Businesses sidestep divestment with employee trusts

By Bob Lasko

Businesses are sidestepping divestment with employee trusts. The move allows the companies to satisfy political demands while, at the same time, enjoy a tax advantage and perhaps even a moral benefit.

By Bruce Bonds

Women’s groups said yesterday that they are concerned about the presence of strippers at fraternities. Women, they said, are showing a lack of sensitivity to women’s rights.

By Barbara Thompson

Penn Women’s Alliance Coordinator Constance Natalis said last night that she will protest the fraternities’ claims that employing strippers is part of their tradition. She continued, "It’s pretty pathetic that they can’t come up with anything better to do."

By Kim Hull

Coordinators of the 30-minute rally yesterday that the nomination is a "dead" issue. Somekawa said, "Students at the rally that the nomination is "dead.""

By David Lasko

Next to having patients and understanding the importance of health care, the medical student's most complex ethical dilemma is: "Should the hospital be allowed to perform an abortion?"

Parking problems plague profs

By Bob Lasko

Several professors who have pulled out of South Africa stock have received no acknowledgement from their employers. The move allows the companies to satisfy political demands while, at the same time, enjoy a tax advantage and perhaps even a moral benefit.

By Bruce Bonds

Women’s groups said yesterday that they are concerned about the presence of strippers at fraternities. Women, they said, are showing a lack of sensitivity to women’s rights.

By Barbara Thompson

Penn Women’s Alliance Coordinator Constance Natalis said last night that she will protest the fraternities’ claims that employing strippers is part of their tradition. She continued, "It’s pretty pathetic that they can’t come up with anything better to do."

By Kim Hull

Coordinators of the 30-minute rally yesterday that the nomination is a "dead" issue. Somekawa said, "Students at the rally that the nomination is "dead."

By David Lasko

Next to having patients and understanding the importance of health care, the medical student's most complex ethical dilemma is: "Should the hospital be allowed to perform an abortion?"

Parking problems plague profs

By Bob Lasko

Several professors who have pulled out of South Africa stock have received no acknowledgement from their employers. The move allows the companies to satisfy political demands while, at the same time, enjoy a tax advantage and perhaps even a moral benefit.

By Bruce Bonds

Women’s groups said yesterday that they are concerned about the presence of strippers at fraternities. Women, they said, are showing a lack of sensitivity to women’s rights.

By Barbara Thompson

Penn Women’s Alliance Coordinator Constance Natalis said last night that she will protest the fraternities’ claims that employing strippers is part of their tradition. She continued, "It’s pretty pathetic that they can’t come up with anything better to do."

By Kim Hull

Coordinators of the 30-minute rally yesterday that the nomination is a "dead" issue. Somekawa said, "Students at the rally that the nomination is "dead."

By David Lasko

Next to having patients and understanding the importance of health care, the medical student's most complex ethical dilemma is: "Should the hospital be allowed to perform an abortion?"

Parking problems plague profs

By Bob Lasko

Several professors who have pulled out of South Africa stock have received no acknowledgement from their employers. The move allows the companies to satisfy political demands while, at the same time, enjoy a tax advantage and perhaps even a moral benefit.

By Bruce Bonds

Women’s groups said yesterday that they are concerned about the presence of strippers at fraternities. Women, they said, are showing a lack of sensitivity to women’s rights.

By Barbara Thompson

Penn Women’s Alliance Coordinator Constance Natalis said last night that she will protest the fraternities’ claims that employing strippers is part of their tradition. She continued, "It’s pretty pathetic that they can’t come up with anything better to do."

By Kim Hull

Coordinators of the 30-minute rally yesterday that the nomination is a "dead" issue. Somekawa said, "Students at the rally that the nomination is "dead."

By David Lasko

Next to having patients and understanding the importance of health care, the medical student's most complex ethical dilemma is: "Should the hospital be allowed to perform an abortion?"

Parking problems plague profs

By Bob Lasko

Several professors who have pulled out of South Africa stock have received no acknowledgement from their employers. The move allows the companies to satisfy political demands while, at the same time, enjoy a tax advantage and perhaps even a moral benefit.

By Bruce Bonds

Women’s groups said yesterday that they are concerned about the presence of strippers at fraternities. Women, they said, are showing a lack of sensitivity to women’s rights.

By Barbara Thompson

Penn Women’s Alliance Coordinator Constance Natalis said last night that she will protest the fraternities’ claims that employing strippers is part of their tradition. She continued, "It’s pretty pathetic that they can’t come up with anything better to do."

By Kim Hull

Coordinators of the 30-minute rally yesterday that the nomination is a "dead" issue. Somekawa said, "Students at the rally that the nomination is "dead."

By David Lasko

Next to having patients and understanding the importance of health care, the medical student's most complex ethical dilemma is: "Should the hospital be allowed to perform an abortion?"

Parking problems plague profs

By Bob Lasko

Several professors who have pulled out of South Africa stock have received no acknowledgement from their employers. The move allows the companies to satisfy political demands while, at the same time, enjoy a tax advantage and perhaps even a moral benefit.

By Bruce Bonds

Women’s groups said yesterday that they are concerned about the presence of strippers at fraternities. Women, they said, are showing a lack of sensitivity to women’s rights.

By Barbara Thompson

Penn Women’s Alliance Coordinator Constance Natalis said last night that she will protest the fraternities’ claims that employing strippers is part of their tradition. She continued, "It’s pretty pathetic that they can’t come up with anything better to do."

By Kim Hull

Coordinators of the 30-minute rally yesterday that the nomination is a "dead" issue. Somekawa said, "Students at the rally that the nomination is "dead."

By David Lasko

Next to having patients and understanding the importance of health care, the medical student's most complex ethical dilemma is: "Should the hospital be allowed to perform an abortion?"
By Debbie Abrams

"We need Date Night," the big show for the season for the University's anti-imprisonment comedy group, Without a Net, opened tonight at 8 p.m. in 40th & Walnut. 

"You know you're going to laugh when you see us," said Carol Barner, "the group was founded by a University student last fall and the members of our first performance are the same."

The group performs by placing improvised situations into the audience, who respond to the situations in an active and participatory manner. The group's performances are aimed at educating and informing the audience about social issues.

During the first performance, which was attended by over 100 people, the group performed several skits, including one about the history of the Nation of Islam and the relationship between the Nation and the spread of AIDS.

"The group is doing a great job in bringing attention to the issue of AIDS," said Nation of Islam representative Abdul Muhammad. "We need to consume our energies, find a cure, and avoid the disease."
It's Rouse to the rescue again

By Pamela Schulman

We'll fast forward back to the present of the Constitution's bicentennial celebration, local developer Willard Rouse wasted no time in taking his next project: trying to save Philadelphia's answer to New York's Pennsylvania Convention Center, the State and City.

The Pennsylvania Convention Center, presently projected for 1991, would be no debate or discussion previous to the vote. Rouse officially became the board's chairman during a meeting last Thursday afternoon, which ran just 16 minutes.

Chairman during a meeting last Thursday afternoon, which ran just 16 minutes, Rouse wasted no time in tackling his first project. Rouse was not always thought of as a good choice, however. When the Philadelphia developer was first suggested for the position, some authority officials expressed the opinion that the vote would probably be delayed and confirmatory by the state Senate.

According to board members, the convention center is presently projected for 1991. Despite the problems which still threaten to destroy the project over the issue of Wright's resignation in late August.

Following the vote Thursday, State Senator William Hershock, who supported the move to get Wright off the board, spoke encouragingly about the effect he feels Wright's departure would make no comment at last week's meeting on what phase the project is currently in, he did say that the project is currently in the very, very strong sense of commitment.

La Belle Femmé Nail Salon
University Special
Haircut* $10
Polish* $12
Footbath* $4
Gift Certificates available
111 S. 20th St. (between Walnut & Hansom) 267-0637

311 Cooper St. #3, Cherry Hill, N.J. 08004
Reasonable rates.

CAMPUS INDIA
restaurant

GET INTO THE GRIND
SCHOOL OF YOUR CHOICE
MCAT, DAT, NCLEX, NMB, CPA, BAR REVIEW & OTHERS
Prepare with The Best

SPrUCE STREET SUnHMA

The convention center will be located between 11th and 13th Streets. The Senator for the Convention Center. It is presently projected for 1991.

The convention center is presently projected for 1991. Difficulties in obtaining state funds have also slowed the project down.

Rouse officially became the board's chairman during a meeting last Thursday afternoon, which ran just 16 minutes, Rouse wasted no time in tackling his first project. Rouse was not always thought of as a good choice, however. When the Philadelphia developer was first suggested for the position, some authority officials expressed the opinion that the vote would probably be delayed and confirmatory by the state Senate.

Board member (609) 387-9695

La Belle Femmé Nail Salon
University Special
Haircut* $10
Polish* $12
Footbath* $4
Gift Certificates available
111 S. 20th St. (between Walnut & Hansom) 267-0637

311 Cooper St. #3, Cherry Hill, N.J. 08004
Reasonable rates.

CAMPUS INDIA
restaurant

GET INTO THE GRIND
SCHOOL OF YOUR CHOICE
MCAT, DAT, NCLEX, NMB, CPA, BAR REVIEW & OTHERS
Prepare with The Best

SPrUCE STREET SUnHMA

The convention center will be located between 11th and 13th Streets. The Senator for the Convention Center. It is presently projected for 1991.

The convention center is presently projected for 1991. Difficulties in obtaining state funds have also slowed the project down.

Rouse officially became the board's chairman during a meeting last Thursday afternoon, which ran just 16 minutes, Rouse wasted no time in tackling his first project. Rouse was not always thought of as a good choice, however. When the Philadelphia developer was first suggested for the position, some authority officials expressed the opinion that the vote would probably be delayed and confirmatory by the state Senate.

Board member (609) 387-9695

La Belle Femmé Nail Salon
University Special
Haircut* $10
Polish* $12
Footbath* $4
Gift Certificates available
111 S. 20th St. (between Walnut & Hansom) 267-0637

311 Cooper St. #3, Cherry Hill, N.J. 08004
Reasonable rates.

CAMPUS INDIA
restaurant

GET INTO THE GRIND
SCHOOL OF YOUR CHOICE
MCAT, DAT, NCLEX, NMB, CPA, BAR REVIEW & OTHERS
Prepare with The Best

SPrUCE STREET SUnHMA

The convention center will be located between 11th and 13th Streets. The Senator for the Convention Center. It is presently projected for 1991.

The convention center is presently projected for 1991. Difficulties in obtaining state funds have also slowed the project down.

Rouse officially became the board's chairman during a meeting last Thursday afternoon, which ran just 16 minutes, Rouse wasted no time in tackling his first project. Rouse was not always thought of as a good choice, however. When the Philadelphia developer was first suggested for the position, some authority officials expressed the opinion that the vote would probably be delayed and confirmatory by the state Senate.

Board member (609) 387-9695

La Belle Femmé Nail Salon
University Special
Haircut* $10
Polish* $12
Footbath* $4
Gift Certificates available
111 S. 20th St. (between Walnut & Hansom) 267-0637

311 Cooper St. #3, Cherry Hill, N.J. 08004
Reasonable rates.
Events

**TODAY**

LUNCH WITH ARISTE 12 noon, University Club. President of Mary Tyler Moore Television. He has supervised production of such series as L.A. Law, Benton Harbor, Stan Hart and Providence. All areas welcome.

**TODAY**

CIGAR S MURVING 
WEDNESDAY, OCTOBER 14, 7PM

A2 Discussion of this year's debate with the PPU Debate Team. JCAB 898-8265.

**TODAY**

MUSIC曎CING Art and Photography Introductory meeting. Wednesday, October 7th. 5pm. Reception at 5pm. Lecture will be on Thursday at 7pm in Hill Library.

**TOMORROW**

The Daily

ATTENTION: Sr. & Jr. Class. The Phillips House Rush Team will be there to introduce you to members and prospective members. Please be there to prepare for rush. Members and prospective members are welcome.

ATTENTION: Sr. & Jr. Class. The Phillips House Rush Team will be there to introduce you to members and prospective members. Please be there to prepare for rush. Members and prospective members are welcome.

---

Women's groups criticize using strippers

Continued from page 1

into fraternity houses.

