

Mississippi
Alberta
North Portland

METRO

Vancouver
East County
Beaverton

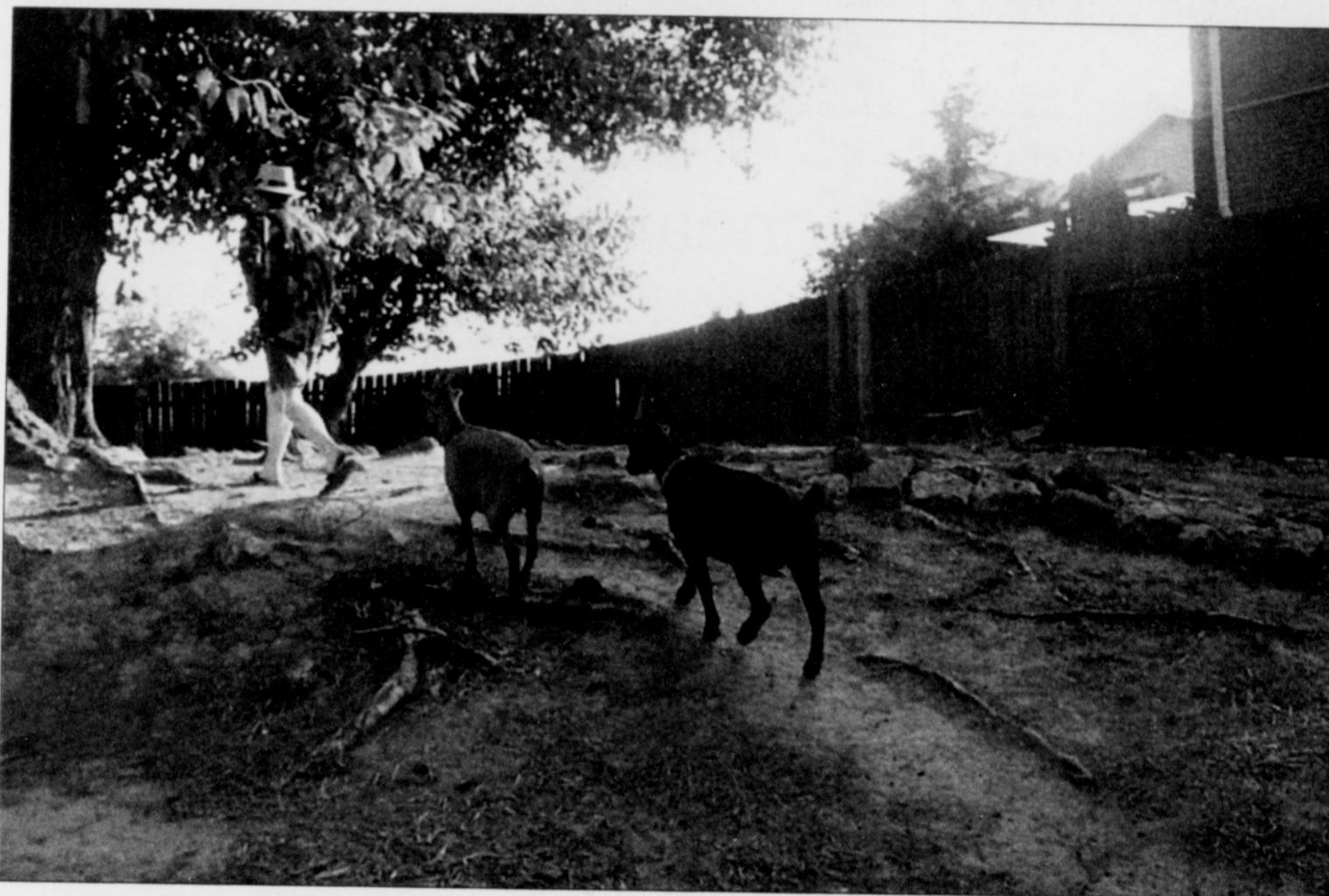
Residential Farming

From goats to food-buying clubs, new rules considered

BY LEE PERLMAN
THE PORTLAND OBSERVER

A growing demand for raising livestock on residential properties and growing urban gardens for food buying clubs and farmers markets has the city of Portland considering new rules to make urban farming in the city more viable.

The Bureau of Planning and Sustainability is looking at changing city codes relating to market gardens, community gardens, food-buying clubs, farmers markets and urban livestock. As planner Julia Gisler explained to the bureau's commission last month, there's strong support that these activities are essentially positive. However, city officials are also considering



PHOTOS BY LEE PERLMAN/THE PORTLAND OBSERVER
Dan Lerch Walter steps through his northeast Portland backyard with his two goats following behind him. The city is considering new rules to allow more livestock and urban farming in the city.

