The Little Engine That Could ...And Did

The economic revival of a lost street.

When the weather is dry on the last Thursday of the summer months, the “No Parking” signs are up along NE Alberta Street. Along the sidewalks vendors are setting up their tables; the vibe is rising as the quality of light changes. Cars are a thing of the afternoon, because in the evening the street is closed during the four hours Last Thursday blooms on NE Alberta Street in the Vernon and Concordia neighborhoods.

Each month from May to September, when the street is open only to pedestrians, bicycles and frivolity, this neighborhood event brings in 15,000 visitors and vendors.

As a year round event, it moves inside if the weather is wet, the last Thursday of each month is the beginning of new art shows in galleries, business openings, and neighborhood events like Tannenbaum Madness during winter. So many things in our neighborhood are hitched to this event. Even the Portland Police bike patrol provides security at Last Thursday, backing up community policing volunteers while a performer plays in the back ground.

This unique arts festival was thought up and initiated by people living in our neighborhood, with money from their own pockets, nourished through thick and thin to become an unexpected driving economic force.

We can stand here today and say, the neighborhood did this. Not PDC, not urban renewal. This is residents in a last millennium, you don’t realize how far down this neighborhood was. The area was run down and forgotten. Drugs, guns and intimidation were the rule on the streets. In the 1993 editions of the Concordia News the descriptive word was “blight”. The neighborhood association was formed to “clean up the neighborhood”. An epidemic of drive-by shootings, abandoned cars and derelict houses; that was Concordia in the 80s and early 90s.

I moved to this neighborhood in 1995, a couple of years before Art Walk, its original name, started. I witnessed the beginning of the McMenamin’s Kennedy School revitalization, the beginning and growth of Last Thursday, the renewal of the 33rd and Killingsworth intersection around the New Seasons Grocery store, Cannon’s Ribs and Walgreens and at the 30th and Killingsworth intersection where Cup and Saucer, Autentica, Milagros, Yakuza and Hail Mary have anchored for many years.

The most impressive change has been on Alberta Street and this improvement has been felt throughout the neighborhood. The country and our city are in the midst of a depression, but walking along the street you are struck with the activity, the new businesses, investments in new buildings, the improvements to existing store fronts and the low rate of vacancy. This is small business entrepreneurship. Family run, artist run, minority run, co-ops, non-profits and sole proprietor businesses.

Spring Egg Hunt –April 7th Rain or Shine

Gather at the playground along NE 37th Ave.

Saturday April 7th at 10:00 a.m. sharp. Don’t be late, it is all over in a flash of children running through Fernhill Park.

Sponsored by the Concordia Neighborhood Association and American Legion Post 134.

Please bring a donation for the Summeer Concert Series in Fernhill Park or the Oregon Food Bank.

Please continue reading on page 6...
Get the latest updates at concordiapdx.org

March’s Neighborhood Meetings

Everyone is invited to every neighborhood meeting!

These committees and your participation have direct results on the livability of our neighborhood.

General Meeting
TUES., MARCH 6, 7 P.M.
Topic: By-law change and vote

Board Meeting
TUES. MARCH 13, AT 6 P.M.
McMenamin’s Kennedy School in the Community Room.

Next Board mtg: April 10, 7 p.m.

Wellness
WED. MARCH 14, AT 7 P.M.
Caffé Vita, 2009 NE Alberta St.

Land Use, Livability and Transportation Committee
TUE. MARCH 20, AT 7 P.M.
McMenamin’s Kennedy School, Community Room

We have two purposes: to hear about and try to solve issues affecting quality of life in Concordia that are brought to us by individuals, and to identify changes and developments related to land use and transportation that could improve life for large numbers of residents.

PROPOSED NEW ARTICLE VI, Section B. General Meetings: Membership meetings will be scheduled at least quarterly at such time and place as established by the Board. Notification shall be by mail, newsletter, posted notices, telephone calls, electronic mail lists or any other appropriate means of communication apt to reach a majority of the members. Notification shall require seven days advance notice to the general public and a minimum of 24 hours notice for all active members and to individuals and news media that have requested notice.

Chair’s Corner

This amendment will be read at our General Meeting and voted on by membership for approval. Proposed bylaw amendment:

BOARD’S REASON FOR PROPOSING THE CHANGE:

The CNA Board wishes to move to a quarterly General Meeting schedule to give us more time to plan more educational, interactive, and community-building activities and presentations at General Meetings. Our hope is that this will inspire more neighborhood participation in General Meetings. Quarterly General Meetings could become candidate forums, health fairs, neighborhood strategic planning & visioning retreats, or other special events designed to inspire and engage broader participation of neighbors and businesses. The CNA Board affirms that community comments and ideas will continue to be welcomed at every monthly Board meeting, and that we encourage neighbors to get involved and give comments at Board meetings.

OLD ARTICLE VI, Section B. General Meetings: Membership meetings will be scheduled for the first Tuesday of each month at such time and place as established by the Board. Notification shall be by mail, newsletter, posted notices, telephone calls, electronic mail lists or any other appropriate means of communication apt to reach a majority of the members. Notification shall require seven days advance notice to the general public and a minimum of 24 hours notice for all active members and to individuals and news media that have requested notice.

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General Meeting—March 6—Kennedy School Community Room—7 p.m.

Opportunity to raise funds for your community organization!

How can your neighborhood association, nonprofit group, ethnic group or community of faith raise funds while teaching Portlanders how to compost their food scraps with ease?