"I am very concerned that certain fraternities on this campus actively support the sexual exploitation of women," said Julia G. B. Riepl, who works with both functions where strippers performed. Included in the ZBT group was an individual who was characterized by one freshman who attended the event as "degrading and degrading.

One freshman rush at the ZBT West last night reportedly had strippers on stage and interacted with the women who were dancing.

D'Laas said that she does not want this practice to continue, adding that the actions increase the potential for incidents of sexual harassment on campus.

"I think that it is important for the women in fact participate sexual harassment on campus. She explained that the lack of an explicit rule to women and may have influenced the way in which attendance at the event was handled.

D'Laas charged that the sexual nature of the events and the presence of women at the fraternities are illegal alcohol during the rush process. Fraternity members who worked the event said that the dry rush system brings stripping into fraternities more justifiable, noting that dry rush encourages fraternities to hold alternate forms of entertainment to attract freshmen.

"The fact that sexual exploitation is taking over for alcohol is distasteful," D'Laas said. I hope that the University administrators look at the impact. It is my belief that the fraternity brothers are perpetrating the exploitation of women.

Fraternity brothers last night defended the practice of employing strippers at rush events. Alpha Chi Jjla President Frank Edward's, said that the strippers performed at his house Thursday night was not taken seriously.

"We didn't do it because it was a major event," Edward's said. "We did it because we thought it would be entertaining.

Edward's said that the Acting Vice President for University Welfare Kris Femino said that the University is not doing anything to formulate a policy on fraternities' and sorority's use of strippers at rush events.

"I thought it was a pretty cool idea to get players into the frat houses like that," Femino said. "And I think it's just for fun.

She also said that the does not feel that the locations can be any serious problem on campus, since women are just attending the rush events. Femino added that the Rush Board is considering the permission for strippers at rush events.

"I can't say when," Femino said. "It's up to them."

Femino said that the Greek system should itself in a contextual situation by considering these strippers.

"I don't think it's good policy for the Greek system," Femino said. "I can't see any reason other than strippers and alcohol.

She questioned the ICC's role in developing any policy concerning rush entertainment.

"It seems that the fraternities have minds of their own and they are not working together," she said.
VoiceMail lets students take messages, wake up to ring of phone

Construction takes parking spaces away from Medical School professors

Rally condemns Bork Supreme Court nomination

ATTENTION: All Students interested in RESEARCH!!

HE A NASSAU FUND

has been established to help fund outstanding undergraduate research

Submit proposals to the Office of Undergraduate Dean by NOVEMBER 10th, 1987.

School of Arts and Sciences: Associate Dean for Undergraduate Studies, 120 Logan Hall.

School of Engineering and Applied Science: Office of the Dean for Undergraduate Education, 120 Logan Hall.

School of Nursing: Office of the Associate Dean for Graduate Education.

School of Wharton: Office of the Dean for Undergraduate Education.

School of Business: Office of the Vice Provost for University Life.
Blotting Out Crime

It may have been an oversight, but Public Safety's omission of a campus assault from this week's Crim Blotter should shake up every nervous individual.

It looked like a typographical error, because anyone who reads the Crime Blotter with regularity is accustomed to seeing at least one instance of "crime against the person" on the weekly roundup of campus crimes.

On Monday The Daily Pennsylvanian ran a story on the front page about a possibly racially motivated assault which occurred on October 1 outside Van Pelt Library. According to Public Safety officers that an incident of simple assault had indeed occurred. Nevertheless, there was a resounding "0" in the ins.

I'he one instance of the Clime Blotter system that was at fault, then, is time it takes to develop rules. Public Safety has achieved its goal of recording all reported campus crimes, and any crime against the person, no matter how minimal, should be included in the Blotter.

The History of the World

The attitudes and patterns of behavior which ensure survival are not only learned by children. They're taught in the womb. Ever since the first caveman threw a rock at the first hyena in the timeline of humanity we've been programmed to do certain things. We're taught to respect authority, to adjust to the fears of the collective mind, to anticipate the actions of others. In short, we're programmed to be afraid.

I've often been struck by the intense fear of newness. New food, new clothes, new authors, new ideas, even new ideas about old ideas. In fact, the more familiar the idea, the stronger the fear of the change that it may bring. When a new idea is created it's bound to be different. A new way of doing something involves altering something fear. Fear of the unknown is the primary reason for the antagonism against new ideas, new technology, new people. It seems that the longer something remains unknown, the greater the fear of it.

The party, which was sponsored by the Wharton Executive Education Center, lasted until shortly before 2:00 a.m., at which point the Bursar, it goes to Dining Services, lost 15 pounds from eating yogurt and ramen noodles for a few weeks of school. I was completely cut off from the dining services, and I received no financial aid. I was harassed or simply cut off because my parents wouldn't pay anymore. The Bursar, it goes to Dining Services, lost 15 pounds from eating yogurt and ramen noodles for a few weeks of school. I was completely cut off from the dining services, and I received no financial aid. I was harassed or simply cut off because my parents wouldn't pay anymore. It seems that the longer something remains unknown, the greater the fear of it.

The History of the World

The attitudes and patterns of behavior which ensure survival are not only learned by children. They're taught in the womb. Ever since the first caveman threw a rock at the first hyena in the timeline of humanity we've been programmed to do certain things. We're taught to respect authority, to adjust to the fears of the collective mind, to anticipate the actions of others. In short, we're programmed to be afraid.

I've often been struck by the intense fear of newness. New food, new clothes, new authors, new ideas, even new ideas about old ideas. In fact, the more familiar the idea, the stronger the fear of the change that it may bring. When a new idea is created it's bound to be different. A new way of doing something involves altering something fear. Fear of the unknown is the primary reason for the antagonism against new ideas, new technology, new people. It seems that the longer something remains unknown, the greater the fear of it.

The party, which was sponsored by the Wharton Executive Education Center, lasted until shortly before 2:00 a.m., at which point the Bursar, it goes to Dining Services, lost 15 pounds from eating yogurt and ramen noodles for a few weeks of school. I was completely cut off from the dining services, and I received no financial aid. I was harassed or simply cut off because my parents wouldn't pay anymore. It seems that the longer something remains unknown, the greater the fear of it.

The History of the World

The attitudes and patterns of behavior which ensure survival are not only learned by children. They're taught in the womb. Ever since the first caveman threw a rock at the first hyena in the timeline of humanity we've been programmed to do certain things. We're taught to respect authority, to adjust to the fears of the collective mind, to anticipate the actions of others. In short, we're programmed to be afraid.

I've often been struck by the intense fear of newness. New food, new clothes, new authors, new ideas, even new ideas about old ideas. In fact, the more familiar the idea, the stronger the fear of the change that it may bring. When a new idea is created it's bound to be different. A new way of doing something involves altering something fear. Fear of the unknown is the primary reason for the antagonism against new ideas, new technology, new people. It seems that the longer something remains unknown, the greater the fear of it.

The party, which was sponsored by the Wharton Executive Education Center, lasted until shortly before 2:00 a.m., at which point the Bursar, it goes to Dining Services, lost 15 pounds from eating yogurt and ramen noodles for a few weeks of school. I was completely cut off from the dining services, and I received no financial aid. I was harassed or simply cut off because my parents wouldn't pay anymore. It seems that the longer something remains unknown, the greater the fear of it.

The History of the World

The attitudes and patterns of behavior which ensure survival are not only learned by children. They're taught in the womb. Ever since the first caveman threw a rock at the first hyena in the timeline of humanity we've been programmed to do certain things. We're taught to respect authority, to adjust to the fears of the collective mind, to anticipate the actions of others. In short, we're programmed to be afraid.

I've often been struck by the intense fear of newness. New food, new clothes, new authors, new ideas, even new ideas about old ideas. In fact, the more familiar the idea, the stronger the fear of the change that it may bring. When a new idea is created it's bound to be different. A new way of doing something involves altering something fear. Fear of the unknown is the primary reason for the antagonism against new ideas, new technology, new people. It seems that the longer something remains unknown, the greater the fear of it.

The party, which was sponsored by the Wharton Executive Education Center, lasted until shortly before 2:00 a.m., at which point the Bursar, it goes to Dining Services, lost 15 pounds from eating yogurt and ramen noodles for a few weeks of school. I was completely cut off from the dining services, and I received no financial aid. I was harassed or simply cut off because my parents wouldn't pay anymore. It seems that the longer something remains unknown, the greater the fear of it.
play the market!

buy, sell, and win

BIG

with dp classifieds, you can buy what you need, and sell what you don’t need from apartments to computers, from watches to guitar lessons.

Call 898-6581 or stop by The Daily Pennsylvanian Business office Monday-Friday, 9-5.
World

Peace talks, new studies on AIDS, and the official’s statement.

**Dove’s peace talks**

NATO troops spark worry in Norway

ALGIERS — Terrorists killed 14 people and wounded nearly 50 others yesterday in an assault on a government building in Algiers, the capital. The assault was the latest in a series of attacks by Islamic guerrillas in Algeria. The government has accused the guerrillas of carrying out the attacks.

**AIDS studies**

The research found that women seemed to be able to gain weight faster when they used the sugar substitute. In fact, they actually gained more weight than men, as some research suggests, and it may even help them to lose weight.

**U.S. official’s statement**

The official said in an interview with The New York Times that the United States was not going to allow the Contra rebels to continue their military activities.

**City**

Friedman, hereditary a Jewish woman who was the New York Times reporter, said yesterday.

**Weather**

Today: Cloudy with a 40 percent chance of rain in the morning, highs in the mid-70s. Tomorrow: Variable conditions with highs in the mid-70s.

**The Quigmans/Rudy Hickerson**

Chairman of the Television Committee.

**Rooftop Lounge High Rise South**

We invite all University of Pennsylvania Seniors to get to know the people and Finance opportunities available at Salomon Brothers.

**Our Financial Analyst Program: More than a learning experience**

**Reception**

WEDNESDAY, OCTOBER 14

at 4:30 p.m.

Salomon Brothers Inc

Markets and Investment Bankers
One New York Plaza, New York, N.Y. 10004

**The Thouron Award**

The Thouron-University of Pennsylvania Fund for British-American Student Exchange invites applications for fully funded degree study in the United Kingdom

**Application deadlines** — For Thouron Award: November 17, 1987 for program beginning in fall 1988

**— For U.K. universities: variables depending upon degree sought and institution; some deadlines as early as October 31

**Duration of Award:** one year, renewable for one additional year

**Eligibility:** Students in the College, Nursing, SEAS, Wharton and students in any of the graduate or professional schools of Pennsylvania; single, U.S. citizens; good academic standing; extra-curricular interests

**Applications and further information available from:**

Geoffrey G. Cee, Program Officer
Office of International Programs
135 Bennett Hall 6727
909-4661

**General Information Meeting:**

Friday, October 9, 2:00 p.m.

Penmanim Bennett, Hall 6727
**Committee downs Bork nomination**

WASHINGTON — Judge Robert Bork's embattled nomination to the Supreme Court suffered its worst setback yet yesterday when the Senate Judiciary Committee voted 9-5 lo reject the nominee. The committee's five Republican members and four Democrats are united in their opposition.

The committee took no action when asked to confirm Bork's nomination, the Senate's highest profile appointment in recent history. The committee usually recommends nominees to the Senate — if the committee supports the nomination, the Senate normally approves it; if it opposes, the Senate normally rejects it.

Bork also said, "I am not despairing about the outcome. I am not sure it's over but we're in a battle. We're disappointed but we're pushing ahead."

'We're disappointed but we're pushing ahead.' — White House Spokesman Martin Fitzwater

---

**Congress votes to stop Iranian imports**

WASHINGTON — Judge Robert Bork's controversial nomination to the Supreme Court suffered its worst setback yet yesterday when the Senate Judiciary Committee voted 9-5 to reject the nominee. The committee's five Republican members and four Democrats are united in their opposition.

The committee took no action when asked to confirm Bork's nomination, the Senate's highest profile appointment in recent history. The committee usually recommends nominees to the Senate — if the committee supports the nomination, the Senate normally approves it; if it opposes, the Senate normally rejects it.

Bork also said, "I am not despairing about the outcome. I am not sure it's over but we're in a battle. We're disappointed but we're pushing ahead."
Continued from back page

Attacks in the middle will be key for Villanova, and many on the team know that. If they can get the ball to the center sticks, they will have a much better chance of scoring. However, if they try to play too much, they will likely be denied.

