

## Artwork due Saturday

Students and local artists have until Saturday to get their artwork together and submit it for a display aimed at drawing different cultures together, says Foreign Student Organization Director Harshul Sanghi.

"Humanity in Perspective: An International Focus," an art show sponsored by the FSO, will be held next week presenting different artists' renderings of life in the 1980s, Sanghi says.

Artists can submit their work on Saturday, from noon to 5 p.m. in Room 206, EMU. The show will open Sunday in Room 167, EMU at 7 p.m.

A mixture of amateurs and professionals, including artists from Seattle and Portland galleries, will be among those presenting their work, Sanghi says. All artwork received will be reviewed by a committee of University fine arts faculty and students.

The event is the organization's first art show, and Sanghi says he hopes it will become an annual attraction.

## Balance Continued from Page 1

made just in missiles, he said.

Another problem would be the lack of a U.S. nuclear arsenal would increase the nation's vulnerability to terrorists, especially terrorists who, in the future, might use nuclear weapons, he said.

But because terrorists are often difficult to locate, the use of nuclear weapons to deter

them would be nearly impossible anyhow, he said. A more dangerous situation, however, would be if a terrorist nation were to launch a nuclear attack.

"The conclusion I come down to on this is, yes, the danger is there, but it's not a reason, per se, to back off on a goal of elimination of nuclear weapons," Moseley said.

# Pushcart chicken peddler puts architecture on hold

By Julie Freeman  
Of the Emerald

The line in front of the small, wooden cart outside the University Bookstore usually begins forming at 11:30 and does not let up until late in the afternoon.

To some, the wait is a daily ritual; for others, it is a weekly treat. But to Kim Tangtrongjita, the line represents a successful and growing business.

Tangtrongjita owns and operates two pushcarts, from which he sells the barbecued honey chicken kabobs and sandwiches that have forced him to put his architecture career on hold.

He began selling his special sandwiches five years ago to pay for classes at the University, but his business took off so fast that he traded his student status for the title of fledgling entrepreneur.

Tangtrongjita, who was born in Bangkok, Thailand, views the seemingly strange twist of fate as a natural extension of his talents, relating the design concept of architecture to cooking.

"Architecture (courses) always made you think what would make people stop," he says. "I apply this concept to food as well."

In fact, many people are initially drawn to Tangtrongjita's carts because of the way he makes his original creations. He has perfected a style of preparation that resembles a cross between the Japanese showmen at restaurants such as Benihana's of Tokyo and professional chefs such as Julia Child.

Although he uses a set list of

homemade ingredients, ranging from a special plum sauce to a mix of marinated vegetables, Tangtrongjita says he does not follow a recipe when he makes each sandwich.

"You have to use your feeling," he says, using his hands to describe his "little of this, little of that" theory of cooking.

Yet Tangtrongjita says he still had to spend the first few years of business coaxing his customers away from their traditional eating habits.

"At first, if something doesn't look like a hamburger or hot dog, people don't want to try it," he says. "People have to realize that you can have pizza, Chinese food and Mexican (food) anywhere. This is something created in Eugene. You can't get it anywhere else."

The wooden carts out of which Tangtrongjita works represent another unique aspect of his business. He designed and built both of his carts, which are made of oak and contain their own barbecue grills, storage shelves, sinks and self-heating water systems.

He opened his first wheeled restaurant on the Eugene Downtown Mall in 1980 and gave it the name Cart de Frisco's, to distinguish it from the other food carts in the area. He says the name was inspired by the sourdough bread that he intended to use for his sandwiches.

Since that time, Tangtrongjita has switched to using an onion bun and has added another cart to his growing business.

He moved his downtown-based operation to the campus area two years ago, when the

pushcart business was thriving on student dollars.

But a city ordinance regulating street vendors reduced the number of pushcart operations on campus last spring, leaving only Tangtrongjita and another cart that sells hot dogs to compete with University-area restaurants.

Tangtrongjita says he would like the restaurants to see pushcarts as a plus, noting that they bring traffic to the area.

"Pushcarts are another street 'happening,' like a street musician," he says. "It adds atmosphere and is able to deal better with the pedestrian traffic."

The pushcart concept is unique, he adds. They have mobility and do not involve as much risk as a restaurant, he says.

Nevertheless, Tangtrongjita says he has had to work hard to make his business a success. When he was still a one-man operation, he used to get up at 6 a.m. to prepare the ingredients for his sandwiches and set up his cart. Sometimes his days did not end until midnight, when he had finished cleaning up and putting away his cart.

Now, with one cart on campus and one on the Downtown Mall, Tangtrongjita has a staff of six workers and can sleep until 8 a.m.

Although he still plans to return to school for his architecture degree, Tangtrongjita says he would first like to expand his business to Portland.

"I'm using architecture now in business, and I don't feel so bad about not being in school," he says.



A successful chicken sandwich pushcart business has put Kim Tangtrongjita's architecture degree on hold for the time being.

Photo by Robert Hare

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**FRIDAY FEB. 21, 1986**

**KEYNOTE ADDRESS**  
10:30 - 11:20 Norma Jean Germond  
past president Oregon League of Women Voters  
"Hanford a kaleidoscope of issues."

**WASTE MANAGEMENT PRACTICES AT HANFORD**  
11:25 - 12:15 Don Paine - Phd. Health and Physics and  
manager of the Office of Emergency Preparedness

12:15 - 1:00 Dr. Robert Alvarez of the Environmental  
Policy Institute, Washington, D.C.

**HANFORD AS A FUTURE NATIONAL REPOSITORY**  
2:00 - 2:30 Slide Show - U.S. Department of Energy  
Panel Discussion - University Moderator  
2:30 - 4:00 UO Faculty - Gail Hunt - geologist and  
manager of the Waste Site Department U.S.D.O.E.

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## Oregon Daily Emerald

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