Minority & Small Business Week _____



PHOTO BY MARK WASHINGTON JR. /THE PORTLAND OBSERVER

Delicious foods from around the world, a showcase of minority-owned businesses, and a friendly atmosphere with live musical events and family activities makes the Piedmont Station food cart pod a popular destination in the Soul District of north and northeast Portland.

Foods Global, Made Local

Piedmont Station brings foods from around the world ue, attracting a loyal customer a favorite for delicious teriyaki



Portland has become the go-to place for delicious foods from around the world all in one place, a best eats destination in the Soul District, and a show- all. case for minority-owned businesses.

Piedmont Station opened one year ago in a former gas station lot at 625 N.E. Killingsworth St., King Neighborhood.

"Global Foods, Made Locally," is the how the diverse pod owners promote their ven-



base with award-wining foods, and Filipino food. Open daily A food cart pod in northeast friendly atmosphere, live musical events, family fun activities, a kid's play area, sports TV, covered seating, and beer and wine. Yes, Piedmont Station has it

> The following restaurants and business owners make up the Piedmont Station food cart pod.

Ulicious BBQ and Soul Food. Owner J.E. Harris has across the street from the Martin been serving the best barbecued Luther King Jr. Post Office in the meats and soul food southern style foods in Portland since 2005. Opens daily from 11:30 a.m. to 9 p.m. Call 503-477-3958 for takeout and catering or email Ulicious@yahoo.com.

> My-Thai. Daly Phommany and Salena Rajsavong has been serving amazing Thai food since 2014. Opens Sunday through Friday, 11 a.m. to 8 p.m. For my Schopp features Burmese takeout and catering call 503- cuisine favorites. Open Friday 676-4049 or email salenab- through Sunday, 12 p.m. to 8 lue5@gmail.com

Ice mama. Owner Saquálla Allen creates fun and delicious shaved ice cream and desserts such as cakes and pies. Open Wednesday through Sunday, 1p.m. to 8 p.m. For ordering and more information, call 503-358-1223.

Lu's Teriyaki. In business for 15 years, Iluminada S. Peters is com/PDXtaste.

11 a.m. to 9 p.m. For more information, call 503-707-4061 or email beefbowlteriyaki@aol. com

Anna Lee's Kitchen is the place for wonderful Korean food. Open daily, 11 a.m. to 9 p.m. Call 503-926-1228.

Mahi Taco. The speciality is Hawaiian tacos. Call 503-758-2716.

Halibuts. The popular fish and chips restaurant from Northeast Alberta has a food cart at Piedmont Station. Make your order by calling 503-421-2827.

PDX Dönerländ. Turkish food is what brings customers back to this food cart operator. Email Doner@PDX-donerland. com

Burmasphere. Owner Tomp.m. For more information, email twschopp@gmail.com

Le Tap. Craft beer and cider outlet serves daily from 12 p.m. to 9 p.m. Email Letappdx@ gmail.com.

Wonderland of Olivia's Taste. Nick Delgado's cart has amazing comfort food! Call 541-620-1967 or visit Facebook.