To Villanova fans, the key is to keep the ball in the middle. Villanova fans need to be patient and allow their team to play their game. If they do this, they will have a much better chance of winning.

Penn beats Villanova, 1-0, in Soccer Seven match

Continued from back page

The Columbia game was a gloriously improved performance for the Quakers, who dominated the game from start to finish. The Quakers outplayed Villanova, 1-0, in the first half of their game.

The Quakers continued their strong performance in the second half, and the result was the same as in the first half: a 1-0 win for the Quakers. The Quakers have now won three consecutive games, and they are off to a great start to the season.

Penn's defense, led by senior captain Eric Tatta, was solid throughout the game. Tatta, who scored the only goal of the game, was at his best in the second half, when he was able to keep the Villanova attack at bay.

The Quakers' defense was also instrumental in their victory. They were able to keep the Villanova attack from scoring, and they were able to get the ball out of their own territory.

Penn's offense, which scored the only goal of the game, was also efficient. The Quakers played a possession-based game, and they were able to keep possession of the ball for long periods of time.

The result was a 1-0 win for the Quakers, and it was a great start to the season for them. The Quakers are now off to a 3-0-0 record, and they are off to a great start to the season.
Tired of riding the bench, the 35-year-old left-hander said, "Myself, I think we'll be better this year. The guys who were here last year, they've all improved, so we're going to be better than we were last year."

Field Hockey holds off Ursinus, 1-0

Continued from back page

Field Hockey holds off Ursinus, 1-0

TOWNHouses and APARThOUSES

Largest selection in University City. Range of sizes and prices many newly renovated. All close to campus. Call for details and appointment.

Campus Apartments
4043 Walnut Street
382-1300

SPORTS

Scoreboard

AMERICAN LEAGUE

Game 1

Tied, Bath, Garden Available

2/3 BEDROOM TOWNHOUSE

University area, some close to campus,

1 BEDROOM AND EFF. Univer-

sity area, some close to campus,

Call for details and

to campus.

Call for details and

APARTMENTS

FOR SALE

11 om - 3 pm
days.

—1 3 pm

500 Founders Row

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.

Call for details and appointments.
Offensive, defensive lines come together for Quakers

So the Quakers defense shut out Columbia, 4-0, Big Bill, it's Lions, somehow.

Before you dismiss them. There is something else to consider. It was the Lions. The Lions, everyone shot in seven years they don't go on trend and their free against Columbia since 1954, 4-0. Flyer Fly, Big Bill, Pennsylvania has played a lot of games in that era, but only eight quarters have a Quaker rushing back has been performed in the Lions.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.

The consensus among the players and the fans is that the stuff. Although Columbia is not a powerhouse and doesn't have the talent of Cornell or Brown, a good performance is a good pickup. The players need a good pickup.

A great pickup, in a good season performance gained by supplementing Quaker line depth at another first start was imperative.
TABLE OF CONTENTS

3 THE SPICE OF LIFE
   Indian restaurants abound in West Philly.
   By Julia Null.

4 OPEN ALL NIGHT
   Take a late night study break at a local diner.
   By Christopher Cowen.

6 EXPLORING ITALIAN EATERIES
   Philly's Italian restaurants offer a variety of authentic foods.
   By Jon Wilner.

8 GETTING YOUR JUST DESSERTS
   Area bakeries offer delicious diet-breakers.
   By Leslie Kerr.

10 SEAFOOD FOR A SONG
   Reasonably priced seafood is easy to find.
   By Beth Reinhard.

12 ICE CREAM
   A guide to area ice cream establishments.

13 BOUNTIFUL BRUNCHES
   Beat the blues at a weekend brunch.
   By Ruth Masters.

14 BOOKBINDER'S: A PHILADELPHIA LANDMARK
   The Philadelphia landmark has a history all its own.
   By Tricia Obester.

16 RECIPES FOR ROMANCE
   Places to eat for the amorous.
   By Michelle Green.

18 VEGETARIAN VOGUE
   Restaurants where meatless doesn't mean tasteless.
   By MaryAnn Borrello.

20 SOMETHING OLD, SOMETHING NEW
   A look at perennial favorite La Terrasse and newcomer
   The Terrace Restaurant.
   By Thomas Hill.

22 PIZZA
   A listing of local pizzerias.

23 HOAGIES & STEAKS
   Where to find these Philadelphia classics.

28 CAMPUS CUISINE
   A guide to area restaurants.
The Spice of Life

Indian restaurants abound in West Philly. If only the Beatles had known...
Coffee, cigarettes, conversation and club sandwiches. Counters, french fries, fried eggs and Flo. All these conjure up images of a revived American institution - the diner.

Where else can one sober up with a reuben sandwich at four in the morning, sample Aegean specialties that sound Greek to the average customer and eat western omelettes for dinner - all in the company of an eclectic diner crowd?

For these reasons and more, meals at the diner have become ritual experiences for many people. For the rest of us, they offer enjoyable occasions to sample the local flavor.

**MELROSE DINER**

The Melrose Diner is a quintessential diner and a South Philadelphia landmark. The original building has just been brought to the Smithsonian Institute in Washington, D.C., as part of an American culture display.

The exterior, which resembles an oversized aluminum railroad car with the requisite neon signs, exudes all the expected character of a diner. Upon entering the Melrose, one immediately notices the extensive formica counter, which curves along beneath scenes of Philadelphia and the Melrose clock.

Past the counter area are open booths, divided in the middle, with room for two on each side. After we were seated, another couple was seated directly across from us. We immediately engaged in conversation with the two about that night's Phillies game.

Where else but at a diner in the old tradition - the Melrose has been around since 1935 - would one be able to talk about America's pastime over all-American apple pie?

Our waitress Patricia promptly arrived to take our order and treated us as regulars.

The Melrose menu contains relatively few items, although it features most of the typical diner fare: an oversized turkey club, breakfast at all times, hot entrees with gravy, and coffee, which they claim is "brewed from specially filtered water."

We sampled the bacon cheeseburger ($4), fried ham and egg sandwich on toast.
As we got up to leave, the couple at our booth said that they'd talk to us soon and Patricia wished the Melrose Diner is located at 1501 Snyder Avenue, just two blocks from the Broad Street subway station stop. 467-6644.

VILLAGE COURT DINER

The Village Court Diner, located at 2nd and South Street, is in the perfect location for a late night snack after hitting the bars in the area. The diner is open 24 hours a day, but closed on Monday.

According to owner Dean Evangelou, the Village Court is located on the "hippest street in town," and they pride themselves on their diverse clientele. The Village Court Diner, with a brick and glass exterior, resembles a neighborhood restaurant more than a diner. Although it lacks a sit-down counter, there are still plenty of regular customers. The decor is clean, with butter block tables and Tiffany lamps. The diner is packed Friday and Saturday nights, but during our weekday visit there were plenty of empty tables.

The menu is exhaustive. Any food -- Italian, Greek, breakfast, seafood, sandwiches -- is available at any time.

Our waitress, Joyce, was attentive, and enjoyed making small talk as she took our order for a Greek specialty called moussaka ($5.95). The dish was an unusual, but exciting, combination of eggplant and ground lamb topped with a bechamel sauce. The sauce is hard to describe, but bechamel sauce is hot and spicy. The entree was served with a Greek salad, and a thick, hot homemade chicken noodle soup.

We also had the broiled filet of grouper, which was served with salad. It came in a huge portion, and was delicately seasoned yet not dried out. The french fries ($1.50) were hot, crisp and big -- in one word, outstanding.

For dessert, which was included in the price of the dinner, we had bread pudding with whipped cream and rice pudding. The coffee was piping hot, with frequent refills.

The Village Court Diner is located at 140 South Street. 627-5258.

MIDTOWN III

The Midtown III, located close to the heart of Center City, doesn’t call itself a diner, but we will. After all, it’s open 24 hours, has an extensive menu and even has a counter populated with regulars.

The Midtown III (as opposed to the I, II and IV branches) was narrow and crowded with Liberty Place construction workers taking a coffee break, shoppers having a bowl of soup after a busy day at nearby Bonwit Teller, and others who just stopped by to eat, drink, or rest.

Booths along the wall are surrounded by arched windows draped in orange curtains, intricately designed yet ugly wallpaper, gaudy chandeliers, and hanging plants. A true diner, no matter what the name.

We had veal parmigiana (which appeared on the menu three times, with two different spellings) for $6.05, a turkey club with bacon, lettuce, tomato and mayo ($4.10), french fries ($1.10), onion rings ($1.20), a chocolate milkshake ($1.80) and apple pie a la mode ($1.65).

The veal, a large portion of tender meat, was covered in a thick and moist, and yes, the bacon was crisp. The fries were very hot and better than the onion rings, which were big, but not very tasty.

Save room for dessert, because the apple pie is very good and the ice cream gives Haagen-Dazs a run for their money. The shake was big, thick and fresh.

The Midtown III restaurant is located at 28 South 18 Street. 567-5144.
Dining Out

Wednesday, October 7, 1987

Pizza · Calzone · Pasta · Ice Cream

FREE DELIVERY
4 TO 11 PM
Welcome Back!

Neapolitan- and Sicilian-style pizza made fresh daily

$1.00 OFF
ANY LARGE PIZZA
Allegro Pizza
Exp. 10/31/87

3942 Spruce St. 382-8158
3602 Chestnut St. 387-0770

Exploring Italian Eateries

BY JON WILNER

There are a myriad of restaurants in Philadelphia that specialize in Italian food. Of course, even during the expanse of four years here at Penn, it is virtually impossible to dine at each. It is harder still to find them all, as some of the best are small, unknown places in a remote section of town. Nevertheless, I set out to critique only four of the Italian restaurants in this city, known for its culinary achievements such as the soft pretzel and the cheesesteak.

Adding to the problem of selecting a small number of establishments was having to narrow the list of varieties of Italian food I wanted to sample. The sauce makes all the difference in the world and thus I was faced with choosing between the white sauces of northern Italy and the red sauces of southern Italy. Should I mix my allotted meals and not give myself much to compare? Or should I eat all four of the same, making comparisons easy, but neglecting the other styles of food?

Relying on my love of pizza and its thick, rich tomato sauce, I decided, for the most part, to go southern.

MARRA'S

Marra's was the first stop on the list. Simply put, it's a nice place. The atmosphere is low-key, with dim lighting (but you don't need to bring along a flashlight). The booths have high backs, which afford you as much privacy as possible without having to eat under the table.

The menu's great. There are 14 appetizers from which to choose, and the prices of the entrees range from $6 to $10. And the menu's red cover, with a picture of an Italian gondola and a history of Italian cuisine on the back, is entertaining.

As for the dining selection, the proportion of serving size to cost is outstanding. And as serving size is the key element in my mind and stomach, I ordered both veal parmigiana and a side of spaghetti. As it turned out, I should have just ordered the side of spaghetti, because I only finished half of my meal. The sauce was spicy and fairly thick. The veal was outstanding, with a brilliant combination of cheese and tomato sauce. My dining companion had fettuccine Alfredo, and was able to eat only a quarter of her ample, well-prepared entree. The garlic bread, for me the most important part of the meal, was disappointing, but as I was to discover later, Marra's garlic bread was the best I would eat.

Marra's is located at 1734 E. Passyunk Avenue. 339-9042.

DANTE'S & LUIGI'S

This was the second stop on my gourmet tour, but it wasn't a gourmet atmosphere. Instead, Dante's & Luigi's was filled with homemade atmosphere. It doesn't pretend to be fancy, instead, it gives you good food at good prices - South Philly style.

Established in 1911, Dante's & Luigi's is located in the heart of South Philadelphia. There are two dining rooms - a green room and pink room. True to the at-home feeling, dress is casual.