Portlanders are doing a great job adapting to the new Curbside Collection Service with food scrap composting and the change to weekly pick-up of the green Portland Composts! roll cart and every-other-week garbage collection.

To continue to help Portlanders become successful at food scrap composting, the city is seeking groups of volunteers ages 18 years and older to provide door-to-door training and troubleshooting for residents in St. Johns, Woodlawn, King, Concordia, Cully, Centennial, Lents, Powellhurst-Gilbert, Brentwood Darlington and Woodstock. Volunteers earn $2.00 per conversation or $.50 per piece left behind for their organizations.

Contact Babs Adamski (503-823-8753, babs.adamski@portlandoregon.gov) or Renee Johnson (503-823-1862, renee.johnson@portlandoregon.gov) to get involved. Canvassing begins February 28, 2012.

Barbs Adamski will be the main speaker at the General Meeting in March.

Rent the Neighborhood Community Room

The Concordia Neighborhood Association rents the Community Room to non-profit organizations for $15 per hour. For all other uses the hourly rate is $25.00. To reserve the Kennedy School Community Room for events and meetings, please e-mail: cnaroombkennedy@gmail.com
Seventh Year For the Summer Concerts in Fernhill Park
Free Summer Concert Series is Back.

The Fernhill Summer Concerts grew out of the Neighbor’s Night Out celebration; where there are parades, kids activities, live music and picnics. In 2005, the community sponsored four live music concerts in the natural amphitheater of Fernhill Park. Since then, with support from the community, this series has expanded to five nights of music. Free to all that enjoy good companionship at a natural outdoor venue and the musicians get paid!

There’s no better way to spend a summer evening than gathering with friends and family in Fernhill Park for music, dancing and family fun. For the last seven summers, the Fernhill Concert Series has been an unqualified success – offering high-quality entertainment to the neighborhood with free concerts Friday nights in July and for National Night Out.

The Fernhill Concert Committee in conjunction with Portland Parks and Recreation has been hard at work trying to raise money for the series of five concerts.

However, we need your help! Fund-raising has been off to a relatively slow start this year. Any amount helps. Make the concerts happen! WE NEED YOU to help raise the money to produce another memorable concert season in Fernhill Park.

Any contribution (e.g., $5 or $10) is greatly appreciated. Contributions are tax deductible.

If you are a business, institution, or individual and feel you can become a Fernhill Concert Sponsor by contributing $250 or more, please see below for the benefits of sponsorship!

The benefits to you and your business:

• A chance to give to your neighborhood
• A tax deductible contribution staying “close to home”
• The option to display, give away or sell items at the concerts
• Your Business Name Recognized: Displayed at all concerts

Contributing Sponsor: $500 and up
Your name in bold on the concert banners displayed at all concerts, in the citywide-printed schedule, in neighborhood flyers, and announced at all concerts, plus featured in press materials, including the Concordia News.

Champion Sponsor: $2,500 or more
Business name included as presenting sponsor of one of the concert series with opportunity to MC and welcome audience to the concert. Logo and name on the concert banner displayed at all concerts, listed as Champion Sponsor and concert presenter for one night in the series in the citywide printed schedule, on the Portland Parks and Recreation website, recognized from the stage at all concerts and featured in press materials, including Concordia News.

Major Sponsor: $1,000 and up
Your logo or name on the concert banner displayed at all concerts, in the citywide printed schedule, on the Portland Parks and Recreation website, and announced at all concerts, plus mentioned in press materials, including the Concordia News.

Concert Fan: under $250
For anyone that would like to contribute. Free concerts in a neighborhood park are one of the best ways to build community.

Every sponsor is invited to have a presence at the concerts to vend or give away products or just meet your neighbors. Please talk to us, as some restrictions apply.

Sponsorship commitments are needed by April 1, but payment is not due until May 15, 2012 to be included in the promotional material.

Let us know how you would like to participate as a sponsor or to make a donation by phone, credit card or mail:
Judith Yeckel, Concert Production Manager
Portland Parks and Recreation
1210 SW 5th Ave., Ste.1302, Portland, OR 97204 503-249-8159 or judith.yeckel@gmail.com.

Please make checks payable to: PP & R/ Fernhill Concerts
Thank you very much. These concerts happen through the generous support of the community.

www.touchstonegranite.com
kelly@touchstonegranite.com

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kelly@touchstonegranite.com

CONCORDIA NEWS
At its monthly meeting Concordia Neighborhood Association’s Land Use, Livability and Transportation joint committee met with Mikal Duilio of Portland Basketball, a sports and facility management company, to discuss future uses of the empty large white church that fills the block at 5131 NE 23rd. His proposal: an adult recreational basketball court combined with a community activities center. About 12 neighboring residents attended to give their input into his initial plans.

The building, originally a Rotary Hall constructed back in the 1920s, has been used by the Family Fellowship Church until 2 years ago when the congregation moved out to the Gresham area. It has been purchased by a California bank and has just been aggressively marketed since December. Duilio’s plans are the first to be suggested for the property and he wanted the go-ahead from neighbors before he moved forward with the City and with financing. There will probably be various permit issues since the land is zoned R 2.5 which allows housing on minimal 2,500 square foot lots or the continuation of existing allowances for church/community/arts/recreational uses.

The building is old, the floors are uneven, the decrepit furnace is dug into a small dirt basement, and the second floor balcony has low-ceilinged unusable offices. Any new owner will have to do a lot of upgrading – so the structure is going to be a hard sell.

