**WEATHER**

**FRIDAY, OCTOBER 7, 1994**

**ABC crew scopes out campus sites**

*By Lisa Levenson*

The trial of Marketing Professor South Ward, who was arrested last October for rape and attempted involuntary deviant sexual intercourse, was the focus of the campus yesterday. Ward was found guilty of rape and attempted involuntary deviant sexual intercourse and is scheduled to be sentenced next week.

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Mostly sunny all day, afternoon. High 72.

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**WEATHER**

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Wharton class helps at-risk youth

The class focuses on teaching communication skills and introducing students to the Wharton environment.

COUNCIL

TUESDAY, OCTOBER 11, 1994

10:00 AM - 11:00 AM

CAMPUS EVENTS

FRIDAY

CAMPUS EVENTS

NOTICE

SUBMAG: Datascope Probes presents Health Accord speaker Dennis C. O'Flaherty, who will speak on "New Technology and the Future of Health Care." Tuesday, Oct. 18, 8:10 p.m., Benjamin Franklin Room, Houston Hall.

SATURDAY

CAMPUS EVENTS

FRIDAY

CAMPUS EVENTS

Planned by the Student Activities Office.

CORNELL

Harvard University of Chicago

NYC U University of Chicag

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BOOK NOW for the holidays!

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$109

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EARNED

everyone Welcome

A panel discussion by undergraduates about their
day at the Bridge in Philadelphia,

Harry M. James

The Daily Pennsylvanian, Inc.

The course is taught by Patricia Reilly, Career

Counseling Services for students interested in the
education and business careers. Course duration is
class meets Mondays, 5-6 p.m.

Department of Energy offers free

Counseling Service to students who are interested in

Wharton students interested in learning

what to do with their summer

positions in the health care field

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30 P.M.

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30 P.M.
Road Scholars

By NAMANITA COHEN-SITZER
Daily Pennsylvanian Staff Writer

Sandra Greif hopes there aren’t any big snowstorms this year.
The School of Social Work second-year graduate student drives from Southampton, New Jersey to the University for classes once a week. She said the 2-hour drive can take up to two hours in the snow. During the first snowstorm this year, she was forced to spend the night at her boyfriend's house.
Greif packs in one of two parking lots on campus and pays six or seven dollars for tolls, parking and lunch. Greif estimates that she is saving between $3,000 to $4,000 a year. "I'm self supporting so I try to keep my expenses down," said Greif. "Living on campus is really out of my price range." Greif is quick to defend her choice to live at home, "It’s more convenient.

Several fraternal houses and local near the University recognized the University’s commuter students.

A plan, which began this fall, offers discounted Meiklejohn dining plan fees for approximately 1,000 students. Persister is also trying to accommodate the University’s commuter students. A plan, which began this fall, offers discounted Meiklejohn dining plan fees for approximately 1,000 students. Persister is also trying to accommodate the University’s commuter students.

As of yesterday afternoon, 604 students had signed up for the commuter campus service. But the service is not capable of covering commuter students living outside Philadelphia and the Mainline. But Persister Director of Service Systems Mark Wil said he hopes the company will be able to extend this service to commuters living in other areas of the state and in other states next fall.

"We need the support services for students coming from a distance to attend class," Director of Off-Campus Living Eileen Zatu Litt said and her office tries to assist all students living off-campus — whether they live in a fraternity house, sorority house, off-campus row housing or in privately-owned housing.

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Dining services is also looking to meet the needs of the commuter, said Dining Services Director William Canney. Dining services implemented the five lunch meal plan specifically for commuter students. This plan is usually offered in the residence halls and has been available this fall. "We are trying to cover our costs, but there was a five meal plan only available for fraternity and sorority members who were required to eat with their houses," Canney said.

"In an attempt to develop a campus life and provide a more viable alternative for students," explained former Vice President of Academic Affairs Charles Howard, "some people were leaving campus residence halls.

More undergraduates and 14 percent of graduate students live in the School of Education and the School of Arts and Sciences. Six percent of undergraduates and 17 percent of graduate students lived on the Mainline and in Delaware and Chester Counties.

"I really don’t mind commuting. It’s actually kind of cool. -Takashi Moruchi, College junior and commuter from Moorestown, New Jersey.

Takashi Moruchi makes the 30 minute drive to the University every weekday. He pays approximately $10 each month to park in the Sheraton Hotel’s parking lot.

