

Portland Street Art Alliance (</articles-all?author=54c5d2a5e4b0707229789a5c>) · July 4, 2019 (</articles-all/2019/5/13/sunshine-dairy>)

In the Spring of 2019, PSAA was approached by Eastbank Development (<http://nbpcapital.com/portfolios/>) about a new property they had just acquired, the **Sunshine Dairy** factory - a 39,000-square-foot plant located at 801 NE 21st Avenue, in Portland's Kerns Neighborhood



(<https://www.kernspdx.org/>). Sunshine Dairy is iconic for not only their milk products, but also their massive spinning milk carton that sits atop the roof of the building. In May 2018, Sunshine Dairy filed for Chapter 11 bankruptcy, closing their historic location after 83 years of dairy production. The Oregonian newspaper (https://www.oregonlive.com/business/2018/05/sunshine_dairy_historic_northe.html) reported that Sunshine's bankruptcy (https://www.kptv.com/news/portland-s-sunshine-dairy-files-for-bankruptcy-reaches-agreement-with/video_9505301e-75bb-5d21-8678-b472277f3e00.html) reflects changing dynamics in the dairy industry, Boverman said, driven primarily by consolidation among dairy producers and grocery chains, which has given the supermarkets more pricing power.

Given the Sunshine Dairy factory has structural foundation issues, Eastbank Development decided to redevelop the site. This was not surprising considering it is in prime location, right off I-84. This building was originally constructed in 1935, and has unique industrial zoning (<https://www.portlandoregon.gov/bps/index.cfm?&a=64435&c=36238&#EX>), which allows for both residential and mixed-use development at the site.



Eastbank had caught wind of PSAA's recent projects in the Central Eastside - the Produce Row Mural at Coast Auto Supply (<http://www.pdxstreetart.org/articles-all/2019/1/29/produce-row>), and the



Taylor Electric Project at Clay Creative
(<http://www.pdxstreetart.org/articles-all/2016/12/8/taylor-electric-project>).



Realizing that the factory would be sitting vacant for almost a year, Eastbank decided to activate this space with street art until its demise. With the help of a donation, PSAA was able to arrange for four teams of artists to completely cover the factory building with fresh new art of their choosing. PSAA covered most of the paint costs, and artists are donating their time to make this happen. Over 30 artists are now on display on walls of the factory. This temporary and rotating art project is a win-win, where local artists can have space to practice and play, and developers can work together to activate new public spaces and give back to the local community. Neighbors come by everyday to check out the new art, and cars tend to slam on their brakes as they see the new splash of color in the neighborhood.



Hand of Dogg has been hard at work for over a month on this massive mural, using only brush work.
Photo: Paul Landeros



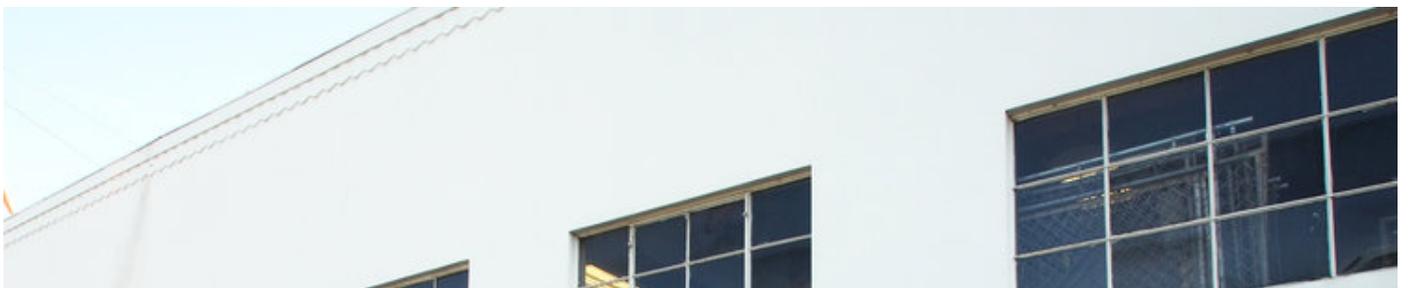
Aerial view of Sunshine Dairy. Photo: InvoicePDX



The mural wall along SE 20th was managed by InvoicePDX and Hand of Dogg and displays a mixture of classic graffiti-style text, and hyper-realistic sign painting techniques. Participating artists in the first round of painting include: DETR, YATSE, YUCKO, COPS, GIMER, ENVY, FNGER, AT ME, KENRO, and GRISLE.