Portland Basketball, which boasts that it is the world’s largest adult basketball league with 265 teams, has been looking for a building of its own for some time. It schedules most of the adult level basketball in Portland and its suburbs, renting and leasing space and time wherever they are available. Surveys show that while the Alberta area has many child-related indoor activity and sport venues, there are few sites for ball sports for adults. Duilio’s plans have game times scheduled from 6-10:30 evenings and on weekends, games that involve players only, not with audiences, so 12-17 participants per hour.

The rest of the time, between 10 a.m. and 6 p.m., plans are for a variety of community-based activities. Most of these are only speculative at this time, depending on what the needs are in the Concordia, Vernon and Sabin neighborhoods. Some possibilities: mom and toddler gym; volleyball, basketball, and soccer training; self-defense, Zumba, and fitness classes; neighborhood rentals; all designed for neighbor walkability.

Neighbors attending unanimously supported Duilio going ahead with his planning, knowing that their approval will be needed in the future as permits and variances are granted by the City. There were also a variety of concerns expressed:

- The building is old, a small events facility, directly across the street which generates occasional heavy parking demands, as does Last Thursday.
- Because of the fairly small lots and lack of room for garages and driveways in the Alberta Street area, most residents must park on the same streets.
- Of more concern was noise generated by basketballs slamming on wooden floors and the loud exuberance of players coming and going until late at night. Discussion focused on creating a “winding down” room inside the gym and of soundproofing as part of the remodeling. Folks also stressed strict and frequent litter control, one of the issues that will need to be spelled out in a Good Neighborhood Agreement that will be developed between the neighbors, CNA, and the facility’s owners.

This is just the first and, so far, only, proposal for the church to come to our attention. To find out more, attend our monthly meetings on the 3rd Tuesday at 7 p.m. at Kennedy School. In March we will be looking specifically at various traffic and parking developments around the Concordia/Faubion area and around 33rd and Killingsworth and where Ainsworth and Killingsworth intersect with MLK Blvd. http://djcoregon.com/news/2011/12/19/former-church-for-sale-in-alberta-arts-district

Basketball Gym/Community Center Proposed for Alberta Street Area

by George Bruender, CNA Land Use Chair

Neighborhood Greenways Outreach Project

by Scott Cohen
Portland Bureau of Transportation

In the spring and summer of 2012, the Portland Bureau of Transportation (PBOT) will be promoting select Neighborhood Greenways – Portland’s best streets for walking and bicycling – in North and Northeast Portland.

The outreach campaign will focus on the Going Street and N Michigan Avenue Neighborhood Greenways and the surrounding neighborhoods and business districts. As part of the campaign, artistic street sign toppers of bicycles and people walking will be installed. These signs will help people identify that they are on a Neighborhood Greenway and add a little art to the streets! This marks the second time that PBOT will install street sign toppers; the first installation occurred in Southeast Portland on Clinton Street (www.portlandonline.com/transportation/clinton for more details).

In addition to installing street sign toppers, PBOT will be hosting community events on the Going Street and Michigan Avenue Neighborhood Greenways and offering promotional incentives to residents and businesses near the streets. For more information visit, www.NeighborhoodGreenways.org and click on the “Going to the River” link.

Funding for the Neighborhood Greenway outreach project comes from a grant awarded by the Oregon Department of Transportation. The grant project, called “Going to the River,” funds bicycle and pedestrian improvements in North and Northeast Portland, including Swan Island.

For more information, you may also contact Scott Cohen at (503) 823-5345 or scott.cohen@portlandoregon.gov.
2nd Annual Earth Day District Clean-up
by Sara Wittenberg

The Second Annual Earth Day District Clean Up & Golden Garbage Awards, hosted by Alberta Main Street, will take place rain or shine on Saturday April 21, 2012. The Clean Up will focus on graffiti & litter removal on NE Alberta Street between MLK and NE 33rd Avenues.

Volunteers will be assigned sections of the street when you register the morning of the event at UMOJA/Lifeworks NW (4941 NE 17th Avenue - corner of NE 17th Avenue & Alberta Street).

Please bring your own gloves and any tools that will aid in the clean up. Some tools will be provided.

After the Clean Up we’ll celebrate our accomplishments at the Golden Garbage Awards, complete with prizes. Alberta Main Street, advancing efforts to develop Alberta Street as a vibrant, creative & sustainable commercial district serving residents and visitors to the community.

Volunteers can pre-register online at http://albertamainst.org/whats-happening/earth-day/

By Sara Wittenberg

Puzzles are produced exclusively for CN by our neighbor Chris.

ACROSS
by Sara Wittenberg

DOWN

SAME BUT DIFFERENT
56. Precedes legal or trooper    57. ___ Waldo?

Paul Lyons
HAIR STUDIO
London Educated
Vidal Sassoon
Cut & Color Specialist

2nd Annual Earth Day District Clean-up

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Puzzles are produced exclusively for CN by our neighbor Chris.
Dear Jill...

With so much conflicting information out there, who wouldn’t be confused as to what is healthy these days? We thought it would be fun to use this column as a space to address your questions “Dear Abby” style, so all the residents of Concordia can benefit. Here’s how it works: Simply submit your questions regarding health, nutrition and wellness to healthymuhm@gmail.com. I will answer your questions through an article in the following month’s newsletter. We are really excited about making this column interactive!

Question: Jill, I know that it is really healthy to cook with oils but I heard that if the oil smokes, it becomes dangerous. How do I avoid putting dangerous toxins in my body via overly cooked oil?

Answer: Great question! By Now many of you have heard that it is very beneficial to cook with healthy fat including oil. It is important however to make sure you are cooking with oil appropriate for the heat. Below is breakdown of different oils that should be used for various heats.

