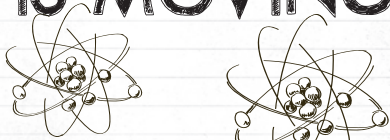


PIZZA RESEARCH INSTITUTE IS MOVING



PRI FAQ



WHERE IS PRI MOVING?

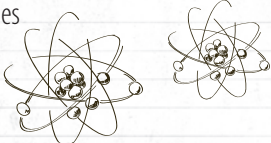
The new location will be 325 Blair Blvd.
(the old O.U.R. Credit Union building)

ARE THEY STILL OPEN?

Yes, seven nights a week from
4:00pm-9:30pm at 530 Blair Blvd.
until the move sometime in March

IS THERE EVER A TIME WHEN PRI DOESN'T HAVE LOCAL OREGON BEER ON TAP?

No, we always have 10 taps pouring
local and select products like Hop
Valley, Ninkasi, Oakshire, 2 Towns,
Gilgamesh along with 25 organic and
local wines



PIZZA RESEARCH INSTITUTE

Tomorrow's Pizza Today

www.pizzaresearchinstitute.com

530 Blair • 541-343-1307



MIKE RAMIREZ PREPARES A
RICE BOWL FOR STUDENTS

PHOTO BY TODD COOPER

GLOBAL EATERS

UO DORM FOOD FOR ALL

BY SHANNON FINNELL

Stranded on the east side of UO campus with minimal time to grab a bite? Your options are greater than you think, and they start right on campus — with dorm food that puts dorm food stereotypes to shame. UO's Global Scholars Hall has Fresh Marketcafé, a mish-mash of deli food and “global flavors,” and anyone can eat there.

The vision for Fresh Marketcafé came from the students, says Food Services Director Tom Driscoll. “We have a food forum; I meet with students weekly to get feedback and stay abreast of changes in the things that students are interested in, in terms of food.” Residents told him they wanted food that is local, sustainable, fresh and homemade, and they were interested in global and international flavors. Driscoll and Dining Services blended those concepts to a market with deli items, a sushi station, Vietnamese-style spring rolls, pasta dishes, rice bowls, bakery items, coffee drinks and smoothies.

Driscoll says that in the past, a lot of Eugeneans and UO faculty might not have realized they could stop by the residence halls for a bite, and he thinks that it has something to do with the architecture.

“Some of our buildings don't feel welcoming to somebody from the outside,” he says. “There's no exterior signage that would tell them there's food here and it's OK to come in.”

But the Global Scholars Hall and the Living Learning Center, a hall that opened in 2006, have public first floors with classrooms and food, and Driscoll says that's changing things. “On game days now we'll see people that are parking in the parking lots on this side of campus, walking to Matt Knight Arena or even en route to Autzen, and they'll stop to get brunch and then head onto the game,” he says.

Driscoll says the community is probably interested in the same things that the students asked for. “I think it's a trend that's countrywide,” he says. “People are interested in where their food comes from and are interested in foods that are local, so we work really hard to bring in local products and use fresh-made products as much as possible.” This means that Fresh Marketcafé's wheat berries, lentils and black beans are local items, and the smoothies have Nancy's Yogurt kefir. The café also serves sweet and fresh carrot juice, fresh wheat grass and fresh-squeezed lime juice.

So far, Driscoll says, he's been getting positive feedback from students. “They like the fact that we use a lot of local foods and they like that we prepare foods from scratch,” he says. Among the most popular items are the rice bowls, which come in options like shoyu chicken, Thai beef satay and lemongrass tofu.

Let that destroy your notions of dorm food — kids today don't have to walk to school barefoot in the snow, uphill both ways any more, either. ■

Fresh Marketcafé is open 7 am-10 pm M-F and 10 am-10 pm Sa-Su; info at housing.uoregon.edu/dining

HUNGER READS THE MORNING PAPER, TOO.

1 IN 6 AMERICANS STRUGGLES WITH HUNGER.

TOGETHER
WE'RE

FEEDING
AMERICA



Hunger is closer than you think. Reach out to your local food bank for ways to do your part. Visit FeedingAmerica.org today.



PHOTO BY TODD COOPER

SPICY LEMONGRASS THAI TOFU WITH FOUR-GRAIN BLEND
(WHEAT BERRIES, WILD RICE, BASMATI RICE, QUINOA),
GREEN PAPAYA SALAD AND SWEET CHILE SAUCE



PHOTO BY TRASK BEDDORTH

LEMON-RICOTTA-FILLED RAVIOLI, BROWN BUTTER, PEAS, SPINACH,
TARRAGON MASCARPONE, RED PEPPER THREADS