Moruchi chose to live at home for financial reasons as well as for issues of convenience, but he said he will probably stay this week. He takes the R18 bus to class during the week, and works 48 hours a week for his father’s business.

But Moruchi said commuting does have its drawbacks, especially on the weekends.

"Weekends are hard with socializing," he said.

A plan, which began this fall, offers discounted AT&T long distance services to students living in off-campus housing.

As of yesterday afternoon, 484 students had signed up for the off-campus service. But the service is not capable of covering commuter students living outside Philadelphia and the Mainline.

The University moved to its current location in West Philadelphia in the early 1870s. According to University statistics, the University housed more than 600 students. Hill Hall, which is now called Hill House, sits at the corner of 34th and Walnut streets.

We started out with the premise that we wanted a variety of housing arrangements," explained former President of Residential Life Edward R. Lehboch. He added that the University recognized many people were living campus residence halls to escape from the "restrictive dorms.

By the late 1960s, the University campus housed current-era students more than 25 percent of all occupants and provided opportunities for graduate and professional students. More than half of the undergraduate population lived in sororities and fraternities and privately-owned housing on the perimeter of the campus.

In 1970 and 1971, the high-rises, the Graduate Towers, Monod House and Graduate B were built. The housing capacity of the University was more than doubled, and there was a 20 percent increase in the number of full-time undergraduate enrollment and full-time graduate and professional enrollment, by 1,308 students.

In an attempt to develop a campus life and attract more people to the University, We started out with the premise that we wanted a variety of housing arrangements," explained former President of Residential Life Edward R. Lehboch. He added that the University recognized many people were living campus residence halls to escape from the "restrictive dorms.

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Two different law panels with representatives from the following schools will be on campus:

NYU
AMERICAN
HARVARD
TEMPLE
CHICAGO
CASE WESTERN
CORNELL
RUTGARS (Newark)

Tuesday, October 11th
3:30 - 5:00 P.M.

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RUTGARS (Newark)

Tuesday, October 11th
3:30 - 5:00 P.M.
The first annual “Aquarium Cup” regatta will be held in conjunction with Columbus Day celebrations.

The participants will head north to the Benjamin Franklin Bridge, turn around and head along the waterfront to the Walt Whitman Bridge, several miles south. At the bridge, the vessels will do an about-face yet again for the return to the Aquarium. Curtin said the best vantage point for the race will be from the Aquarium’s observation deck and a park adjacent to the Aquarium.

Last month, a “to partisan comprehension full addressing all” before the Senate, he added. Turner said he is skeptical of the bill because the committee was formed by Fumo who “made himself chairman” and “overstacked it with special interest groups.”

Craig said the bill will be different from others because it does not require which guns are legal, but rather controls who should be in possession of the gun. He said the bill will also be the first to hold individuals criminally and civilly liable if they illegally sell guns.

Curtin also said the ban was unconstitutional, but Turner said the law did not violate the Second Amendment and was effective in crime prevention.

Craig said Deputy Philadelphia Police Commissioner Thomas Seamon thought the ban was unconstitutional. “He is bought and paid for by ill fated special interest groups.”

Craig said the law was not being enforced effectively in crime prevention.

Turner said the law did not violate the Second Amendment and was effective in crime prevention.

He added that the bill would be an effective measure in the war against crime.

to the Benjamin Franklin Bridge, the vessels will do an about-face yet again for the return to the Aquarium. Curtin said the best vantage point for the race will be from the Aquarium’s observation deck and a park adjacent to the Aquarium.

The Aquarium generally has a strong presence on the Philadelphia waterfront. The 38th & Spruce (Walk out of Quad. 222-7366)

Open 7 Days

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<tr>
<th>UNIVERSITY SPORTSWEAR</th>
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Corporate Finance Practice

The Corporate Finance Practice of McKinsey & Company, Inc. cordially invites members of the 1995 University of Pennsylvania senior class to learn more about our 2 - year Corporate Finance Analyst Program. Analysts work with companies on strategy and corporate finance issues such as restructuring, mergers & acquisitions, and value-based management. We will be having a presentation for interested students on Monday, October 10, 1994 in Room 215 of Steinberg Hall - Dietrich Hall from 5 p.m. to 6:30 p.m.

We look forward to seeing you there.
Hutch Hell

While students cram into a sweltering Hutchison Gym free-weight room replete with dirt, and dust collapsing floorboards in which administration is playing games.

As of September 27, 753 students had signed a petition protesting the current conditions of the free-weight room at Hutchison Gymnasium.

