Report highlights changing U., community relations

Tearing Down the Walls

By LYNN WESTWATER

Three years ago, the University's annual report observed University faculty members in their "long and distinguished histories," while two years ago, the document touted the theme of progress and tradition. This year, the report also mentions the University's intellectual achievements and its relationships with the community through University- community projects.

Administrators and community leaders were pleased with the report, noting that it represents a fundamental shift in the University's relationship with West Philadelphia. They said the report marks the strongest ever over-all commitment to community action and leadership on the issue among peer institutions.

Many credited President Sheldon Hackney for moving the University toward a more balanced relationship with the community, especially those involved in the University's ongoing community relations program. Hackney said that the future of the University and the community are "very much intertwined."

The report, dated 1987-88, is not original. In fact, it is the second version of the report released last spring, which is the first ever to focus on community relations, and marks more than a decade of increasing involvement with West Philadelphia.

Hackney said yesterday that in the early years of his presidency, he was concerned with "increasing the University's involvement in the community while de-emphasizing those efforts. But now, he said, the University has a real sense of being inseparably woven into the community..."

The issue came to a sit-in in 1983 when students protested the administration's treatment of West Philadelphia. Although many said that the University is "still struggling," Hackney reiterated that the president, administrators and community leaders are "struggling with..."

Students offended by ethnic slurs in UTV program

By BRENT MITCHELL

Several students said this week that they were offended by the references to Italian University students in UTV's current "Penn in Paradise" series.

But UTV representatives said that the program was not meant to offend anyone and refused to apologize for the episode because it was "meant to be taken in a comical sense."

Davis wrote in an article of "Penn in Paradise," which originally aired Friday and was repeated last night, that the "show's life of the student," who said that he is a "typical" University student. The show's scriptwriter, Anthony Maria, who was in attendance, said that he was offended by the show's "joking and playing." He added that the show's writers did "not want to offend anyone." It was not meant to offend anyone and refused to apologize for it.

College sophomore Anthony Maria, who was the show's writer and director, said that he was "very upset by the show's treatment of the student." He said that he was "very upset by the show's treatment of the student." He said that he was "very upset by the show's treatment of the student.

Eighth elected UA amid high voter turnout

By BRENT MITCHELL

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Eighth elected UA amid high voter turnout
On Campus

Events

NOTICE

TODAY

Today is your last chance to sign up for our annual U.S. Student Tour of Spain. Don't miss out on this opportunity to experience the sights, sounds, and culture of Spain. Sign up now at the Office of International Affairs.

TOMORROW

Join us for a special lecture on the history of World War II. The lecture will be held at 7 PM in the Great Hall of the Main Building. This event is open to all students and faculty. Light refreshments will be served.

TODAY

The University of Pennsylvania will hold a celebration of its 250th anniversary. Join us for a day of festivities including tours, exhibits, and performances. The event will take place on the Main Campus from 10 AM to 5 PM.

TODAY

ASSOCIATION presents Dance. For more information, call 896-9442.

Pensylvania's Portuguese Language and Literature Program will host a workshop on contemporary Portuguese literature. The workshop will be held in the Assembly Hall from 2 PM to 5 PM.

TODAY

The Penn Credit Union will provide free legal consultation to members. The consultation will be held in the Student Center from 10 AM to 2 PM.

TODAY

ALLONS ENFANTS A la Maison: A Fall Festival. The festival will take place in the Student Center from 12 PM to 2 PM.

TODAY

ALCOHOL AWARENESS Week will take place in the Student Center from 12 PM to 2 PM. For more information, call 896-9442.

TODAY

THE UNIVERSITY OF PENN Goshen College announces "Legs Against Arms Race." The event will take place on the Main Campus from 1:00 PM to 3:00 PM.

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Summer vacation

U. students encounter terrorism in Africa

BY JILL HAMMER
School of Social Work professor Louise Leslie invited a group of 19 students to participate in the University’s Nigeria program for the last five years, but as she learned this past summer, she has rarely met anyone who understands what she was doing. 

On July 21, Shoemaker, along with 19 other students, was kidnapped
taught as a form of behavioral therapy, this group of Nigerian "highway women" - "are courses they have never learned their profession.

The incident occurred along the Ife-Ibadan road while the group was stopped for a lunch break. Five "highway women" tore into the gas station across the street, eager to rob the group. As they approached the professors who were on the trip, the robbers grew angry when they could not locate the keys, and instead took the cash from the pockets of several members of the group.

Three assailants forced the students and faculty who were eating at the station, demanding the keys and then threatening those remaining on the bus. Suddenly, the criminals were gone, followed by the remaining suspects in make-away, the professors said.

Camera, purses, and backpacks were stolen, but no one was hurt. "I was a heartbreaking experience," one of the participants said, referring to the trauma of the assault.

Shoemaker called the action "swift Nigerian justice," yet Dorsey-Leslie added that authorities such as the Nigerian police were held in low regard due to extensive corruption.

After the incident, six of the students left the group and returned home within a week. The remaining suspects were arrested and confessed to the attack.

"The criminals were treated untouched by the Nigerian police stations," Shoemaker said. "These students who essentially were being targeted by being victimized. Those who left did so because they could not handle being victimized by black people." 

But Social Work graduate stu-
tudy Jaki Lewis and University
Employed Victoria Boid, who were also in Nigeria, said that the police response was not unusual for the Af-
ican country. Both students in-
tioned a sign in the Nigerian police stations which read, "If you rob, you die," a familiar adage of justice in the African country.

The Nigerian police station after the incident, Lewis re-
mained in Nigeria were disturbed by the treatment of our assailants," she said. "I realize that this could have happened in the States, I would want them to be treated the same as they would in their countries.

Lewis added that she does not be-

Wharton pros. explore high-risk bonds

By TINA GOLDBERG
Junk bonds, high yield field of in-
vestment pioneered by Wharton graduate and
Dolphin Sundown's Leonid Milken, are currently
averaged between 8 and 9 percent, and averaged between for almost a decade.

But in 1985, when the market first saw junk bonds, as they are known by traders and investors, the average yield was 10 percent.

In recent weeks, Campeau, which is in junk bonds used to finance its takeover of the re-

Vice President and Assistant Dean of Admissions Orsiane Dorsey Leslie fingers her souvenir from Nigeria.

"If this had happened in the States, I would want them to be treated the same as they would in their countries," Lewis said. "Two students have already returned to the United States and our students have been returned home.

The government and police response was not unusual for the African country. Both students in-
tioned a sign in the Nigerian police stations which read, "If you rob, you die," a familiar adage of justice in the African country.

The Nigerian police station after the incident, Lewis re-

What does women really talk about when they think no one else is

What does women really talk about when they think no one else is listening?

The study has sent shockwaves through the fi-
nancial world, because it rebuts a similar Har-

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Project 2061 aims to make America scientifically literate

By DEBORAH ENGELS

The world may have to wait until the year 2061 to see the fruits of Project 2061, a program aimed at making the average American scientifically literate. Bordogna said that administrators across the country — including Engineering School Dean Joseph Bordogna — formed Project 2061, a program aimed at making the average American scientifically literate.

Every American should understand the basic streams that weave through all disciplines such as computers, medicine, energy, national history of science and the components and problems of technology, Stein said.

The facilitator described 2061 as a "national pulling together of local efforts at education that will hopefully improve scientific literacy within the next 20 years." Over the next two years, the 25 Philadelphia facilitators will meet at Drexel University, working with other major universities in the city, to produce a model for inner-city education.

Students don't come out of high school really ready for the modern world," Bordogna said. In order to improve scientific education, six teams of teachers and administrators across the nation are designing a model curriculum for students in kindergarten through 12th grade. Frank Stein, the Philadelphia facilitator for 2061, said that the program is aiming to design a new, comprehensive curriculum.

"This life model should enhance scientific education for everyone," Bordogna said. "It is a chance to do some complications of the inner-city sciences are not getting educated, and they are not getting a chance.

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MUSEUM CAFE
The University Museum
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Wharton professor discusses economic, political ramifications of China crisis

By AUDREY SMOLIKIN

Most students heard second-hand accounts of the Tiananmen Square crisis this summer, but last week University students got the opportunity to hear a first-hand perspective from one of the few people with first-hand experience in China.

Beginning with an overview of China's political and economic situation, the former Iranian United Nations Ambassador Fatemeh Hoveyda described her government's attempt to modernize the country. "The question of modernization is the essence of the Iranian problem," Hoveyda said, citing the Islamic belief that a descendent of Mohammed will reappear on earth to usher in a new era. The reformists believe that a new era will come when people look ahead and try to follow a way of life that will lead them into the 21st century.

Hoveyda explained that students called the speech interesting, and second-year Law School student Ivan Ciment said that Hoveyda "was on point when he said that if you don't like what Iran is doing, don't attack Iran as being against human rights.

"Every American should understand the basic streams that weave through all disciplines such as computers, medicine, energy, national history of science and the components and problems of technology, Stein said. Steinberg-Dietrich is a "national pulling together of local efforts at education that will hopefully improve scientific literacy within the next 20 years." Over the next two years, the 25 Philadelphia facilitators will meet at Drexel University, working with other major universities in the city, to produce a model for inner-city education.

students' demands to address the govern-
High voting turnout marks UA election

ELECTIONS, from page 1

The last student listed was elected, recent trends in voting history which favor low-numbered candidates. A majority of the winners were listed on the first half of the ballot, and the freshmen elected the top candidates and four of the first seven.

Wharton freshman Chris Migura, who was third on the ballot, received the most votes — 368 — and will sit on University Council.

The eight new representatives include five students from the College and three in the Wharton School. Among the group are one black student, one Asian student, and two women.

Predominantly members of junior and senior classes, the freshmen members, only four of the body's 26 members are women. Candidate Steve Tarino, charged with not turning in his ballot, received the most votes because he campaigned door-to-door and left literature for freshmen, to read.

The English House resident said UA Chairperson Benjy Karsch helped him with campaign strategies.

