

Community Center Background and Additional Information

Planning Charrette

9/27/2014

WHERE WE CAME FROM... THE HISTORY BEHIND the PROJECT

Annual attendance at the Fair has been around 45,000 people, making it one of the largest gatherings in the Northwest. A multitude of volunteers prepare the site each spring and restore it after the event each summer.

The Fair kitchen provides food for up to 1000 people per meal; to support this activity the Fair Board has identified the goal of constructing a permanent Kitchen to support volunteers. In addition, the Oregon Country Fair (OCF) is considering constructing a Community Center, of which the kitchen is a part. The Community Center would accommodate year round activities such as fair related gatherings, retreats, and other events.

A committee was formed by the Fair Board of Directors to explore options. In February of 2011 the Board affirmed support of the OCF Community Center Committee's (CCC) current concept with the understanding that it will likely be modified and refined as additional research is conducted and design issues are addressed.

The report envisioned a kitchen of 4,000 square feet with the total building size at 10,000 square feet including a seating area able to accommodate 500 people. The OCF CCC recommendation passed by unanimous vote (10 to 0). Subsequently this option was estimated to be approximately \$200 per square foot. Our next step is to engage with the fair family to check in and clarify the opportunities identified by our committee at the September 27th, 2014 planning charrette.

WHERE WE ARE...COMMITTEE ACTIVITIES AND IDEAS

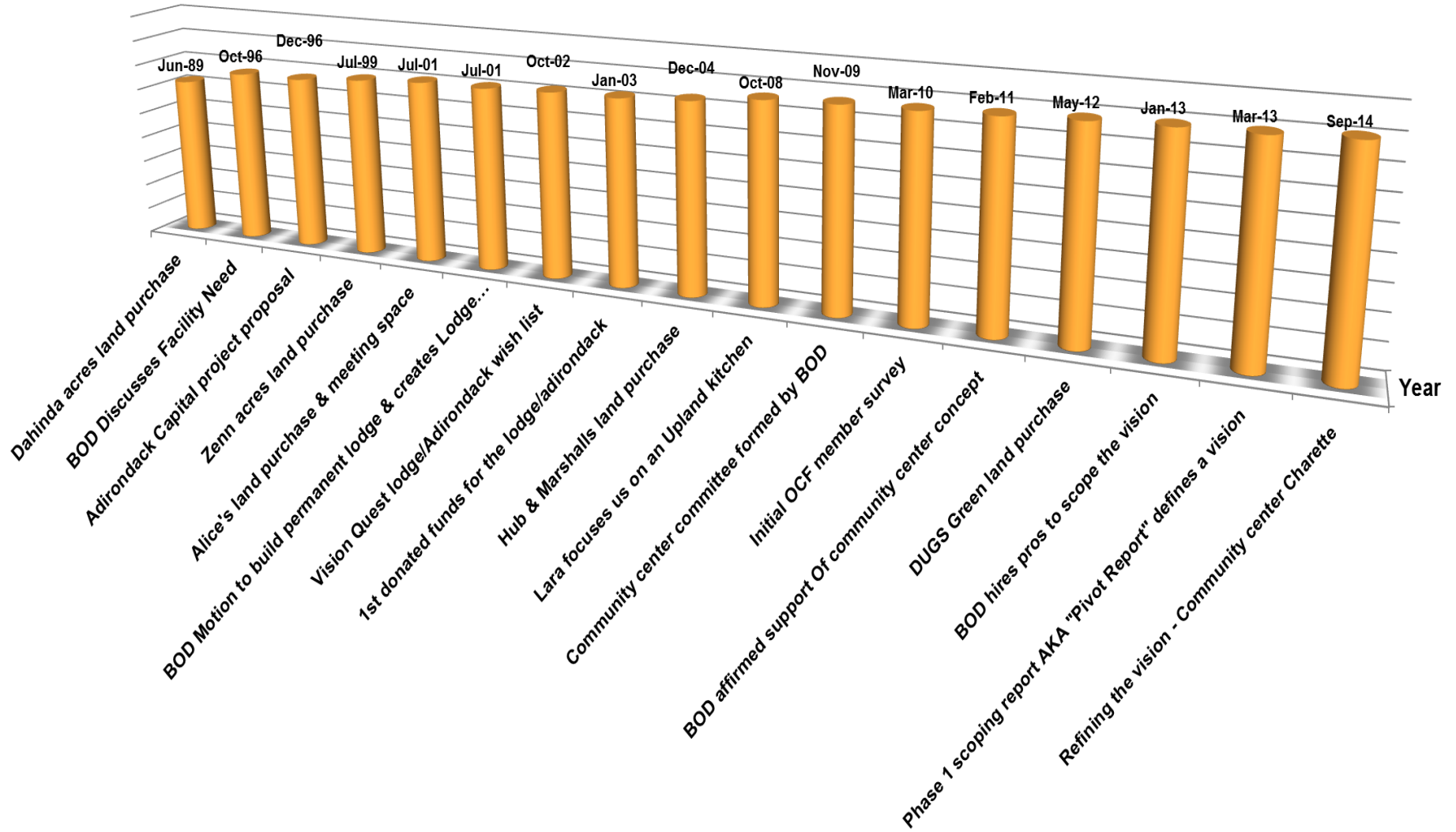
What is our vision of a community center? It will be a permanent facility where the services that support our heart, hearth, and home spirits reside.