Photo: Paul Landeros

Each side of the building was organized by a different Team Captains, so each side of the building has a distinct style and vibe. PSAA aims to empower local leaders in the arts through projects such as Sunshine Dairy. The wall along NE Pacific St (pictured below), was managed by JOINS, and the mural was a collaboration between JOINS, Jeremy Nichols, and RASKOE. Jeremy wanted to practice his new hyper-realistic rendering of animals that he started painting in the Dallas recently for another large-scale mural. The bears were all done using aerosol spray paint and took Jeremy about 2 weeks to complete, along with the forest background. RASKOE came in underneath along the bottom portion of the wall, adding 3D wildstyle graffiti pieces, masterfully blending these two unique styles.

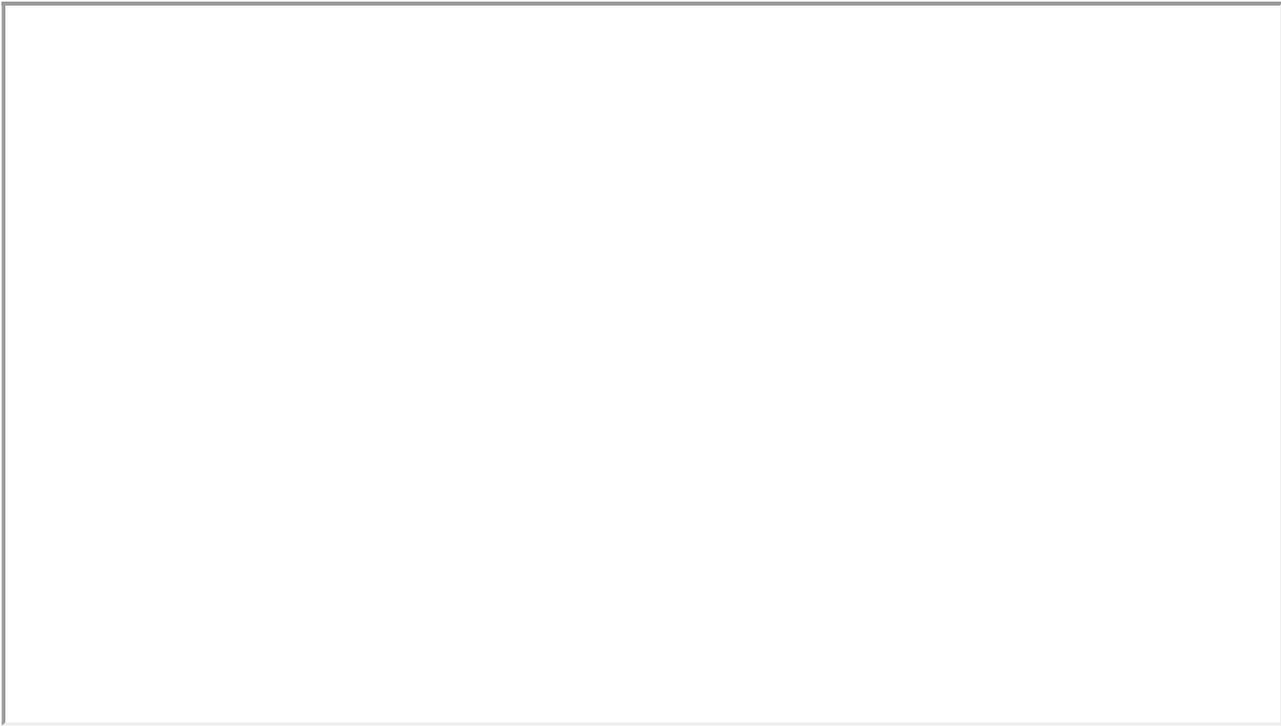




JOINS laying down the lines. Photo: Tiffany Conklin



Spaces like Sunshine Dairy are important pieces of our public art landscape, as they provide easily accessible space for artists to explore new techniques, build their portfolios, and just interact with each other in a chill and fun setting. Unlike commissioned murals, these community projects are much more organic and don't have any planned sketches or themes. Each team of artists chooses a general color scheme, and their own schedules. Artists are provided very open creative freedom, which provides spaces for innovation and experimentation. PSAA manages all of the logistics, securing the mural permit, arranging for site access, media inquires, sponsorship, and documentation.