Balian said the fact that 1,070 freshmen — or 48.2 percent of the class — voted indicated the NEC's activism.

Although several freshmen complained earlier this week that the election had been poorly publicized, Balian attributed the increased voting to visits by UA and NEC members to freshmen floors and to increased campaigning by the 68 candidates registered for the election.

For the past week, the entire NEC has been working to increase turnout, Balian told the candidates. "We are here to serve you," he said. "I think you could have showed some respect for the hours we spent here on your behalf.

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In order of their election, the eight new representatives are Migura, Makovsky, College freshman Lisa Nann, College freshmen Greg Chernack, Wharton freshmen Andrew Rodkey, College freshmen Grant Ramirez, College freshmen Alan Robich, and Wharton freshman Andrew Trai.

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Penn Tower Hotel
Penn Room

34th Street: enough magazine for a whole week!
By Greg Sigel

At the University of Pennsylvania, the atmosphere is one of diversity and safety, but there are still concerns that need to be addressed.

The campus is a blend of social and academic activities, where students can find their place. Some of the concerns include alcohol policy, academic honesty, and safety issues. The administration is working towards improving the campus environment, but there is still room for improvement.

The campus is vibrant and full of life, with students coming together for various events. The diversity of the campus is a strength, but it is important to ensure that everyone feels safe and respected.

The campus is a place where students can learn and grow, both academically and personally. The University is committed to providing a safe and welcoming environment for all students.

As a College senior, I occasionally ponder the future and wonder what lies ahead. I often reflect on the past and how I have evolved as a person. I am grateful for the experiences I have had and the people I have met along the way.

The University is a place where students can find their passions and pursue their goals. It is a place where learning and personal growth are prioritized.

The University is a place where students can make a difference in the world. It is a place where students can find their voices and use them to make a positive impact.

As a College senior, I am looking forward to the future and all that it holds. I am excited to see what the future will bring and to see where my path takes me.
Report stresses changing U. relations with community

COMMUNITY. From page 1 opportunity for cooperation," Brown said that he thinks that the University has stepped in to fill an abandoned role that "the wound was
healed.

Despite the recent decision in the community, Hackney said that the University has a "decided commitment" to work in the area's programs.

The president currently chairs the West Philadelphia Partnership, a coalition of area educational institutions designed to improve the quality of life in West Philadelphia. The group is designed to change the organization's bylaws to put greater emphasis on the community's changing needs.

Hackney said that the group, which has been in existence for 18 months, is designed to change the bylaws of the organization to emphasize the community's needs. The group has been in existence for 18 months, and it is designed to change the bylaws of the organization to emphasize the community's needs.

While Hackney said that the group's work has been "very successful," he also said that it is "very, very important." The group's work has been "very successful," and it is designed to change the bylaws of the organization to emphasize the community's needs.

NSC, from page 1

said this week that relations between the University and the community are at their strongest ever. He said that the report which has been in existence for 18 months, and it is designed to change the bylaws of the organization to emphasize the community's needs.

The University president was not available for comment.

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The Daily Pennsylvania Friday, October 6, 1989

**Off the Wire**
Compiled from Associated Press Dispatches

**World**

DALAI LAMA WINS NOBEL PEACE PRIZE
OSLO, Norway - The Dalai Lama, spiritual leader of Tibet whose title means Ocean of Wisdom, won the 1989 Nobel Peace Prize for his "non-violent efforts for the preservation of human rights and fundamental freedoms for Tibetans." The award comes ahead of a November 4-7 meeting between Chinese officials and the Dalai Lama, who heads an exile government in India.

WASHINGTON — U.S. officials, de- spite indications that the administration's first "crisis operation" had reached its end because of over- sight, General Armand Noriega was being held captive in the Panamanian capital of Panama City. Noriega's capture occurred after the government ordered a military coup to put an end to the National Revolutionary Party's campaign and Noriega's forces remained loyal. The Panamanian government called the arrest a result and interfer- ence in its internal affairs.

Alana said, "the committee's action might eventually help break the deadlock between China, Tibetans and the Dalai Lama."

Wishes to the Dalai Lama, who heads an exile gov- ernment in India for a chance to get in and the event.

**More East Germans try to leave**

**Theater Art**

**More Germans try to leave**

**Nation**

**Weather**

**Sport**

**Senate approves flag burning ban**

WASHINGTON -VA. Republican senators overwhelmingly approved a statutory ban on defacing the American flag after debating a proposed revision that sponsors said could prove fatal in a future court test. President Bush said he respected "the inten- tion," but would continue in place for a con- stitutional amendment instead.

The 1-4 vote came after a daylong debate in the Senate that Bush, who had been deciding on the legislation, said he could support. The $25,000 fine was the only way to counter the Senate's decision. But President Bush, who had not been involved in the Senate, said he would not be, and we may not be. We may want to be.

We felt the lack of the outside the gate," said Attewis, his father. The way we may feel, is, might, and we may have had the outside of him. We were adding for an outside.

Mother throws mothers from 10th floor

NEW YORK — "Being Gay is waiting for you," a mother who was thrown from the 10th-story window yesterday, killing her 4-year-old child and critically injuring her 6-year-old child, officials said.

A woman was thrown from an apartment in time to save her 6-year-old child, who was thrown from the 10th-story window yesterday, killing her 4-year-old child and critically injuring her 6-year-old child, officials said.

The mother, Elizabeth Obiakor, 48, her daughter, Ann, 4, and her husband, Osita, 26, were in the apartment.

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The apartment is located in a building in Queens, a borough of New York City, and it is owned by the Obiakor family.

Sixth of the nation's child care, qualify for the new aid. The Senate yesterday overwhelmingly approved a statutory ban on defacing the American flag after debating the proposal that legislators said could prove fatal in a future court test. President Bush said he respected "the intention," but would continue in place for a constitutional amendment instead.

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House approves child care, health care, budget reduction

WASHINGTON — The House yesterday approved a bill to reduce federal aid to states for child care, health care and welfare. The bill, which includes a variety of cuts and increases, was passed by a vote of 310-105. The Senate approved its own version, which was passed by a vote of 66-30, and sent it to the White House for action. The president has said he will sign the bill.

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Soccer not packing a lunch; it's hungry, but it wants to feast on undefeated Lions

BY CARTER MEISHEMAN

A few years ago, the Penn soccer team might have been satisfied losing, 2-0, to the number one team in the nation. In fact, 2-0 may have been a more reasonable score to expect. The Quakers might also have been satisfied losing games in the last minute that they had dominated throughout, safe with the knowledge that they had played well. But not this year. This year Penn has talent and experience, along with a new set of expectations.

After the Quakers were stopped by top-ranked Virginia, 2-0, and after Penn lost its two regular-season games against Delaware and Dartmouth, 2-0, it was not on the

But the Quakers 0-1-1 Ivy are now frustrated in recent games. They lost in double overtime in eighth-ranked Philadelphia, 2-0, after playing well enough to win in regulation time. They lost to Harvard, 1-0, after falling to score on countless opportunities.

"Everybody's feeling like hell," said Captain Mark Tepper. "They had a heartbreaker of a loss at Harvard."

But not this year. This year Penn has talent and experience, along with a new set of expectations. The Quakers need to keep the Ivy leader in their grasp. "With two setters rotating we always have three hitters in the front row," Sagula said. "This gives our offense more balance."

But the Quakers (2-0, 1-0 Ivy) will be there. So will Ivy League rival Yale, who crushed the Quakers, 7-1, last spring. With hopes of qualifying for championships with a new set of expectations, the Quakers are regulars in the Columbia fans' heart. In fact, 2-0 may have been a more reasonable score to expect. The Quakers might also have been satisfied losing games in the last minute that they had dominated throughout, safe with the knowledge that they had played well.

Franklin Field with a 1-0 victory last year, and won, 4-0, the year before in heavy rain.

"My understanding of this year's team is that Penn is a team to reckon with," Ficken said. "They had a heartbreaker of a loss at Harvard."

Ficken stressed the importance of a strong defense in anticipation of the arrival of Penn forward Mike Constanza, who played for the Quakers in scoring with three goals.

"I met Mike when we were nine years old," Ficken said. "I coached him in the Philadelphia Youth League, and then again at four," said Penn senior co-captain Melissa Ingalls, who as usual. "Defense, serving, passing, digging," Ingalls rattled off the facets of the game.

"In Penn's previous matches, its outside hitters have handled the major-rows," Sagula said. "This gives our offense more balance."

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F. Hockey hosts Delaware

TURF, from page 14

Delaware (4-4-1), a nonleague opponent. The Blue Hens have won a string of games down the line. But Keys' absence hurt his anterior cruciate ligament. "Obviously, individual honors are nice," said Miller, "but the most important thing is that we win. The main plan is to win.

Lightweight Football will attempt to do what it hasn't since 1960 — beat Navy

BY JAMES SANTI

The open is 9 p.m. Monday through Friday. Call 380/400. 7/mos lease. (380/400. 7/mos lease.)

Men's Cross Country to be one of 22 competing in an invitational at Lehigh

For last year's predominantly freshman Penn team, which missed out on the top-seeded Orangewomen to have any hope of coming out on top. After two excellent performances in the Fordham and Rutgers meets, the Quakers will be competing in an invitational at Lehigh. "It's just 11 guys on the field. We have to play our best," Tellier said.

The Ivies. But during camp, Abbruzzese hurt his anterior cruciate ligament. "Obviously, individual honors are nice," said Miller, "but the most important thing is that we win. The main plan is to win.

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Cubs even series, defeat Giants, 9-5

Mets retain Johnson as manager

CHICAGO — Pitcher Mike Bielecki, the worst hitter in the ma-
JOR LEAGUE, stepped up to the plate and delivered a run-
ning first inning and the Cubs held San Francisco to a 0-1
score en route to a 9-5 victory over the 1989 World Series
champion San Francisco Giants.

Chicago, 4-1-1, broke the game wide open in the ninth in-
nning as the Giants led 4-1. Bielecki, who now has five hits
in 17 at-bats, went 3-for-5 with three runs batted in.

