

**Grant Opportunity for Businesses**

Pennsylvania's Department of Environmental Protection is now accepting applications for \$3 million in Small Business Energy Efficiency Grants. The deadline for submitting an application is **May 1, 2009**

The Small Business Energy Efficiency Grant program provides a 25 percent matching grant to a maximum award of \$25,000, to enable a small business in this Commonwealth to

purchase and install energy efficient equipment or processes that will result in improved energy efficiency.

An eligible applicant must be an independent, for-profit small business with 100 employees or less whose business or facility is located within this Commonwealth. Examples of small businesses in this Commonwealth that are eligible include manufacturers, retailers, service

providers, mining businesses and agricultural operations.

The project to which the grant will apply must save the small business at least 20 percent annually in energy related expenses with a minimum dollar savings of at least \$1,000 per year. Only project costs incurred after the grant opening date of January 12, 2009 will be eligible.

For more information on this excellent opportunity, DEP's website



[www.depweb.state.pa.us](http://www.depweb.state.pa.us) and select "grants" from the menu on the left side of the screen or contact Dave Barnes, Office of Energy and Technology Deployment at 717-783-8411.

Interested businesses can also send an email to [ra-sbgrants@state.pa.us](mailto:ra-sbgrants@state.pa.us) for more information.

This is a great way for your business to simultaneously save money and protect the environment.

**BID-Bits**

**Revamped OBID Newsletter Coming in April**

In order to increase the effectiveness and efficiency with which we distribute information to our member businesses, property owners, institutions and other OBID stakeholders, we will be overhauling the OBID newsletter. As part of this overhaul, OBID is taking several steps to improve our communications. A) The OBID newsletter will be changed to a two sided 11 x 17 inch publication. B) Because the Newsletter will be longer, it will be distributed on a bi-monthly basis as opposed to the current monthly basis. C) The Newsletter will be primarily distributed electronically through email and also be available on our website, [www.onlyinoakland.org](http://www.onlyinoakland.org). In achieving our objective of distributing the Newsletter electronically, we are asking that all OBID members and stakeholders who receive this Newsletter in via U.S. postage send an email to [intern@oaklandbid.org](mailto:intern@oaklandbid.org) requesting to be removed from the Newsletter mailing list. There will not be a Newsletter in March. Important announcements that need to be made between Newsletter publications will be made through email.

**Port Authority's Plan**

OTMA is encouraging users of public transportation in Oakland to review the Port Authority of Allegheny County's Transit Development Plan's Bus Route Evaluation Report at:

<http://tdp.portauthority.org/paac/AvailableDocuments/BusRouteEvaluations/tabid/465/Default.aspx>. The evaluation report:

- Describes the route and the areas served
- Lists other routes serving the same areas
- Describes the route variants
- Provides ridership information including a loading profile for the entire route with data on boarding and alignments for each stop
- Provides productivity and cost/rider data
- Assesses the route's effectiveness
- Makes recommendations for changes

The Transit Development Plan Team is currently developing alternative system plans. For more information on the Bus Route Evaluation report, contact OTMA's Mavis Rainy at 412-687-4505.

**OBID BIZ MIXER**

**Date: Tuesday, February 24**

**Time: 5:30 pm**

**Location: TBA via Email**



**OBID will kick off the 2009 Oakland Roundtable education series with a winter mixer. Take a**

**break from the winter cold and come out to mingle with Oakland businesses!**



## Oakland's Newest Eateries Take Oakland by Storm

Within the last several months, Oakland's two newest dining establishments have broken into the market for the hungry lunch-time crowds and late night revelers.

AJ's Burger, Fries and Peruvian Rotisserie (3608 Fifth Avenue) opened its doors on

Saturday, January 3rd. Located in the former Vocelli's Pizza storefront, AJ's owner Hugo Colan and his wife Isandra Colan spent five months rehabbing the location.

In August of 2008, Mr. Colan obtained a building permit and started work. Mr. and Mrs. Colan transformed the 3608 Fifth Avenue storefront with newly

painted walls, a new ceiling, new tables, a new floor, and all new cooking equipment. The only work not completed by either Mr. Colan or Mrs. Colan was the all new bathrooms for which he acquired a plumber. The end result of all of the work is the transformation of what was once an, empty storefront into an eclectic dining area with a cooking area in the back.

While Oakland maintains an array of ethnic dining locations, AJ's Burger, Fries and Peruvian Rotisserie is the first Peruvian dining location to come to the Oakland business district. While some of

the menu items may be American, such as the hamburger, cheeseburger, bacon cheeseburger, and fries, AJ's rotisserie chicken brings a taste of Peru to the heart of Oakland. Customers can choose from 1/4 of a chicken with fries and a salad for \$5.98, 1/2 of a chicken with fries and a salad for \$8.98, or 1 whole chicken with fries and a salad for \$15.99. Customers can also choose to have 1/2 of a chicken (\$6.98) or 1 whole chicken (\$12.99) with no side items.

In addition to their burgers, fries and chicken menu items, AJ's also offers a variety of hotdogs (some Kosher) as well as chicken salads, and Peruvian fried rice. AJ's is one of the few restaurants in Oakland to sell the Peruvian soft drinks Inca Kola and Chicha Morada.



Hugo Colan with AJ's Mascot

AJ's is open from 10 am until 9 pm seven days a week and offers free delivery. Stop by AJ's or call them at 412-586-4382 to try a taste of Oakland's newest restaurant.

Peruvian cuisine is not the only fare attracting Oakland customers.

Oakland's newest Pizza restaurant, Pizza Sola (114 Atwood Street) opened its doors in late October. Inspired by the stone oven pizzerias of New York City, Pizza Sola strives to offer customers a superior quality of pizza made by trained chefs.

In addition to their 3 main pizza styles (New York Style, Bianca, and Sicilian), Pizza Sola also offers 11 famous pizza's with unique names including Jimmy "the saint" and the Goodfella.

Customers can purchase pizza by the slice, a small pizza or a large pizza, and prices range from

\$1.25-\$4.00 per slice, \$8.00-\$13.00 per small pizza, and \$12.00-\$17.00 per large pizza.

Currently Pizza Sola is open from 11:00 am to 12:00 am Monday thru Thursday, 11:00 am to 3:00 am on Fridays, 11:30 am to 3:00 am on Saturdays, and 12:30 pm to 12:00 am on Sundays. Although they do not offer delivery, you can eat in or call ahead to pick up your food. Stop by Pizza Sola today or call them at 412-681-SOLA to try their selection.



The interior of Pizza Sola

### BID-Bits

- **Opportunity for Business Owners**

Duquesne University's Small Business Development Center and Bridgeway Capital are seeking business owners to attend their Bridgeway Capital Quality of Life Breakfast Series. The Breakfast Series is an informal discussion about the various aspects of increasing your quality of life as a business owner. The series provides an excellent opportunity to network and share ideas on how to help you balance work with your personal life in a more manageable way. Each session is \$15 and is held from 8 am-10 am in Rockwell Hall on the Duquesne University campus. The sessions are as follows:

- **January 30—Work/Life Balance**
- **April 24 — Time Management**
- **September 25 — Building a Support Network**
- **November 20 — Money Management**

To register or to receive more information call Duquesne University's Small Business Development Center at 412-396-6233, or visit their website at [www.sbdc.duq.edu](http://www.sbdc.duq.edu).

- **REMINDER**

**NEXT OBID NEWSLETTER COMING IN APRIL**



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