



ECO-FRIENDLY HALLOWEEN

Halloween is just around the corner and in Eugene it's just not a holiday unless it's a "green" holiday. Environmental groups across the country are issuing their advice on how to have an eco-friendly Halloween.

Environmental Defense has advice for how to get around that whole "paper or plastic" question when it comes to what kind of bag to trick or treat with – use a pillow case or a cloth bag which can easily be decorated to coordinate with a costume. Cloth bags have the added benefit of not splitting and tearing from the sheer weight of your child's candy.

When it comes to the Halloween treats themselves, buy local and look for products made from organic fair trade chocolate. If you're against sweets, there are also cereal bars and fruit chips or even small gifts like markers or crayons you can give the local ghosts and goblins. And of course the less packaging the candy has, the better it is for the environment.

Interestingly enough, despite media hype to the contrary, there's never been a documented case of children randomly poisoned by Halloween candy, says Snopes.com, a legend-debunking website. Eating themselves sick is apparently the greater danger when it comes to kids and candy. Seattle-based GreenHalloween.org lists plenty of candy alternatives for the health conscious consumer.

Trick-or-treating in your own neighbor helps fight global warming as it reduces the amount of driving you do. If you feel the need to take your kids to the mall or a party instead, then try carpooling.

Environmental Defense also recommends making a costume from old clothes at home rather than buying a disposable one from the store.

If you are among the lucky few whose jack-o-lantern doesn't get smashed by pranksters on Halloween night, then AboutMyPlanet.com recommends composting your (preferably organic) pumpkin post-Halloween or turning it into a birdfeeder. If you do compost, be sure all the seeds are out, or your compost pile may become a pumpkin patch. – *Camilla Mortensen*

ADAM'S PLACE HOSTS HARVEST DINNER

Community members rallied together at Eugene's Adam's Place restaurant the night of Sunday, Oct. 21, in celebration of all that is local. Appetizers were nibbled, the wine was flowing and even a song was sung, all to benefit the Willamette Farm and Food Coalition. This was the first time the annual benefit was held at Adam's Place and there wasn't an empty seat in sight.

The Willamette Farm and Food Coalition seeks to promote public and environmental health and the viability of local farms and farmland by encouraging the purchase of locally grown foods.

The coalition's executive director, Lynne Fessenden, complimented Adam's Place owner Adam Bernstein for coming up with the idea of holding the benefit at the restaurant. Bernstein, however, swears it was all Fessenden's doing. Regardless, the mission of the night was clear: to honor and encourage the ongoing efforts of community members, businesses and organizations in promoting and purchasing locally grown foods.

Bernstein strives every day at his restaurant to be sustainably focused and use compostable and recyclable products, and for half of the year Adam's Place is 95 percent organic and uses all locally grown food.

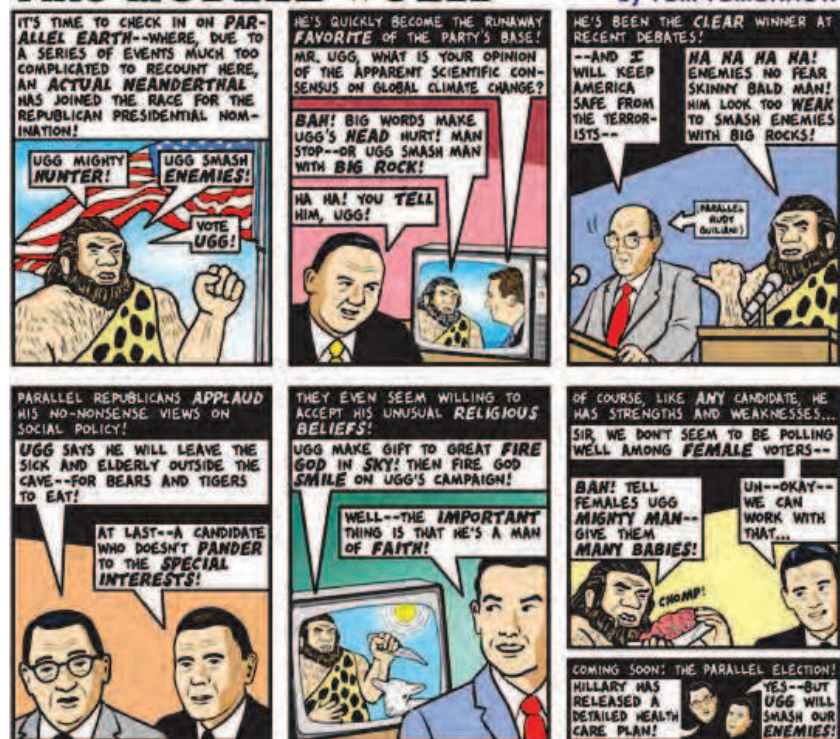
"I am very pleased to be a part of this event. This organization is fabulous, and I stand behind their efforts of working locally to act globally," Bernstein said. "With every step we try to make this restaurant as environmentally conscious as possible."

All items served on the night's four-course menu – everything from the wine to the delectable sheep's milk cheese appetizers – were contributed by local businesses. The list was long, but to name just a few: Kronke Ranch contributed spicy rosemary hazelnuts, the Hinman Vineyards provided wine, the Hideaway Bakery brought bread and a multitude of local farms gave everything from meat to herbs.

More than 100 people attended the dinner, which benefited the bellies of the attendees just as much as the coalition. – *Deanna Uutela*

THIS MODERN WORLD

by TOM TOMORROW



news Briefs

TAXES AT WORK FOR MORE TAXES?

Two key players in the campaign to pass Eugene Measure 20-134 for \$50 million in parking garages and tax breaks for downtown

developers are themselves government PR people.

Eric Stillwell, who works for the UO PR department, maintains an extensive pro-measure website and email list. Kelly Darnell does PR work for the city parks department and helped found Shop Eugene, a pro-measure group with a statement in the voters pamphlet.

State law bans using tax money to campaign for more taxes, but the law is rarely enforced.

Earlier the city denied Darnell was using her government work hours to campaign for the measure. But many of Stillwell's posts to his website appear to bear time stamps during normal work hours. The UO has been a strong supporter of urban renewal and has plans to use the city's separate Riverfront Urban Renewal District to subsidize development near the Autzen bike bridge and along Franklin

GROWTH IS TOPIC OF 'BREWHAHA'

What's a spirited debate without spirits? Or so the thinking goes with the merger of brews and brouhaha in the EW's and Lane County Bus Project's monthly debate series, "Brewhaha," a political slam over a few pints. A similar partnership has been ongoing between the *Portland Mercury* and Portland Bus Project, dubbed the "Debate Club," that meets at East Burnside's Rontoms to hash it out on issues ranging from gentrification to immigration to bikes vs. cars. The success of the debates with Portlanders (especially young PDXers) has spurred this spin-off in the Emerald City.

This month's topic "Grow up? Grow out?" examines two ballot measures (49 and 20-134) that will affect Eugene (and Oregon's) future growth. Tentative panelists include Mayor Kitty Piercy and City Councilor Bonny Bettman sparring over the downtown urban renewal measure while Ashley Miller of the Yes on 49 campaign dukes it out with Matthew Green-Hite of the Fix 49 campaign over land-use planning and the future of Measure 37.

And should the spirits not sufficiently loosen your tongue at the forum, visit blogs.eugene-weekly.com for a recap and chance to sound off in an even less inhibited fashion.

The Brewhaha begins at 6 pm Tuesday, Oct. 30, at Davis' Restaurant, winner of EW's 2007 Best of Eugene: Best New Restaurant.