In-progress mural along NE 21st Avenue, managed by Galen Malcolm of PSAA. Art along this wall included work by EKOSE, NEKON, NOTES, ADJUST, GIVER, VIDEO, FIBER, ABNR, KANGO, and Level Headed Press.

Photo: Paul Landeros





EKOSE working on a robotic character towering over the city below. Photo: InvoicePDX





Detail of KANGO's piece. Photo: Tiffany Conklin





Artist at work at Sunshine Dairy. Photo: Tiffany Conklin



In-progress mural wall managed by the MLS crew in Portland, OR. Still in-progress. Line-up TBA!

Photo: Tiffany Conklin





Photo: Tiffany Conklin



Final shot of wall along SE 21st Ave, managed by InvoicePDX. Photo: InvoicePDX.



Mural work by GATS. Photo: InvoicePDX.

HISTORY OF SUNSHINE DAIRY

By Josie Allison

In the 1930s, John Karamanos, a Greek restaurateur, wanted to start a dairy delivery service for his friends and founded Sunshine Dairy products. At the time, Portland was home to 50 independent dairy processors.

For the next 83 years, Sunshine stayed committed to serving local food service industry, local manufacturers, and local retailers and co-packers with their personalized delivery and steadfast dedication to high quality, naturally-produced products. By 2018, Sunshine Dairy was a fourth generation, family-owned operation.

The company gained organic certification and was consistently committed to producing the highest quality dairy products through specialized processes that produced superior, fresh taste. Every load of milk was screened for antibiotics and surpassed the

federal standards of quality and safety. Sunshine was devoted to the philosophy that *natural is better*.

Since the development of the bovine growth hormone rBST in 1994, the company sourced from farmers who signed an affidavit not to inject their cows with the artificial stimulant and sought to support farms with sustainable farming practices. In return for their promise, Sunshine paid the farmers a premium to compensate for the economic benefits that using the artificial hormone would have brought. In order to keep their prices low, the company was willing to accept smaller profits from each gallon of milk. In 2001, Sunshine officially became the first dairy in the region to buy exclusively rBST-free milk. The company reaped the rewards from their dedication to natural products as organic milk sales began to rise after growth hormones were increasingly introduced into mainstream dairy.

One of Sunshine's largest vendors was the Farmers Cooperative Creamery (FCC), whose members are nearly all small to mid-sized, family farmers from the Willamette Valley in Oregon, and Chehalis and the Yakima Valley in Washington

The shifting climate of the dairy industry and the consolidation of dairies throughout the U.S. pushed Sunshine Dairy into bankruptcy. Sunshine signed an agreement with Alpenrose Dairy, another company founded in Portland.





BUTTERMILK

The Heart of Sunshine Dairy...
stainless steel tanks, vats and equipment plus tile walls and floors are another example of the meticulous care and planning that brings to you, the customer, your carton of pure, rich Sunshine Milk.

HOME OWNED

SKIM MILK

A typical dairy farm, under federal, state and city milk inspection, where Sunshine Dairy receives its fresh grade A milk.

As it happens to Sunshine Milk's high quality, all milk received is scientifically tested to be sure it meets Sunshine's high standards of quality.

Pasteurization is a standard procedure at Sunshine Dairy. This temperature insures smooth, uniform body-cream. As all Sunshine milk is separated by the cold milk process, real milk flavor and taste is fully retained.

HOME OWNED

HALF & HALF

Rich, flavorful Sunshine Milk is delivered daily to more retailers and households in the Portland area.

HOME OWNED

SOUR CREAM

Rich, flavorful Sunshine Milk is delivered daily to more retailers and households in the Portland area.

