

YUMMY NORTHWEST

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YOU CAN'T HAVE TOO MANY BAKED GOODS

Seattle bakeries were the focus of a January whirlwind tour. This month, **Yummy** takes you to the baked abundance of Portland.

Two birthday treat trips for the **Yummy** editor (hey, it was special year) and a solo mop-up (aka eat-up) operation by same resulted in discoveries you'll want to taste.

If you live in or near Portland, you can leisurely try each of these yourself on successive mornings. If you live far away, plan your trip carefully so you can sample as many as possible while you're in town. No effort or appetite will be wasted!

Easter Sunday – birthday trip 1

PJ and I explored the city on a rainy weekend, celebrating significant birthdays for each of us. Ever organized, ever prepared, I had a list of bakeries to try in the short space of time we were allotted.

Alas! Some bakeries in Portland are closed on Sunday! The **Pearl Bakery** in the Pearl District, **Elephants Deli** on N.W. 22nd, **JaCiva's** on S.E. Hawthorne...all with large, enticing windows and the lights turned off!

As we valiantly struggled through the rain, PJ remarked: "I feel I have left my nose print on the windows of some of the finest bakeries in Portland."

But persistence paid off when we found **Ken's Artisan Bakery** and enjoyed a breakfast of cold quiche (me) and brioche and a "small chocolate thingy" (PJ). I also tried the hot chocolate, made with Guittard chocolate and altogether reminiscent of



Find 'em

Center for Sour Cream Coffeecake (Jim and Patty's Coffee)
 5015 N.E. Fremont St.
 (503) 284-2121

Elephants Deli
 115 N.W. 22nd
 (503) 299-6304
www.elephantsdeli.com

Hannah Bea's
 3969 N.E. Martin Luther King Jr. Blvd.
 (503) 282-6334
www.hannahbeas.com

JaCiva's
 4733 S.E. Hawthorne
 (503) 234-8115

Ken's Artisan Bakery
 326 N.W. 21st Ave.
 (503) 248-2202
www.kensartisan.com

Lanvin French Bakery
 8211 N.E. Brazee
 (503) 252-0155

Pearl Bakery
 102 N.W. 9th
 (503) 827-0910
www.pearlbakery.com

Pix Patisserie
 3402 S.E. Division
 (503) 232-4407
www.pixpatisserie.com

Parisian cafés. PJ said the lattés were "pretty darn fine," too.

A bakery named for the patron saint of bakers, **St. Honoré Boulangerie**, contained a long display case filled with authentic French bakery items with impressive names. Originality is apparent in the miniature versions of croissants, brioche and *pain au chocolat*. "Classic Parisian macaroons" are now being offered in a rainbow of colors and tastes (such as lavender, lemon and pistachio).

Birthday trip 2

One enchanting train ride plus two charming friends equals one delightful day for this editor. We place a dark veil of memory over the prepackaged pastries served in the train bistro car and instead recall with fondness the fresh offerings in Portland bakeries.



Despite periodic rain showers, walking was a pleasure and so was finding the **Pearl Bakery** open. Inside you can admire artisan breads and get a peek at the equipment used to create these. Then choose among many other edibles, even – because not all bakeries supply these crunchy, smooth, chewy treats – dark chocolate French macaroons.

A few blocks away, the **Tea Zone** serves up a simple assortment of pastries. But probably the best reason to visit is to see the display of teapots by Portland artists and from around the world.

Eating solo

Determined to report on as many Portland bakeries as possible, I made a third trip alone. It's not quite as much fun going places on your own, but you can sure cover a lot of territory...and you don't have to share.



This time I found **Elephants Deli** open, overflowing with cheese and salads and hot dishes. Make a selection, grab one of their crusty loaves of bread, and you're set for a Portland picnic.

JaCiva's (named for owners Jack and Iva; pronounced "ja-ki'-vas") is nothing special in atmosphere, but the creativity that goes into the baked goods and chocolates astonishes. Hat cakes, chocolate flowerpots, chocolate dessert cups in the shape of teacups and saucers and stunningly decorated petits fours are just a few unique choices.

At **Hannah Bea's** meet culinary student and apprentice pastry chef, Russell, who proudly shows off his own work along with the shop's signature pound cakes. Russell can't say enough good things about the owner, Miss Anita, and when you sample the cakes, you'll be saying nice things, too.

The **Center for Sour Cream Coffeecake**, aka **Jim and Patty's Coffee**, is mind-blowing. The long line moves slowly, but who wants to hurry past huge pans of sour cream coffee cake in assorted flavors and scones, muffins and cinnamon rolls? In true disestablishmentarian spirit, beverage sizes are called Beav, Wally, June, Ward and Eldridge.



Gold leaf sparkles throughout the display case at **Pix Patisserie**. After an agony of decision, I finally chose "Maggie Lane's Potluck Pleaser," an almond/hazelnut meringue with buttercream and chocolate ganache. Thoughtful signs describe each item so you can take your time to make the right choice for you. The atmosphere is hip, with penny candy in bins and items such as a Pillsbury Dough Boy cake pan and Raggedy Ann and Andy dolls lining the walls.

Find 'em (cont'd)

St. Honoré Boulangerie
2335 N.W. Thurman St.
(503) 445-4342
www.sainthonorebakery.com

Tea Zone
510 N.W. 11th
(503) 221-2130
www.teazone.com



Bread is big business

Portland – and the Northwest in general – is blessed with so many artisan bakers that you hardly feel the need to go to the supermarket and consider which brand is locally owned. But of course there are many reasons why you would grab a prepackaged loaf.

Two Portland brands you might see even in Seattle are Franz and Teeny Foods, both large companies with modest family roots.

A few years ago, Franz bought Seattle's Gai's Bakery and became the largest family-owned bakery west of the Mississippi.

Franz Family Bakeries
Since 1906
www.franzbakery.com

Teeny Foods
Since 1964
www.teenyfoods.com

After a long morning of exploring Portland, head to **Lanvin French Bakery** for an inexpensive and savory Vietnamese sandwich. English is not spoken by all the staff here, but the food, including French pastries, speaks for itself.

Lanvin French Bakery Cinnamon-Sugar Breadsticks

When I asked the name of these crisp, sugarcoated pastries, the owner and chef of the bakery gave me the recipe, telling me he had invented them. They're simple, he explained modestly. "Children like them."

Roll out puff pastry* and spread with vegetable oil [ed. note: melted butter would be a tasteful substitute], and then sprinkle on a mixture of cinnamon and sugar. Cut into 6-inch by 1/2-inch rectangles and place on baking sheet.

Bake in a 375-degree oven until lightly browned, about 10 minutes.

* Buy this frozen in some supermarkets, or find an easy-to-follow recipe in "The Silver Palate Cookbook," by Julee Rosso and Sheila Lukins.

A final word

The food at each of these bakeries was delightful to see and eat, but I was most impressed by the owners and employees. Their enthusiasm, cheer and sense of fun made each visit an experience that I highly recommend.

About YUMMY NORTHWEST

Each monthly issue highlights an edible delight available in the Pacific Northwest.

Contact the editor

Comments, corrections, topic ideas and submissions are all most welcome.
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