The competition for the Lampert-

Mets, if they hold the top two spots

By ANTONIO DE LA CRUZ

for the second straight season, and
tied with five hits, including an RBI dou-
ble and a single.

Walton capped the outburst against

THE CUBS DEFEATED THE GIANTS...UP TO 100 HOURS.

THE CUBS DEFEATED THE GIANTS...UP TO 100 HOURS.
Quakers begin quest for Ivy title

Football visits wounded Lions

By JOHN DE PAULO

While the Penn football schedule may indicate tomorrow's football game against Columbia is the Quakers' third game of the season, it is not the most important news. Penn is in complete free-fall.

For the reality of Ivy League football, the moribund state of no. seven game. And tomorrow's buy game is against Columbia (Lawrence A. Wien Stadium, 12 p.m., ESPN, 88.9 WXPN-FM) will be Penn's first step in a possible second-place season. With the Lions at 1-0, 1-0 by Leopold are looking to end the temps early.

"It isn't like anything else," Penn coach Dave Steier said.
dining out.
the daily pennsylvanian.
October 6, 1989.
Dining Out
The Daily Pennsylvanian
October 6, 1989

Contents

Philly's Hidden Secrets
Two gems that students don't frequent.

Campus Hot Spots
Area establishments that are worth noting.

Market Madness
Reading Terminal offers a smorgasbord of delights.

Cafe Society
European flair and political zest sprout within the city.

Diners Have It All
Greasy spoon or gourmet chow, they're America's classic.

The Ethnic Influence
The city's diversity surfaces in a few delightful restaurants.

Eating Expensively
Fancy feasting at some of the more pricey places.

Orient Express
A sampling of Asian food from Peking to Tokyo.

South of the Border
Tantalizing tastes from Spain and Mexico.

Fun Places
Exciting faces in all the right . . . restaurants.

Romantic Places
Dining that makes your heart beat faster.

Fishy Philly
All the shrimp, lobster and seafood you can imagine.

The Sound of Italian
Food and music Mama Leoni would love. We're staying.

Topping It Off
Where to go for some of the best desserts.

Key to Ratings
Throughout the magazine a rating system has been devised for quick reference to specific restaurants. Stars evaluate the combination of overall atmosphere and food quality:

★ Fair
★★ Good
★★★ Very Good
★★★★ Excellent
★★★★★ Superb

Price range is reflected by the following:
Inexpensive — Entrees priced up to $10
Moderate — Entrees priced from $10 to $20
Costly — Entrees priced from $20 to $30
Expensive — Entrees priced above $30

Kevin Kassover
Editor
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Marcy Rosenberg
Production Manager
Hood Qa'im-Maqami
Sales Manager
David Baratz
Photography Editor
Andrew Reiss
Business Manager
Eric Jacobs
General Manager

Special Thanks to Andrew Teagle, Emily Culbertson, Kia LaRue, Oreta Richardson, Wendy (the new kid), and all dining establishments which offered their time, service and delectables to the staff.

Cover and "Dining Out Dude" illustrations by Jim Datz.
PREVIEW, HOW YOU'LL EAT AFTER COLLEGE.

Soon, you'll be power-lunching on blackened redfish. But why wait? Visit Eden today, pick up a tray, and get a taste of your future. At student discounts.

Just show your Penn i.D. and you'll automatically save 10% on our generous chef-brushed burgers. Our singular salads such as Smoked Bluefish and Mexican Shrimp. Our soul-stirring stirfrys, or anything else Eden.

So bring your appetite and i.D. to Eden. Because we think the student body should eat as well as anybody.

eden

Alouette

French and New Asian Cuisine

Alouette Restaurant
334 Bainbridge Street
Philadelphia, PA 19147

215.629.1126

10% off entrees with student i.D.
I.t's time to explore, Penn. There are so many unknown and untapped restaurants in our city of brotherly love that often some just go unnoticed by the University population. And often times the best food and best times can be found where you least expect.

The mission I chose to accept involved hard work and investigation. No hearsay was allowed. Diamonds in the rough only.

But I had my standards: a menu with choices that could be categorized as "continental" — a wide selection of foods — a superb meal, service worthy of a good tip, and an atmosphere to boot. And the gems I found conformed to my every expectation. Both tummy and cerebellum were quite satisfied.

The Three Threes
Restaurant
333 South Smedley Street
735-0667

Hidden smack in the middle of Center City is an establishment that has been around since 1929. The Three Threes Restaurant opened as a Speak-easy at the end of the Jazz Age. Despite its age, it remains relatively unknown to a large percentage of the population. Maybe it's because of the small, quaint street of its location: between 16th and 17th Streets on the 300 block of South Smedley, which runs from Spruce to Pine.

Enter the small townhouse and find yourself welcomed to a cozy world with tradition. The downstairs dining room holds only eight rather small tables. The back room has a bar where visiting on a cold winter day, worthy of sipping cognac and talking with friends. The upstairs has room for more seating and is often used during the more crowded times like weekends or for parties.

The weekend that I went showed the true colors of the neighborhood. A diverse crowd filled the downstairs. All were casually dressed in the dimly lit (yet not too dark) atmosphere enjoying conversation and company.

The food selection is excellent. With a slight Italian flair choices vary from homemade pastas and chicken and meat entrees to a veal smorgasbord or rich seafood fare. You can't go wrong. Inevitably there is something for everyone. Entree prices range from $9 to $20.

This night we began with classics like steamed mussels in a red sauce ($4.95) that could only be fully enjoyed through dipping the fresh Italian and garlic bread. And the house salad was not typical since it came with a sprinkling of steamed mussels in a red sauce ($4.95) that could only be fully enjoyed through dipping the fresh Italian and garlic bread. And the house salad was not typical since it came with a sprinkling of steamed mussels in a red sauce ($4.95) that could only be fully enjoyed through dipping the fresh Italian and garlic bread.

The Chicken Marsala ($11.25), sauteed in an unusually zesty marsala wine, came in a hearty portion. Yet what made it so appealing was the light feel to the vegetable — carrots, celery, and radishes — which enhanced the flavor.

The Blackened Tuna, quite fresh, utilized a combination of both sweet and tangy, an unusual topping that is a great surprise. The Blackened Tuna, quite fresh, utilized a combination of both sweet and tangy, an unusual topping that is a great surprise. The Blackened Tuna, quite fresh, utilized a combination of both sweet and tangy, an unusual topping that is a great surprise. The Blackened Tuna, quite fresh, utilized a combination of both sweet and tangy, an unusual topping that is a great surprise. The Blackened Tuna, quite fresh, utilized a combination of both sweet and tangy, an unusual topping that is a great surprise. The Blackened Tuna, quite fresh, utilized a combination of both sweet and tangy, an unusual topping that is a great surprise.

Although desserts do not match the high selection of entrees, there are mostly ice cream possibilities. Their large selection of foreign coffees, however, makes a nice nightcap.

Their lunch menu is a more toned down version for their daytime crowd with prices of entrees ranging from $6 to $10. Choices also vary from meats to seafoods with a Vegetarian Platter as Three Threes ($6.75), too.

The Three Threes Restaurant is open Monday through Saturday from 11:30a.m. to 11:00p.m., dinner until 9:00p.m. Sunday brunch — worth the trip — is from 11a.m. to 3:00p.m. They have a special menu on these days.

Located just north of the Art Museum, Adrian at Rembrandt's used to be in a smaller edifice a few blocks away. Now it is by the cross street of Aspen. And there's plenty of parking across the street.

I'm sure that very few students think to venture past the museum. But there is an entire section of the city which has undergone quite a bit of gentrification throughout the past decade. And as the area has grown so has the restaurant.

Bright in atmosphere and plentiful with windows, Adrian mixes the friendliness of a bistro with the images of Rembrandt and his works. Echoing the artistic impressions of the nearby Art Museum and City Beautiful's creation, the Benjamin Franklin Parkway, the house is saturated with Rembrandt creations. The lights, apparently Dutch in origin, actually blend in well with the artist's odes.

The crowd is fun and lively. From the neighborhood and throughout the Philadelphia area, many of the customers surpass the average University student in age but match the student in liveliness.

Written on a blackboard that changes daily, appetizers and entrees harken from around the world. True continental. The Shitake Mushrooms were delightful with a slightly sweet sauce that just teased the palate. The Tortellini Delia Nonna also went over well, with prospective. Most appetizers range from $3 to $10.

I highly recommend one of their regular dishes: the Chicken Raspberry. A sauce that appears sweet is, in fact, a combination of both sweet and tangy, an unusual topping that is a great surprise. The Blackened Tuna, quite fresh, utilized just the right amount of pepper to satisfy without burning. Main dishes range from $8 to $20.

Dessert complements all other parts of the meal. We savored both the Big Mama Brown Fudge Cake, a brownie-like concoction with a rich covering, and the deliciously fresh Strawberries with Creme Englishe, sauce made on the premises.

Lunch and Sunday brunch are from 11:30a.m. to 2:30p.m. and dinner is available seven days 'til 10p.m., 9p.m. during the week.
The Daily Pennsylvanian: all the news worth reading

Live a little.

So, Dining Service and Dominos are getting old real fast. How about a break from the monotony with some natural gourmet food from The Seed. We've got snacks and food from around the world. It's healthy and it tastes great. Specialties in coffees, cereals, and sandwiches. We'll see you at The Seed.
Market Madness: Reading Terminal

By Cheryl Family

Reading Terminal Market
13th and Filbert Streets
922-3317

Picture a Shops at Penn done right.
Located at 12th and Filbert Streets, the Reading Terminal Market is Philadelphia’s most delicious tradition. Its central location allows for easy access for City Hall workers, Gallery shoppers, or those just milling around Center City. At lunchtime, an extraordinary menage of people fill the Market from wall to wall.

Any craving you might have can be satisfied in just a few paces. There are the ethnic stands: Chinese, Japanese, Mexican, Middle Eastern. The sushi bar is standing room only, and the Mexican area, complete with piñatas, is a favorite stop.