HOME OWNED

5% MILK

Modern, Beautiful Home of Sunshine Dairy...
The finest, most modern dairy operation in the Northwest is pictured here - the streamlined home of rich, delicious Sunshine Milk! Every possible safeguard is incorporated in this beautiful structure to insure Sunshine Dairy's customers only the finest dairy products. A modern and efficient delivery fleet insures prompt service designed for your convenience.

HOME OWNED

WHIPPING CREAM

If you have not visited Sunshine Dairy we hope this short picture tour will acquaint you with some of the many features that make Sunshine one of the finest dairies anywhere. We invite you to visit us at anytime and inspect our processes from the picture window balcony overlooking the main plant area.

HOME OWNED

COFFEE CREAM

Sunshine Milk Rated First
Sunshine Milk was awarded first place in the competition among pasteurized milks at the Pacific Northwest Dairy Show above 100 other dairies from all over the country. So other competitors at the show, the following day:

HOME OWNED

CHOCOLATE MILK

PITCHER Spout
A perfect built-in pouring spout that even a child can use without waste! Every drop pours out! It's new! Sunshine Milk has it! Turns down this new hinged pouring spout and your drop by drop without a drip... a full stream without waste.

- 1 Grip with thumb and first fingers as indicated
- 2 Spread thumb pressing top and bottom back
- 3 Release thumb and spout forward
- 4 Pour

**NO SPILLING • NO DRIPPING
EMPTIES COMPLETELY**

HOMOGENIZED

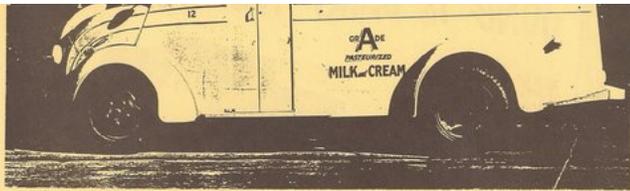
Your neighborhood grocer is proud to stock this finest of milk. Young and old reach for the carton that says... SUNSHINE!

Your courteous Sunshine milkman brings your milk right to your doorstep, delivered by a modern fleet of fast especially designed milk trucks!

SUNSHINE DAIRY
801 N. E. 21st Avenue
Phone FI.5055



NEXT WEEK:
JUNE 1-7



A SALUTE TO SUNSHINE DAIRY

Remember the sound of milk bottles rattling at dawn? At one time Sunshine Dairy had more than 50 trucks delivering milk to Portland homes.

Much has happened in the dairy industry since Sunshine's beginnings in 1937. Sunshine is proud to have been among the first in Oregon to use paper milk cartons and to have been a leader in making yogurt and sourcream. Sunshine has been supplying Nature's since 1986.

Though it's the smallest dairy in Portland, Sunshine employs 56 people and supplies most hotels in Portland, including the largest, Red Lion Inns. The Dairy also manufactures many private label products.

In 1979, Sunshine Dairy joined the Quality Check Dairy Products Association. As a result, Sunshine was able to improve marketing and selling techniques, to make better buys for ingredients, and most important, to achieve "better than required" standards as all QC members must. Besides maintaining their own lab, samples are submitted monthly to an independent lab test for product quality. QC also provides quarterly production/laboratory seminars for all its members.

Although a member of QC, Sunshine is "one of a kind," with ownership right here in Portland.

We at Nature's would like to take this opportunity to thank everyone at Sunshine Dairy for their excellent service and products!

JUNE IS DAIRY MONTH!

MILK, CHEESE, YOGURT, COTTAGE CHEESE, SOUR CREAM, WHIPPING CREAM, BUTTER, ICE CREAM, FROZEN YOGURT, HAAGEN DAZS BARS, KEFIR, HALF-N-HALF...

SUNSHINE DAIRY

FOR SIMPLE BUT ELEGANT SUMMER DESSERTS...

FRESH FRUIT AND WHIPPED CREAM
 FROM SUNSHINE DAIRY
 PINTS: RES-115 **.89**
 1/2 PINTS RES-01 **.49**

ALMONDS
 A GREAT CAMPING TREAT!
 RES-2-79 **1.99** lb.

