

BART at 35: The Past, Present, and Future

Thursday, February 21, 2008

For 35 years, the Bay Area Rapid Transit (BART) provides safe, high quality and clean rapid transit service to Bay Area citizens. It is an attractive alternative to driving and has brought diverse neighborhoods together into one larger Bay Area community.

As BART records all-time highs in ridership in 2007 and system milestones, it faces tough issues such as projected operating financial deficits, equipment and infrastructure renovations, along with needed seismic, security, service and expansion upgrades. BART is also developing the Regional Rail Plan with MTC and Caltrain, with objectives that include integrating passenger rail systems and improving interfaces with connecting services to increase travel by transit.

At this meeting, the newly elected BART Board of Director President will provide her insights to the agency's past and present, and how BART is preparing to meet challenges of the future.

SPEAKER

Gail Murray, President, BART Board of Directors

SCHEDULE

11:30 Check-in & Social Time
12:00 Lunch Service & Introductions
12:15 Presentation followed by Q&A
1:15 Conclusion of Meeting

MEETING LOCATION

**Caltrans District 4 Headquarters
Parkview Room, 15th Floor.**

111 Grand Avenue (at the corner of Webster St and Grand Ave) in downtown Oakland

ACCESS

Public Transit: Walking distance from 19th Street Oakland BART. See <http://www.511.org/> for other transit options.

Driving/Parking: Near Highways 880, 980, and 580. Pay parking lots located on Grand Ave.



Photo credit: redkid.net

MENU CHOICES

Boxed lunches will be served including a sandwich, chips, chocolate chip cookie, and bottled water.

For the sandwich, choose from:

(V) VEGGIE: Guacamole, black olives, lettuce, tomato, red onions, mushrooms, mozzarella, cheddar, red wine vinaigrette dressing

(C) HONEY BOURBON CHICKEN: Chicken, lettuce, tomato, red onion, Honey Bourbon Mustard and Zesty Grille Sauce

(T) TUNA: Tuna salad, mozzarella, lettuce, tomato, red onions, red wine vinaigrette dressing

(B) BLACK ANGUS: Black Angus steak, mozzarella, cheddar, mushroom, sauteed onions, honey bourbon mustard, and zesty grille sauce

(I) CLASSIC ITALIAN: Salami, pepperoni, capicola, ham, mozzarella, lettuce, tomato, red onion, black olives, red wine vinaigrette dressing

LUNCH PRICES

Students: FREE, ITE Members: \$15, Non-Members: \$25

HOW TO SIGN UP

Send your **menu choice**, name, affiliation, phone number, and membership status (student, ITE member, or non-member) to Mike Dahlin at events@sfbayite.org, or phone (510) 869-9936.

RSVP DEADLINE

The RSVP deadline is **Tuesday, February 19, 2008 at Noon.** **RSVPs are required** (no walk-ins) because a special guest pass will be required for check-in. Cancellations will be accepted up to 24 hours before the event.