

POP-UP MARKET LOOKS AT FOOD ACCESSIBILITY

Eugene and deserts sound like an unlikely combination, but the USDA lists four Eugene food deserts, census tracts that contain a high percentage of low-income people living in areas with low access to fresh, healthy food. For a year, students from the UO Architecture School’s Digital Media Collective (DMC) studied public use of private space and accessibility of healthy food throughout the city, and their final project is the fabrication of food shelving that’s adaptable enough for “pop-up” markets.

Assistant professor Philip Speranza, who advises the group, says that food deserts like the Whiteaker can even contain grocery stores because some smaller stores don’t hit low enough price points or might not have enough variety. That’s why, in a farmers market-esque style, pop-up markets in collaboration with local businesses can augment what already exists. “It’s great that everything is in the neighborhood,” Spe-

ranza says, “but the project is meant to balance and complement the types of accessible foods.”

Graduate student Madison Jackson’s “adaptive market” project was the jumping-off point for the project, which continued with research on food accessibility in Eugene by undergraduate student Aliza Tuttle. Then the DMC worked to fabricate shelving with four bright colors and angles that allow it to set up in many configurations, Speranza says. “If you had a square and you rotated it, rotated it or turned it, it would actually be the same thing rotated,” he says. “By adding a very subtle angle to it, it allows multiple configurations.”

Student Carolyn Lieberman says that the highlight of the project was creating something real that might be used in real life. “That’s something that’s really different in the architecture school world because none of our stuff actually gets built,” she says, “so it’s really exciting to actually see something physically built, to have a tangible product at the end.”

To study food deserts in the USDA’s Food Accessibility Atlas, go to wkly.ws/1hg. — *Shannon Finnell*

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- CAROLYN LIEBERMAN, UO STUDENT

SLANT

• Eugene’s **Budget Committee** has advised the City Council to adopt a plan that will use various reserves and anticipated PERS savings to prevent cuts to services for a year in spite of a projected \$5.3 million budget gap. Now it’s time to focus on the future. Interesting concepts emerged from budget discussions — the need for an independent performance auditor to examine city finances, questioning what services the city should be providing and how we finance big capital projects like rebuilding City Hall. All of these will be important factors in a larger question: How do we prevent future financial woes? Meanwhile, it’s good that Budget Committee members recognized that the vote against the city fee was not a vote against key city services. Rather, the vote indicated that the citizens do trust the Budget Committee and council to come up with better solutions.

• **Peg Morton and Darryl Larson** come at our civil justice system from different directions, but both received Turtle Awards from the City Club of Eugene May 31. City Club turtles stick their necks out to improve our corner of the world. Often breaking the law, Morton has spent her life working in civil rights, war tax resistance, Latin American solidarity and peace movements. Larson is a retired Lane County Circuit Court judge who has worked to solve problems in our judicial systems. He started the highly successful Lane County Drug Court in 1994 and continues to lead on sentencing reform. Both are Eugene turtles who make us proud.

• Seventeenth President of the UO **Michael R. Gottfredson** chose a formal academic ceremony for his investiture May 30 in Matt Knight arena. The UO brass ensemble played the prelude and the processional. UO ROTC posted the colors. University Marshall and geography prof Alex Murphy carried the university mace (a symbol of authority) to lead the capped and gowned faculty procession into the arena. Sen. Ron Wyden plus eight others delivered greetings from the podium. Melody Rose, interim chancellor, invested the new prez. He spoke. His closing charge to the assemblage: “Go Ducks.”

• What’s happening with **health care in Oregon** and nationally? Local health care activist Ruth Duemler tracks legislation and the reform movement. “We are all waiting to see what happens Oct. 1 when we’ll be able to enroll at coveroregon.com,” she tells us. “Those with insurance can

evaluate their plans and costs with all the other plans offered.” Everyone will be required to have insurance, but big issues remain concerning consumer costs, whether enough doctors and nurses will be available to meet the demand, and whether doctors will be adequately compensated. She asks, “Will this lead to a single-payer plan that will eliminate the outrageous administrative costs of our health insurance companies?” The problem with Obamacare, of course, is that it perpetuates our bloated private insurance industry, but the Oregon Legislature is looking at statewide solutions. See Activist Alert for a meeting in Eugene coming up June 10.

• Longtime Eugene area artist **George Ernst van der Linden** died May 23 at age 76 after a long illness and with little or no public notice. A memorial service is being planned, according to friend Jessy Shrive, who can be reached at (415) 279-1187. We featured von der Linden and his art in a story by Eliza Murphy Oct. 11, 2011 [see wkly.ws/1hk]. He was already in a nursing home at the time, surrounded by his colorful three-dimensional art. He was known for salvaging cast-off and broken materials into more than 100 clever sculptures and paintings that can be found today in yards and homes all over the valley and on the coast. “I love to make things out of junk,” he said. It appears that art was his salvation from a troubled youth in Pittsburg and his struggles with bipolar disorder. Many of his sculptures have faces with two heads, his way of recognizing the “split personalities we all have.”