Absent from the menu are pizza (a sign of a classy Italian restaurant, since pizza isn't Italian) and - oh, no -

Superb Chinese Cuisine

HO SAi GAI

1000 RACE STREET
CANTONESE · SZECHUAN
MANDARIN
922-5883

SOUTH PHILA. 17th & SNYDER
2100 S. 17th STREET
HO SAi GAI BRINGS CHINATOWN TO S. PHILA.
389-0300
629-1352

BEST OF PHILLY '77, '78, '79, & '80
PHILADELPHIA MAGAZINE

ALL LOCATIONS OPEN 7 DAYS
TAKE OUT ORDERS AVAILABLE
MAJOR CREDIT CARDS ACCEPTED
CALL AHEAD FOR FAST PICK UP

$2 HO SAi GAI IN THE HEART OF CHINATOWN
$2.00 OFF THIS COUPON IS WORTH $2.00 OFF
ANY BILL OF $20.00 OR
MORE, EXCLUDING TAKES, NOT VALID
WITH ANY OTHER DISCOUNT OFFER
THIS COUPON EXPIRES

$2 FOUR LOCATIONS
AUTENTIC CHINESE CUISINE
CANTONESE · SZECHUAN · MANDARIN
VEGETARIAN SPECIALTIES

- 1000 RACE STREET
- 10th & CHERRY STREETS
- ALSO IN THE GALLERY
- 2100 S. 17th STREET
- 3602 CHESNUT STREET
- 389-0300
- 629-1352

This was the second stop on my gourmet tour, but it wasn't a gourmet atmosphere. Instead, Dante's & Luigi's was filled with homemade atmosphere. It doesn't pretend to be fancy, instead, it gives you good food at good prices - South Philly style.
The restaurant has a large variety of wines and a fairly wide range of entrees. Many are versions of American dishes, like the broiled sausage or calf’s liver, yet are prepared with an Italian sauce. I gobbled the meat ravioli, which was topped with a thin and mild sauce. My companion had the homemade manicotti, finding it delicious and filling.

Dante’s & Luigi’s is a southern Italian restaurant, with a good - but not great -- tomato and meat sauce. I got a kick out of seeing the listing for $25 lobster tails, a dish I had not pictured as Italian.

Dante’s & Luigi’s is located at 762 S. 10th Street. 922-9501.

**La Grolla**

The last stop, and a wonderful example of real northern-style Italian cooking. File this place under “E,” as in expensive. And “C” for classy. Overall, I highly recommend this restaurant. The front dining area, where we dined, had a tremendously well-stocked bar. The soft music contributes nicely to the quiet, elegant atmosphere, although I guarantee you will not recognize the tunes.

The food menu is only three small pages, but the wine list is longer than War and Peace, with wines ranging in price from $17 to $110 a bottle. Again, I was disappointed in the quality of the garlic bread. (Why Italian restaurants can’t make good garlic bread is beyond me.) Next, we had the caesar salad, a good-sized portion of fresh greens. I devoured the excellent veal, which was covered with a mild, clear sauce filled with pieces of crab meat. La Grolla’s gets thumbs up for delicious northern sauces, and the house specialties of venison and veal Ossobuco, a very thick, tender cut of veal with a gravy-like sauce with walnuts. (We asked them not to include the walnuts, but as it was prepared in advance, the nuts were unavoidable.) Visit La Grolla if you are hungry for Italian food and have money to burn, but don’t get the Cappelletti in Broth – Campbell’s could have made it better.

La Grolla is located at 782 S. 2nd Street. 627-7701.

**Palumbo’s**

This restaurant, a favorite of ex- and possibly future) mayor Frank Rizzo, has a section called Palumbo’s Nostalgia – and that name fits the restaurant perfectly. It’s a classy place, with dim red lights, waiters in tuxedos, and black and white photographs on the walls. In blue-jeans and button-down shirts, we were slightly under-dressed.

The menu has a wide variety of entrees, including seafood, veal, steaks ($15 for New York Strip), and pasta. The seafood was excellent, especially the delicious crab balls I had as an appetizer. But Palumbo’s is not strong on the northern dishes. The veal francaise, for instance, had a very bland white sauce. But definitely try the southern dishes, as the spaghetti with meatballs, doused in tomato sauce, was outstanding. The prices? Most of the entrees hover around $10, but some shoot up into the expensive range.

Palumbo’s is located at 824 Catherine Street. 627-7272.

**Boc-cie** (bäch‘ē), n:

1. Italian lawn bowling played on a long narrow court.
2. A fabulous new restaurant in The Warehouse featuring pastas, cannoli, calzone and gourmet pizza; inspired by Leslie Wood and made with the finest ingredients in a wood burning oven.
3. The state of the art in pizza.

For fine northern Italian food and a classy atmosphere, La Grolla is the place.

**Restaurant LaTerrasse**

Classical French cuisine. Classics on a Steinway grand. 3432 Sansom Street, Philadelphia, PA (215) 387-3778
Getting Your Just Desserts

BY LESLIE KERR

For those of you who think dessert is the most important part of a meal, or who would even forgo the four food groups in favor of a rich piece of cake, there are many places in Philadelphia to satisfy your cravings. They range from bakeries and pastry shops to cafes and coffee shops, and can be found in both the most populated and most secluded locations.

Pink Rose Pastry Shop

The Pink Rose Pastry Shop is the perfect place to stop in after dinner on South Street or during a shopping trip. Many of the patrons even make a special trip to the shop just to read the paper or to pick up a special order for a party.

The shop, which is one block down from South Street, is homey and clean, with pink trim everywhere. The nine small tables are draped with flowered tapestry tablecloths. There are always several bakers visible in the kitchen, and lots of fresh ingredients in sight. "We try to keep a casual atmosphere," according to owner Julie van de Graaf.

One of the first creations I zeroed in on was the white chocolate mousse cake. It consists of a layer of raspberry mousse topped by a layer of white chocolate mousse, surrounded on the sides, top and bottom by a thin layer of white cake. This is topped with a whipped cream frosting and many hearty white chocolate curls.

Although it is not a dense cake -- the mousses are airy -- it was rich beyond belief, especially when served with a mug of hot chocolate.

Pink Rose also makes a sinful mousse truffle. This consists of a dense chocolate truffle-like cake, frosted with a soft chocolate frosting and adorned with, of course, pink roses. It is denser than the white chocolate mousse cake, but not overly rich.

Another enjoyable selection is the strawberry shells, made of two cookies filled with strawberry jam and shaped like shells. The Aspen rock cookies are also very good.

Additional choices include fresh fruit tarts and a banana cream pie that looks amazing. Other items I passed up included the cannoli cake.
a larger rendition of an old Italian favorite, and a great-looking carrot cake, available in cupcake and two larger sizes. There is also a wide selection of beverages, including espresso, cappuccino and 26 varieties of tea.

One can expect to pay $2.95 for most slices of cake here, and a mouse truffle runs $13 for a 6-inch cake and $22 for a 9-inch cake. They are well worth the price.

The Pink Rose Cafe is open from 8 a.m. to 11 p.m. Tuesday through Thursday, 8 a.m. until midnight on Friday and Saturday, and 8 a.m. to 9 p.m. on Sunday.

The Pink Rose Pastry Shop is located at 630 South 4th Street, at the corner of 4th and Bainbridge. 592-0565.

THE PASTRY SHOP OF THE RESTAURANT SCHOOL

A new addition to the bakeries of Philadelphia is The Pastry Shop of the Restaurant School, located near the school's restaurant (to which it supplies desserts). The same principles apply here as in the restaurant: good food at low prices, as all the goods are baked by students in the pastry class daily.

Though there is no seating and the cakes here are not available by the slice, this does not prevent the bakery from selling out of their carrot cakes, chocolate swirl cheesecakes, or baked fudge pies early in the day.

The pastries here are works of art. Especially pretty are the chocolate eclairs, which are fluted and decorated with both a coating of chocolate and white confectioner's glaze. The filling is very creamy, and the eclairs taste as good as they look. And they sell for only 50 cents.

I also tried the cinnamon streusel and blueberry muffins, each 25 cents. The cake was very light, with blueberries throughout.

The Pastry Shop also sells an assortment of delicious cookies. I chose chocolate chip, which were chewy in the middle and crispy on the edges, and ginger sugar, which were nice and buttery. These both cost $5.95 a pound.

The prices here are a true advantage—the most expensive item is the Budapest Coffee Cake, which costs $9.75. Other cakes range in price from $6.95 to $8.95. A delicious raisin danish costs only 50 cents.

The bakery, which has been open for almost two months, is open from 8 a.m. to 7 p.m. Wednesday through Saturday.

The Pastry Shop is located at 2216 Walnut Street. 564-5830.

RINDELBAUER'S BAKERY AND COFFEE SHOP

One spot popular with many businesspeople is Rinedlau's Bakery and Coffee Shop, located off Rittenhouse Square. It is a convenient place to go for a cup of coffee, with many accompaniments to choose from. My favorite selection was the cheese danish (60 cents), which was very moist and mild, and covered with the per-
Seafood for a Song

There's nothing fishy about the variety of seafood choices in Philadelphia.

BY BETH REINHARD

There is something fishy going on here - and it's not necessarily swimming in the Schuylkill River. Philadelphia residents who love seafood have a variety of inexpensive area restaurants at which they can satisfy their desires. Good quality, fresh seafood is ample, and often at a price which would fit a student budget. While establishments offering seafood are not hard to locate, it can be a challenge to find a restaurant that presents reasonably priced, tasty food in an out-of-the-ordinary way.

Reisha's

Reisha's is successful at this, partly due to its location on South Street - the street which claims to be "the hippest street in town" and is always a fun area in which to dine and later hang out. Reisha's offers tasty, inexpensive seafood in a cozy atmosphere, and its location is a definite attraction.

Wooden tables, each with flowers, fill the well-lit, medium-size room. On a recent Sunday night, the restaurant was relatively busy but far from crowded.

Reisha's menu is a pleasant surprise, as it offers several unusual dishes. As an entree for only $3.95, the "lobster burger" is a good choice for the slightly adventurous. Made of lobster bits and bread crumbs and served on a crisp bun, this burger sounds strange but tastes good. The coconut fried shrimp ($6.95), four shrimp covered with a crunchy batter and served with a sweet duck-like sauce, were deliciously different. The pasta arroura ($13.95), a dish of shrimp and pasta in a tomato cream sauce, was amazing, and I could only finish half of the generous serving.

Prices for dinner entrees range from $7.95 to $14.95 for the usual surf and turf. For those who like their food hot and spicy, Reisha's offers several cajun dishes including cajun shrimp ($9.95), blackened fish ($10.95) and even a cajun cheesesteak sandwich.

After such a filling meal, I was unable to sample the tempting-looking desserts which include chocolate mousse cake ($2.75) and various cheesecakes ($2.75). Reisha's features a take-out menu and will make deliveries for orders over $10.00. Although not an intimate setting for a romantic dinner, Reisha's is a friendly place for friends or family to enjoy a good and affordable meal.

Reisha's is located at 646 South Street. 592-8899.

Walt's King of Crabs

Walt's, located on the edge of South Philly, has been serving up good, family-style food for the past 30 years. The comfortable atmosphere and friendly service add to an enjoyable, though not exceptional, meal.

My companion began his dinner with a cup of Manhattan clam chowder ($1). The broth was hot and chock-full of a variety of vegetables. Other side orders available were corn-on-the-cob ($1), deviled crab ($3.50) and fried clams ($2).

I could not resist ordering "Walt's Special," prominently advertised in big, bold print on the menu. It featured two jumbo shrimp stuffed with crab meat along with french fries and cole slaw. The shrimp's size did not live up to their description - far from a bargain at the price of $9. However, the batter was light and crispy and the crab meat inside added a nice flavor. The tasty cole slaw was fresh and creamy, the fries rather greasy.

My guest had fun cracking open the dungeness crabs ($11), the most expensive item on the menu. The two large crabs were fresh, but not exceptional.

Walt's is not the place to bring a date you want to impress. But it is a fun, casual restaurant to go to when you're hungry, as the service is quick and the meals are filling.

Walt's is located at 806 S. 2nd Street. 339-9124.

Seafood Unlimited

Seafood Unlimited is defi-
The Philadelphia Fish & Co. offers good food at reasonable prices.

