





## Our Favorite Hardware Store

**Business:** Pearl Hardware

**Specialty:** Hardware Store

**Address:** 1621 NW Glisan St.

**City/State:** Portland, OR 97209

**Phone:** (503) 228-5135

**Web site:** [www.pearlhardware.com](http://www.pearlhardware.com)

**Services:** *Hardware, plumbing, electrical, full service paint center; in-house color consulting; household cleaning products; house wares; glass cutting; key cutting; window screens, new and repair; and more!*

**Why we recommend:** *This store is the quintessential helpful hardware store with advice and quality products. For nearly three decades, clients, friends and yours truly have been using this family-run business for every conceivable project and household need (They moved to the current location in 2003). Duane and Sherry Cook and/or their staff are there, seven days a week, to help you. Sometimes we find ourselves stopping by just to wander the aisles; say "hello" to the resident dog; and find the latest-and-greatest tool or gadget.*

## Meet The Staff

**Name:** Julia



**Hometown:**

Tigard, Oregon

**Joe on Julia:**

Multi-tasker personified. A disinfecting diva!

**Life's Dream:**

I want to live in a foreign country for a bit and grow old knowing I did everything I ever wanted to--and that changes frequently.

**Favorite Cleaning Tip:**

Ready to take the plunge? My cleaning tip has to do with cleaning the toilet! Next time you need to do it, get rid of all the water first by plunging or pushing the water out with your toilet brush or plunger. Go on: Try it. It really works.

After you've gotten rid of all of the water, you'll be able to get the bowl really clean by wiping it out with your regular bowl cleaner. (If you're not in the mood for cleaning it yourself, remember, we're at your disposal.)

**Favorite Pastime:** Back packing. Several years ago, I spent three months back-packing the Appalachian Mountains of North Carolina. The scenery was beautiful and the time I spent with eight strangers, who became close friends, was life changing.

**Birthday:** March 19

**Guilty Pleasure:** Surfing the Internet.

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*You'll find a recipe that has been developed, tested, and tasted  
by none other than Clean Chic and noted cook book author,  
Sara Perry.*

## ***Helping Hands in the Kitchen***



### **Linguini with Garlicky Clam Sauce**

Just the meal for a busy day. Light and fresh tasting, this crowd-pleasing pasta dish is bright with the flavors of garlic, lemon, and parsley, and the minced clams add just the right texture and bite. The recipe is also quick to make and ideal for an impromptu meal, so keep a few extra cans of minced clams in the pantry just in case. You may find that the amount of clam juice varies from can to can, but don't worry: If you want more liquid, simply add extra wine. Serves 4 as a first course, 2 as an entrée

3 cans (6 ounces each) minced clams with juice

1 tablespoon unsalted butter

1 tablespoon olive oil

4 large garlic cloves, pressed