High Heat:
- Heat oil until aromatic, then quickly add food. If heated until ripples form, oil is too hot and close to smoke point. Let cool, wipe out and start again. Another option is to cook with a small amount of water in the pan and then at the end of cooking, add the oil. The way this oil is not in contact with heat for very long and yet you can keep the flavor of the food.
- Coconut Oil: Contains mostly saturated fat and therefore highly stable at high temperatures. Lower in calories than most fats and oils because of high amount of medium- chain fatty acids that don’t get stored as fat but rather burned as energy.
- Butter: An animal fat, which is mostly saturated. Contains whey and casein; buy only organic, ideally grass-fed, raw is best.
- Ghee (clarified butter): Pure butterfat made from removing milk solids and water from butter (low heat and cheese cloth filter). Great for cooking since it is pure fat, with the milk proteins removed.

Medium Heat:
- Olive Oil: Quite stable. Store in a tightly closed container, ideally colored glass, in a cool cupboard for up to a year.
- Sesame Oil (unrefined): Also very stable because it contains a high amount of natural antioxidant. Toasted is made from toasted seeds and is dark in color with a strong aroma. This oil can burn so use as a seasoning agent or garnish.

Cold Use/Raw (no cooking):
- Almond Oil
- Avocado Oil
- Hazelnut Oil
- Pumpkin Seed oil
- Walnut Oil
- Apricot kernel Oil
- Flax Seed Oil
- Hemp Seed Oil
- Sunflower Seed oil

- Cold Use/Raw (no cooking):
- Apricot kernel Oil
- Flax Seed Oil
- Hemp Seed Oil
- Sunflower Seed oil

Jill answers your questions about using oils in a healthy diet. Photograph: Jill Muhm-Glover

by Jill Muhm-Glover

Moderate Heat (Light Saute):
- Olive Oil: Quite stable. Store in a tightly closed container, ideally colored glass, in a cool cupboard for up to a year.
- Sesame Oil (unrefined): Also very stable because it contains a high amount of natural antioxidant. Toasted is made from toasted seeds and is dark in color with a strong aroma. This oil can burn so use as a seasoning agent or garnish.

The little Engine

continued from the front page

But for every silver lining there is a cloud and some residents in the neighborhoods of Concordia, Vernon, Sabin and King have felt the unruly side of many-people-celebrating in the street. However for a largely unregulated event, the visitors and vendors did a fair job of sustaining the aesthetic free-for-all and the “free for all” spirit.

Then there were those who only wanted to cause trouble. Many visitors and vendors had no idea that acts of vandalism were occurring. But the neighbors were well aware of these problems.

As awareness of the numerous violations occurring during and after the event spread, the City, with Mayor Sam Adams and Councilwoman Amanda Fritz leading the way, put in the place beginnings of a governing body to address the boorish behavior. With their help Friends of Last Thursday was started.

The first two versions of this group did not make much progress. Lack of direction and divisiveness kept the committee from effectively working. While the vandalism was taking the spotlight away from the event, no resolutions were being found. As you can imagine, Last Thursday does not fit into any standard model of management.

In May 2011, the city laid a mandate on the Last Thursday table. Essentially saying get it done or shut it down.

That is when the Friends of Last Thursday steering committee came together as a positive, progressive, capable, creative group. And over the course of the summer every problem identified by the City’s mandate had been solved or with new community policing policies in place had been greatly reduced, including many, but not all of the costs the City had been paying. The Mayor would like to get those costs down to zero, although the increase in tax revenue to the city since 1997 must be considerable.

In 2011, an event coordinator, hired by the city, was instrumental in getting and setting up the port-a-potties, but Friends of Last Thursday volunteers did most of the heavy lifting. The Street Operations arm of Friends of Last Thursday did such an efficient job of closing the street, making and setting up the required barricades, implementing a No Trace trash and recycling program, then reopening the street after the event, they received recognition from the City.

The work continues. The rewards of this event belong to the neighborhoods that host it. Friends of Last Thursday, all volunteer run, is working with the help of many interested and talented people to insure continued improvement for the neighborhoods. All of its members live in the Concordia or Vernon neighborhoods. Event volunteers come from all parts of Portland. No one gets paid for his or her time, but we share a love for where we live and appreciate the hard work, independent spirit and endurance of our neighbors.

Understanding Last Thursday is not always easy, even for those that are Friends.

Save the date: Last Thursday.

www.lastthursdayonalberta.com

The beginnings of this event are archived at www.concordiapdx.org in the June 2011 issue of Concordia News, if you want that story.
Play Dates for Adults and Toddlers
Do you need to get out more?

By Katie Transeth

As some of you might remember, I am a relatively new mother. My daughter Lily just had her first birthday in December and she is a active little girl teetering on toddlerhood.

As our rainy season begins to hunker down, I have noticed that my house seems to feel smaller. My daughter is disininterested in the relatively new toys she got from Christmas and for her birthday only a few months ago. It seems to me that more and more often we need a change of scene.

What I hadn't realized is what a great social scene there is for moms and toddlers just like me in a city like Portland.

The gym looked great, the photo booth was ready, the gift table filled celebration. We had pulled it together.

Two months after I gave birth to Lily, I attended my first meeting at the Providence New Mom’s Group and we went every week until she was six months and we “graduated”. Fortunately, our group created a Facebook page that keeps us all connected and we are able to share milestones, meltdowns and advice.

First let’s start with the freebies or almost freebies.