BING CHERRIES
 FROM CALIFORNIA
1.29 lb.

NATURE'S WILL BE CLOSED MEMORIAL DAY MONDAY, MAY 30TH.

2nd.
ANNUAL HOLIDAY OPEN HOUSE

sunshine
DAIRY

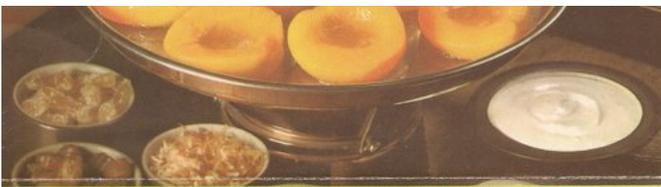
mmmmm - mm!
you look good!
you feel good!
 when you drink delicious

MULTI-VITAMIN MILK

5% PREMIUM
SUNSHINE DAIRY

QUICK, ELEGANT DESSERT

Look...
NEW RECIPES
RIGHT-SIZED
FOR YOUR
RECIPE FILE



BE A BETTER COOK WITH SOUR CREAM!



SUNSET PEACH—a salad spectacular!



SPRINGTIME SALAD BUFFET



MILK
ICE CREAM
COTTAGE CHEESE

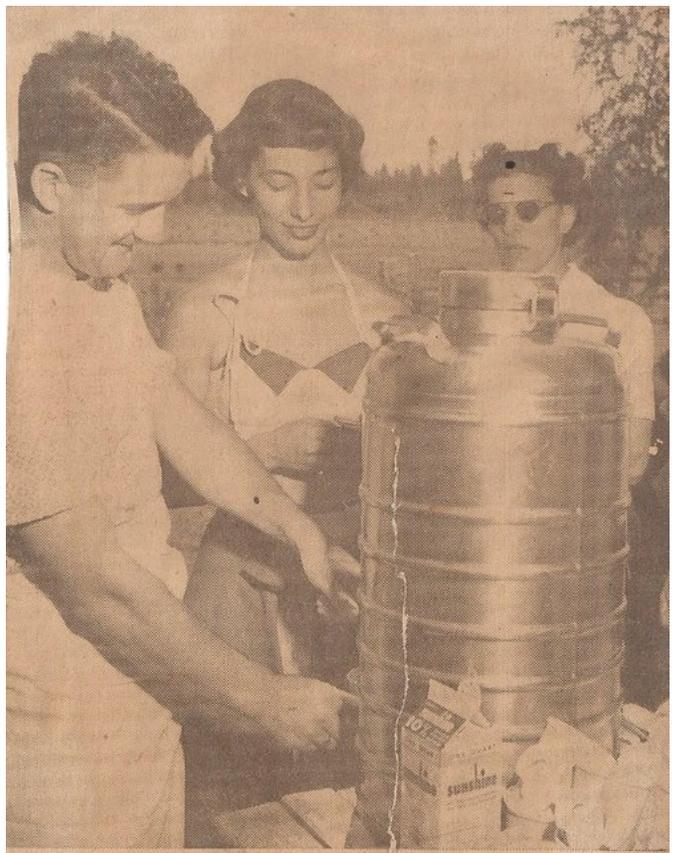
SUNSHINE DAIRY

801 N.E. 21st ST.

BE 4-7526



DOMESTIC Housekeeping is pure fun when the front walls come off like those of this three-story mansion made for Connie Berry, 8, by father, C. S. Berry.



ALEXANDER DAVIDSON, left, assists Miss Beth Forner and Mrs. Otto Kuehn pour coffee from the big urn which held none too much for the hungry crew who had a picnic lunch after the riding program at the Mindolph farm. Afterward they all returned home again.

Pure-Pak News

A REPORT OF THE DAIRY INDUSTRY TREND TO STANDARDIZED MILK PACKAGING

Vol. 17 Published by Ex-Cell-O Corporation, Detroit, Michigan, October, 1954



Beautiful home of Sunshine Dairy in Portland, Oregon, where over 100,000 lbs. of milk is packaged daily... all in Pure-Pak.