There are places to get thick, fat sandwiches, and Shops’ own Olivieri Steaks has a spot right near the door. The fruit juice stand sells not only orange and grapefruit, but fresh kiwi and papaya juice as well. The fruit shakes there are a definite must.

Lancaster County’s Amish have their shops set up in an entire corner of the market, hawking fresh ice cream, meats, soft pretzels, and fresh-baked bread in winning flavors such as blueberry and apple-cinnamon. We tried the cheese flavored, and it’s better toasted. They even have shoo-fly pie in three flavors.

There are fresh fish stands selling everything from shrimp to calamari to a 250-pound tuna. Men and women dressed as bluefish and mermaids pass out flyers telling of the day’s specials.

There are several bakeries offering Bailey’s Irish Cream, Batman cookies, blueberry muffins and cheesecake. Truffles, Ghirardelli chocolates and bon-bons seem to call out to passers-by.

If anyone is on a diet, one look at the wares of Moyer’s Fresh Killed Poultry is enough to put you off food for a week. As they say, parts is parts.

The market is not all calories-laden. There are some creative homemade jewelry stands, fresh flowers and a West African woman selling some of the most beautiful handmade tie-dyes we had ever seen. The used bookstore donates four cents of every dollar it makes to the homeless.

If one is interested in a sit-down, home-cooked meal, located toward the back of the Market is the Down Home Diner. It’s a cozy, Southern-style diner run by Jack McDavid, who used to work at the world-famous French restaurant Le Bec-Fin.

Resplendent with a bubbling, fluorescent jukebox, a real, bottled Coke machine (“they’re rare, you know,” my roommate informed me), and country music, the atmosphere adds flavor to the down home cooking. Their motto is “Save the Farm,” and they claim all their ingredients are from the Market itself.

The service is fast and friendly, but what really keeps the customers coming back is the food. The lunch specials the day we went included redfish with hot and sour sauce, and salmon with surprise sauce. (“It’s a surprise, because our cook doesn’t even know what he’s going to use,” our waitress told us.)

There’s a daily special, which for $6.95 gives you a potpie, potatoes, dessert and coffee. We settled on fried oysters and chicken salad for $8.95 and pan-fried barnyard chicken for $7.95, which was accompanied by mashed potatoes and green beans.

While the chicken salad was average, the oysters were excellent, and the chicken was very good. One of us regretted we didn’t try the cornbread pizza on the menu.

For dessert, we tried the strawberry shortcake and the white chocolate mousse with pralines. The shortcake was southern-style, on a biscuit instead of the usual layers of cake. The mousse was by far one of the best desserts we had ever tasted.

The diner is open 8 am to 6 pm Monday and Tuesday, and till 9 pm Wednesday-Saturday.
Cafe Society: In search of Atmosphere

By Mike Johnson

Caribou Cafe
2401 Lombard St.
546-0567
*** Inexpensive

Behind a deceptively simple and spartan facade at the corner of 24th and Lombard streets sits the Caribou Cafe, an intimate and cozy bistro replete with the textures, scents, and ambiance of a Parisian cafe.

Part-owner and manager Bruno Pouget displays a variety of croissants, muffins, and danishes when they are spending an afternoon sipping cappuccino whether they are spending an afternoon sipping cappuccino and reading the paper or just chatting with his customers, board of fare. Caribou is open for breakfast and lunch, and afternoon coffee and paper readers, and chit-chatters are welcome until seven o'clock, or later if the conversation is interesting. The breakfast menu is a plethora of fresh and delicious pastries and breads, offering the perfect counterpoint to coffee. The sandwiches and salads, and engaging visitors in conversation ranging from art to politics to food. Almost as often as not, Caribou's regular customers.

The twenty-three-year-old French, Suave Pouget does his best to make each customer a "regular," slicing freshly baked ham and roast turkey for the sandwiches and salads, and an excellent house vinaigrette offers a subtle complement. A highly recommended quiche is a daily specialty, but arrive early as it is a well-deserved favorite among Caribou's regular customers.

The cosmopolitan bistro attracts an eclectic and international crowd of many artists and writers, as well as neighborhood residents and the occasional passerby in search of a pastry or a hearty cup of coffee. The coffee is $.60 with refill for a quarter, while cappuccino, expresso, and a delectable chocolatino are $1.75 to $2.00. Hours are 7:00 to 7:00 Monday to Friday, 8:00 to 4:00 weekends.

Expresso Bongo
411 South 40th St.
387-6646
***

Inexpensive

Can you remember which beer baron supports the contras, which hamburger chain contributed to the deforestation of South America, and which kind of tuna you're supposed to be boycotting? Well, if you're also looking for a cafe where politics are as much a part of the atmosphere as the smell of freshly brewed coffee, you can find it at Expresso Bongo.

Bongo, the coffeehouse near the Art Museum

Please see CAFES, page 20

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* PETER JENNINGS DIDN'T GO TO COLLEGE!

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Exp. 12/30/89
Diners Have It All

By Bret Parker and Michael Geszel

Diners hold true to their vow to serve the community cheaply and efficiently. They're never abashed about displaying their grub no matter how greasy or stale. As long as the ambiance doesn't distract, the waitresses move and the food arrives, any diner is alright.

While grime and goop are their traditional themes, diners are the only dining establishments that boast all three meals all day long.

American Diner
4201 Chestnut Street
387-1461

Inexpensive

Take the American Diner on 42nd and Chestnut. You can have chili and pancakes at the same meal. Chicken wings live harmoniously with french toast. A fried flounder sandwich can be washed down with a vanilla shake.

Three women, excited by the diner atmosphere, chow down at the Diner on the Square.

The Melrose Diner
1501 Snyder Avenue
467-6644

Inexpensive

As American Diner, The Melrose Diner on 15th and Passyunk stands proud on an open lot, strategically placed to beckon hungry passers-by. The interior has diner-hubris written all over it. A row of florid murals depicting Philadelphia tableaux adorns wall space above a nude kitchen. Waitresses whiz by with servicable food. Every now and then, you get a waitress who, hey, thinks she's doing a favor. The hot chocolate may be lukewarm but in some diners the servers are the aristocrats, so noblesse oblige.

Melrose isn't really concerned with quality or cleanliness. Yes, a handy lieutenant may drop in to mop up the ill-will;
The Ethnic Influence

By Susannah Cassidy

For the average Easterner, the mention of immigration brings to mind images of battered fishing boats pouring into Manhattan’s harbor around the turn of the century, bearing masses of black-garbed, downtrodden humanity.

There’s no much doubt that New York has received the largest influx of immigrants for humanity. The city was, in fact, even more attractive to the immigrants than New York City.

Warsaw Cafe
306 South 16th Street
546-0204

Don’t be deceived by the name of this small Center City establishment — you won’t be served steaming bowls of soggy cabbage, mushy potatoes and overcooked beef here. Intimate and classy, the cafe is decorated in shades of crimson and dark purple; touches of red neon cast a warm glow over the cozy space. Freestanding flowers highlight the dominant colors of the decor, and tiny Christmas lights sparkle in the potted plants.

Cook Marie Jarzemski has drawn upon her experience in Germany, France and Belgium, adding modern and innovative touches to traditional recipes. The German influence is strong here; the menu offers a variety of cold soups and vegetable salads. Blended with yogurt and topped with chopped scallions, the cucumber soup ($3.75) is soothingly creamy. Made with feta cheese, the spinach salad ($6.00) is sprinkled with chunks of blue cheese and bits of bacon, and redolent with garlic and the mild bite of fresh ground black pepper.

For starters, Warsaw Cafe offers a Transylvanian casserole, Wienschnitzel and Sauberbraten. Several dishes have also been borrowed from Russian cuisine: borek (with potatoes, a dollop of sour cream) tops the list of appetizers; beef Stroganoff and Russian crepes are entre choices.

Doing away with the heaviness traditionally associated with Eastern European cuisine, Jarzemski has created her own carefully orchestrated sauces that complement the seafood, pasta and beef she favors in her recipes. The seafood kugel ($12.50), for example, finds its origins in traditional Jewish cooking, but introduces several unexpected flavors and ingredients. Egg noodles are layered with spinach and flaky smoked trout, and covered with a sauce of white wine, sour cream and mustard. Slightly tangy, the dish is creamy, rich and satisfying.

Departing from its often leavened origins, the Sauerkraut ($4.75) is a delicately flavored and succulent. Marinated for three days in red wine laced with lemon and herbs, the filet mignon is roasted and topped with a sweet and sour sauce. Tastefully arranged with potato wedges, perfectly cooked string beans and raw red cabbage, the meat is tender and juicy.

For dessert, Warsaw Cafe offers a variety of desserts. Blended with yogurt and topped with chopped nuts, the chocolate mousse cake ($4.00) is out of this world, the airy filling laced with bittersweet coffee, and the surrounding layers of chocolate cake moist and dense. Elegant yet unpretentious, Warsaw Cafe is nothing less than excellent.

Marrakesh
517 Leithgow Street
925-3029

Marrakesh isn’t just a restaurant; it’s an experience. Tucked away down a tiny alley behind Arrivist Street, the facade of this Moroccan establishment is unassumingly ringed by the doorbell and step inside. Here, you enter a different world.

Don’t be put off— South Street Souvlaki will give you heaps of tasty food for rock-bottom prices.

After you wipe your hands with hot towels sprinkled with rose water, the waiter serves the only dish to be eaten with spoons. Made from wheat flour, the wholesome couscous is combined with raisins, chick peas and squash. Moroccans roll the mixture into sticky little balls that they bake in their mouth, but Americans are probably best advised to avoid flinging bits of grain across the room. Use your spoon.

Finally, Marrakesh wraps up the meal with a bowl of fresh fruit, honey-soaked baklava, and hot peppermint tea poured in a yard above your glass. Somehow, you’ll find room for dessert, and the tea is blissfully soothing. You’ll leave Marrakesh feeling full, happy and lazy.

For a party of two, Marrakesh serves half a tender chicken that falls easily from the bone; our choice of the hot sauce was a piquant mixture of tomato paste, lemon, and garlic, sprinkled with green olives.