Another recent loss in our community is longtime radio personality **Barry “Bear” Corkery**, who died May 23. A memorial tribute is being planned for June 22 at the Vet’s Club. Corkery, 68, was a familiar voice on commercial and public radio since the 1970s and most recently was on the air and mentoring students at Community Radio KRVM. He is survived by his wife, Dorothy, and three children.

• A quote this week from Peter Van Buren: “The America I served for 24 years as an American diplomat stood for justice. **Bradley Manning** has been held for three years without trial, for much of the time under inhuman conditions. His trial now represents the last opportunity for my America to provide him justice.” Van Buren is author of *We Meant Well: How I Helped Lose the Battle for the Hearts and Minds of the Iraqi People*.



The **Thursday Lane County Farmers Market** is moving this summer to Fifth Street Public Market starting June 6. The Thursday market was previously at 28th and Hilyard next to the Amazon Community Center. Hours are 10 am to 2 pm. Vendors include Agrarian Ales, Brandywine Fisheries, Rudy & Amber’s Organic Oasis, Horton Road Organics, Cookie Conscious, Sweet Leaf, Veun’s Garden and Lonesome Whistle Farms. Looks like a good move for the Thursday market that wasn’t seeing a lot of business out on Hilyard. See lanecountyfarmersmarket.org.

Fairmount Farmers Market opens from 10 am to 2 pm Sunday, June 9, at 19th and Agate, in the Sun Automotive parking lot. Local produce from Sweetwater Farm and other local growers, pasture-fed meats from Fair Valley Farm, beans and grains from Camas Country Mill, etc. Call 895-2951 or email farmers@goodfoodeasy.com.

Quite a few enviros are **avid fly fishers** doing mostly catch-and-release with barbless hooks as they ponder the fate of Oregon’s beautiful waters. And between torturing trout they talk about where to buy their sometimes spendy gear. Cabela’s in Springfield has the biggest inventory but we hear from the old-timers (who never lie) that the smaller local shops, like Caddis Fly downtown on 6th, Home Waters next to REI and Backcountry Fly Shop in Corvallis have better prices, particularly on the higher-end products. James O. Brown at Home Waters tells us he lost half his business when Cabela’s opened, but his sales are coming back thanks to word of mouth. The locally owned shops shine when it comes to customer service, and they will fill your head with flies — and expert advice on where and how to flail them.

Community Alliance of Lane County, better known as CALC, is having a “Pints for a Cause” fundraiser from noon to 9 pm Monday, June 10, at Ninkasi, 272 Van Buren. CALC gets 25 percent of pint sales. Live music starts at 5:30 pm with Walker T. Ryan and Tippin’ In the Parlor. Minors allowed until 8 pm. Call 485-1755 for more information.

Blue Lotus Chai Company, the Eugene manufacturer of artisan-style Masala Chai, has teamed up with a local distributor, Hummingbird Wholesale, according to Blue Chai owners Barbara and Stephen Cameron. The company has been in business for three years and has been expanding into the national marketplace. Email Stephan@bluelotuschai.com or call 683-6391.

Arriving By Bike at 27th and Willamette is celebrating four years in business by opening a new bicycle showroom at 23 E. 28th Ave., across from the True Value hardware store back parking lot. The location was previously occupied by Curves, which still has a gym on West 11th. Owner Paul Moore is planning an open house at the showroom from 5 to 8:30 pm Friday, June 7, including “snacks and libations” and “special deals” on bikes and bike stuff. Call 484-5410.

A **free marketing seminar** on “Create a Powerful Network in 90 Days” will be presented by author KL Wells from 9 am to noon Saturday, June 8, at the Garden Way Retirement Community, 175 S. Garden Way in Eugene. RSVP to membership@healertoday.com or call 767-6890.

The Creswell Bakery is the new name of the expanded Heidi Tunnell Catering Company. Tunnell’s part-time bakery will be open from 7 am to 6 pm Tuesday through Friday and 8 am to 2 pm on Saturday, beginning June 11. Address of the new baker and restaurant is 182 S. 2nd St. in Creswell; phone is 954-5885. Tunnell says she sources much of the food she prepares from nearby producers, including the Creswell farm started by her great-grandfather Emil Furrer, a physician who was one of the founders of Sacred Heart Hospital.

A **fish monger is coming** to town. Jonny Rush, aka “Capt. Jonny,” says he’s Ken Kesey’s cousin and he operates a traveling fish market, offering frozen Alaska halibut and sea bass at a discount, depending on where he parks. We hear his prices depend on whether he’s parked in front of a casino or a Walmart, so it’s good to do a little comparison shopping. The decorated old bus in hard to miss.