100% PURE-PAK A SUCCESS . . . says Sunshine Dairy RETAIL SALES UP 400% SINCE STANDARDIZING

Portland, Oregon, famous from coast to coast as the "City of Roses" is proud of her civic-minded Sunshine Dairy, one of the finest in the Northwest. Since its organization in 1935 by John Karamanos and Thomas Lilles, Sunshine Dairy has exemplified the vigorous energy so typical of the Northwest. Today it is a beehive of activity, handling more than a hundred thousand pounds of milk each day in a well-planned, attractive plant.

1925—John Karamanos and Thomas Lilles establish the Sunshine Dairy. Output 300 quarts per day.
1947—First Pure-Pak machine installed. Output drops to 10,000 lbs. milk per day.
1951—Standardized on 100% Pure-Pak.
1954—Daily output passes 100,000 pound mark.

Pure-Pak users for nearly a decade, Sunshine Dairy management is lavish in its praise of Pure-Pak. Antone Larsen, Vice President and Manager, credits Pure-Pak for being responsible in large part for Sunshine's growth. Tony states, "While it is difficult to single out any one factor, I remember vividly

SUNSHINE'S PLANNING TEAM



Sunshine's Planning Committee, enthusiastic Pure-Pak boosters, have proved that good planning results in good growth. Since 1947, when the first Pure-Pak machine was installed, volume has increased ten-fold.

from DAIRY . . . to STORE and DOOR



... with its milk sales exceeding \$4000 monthly this supermarket proves Sunshine's Pure-Pak carton to be self-merchandising.



KEY TO RETAIL GROWTH Sunshine Home Delivery Prospers

Antone Larsen, V. P. and Manager, can be justly proud of Sunshine Dairy's retail business growth. In June, 1951 they had 1500 retail customers. Last month, customer billings revealed over 6,000 retail customers! What were the reasons for this phenomenal gain of over 400% in retail business? Tony modestly minimizes his personal role, stating "While it is difficult to analyze success, I feel that it is due primarily to our fine group of routemen, together with the quality processing of our dairy products . . . and of course to the proper merchandising of these products. In this, Pure-Pak's free local sales help played an important part." Ernie Edmedes, Retail Sales Manager, reveals how he was able to increase retail routes to 24. "I feel the proper selection of routemen who are qualified salesmen with ability to hand-continued center next page

Goodwill Builders

Sunshine public service panels have caused widespread acclaim. Each month a message of public interest is displayed . . . a half-million expressions of goodwill.

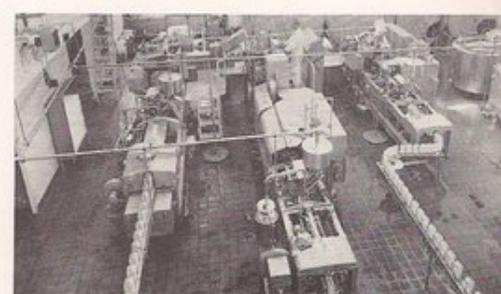
Tony Larsen credits the Sunshine carton with being a powerful selling device. "We definitely feel," he states, "that the eye-appeal of the Pure-Pak carton contributes to the increase of sales in food stores and is particularly effective in selling impulse items. The carton panels provide valuable advertising space. In addition, we have a policy of devoting one panel of our carton to public service. Among our regular features are the annual Rose Festival, the Community Chest, Boy Scouts and Red Cross, etc. These panels have been a bulwark in our

public relations program and have caused much favorable comment. "We change panels six times a year, each new plate costing approximately \$25.00 and which is used on a half-million cartons. The panel attracting the most attention is the one urging the people to "Attend Regularly the Church of Your Choice". "We have hundreds of letters in our scrapbook thanking us for our assistance in making various charitable and civic drives successful, besides the many favorable expressions from people using our milk."

GREATLY SIMPLIFIED OPERATION



from STORAGE . . .



. . . to PROCESSING



Sunshine Holds New Gains Low Turnover of Routemen Big Factor

(Continued from Page 2)

die customer relations, cannot be stressed enough. Careful screening before hiring has resulted in having an enthusiastic group, with practically no turnover in the past two years—a very important factor in holding retail trade.