At this point in the meal, you are presented with another choice: lamb with honey and almonds, or beef shishkabob. The latter was a bit tough, but still nicely garlicky and complemented with lightly salted cold cucumbers and tomatoes.

If you have trouble selecting an entree from the long list, go for one of the combination plates ($9.95), which will give you a good-sized taste of practically everything. Combo #1 offers a variety of vegetarian and meat dishes. The souzoukaki, a meatball in tomato and wine sauce, is finely ground and pleasantly spicy. Comprised of layers of eggplant, potatoes and ground beef, the moussaka is chunky and flavorful.
Eating Expensively

By Greg Stone

Let's be pragmatic about this.

Parents' Weekend is coming up, and that means one thing.

Free food.

For one weekend a year, you get what you don't pay for. Now, you could show the folks around campus and stop off at The Palladium, White Dog, or the Bistro for a nice dinner. But small-time thinking like that is not indicative of future world leaders this school is supposed to pull your parents to take you along.

Having the meal ticket is only half the story, however. A special occasion warrants a special restaurant — one that lairds you with tasty food and personal service, not one that oozes a pretentious image and serves one-ounce portions. (Leave those "high-visibility" eateries to the Yuppies.)

La Famiglia Ristorante
8 South Front St.
922-2803

Expensive


At La Famiglia, brothers Giuseppe and Luca Sena have erected a monument to the courtesy and warmth of a family diner. In the end, it shouldn't matter whether you signed the check or free-loaded off of the friend of a friend, you should have had an enjoyable and memorable experience.

And that is just what the two restaurants below offer: dining for the most discriminating connoisseur. Although the meals were complementary to the reviewer, anyone should be able to look beyond the menu prices to indulge in the city's finest chow.

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By Randall Lane

Make no mistake — when it comes to Asian food, Philadelphia can't compete with New York or San Francisco. There are few, if any, world-class establishments and dozens of Asian restaurants that are just plain bad. But if one looks hard enough and is willing to try several places in search of the perfect moo-shu pork, then Philadelphia more than adequately does the job.

What Philadelphia loses in top-flight establishments, it makes up for in diversity and consistency. Besides a large Chinatown and several sushi bars, there are also numerous Vietnamese and Thai establishments worth frequenting. Those whose spectrum of Asian food consists of a Walnut Street lunch truck are missing out on a whole world of decent cuisine at almost uniformly affordable prices.

Imperial Inn
146 N. 10th St.
627-5688
Inexpensive

In Chinatown, Imperial Inn can make a legitimate claim to be the best there is. The volume of people ushered through the cavernous two-story establishment serves notice that this fact is not unknown to the general public.

Located in the heart of Chinatown, Imperial Inn serves up meticulously prepared Chinese food in a clean, comfortable setting. Far from the stereotypical hole-in-the-wall, Imperial Inn strives to be a first-rate establishment which serves up authentic Chinese food. The helpful service amplifies this point.

Imperial Inn's size has several advantages. One is the enormous eight-page menu presented upon seating. Entire pages are devoted to Cantonese selections, Szechuan and Mandarin dishes, appetizers, cocktails, as well as two pages of dinner specials priced well within student budgets. The key to the menu, however, lies with the over 25 chef's specialties which are described in detail.

No patron should leave Imperial Inn without trying one of their fine appetizers. Leading the way is the Phoenix Roll ($7.00), an enormous dish large enough to quell the hunger of two to four diners. Similar to an egg roll, the Phoenix Roll is stuffed with lobster meat, shrimp, crabmeat, shredded chicken, mushrooms and bamboo strips. On the outside is crisp, relatively grease-less batter which is complemented when dipped in plum sauce. For those feeling less adventurous (although they are the worse for diet), delicious spring rolls ($1.25) are available.

Those with who like it hot are recommended to order General Tso's Chicken ($7.00), consisting of chicken sauteed with hot pepper and green scallion in another notable sauce.

One dish that, once again, may have tried to do too much was the Pa-Chen Duck ($13.00), a half-duck crowned with shrimp, squid, ham, pork, shrimp and several vegetables. The result was a mish-mash of tastes that provided no cohesiveness.

If there is one thing Imperial Inn may have accomplished, however, it is finally finding the perfect dessert for a Chinese meal. While the menu terms it "Coconut Jello" ($1.60), coconut custard would be a more accurate description. It is smooth, tasty and quite appealing. No matter how full you are or how much you think you dislike coconut, this dessert provides a gentle ending to delightful meal.

Imperial Inn also offers luncheon specials as well as dim sum service, which features rolls pushing around carrots and tasty dumplings and pork buns (perfect for a 30-minute lunch).

Van's Garden
31 North 11th St.
923-2438
Inexpensive

Those who have never tried Vietnamese food are missing out. While vaguely similar to Chinese food, it is much more delicate cuisine. Every dish is cooked to give off a specific taste, many of which are unique to Vietnamese food. While Van's Garden may not look like anything special from the outside, the food is surprisingly well done and the price makes it a bargain.

A simple restaurant, furnished with cafeteria chairs and tables, one would expect fast food service and quality. How
be the high point of the meal. Most notable are Goi Tan Hum ($6.95) — lobster salad — which is the most expensive item on the menu but is well worth its still-moderate price. A large amount of fresh shelled lobster is served on a bed of vinegar-doused vegetables, and covered with peanut sauce. The lobster was plentiful and perfectly-cooked, and the peanut sauce gave the dish a taste far different from the usual butter-dripped flavor.

Also worthy is the Nem Nuong ($4.95) — sauteed meatballs and fresh vegetables wrapped in extremely thin, delicate rice noodle pancakes. This dish, as much as any, exemplifies the combination of traditional French and Asian cuisines that makes up Vietnamese food. A sweet brown sauce for the meatballs is served separately. Most other appetizers hover around $3, including the Vietnamese spring roll ($2.95), a large, fully-stuffed version of its Chinese counterpart, which is served with a vinegar sauce. This dish is also up to par with the rest of the selections.

Another Vietnamese delicacy is pho, a beef broth soup of which several alternatives are offered. The sweet, ginger-filled soup is filled with steamed rice noodles, vegetables and meat. Patrons are advised to stick with the more basic choices, especially the beef brisket pho ($2.95).

The main courses were equally well-prepared and none were priced above $5.95. The Bo Luc Lac (4.95), marinated beef cubes dipped in a lime-pepper-salt sauce, was, like everything else, large, nicely garnished and eminently prepared. The Ga Xao Lan ($4.50), chicken in lemon grass, featured a bitter peanut sauce that was a bit extravagant. The spice was so strong, it dominated the dish to the point where the taste of the chicken was lost.

For those in an experimental mood, there are also a variety of Vietnamese drinks including a wonderful iced coffee ($1.25) and Che Ba Mau ($1.50), a shake consisting of ice, sweet beans, jelly and coconut juice.

Those who have tried and liked Vietnamese food are well-advised to give Van's Garden a try. The quality and quantity of the portions would be worth almost twice the price. And those who have never had Vietnamese food are even more strongly encouraged as they are missing an entire new world of food and tastes.

**Patrons have the choice of eating at the sushi bar — where they can watch the sushi-making process themselves — or sitting in the understated, very-Japanese dining room. Dimly-lit, it is a great place to take a date or have quiet conversation. There is even one section where diners are required to take off their shoes and sit Japanese-style in pits with wooden tables.

The selection of sushi is solid. For $3 to $4 for two pieces, customers may order specific types of sushi a la carte. Tuna, yellowfish, salmon roe, shrimp and eel are all excellent choices, but it is hard to go wrong with any of the artfully-prepared selections.

While eating a la carte is more fun, the serious and budget-conscious sushi eater is better off opting for one of the sushi dinners. The best deals are the combination sushi ($11.00) and deluxe sushi ($14.50) dinners. Both feature large and larger servings of a variety of sushi chosen by the chef — from tuna to octopus — complemented, as always, with wasabi mustard and fresh ginger. What makes these dinners especially enticing is that for $2.50 extra, soup, salad (with an excellent house dressing), a crab marinate appetizer, rice and dessert are included — and all courses are excellent in their own right.

There are other fine Japanese dishes at Genji besides sushi, although they have more trouble standing out. The miso soup, a soybean paste soup, is a great palate cleaner and better than it sounds. Shrimp dumplings ($3.00) are a nice nonfish appetizer. However, the mushroom kawariage ($3.50) — deep fried mushrooms stuffed with seafood — was very well-prepared and tasty. The batter is light and the fry is as greaseless as possible. For those interested in nonseafood adventure, sukiyaki ($16.00) may be the answer. An enormous selection of thinly-sliced prime rib, tofu and assorted vegetables are served raw, marinating in sauce. And don't forget the American standard at Japanese restaurants: teriyaki chicken and beef.

Overall, Genji is the place in the area for sushi and its diverse selection of non-sushi dishes should placate any faddish dining companion.
South of the Border
Tantalizing comida from Spain and Mexico

By Greg Merrell and Lynn Westwater

Philadelphia is noted for the Liberty Bell and Rocky, for pretzels and Cheesesteaks. But it is generally not considered a hotbed of hot food — many bemoan the city’s lack of authentic Mexican and Spanish cuisine. Suprisingly, Philadelphia offers a range of Mexican and Spanish fare able to satisfy even the most discerning gaucho, and the most die-hard gringo.

Casa Mexicana
4002 Chestnut Street
387-4477

Inexpensive

Under new ownership and a new name — it used to be Margarita’s — Casa Mexicana has expanded its menu, but remained true to the location’s old standby, the margarita. In seven different flavors, the margaritas offer aficionesados the variety that spics their life, but the icy-lime original still comes out on top. One of these, or one of the six Mexican beers, is the perfect way to kick off your meal and relax in the dark cantina.

