BUSINESSDirectory

The Minority & Small Business Week

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U.S. Sen. Ron Wyden, D-Oregon, meets with the owners of Coast Industries during a northeast Portland visit with minority business representatives to discuss challenges they face in getting federal contracts. Pictured (from left) are Baruti Artharee, Bernadettte Atharee, Wyden, and Hasan Artharee.

Contract Challenges Addressed

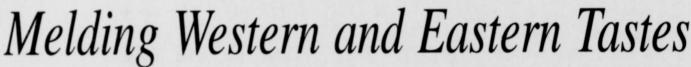
hoping that this will change.

"If ever there was a hissaid Wyden, who explained law, and asserted that he

He said that there is ample opportunity for minority businesses to get contracts in the federal economic stimulus

The audience complained that they aren't given enough notice that the contracts are available, and often can't compete with much larger firms.

"We need support to find some other way to skin a cat," said one participant.



which seems to please ev-

to western staples like sponge

said Amy Xie, Gary's wife. Since starting about a year ago, the business has steadily Southeast 86th Avenue and slogged along despite the poor economy, she said. The heavy snow days of last winter were a drain on the busi-

of egg or coconut, in addition ing their belts in more than helped keep the business one way. But the bakery still cake. Visitors can also get stir manages to lure in enough are still fairly cheap, with Brooklyn, and Oregon, and "Everyone likes the cake," many costing only about a can skillfully shape a cake

But the big thing that has afloat are wedding cakes. Gary Xie spent years honing his craft in bakeries in China, into about any image. He's made cakes that look like cartoon characters, soccer balls, and lotus flowers.



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eryone.

Tucked away in a cluster of Asian-oriented businesses at Division Street, guests are greeted with racks of exotic looking sweets like red bean dollar or two.

In addition to catering to the tastes of the bakery's Asian clientele, some of its more exotic items, like pork buns and cream cheese puffs, are selling well.

"He can make any kind of cake," said Amy Xie of her husband.

Doubling Down on Past Success

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to do with running Queen of days," these Sheba Gebrehiwot told the Portland Observer. "My brother Getachew is in charge there now."

Gebrehiwot brought his brother to Portland 16 years ago, along with his mother and other members of their family, as he put down roots here and his hard work be-

gan to pay off.

Born in Tigray, Ethiopia, he came to Portland by way of build a new space there. He Addis Ababa, Bulgaria, finally opened the new res-Lebanon, Ore., where he taurant this summer. was studying at Linn-Benton Community College. He con-

at 102 N.E. Russell St. and

While Queen of Sheba serves traditional Ethiopian tinued his study of food faire, with beef, chicken, trades at Portland Commu- lamb and vegetables served

I'm not cooking primarily for other Africans. I want to give people here a chance to see what these dishes taste like.

State University.

Gebrehiwot acquired a lease on the Queen of Sheba storefront at 2413 N.E. Martin Luther King Jr. Blvd. in 1991. It began as a specialty food and spice store with one table for on-premises consumption, gradually morphed into a restaurant, and eventually expanded into the the homelands of ethnic space next door. However, he dreamed of having a space he actually owned.

Four years ago he began the process of assembling fi-

- Alem Gebrehiwot nity College and Oregon on injera bread; in contrast Afrique Bistro is Pan-African, featuring recipes from all over the continent. The recipes are classified as being from North, South, East or West Africa. (Bear in

> mind that the countries of Africa primarily delineate 19th-century European conquest, not the boundaries of groups.)

Gebrehiwot says there are small "colonies" of Ghanaian and other west African immigrants in Portland, and nancing to purchase the that they have enjoyed the making.

property housing Dad's Oil Bistro's faire. However, he stresses, "I'm not cooking primarily for other Africans. I want to give people here a chance to see what these dishes taste like."

> Those who have tried it give the restaurant high grades.

> "It's great," says Susan Bailey, who lives elsewhere in the Eliot neighborhood. She, her husband Mike and daughter Alexis visited the Bistro on opening night. "We ordered three different things, and they were all good," Bailey says.

> The entrees include Mousaka, a traditional north African lamb stew; Babotie, a south African casserole with beef, sautéed onions, apricots, apples, raisins and toasted almonds; and Mashilil, beef with stuffed eggplant. Prices range from \$10 to \$15 per entrée. There are domestic as well as imported beers and wines.

> Afrique's hours are 5 p.m. to 10 p.m. Thursday through Saturday; and 5 p.m. to 9 p.m. Sunday and Monday. For more information, call 503-943-6616. Come visit the Gebrehiwot empire in the

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