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$1.00</td>
<td>Philly Magazine's #1 Best Hoagie 5 Straight Years</td>
</tr>
<tr>
<td>$1.00</td>
<td>South St. Sundays!</td>
</tr>
<tr>
<td>$1.00</td>
<td>Mont Serrat Classical Brunch</td>
</tr>
<tr>
<td>$1.00</td>
<td>The Award Winning Thai Royal Barge Restaurant</td>
</tr>
<tr>
<td>$1.00</td>
<td>Spruce Pizza</td>
</tr>
</tbody>
</table>

**DINING OUT**

The charbroiled fish had an unpleasant taste - not to my liking, but perhaps it was the way it was cooked. The string beans were not fresh -- definitely right out of the can. My friend's shrimp scampi ($7.50) was served in a nice garlic and butter sauce but was nothing to write home about.

Basically, I found Seafood Unlimited to be disappointing and as far as good food, rather limited. Seafood Unlimited is located at 270 S. 20th Street, 732-9012.

**Philadelphia Fish & Company**

Whether it's for a bunch of friends, a romantic couple, or a family get-together, Philadelphia Fish & Company is a reliable choice for excellent seafood and a special dining experience. Although it was the most expensive restaurant I sampled, it was by far the one I enjoyed the most.

Customers can sit at tables outside, sheltered by colorful over-sized umbrellas and surrounded by flowerboxes. Because the weather was a little chilly the evening we visited, my guest and I chose to sit indoors but were not disappointed. Dimly-lit intimate tables, the buzz of friendly conversation, a hint of jazz as background music and attractive paintings all combined to provide a classy yet comfortable ambiance.

Reading the menu was a timely endeavor, due to the abundance of inviting items. Cold appetizers included clams or oysters on the half shell ($4.75), but we opted for two hot appetizers that were recommended to us by the manager. The steamed mussels with shrimp and pepperoni ($6.25), prepared in a white wine and herb garlic sauce, were delicate and delicious. The grilled swordfish accompanied by deep fried monterey jack cheese ($8.95) was another good selection.

The fish had a smooth, mild flavor and we enjoyed the four pieces of melted cheese covered with a light batter. Prices for regular entrees vary for lunch and dinner; the $60 meal would be a definite right out of the can. My friend's shrimp scampi ($7.50), with side orders of zucchini and string beans. The charbroiled fish had an unpleasant taste - not to my liking, but perhaps it was the way it was cooked. The string beans were not fresh -- definitely right out of the can. My friend's shrimp scampi ($7.50) was served in a nice garlic and butter sauce but was nothing to write home about.

The fish had a smooth, mild flavor and we enjoyed the four pieces of melted cheese covered with a light batter. Prices for regular entrees vary for lunch and dinner; the $60 meal would be a definite right out of the can. My friend's shrimp scampi ($7.50), with side orders of zucchini and string beans. The charbroiled fish had an unpleasant taste - not to my liking, but perhaps it was the way it was cooked. The string beans were not fresh -- definitely right out of the can. My friend's shrimp scampi ($7.50) was served in a nice garlic and butter sauce but was nothing to write home about.
Baskin Robbins
3905 Walnut Street
382-0731
The old standard, with more basic flavors than anywhere else. Cheaper, too. Furry holiday and birthday cakes.

Bassetts Ice Cream
Reading Terminal Market
12th and Arch Streets
925-4315
Native Philadelphia ice cream. The vanilla is outstanding, and there's plenty of other food in Reading Terminal to sample as well.

Billybob
40th and Spruce Streets
222-4340
Breyer's ice cream, delicious and made locally, by the scoop and terrific milkshakes. And accessible all night long.

Haagen-Dazs
242 South Street
925-3373
30th Street Station
Some people would eat nothing else for the rest of their lives but Haagen-Dazs' Chocolate Chip. Great to eat while hanging out on South Street, or while running to catch a train.

Hillary's
1929 Chestnut Street
661-0901
437 South Street
922-4931
2nd and South Streets
1207 Walnut Street
922-0185
The summer departure of Hillary's from the Warehouse depressed many Penn students. Fortunately, at the three other branches throughout the city you can still satisfy your craving for White Chocolate Macadamia Nut and all those fresh toppings.

More Than Just Ice Cream
1141 Pine Street
574-0586
A nice place to stop for ice cream and a variety of desserts, topped with ice cream, of course. The restaurant also features real food (with no ice cream on it.)

Scoop De Ville
at Maron Candy
107 S. 18th Street
988-9992
This is a rare gem of a store. Stop by before its 9 p.m. closing time to find a quaint place filled with delicious, freshly-made candy and ice cream and yogurt into which you can mix a variety of sweets.

Sprinkles
University City Sheraton
380 South Street
387-8000
Convenient for the Kings Court-English House crowd. Sprinkles serves Bassetts ice cream, indigenous to Philadelphia and very good.

Steve's
416 South Street
592-9872
3919 Walnut Street
222-4556
The hands-down favorite at Penn with good ice cream to make even better with mix-ins. The trivia questions are impossible, though. Steve's pies have added a few pounds to many a student, facilitated by the fact that Steve's delivers.

A common denominator among college students is a love of going out for ice cream. For some, it's a social event, for others, just a chance to stuff one's face. Whatever the occasion, there's a variety of ice cream establishments in Philadelphia to cater to every taste and mood.
BY RUTH MASTERS

It's one o'clock on a Sunday afternoon. You were soundly sleeping off last night's good times when you were rudely awakened by a phone call. Wrong number of course. But now that you are awake, you realize how hungry you are. You stumble over to the sink. Captain Crunch sitting on your counter, tip it over, and pour on your sitting parent. Those people who always tell you that breakfast is the most important meal of the day should have a field day when they take you to the extensive buffet, available for a fixed price of $18.

The atmosphere is cozy, yet formal. Diners eat at marbled color-type tables while seated in overstuffed chairs or couches that you might find in a living room. Black-garbed waiters swoop about taking orders for drinks and clearing table laden with attractive silverware and plates.

On a recent visit, a companion and I began our meal with a main dish of scrambled eggs, bacon, sausage and a type of hash browns made from new potatoes. Of particular note were the whole wheat waffles, made at the buffet while you wait. The waffles were light and delightfully fresh and hot.

During our next trip to the buffet, we sampled the salads. Favorites among these cold palate pleasers were the cucumber salad, the shrimp in vinaigrette and the pasta with ham and asparagus. Of special note among the hot entrees was the seafood Newburg, a mixture of large shrimp and monk fish served in a cream and wine sauce. Prime rib, chicken breast in ginger sauce, chicken stir-fry and pasta with vegetables were some of the other selections which passed muster.

After all this food, my companion and I felt as over-stuffed as the chairs. But we forced ourselves over to the table laden with attractive desserts. The chocolate nut torte, a rich and dense concoction, and the lighter carrot cake won us over. Other offerings were various miniature pastries and several other varieties of cake.

Bountiful Brunches

Step out for brunch to erase those morning-after blues

Brunch is served on Sunday from 12:2-30 p.m. and attire falls below black tie, but above blue jeans. The hotel also serves an a la carte brunch in its Fountain Restaurant.

The Four Seasons Hotel is located at One Logan Circle, 965-1500.

WHITE DOG CAFE

A friend once told me that the only people who eat brunch before noon are resident advisors. So if you have slept through your floor's 11 a.m. bagel-a-thon but have been rudely awakened by your own stomach grumbling, you might want to saunter across campus to the White Dog Cafe for some culinary satisfaction.

The full menu features both brunch and lunch items, all prepared with a creative touch. We began our meal with selections from the appetizer listing, which includes fruit salad with cream fraiche, duck liver mousse, soups and salads.

My dining companion chose one of the more exotic selections - the smoked salmon. The fish, cooked over thyme wood, was a thick, tender and deliciously seasoned steak which came with herbed cream cheese and bagel chips ($5.50). I selected the chilled plum soup, a smooth and rich concoction with a dollop of creme fraiche (Cup $2.25, bowl $2.75). While waiting for our appetizers, we noshed on the Cafe's freshly baked assorted breads.

We passed up appealing entrees such as the sauteed Maryland crabcakes, Mexican eggs and various salads in favor of two of the day's specials. Three thick and sweet pancakes were cooked with pieces of fresh peach, an interesting alternative to the more traditional blueberry. A small cup of strawberry preserve puree provided an excellent alternative to syrup ($5.25). White Dog's french toast, made from homemade brioche instead of the standard challah or white bread, proved to be a tasty twist to an old standby. The four large slices were accompanied by a dish of butter whipped with fresh pecans. Both entrees were garnished with slices of fresh fruit which added flavor as well as color ($5).

Servings were so large that neither my companion nor I had room to select from the dessert list, something which probably should not be missed since all selections are prepared on the premises by the Cafe's pastry chef.

Brunch is served both Saturday and Sunday, and dress is informal. The White Dog Cafe is located at 3420 Sansom Street. 386-9224.

CAROLINA'S

If you want to leave campus for brunch but don't want to break your budget, head to Carolina's. This popular Philadelphia establishment features many unusual selections at fairly reasonable prices.

We began our visit with the Sweet Ricotta Crepes ($4.50). This French version of a blintz was covered in a pink raspberry cream sauce and filled with cheese and raspberries. Other appetizers offered were fresh mozzarella with roasted peppers and the more standard canteloupe and grapefruit.

We skipped the salad items and went straight to the entrees which ranged in price from $5 to $10. Bypassing such items as Chicken Fried Steak, the Mexican Breakfast and the Smoked Bluefish Platter, we settled upon the Focaccia ($5.95) and the Strawberry Chip Pancakes ($4.95).

Focaccia is the Italian relative of an Egg McMuffin. Eggs scrambled with smoked mozzarella and parmesan cheese and scallions served over Italian flatbread. The bread was crisp, chewy and freshly baked and went well with eggs. The three thick pancakes, which came with the requisite maple syrup, were made from a batter into which strawberries had been mixed.

We finished off the meal with a huge slice of chocolate strawberry shortcake ($3.50) - three layers of dark, rich chocolate, cream and strawberries.

Brunch is served on Sunday from 11:45-2:45 p.m. and attracts a large crowd. Reservations are recommended.

Attire is informal. Carolina's is located at 261 South 20th Street. 546-7000.
BOOKBINDER'S
A Philadelphia Tradition

BY TRICIA OBESTER

During the hoopla of the celebration marking the 200th birthday of the Constitution, the nation's attention was focused on Philadelphia and its historic role in the making of our country. Out-of-town TV crews did on-location shots from such landmarks as the Liberty Bell, Independence Hall and Betsy Ross's house. Much of the country was left with the impression that all of Philadelphia's charm began and ended with the 18th century.

But a walk into Old Original Bookbinder's shows clearly that this is not so. In the period since it opened in 1865, the restaurant has preserved years of charm, tradition and history within its walls. Bookbinder's has become a landmark in Philadelphia, a status not easily obtained in the ever-changing scene of the city's restaurants and architecture.

A recent luncheon visit to the restaurant confirmed that Bookbinder's has aged most gracefully.

Immediately upon entering the restaurant through the double doors, past the red-uniformed doorman, you can feel the history seeping through the dark wood walls. The walls by the coat-check and gift shop (what would a historical landmark be without a souvenir-filled shop?) are engulfed in 8x10-inch frames enclosing photos of celebrities who have paid visits. Barbara Eden, Elizabeth Taylor and Wilt Chamberlain are among the eclectic guests.
Bookbinder's has several dining rooms; at capacity, there is room for 900 persons. The main dining room is high-ceilinged, with stained glass and large plants. It has the business-like yet elegant feeling of a restaurant from the turn of the century, where men with bowlers and fat cigars would meet for a dinner of thick steaks to discuss the stock market. Within this room is a huge lobster tank, a bar where fresh shellfish is prepared and a refrigerator displaying cakes the size of car tires.

The adjoining room has a large, wood bar and red booths. The walls here are also filled with momentos and paintings, affording a comfortably cluttered look - a look which modern chains like Chili's can only attempt to copy.

While Mr. Taxin (John) had seated us at a table, his son Albert soon insisted we sit in one of the more comfortable booths. A basket of warm, fresh rolls was brought to us, promptly devoured, and then we started on the goblet of oyster crackers on our table, ignoring the horseradish in an accompanying dish.

The lunch menu is as extensive as the dinner, with the emphasis on seafood. Several specials were listed for the day, along with wines of the day. Among the appetizers, shrimp and crabmeat cocktail ($8.75 and $9.50) are available, as is marinated herring ($4.95), Manhattan clam chowder ($2.75 a bowl) and snapper soup ($3.75 a bowl.) A variety of cold items - oysters, clams and salads are available, running from $1.50 for a cup of clam broth to $14.95 for the cold marinated salmon.