The logical next step is nachos, which Casa Mexicana offers with seafood ($5.75) or chicken ($4.95) in addition to traditional ($3.75). While the minichangas ($4.95) — seafood-stuffed, deep fried tortillas — were appealing on the menu, the dish that arrived was doughty and unimpressive. Moving on to dinner, one finds the best — and biggest — chicken or steak fajitas ($9.75) in University City. Although a bit pricey for the atmosphere, the fajita’s tenderness and tangy marinade outshine the bland Mexican food usually found on campus.

In addition to its Tex-Mex dishes, the restaurant offers typical Mexican fare, American standbys and also salads for those looking for a lighter meal. An unusual addition to the menu is Mole Poblano ($8.95), an exotic dish of tender marinated chicken topped with a spicy, slightly sweet chocolate almond sauce.

To end the meal, the deep fried ice cream ($2.96) — rolled in cinnamon sugar and toasted corn flakes — is a must. A bustling campus joint, Casa Mexicana is perhaps not the place for an intimate evening. But when your tastebuds demand South of the Border — either for drinks or dinner — Casa Mexicana is muy buena.

Tequila’s
1511 Locust Street
546-0181

Moderate

Tequila’s shatters preconceived notions of Mexican food. One enters the restaurant, senses its elegant atmosphere, and expects nice Mexican food, perhaps extravagant burritos or heaping tostadas. Tequila’s menu doesn’t even have a burrito on it.

But the surprise is a pleasant one. The authenticity emanating from everything in the restaurant — from its pounded copper-lay plates to the exclusively Mexican staff — strikes the diner used to commercialized Mexican-American fare.

The culinary adventure begins immediately with the arrival of spicy marinated carrots and cucumbers, a refreshing change of pace from the usual chips and salsa. And it continues even as you open your menu (which, like everything else, was brought from Mexico): the first item, nachitos obligatorios ($4.75), are described as the “perfect representative” of the Mexican-American border culture, which “denounces its traditional origin yet retains it. Simultaneously, it is drawn towards its destiny yet does not embrace it.” It is evident that Tequila’s authenticity extends beyond the food to a philosophy of life which strives to preserve Mexican culture.

While browsing through the menu, you may wonder whether you are searching for the meaning of life or tonight’s dinner dish. When the food arrives, you’ll find both.

Drinks at Tequila’s live up to the high standards set for authenticity, originality and quality. Eleven Mexican beers can be surveyed, all of which are served in Vasos Borachos. Crimped in the middle, legend suggests that these glasses will start to sway the more you drink.

A perfect opener is Queso Fundido ($4.75), melted Chi-huahua cheese mixed with tequila, topped, if desired, with sausage or mushrooms, and then wrapped in endless supply of flour tortillas. The best is just spicy enough to pique your appetite for the arrival of the main course.

Seafood lovers must try Rabol al Mango ($18.00). The sea bass, stuffed with shrimp and vegetables and then finished with a mango sauce, is rich but not overpowering. The dish’s delicate perfection continued even down to the perfectly cooked vegetables.

For those who really want a taste of Spain, the refreshing Gazpacho ($2.50) — a cold tomato-based soup filled with chunks of cucumbers and onions — is delicious.

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For the less adventuresome, Carne Asada a la Tamiquena ($13.75) is the perfect choice. The grilled and seasoned, thinly sliced steak comes on a Texas-sized plate with a tamale, a chilatap, guacamole, rice and beans, leaving the diner absolutely stuff.

After the filling meal, Tequila’s mexican coffee — blended with brown sugar, cinnamon, and orange juice — is a sufficient dessert, but one can also indulge in enticing postres such as Flan and Mousse de Platano.

For an unusual and elegant dinner, Tequila’s is, as the menu says, “el lugar donde me sor se come,” the place where you eat the best.

Tapas
1146 North 3rd Street
922-2376

Moderate

Not many of us venture into Philadelphia’s Northern Liberties zone, but Tapas is a definite incentive to go there. Hidden behind an unassuming exterior, the quaint restaurant brings a sense of familial warmth. The restaurant is staffed by members of the owner’s family, and the owner himself, Mike Muno, tends bar. Spanish and American mix easily — the rich tones of live Spanish music create an intimate atmosphere further enhanced by walls decorated with relics of the American past.

Tapas takes its name from the a Spanish word meaning “hit” — bread was once used to keep flies from the Sangria. Gradually people started to ask for anchovies or chorizo with their bread, and thus began the tapas revered to as “tapas,” filling tidbits that precede or even take the place of your meal.

The restaurant offers 21 tapas, ranging in price from $3.35 to $7.95. Tortilla Tapas ($6.95), not the expected Mexican tortilla, is a fluffy, delicately seasoned omelette stuffed with seafood and potatoes.

The restaurant’s fruity Sangria, which is at the base of the tapas tradition, is the only appropriate way to accompany the meal.

For those who really want a taste of Spain, the refreshing Gazpacho ($2.50) — a cold tomato-based soup filled with chunks of cucumbers and onions — is delicious.
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Fun Places: Students Seeking Pleasure

By Sue Maloney and Brent Mitchell

desperately seeking fun.
Penn students seeking for enjoyable culinary alternative to campus establishments. Like dining, drinking, having a good time. Must have well-stocked bar, friendly wait-staff, and most importantly tasty, interesting food.
You were sick of your parents’ meatloaf, so you went to college. You were sick of mystery meat at Steuffer, so you moved off campus.
You were sick of dining on peanut butter in your apartment at Stouffer, so you are looking for enjoyable culinary alternative to testing food. Most importantly tasty, interesting food.

By Sue Maloney

Desperately seeking fun.
You are sick of the campus restaurants, so you began eating out. peanut butter in your apartment at Stouffer, so you were looking for a enjoyable culinary alternative to testing food. Most importantly tasty, interesting food. You were sick of your parents’ meatloaf, so you went to college. You were sick of mystery meat at Steuffer, so you moved off campus.

Ziggy’s

1210 Walnut Street
985-1828
**
Mild

We came, we saw, we ate sushi.

One of us liked it and one of us didn’t, but we’d both go back to Ziggy’s.

It’s traditional Japanese cuisine meets a hi-tech minimalist atmosphere. Between the giant-screen television spewing Tokyo TV, the staff clad all in black, and two bars anchoring either end of the restaurant, Ziggy’s looks very New York — for the truly hip who come to drink and socialize.

But the real reason to go to Ziggy’s is the sushi — both for novices and veterans, Ziggy’s offers a wide variety of the Orient’s nouveau cuisine along with the traditional sushi bar where patrons can munch and meet.

The sushi lover between us enjoyed both the octopus sushi (chewy and mild, with the suction cups still visible) and the California maki (crab meat with avocado in a seaweed roll — recommended for first-timers).

The sushi is served on a black, wooden tray with pickled ginger and wasabi, a horseradish paste mixed with soy sauce for dipping.

Our waitress was quite helpful in making our selections, noting that sushi is an acquired taste, which one of us didn’t pick up at all.

For those not open-minded or daring enough to go for the sushi, never fear. Ziggy’s offers a variety of other appetizers, although most of the menu is seafood.

The Beef Negima is thin strips of tender steak cooked in teriyaki and oyster sauce and wrapped around scallions. Deliciously sweet and a contrast to the sushi’s salty soy sauce, it provided our non-seafood eater with a well-needed respite. Appetizers’ prices hover around $5.

Besides sushi, the main menu offers a variety of Japanese dishes, including several tempuras and an interesting bouillabaisse of fishes and seafood.

The succulent Chicken Nishiki, a deep-fried roll of breast filled with broccoli, cheese, crabmeat and red pepper, comes with soy sauce for dipping and would satisfy any picky eaters.

The Mahi-mahi, a filet broiled with basil, soy sauce and ginger, was perfectly cooked. The fish was moist and flavorful, but came apart easily with chopsticks. The portions were not overly large and came with a side of potato. All entrees range from $10.75 to $16.

Even by 7:30 on a Saturday night, Ziggy’s was almost empty. With a selection of international beers diverse enough to almost rival Kelly and Cohen’s, Ziggy’s is an undiscovered jewel for the sophisticated student.

Carolina’s

361 South 20th Street
543-1000

**
Mild

Tucked in the heart of the Rittenhouse Square area, Carolina’s is unimposing to the point of being hard to find from the street. But once inside, you will find a casually elegant atmosphere, a menu filled with old standards done with a delicious new flair.

The theme of Carolina’s is understatement. The restaurant and its menu are deceptively simple, with fairly conventional selections and small tables adorned only with a tiny vase of fresh flowers and a candle. But perceptive diners will notice the curved moulding at the ceiling and everyone will discover that Carolina’s menu is anything but ordinary.

Even the clam chowder, seemingly the most common dish, becomes Rhode Island chowder, a tomato-based soup with milk, thicker than normal Manhattan-style.

The Steamed Shrimp Dumplings were amazing, and even our non-seafood lover (please see above) couldn’t get enough of them. With a sweet and sour sauce for dipping, they were distinctively rich and filling.

Mild compared with other restaurants, the Buffalo Wings are another of Carolina’s specialties according to our kind server and are a tasty choice for an appetizer. Most beginning platters vary in price from $3.95 to $8.95.

After the scrumptious appetizers and several hunks of bread, we thought we’d be too full for dinner. We were wrong.

The Baked Center Cut Pork Chop ($9.95) arrived with crispy, deep-fried kale and thick, whipped potatoes. The meat was juicy and delicious without being greasy, and the kale, a spinach usually used as a garnish, provided an exotic addition.

At the same time, the Chicken Fajitas ($12.25) came filled with monterey jack cheese and green chili peppers, full of flavor but not painfully spicy, in a very mild chili butter sauce. The savory chicken came with guacamole, salsa and sour cream and an excellent rice seasoned with salt, white pepper, thyme, bay leaf and sautéed onion.

