

BUBBLES PRESS RELEASE



CONTACT: Kirk Giudici 541-912-4585.

PHOTOS: <http://giudicis.com/fair.htm>

HISTORY

Rising Moon Organics (RMO) was welcomed to the Country Fair in 1992. Being one of many food booths producing mountains of trash, RMO changed its approach in 1993 to pursue its trash-free mission. Since 1993, RMO has saved over 100,000 plates, cups and forks from going to landfill. RMO's marked its 15th year at the Fair (2006), by becoming a not-for-profit booth and donated all profits to local organizations.

VISION

We asked ourselves, "How can we create a larger durables washing model that if successful, could possibly lead to satellite durables washing stations around the Fair?" We are passionate about creating less trash and we support the Fair in furthering its trash-free mission. We see the possibilities and have the energy, enthusiasm, and follow-through to actualize this vision.

The Fair is collaborating with the Fern Ridge School District to wash most durables off site, with the hope that a sustainable system can be established on-site in future years. RMO will kick-off this on-site effort in 2007 by washing, drying, and re-supplying 25,000 forks. If we are successful in 2007 & 2008, RMO wishes to collaborate with the Fair in a 2009 vision to grow the washing model elsewhere in the Fair. We named this washing model, Bubbles. Our eventual mission is for Bubbles to wash all durables on site at the Fair.

HOW ARE WE DOING IT?

Imagine the woods in Veneta, Oregon...No running water, no electricity, no sewer or septic system. In creating the Bubbles Project, our focus has been on food-safety, planning logistics, conservation, and building our infrastructure. Our food scientist staff over the last 15 years has set up strict wash-systems with hourly monitoring & inspections. These systems would carry over into our larger Bubbles Vision.

In planning and building Bubbles to life, we created a 550-gallon water tower that gravity feeds into a propane-fired hot water tank. We have three wash stations, each with three to four-compartment sinks. One station is for forks, one for cups, and one for plates. Conserving and keeping our very limited water cleaner, longer water, we first pre-wash everything before it goes through our sinks. All our sinks are concrete, which helps hold the hot soapy wash water at 110°F.

Washing this incredible volume of plates, cups, and forks is one thing, but how do we dry them quickly? Our in-house inventor created a Willy Wonka-style stainless steel convection oven that quickly dries everything. Gray water was a puzzle to solve...Where does it go? The Country Fair was awarded a state certificate for being Oregon's top steward of its rich archeological, 10,000-year-old native buried relics. Due to this sensitive ground issue, a septic system could not be dug. Again our in-house inventor went back to work and created gray-water rovers that haul our dishwasher off-site to be processed into city water.

WHO ARE WE?

Our booth consists of a dynamic, all-volunteer, 50-person team that meets once a year to play and do some good. When not at the fair we live our responsible lives as electrical contractors, architects, builders, artists, chefs, massage therapists, teachers, bartenders, gray water specialists, bookkeepers, inventors, mothers, fathers, teens, doctors, food scientists, entrepreneurs, realtors, graphic artists, and surgeons.

WHO'S FUNDING THE BUBBLES PROJECT?

Rising Moon supports this project by supplying construction costs, on-site wash management, safety procedures, labor costs, supplies & propane, and carries the responsibility of this vision. Bubbles would not be possible without the help of the Oregon Country Fair staff, as well as its amazing Recycling Team and Food Committee. Other supporters of this project include Bring Recycling, Valley Restaurant Supply, and Eugene Freezing and Storage.

OUR MISSION STATEMENT...

We are a not-for-profit booth that gives back to our community through friendly service, fabulous food, and financial donations. Here at the Fair, our friendship is united in our annual restaurantorial expression of food, fun, & festivities. We aim to be positive, generous, reliable and equal participants in this multi-generational celebration. Our booth is owned equally and we seek to have all pre-fair work distributed evenly by 2010. We place as the highest priorities; fun, sustainability & willfulness toward wastelessness. We strive toward a trash-free fair by 2010, and aiding our planet in finding peace & love.