At the top of my list are the story times at Portland’s Public Libraries. They offer age appropriate classes for children of all ages, totally and completely free.

Book Babies is one of my favorite classes offered at the library. For kids 0-12 months they use song and nursery rhymes and best of all bubbles to get the babies engaged in literacy.

A close second is Milagros Boutique,[NE 30th Ave and Killingsworth] translated as “miracles” in Spanish. Tuesday through Friday there are musicians who enliven a room of babies, toddlers and parents with music for a fee or $3.00 per walking human. On our last I wasn’t sure who was enjoying more, Lily or my husband. For a more physical activity many others recommended a swim at our local community pools. Most of the pools charge a nominal fee from $.50 to $3.00. Another great option is Café Au Play, on Division, which is a nonprofit coffee house fully, stocked with toys for the tots and mochas for the moms, no charge for a visit but most times we buy a snack and a toasty beverage. Last but not least, a jaunt to the pet store and a visit with birds, cats, fish, you name it, all free.

Others recommendations included expeditions that require a little more cash, the OMSI, Portland Children’s Museum and the Zoo were all big hits. If you plan to go more than once or twice a year, a family membership is the way to go for all three places and they range from $79.00-$95.00 each. OMSI is sure to keep you and your toddler on your toes and tucked out by the end of the day offering everything from water explorations, a “dig zone”, a play grocery store, a wooden blocks arena, snack area, and an art creation spot. The Children’s Museum is also a great place to see you little one dress up and act on a stage, make mementos out of clay, splash in the fountain area or enjoy story time at 11:00 every day. The Zoo is great for those not so soggy days and its best to get there early before the animals and kids need an afternoon nap.

My last bit of advice: Make no delay and get out there! You are sure to return home with an exhausted toddler, a refreshed perspective on a rainy winter day and a sigh of relief that you are finally back at home sweet home.

Faubion Elementary Needs You!

Tuesday morning a crew of PTA parents opened up the doors to the Faubion gym. We were armed with balloons, streamers, Valentine’s Day decorations, and a whole lot of determination, ready to transform the space into a fun and festive Friendship Dance. We had a couple of hours and a lot of work ahead of us.

As we worked our magic and the gym was soon transformed into a magical place awaiting our students. The gym looked great, the photo booth was ready, the gift table primped, the music flowing; we just needed students!!! Alas, they came and the afternoon became a music filled celebration. We had pulled it off!

Wednesday evening we filed into Room 1 for our monthly PTA meeting, still energized from Tuesday’s success, we had more events to plan. The meeting was productive as we hammered out details and smoothed potential wrinkles.

We all came to the same conclusion: we need more volunteers. We need you. We want the community of Concordia’s involvement, even if you don’t have a student here.

We have several events coming up this spring that would be so much better with your help. Spring Clean-up, the Sock Hop, our annual BBQ, Family and Friends Day, and a mural project. Lend a helping hand, get involved at Faubion Elementary and help us make our school a jewel in our community.

Please check out our website: http://www.faubionpta.com/ or come to our Koffee Klatch on March 9th, 8:35 a.m., at our school library.

The Media Team that publishes the Concordia News is looking for some help with the publication of the paper. If you have an interest in getting to know the Concordia neighborhood, there is no better way than joining the volunteers on the Media Team. Most of the work can be done from your home.

E-mail the Editor at concordianews@yahoo.com
March 2012

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42nd Avenue

Cully Main Street and Local Street Plans Community Workshop

Please join us at the Cully Main Street and Local Street Plans Community Workshop on Wednesday, March 7.

Stop by between 5:30 to 8:30 p.m. Learn about and provide your comments on zoning changes to the Cully Main Street area to bring about and support more businesses in the heart of Cully. Also, learn and offer your comments on local street system proposals to prioritize street improvements, and consider new street designs and funding options to help make local street improvements a reality.

Share this event with others who might be interested in attending.

Questions? Please contact:
Debbie Bischoff, Senior Planner
Portland Bureau of Planning & Sustainability
1900 SW 4th Avenue, Suite 7100
Portland, OR 97201-5350
503-823-6946 - phone 503-823-7800 - fax
Debbie.Bischoff@portlandoregon.gov

Contribute Your Ideas to the Urban Food Zoning

Urban Food Zoning Code Update Discussion Draft Review
Changes to City’s Zoning Code around access to food proposed

Based on public input, the Urban Food Zoning Code Update project team has released a Discussion Draft of changes to the City of Portland Zoning Code that will affect the way food can be grown and distributed in Portland — particularly in our neighborhoods.

The proposed changes reflect the comments many Portlanders gave on the Concept Report last summer. They support community gardens, farmers markets, for-profit market gardens, food buying clubs and Community Supported Agriculture (CSAs) at a scale that is appropriate to our communities and helps build community. Public comments on the Concept Report are covered in the Summary of Concept Report Questionnaire.

Over the past few months, project staff has been working closely with a Code Development Advisory Group (CDAG) to take the concept ideas from last summer and develop draft zoning code language for this public review. The CDAG was composed of 18 members with a variety of interests, perspectives and experiences around urban food production and distribution.

Tell us What You Think
Community feedback and constructive critique of the proposed zoning code changes in this Discussion Draft will guide the development of final code language that staff presents to the Planning and Sustainability Commission later this spring (a hearing is tentatively scheduled for April 24). An online survey is available for commenting on the zoning code changes.