And the desserts — we almost forgot about Carolina’s desserts. We grabbed slice of the Best-of-Philly-award-winning chocolate mousse cheesecake, which was light yet substantial and sweet enough to satisfy any chocolate-lover. Carolina’s offers several other unexpected selections, in- Please see FUN, page 20

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5th & SOUTH ST.
592-0666
By Helen Kim

Ahh, romance. For many students, the soap opera connotations this word conjures up makes it about as appealing as a plateful of McDonald's where you at love. After all, a pitch dark atmosphere and privacy seem to have fallen victim to the bar-atmosphere and privacy seem to have fallen victim to the bar

The Waldorf Cafe
20th & Lombard Streets
985-1838

Don't let the modest name fool you — The Waldorf Cafe is no dive diner. This city neighborhood place successfully combines down-home charm with a delicious continental cuisine, resulting in a comfortable atmosphere where you can get to really know your date.

The pretty turquoise green dining room is simply decorated and consists virtually of only tables for two. Though the tables are a little too close together, the noise level never goes overboard, even on a weekend night. The front room, which serves an expensive lunch and dinner menu also has class. Tables for two line the picture window looking out onto a peaceful residential neighborhood.

To complement the warm, intimate atmosphere, the Waldorf offers a wide range of menu items, featuring standard dishes like chicken, pasta and fresh fish with more unusual ones such as sweetbreads and escargot. The chef adds his own touch to each dish whether it be pistachio raspberry butter with the chicken or avocado green peppercorn mayonnaise with the salmon. Each plate's careful arrangement provides an eye-pleasing as well as a mouth-watering display.

The menu features numerous appetizers all of which are guaranteed to have you anticipating more. Don't miss the sauteed wild mushrooms ($6.50), perfectly cooked in a luscious smooth cognac cream sauce that doesn't make you think twice about mopping up the excess with your Italian and pumpernickel rolls. The escargot ($5.95) is equally satisfying. Sautéed in butter, garlic and cognac, the handful of snails laying prettily over a zesty rice pilaf is an excellent beginning to any meal.

As far as entrees go, the grilled Shanghai duck ($13.95) proves itself a winner. Marinated in soy molasses and anise for over 24 hours, the succulent meat is perfectly seasoned and tender, if slightly overdone on the outside. In contrast to the hearty duck, the shrimp, sea scallops, and clams ($15.75) provide a lighter option. Although the white wine herb sauce tastes slightly bland, the seafood is perfectly steamed to preserve their distinctive flavors and served over a bed of decorative spinach fettuccine and sun-dried tomatoes. The result is an extraordinarily colorful and attractive dish, which leaves you full but not bloated.

If ordering else, make sure you save room for dessert. The kahlua chocolate mousse (about $4) is a heavenly concoction of rich cream and chocolate shavings served in a buttery, flaky crust.

The Knave of Hearts
230 South Street
922-3966

The Knave of Hearts, unfortunately, is one of those restaurants where your date determines the course of the evening. Its jarring decor and noisy clientele result in an almost uncomfortable and certainly unsettling environment, which makes it difficult to relax and enjoy even with someone you know.

With its cory and comfortable atmosphere, the Waldorf Cafe is the perfect place to take a special date on a relaxing evening.

The Knave of Hearts, unfortunately, is one of those restaurants where your date determines the course of the evening. Its jarring decor and noisy clientele result in an almost uncomfortable and certainly unsettling environment, which makes it difficult to relax and enjoy even with someone you know.

The food, however, offsets The Knave's aura. The Rack of Lamb ($18), marinated in red wine and rosemary, is perfectly cooked and seasoned with a mustard, sour cream and mint sauce. Neither too mild nor too spicy, the lamb made for a hearty and delicious entree. The Chancellor Chicken Breast ($14) is not so good a choice. The chicken, though tender, virtu-ally drowned in a thick sour cream and cheese sauce. In addition, the strange spinach, prosciutto and Boursin cheese combination does not blend well with the chicken and results in a dish that had experimental value but no taste.

The appetizers, on the other hand, are excellent. A mouth-watering, spicy Thai dressing rice kes the Yom salad ($5) one of the most flavorful dishes anywhere. The dressing, redolent of garlic and onions, pulls together the crisp watercress with the red onions and smoked oysters. The Mexican chicken soup ($3.50), one of The Knave specialties, also earns high marks. The soup was hearty and tangy with just the right combination of tender meat and rich broth. The King's casserole ($5), consisting of baked artichoke hearts and capers topped with a heavy cheese sauce, is nicely cooked but skip it if you want to leave room for dessert.

Diners enjoy the Astral Plane. Photographs by Eric Cohen.

The Astral Plane
1708 Lombard
546-8230

The two dining rooms seem overcrowded and especially noisy on this weekend night, partly due to large parties and partly due to breaking glass in the wait station.

The decor exceeds nothing less than unique character and class. The dimmed dining room and fresh flowers are just about the only standard restaurant items it offers. A bowing over-head ceiling, Wizard of Oz memorabilia on the walls, and roxey wicker chairs with floral pillows give the place an eccentric feel, without making it appear too haphazard. Every detail, even down to the carved wooden napkin rings and antique bureau which doubles as a waiter station, is designed to subtly show off the place's unique style.

Though Astral Plane is rather small, the strategic table placement and sound-absorbent walls make it easy to forget there are others around you and concentrate on the person across from you. The server keeps her distance and avoids hovering over the table, yet also confidently recommended informative advice on menu items.

The restaurant's raves don't stop at its service or decor, it Please see ROMANTIC, page 18
The incredible varieties of both pastas and sauces.

The secondi piatti presents a variety of veal dishes, along with the pork tenderloin with apples and demi-glace sauce. It's hard to say what the rest of Ulana's entertainment menu is like, because she is just finishing an extensive remodeling. Ultimately, the complex will have several different rooms, with multi-leveled disco floors and a padded, bright-red leather bar. For now, you're better off staying in the dining room. Unless you exhibit tremendous self-discipline, you probably won't feel like doing much after such a sumptuous meal, anyway.

For the entrees, the Chicken Tropicans ($15) earns its standing as one of the most popular traditional menu items. The hearty portion of chicken breast is extraordinarily tasty, with its sweet honey curry glaze complementing the tangy walnuts and pineapple accompaniment. The grilled tuna ($16) is also a delight. With its only seasoning being dill butter and a dash of pepper, the chef brings out the true freshness of this thick steak.

And to top off the evening, try the peach torte with fresh strawberries and whipped cream, sure to be the perfect ending to a truly wonderful dining experience.

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Ethnic, from page 10

'Soulvaki, or beef shishkabob, was a bit charred and tough, but pleasantly spicy nonetheless.

The desserts at South Street Souvlaki will satisfy the even the most demanding sweet tooth. A generous hunk of layered phillo dough filled with rich farina custard, the galaktobouriko ($2.00) drips with honey. The baklava ($2.00), too, is richly satisfying, packed full of walnuts and almonds and kissed with nutmeg and cinnamon.

South Street Souvlaki is unquestionably a great buy.

ROMANTIC, from page 17

Also extends to the unique menu, which changes seasonally and provides enough options for even the pickiest of eaters.

For starters, the bleu cheese and apple salad ($8.50), one of its most popular dishes, is a delicious combination of spinach, apples, raisins, walnuts heavily flavored with a vinaigrette sauce. This unusual blending of ingredients is the perfect example of The Astral Plane's successful experimental style. Likewise, the Cilans Poiroll ($6.50), clams steamed in red wine, lemon, and garlic, is an excellent choice for seafood lovers.

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Part of the charm of eating at Bookbinders' Seafood House is that it is a part of Philadelphia tradition. Ever since the restaurant opened in the 1940's the restaurant has built up a loyal clientele and an impeccable reputation for its food specials, the restaurant, which is still run by the Bookbinder family, successfully captures the flavor of rustic New England. And if it weren't for the bustling traffic outside and flashing neon parking sign across the street — both of which are definite detractors from the ambiance — diners would think themselves in a fishhouse in Maine rather than downtown Philadelphia.

Appetizers were readily served and attractively arranged. Both the baked mushrooms stuffed with crabmeat ($5.95) and the fried calamari with a house sauce ($5.95) were well-prepared and light. In addition such dishes as escargots and the traditional shrimp cocktail are available.

For entrees we chose the chicken lobster (usually around $20) and the braised swordfish ($18.95). The lobster, which our waitress recommended be broiled, can weigh from one and a quarter pounds to four. The lobster meat was quite succulent and freshly prepared. The swordfish, very tender and well-cooked, came with the standard potato and vegetables. Both dinners were well seasoned, filling and tasted as though they were just caught.

The server then brought a tray of assorted desserts, ranging from fresh fruit to a double chocolate cake. Although the blueberry cheesecake and the chocolate fudge pie were good, both did not match the quality of the rest of the meal. Bookbinders' is a seafood establishment and desserts are simply an ending to the meal.

Coffee should not be passed up, as Bookbinders serves a particularly rich, aromatic blend. The coffee is a great finishing touch.

Throughout the meal, the wait staff pampers patrons with their attentive service. The only drawback to the dinners was the price. Appetizers hovered around the $5 to $6 range while most of the entrees generally ran from $15 to $25. However, the food, decor, and service are well worth the cost, especially if it's the parents who foot the bill.

Snockey's Oyster House
1090 South 2nd Street
339-9578

Moderate

Just five blocks south of the bustling South Street neighborhood is Snockey's Oyster House. Snockey's is an unexpected haven from the crowds of the busy area.

Not only does the down-to-earth, casual bar and restaurant setting immediately put you at ease, but the clientele mainly consists of a mellow, easygoing, beer-drinking crowd.

The wooden walls are decorated with pictures of three generations of Snockey's running the family business as well as with sailing paraphernalia and curtains sporting a lobster motif.

Although the menu is not particularly creative, it offers plenty of seafood choices at moderate prices. However, if you're not a seafood lover, then you won't find much on the menu to your liking.

Snockey's offers both cold and hot appetizers such as cooked oysters or shrimp, as well as hot homemade stews. We tried the creamy house oyster stew ($6) which was more than enough for two people. The stew arrives steaming hot and is generous with oysters and spices.

For Entrees, customers can choose from several lobster dishes, combination dinners, salads, crabs, and varied seafood standard entrees. If they prefer something else, there is an extensive a la carte listing which includes such items as fried clams and oysters.

