

PHOTO BY MARK WASHINGTON/THE PORTLAND OBSERVER Wayne Cannon takes pride in making sure his "Portland style" barbecue, Cannon's Rib Express, located at Northeast 33rd Avenue and Killingsworth Street, is the go-to spot for the best barbecue in town.

For Wayne Cannon, Grilling is his Passion

Heating up winter with Portland style BBQ

BY OLIVIA OLIVIA Portland Observer

It's winter and easily 28 degrees outside, but that doesn't stop one local black-owned business from having a line into the sidewalk. Wayne Cannon, who has owned Cannon's Rib Express since 1995, says that grilling is his passion.

"This isn't Southern style," says Cannon, "and it isn't Midwestern. This is Portland style, unique to us in this city."

Cannon stands over his grill near the sidewalk on the corner of Northeast Killingsworth Street and 33rd Avenue. Rows of tables with customers seated even in winter are covered in plates with smoked ribs, grilled meats, and soul food side favorites like mac and cheese and potato salad.

Cannon says that this time of year can be difficult for him because the outdoor seating doesn't always provide the warmth clients need. Being one of the last black-owned businesses in the area doesn't make his job easier either.

The gentrification of north and northeast Portland has put some strains on being successful as a black entrepreneur, but the addition of the busy New Seasons Market to the neighborhood has also drawn in new customers, allowing Cannon to continue grilling even on the most unseasonable of

days

At 75, Wayne knows how to apply his father's hard work ethic toward making Portland's best barbecue. He states the "secret ingredient to good barbecue is a love for cooking." It's one of the reasons that Cannon's Rib Express is still serving excellent barbecue 30 years later.

Many of the customers are from established traditional barbecue regions across the country and often ask what style of barbecue is Cannon's Rib Express. Wayne proudly states that it's his own "Portland Style," his own unique blend of spices and herbs.

All of the recipes and cooking processes where created right here in Portland, from the homemade barbecue sauce applied to the hickory smoked mesquite grilled ribs to side orders and desserts.

Cannon is also a Blues music lover and frequently brings his Portland-style barbeque cuisine to local concerts and festivals. The recent Janice Scroggins Family Benefit Concert at the Alberta Rose Theatre welcomed Cannon to be a food vendor at their sold-out event, along with the Campus Blues Fest in August that was hosted at nearby Concordia University.

Cannon looks forward to the next round of

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