Da' Rib Shack

Entrepreneur puts down roots on Mississippi

BY JASON FLOYD THE PORTLAND OBSERVER

Like the mythical city of Brigadoon, Da' Rib Shack has appeared out of thin air every summer for the past four years until the rain

hits in fall, when it has vanished. But owner and operator Tracy Bell is feeling hopeful that this season that the Da' Rib Shack can lay down some roots.

Now located on a lot near the corner of North Fremont Street and Mississippi Avenue, the Da' Rib Shack attacks a crowd with its vividly painted trailer and awning, covered seating and massive grill that looks like a contraption from Willy Wonka's chocolate factory. You can smell the smoky-sweet aroma of Louisiana-style cuisine up the block.

Bell has traveled a long and arduous road to arrive where he is. But it has been one guided by vision and faith.

Born and raised in northeast Portland, graduating from Madison High in 1989, he started work-



PHOTO BY JASON FLOYD/THE PORTLAND OBSERVER ing in his element as a chef after Tracey Bell operates his Da' Rib Shack food cart in the Mississippi neighborhood, drawing customers to his Louisiana-style cuisine.

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graduating with a 3.33 grade-point go totally organic. average from culinary school.

Bell cut his teeth as a chef at the Inn at Spanish Head on the Oregon coast, Embassy Suites in Tigard, The Avalon on Macadam and at the Doubletree Hotel, where he procured a wealth of catering knowledge.

He bought a tent and a grill and was grilling on several Portland tions. street venues, including Reggie's Barbershop on Martin Luther King at Mississippi and Fremont.

Bell gives praise to God for everything that's made his business cheesecake...Come on man!" successful, including a decision to

"The community loves the food. And we gotta take care of the people," he says.

The menu is a menagerie of Louisiana-inspired cuisine from baked chicken breast in a raspberry glaze to fried snapper with okra and tomato or a whole host of other op-

"We get people that don't even eat ribs, like oh my God...And the Jr. Boulevard, until he found a home cheesecake. We have sweet potato cheesecake, peach cobbler cheesebanana pudding

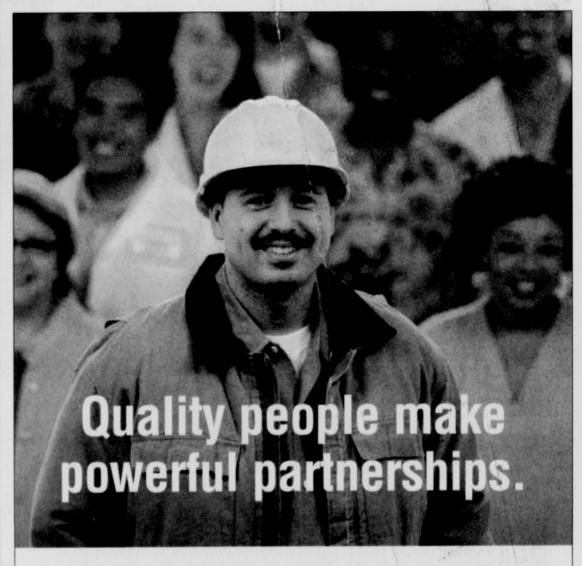
Bell says that he feels a call to at 503-270-9996.

utilize his business not just as a restaurant providing dining excellence, but as a community resource helping to feed the homeless. As for his dream for the future, he sees Da' Rib Shack growing into a franchise: a chain of restaurants or Da'

"It's being called the best barbeque in Portland." Bell says nonchalantly, like there is nothing else to be said.

Rib Shack recipes sold in stores.

This homegrown venture is open from noon to 8 pm Tuesday through Saturday. And to speak to the man behind the plan, Bell can be reached



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