“Our monthly sales meetings are held after work and because they are short, snappy and to the point, the boys seem to thoroughly enjoy them. At these meetings our ‘contest of the month’ is discussed. For instance, during August we pushed chocolate drink. The number of units that the driver sold in July was set as his handicap, and for every quart he sold above his handicap in August, he was paid a bonus in addition to the sum for every sale. As a result, our chocolate volume increased sharply.

“Politeness, neatness and cleanliness, are continually stressed. White coveralls are provided for the boys and they take pride in keeping themselves presentable at all times. Sunshine Dairy sets the example in the immaculate buildings and equipment. Their trucks, too, are kept spotless and in good repair.

“There also is a blackboard in the drivers’ room on which is listed each routeman, relief man and supervisor. Here, where each can see what the other is doing on his route, are listed the number of new customers each obtained during the month. We find this form of competition a very fine stimulus, keeping each man on the lookout for new business.”

PURE-PAK ADVANTAGES HELP SELL MILK



Merchandising Plus! An eye-catching three dimensional billboard. Sunshine also includes Pure-Pak's free merchandising service in their effective promotional program.



... to PACKAGING



... to CASING



... to COLD ROOM

a personal message from DR. STEPHEN GAYMONT

A well known road is paved with good intentions. Oh, how well those of us who try to shed pounds know this! People like to eat, and they like to look trim. How do you reconcile the two? You really can't! If you eat more calories than your body burns up . . . there's another bulge! Although you can't have your cake and your svelte figure, too, there is a way to melt off weight—as much as 3 pounds in a week—without feeling like a martyr. I don't believe in diet fads and this plan can't perform miracles overnight either. But, because it is based on new scientific findings, this regime will help you “Take Off Weight Without Tears”! You'll actually enjoy it!



Stephen Gaymont
Dr. Stephen Gaymont (Ph.D.)

Copyright 1968, GAYMONT LABORATORIES, INC.



What is special about Dr. Gaymont's Yogourt Reducing Plan?

So you want to trim down, slim down, and yet do it without enduring a nagging conscience? Well, here's how . . . Dr. Gaymont's Yogourt Reducing Plan was scientifically designed to let you lose as much as 3 pounds in a week, sanely, sensibly. Yet this plan does not fight human nature. It recognizes that eating is a delightful pleasure, and that the most discouraging aspect of reducing is those dreadful hunger pangs. Also, each menu in this plan is the basis for delicious *family meals*, and by simply increasing their portions, even the non-dieters will enjoy the foods recommended. You'll never have to bother preparing special dishes.

To keep you happy while you lose weight, there are three basic foods that do the trick . . . Dr. Gaymont's Yogourt, Cottage Cheese, and Skimmed Milk. As recommended in this plan, these foods help appease that half-full feeling most other diets make you suffer through.

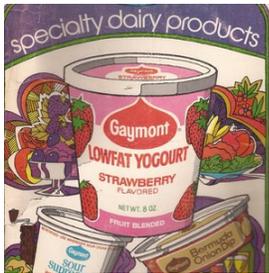
GOURT

There are studies for those who wish to lose weight. The weight loss is not due to the fact that the yogurt is low in fat, but because of the fact that it is rich in protein. In fact, it is rich in protein.

its rich to adore yogurt!

There are studies for those who wish to lose weight. The weight loss is not due to the fact that the yogurt is low in fat, but because of the fact that it is rich in protein. In fact, it is rich in protein.

specialty dairy products



Gaymont
LOWFAT YOGURT
STRAWBERRY FLAVORED

NET WT. 6 OZ
FRUIT BLENDING

Typo Report



happy way to...
WEIGH LESS

Developed by Dr. STEPHEN GAYMONT

meet the STARS of the show



There's a special reason why we're so popular. It's because we're so good. We're so good that we've won the hearts of millions of people. We're so good that we've won the hearts of millions of people.

There's a special reason why we're so popular. It's because we're so good. We're so good that we've won the hearts of millions of people. We're so good that we've won the hearts of millions of people.

Mr. Gaymont
No Cheese

There's a special reason why we're so popular. It's because we're so good. We're so good that we've won the hearts of millions of people. We're so good that we've won the hearts of millions of people.