The stuffed shrimp, which were deep fried and filled with shrimp and crabmeat, and the broiled flounder stuffed with crabmeat (both around $12), were both appealing to the palate and the eyes. Entrees are served with french fries and cole slaw and portions are generous.

Snockey's does not have an extensive dessert menu and a visit to any of the cafes or dessert specialty shops along South Street would be a better ending to dinner.

Although service is adequate, it is not attentive, but the food and surroundings make up for service flaws.

Snockey's an especially relaxing place to go because it is so informal and casual. It is appropriate for a date, friends, or even the family as an alternative to South Street hangouts.

Both family-owned restaurants serve excellent seafood, but cater to different crowds. While Bookbinder's is a more upscale seafood house Snockey's caters to a more casual crowd. And although the prices are reasonable for seafood establishments, they may be a hindrance for students. However, a special night out is worth both the trip and the expense.
DINING OUT

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36th St. & Locust Walk
387-DINE

CAFES, from page 7

brainchild of five University students, makes no bones about being deeply steeped in progressivism. A pro-choice no-coat-hangers logo adorns the bay window at the front of the cafe, and all sorts of "politically correct" buttons are on sale beside the scones, muffins, and brownies. And the house blend is "Nicar- guan, man," according to a sign affixed to the fifties vintage cash register.

But don't be fooled by the brazenness of Bongo's political symbolism. If one is looking only for a good cup of coffee, cappuccino or espresso, he or she need not fear an invective against the inhe-
rent injustice of the capitalist system or a Gestalt session on the existential im-
plications of Glasnost. In fact, the vari-
ous caffeinated concoctions available at Bongo prove more than adequate to please the palate, and the atmosphere, although decidedly Bohemian, is never intrusive and only rarely seems a trifle contrived.

Three rooms and a patio comprise the seating at Bongo, each area having a distinct personality. The front room, where service is rendered promptly and appreciatively, has a quaint, bistro fla-

tor. The gorgeous bay window wraps around a cozy and romantic table for two, while paintings adorn the green teal walls trimmed in black and lavender.

If it's not too crowded one can make easy passage to an orangy room decorated

with crayon drawings and graced with a leopard-spotted sofa and a vint-
age 1960's record player complete with a selection of LPs that must be experi-
enced to be believed. In keeping with the best of coffeehouse traditions, chess
games are often to be found here, al-
though pride is typically the only thing at stake.

Proceeding back through another sit-
ting room, one will eventually arrive at the doorway to a surprisingly airy patio, which cries out for star-gazing with a significant other. The deliciously decad-
ent hot chocolate is highly recom-
ded to both star-gazers and signifi-
ant others.

Expresso Bongo quite adequately and admirably fills what had been an obvi-
ous void at Penn: the dearth of hangouts where service is rendered promptly and appreciatively, has a quaint, bistro fla-

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Expresso Bongo quite adequately and admirably fills what had been an obvi-
ous void at Penn: the dearth of hangouts
By Matthew Hilk

In a city heavily influenced by Italian tradition, it is important to remember that the cuisine can be as diverse as the people who present it. South Philadelphia, the Italian restaurant capital of the state, is home to some traditional, and some not-so-traditional dining establishments.

Victor Cafe
1303 Dickson Street
468-3040

** ** **

Moderate

Victor Cafe, located in the heart of South Philly, offers a wide range of Italian dishes at reasonable prices. And by the way, the waiters sing opera.

Before you're even halfway through your Caesar salad, the bell rings, the room goes silent, and the stage is set.

The "stage," however, is likely to be no farther than a neighboring table. Every 10 to 15 minutes, the main dining room is filled with short selections from well-known operas. And the performers are not just waiters who happen to dabble in opera — classical singing talent is a prerequisite for a job there.

Other aspects of the atmosphere depart from the typical Italian bistro. The walls are virtually plastered with hundreds of pictures of opera greats who have passed through. And the setting — characterized by an open dining room filled with lively conversation — is far from secluded and romantic.

The menu is heavily dominated by pasta dishes, which range in price from about $12 to $17. But don't be deceived — a pasta entree at Victor's is more than enough for one, and perhaps two dinners.

The Pasta alla Norma ($12.75) features distinctive green noodles in tomato sauce with fresh basil on fried julienened eggplant. And if the thought of eggplant makes you flinch, think again.

The Pasta fare also features less adventurous — but quite good — selections, like tortellini in a cream sauce.

Still other pasta choices include fresh cooked squid, chicken livers and tender cherrystones. According to the menu, the chef also offers made-to-order pasta combinations. And if the pasta dishes are diverse, they are also big. Very big.

The fish, chicken and meat dishes run on the more expensive side, with most about $15. And like the pastas, they range from the traditional — marinated grilled half-chicken — to the more exotic, like lobster in a champagne bisque.

Chances are, there won't be room for dessert, but just in case there is, Victor's offers nightly specials to satisfy the palate.

The atmosphere is, to say the least, unique. But the food is outstanding, even if Victor Cafe is destined to be remembered as "the place where they sing opera."

Felicia's
1148 South 11th Street
765-9656

** ** **

Moderate

Walking down Ellsworth Street toward Felicia's, one question reverberates in your mind: am I overdressed? No. Like many other lesser-known Italian restaurants in South Philadelphia, Felicia's seems out of place with it's intimate and elegant decor.

And like many of its South Philly counterparts, Felicia's offers a standard but excellent fare of Italian dishes. All of the 11 pasta offerings come in two sizes, with the smaller making a perfect appetizer. They range from a basic Ravioli Alla Bolognese ($7.50, $8.95), ravioli filled with ricotta cheese and meat sauce to Linguine con Gamberi ($8.50, $10.50) — shrimp sauteed with onion, olive oil, parmesan cheese over linguine.

Other appetizers include a standard Antipasto — a mixture of meats, peppers, cheese, anchovies and olives — as well as calamari, clams, and deep-fried mozzarella.

Felicia's divides the other entrees into veal, meat, chicken and fish categories. Among the chicken dishes is Pollo Caprese ($10.50), a breast of chicken topped with spinach, mozzarella, roasted pepper and a white wine sauce.

More often than not, there will be a variety of specials to chose from. One worth noting is a delectably moist poached salmon with tomatoes, capers and a white wine sauce.

The vegetable ensemble, served with all of the entrees, deserves special mention. Strategically located in the middle of the table, the creamy side dish occasionally distracts the diner from a main course.

The restaurant also offers numerous nightly dessert specials. Among them is a distinctively Italian (although not as good as the classic New York style) ricotta cheesecake.

Felicia's offers a Penn student the perfect opportunity to break the monotony of quasi-suburban dining. The small restaurant defines romantic elegance.
Topping It Off: Desserts Finish It Right

By Andrew Teagle

Ask any dentist: people love desserts.

The perfect denouement to an evening in the city, or a delightful break in a hectic day, dessert captures in food the essence of relaxation. Take some time out of a day in the city to enjoy a sweet snack. And if after a wonderful meal you are confronted with a weak dessert menu, don’t indulge the proprietor’s laziness — try one of these dessert specialty shops.

The Pink Rose Pastry Shop
680 South 4th Street
592-0666

Inexpensive

When strolling South Street, consider a stop at the Pink Rose Pastry Shop, just south of South Street. Lace curtains and pink trim hint at the warm country ambiance inside. Within, polished hardwood floors, small tapestry-decked tables, and white antique detailing establish an open, friendly atmosphere. Behind cases displaying the shop’s goods, bakers move about creating the sweets. The effect is to eat in a comfortable private kitchen.

We sampled two wonderful pastries: a chocolate almond cup and an apricot boat. The former was crunchy with a rather dry interior of almond chunks (not paste) but the creamy chocolate ring around the top kept the pastry from becoming too loose. The latter maintained a delightful balance between tangy apricot filling and pastry dough cup, with walnuts sprinkled around the edges.

The Pink Rose carries various natural waters and juices, as well as coffee and teas. In addition to pastries, they feature cakes, cookies and muffins. Everything is available for take-out.

More Than Just Ice Cream serves up a potent selection of deserts.

Food-Tek
24 South 2nd Street
238-1115

Inexpensive

When exploring Olde City or Penn’s Landing, stop by Food-Tek, an odd combination of bakery, deli, grocery, and video rental shop. Don’t be put off by this hodge-podge of wares — the bakery features some terrific sweets. We tasted the brownie cheesecake and a poppyseed humentashen. The cheesecake sat on a brownie crust, with brownie chunks laid across the surface as well. The result: a typically “heavy” cheesecake, but without the usual cheesecakey taste. The humentashen, a Jewish cookie, had a sweet, fresh-baked crust, filled with gooey poppyseed stuffing.

Food-Tek is open until 3 a.m., and with the deli and grocery on premise it’s a great place for late-night snacks after a movie or show.

More Than Just Ice Cream
1141 Pine Street
674-0586

Inexpensive

Another terrific nighttime option is More Than Just Ice Cream, at 12th and Pine streets. A former townhouse in the antique shop area of the city, More Than Just Ice Cream feels like a funky antique shop itself. Small, cut-glass fixtures hang from the ceiling above each marble-topped table. Various antique prints, paintings and signs adorn the tin-plated walls.

Our server presented us with a menu of their specialties (which, by the way, include breakfast, lunch, and dinner items) and a paper napkin listing the ice cream flavors. We selected the famous Deep Dish Apple Pie with Vanilla Ice Cream and a Fudge Brownie with Tin Roof Ice Cream. Both were incredible.

The apple pie featured a thick, tasty crust with large chunks of real apples and lots of cinnamon. It was warm — but not too hot — so that it contrasted with the cold ice cream without burning the tongue. It was huge. Two people could easily share this order and come away stuffed. The brownie was rich, moist, and warm, and the peanuts in the Tin Roof ice cream on top complemented the flavors wonderfully. It, too, was giant.

More Than Just Desserts would be a great place to study at night; open until midnight, it is cozy and quiet. It is also very near the Maak and Wig club-house, perfect for a treat after the show.
Bon Appetit from The Daily Pennsylvanian

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