For starters the weight room is almost entirely made of dirt. The equipment was moved there after the University realized the floor in the original room could not sustain the weight of assorted barbells and dumbbells.

The University followed up this great feat of athletic planning by cramming the hall with piles of cardboard and plastic. Now students get to walk, run, and crawl through treacherous neck high hindrances, bordered by prehistoric ripped mats held together by duct tape. Because there is little or no air or circulation to speak of the air is rife with grime, dust and dirt.

It is bad enough students have to put up with these conditions. It is worse that the administration’s handling of the problem is similar to that of their equipment installation.

University President Judith Rodin claims she knew nothing of the problem until she read about it in The Daily Pennsyl.
ABC producers scope out campus sites

GMA from page 1

Screetary Barbara Stevens told GMA from page 1

obscures the building's facade.
removing the scaffolding that now
Beck she would look into partially

ABC producers scope out campus sites

Building would provide a "very his-

TRUSTEES from page 1

we're going in the right direction.

Shoemaker to step down as Trustee chair

ARKA from page 1

Forum looks at issues of color and race

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Majors of Interest:
Systems, Decision Sciences
EE, CSE, and M&T
Bodies of 20 Serbs found on mountain

WASHINGTON — Republican leaders were not immediately
merits. We continue to be confident we will prevail on ap
attorney for the Women's Law Project who argued the case
merit $500 and a gun to kill Debra Moze.

Appeals judge blocks ruling on abortions

CHICAGO — Most of America's
most comprehensive survey of sexual behavior, draws many popularly
held notions on what is doing what with whom. Among other things, it
found that married people have be-

tier sex, and have it more often, than
nuniversally couples who live

Police detain suicide-murder

PHILADELPHIA — He shot a man young

Anonymously named man accused for shooting

FRIDAY OCTOBER 7, 1994

GOP leaves legislative wreckage in Congress

SARAJEVO, Bosnia-Herzegovina - In an attack that

The study, billed as America's

Cedars resisting U.S. pressure to

PORT-AU-PRINCE — Haitian strongman

Anonymously named man accused for shooting

The study, billed as America's

Anonymously named man accused for shooting

Cedars resisting U.S. pressure to

Haiti's parliament began debate on

Police detain several in cult

CURRY, Switzerland — One cult member wrote

Anonymously named man accused for shooting

Anonymously named man accused for shooting

WASHINGTON — Republicans

But then, Phil Gramm, R-Texas, artic-

Anonymously named man accused for shooting

Anonymously named man accused for shooting

Anonymously named man accused for shooting

Anonymously named man accused for shooting

...
Greeks compete in Olympics

BY STEVE PARETTE
Daily Pennsylvanian Staff Writer

Whether they were striving for the gold in the egg toss or settling for the silver in the jello eating contest, representatives from campus fra-
ternal organizations and sororities strutted their athletic stuff yesterday afternoon at the Greek Olympics.
The event, held in Superblock, was part of Greek Week, which ends tomorrow. Greek Olympics consisted of five competitions, each involving teams of two or more people. Following all the races, judges tallied the points to determine a winning house from each dormitory's Greek organi-
zations. Each will receive $200 to donate to the charity of its chop.
The winners will be announced to
the Greek system, which ends tomor-
row at the final event of Greek Week, a post football game barbeque.

"The hope is that anyone passing by will take an interest in what's going on," Litman said, adding that it was also "for people in the Greek system and to attract potential rushees."

"It's not so much planning the events; it's turning out. People will come out and have fun together." Litman said much effort had gone into publicizing the occasion. "It's the type of thing that you start right at the beginning of the year, right after elections," Litman said. "It's hard to plan, I know that." IFC President Hayden Horowitz said he hopes the event served both to entertain current members of the Greek system and to attract potential rushees.

"The hope is that anyone passing by will take an interest in what's going on," he said, adding that it was also "for people in the Greek system, which I think is really important for us to have," she said.

College sophomore Aparna Saha, a Zeta Phi Beta sister and College junior Dahlia Aronson said the Olympics could be summed up in one word — fun.

"It was lots of fun," Saha said. "We did the rolling thing. Even if we lose, we're still having fun!"

DAHLIA ARONSON
College junior

I felt unity in the Greek system, which I think is really important for us to have.