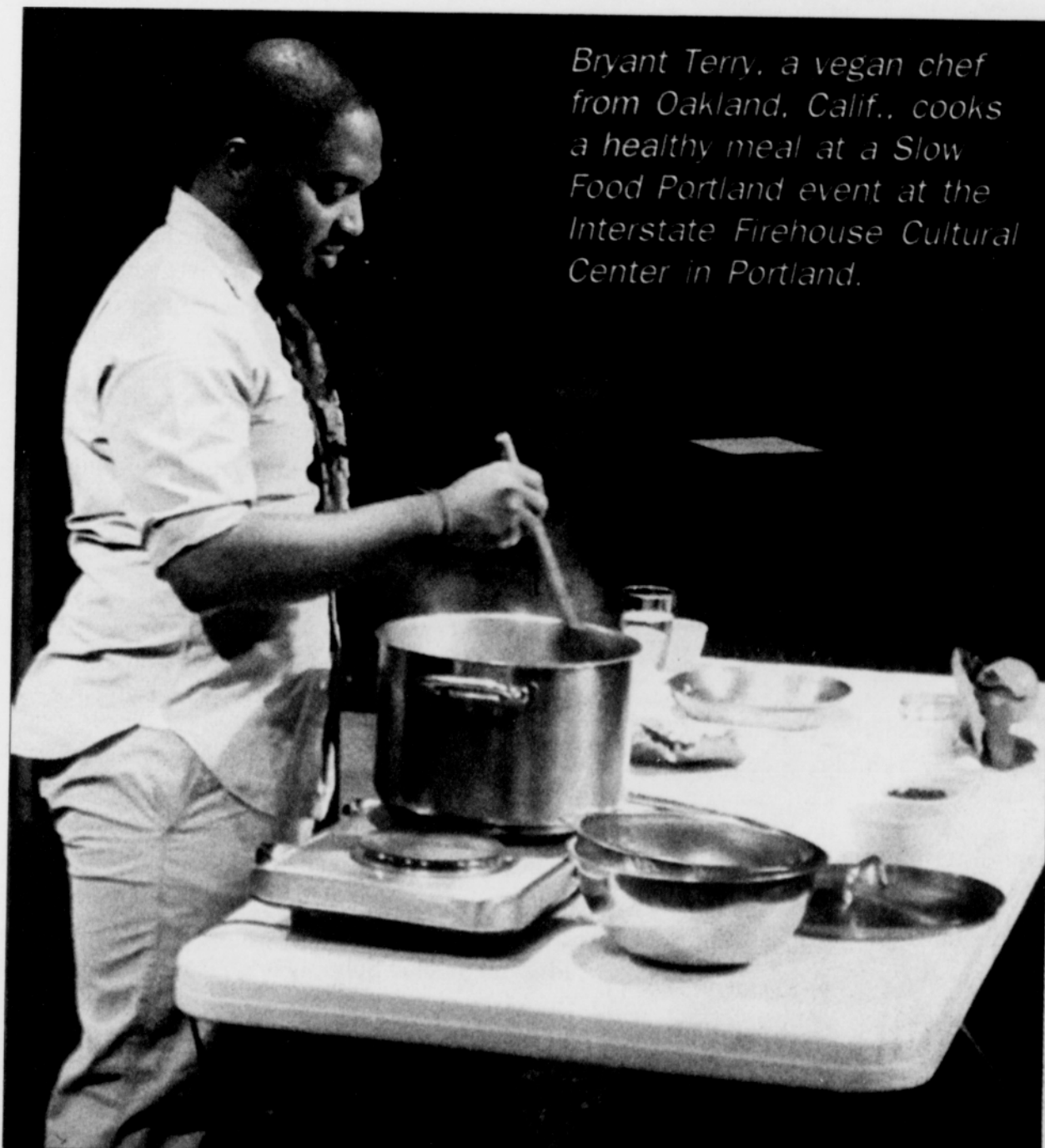
the potential negative impacts they may have on neighbors, and the degree to which regulation may be necessary.

Market gardens produce food intended to be sold. Examples include the Fargo Farm Forest at North Williams Avenue and Fargo Street and Ariadne's Garden in the adjacent Boise Neighborhood. Currently, the codes governing the production of food for sale are generally considered large-scale agriculture enterprises and the rules are restrictive. But such operations are allowed by right on parcels designated as open space, in employment and industrial zones, and in the large lots in residential zones such as Forest Park.

A conditional use permit that requires a public review is required in some commercial and residential zones. But the farming is generally prohibited in single family and multi-

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Cully to Celebrate Fresh and Healthy Foods



Bryant Terry, a vegan chef from Oakland, Calif., cooks a healthy meal at a Slow Food Portland event at the Interstate Firehouse Cultural Center in Portland.

'Slow Food' potluck on Saturday

BY MINDY COOPER
THE PORTLAND OBSERVER

Rejecting the fast food diets of today as unhealthy, a Slow Food National Day of Action is coming to a northeast Portland neighborhood where activists invite residents to celebrate efforts to increase access to fresh healthy and affordable food by sharing a healthy meal together.

Slow Food Portland, part of an International anti-fast food movement, will host a community potluck event in the Cully neighborhood on Saturday, Sept. 17, in an effort to bring individuals and organizations throughout the community together to eat good food and discuss how to achieve food justice on a local level.

The non-profit Slow Foods movement, which was founded in 1986 by Carlo Petrini and supporters, came about when McDonalds wanted to open a restaurant around the Spanish Steps in Rome.

Today, the organization, which believes everyone has a right to good, clean and fair food, has a Slow Food USA office in New York and networks throughout the country, including more than 250,000 supporters, 25,000 members and 225 local chapters—determined

to transform the nation's food system.

By reaching out to local neighborhoods, Amanda Peden, board chair for Slow Food Portland, said they hope to bring awareness and education on how to best eliminate the barriers to affordable and healthy food.

"We really believe it should be a right to have access to fresh healthy food," said Peden. "Not the privilege it often is now."

In the past the Slow Food movement has been criticized for its less inclusive policies, which critics say have overlooked the rising prices of healthy food and differential access many populations within the country face when selecting what to put on the dinner table.

Peden said, however, this is one challenge Slow Food Portland is determined to address.

At the core of the movement, she said, the goal is to create a food system that truly serves everyone within it. When deciding where to hold the community potluck event she said, "We chose the Cully neighborhood because of the good work going on in the community, and because it is a neighborhood that still faces a lot of challenges."

"Albertsons is the only grocery option in the neighborhood," she said. "Food often times costs more, or it is more difficult to access than unhealthy options. This is some-

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