We currently use a combination of off site rented facilities, temporary kitchen spaces, on site existing residential buildings, and other outdoor spaces to facilitate the thousands of volunteers that support and enhance our annual programs and events.

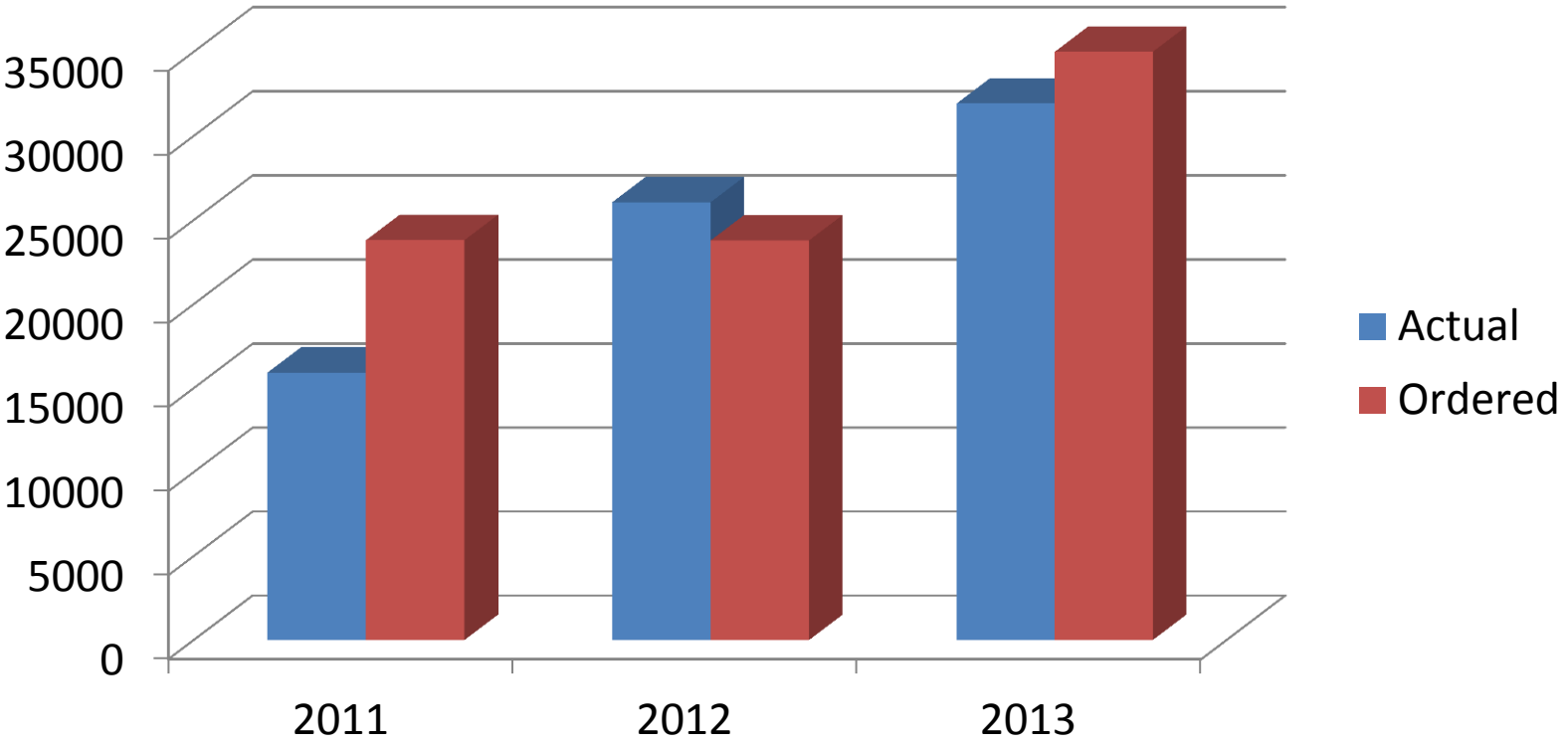
The OCF Board of Directors (BOD) tasked the Community Center Committee (CCC) with research into design and funding for an uplands kitchen & community center. Here are some of the steps that the CCC has taken so far:

- understanding that our kitchen in the floodplain is unsustainable
- identifying challenges with current year round meeting spaces
- gathering fair family operational input (kitchen crew, crew coordinators, etc)
- consulting with architectural and engineering professionals to prepare a preliminary site report
- engaging an on going dialogue with fair family
- beginning research on the fund raising process

Community Center Historical Time Line

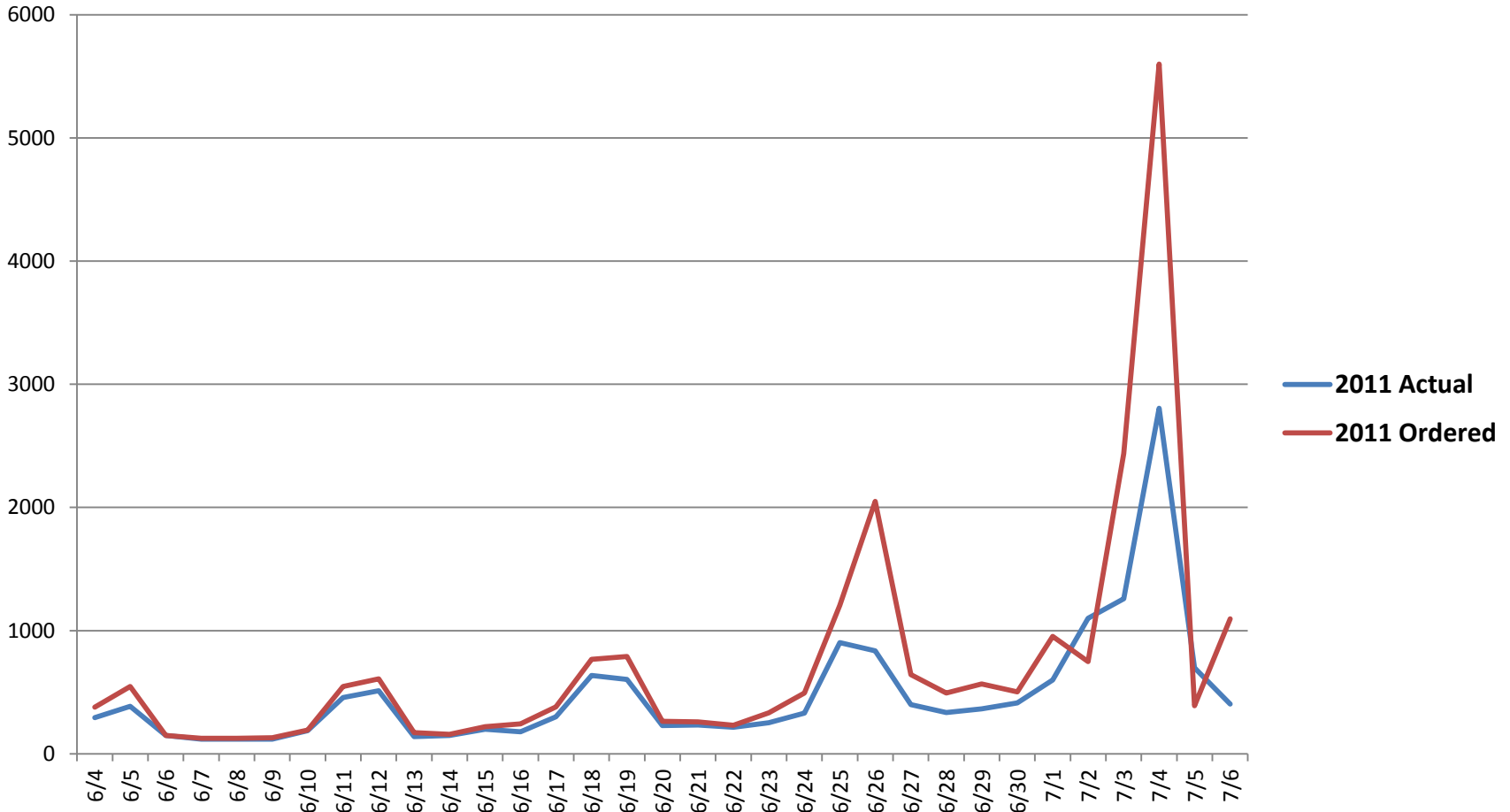


Number of Meals Served Pre-Fair*

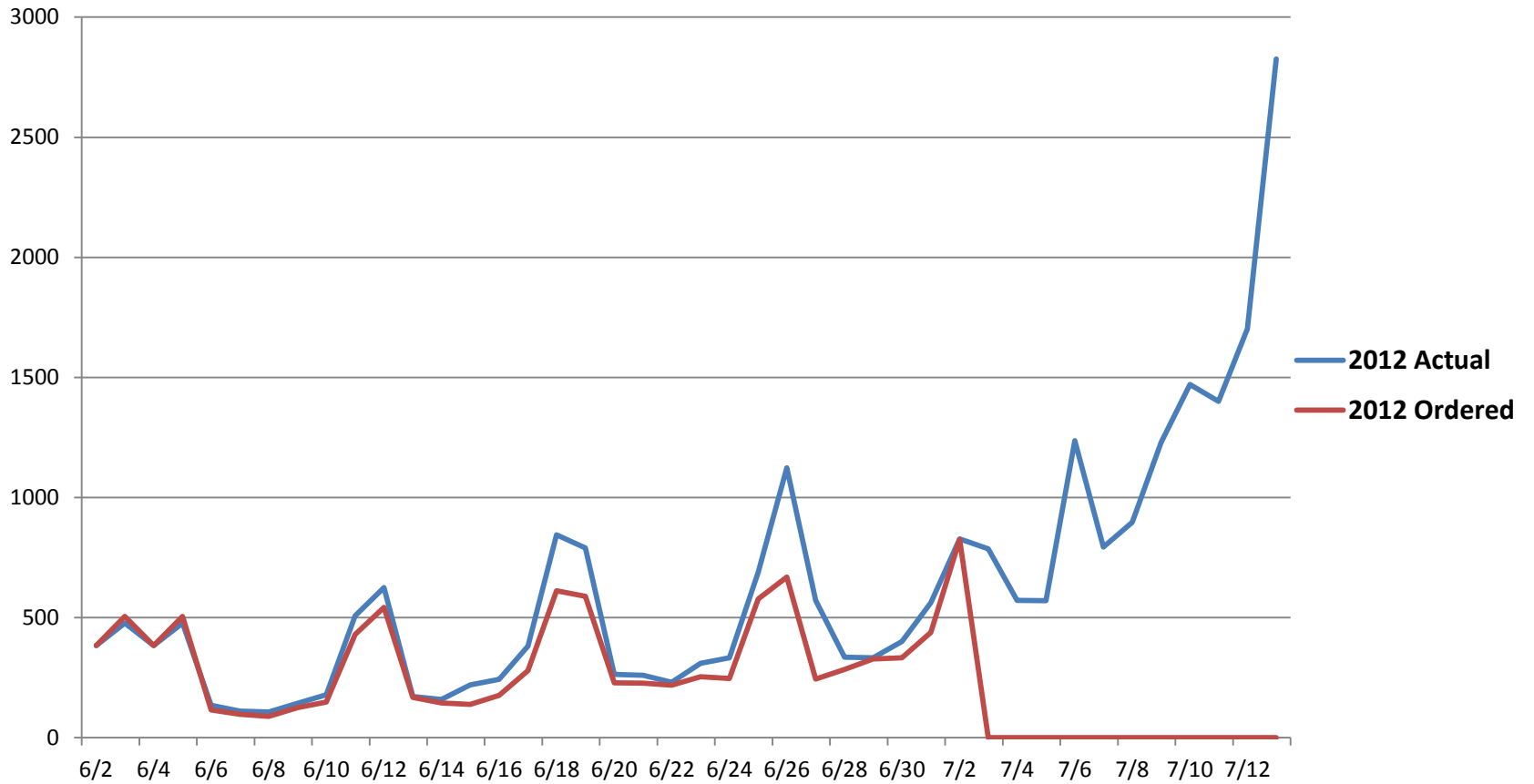


*Consistent data for meals served post fair was not available

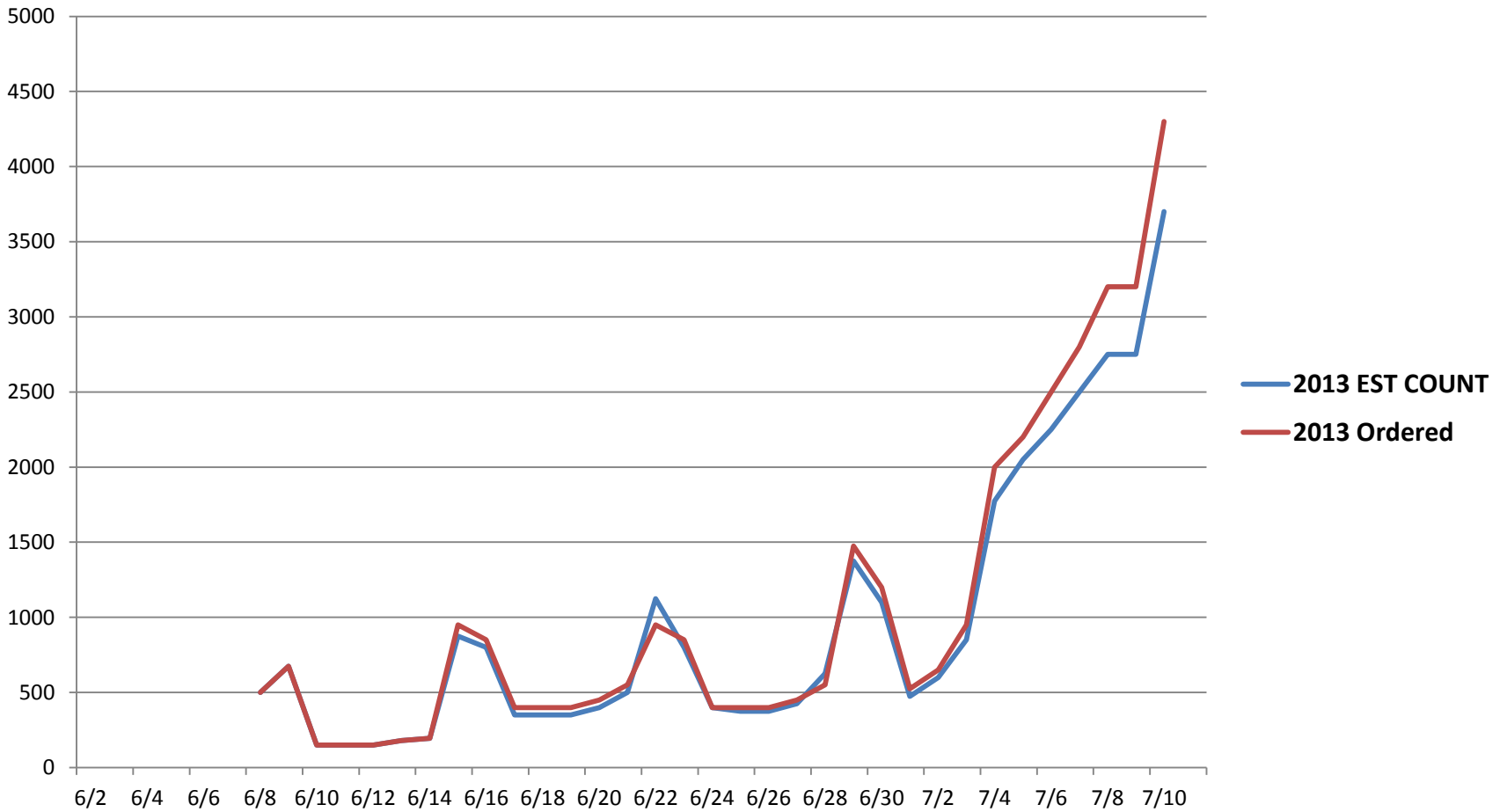
2011 Daily Meal Count Pre-Fair



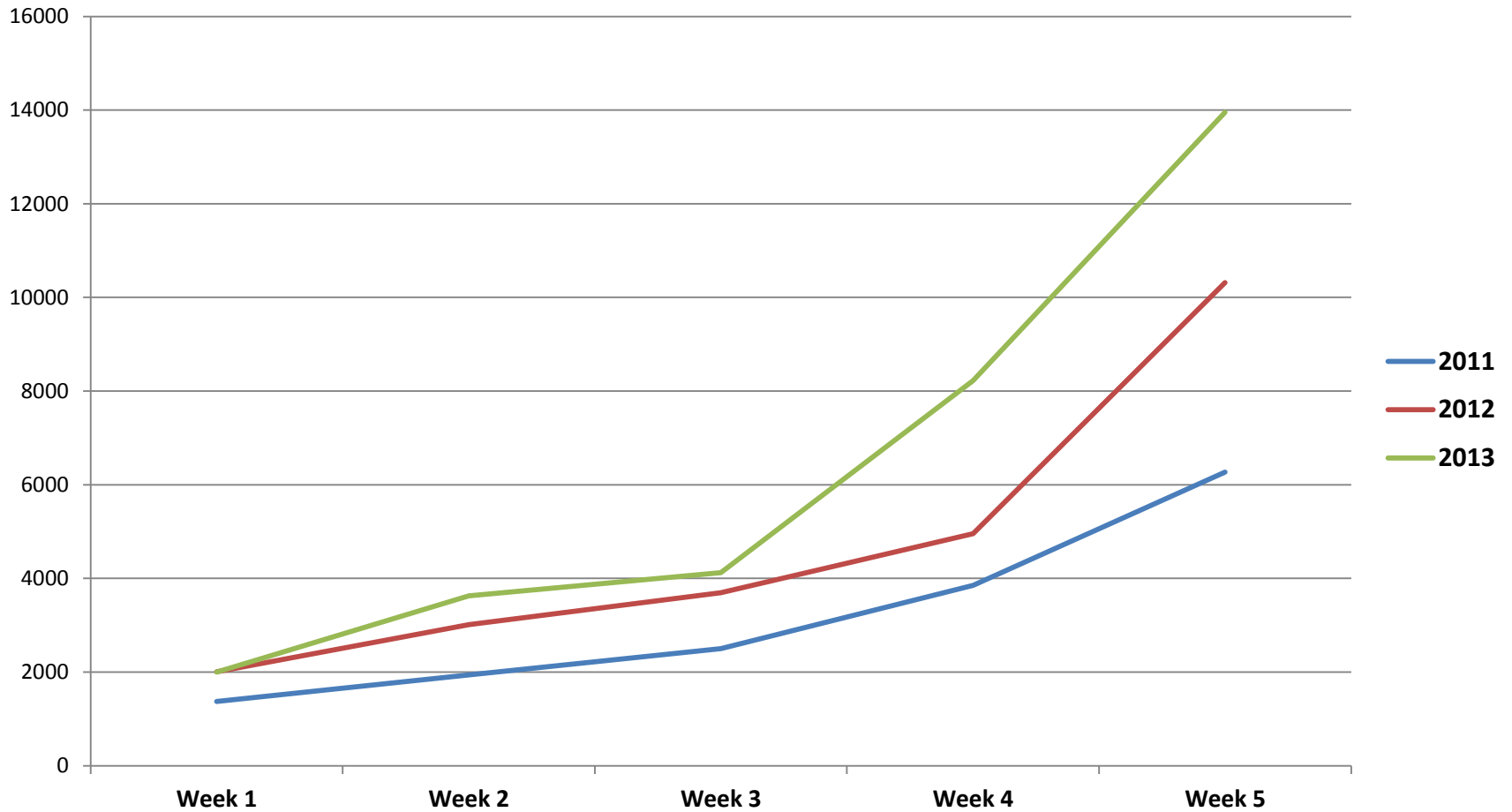