Comments will be accepted until 5 p.m., Wednesday, March 7. Please submit your comments online or by mail/email to:
Julia Gisler
Bureau of Planning and Sustainability
1900 SW 4th Avenue, Suite 7100
Portland, OR 97201
julia.gisler@portlandoregon.gov

Urban Food Zoning Code Update Discussion Draft Community Meetings
You can also learn more about the project and provide comments on the Discussion Draft at two community meetings in late February.

Community Open House. Learn how these proposals will affect growing, selling and buying food in our neighborhoodsTuesday, February 21, 6 p.m. - 8 p.m.
Philip Neri Church 2408 SE 16th Floor, or call 503-823-7700 to receive a copy.

How do I get a copy of the Discussion Draft? An electronic version of the Urban Food Zoning Code Update Discussion Draft is now posted on the project website at www.portlandonline.com/bps/foodcode. Hard copies will be available at the community meetings and the Bureau of Planning and Sustainability offices at 1900 SW 4th Ave., 7th floor, or call 503-823-7700 to receive a copy.

We will make reasonable accommodations for people with disabilities. Please notify us no fewer than five (5) business days prior to the event by phone 503-823-7700, by the TTY line at 503-823-6868 or by the Oregon Relay Service at 1-800-735-2900.

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Changes to City’s Zoning Code around access to food proposed

Based on public input, the Urban Food Zoning Code Update project team has released a Discussion Draft of changes to the City of Portland Zoning Code that will affect the way food can be grown and distributed in Portland — particularly in our neighborhoods.

The proposed changes reflect the comments many Portlanders gave on the Concept Report last summer. They support community gardens, farmers markets, for-profit market gardens, food buying clubs and Community Supported Agriculture (CSAs) at a scale that is appropriate to our communities and helps build community. Public comments on the Concept Report are covered in the Summary of Concept Report Questionnaire.

Over the past few months, project staff has been working closely with a Code Development Advisory Group (CDAG) to take the concept ideas from last summer and develop draft zoning code language for this public review. The CDAG was composed of 18 members with a variety of interests, perspectives and experiences around urban food production and distribution.

Tell us What You Think
Community feedback and constructive critique of the proposed zoning code changes in this Discussion Draft will guide the development of final code language that staff presents to the Planning and Sustainability Commission later this spring (a hearing is tentatively scheduled for April 24). An online survey is available for commenting on the zoning code changes.

Comments will be accepted until 5 p.m., Wednesday, March 7. Please submit your comments online or by mail/email to:
Julia Gisler
Bureau of Planning and Sustainability
1900 SW 4th Avenue, Suite 7100
Portland, OR 97201
julia.gisler@portlandoregon.gov

About the Urban Food Zoning Code Update Project

Through a robust community discussion, this project will establish zoning code regulations for urban food production and distribution activities that support Portlanders’ access to healthy food, while ensuring that surrounding neighborhoods are protected from impacts such as noise, traffic and pollutants.

About the City of Portland Bureau of Planning and Sustainability (BPS)

To create and enhance a vibrant city, BPS combines the disciplines of planning and sustainability to advance Portland’s diverse and distinct neighborhoods, promote a prosperous and low-carbon economy, and help ensure that people and the natural environment are healthy and integrated into the cityscape. BPS provides a forum for community engagement and education, and is a catalyst for action. With a city full of partners, BPS develops creative and practical solutions on issues as far ranging as comprehensive, neighborhood and environmental planning, urban design, waste reduction and recycling, energy efficiency and solar technologies. This innovative, interdisciplinary approach strengthens Portland’s position as an international model of sustainable development practices and commerce. For more information, go to www.portlandonline.com/bps.
The police department uses three overall crime categories to track specific crimes through out Portland. These are Part I crimes, Part II-A crimes and Part II-B crimes.

Part I crimes across the city in January 2012 totaled 2,896, about a four percent increase from the last four months of 2011. Of these aggravated assault, burglary, larceny, theft from vehicle and vehicle theft account for 91% of the total.

In the Concordia neighborhood, all fourteen of the Part I crimes reported January 2012, fall into same five specific categories above.

Part II-A crimes for January 2012 totaled 1,275 in Portland, with drugs, simple assault and vandalism making up 88% of the total. Concordia reported seven of nine Part II-A crimes in these same three categories.

Part II-B crimes of disorderly conduct, DUII, liquor laws and trespass are 89% of the total 1,213 city reported crimes in this category. Eleven of fourteen Part II-B crimes in Concordia for the month of Jan 2012 fall into these four specific categories.

The statistics for Concordia show the following trends: Part I crimes are at the lowest in the past five months, 14 crimes compared to a high of 26 in Sept and Dec 2011.

Part II-A crimes show a steady decline to a low in January of nine crimes from a high in Sept 2011 of fourteen.

Part II-B has the number of reported neighborhood crimes rising to 14 in January 2012 when compared to the last four months of 2011: Sept-11, Oct-6, Nov-4 and Dec-7, respectively. When comparing the specific categories of Part II-B crimes from the last quarter of 2011 with the January total, disorderly conduct is virtually the same every month, two or three incidents, DUII jumped in January to five, but not around the New Years when only one was reported. Trespass increased from one in December to three in January.

In searching the records starting in January of 2007, August 2010 had the only reported homicide in Concordia. In the years 2007 to 2011, Part I crimes have dropped from an average of twenty-eight per month to fourteen in Jan 2012. Part II-A crimes dropped from an average of fourteen per month to nine in January 2012. Part II-B crimes rose from the past four years’ average of eleven per month to January’s total of fourteen.

The police say, “If it looks suspicious, it probably is.” Use 911.