Portland production facilities to make and distribute the fresh milk, cottage cheese, sour cream, yogurt, 44 flavors of ice cream and the more than 40 other specialty items that we market in Oregon and Washington.

We take pride in standing behind our products and our customers, which is why we've recently added a toll free consumer line (1-800-422-MILK) to all of our new packaging. Now any one who chooses Sunshine products can speak directly to us. We want to know how we're doing, so that we can continue to provide the best in products and service.

When choosing your dairy products supplier, remember our long history of dedication to quality. At Sunshine Dairy we're better than we have to be and

It's a nice - nice ad.
Respectfully,
L.S.P. Pennington
July 28, 1950
The Des Moines Daily Register
Portland.

Dear Mr. Pennington:
It is with some degree of regret but also a great deal of pleasure that we inform you of the upcoming change in the ownership of our company. The change relates to my close friend and business associate of many years, Arthur W. Pennington. After some fifty years in the dairy industry, he has decided to retire. We will miss him a great deal, but he will continue to live in the community and will continue to be active in the dairy industry. We will miss his advice and counsel, but we will continue to use his long years of experience to guide us in the future. I hope you will join me in wishing Tom good health and a very happy retirement. We are delighted to announce that Arthur and I have decided to continue our dairy business. We will be expanding our dairy industry operations in some twenty years, and we will be adding a great deal of new products to our line. We will be adding a great deal of new products to our line. We will be adding a great deal of new products to our line. We will be adding a great deal of new products to our line.

Dear Mr. Pennington:
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March 8, 1951
Dear Mr. Gilmore -
I want to personally thank you for the courtesy in letting us be your regular room last Friday night. It was lovely, and I hope the best things I thought up to your satisfaction. I hope you Hurley that all of a sudden I remember we had not changed the coffee was! I apologize to the...

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Dear Friends:
Welcome to the gourmet world of yogurt cuisine-cooking with one of nature's healthiest and most delightful foods.
We're enclosing Dr. Gaymont's recipe and diet booklets, a collection from some of the world's most famous kitchens.
It's our way of saying thank you for trying Dr. Gaymont's yogurt, the secret of the many fine foods made fresh daily by the folks at Sunshine Dairy.
Sincerely yours,
ANTHONY LARSON

Dear Mr. Pennington:
It is with some degree of regret but also a great deal of pleasure that we inform you of the upcoming change in the ownership of our company. The change relates to my close friend and business associate of many years, Arthur W. Pennington. After some fifty years in the dairy industry, he has decided to retire. We will miss him a great deal, but he will continue to live in the community and will continue to be active in the dairy industry. We will miss his advice and counsel, but we will continue to use his long years of experience to guide us in the future. I hope you will join me in wishing Tom good health and a very happy retirement. We are delighted to announce that Arthur and I have decided to continue our dairy business. We will be expanding our dairy industry operations in some twenty years, and we will be adding a great deal of new products to our line. We will be adding a great deal of new products to our line. We will be adding a great deal of new products to our line. We will be adding a great deal of new products to our line.

CRACIOUS LIVING
SUNSHINE DAIRY LUNCHEON
M. HOOD O.E.S. SOCIAL CLUB LUNCHEON & CARD PARTY
SUNSHINE DAIRY LUNCHEON
SUNSHINE DAIRY LUNCHEON

GRACIOUS LIVING
SUNSHINE DAIRY LUNCHEON
M. HOOD O.E.S. SOCIAL CLUB LUNCHEON & CARD PARTY
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M. HOOD O.E.S. SOCIAL CLUB LUNCHEON & CARD PARTY
SUNSHINE DAIRY LUNCHEON
SUNSHINE DAIRY LUNCHEON

THANK YOU TO OUR PROJECT SPONSORS!



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Tagged: PSAA Projects (</articles-all/tag/PSAA+Projects>)

♥ 0 Likes ↪ Share

Newer Post

[Bread & Roses Mural](/articles-all/breadandrosesmural) (</articles-all/breadandrosesmural>)

Older Post

[A Walk Through Time Mural](/articles-all/awalkthroughtime) (</articles-all/awalkthroughtime>)

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INSTAGRAM



MAKE A DONATION

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