2012 Daily Meal Count Pre-Fair



2013 Daily Meal Count Pre-Fair



Year Over Year Actual Meals per Week



Meal Count Additional Notes

- Lunch generally serves the most people, although sometimes it is dinner, especially Saturday nights
- The largest number of people served for any one meal by year
 - 2011: 1883
 - 2012: 1124
 - 2013: ~1500
- Average number of people served per meal by year
 - 2011: 162 (Lunch only average is 172)
 - 2012: 267 (Lunch only average is 266)
 - 2013: 334 (Lunch only average is 366)

Grey Water Question

- Although we were able to get a grey water system built and functional for the main camp kitchen this year, it required massive pumping efforts. Until this year it was unknown what our daily grey water volume was out of Main Camp over the 6 weeks.
- At the peak usage, **daily** pumping was required. Our estimate of **2500 gallons a day** was near accurate but over a greater period of time than was imagined.
- The cost for **one** pump was **\$400**. This additional unexpected work also impacted Honeybucket's abilities to manage their other activities on property

**INDOOR & OUTDOOR COVERED SIZE
TOPIC SESSIONS**

Indoor Seating Space Allowance

Type of Operation	Square Feet per seat*
Cafeteria, commercial	16-18
Cafeteria, college and industrial	12-15
Cafeteria, school lunchroom	9-12
Banquet, minimum	10-11

This is seating only and does not include space for things like a drink station or dish return

