

## **NOTES FROM THE 4<sup>TH</sup> SUSTAINABLE FOCUS GROUP MEETING (July 13, 2005)**

### **NEW MEMBERS**

The discussion about new members/participants-Sali spoke of her Denver group that grew to 100, and then said ok, if you want to be in the cohousing put in \$100, and the group became 35, and finally became 11 that wanted to move forward. So we agreed we'll deal with being too many, when it's a problem. In this way people can self select, come and go as it suits them.

On the way home, Rebecca commented it was boring to sit and hear as the new participants get caught up as to what we're doing, who we are, etc....so I have the idea of preparing "packets", say a folder where the previous notes and visual aids are kept. Everyone has one, and each meeting new stuff is added...that way you can use it as a resource to refresh your memory, or show it to friends that are interested...or give a copy to someone that wants to join up...etc. The other option that comes to my mind is have the Yahoo group online forum that is setup, become the go to place.

### **DECISION MAKING**

Rebecca reported- she has a thick folder of info on how different groups have made decisions and worked out disagreements. There is a wealth of info out there; we don't have to reinvent the wheel. She'll be presenting a few ideas each meeting.

- 1) There's a whole world of ways to make decisions beyond consensus.
- 2) Manager and planners (from Twin Oaks)-non hierarchical , power spread around. Managers are given a budget and take care of bikes, food buying, grounds etc. if community notices problem, the planners come in and look into the situation, evaluate, submit a proposal and the group votes.
- 3) Another group would keep talking until the truth is obvious.

### **SHARED KITCHEN, TWO MASTER SUITE HOMES**

Brian presented a floor plan that had a shared kitchen and two master suites...A lively discussion ensued where Sali spoke about a great place she owned in Denver and 5 adults shared. The house had 5 bedrooms, 5 baths, everyone had their own telephone line and their own bath. 4 of the residents were single adults and one was a parent that had a daughter every other weekend. The kitchen was shared, and "the thing that made it work" was 1) you cook, you clean up, and 2) a maid cleaned up once a week. There were three fireplaces in three different rooms, so there were optional places to eat.

Other suggestions to make shared living work; 2 dishwashing machines, and a refrigerator with two doors.

### **10 LIVE/WORK HOMES AROUND A COMMON COURTYARD CONCEPT**

Brian also presented the shared courtyard/ compound layout, he and Roy created. The 10 live/work units have commercial bottom floors, with two floors of living above. The plan received a positive response, though the location it happened to be designed for, Oshara Village on Richards Ave, between the Interstate and SF Community College was seen as problematic, as the commercial may not be viable for several years until the daily car count goes up to 14,000 per day. The group was more enthusiastic if the site was closer in town.

**NEXT MEETING...IS SEPTEMBER 8<sup>th</sup>, 6:30-7:00 at Roy's Place**