We passed up the appetizers to get right to the entrees. We selected the chilled combination seafood platter ($12.95) from the standard menu and the baked flounder, stuffed with shrimp dressing ($11.95). The platter came pleasingly arranged, ultra-fresh and LARGE. The two large cherrystone clams and two oysters tasted as if they were just pulled from the ocean. A jumbo shrimp was beautifully orange and tasty. The highlight, however, was the lumps of crabmeat. No ordinary chunks, these must have been from some enormous crabs, as they were both huge and succulent. Black olives the size of small walnuts, cucumber slices and wonderfully ripe tomatoes garnished the platter, laid out on a bed of lettuce. A big scoop of non-soupy cole slaw was also served.

The flounder came in a large serving - an entire fish, in fact - and overstuffed with a tasty but not overly seasoned dressing. The fish was good and fresh, and the stuffing provided the perfect complement. The entrees are served with a choice of two vegetables; we chose french fries and creole zucchini. The fries were big steak fries, but fortunately not at all greasy. The zucchini was delicious - both sweet and spicy.

Bookbinder's is noted for its lobsters. As they state on the menu "the only good lobster is a live lobster, rushed by air from Maine waters right to our own lobster tanks." And that's what they deliver, prepared fresh and priced according to size. A one-and-a-half-pound lobster runs about $25. Yet Bookbinder's has not forgotten the landlubbers among us, offering veal and sirloin steak ($24.50 for a U.S. Prime Kansas steak).

By the end of the main course, my dining companion and I were stuffed from such large, and delicious, portions. But stuffed is a relative state if you view the desserts on the way in. Unable to decide on two to sample, our friendly waitress brought us three items (most of which we finished.) First we tried the fresh shredded coconut layer cake, which consisted of three moist, almost angel-food layers and a slice about eight inches large. The icing was a light marshmallow cream with large shreds of fresh coconut. The chocolate almond layer cake was equally large with an abundance of rich fudge frosting. In one word, both were unbelievable. The apple walnut pie was a unique dessert of apples in heavy, solidified cream with a wonderful topping of cinnamon, walnuts and brown sugar.

Landmark status is not achieved easily. At Bookbinder's, it has been attained through careful attention to both large and small details. A commitment to the freshest food, with no frozen fish or vegetables used, and ample, attractively presented food has been combined with loving attention to maintaining the historic building and decor. The result is an establishment not only noted in the restaurant arena, but recognized as a true Philadelphia landmark in a city which prides itself on history.

Since its establishment in 1865, Bookbinder's has become one of Philadelphia's historic landmarks.

Old Original Bookbinder's is located at 125 Walnut Street. 925-7027.
OHARA’S
“Great Burger” Bargain

Try the best burger around, served on a crisp, delicious South Philly roll with a medley of FRESH VEGETABLES, chips, and FREE SALAD BAR $4.95

Or choose your favorite SPECIAL TOPPING — bacon, chili, guacamole, and more — with a COMPLIMENTARY DRAFT BEER $4.95

MONDAY, THURSDAY, and SUNDAY NIGHTS

at

OHARA’S
DINING SALOON
3925 WALNUT STREET / 389-5195

Recipes for Romance

BY MICHELLE GREEN

“W” e met at nine.”
“T”e met at eight.”
“T” was on time.”
“N” o, you were late.”
“O”h, yes... I remember it well.”

Long after you’ve forgotten the important details of a major romantic date, as did the characters in the musical Gigi, you’ll probably remember what you had for dinner... and how much you enjoyed it. Whether your date pulled out his black tie and took you to Le Bec Fin or showed up in jeans and dragged you to a Chinese truck, you’re certain to recall the food.

While the most romantic restaurant in the city, the Hershey Hotel’s silver-and-lace-lined Sarah’s, where waiters in tuxedos sautéed beef tips in wine right at the table, has departed, there are still a multitude of dining emporiums certain to please the most dewy-eyed of dates. While most of them are located on South Street, a number of alternatives can be found in Center City, Chinatown and Little Italy.

KNAVE OF HEARTS

Despite the mediocrity of the food and the prices, Knave of Hearts, is probably the most romantic place in the city to take a date. First of all, the hostesses give couples knowing looks and creep cautiously up on the tables as though they fear to interrupt a tryst.

Knave of Hearts serves, well, glorified surf and turf, but the food is presented very nicely with beautiful garnishes. The swordfish and main course are the two best dishes when they’re available. However, they are not the best in the city - not much better than Ohara’s, and considerably worse than Bookbinder’s. In addition, the vegetables and desserts are wonderful.

The setting is a strange mix of modern and Victorian with just a hint of raciness. The upstairs has a cozy intimacy with wood tables and big windows - which, unfortunately, often overlook walls rather than the street below. But they do offer all the more reason to stare into the eyes of your date.

Knave of Hearts is located at 230 South Street. 922-3956
IL GALLO NERO

The problem with seafood, of course, is that if you forget to put enough lemon on it, you get fish breath. The problem with Italian food, conversely, is that the garlic may frighten your date as well as vampires away. But that shouldn’t stop you from going to Il Gallo Nero, the best Italian restaurant outside of Little Italy and the best Florentine food in the city.

Il Gallo Nero is dressed like Tess of the d’Urbervilles -- starched white tablecloths, clean white napkins and just enough red on the walls and in the lighting to bring a little passion into the picture. The veal, plain or breaded, is sumptuous and the sauces are delicious -- despite Francesco Rey- naldi’s claims, they make you ashamed to eat bottled sauces.

The service is slightly slow, but the waitresses repeatedly ask whether you are enjoying your meal, whether you desire anything else and -- most importantly -- whether you’d like more wine. The musical tastes of the management, which ranged on one night from the Bee Gees through light opera, are the only questionable attribute of a thoroughly delightful restaurant.

Il Gallo Nero is located at 254 S. 15th Street. 546-8065.

JOY TSIN LAU

In Chinatown, Joy Tsin Lau is the place to take a date. They have an amazingly long drink list which includes both the exotic and the silly sounding. The tables are small and stocked with sugar, chopsticks and all the other things it’s embarrassing to have to ask for in Chinese restaurants. The pu-pu platters and meals for two, served by charming waitresses who speak little English, give you and your date a nice reason to keep reaching across the table.

The decor of the restaurant is ornate, with bright red and colorful screens. The food is delicious and careful attention is paid to presentation.

The restaurant hosts Chinese weddings on a regular basis, and the sight of a pageant in the next room adds a nice touch to any meal. This is a restaurant where you can dress anywhere from jeans to tuxes and be comfortable.

Joy Tsin Lau is located at 1026 Race Street. 592-7226.
Vegetarian Vogue

THE COMMISSARY

The Commissary, a refreshing alternative to an ordinary salad bar, offers plenty of choices for the natural food lover. The restaurant is also a favorite among the local yuppies.

Established 10 years ago, The Commissary was one of Philadelphia's first cafeteria-style restaurants. The Commissary's menu, which changes twice weekly, offers quickly prepared hot dishes such as pastas and omelettes in addition to its numerous salads.

The pasta salad, not exactly a bargain at $5.25, wasn't as flavorful as expected. A much better choice was the linguini with pesto sauce and pine nuts. You can watch a chef prepare the dish in the oven at the rear of the restaurant. The generous portion of spinach linguini was cooked perfectly al dente, and the pesto added just the right amount of flavor without a lot of oil.

The fresh fruit salad ($3.65) contains heaping chunks of cantaloupe and other fresh melons. The fruit salad's yogurt dressing, combining a tangy and sweet flavor, was especially tasty.

The Commissary also prepares a special vegetarian chili for those who like to eat the spicy dish but can do without the meat. The chili is full of fresh vegetables, so you hardly miss the meat at all. At $1.75 per cup, the chili is a perfect accompaniment for an entire.

The Commissary is located at 17th and Sansom Streets. 569-2240.
NATURAL FOODS EATERY

The dining room at the Natural Foods Eatery, overlooking Broad Street, is a truly special find for Philadelphia vegetarians. Owner Jack Raquel says that he originally opened the restaurant 11 years ago because he found that there was a definite market for a restaurant that catered to a vegetarian clientele.

A visit to this light-filled eatery is not just a dining experience, it's a cultural experience as well. The walls of the restaurant feature the work of local artists, and the exhibits change every two months.

The fare at the Natural Foods Eatery is prepared without any animal products (including eggs, sugar or dairy products). In addition, only pure spring water is used in preparing all sauces, stews and soups.

To start off a meal, diners have the option of creating their own salad for which they choose the vegetables themselves. The salad dressings are made from a variety of natural herbs and spices, including tamari, unrefined safflower oil, yogurt and Tahi, an exotic and Middle Eastern flavor.

The Seitan-vegetable ($4.95) stew contains no meat, but one would never realize it. Seitan, which is made from a wheat root, not only looks and tastes like meat but is flavored such that those unaccustomed to it would barely detect that it's not meat. Served on a bed of brown rice with perfectly steamed zucchini, the dish is quite filling.

The Seitan Steak Supreme ($4) is a vegetarian's version of the Philadelphia cheesesteak. The well-done 'wheat meat' is fried and then served in a pita. The seitan tastes even more like meat when it's cooked well done. The eatery offers other versions of Philadelphia favorites, such as a Veggie Hoagie ($4) or a Cheese "Steak" Supreme ($4.50).

All desserts are baked on the premises. A very tasty and interesting selection is the peanut butter banana cake. If you'd rather have a lighter dessert, try one of the special "smoothie" drinks. The Banana Smoothie ($1.50) had a strong fruit flavor and was most appealing to a banana lover.

The Natural Foods Eatery is located at 1345 Locust Street. 546-1350.

TANG YEAN

The "Beef" with Chinese vegetables ($5.25) disguised the seitan very well, but the dish was very skimpy on the vegetables. The mock duck ($5.75) proved a much better selection. Again, for a new vegetarian, there was barely any difference between the mock duck and the real thing.

The average price of the entrees ran between $5 and $10, and our waiter Charles, who seemed to be a familiar face to many of the patrons that night, was proud to boast that the restaurant uses no MSG in its food preparation.

For those vegetarians who can't give up Chinese food, Tang Yean offers an extensive, separate no-meat menu. Their "imitation meat" is also made of seitan, but the distinction is barely detectable because of the strong Chinese flavorings. The menu offers imitation poultry as well.

Even with three floors of dining, the restaurant was still bustling late on a Saturday night. The dining rooms contain none of the usual Chinese decoration, and the restaurant seems to have acquired a loyal clientele.

The Hot and Sour Soup ($3.50) had just the right amount of seasoning without being too spicy. The fried wontons with lemon sauce ($2.95) were rather bland, and better fare could probably be found elsewhere.

The Seitan Vegetable Mar ($7.95) was a vegetarian version of spaghetti and meat sauce. The meat sauce did, in fact, taste like meat, but the vegetables were on the skimpy side. The sauce was served on a bed of (what else?) whole wheat pasta, which was cooked al dente. The heaping portion was difficult to finish, but it made a good midnight snack.

The vegetable souvlaki ($4.25) was served in a pita. It tasted better when flavored with a generous addition of soy sauce. The vegetarian chili ($7.75) was very spicy, so be prepared. Spring water (which was served warm) costs 15 cents per glass, so make sure that you ask for it specifically.

Soma is located at 612 S. 4th Street. 592-9014.
Something Old, Something New

BY THOMAS HILL

Restaurants, like lovers, have a tendency to come and go as they please. Those which stay for a significant amount of time often provide incomparable and unforgettable happiness, while those which stay a brief time soon pass out of mind, usually for the better.

LA TERRASSE

Few University City eateries fall into the first category, but one which does is La Terrasse. Now in its 20th year on campus, La Terrasse offers the only local experience in French dining. LT’s serves lunch Monday through Friday, dinner seven nights a week and a Sunday brunch from 11:30 a.m. until 3 p.m.

The restaurant helps give Sansom Street its ambiance as the campus's elite street of dining. From the moment one crosses the threshold, everything from the flowered wallpaper to the intricate place settings makes it easy to imagine La Terrasse as a 19th century Parisian cafe.