*Formula obtained from broadly accepted design standards

Indoor Seating Space Requirement Example Calculation

- Number of people eating a meal indoors
 - Example: 200
- Divided by number of “table turns” (how many different people will sit in the same spot in the course of a meal)
 - Example: 200 people/2 table turns = 100
- Multiply this x square feet for type of operation
 - Cafeteria (college and industrial) 12-15 sq ft
 - Example: 100 x 12-15sq ft = **Total 1200 - 1500 sq ft**

**KITCHEN SIZE – INDOOR & OUTDOOR
TOPIC SESSION**

Kitchen Area Allowance per Meal

Type of Facility Square Feet	Estimated Maximum Meals per Hour*				
	200 or less	200-400	400-800	800-1,300	1,300-7,500
Cafeterias/ Industrial Lunchrooms - Sq Ft	5.0 - 7.5	4.0 - 5.0	3.4 - 4.0	3.0 - 3.5	1.8 - 3.0
School Lunchrooms - Sq Ft	3.3 - 4.0	2.2 - 3.3	2.0 - 3.0	1.6 - 2.5	1.6 - 2.0

This is an **average** square footage allowance. If the kitchen uses largely pre-prepared food, the space required will be considerably reduced. If many foods are made from scratch, the space required may considerably increase.

*Formula obtained from broadly accepted design standards

Kitchen Area Requirement

Example Calculation

- Determine maximum number of meals per hour
 - Example: 300
- Determine Type of Facility
 - Example: Cafeteria lunchroom
 - 4.0 – 5.0 square foot
- Multiple number of meals x square foot for type of facility
 - Example: $300 \times 4 - 5 \text{ sq ft} = \text{Total } 1200 - 1500 \text{ sq ft}$