For a more detailed analysis and complete lists and definitions visit portlandonline.com/police/
Restaurant Spotlight

Al Forno Ferruzza --Pizza and Beyond

Grand Opening of the Elixir Lab, custom herbal beverages

2738 NE Alberta St.
Open every day
8 – 11 a.m. for breakfast until midnight after that.
Stephen Ferruzza and Family

How long have you been open on Alberta Street?
Our three-year anniversary will be at the February Last Thursday. Before that I had a food cart in downtown Portland for over a year. We were one of the first carts that wasn’t Thai or Mexican.

From the Adirondacks to Portland?
I arrived the day my sister’s baby was born. Two weeks later I bought a construction trailer, put a new floor in it and a pizza oven, parked it downtown and people really liked it. I started selling my Maple syrup at Last Thursday. Unknowingly, I would set up across the street from our present location.

Lots of different ways to get food these days, aren’t there?
It still is hard to find good suppliers that grow real heirloom varieties. With the mono-industrial agriculture that is taking over America, that is scary. We have a local farm that grows all of our lettuce and basils. He has green houses.

Our customers know we are particular about how they are grown.
I am, also, making non-gluten pizza dough here, but I want to educate our customers that you may not be gluten intolerant, just intolerant of the type of agriculture these crops are grown under.

Is your family from Sicily?
My parents were born in Sicily. I grew up in huge Sicilian family. When they came to New York they lived in the corner location at NE 28th and Alberta St. of Al Forno Ferruzza and the Elixir Lab.

Photograph: CNews

Later, we took the pizza stones from my uncle’s ovens and built a wood fire oven at our farm up in the Adirondacks. We learned how to use it to perfection. That is where I perfected this pizza.

Is there a real difference in using wood fired ovens?
There is. They have a definite flavor and with heat at 1000 degrees. You have to make the dough to suit the oven you are using. Last year at the Village Building Convergence, I showed how to adjust the heat in a cob-covered oven and then how to adjust the dough to the oven.

The Maple syrup plays a big part in all of this, doesn’t it?
My great grandfather owned 70 acres of maple trees in the Adirondacks; every year we go back to tap the trees and harvest the syrup. It takes 40 gallons of sap to make one gallon of syrup using these big evaporators. We bottled 1,580 gallons last year. Our maple syrup is light amber. It has more health benefits than a dark grade B. When you first tap the trees you get the lighter more nutritious syrup. [Maple syrup is graded by percent of light transmission. Light AA to dark B.]

You have some interesting ideas about opening the maple syrup elixir bar.
In my generation there are a lot of people without health insurance. There are choices for health care, but are there places you can go and decide for yourself? What if there was an herb bar where you could decide what type of medicine you need? You are feeling a little bit off but a custom herbal drink with maple syrup will get you back up.

We are opening the Elixir Lab with my sister, a medical herbalist. I want to offer a healthy choice when it comes to beverages.

You don’t do slices?
We don’t do slices. With the hot ovens we can cook fresh in a few minutes. That’s much better than warmed up pizza. I don’t like that fast food mentality, always on the run. I tell my customers, “Just sit down. I can make you a pizza in 3 minutes, if the ovens are at 1000 degrees.”

I’ve seen you performing on the street.
We participate in Last Thursday. I’ll stand out in front and launch pizza dough 30 feet in the air. Giant pizza mandalas. Food vaudeville.

You’re expanding to include breakfast?
Our first day serving breakfast will be on our third anniversary, this Last Thursday, open at 8 a.m.

We have Stromboli with ingredients like fresh eggs, cheeses, ham, feta. Breakfast breads that are made here.

How are the business relationships on the street. Pretty friendly?
Yeah. We trade food with the fish place, the taco place, the Thai food place. They call up, “Hey, you want some fish?” “When do you want your pizza?”

We do a lot of catering. The oven in the truck is big. We still like to take the cart to festivals like the Pickathon. I want people to know that American industrial corporate agriculture is really bad for us. We have to stand against it.
Artist Spotlight - Sonia Kasparian

Sonia Kasparian

Urchin re-design

Couture Bridal and Special Occasion gowns.
503 709-0573

www.urchinredesign.com

What are your earliest experiences with art?

I have always been an artist. A finger painting I did in preschool was sent to the San Antonio School of Art for permanent display. It was the three little pigs attacking the wolf with pillows. We only had primary colors to work with; there was a lot of red, blue and yellow. I don’t have photo of it. I’d rather have kept it.

In elementary school my teacher called my Mom to a conference and said you need to send your daughter to art school. Send her to the Chicago Art Institute, about 50 miles away. Weekends we would take the train in and I would go to the institute and take classes. I got to see the big city and be around adult artists. I thought this is my world; I totally fit in here. This is it.

When did you start thinking about marketing or galleries?

I left home when I was fourteen and moved to California. I wanted to get to LA and go to school there. I know I am going to be an artist; how do I go about doing that? What do artists do to make money, what do they do for a living. I was always pragmatic about art. I don’t want to do art I hate, but I want to make a comfortable living for myself. It came time to graduate in 9th grade and my counselor told me to go to a city school until your grades are good enough to get into UCLA or USC. That is not what I wanted to do.

So I opened the book to art schools, closed my eyes and put my finger down on... Otis Parsons. I thought I would go to school as an art major. The first year you take a range of classes and the second year you go in to your major. In the summer I took some classes on editorial art and the instructor came in the first three classes completely drunk. I thought this is a sign from the universe; if he is so miserable that he teaches drunk, this is not what I want to be doing. I thought it was a sign that I should not get into art as a career, but only for myself. I chose to major in Fashion, thinking how hard can that be? I’ll do it for ten years, make a pile of money and then be an artist on my own terms.

