

## Smart Growth: Coordinating Land Use and Transportation Planning

**Thursday, February 22, 2007**

### SPEAKER

**Reid Ewing**, Ph.D., Research Professor,  
National Center for Smart Growth,  
University of Maryland

As one of the nation's leading transportation experts, Reid Ewing is a much sought-after speaker, delivering over 100 addresses in 30 states over the past five years. Venues for his featured addresses have included the National Press Club and Congressional committees.

At this joint meeting with East Bay Traffic Engineers, Mr. Ewing will lay out principles of coordinated land use and transportation planning, and provide best-in-class examples of regional planning, community design, transit-oriented development, context-sensitive highway design, and access management.



### SCHEDULE

11:30 a.m. Check-in & Social Time  
12:00 p.m. Presentation followed by Q&A  
1:15 p.m. Meeting Adjourns

### MEETING LOCATION

**Ristorante Raphael** in downtown Berkeley  
2132 Center Street (between Oxford and Shattuck)  
Berkeley, CA 94704  
Phone: 510-644-9500  
[www.ristoranteraphael.com](http://www.ristoranteraphael.com)

### ACCESS

**Public Transit:** Located one-half block from the Berkeley BART station (toward campus). See [511.org](http://511.org) for other transit options.

### Driving:

From I-580/I-80: Take University Avenue exit, turn right on University Avenue, right on Shattuck Avenue and left on Center Street.

From 24 W: Exit at Tunnel Road (Ashby Avenue); turn Right on Shattuck Avenue and right on Center Street.

**Parking:** Validated parking available at the following locations:

- Allston Way Garage, on Center St. between Shattuck & Milvia,
- Center Street Garage, on Center St. between Shattuck & Milvia, and
- Oxford Lot on Oxford St. & Allston Way.

### MENU CHOICES

Lunch will be served with green salad or caesar salad. Choose from the following main entrees:

- (F) FUSILLI DEL BOSCO - pasta, mushrooms, garlic, white wine and parsley
- (S) SOLE DOREE - Fish Fillet of sole, egg batter, panfried with roasted potatoes
- (B) BOCCONCINI DI SALMONE - salmon cubes, cherry tomatoes, black olives, garlic, olive oil served with polenta
- (P) POLENTA BOLOGNESE - Polenta pie stuffed with soy meat & tomato sauce

### PRICES

\$5 Students, \$25 Members, \$35 Non-Members

### HOW TO SIGN UP

Send your menu choices (entrée and salad), name, affiliation, phone number, and membership status (student, ITE member, or non-member) to [events@sfbayite.org](mailto:events@sfbayite.org).

**NOTE:** If you don't have e-mail access, phone your RSVP in to Nate Chanchareon at (415) 495-6201.

### RSVP DEADLINE

The RSVP deadline is **Tuesday, February 20 at Noon**. Your early RSVP is greatly appreciated. Cancellations after Noon on February 20th will be charged the full lunch price