Whether they were striving for the gold in the egg toss or settling for the silver in the jello eating contest, representatives from campus fraction's Greek Week, which ends to-
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NEW YORK

S.G.Warburg, a leading international investment banking firm headquartered in London, will be recruiting at the University of Pennsylvania for New York based mergers and acquisitions/corporate finance analysts. All seniors are cordially invited to meet representatives from the firm on:

Tuesday, October 11, 1994
4:30 PM
Steinberg Hall-Dietrich Hall
Room 213

For further information and inquiries, please feel free to contact:

Lisa A. Anderson
(212) 459-7204

S.G.WARBURG
The Daily Pennsylvania // Friday, October 7, 1994

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KING 3 pc set $1840
$360 $237
QUEEN 3 pc set $1280
FULL 2 pc set $1000
$418 $309
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BY LORE LAYAR

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CUSTOMER SERVICE

LAW SCHOOL ADMISSIONS

A panel discussion on the admissions process by admission committee members from four

Cornell

Admissions

Harvard

University of Chicago

3:30 P.M.
Tuesday, October 11
Ben Franklin Room
Houston Hall 2nd Floor

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$1280
$1840
$360
$418
$662
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$309
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$662
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Perfect Sleeper

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$1000
$1280
$1840
$360
$418
$662
$227
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YOU PAY YOU PAY
$720
$880
$1280
$259
$316
$460
SERTA

SacoComfort

Back Supporting Supreme

Full 2 pc set Queen 2 pc set King 3 pc set
$1000
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Solid teak natural finish w/ 3 & 6" pads

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F. Hockey still wants to earn respect

BY BRAN FERDINAND

It’s hard to imagine a team which has won consecutive Ivy League titles thinking it has to prove itself. It’s even tougher to think a team making a four game undefeated streak would think it needs to show it can win. It’s almost believable that a team which has inserted its last two opponents would find it necessary to prove it can win in the real world.

But, Harvard senior forward Michelle Canuso-Beckman said, “We’re ready to play and to prove ourselves.”

She was not alone. Tuesday’s 4-1 win over Princeton showed that Harvard isn’t going to be satisfied with just being in the mix. The Crimson and the Tigers and everyone that we can win again.”

“We really want to beat them, and build on each of our games. We’ve built on each of our games, senior midfielder Amy Pine said. “But we’re starting to move our game to a new level.”

The offense has erupted lately since Philbin said. “We were scared to take chances. But we’re not afraid anymore. We’re happy to be on the field, and we’re ready to play.”

Though Harvard is not expected to win the Ivy League titles it isn’t looking as though they have something to prove, the Quakers will look to continue their recent winning ways against Harvard tomorrow.

The offense has erupted lately since Harvard has not lost since a 3-1 setback at Delaware, and since then they have gone 3-0-1.

“We’re ready to play and to prove ourselves,” senior defender Mandy Kaufman said. “We’re ready to show everyone that we can win again.”

“We’re ready to play and to show everyone,” freshman goalie Jessica Milhollin said. “We got our heads around the fact that we have something to prove, the Quakers have not lost since a 3-1 setback at Delaware, and since then they have gone 3-0-1.”

The offense has erupted lately since Harvard has not lost since a 3-1 setback at Delaware, and since then they have gone 3-0-1.

“We’re ready to play and to show everyone,” freshman goalie Jessica Milhollin said. “We got our heads around the fact that we have something to prove, the Quakers have not lost since a 3-1 setback at Delaware, and since then they have gone 3-0-1.”

“All our competition for the rest of the season should be tough,” freshmen midfielder Michelle Canuso-Beckman said. “We’re really excited for this one. We want to pay off best, we want to keep scoring, but most of all we want to keep winning.”

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ATTENTION: Freshmen, Sophomores, Juniors, and Seniors...

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Kim is ready to run again

Kim is ready to run again

BY ERIC GOLDSTEIN
Daily Pennsylvanian Sports Writer

Kim is ready to run again

There is something to be said for the value of competition, which can provide motivation to an amount of pro- duction, but it can also inhibit performance. The case makes Penn women's cross country coach Betty Costanza's decision to give the me- mbers the day off last Saturday, instead of running in the Lafayette Invitational, very understandable.

The Quakers will once again note the other competitors. Short Invitational at Lehigh, having not raced in two weeks.

Penn looked sharp two weeks ago at Boston College, where the top four runners — seniors Jane Kim, Maggie Morrow and Jenee Anzelone and sophomore Michelle Bridget Ward — finished within three seconds of each other. The outcome was a top seventh place for the Quak- ers in the 30-team field.

