9797.

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