And once the prompt service begins, even the most unexperienced restaurant goer will find it difficult not to slip into more elegant dining habits. But the beauty of LT’s is its lack of pretension. There are no tuxedoed hosts, only neatly attired servers. Simplicity is the key.

That holds true at least until the actual meal begins. A bowl of onion soup gets the message across right away. LT’s doesn’t have to depend on gimmicks because the food talks. With plenty of shredded onion and cheese bathing in a red wine beef broth, the soup can’t miss.

Salads and hors d’oeuvres differ from brunch to lunch to dinner, but standards like caesar salad are complemented with specialties such as chilled, smoked trout in a peppercorn sauce. Overall, the selection is small, but varied and very complete.

The same can be said of the entire menu. Although the dinner menu is the largest, it still offers just two soups, four salads, five hors d’oeuvres and eight entrees. LT’s has avoided offering an unwieldy menu of mediocre food. Instead, the restaurant seems to have perfected a small array of dishes, which it complements with daily specials.

The entrees range from several egg-related dishes for brunch to a variety of poultry, meat and fish selections for both lunch and dinner. All of the meals are visually striking due to their careful garnishings, but the taste is genuinely memorable. The Mig-
La Terrasse offers healthy portions of the finest food, the finest service and possibly the most pleasant atmosphere in all of West Philadelphia, but don’t expect not to pay for it. A bowl of onion soup costs $3.75 and dinner entrees range from $13.75 to $19.75. A complete lunch for two will run upwards of $40, with brunch less and dinner more. But if you can afford it, La Terrasse may well be worth the price.

La Terrasse is located at 3432 Sansom Street. 328-3778.

THE TERRACE RESTAURANT AT THE PENN TOWER HOTEL

There are always an abundance of restaurants trying to become one of the area’s elite. Fitting nicely into that category right now is the Terrace Restaurant at the Penn Tower Hotel.

In operation for less than a year, the Terrace provides a sorely-needed alternative to McDonald’s in the Hospital/Civic Center neighborhood. Serving breakfast, lunch and dinner seven days a week.

Located immediately inside the entrance to the hotel, the restaurant has a garden-like atmosphere complete with an abundance of hanging plants and ceiling fans.

The breakfast menu provides a variety of traditional meals, slanted heavily toward eggs, but including specials such as the Fisherman’s Delight (pan-fried trout with bacon, home fries etc.) and a salmon platter.

Seemingly, there are more dishes on the lunch menu than there are television monitors in the hotel’s bar (37). They include sandwiches, salads, burgers, pasta, croissants and hot meals. The Terrace is aiming at a variety of patrons and this selection should satisfy everyone from the Hospital’s doctors to Civic Center event organizers.

Dinner offers a less busy menu, with 10 appetizers, three soups, five salads, 16 entrees and several desserts. The pre- and post-main course offerings provide the highlight.

Baked escargots and coconut shrimp served as good introductions to the meal and provide a respite from standard appetizers like cold clams and shrimp cocktail. The escargots are covered with a light, buttery crust and are topped with just enough Jarlsberg cheese to whet an appetite. Meanwhile the coconut shrimp, which are battered, fried and served with a light broth halfway through the bowl. The salads all consist of extremely fresh vegetables and fruits and can stand as a meal on their own.

After this fine start to a meal, one can only expect greater things from the entrees. Sadly, this is not the case. The roasted duck with raspberry and ginger sauce tastes fine inside, but a dry exterior and too much fat tastes fine inside, but a dry exterior and too much fat blemish the dish.

On the seafood front, the Terrace offers a good variety of fish in its Broiled Seafood platter. This almost passes the test, although the scallops are of the large, less tasty variety and the lobster tail seems to miss the sea immensely — it is bone dry.

The desserts, which include an excellent New York style cheesecake and a light peanut butter chocolate cake, help ease the disappointment, but man can not live on cheesecake alone. Fortunately, the rapid and friendly service as well as the relaxing atmosphere also tend to offset the entree blues. But the check might just cancel all of that. As entrees range upwards of $16.75, with appetizers coming in between $5.75 and $10.75, the $2.25 bowl of french onion soup looks better and better. Dinner for two can easily cost $75, before drinks. Funny enough, Penn students on a meal contract can eat at the Terrace once a year with a $10 discount, which is enough for some of the appetizers and all of the salads.

The Penn Tower has a noble idea in mind in trying to serve a diverse clientele. To an extent the Terrace accomplishes that. But it seems that if the restaurant could tame its ambitions down, it might meet more of them.

The Terrace Restaurant is located in the Penn Tower Hotel at Civic Center Boulevard and 34th Street. 387-8333.

---

**Philadelphia is...**

**Cheesesteaks and Subs (Hoagies) and Towne Pizza has the best!**

**Towne Pizza & SUB SHOP**

Corner, 19th & Pine

- **EAT IN**
- **TAKE OUT**
- **BEER (35 brands)**
- **FREE SODA (with purchase)**

545-7730

**NEW SOUTH CAFE**

2200 South Street

985-1878

Open for dinner Tuesday - Sunday

Closed Monday

Now serving select wines, beers and cocktails for your enjoyment

---

**DINING OUT**

**WEDNESDAY, OCTOBER 7, 1987**

**DINING OUT**

**Dr. Watson's Pub**

216 South 11th

922-3427

3 Floors of

- **FOOD - FUN - SPIRITS**
- **A Young Meeting Place**
- **OPEN 7 DAYS**
- **SERVING FOOD FROM**
- **LUNCH - DINNER - LATE NIPPER**
- **LIVE ENTERTAINMENT**
- **TOPPADOCS DANCE FLOOR**
PIZZA

It's widely known that if you want to make money on a college campus, open a pizzeria. For the past few years, new ones have opened up around Penn constantly. Pizza is in a food group all its own -- and a staple in most everybody's diet here. But although the name's the same, the variations abound.

Allegro Pizza
3602 Chestnut Street
387-0770
3942 Spruce Street
382-8158

Thin-crust pizza by the slice or by the pie. Sit by the windows in the Spruce location and watch the activity at 40th and Spruce. They also have strombolis and calzone. A 16-inch cheese pizza is $5.25. The Chestnut location is open until midnight, the Spruce branch til 1 a.m. Both deliver.

Boccie Pizza
4040 Locust Street
386-5500

Located in the Warehouse next to Saladalley, Boccie offers pizza cooked in wood-burning ovens and a real bocce court to play on when you're done eating. This newly-opened establishment has been greeted with rave reviews for its tasty pizza. An 11-inch pie is $4.95. Open for dinner only, 5:30-11:30 p.m.

Ceasar's Pizza
4311 Locust Street
386-8881

Across from Acme market and convenient for off-campus residents. A 14-inch pizza is $4.95, and they're open 'til midnight.

Domino's Pizza
3601-17 Chestnut Street
386-2600

The omnipresent Domino's thrives in West Philadelphia with their popular pizza. A 12-inch pie is $5.62. More importantly, they deliver until 3 a.m. on the weekends.

Fiesta Jr. Pizza
211 S. 38th Street
382-2959

Located on the Bookstore block - Just the thing after standing in line for hours and spending a lot of money. A 10-inch pizza is a mere $2.95. But they close at 9 p.m.

High Rise Pizza
30th and Chestnut Streets
386-1141

More than a place just to drink with friends, they offer good, very cheesy pizza. A 12-inch pie is $4.25. They're open until 2 a.m.

Le Bus
3402 Sansom Street
387-3800

In addition to "yuppie" foods, Le Bus has well-liked, spicy pizza. An 8-inch pizza is $3.95. Also has a bar and a great bakery, all open 'til midnight.

New Deck Tavern
3408 Sansom Street
386-4600

Recently changed its menu to feature pizza and stromboli. Still a very classy bar.

New London Pizza
44 S. 40th Street
392-0500

Little-known pizza place, but not too far from the High Rises. A 10-inch pizza is only $2.86. They're open 'til 1 a.m.

Pizzeria Uno
511 S. 2nd Street
592-0400

Always a favorite, and often crowded, Pizzeria Uno draws many students to New Market each weekend. A 9-inch thick-crusted cheese pizza, with their chunky tomato sauce, is $6.31, and very filling. Uno's serves pizza 'til 1:30 a.m.

Roosevelt's Pub
Sandwiches, burgers, pasta, chicken, seafood, and salads in a friendly pub atmosphere

Live DJ Wednesday - Sunday
2222 Walnut St. • 636-9722

FROM THE BUILDERS OF "INDIA PALACE" YET ANOTHER VENTURE IN THE HEART OF UNIVERSITY CITY
All Vegetarian South/North Indian delight (eat in or take out)

INDIA HOUSE
124 S. 41st St. • OPEN 7 DAYS
222-3838
Student Meal Coupons Available

D&D Restaurant & Tavern
Breakfast Specials from 6:00 AM
Enjoy Our Luncheon Specials with Your Favorite Cocktail
Dinner Served til 8:00 PM
Happy Hours Daily

Dancing on Friday Evening til 12:00
627-5312 12 S. 10th Street, Philadelphia

21st Street 119 S. 21st St. Gourmet 563-9099
Fine Selection of Imported Products
presents
The Cafe serving breakfast & lunch from 8 am to 3 pm
Gourmet preparing specialties such as sesame chicken, quiches, stir fry, pasta salads, and tempting desserts for takeout or free delivery
Deli

We cater office parties and all social events
Open M-F 8 am - 7 pm, Sat. 9 am - 5:30 pm
We accept Visa, Mastercard, Diners Club and Carte Blanche
Pop's Steaks
106 S. 40th Street
222-7677
This steak place also has decent pizza. A 12-inch pie is $3.99, but if you buy one large pie after 4 p.m., you get one free. Open until 1 a.m.

Powelton Pizza
3651 Lancaster Avenue
387-1213
Not very well-known, but inexpensive pizza with good crust. A 10-inch pie is $3.18, and they deliver. Open until 1 a.m.

The Roost
222 S. 40th Street
387-6868
Pizza which is often very good, with tasty sauce. A small pie is $3.35. They're open 'til 1 a.m. on weekends, and deliver all through the week.

Spruce Pizza
4248 Spruce Street
387-0100
They rave about their "yuppie pizza" and if you're into eating healthy, their range of toppings - from baby corn to water chestnuts to broccoli - should suit you just fine. A 10-inch pizza is $4.30, delivery is 75 cents. Open 'til 1 a.m.

Abner's
38th and Chestnut Streets
387-0100
Great steaks made to order. Cross-cuts are a super alternative to fries, but just try to figure out how they get that shape. A plain steak is $2.71, an Italian hoagie, $2.92. Open late.

Billybob
40th and Spruce Streets
222-4340
Twenty-four hour activity, with a video jukebox as well. Steaks and hoagies are made slowly, but good. Steaks are $3.28, while Italian hoagies are $3.77.

Carney's
3608 Chestnut Street
382-7400
Located by Grad Towers, Carney's offers good deli sandwiches and hoagies. A plain steak is $3; an Italian hoagie is $3.25.

Ceasar's Pizza
4311 Locust Street
386-8881
Not just pizza. Ceasar's will also deliver steaks, at $2.70, and hoagies, at $2.90.

Jim's Steaks
4th and South Streets
928-1911
It's hard to resist stopping (and salivating) at Jim's when you catch a whiff of steak drifting from the large, tiled building as you stroll along South Street. Steaks are $2.92, hoagies $3.03.

Lee's Hoagie House
4034 Walnut Street
387-0905
Situated on the edge of campus, and a great place for a large sandwich. Six-foot hoagies available if you're REALLY hungry. A plain steak is $2.90; an Italian hoagie is $3.50.

Pat's King of Steaks
1237 E. Passyunk Avenue
339-9872
A Philadelphia classic, owned by the man who led the drive to refurbish William Penn. Open 24 hours, and definitely worth the trip to South Philly for a study break. Steaks only, at $3.10.

Poor Richard's
38th and Walnut Streets
222-1360
Great deli sandwiches, and reasonably priced food to take-out, eat outside at their two tables, or have delivered. A steak is $2.55, while a hoagie is $2.90.

Wawa
3604 Chestnut Street
225-6422
Yes, you can get decent food at Wawa -- the hoagies are actually pretty good. And at the 38th Street establishment, you can sit and eat to your heart's content. A plain steak is $2.99, a hoagie is $3.49.
Indian eateries provide spice

Continued from page 3

its fast service. India House is also far cheaper than the other restaurants, with appetizers running from $1.50 to $3.50 and entrees from $3.75 to $4.25. You can call in orders to eat in or take out.