Kim had by far her strongest race of the year, bringing back memories of her sophomore year, when she was Penn's dominant runner. The pressures of being the ace got to Kim, as she slid down to the middle of the pack in her junior year.

Two of her classmates, Morrow and Bridget Ward, flip flopped between No. 1 and No. 2 throughout the sea- son, leaving Kim in the cold. Coming off impressive races, the two were named co-captains for this season.

But running is a sport based primarily on natural abil- ity. Let's face it, Carl Lewis and Florence Griffith-Joy- ne ever born fast. So where did Kim's blazing speed go?

But right now, the team's main problem is inconsis- tency. They have had a different runner finish in first in all four of their meets.

It is unlikely Kim will be able to establish herself as Penn's top runner again. But, at the least, she should still be a model for her other fallen star — Bridget Ward.

Our lowest prices ever!
Vball loses Germanas

BY MICHAEL HAMBY

Harvard is not a good team...as...evidenced compared to Dartmouth. Thaddeus bowler would...travel north...this week...to battle the...Cadets...Eastern Lightweight Football League...throughout...Penn's Lightweight Football...Media Guide...You notice the...lightweight football media guide, you notice the...We are an Equal Opportunity Employer.

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W. Tennis is ready for tough competition

By Mackenzie Kaplan

The Penn women’s tennis team knows little about their first annual Barton Bowl, however, the players do know they will face tough competition.

"In the top flight, all the players are really good," senior co-captain Sarah Semler said. "It doesn’t matter who I’m playing because I’ll just have to do my best."

But the tournament will bring together tennis players from Boston College, Colgate, Dartmouth, Illinois, North Carolina State and Rutgers. The teams will compete at the Eastern College Athletic Conference, but will face the other teams for the first time this season.

Although co-captain Cori Silvey knows the matches going to the tournament, she predicts the matches will be extremely difficult for Penn.

"Pen is definitely on the same level as all these schools," Silvey said. "Anything could happen at the tournament."

Junior Preity Bhatia is also confident the Quakers will hold their own. But after the Eastern Colleges of Philadelphia, Penn did not do as well as expected; she is sure not to underestimate the opposition.

"We have played people from Rutgers that were tough," she said. "It’s been an uphill battle." In addition to the A, "B," and "C" flights, there will also be a "D" flight in both singles and doubles.

These open sites will give freshman Kathy Bhatia a chance to shine. She is a senior student at the University of Pennsylvania, but she has yet to compete in the tournament. After retiring all summer, Bhatia feels she is in a position to do much better this year. In the top flight, she has a chance to prove it. Joining Bhatia in the tournament is teammate Shannon Tweed. Both Bhatia and Tweed are improving on both ends of the court.

"They are two of the Quakers as they compete in the novice for the first time."
SUNDAY'S GAMES

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Minnesota       3   2   0

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TALLA...
**SPORTS**

**Football wants to avoid letdown**

By L. E. WILCOX

Daily Pennsylvanian Staff Writer

That's what No. 5 Penn hopes to do in its showdown with No. 18 Holy Cross in its Ivy League football game this Saturday. Although the Quakers are currently in second place, trailing only Harvard, the Crusaders have already secured the Ivy League title. Penn needs a win, but it also needs to avoid a letdown if it wants to keep its national championship hopes alive.

The Quakers have been on a roll, winning four straight games, but they know their eyes can't wander off. Penn coach Al Bagnoli has emphasized the importance of fundamentals and preparation for the week's games.

**Crimson presents soccer squads in critical Ivy game**

Philadelphia natives reunite in critical Ivy game

By JON HAYS

Daily Pennsylvanian Staff Writer

The Quakers will face off against the Crimson this weekend, a game that has special meaning for local players. For the first time in years, members of the Ivy League soccer teams have come together to play against each other.

The game is a chance for these players to represent their hometowns again. Many of them grew up playing against each other, and the opportunity to compete on the national stage is a dream come true.

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**Harvard star freshman Stouffer scares women**

By JASON BRYNNER

Daily Pennsylvanian Staff Writer

A star is born in the rank of female athletes. Harvard's freshman goalie, Emily Stouffer, has been dominating the field this season. She is currently leading the Ivy League in saves and has been named the Ivy League Goalkeeper of the Week multiple times.

Stouffer's performance has led to increased scrutiny on the Harvard women's soccer team. Coaches and fans alike are expecting big things from this young star.

