

Street Faire emphasizes reducing waste, recycling

The fair's student-initiated recycling program made bins and stations easily accessible for fair-goers

By Steven Neuman
News Reporter

The 2004 ASUO's Spring Street Faire boasts about 25 food vendors this year, all of them chopping, frying, grilling, toasting, mixing, sautéing and finally serving up thousands of meals to the delight of community members, University students, faculty and staff.

The Street Faire, which should accumulate much garbage, offers recycling as the only option and dramatically cuts the amount of waste.

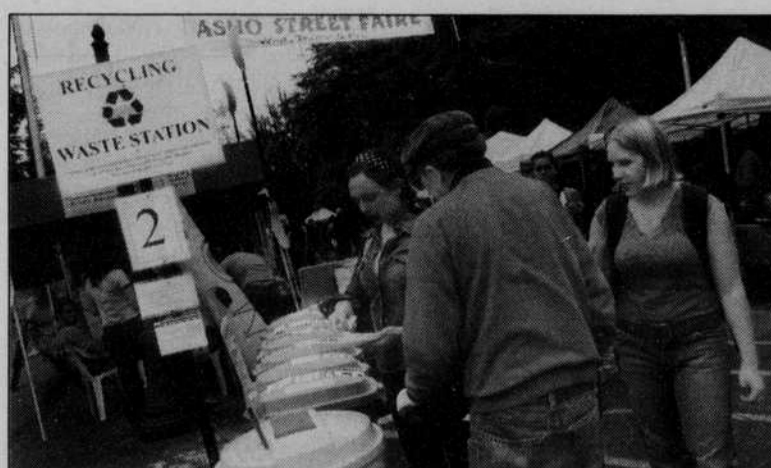
"We work with the recycling and garbage facilities, and we have all the garbage cans covered with plastic bags so that you can't put trash in them, you have to go to a recycling station," Street Faire Coordinator Diana Aguilar said.

University Recycling Program Manager Karyn Kaplan said the fair offers students the opportunity to recycle many types of materials, including compostables such as food, paper products, and bottles and cans.

Two main recycling stations are located at both ends of the fair, and smaller stations are scattered throughout for convenience to fair-goers, Aguilar said.

"We've reduced the wastestream by about 70 percent," Kaplan said. "It's an effort towards zero waste, and that can't be obtained until all materials are compostable."

The recycling program at the fair was instated by students, Kaplan said. The first "small effort" in 1998 offered only material recycling and successfully



Tim Kupsick Photographer

Volunteer Zachary Zakon helps sophomore Jessica Freedman (left) and junior Erin Baldwin recycle food and plates at the ASUO Street Faire on Thursday.

reduced about 40 percent of the fair's waste. When compostables were added, the waste dropped to the current level.

"Composting is the next horizon," Kaplan said. "We've worked with food vendors to purchase 100 percent paper products."

Recycling station volunteer sophomore Alice Wessling said the multiple bins at the recycling station tend to sometimes confuse fair-goers, adding that they are still appreciative.

"But that's why I'm here," she said. "Everybody says 'thanks for doing it.' No one has been negative about it."

The food vendors, who also produce waste, are bound by strict guidelines and rules, Aguilar said.

"We have two big garbage bins and that's the only place where the vendors can throw away their garbage and everything else they have to put in recycling," Aguilar said. "They can't have any Styrofoam because you just

can't recycle that. They are doing a really good job of complying."

Doug Ellingson and Yuen Lee, who run the Noodles Delight booth, said the recycling program is a good one, yet is absent at many of the other street fairs they've attended.

"They know their process," Ellingson said. "They give you two buckets; when one gets full they come by and take it away. It's simple. A lot of things we would normally put into the garbage we can put in there."

Kaplan said mobilizing the large numbers of volunteers and workers to help the effort is challenging but rewarding.

"It's a huge effort," she said. "But it's really wonderful that we can all do this. It's a really powerful thing because it's a community effort."

Contact the business/science/technology reporter at stevenneuman@dailyemerald.com.

MUSEUM

continued from page 1

of fresh paint wafts through the empty halls and rooms.

Museum Director David Turner said the open house is an excellent chance for people to see how the building has changed.

"If people enjoy architecture and how things are built, it will be a revelation of the scale and complexity of this project," he said. "Architecture is a work of art and we can see the architecture process right now."

Jordan said people will be stationed in the various gallery spaces to explain what attendees can expect in the fall with the museum's rededication. The open house is the only opportunity for the public to see the museum's back rooms, which will close when the works of art are moved in for the fall.

The open house will also feature a number of hands-on activities for attendees, including book-making and an activity called "Create Your Own Masterpiece for the Museum," in which people of all ages will be given crayons, paints and other materials to make their own works of art. Also, for the first 275 attendees, there will be 4-by-4 inch tiles available for painting. The painted tiles will make up the backsplash for sinks in the museum's studio. There will also be a folk storytelling from Japan, Korea and China in the Interactive Discovery Gallery space.

"We use every opportunity we can to

have something fun to do," said Tonkin. "We really want to reach out to the University and want to build a good relationship with University students."

The massive renovation project will nearly double the size of the museum and has cost approximately \$14.4 million. The renovated museum will include a proper loading dock and nearly triple the storage space, which will allow the museum to accommodate more works, according to Public Relations and Marketing Coordinator Katie Sproles.

Jordan said the new museum will also include "state-of-the-art climate conditions throughout the museum for the collection and for loan works."

The renovation will also add a lecture hall and a studio as part of the museum's new educational suite. The new museum will also include a cafe — which will be run by local French restaurant Marché — and an expanded museum store and special events hall available for public rental.

The public can also look forward to a number of substantial exhibits slated for the museum's opening in the fall. The first show will feature faculty art from the University art department and, in January, complete prints by Andy Warhol will be shown. Turner said the Warhol exhibit will give viewers the opportunity to see complete prints of "Marilyn (Monroe)," Mao (Zedong) and Mick (Jagger)."

In the spring, the University's masters of fine arts candidates will show their work, and the summer exhibit

will feature landscape photos of the American West, including photos from the famed photographer Ansel Adams.

Turner encouraged the public to attend Saturday's open house.

"I really want our public to understand how we do things at the museum, so they should see how this museum is getting built," he said.

Contact the people/culture/faith reporter at moriahalingit@dailyemerald.com.

JORDAN SCHNITZER MUSEUM OF ART OPEN HOUSE

When: Saturday, May 8, 1-4 p.m.

What: The Museum of Art will host an open house with refreshments and a number of hands-on activities including tile-painting, bookmaking and a "Create Your Own Masterpiece" activity. Professional storyteller Mona Parker will tell stories from around the world and Museum Director David Turner will speak.

Where: The Jordan Schnitzer Museum of Art.

Cost: Parking and admission are free.

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