The fact that it's fast and cheap is deceiving — the food served at India House could easily stand next to that of any of the other restaurants. The dishes are cooked and spiced perfectly, with each portion huge. Our favorite appetizer was masala vada, a doughnut shaped mixture of ground lentils and vegetables that's deep-fried. The masala dosa, a huge crepe filled with seasoned (mostly gingered) potatoes was also very good.

The fact that India House is all-vegetarian may put some people off at first, but the food is prepared in such a way that you really don't miss the meat. For example, the entree malai paneer is homemade cheese (more like tofu) with green peas cooked in a spicy sauce. The cheese has a chewy texture and soaks up the flavor of the sauce, so the result is very meat-like.

The navarattan curry is another substantial dish: nine different types of vegetables cooked in yogurt and coconut. The yogurt, once cooked, turns into a wonderfully creamy sauce with a very mild taste. Again, this dish is good for a newcomer to Indian food: it's not too hot or spicy, even for the McDonald's-only set.

India House is also good for extras, like drinks, bread and dessert. They serve two fantastic milkshake-like yogurt drinks called Lassi, one plain and one mango. They also offer South Indian coffee, which is strong coffee mixed with boiled milk instead of water.

India House is located at 124 S. 41st Street. 222-3838.

Bakeries offer tasty treats

Continued from page 9

feet amount of glaze.

Another specialty of the shop is its German chocolate cake, a truly unique rendition of an old favorite. The cake is light andairy, as all German chocolate cakes should be. It is covered with a dark chocolate frosting sprinkled not with coconut, but cake crumbs instead. The four-layer dessert is just $1.22 a slice or $4.50 for an entire small cake.

The bakery also offers a wide selection of donuts, buns and muffins. The blueberry muffins are chock-full of berries, and cost 45 cents a piece. The bakery also offers South Indian coffee, which is strong coffee mixed with boiled milk instead of water.

Kindelaub's is located at 128 S. 18th Street. 563-3993.

FIDDLER BAKERY

The Fiddler Bakery requires a little more travel, but it is worth the northeastern trek to 2nd Street and Poplar Street to sample their delicious goods. This bakery is perfect for the indecisive sweet tooth, because of its selection of miniature pastries.

Especially good were the miniature French pastries, which were curiously introduced to me as "schnecken." These bite-sized goodlies come with raspberry or chocolate and apricot fillings, and are very tasty at $1 each. The pastries were neither too fruity nor too dry, as many pastries can be.

Another good choice was the miniature Danish, available in the traditional flavors of lemon, apple, cherry and blueberry, and in the not-so-traditional flavor of chocolate cheese. A pound of these is $5.

Favorite of a fellow sampler were Fiddler's tiny chocolate eclairs. The small pastries, which can be eaten in one bite, taste just as good as the big version, and cost $5.30 per pound.

And the bakery also offers a large selection of normal-sized baked goods. The Linzer tarts were very good, with just the right amount of raspberry jelly in between two butter cookies, for just 90 cents each. The bakery is open from 6 a.m. to 6 p.m. weekdays, and 7 a.m. to 5 p.m. Saturday and Sunday.

The Fiddler Bakery is located at 848 N. Second Street. 928-9433.
# Directory of Advertisers

| 21st Street Gourmet | ........................................ | 22 |
| 2400 Restaurant and Bar | .......................................... | 19 |
| Boccie | ........................................ | 7 |
| D & D Restaurant and Tavern | ................................... | 22 |
| Doc Watson’s Pub | .................................... | 21 |
| European Dairy Restaurant | ................................ | 25 |
| The Fish Market | .................................. | 18 |
| Ho Sai Gai | ................................... | 8 |
| India Palace | ................................... | 20 |
| International House of Pancakes | ................................. | 25 |
| Irish Pub | .................................. | 24 |
| Joe’s Peking Duck House | .................................. | 9 |
| Joy Tsin Lau | ................................ | 8 |
| Kelly & Cohen | ................................ | 16, 18 |
| Koch’s Take Out Shop | .................................. | 25 |
| La Terrasse | .................................. | 7 |
| Le Bus | ...................................... | 12 |
| Lee’s Hoagie House | .................................. | 9, 11 |
| Mandana | ..................................... | 24 |
| Margarita’s | .................................... | 26 |
| The Marigold Diner | ................................ | 21 |
| Mont Serrat | .................................. | 11, 20 |

## Koch’s

**Voted “Best of Philly” 1986, 1985, 1976**

- Delicious HUGE deli sandwiches
- Hoagies • Cheeses • Salads
- Assorted cold cuts
- Assorted Kosher products
- New York Pastry etc.
- Thick milkshakes made with real ice cream

4309 Locust St. 222-8662

M, T, Th, F: 11 am - 8 pm, Sat.: 11 am - 7 pm, Sun.: 12 am - 7 pm, closed Wed.

---

## Koch’s Take Out Shop

**Voted “Best of Philly” 1986, 1985, 1976**

- Delicious HUGE deli sandwiches
- Hoagies • Cheeses • Salads
- Assorted cold cuts
- Assorted Kosher products
- New York Pastry etc.
- Thick milkshakes made with real ice cream

4309 Locust St. 222-8662

M, T, Th, F: 11 am - 8 pm, Sat.: 11 am - 7 pm, Sun.: 12 am - 7 pm, closed Wed.

---

## Wok

**CHINESE SEAFOOD RESTAURANT**

Szechuan • Mandarin • Hunan Cuisine

Cocktail and Lounge

COCKTAILS & LOUNGE

LUNCH • DINNER • TAKEOUT

FREE DELIVERY

All Entrées Cooked To Order

Open 7 Days a week

Major Credit Cards Accepted

CENTER CITY

1613 Walnut Street
The Perfect Fit

Whatever size house or apartment you're looking for, The Daily Pennsylvanian's Classified Ad Section fits your housing needs to a T.

Every day, The DP Classified section is filled with ads from people who want to sublet or rent out their apartments and houses. If you’re looking for a summer rental or a place to live next year, The DP Classifieds can help you.

Check the classified section Monday-Friday in The DP to find a place that fits your housing needs just right.

The Daily Pennsylvanian
4015 Walnut Street • Second Floor
898-6581

CATERED PARTIES FOR SPECIAL OCCASIONS

at the
Fairfax Apartments
43rd near Locust
387-6002

7:30 am - 5:00 pm Tues
7:30 am - 9:00 pm Wed-Thurs
7:30 am - 10:00 pm Fri-Sat
10:30 am - 3:30 pm; 5:00 pm - 8:00 pm Sundays

NEW! Sunday Evening Buffet Supper
$7.50 Salad-Entree-Dessert

ALWAYS SOMETHING GOOD TO EAT
We Want You to Drink for FREE!

College Students Drink Free 7-8pm*
Every Sunday

- Show College ID and Drink for Free 7-8pm
- 75¢ Regular Drinks 8-10pm
- Live Music by Rhythm and Bluefish

* cover charge required

Polo Bay 12th and Locust Street
Philadelphia, PA
(215) 546-8800
CONTINENTAL
Audrey's Barbecue Pit
113 S. 40th Street
382-3303
The barbecued ribs are reputed to be the best in Philly. Great baked beans, sweet potato pie and barbecued chicken with HOT sauce. Only a few seats, so it's mostly take-out.

Chesnut Street Bar and Grill
3942 Chestnut Street
222-4250
Burgers, ribs and sandwiches are the fare. The emphasis is on the drinks, with punch and iced teas that you'll remember vividly the next day.

Chill's
38th and Chestnut Streets
222-7322
A bit of Tex-Mex in University City. This chain restaurant offers tasty burgers, tacos and fajitas. Look for discounted drinks during happy hour.

Eden
International House
3701 Chestnut Street
387-2471
Cafeteria featuring soups, salads, burgers, stir-fry dishes and delectable desserts in an eclectic atmosphere.

Gold Standard
3601 Locust Walk
387-3463
Grilled burgers on The Walk on nice days, and several special casseroles, salads and entrees inside everyday.

John and Nick's
38th and Spruce Streets
Offers good, filling breakfasts and lunch food, too. Great for Quad residents who wake up starving on a Saturday morning.

Kelly & Cohen
201 S. 38th Street
386-2200
Has been here forever, but is now newly remodeled. They still offer terrific breakfasts, and have added a variety of foods to their lunch and dinner menus. Has a "beer bar" too, with over 140 choices.

Koch's Take-Out
Delicatessen
4300 Locust Street
222-8662
The best place on campus, or in all of Philadelphia, to go for a deli sandwich. Always a line, but samples are passed out and the huge sandwiches are worth the wait.

La Terrasse
3432 Sansom Street
387-3778
French cuisine, popular bar and a great Sunday brunch in an elegant but relaxed atmosphere.

Maharaja
110 S. 40th Street
222-2245
One of the many delicious Indian restaurants around campus. Remember — food is often HOT.

Margarita's
4002 Chestnut Street
387-4477
Very popular for its great drinks, plentiful nachos and Mexican entrees.

Red Sea
229 S. 45th Street
387-2424
Ethiopian food just a short walk from campus. Convenient for expanding your culinary horizons.

Sbarro
39th and Walnut Streets
222-3803
This Italian food chain has just arrived on campus. The ones in Manhattan are supposed to have good pizza.

Won Oriental
216 S. 40th Street
386-4622
Chinese and Korean food in a nice atmosphere. Worth spending the difference between it and fast food.

FAST FOOD
Burger King
40th and Walnut Streets
222-9881

McDonald's
40th and Walnut Streets
222-9768

Roy Rogers
39th and Chestnut Streets
222-2377

Wendy's
Houston Hall Mall
222-6443

Yogurt Plus
Houston Hall Mall
662-5146

A listing of area restaurants
See pages 22 and 23 for a guide to where to pick up pizza, cheesesteaks and hoagies.

Le Bus
3402 Sansom Street
387-3800
Lunch and dinner served cafeteria-style. Fresh sandwiches, salads, quiches and unbelievable baked goods.

Marigold Dining Room
501 S. 45th Street
222-9206
Nice atmosphere, good prices for good food, no credit cards.

Ohara's Dining Saloon
3925 Walnut Street
349-9000
Diverse menu of sandwiches, steaks, entrees and specialty drinks. Great mozzarella sticks, daily specials, and a fun bar.

Ohara's Fish House and Saloon
3900 Chestnut Street
382-5195
Known as O'Fish, features decent seafood and other entrees.

Potluck Gourmet
43rd and Locust Streets
387-6002
Homemade fare in an informal, comfortable atmosphere. Serves a relaxing, tasty Sunday brunch that lasts 'til 4 p.m.

Saladalley
4040 Locust Street
349-7044
A campus favorite with the largest salad bar in the city. Also serves soups, burgers, sandwiches and great lasagna.

Smart Alex
University City Sheraton
38th and Chestnut Streets
386-5556
Hamburgers, entrees and an extensive drink menu.

Smoky Joe's
203 S. 40th Street
222-0707
Great hamburgers, omelettes, entrees and daily specials at reasonable prices. Good drinks and a semi-quiet but social atmosphere.

The Tavern
43rd and Spruce Streets
Mainly a crowded bar for the 21-year-old ID set, but serves pizza, hoagies and sandwiches as well.

Walsh's Tavern
200 S. 45th Street
222-9840
Good cheese fries and, of course, beer.

White Dog Cafe
34th and Sansom Streets
386-9224
American cuisine in an interesting atmosphere. Good background music.

Ethnic
Campus India
4015 Chestnut Street
243-9718
Indian food that American palates can appreciate.

Casa Vecchia
3910 Chestnut Street
387-1594
Moderately priced Italian food right on campus.

Genji
4002 Spruce Street
387-1583
A traditional Japanese restaurant and sushi bar featuring a complete menu of delicious hot entrees, sushi and sashimi. Unexpectedly nice decor — rice paper, light wood — for a restaurant under a laundry.

India House
124 S. 41st Street
222-3836
All-vegetarian Indian restaurant close to campus.

India Palace
60 S. 38th Street
662-0818
Authentic, excellent Indian food.