

NOTICE NOTICE
NEXT GENERAL MEMBERSHIP MEETING (non-members invited and welcome)

Tuesday April 20, 1976 7:30 p.m.
Seward School Library

please make a
note on your
calendar for this
next important meeting

MAJOR AGENDA ITEMS

- Future of Roanoke Reef???? M. Clemmons, A. Klapper
- Seafirst Eastlake Office Bldg Jim Engrissei
- Eastlake Hotel EIS review Phyllis Boyker
- Central Seattle Community Council Federation
- Reorganization Beth Means
- Goals for Eastlake Review Mark Rasmussen

With the unwelcome prospect of the Eastlake Community once again faced with questionable and intensive physical development, your enterprise, creativity, and sense of community, and attendance at our April 20 meeting, is needed to help insure that Eastlake remains a human community.

We also need you to help refine our GOALS FOR EASTLAKE so that we have a strategy which insures that Eastlake's growth and renewal includes consideration of an urban life of quality. Enclosed with this newsletter is a copy of those goals. Don't be discouraged by the length of the document; it will take only a few minutes to read through it. Concentrate on one or two things that interest you, at least, and bring the goals and your ideas to our next meeting. Let's get it all together!

Ted Choi, President

SEAFIRST EASTLAKE OFFICE BUILDING ANNOUNCED Seafirst Vice President Chet Johnson disclosed preliminary planning for a six, possibly seven, story office building and 600-car parking garage to be located on their existing employee parking lot on the east side of Eastlake Avenue East. The proposed office building will contain 140,000 square feet of office space to accommodate 700 employees and also an expanded Eastlake Branch bank, a heliport on the roof, and two skybridges across Eastlake Avenue East to the existing computer center. It is projected that footings for the building be in place during the third quarter of this year. Jim Engrissei, ECC Land Use/Planning Committee member, promises us an up-to-date status report on the project during the April 20 meeting.

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MEMBERSHIP DUES are past due. Membership runs for one year from January to January, so ifso if you haven't sent Eastlake CC some bread in the last few months, it's due. A reminder letter will be forthcoming, but you don't need to wait. \$3 for businesses and families, \$2 for individuals. It may not seem like much, but without it we won't be able to carry one. With what looks like major participation needed in coming months, every person's support will most certainly be put to good use.

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COMMENTS ARTICLES POEMS ART WORK from residents of the neighborhood are welcomed and encouraged. Please send to A. Klapper 2019 Fairview East, 98102, EA 5-9333. Let us know, too, if you have a good neighbor you think should be featured in the newsletter.

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FOOD DAY was April 8, when national and local observance included fasts, meals prepared from food gleaned from what other people threw out, and demonstrations planned to make people more aware of food shortages and what individuals and groups can do to improve the quantity and quality of food. While we as a community did not celebrate what used to be called Earth Day, here are a few words on the subject, anyway.

The current houseplant mania is no accident, it seems to me. It is an attempt to personalize and at the same time universalize our day-to-day experience and to inject some vitality into our otherwise plastic polluted world. Houseplants aren't just decorator items, although some sell them--and buy them--to be. They are a link to what some would call the spiritual world. They do work to purify air; and anyone who has nursed a sick plant to health or watched a flourishing plant suddenly wither and die has probably experienced the attendant joy or sadness--shades of The Little Prince and his Rose.

And all this plant tending sometimes serves as introduction to growing plants for food--though it is certainly not a necessary step. National magazines have made much to do about gardens growing bushelsful in the middle of Manhattan, unbreathable air and all notwithstanding. So maybe it's possible for us houseboaters and apartment dwellers to do the same thing here.

With the necessity of planting in containers in limited space, yields might not fill the freezer, but they can be substantial. And the fun of eating what you have tended and raised--not to mention the usually more wonderful flavor if only because it's fresher--does something to the mystery of it all, adds to or takes away, I don't know which.

Berries that can grow along fences (raspberries) or actually form hedges (blueberries) can easily fit into an apartment house back yard. If it's in shadow, a white painted board will reflect a lot of light, and numerous things will grow in the shade.

While flowers can't be eaten, they do feed the soil, and companion planting based on tried and true combination of which plants grow best with which is a good way to increase yields and have a variety. The Puget Consumers' Coop has several books on gardening including companion planting and planting organically.

Which brings us to another aspect of gardening especially appropriate to Food Day--composting. After you shrink away with a wrinkled nose, think about all those green celery tops, carrot skins, coffee grounds, eggshells, limp lettuce leaves you've thrown out while fixing dinner. They could become soil instead of meeting an ignominious end. It is food, after all. And it is possible to do it ^{if you live} in an apartment or houseboat. The books say you need air and water and the right bacteria to break down the vegetable matter into soil, and there are innumerable versions of how to layer the components properly to get the bacterial activity up to fevered pitch. Mine isn't strictly by the book, but it seems to work.

I have a plastic covered garbage can into which I dump vegetable cuttings, small as possible, wood ashes once in a while, garden or commercial soil (for the bacteria), and sometimes chicken manure, adding water if it gets dry. It seems to work even with the lid on, though it is not airtight. If the soil isn't added, the decaying vegetables will attract a million flies, and their children's children (that happened to me at first). It seems to work to add a little soil every time I put in some vegetable matter. For more detailed information on composting consult gardening publications (Organic Gardening and Farming, Rodale, is excellent)--and just try it. I wouldn't go so far as to say you could comfortably keep the compost container in the kitchen, but if properly managed it shouldn't be offensive outside.

And while you're separating out the vegetable matter, how about another container for glass and another for cans? It all starts right in the kitchen, and once established it's easy to recycle those items. If the people in an apartment house or dock get together on it, the work of hauling can be spread around.

If you own vacant property in the neighborhood, consider renting it out for a nominal fee to neighbors who would till and plant it, maybe take part of the yield for the rent. Garden projects in evidence (I'm sure there are many more)--at 2017 and 2019 Fairview, both community efforts.

We're not islands, but we're on one--lets make the most of it.

Happy Belated Food Day, 1976.

A. Klapper

(See Mark Clemmons' article on spring for houseplants on page 4)