

Aaron Shakra Art falls apart

Origami enfolds cultural lessons

Many of my mornings this summer have been spent meticulously folding origami creatures of all sorts — paper cranes, double hearts, goldfish, dragons, baby shoes, hats and so on. This pursuit has quickly become dear to me, and I've wanted to write about it since this column began.

At first I was going to proceed by giving a little information about the history of this art form. But alas, I was dreadfully uninformed and made no attempts to gain knowledge on the topic during these often lazy summer months. Most of the information I gained from the only book I have on the subject: Steve and Megumi Biddle's "Essential Origami."

I've been using origami for decorative purposes on numerous occasions. At the end of spring term, I played a show and pinned a turquoise peace crane to my guitar strap. I wore a heart outside my chest during a party with some creative writing students. Most recently, I attended a wedding, and beforehand I decided there just weren't enough black flowers in the world, so I rolled into the ceremony with a black paper flower tucked into my shirt, eventually handing it off to the groom.

On the car ride home from this wedding, a thought hit me that clarified my fascination with this art form: Folding origami so elegantly represents one of the greatest challenges of our age. It is bathed in metaphor and significance; it is a message for survival in this Western world.

Allow me to explain: As humans continue to tax the planet's ecosystems with overconsumption, it will become increasingly important to reappropriate what we have already created, making the seemingly most useless things useful again. This obviously exists in the form of recycling, but more direct methods are becoming necessary. Instead of putting your refuse in a blue box to be picked up by some obscure recycling service - and who knows if they're really recycling your stuff anyway — we should take responsibility ourselves for turning it to treasure.

It takes creativity to reshape what already exists and make it useful again. Origami folding provides insight, allowing one to discover the usefulness in the smallest of things. Personally, I don't believe in buying overpriced, prepackaged paper at the store, and as a result I have been able to discover another way to use scrap paper. Color it with crayons and you've got good origami paper.

Folding origami also takes patience and attention, which are both very meditative, and when taken together, might equal a new kind of awareness. I suggest the significance

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Fresh slices at fair Prices

Eugene culinary landmark Cozmic Pizza splits a new downtown location with a soon-to-be Internet café

> By Richelle Riddle Freelance Reporter

Many people familiar with Eugene may know about Willamette Street's Cozmic Pizza, a gourmet, all-organic pizza shop with plenty to offer customers.

Now, it can offer twice as much with a new location at Eighth Avenue and Charnelton Street.

Cozmic Pizza shares its new, larger space with Theo's Coffee House, and a soon-to-be Internet café. Business has been good for the newly opened pizza venue, which receives quite a bit of sidewalk traffic due to its welcoming signs and bright banners.

The first outlet opened October 1999 with hopes of helping people understand the value of organic food. Recently it took the next step in becoming a part of the University and Eugene communities by opening up the new downtown location. The goals are to attract everyone and to represent the community's diversity.

"They've combined two great places, Theo's and Cozmic Pizza," customer Chris O'Neill said. "We've been coming to both for years."

The new location is also home to

a very inviting scene, with plush couches, vibrantly colored chairs and mismatched dining furniture scattered about. There are chess sets and two stages for open poetry and open mic nights, usually held once or twice a month. Sign-ups start at 6:30 p.m., and poetry goes until 8:30 p.m., followed by music till 11 p.m.

Recently, local bands, such as Rob Tobias and Friends, Asbury Park and Son Mela's, have performed.

"The cool thing about being a performer there is that the bands receive 100 percent of the door profit," Entertainment Manager Jules Vaughn said. "The shows usually go for between \$3 and \$6, but can be a little more expensive for the well-known bands in town."

Cozmic Pizza also hosts a few clubs, such as the Never Bored Game Club on Tuesday nights, where groups of people can get together and bring in their favorite games to play. The Book Crossing club has also become popular.

"It is a worldwide game and a great way to share a favorite book with someone else. You tag and register a great book online, then leave it for someone to find, read and eventually pass on," Vaughn said. "You can find tagged books lying around on the tables."

Not only is there entertainment, but there's also a variety of all-organic food. Many people associate organic food with high prices, but this is a stereotype Cozmic Pizza hopes to break, Vaughn said. It offers vegan and gluten-free dishes and takes requests for other special diets. There are beverages, fountain specialties, salads, pizzas, calzones, soups and foccacias on the menu.

Vaughn said she enjoys working at Cozmic Pizza.

"I am very supportive of organics and can spend time working with something that supports those views," Vaughn said. "Eugene turned out to be a great place for an organic eatery, and the owners enjoy the business from the people."

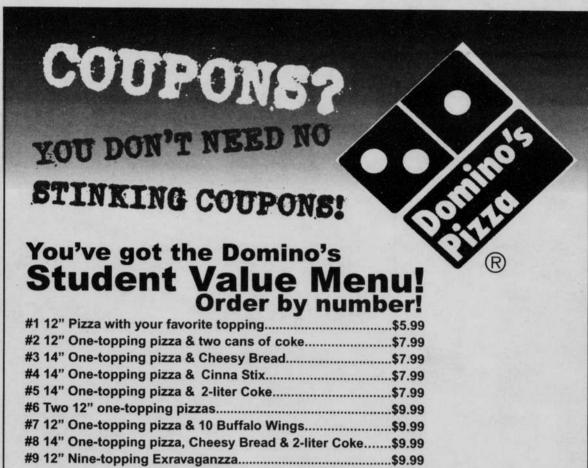
Cozmic Pizza is open from 11 a.m. to 11 p.m., Monday through Friday, and 4 p.m. to 11 p.m. Saturday and Sunday. There is talk of changing the hours, and owner Joel Thomas hopes to get feedback from the community about staying open later. With longer hours, Thomas hopes to attract students who need a late-night place to study and have a light snack.

Thomas is excited about starting a new place, where lime green walls meet rust red, and there are murals to study and a comfortable seat for relaxing.

"It is here, and it is happening," Thomas said.

Richelle Riddle is a freelance reporter for the Emerald.





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