Columbia. After a few years, I moved back to LA working off campus with Nike. I stepped into designing kids wear. Kids have more design spirit than adults. They like pockets and zippers and things to pull, all kinds of fun stuff. So that is where I went with it.

But you moved back.

This is Portland’s heyday. So many creative people move here. They are doing things at a very high aesthetic level. The food is good, the architecture is amazing and people do things so carefully. They care about the history of the place and they really care about where they are taking it in the future. Portland hasn’t grown that quickly, so it has grown more thoughtfully.

Do you have help?

I have an intern that has been with me for two years. When we met, I said, “Can you sew?” And she said, “No.” I said, “Can you Facebook?” And she said, “Yes”. I said, “Okay you’re hired. I can teach you to sew” She has had her hand in everything I do. Tell us about deconstructed couture. One-of-a-kind deconstructed couture. Taking it apart and redoing it is just part of it. One of the most important parts of what I do is the couture draping. The other is that the customer is reflected in the design.

Sonia Kasparian in her Urchin re-design Studio. A show room of especially well designed and skillfully sewn Bridal gowns. Photograph: CNews

You must have an interesting scrapbook.

When my clients bring me older dresses they often have a photograph from the day, usually a relative. A veil from their grandmother’s or the dress from their mother’s wedding and I just love that. One of the things that girls will take special care of is their wedding dress. When they then ask themselves, “What am I doing with this old thing?” It is still in good condition and they give it to their daughter and she brings it to me.

I have a client that brings me her old clothes; she has some old high-end designer pieces with fabulous fabrics that she doesn’t wear anymore. I take them apart and redo them for her.

How do your clients respond to the spontaneity?

I really feel fortunate, I love what I do every single day. I love the unpredictability of the whole thing. And working with the customers. In a million years, I never would have thought I would enjoy clients; especially in Bridal.

These are usually fun easygoing girls and they are being told this is the most important event in your life; you must look the most beautiful ever. That is a lot of pressure and it takes them out of their perspective.

I can make it so easy for them. I tell them this is the one thing you will not have to worry about at all. You will look amazing, you will be phenomenal, you will have so much fun; you can dance in this dress and enjoy yourself. Tell yourself this is the time to be bold; this will be the best costume party you will ever have.

Here is the process: A girl comes to me; we talk about what her dress is going to be. I will sketch out the design and go ahead and build it. Each dress is very different. I send her photos as I go, in between fittings. So she sees it from the beginning, as I make it. What she will see is going to make goose bumps on her arms.

The best I can do is to make her a work of art.
Attitudes from Various Latitudes

Veg 101

Thursday Show Dates: February 23-March 27, Opening Reception: Last Thursday, Feb 23, 6-9 p.m. 2939 Alberta St., 503 281-9048 www.guardinogallery.com

The Portland Storytellers Guild presents a program, “Stories With Attitudes from Various Latitudes” Saturday, March 10th. 7:00 p.m. at the Community Room in McMenamin’s Pub Suggested Donation: $5.00 per person, $10.00 per family (no children under 10). Listeners Beware! Some of these stories can bite, metaphorically speaking! Great stories, great fun!

Veg 101 begins on March 4. Register today! If you’re a veg beginner - or even if you’re well beyond that stage - VEG 101 is the right place to start! This course is a 6-week series on vegetarianism, featuring both a lecture and a cooking demonstration (with samples) each week. To register: http://nwveg.org/veg101

Talisman Gallery

Continuing its community outreach mission, Talisman Gallery (located in Portland’s lively Alberta Arts District) is hosting its second invitational exhibition for local art educators from the Portland area along with some of their most promising art students. Thursday, February 23rd, 5:30-9:00 pm (Last Thursday) Show Dates: February 23- March 25, 1476 NE Alberta Street, http://www.talismangallery.com

The Sprout Film Festival is coming to Portland! The festival aims to raise awareness of the lives, accomplishments and performances of people with developmental disabilities. The Riot at HSRI and Inclusion, Inc. invites the public to experience the first ever Sprout Film Festival in Portland. The festival showcases the lives, accomplishments, and creativity of people with developmental disabilities as directors, videographers and actors. The festival will entertain and enlighten guests with a selection of short films focused on real life challenges including relationships, employment, and general acceptance to fit into a world where persons with disabilities are often treated as second-class citizens. Guests are invited to order from the full McMenamin’s menus in the Theater and enjoy the show.

Funds raised from the event will support the efforts of both The Riot and Inclusion, Inc. to promote the rights of individuals with disabilities and connect them to opportunities in the community that support these citizens to maintain independent and productive lives.

First Annual Sprout Film Festival Saturday, May 12th, 2012, 6:30 – 8:30 p.m. McMenamins Kennedy School Theater 5736 NE 33rd Avenue www.thериалrots.org/products/ sprout-2012

About the Sprout Film Festival

Founded in 2003, Sprout’s mission is to reinforce accurate portrayals of people with developmental disabilities and expose the general public to important issues facing this population. The goal is an enjoyable and enlightening experience that will help breakdown stereotypes, promote greater acceptance of differences and awareness of similarities. www.sproutfilmfestival.org

Concordia University Hosts Free Community Events in March

All events are free and open to the public. For more information, visit the Concordia University website at www.cu-portland.edu/calendar.

Walk, shop, have some good food.

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This is your neighborhood, enjoy it!