



A WES commuter train accepts passengers at the Beaverton Transit Center during its ceremonial first run on 14.7 miles of track serving Beaverton, Tigard, Tualatin and Wilsonville. The new mass transit option is a project of TriMet, Washington County, Metro, the Oregon Department of Transportation, and the four communities.

WES Commuter Rail Opens

Connecting Wilsonville to Beaverton

After nearly 15 years in the making, the state's first commuter rail line opened for regular service Monday. TriMet's WES (Westside Express Service) commuter rail is a 14.7-mile line that provides weekday rush hour service between the cities of Beaverton, Tigard, Tualatin and Wilsonville. "WES will provide fast, convenient commuter service to an area that is difficult to serve with traditional bus service," said TriMet General Man-

ager Fred Hansen. "By utilizing active freight tracks for commuter service we were able to make use of an existing resource while adding a new travel option for our riders." Congressman David Wu added, "Once again Oregon is proving to the country that we are a leader in public transportation. We were so far ahead of the game that some people in the past administration believed this project could not become a reality." Wu said he was looking forward to seeing more and more people begin to use WES as a safe, environmentally friendly and enjoyable way to commute every day. The WES service schedule calls for the first train to leave Wilsonville at

5:19 a.m. and arrive in Beaverton at 5:46 a.m. The train will operate every 30 minutes during weekday rush hour for a total of 32 trips a day. Trains travel an average of 37 mph, with a top speed of 60 mph over the 14.7 miles. Bus service will connect to each of the stations; WES will also connect to MAX Blue and Red line trains in Beaverton. In Wilsonville, riders can connect to bus service within the city, to Salem and Canby. The fare for boarding WES is \$2.30, the price of a TriMet All-Zone ticket. The commuter line also provides free Wi-Fi and about 700 Park & Ride spaces at four of the five stations, with parking limited to 24 hours.

Ask Deanna!



Dear Deanna!

My husband of seven years left me for a younger woman. He dogged me and broke my heart but I'm over it. The problem is now with this woman. He's putting her through the same drama he put me through and she calls me for advice. The first time I tolerated her because she caught me off guard. I'm at the point where I'm ready to tell her she reaped what she sowed but I can't do it. Why? --Leslie; Boston

Dear Leslie:

You can definitely say she got what she deserved. I guess your husband saw the grass wasn't greener on the other. When she calls again, let her know in your sweetest voice you appreciate her seeking your advice but you had enough drama from both of them to last a lifetime. Share some words of wisdom that if a married man cheats on his wife, he'll cheat on anybody and keep it moving.

Dear Deanna!

When my husband and I were together he took excellent care of our kids. Now that we're divorced he has amnesia and forgot he has obligations of child support and health care. Don't get me wrong, I still care for him but now I have to go through so much stress to get him to help me. I have legal documents outlining his responsibilities. How long do I wait before taking him through the court system? --Allison Kramer; Omaha, Neb.

Dear Allison:

Daycare bills, tight clothes, and hungry stomachs don't have time to wait for daddy to grow up. At this rate, your kids will be senior citizens collecting a pension before your ex-husband steps up to the plate. The court order that he violated gives you front row seating with a judge. If he has no sympathy or concern for his children's welfare, then you need to handle your business and take him to court at lightning speed.

Ask Deanna is written by Deanna M. Write Ask Deanna! at the email askdeanna@yahoo.com or 264 S. LaCienega Blvd. Suite 1283 Beverly Hills, CA 90211. Website: www.askdeanna.com

Annual Fix-It Fair Saturday

A Portland Fix-It Fair, a free event designed to save you money and connect you to resources is scheduled Saturday, Feb. 7 from 8:30 a.m. to 2 p.m. at George Middle School, 10000 N. Burr Ave. The Portland Bureau of Planning and Sustainability, in partnership with other city bureaus, the Energy Trust of Oregon, Pacific Power, Portland General Electric and the Portland Development Commission, hold

the fairs annually for neighbors to talk to experts about how to spend less and stay healthy. Exhibits and hourly workshops provide information and resources for water and energy savings, home and personal health, food and nutrition, community resources, recycling and yard care, lead testing and more. Free lunch and childcare are provided.

What to Eat?

continued from Front 2010. Interestingly, the report mentioned that African-Americans are the biggest consumers of organics compared to other

ethnicities. Large chain stores have caught on to this trend and also offer up selections of natural products. But Rohter said the national

chains "mostly sell conventional foods with some organic and natural foods, and we mostly sell organic, natural, and local foods with some conventional foods." What's also innovative for New Seasons is its emphasis on supporting local producers of natural and finer foods. It seeks

out eastern Oregon beef, Willamette Valley wine, olive oil from northern California, and other regional vittles. The store wants to support regional because doing so keeps money local, helps retain the migration in food, and the impact on the environment minimal. "It's obvious to us that if we don't support our local food growers, they're going to go out of business," said Rohter of the buy local approach. Having a store stocked with such fine goods has given New Seasons a reputation that it's too expensive for Portlanders of more modest means. However, Rohter said that this simply isn't so- and he can prove it.

By periodically doing price surveys between its stores and other grocery options, Rohter said he can document that New Seasons stocks enough of the conventional products (not locally produced or organic) that a shopper could get the same basket of goods from New Seasons and pay about the same as they would at a national grocery chain. Barry Bushue, the president of the Oregon Farm Bureau, said that he appreciates New Seasons doing business with local family farms. He added that people are more removed from agriculture in their daily lives than ever before, and sees increasing interest in farmer's

markets and local food as a yearning for some semblance of a distant agrarian past. "Local foods are here to stay," quipped Bushue, who said he expects there to be a steady market for local foods. "For us it's a question of community food security," said Rohter, who points out that oil prices could easily skyrocket again- making locally produced food the norm. Aside from reaching out to regional food producers, New Seasons has worked at being a socially conscience local employer, Rohter said.

It's obvious to us that if we don't support our local food growers, they're going to go out of business. — Brian Rohter, New Seasons' chief executive officer

He explained how his company actively works to keep its workforce diverse in the way of gender, race, age, and sexual orientation. He also mentioned that New Seasons has an internal minimum wage of \$10 per hour and pays benefits for its employees. New Seasons also shells out 10 percent of its after tax profits to local charitable causes like Meals on Wheels. "I think we're their favorite,"

said Julie Piper Finley, spokesperson for Loaves and Fishes- which runs Meals on Wheels, with a laugh. She explained that her organization gets a cut of the profit on a loaf of sourdough bread sold at the store and that employees can donate to the organization at checkout. She added that New Seasons employees are required to help deliver food for the organization, some on bikes. Rohter himself drives a delivery route. Rohter said that with the economy in the tank New Seasons is weathering it reason-

ably well. "We're being more careful," he said, adding that it has put off more capital projects, but hasn't laid off any staff and is still on course to open its 10th store on Hawthorne Boulevard in 2010. Although the future of food production in Portland and the country may be uncertain, Rohter seems relaxed about where his company is. "The fact that we even exist is a success," he said.



How far will hope take you?

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