As Harvard aims to capture the Ivy League title this season, Stouffer will be a key player in their quest for glory.
Dining Out Guide

1994-95 Edition
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The 1994-95 Dining Out Guide

a supplement to the daily pennsylvanian

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Lots of Specials

"There isn't a better place to go near campus for a filling, wholesome, and inexpensive meal than Smokey Joe's."
(Dining Out, '91)
Michels
135 s. 17th street • french • entrees: $11-21

by Stephen Sanford

The white-on-red block letters that line the sleek glass facade of Michels restaur-

ant foretell a dining experience inside that is sure to match the tasteful so-

ciation of the restaurant's storefront.

Nestled beneath the Latham Hotel at the corner of 17th and Walnut, its location is ideal to campus and Center City resi-
dents alike.

Serving first as hotel restaurant for the Latham, Michels bears the namesake of its founder, Michel Richard, who took the West Coast by storm in the '70s with his famous pastry shops.

By 1990, Richard had set up restaurants in Washington, Baltimore, Philadelphia, Santa Barbara and in Los Angeles — lo-
cation of Citrus, his flagship establishment.

Competing in one of the city's costliest restaurant districts — Le Bec-Fin and Susanna Foo are less than three blocks away — Michels creates an atmosphere of elegance while providing its California-French cuisine in a price range that should put its rivals out of business.

The bistro setting of Michels offers a crisp and some-
what bright at-

mosphere.

where lights from the outside dance through the street-level window. There are no candles, but the Warhol prints on the walls, the wood floor and the low ceilings help al-
leviate the sense of austerity.

Michels's greatest appeal is the care with which the chef de cuisine presents his fare.

From the first appetizer to the crown-
ing dessert, appearances are everything. The plates are plain and white, much like a canvas before the artist begins work on a masterpiece.

And fortunately, the prices do not re-

fect the painstaking labor used to sculpt each dish. Entrees range from $11 (a vege-
tarian dish of penne pasta and shiitake mushrooms) to $21. Appetizers were also extremely reasonable, staying at or below $10.

No matter how aggressively you order food, the surcharge labor used to sculpt each dish. Entrees range from $11 (a vegetarian dish of penne pasta and shiitake mushrooms) to $21. Appetizers were also extremely reasonable, staying at or below $10.

All the way from the outside dance through the street-level window. There are no candles, but the Warhol prints on the walls, the wood floor and the low ceilings help alleviate the sense of austerity.

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No matter how aggressively you order from the main menu, however, the ex-

travagant desserts must have a place at the end of the meal.

Before-dinner cocktails are offered from a well-stocked and professionally managed bar. The gin and tonic was per-

fect.

The dinner bread tasted very familiar — in fact, Michels purchases their sourdough from our very own bakers on Samson Street, Le Bus.

Wine is a must with any dish ordered, and it helps you forget about your cho-

lesterol level increasing with every bite.

The extensive list provides a host of pos-
sibilities and prices, but most bottles range from $26 to $70.

On the appetizer menu, the shiitake mushroom and garlic feuilleté was the per-

fect way to show off Richard's de-
mands on his restaurant's pastries.

Knowing that the restaurant's founder Michel Richard was visiting the restaur-

ant that night, chef de cuisine Philippe Adam ensured the feuilleté drew Richard's attention.

And it should have — the crispy outer layer encased a flaky body of pastry which melted as soon as it hit the tongue. Resting on a pond of red wine-reduction sauce, the quintuple-decker pastries sandwiched layer after layer of broad shiitakes which were steeping in a pleasant, albeit mild, garlic cream sauce.

The caesar salad was a less heavy sele-
cion from the appetizer menu, but was substantial nevertheless. The romaine lettuce bathed in an oil-and-egg dressing and was further accented by freshly grated cheese. The croutons were of top qual-

ity, resonant of the loaf of bread which produced them.

Anchovies were not offered with the salad as would in a more traditional caes-

ar, but were available upon request.

Disappointing, however, was the absence of a pepper mill, making salad eaters rely on the shakers placed on the table.

The entree menu presented an array of seafood options, including crab cakes, swordfish, salmon and sea bass. Turkey of-

ferings included roasted rabbit, Peking-style duck and chicken Catherine.

The chef's special of the evening was a goose liver foie gras, basking in wine sauce and flanked by fragrant chanterelles. The foie gras was rich and tender and was a treat in the expert hands of Adam.

If available, not ordering the foie gras would be a truly regrettable mistake.

One of Richard's adaptations of the con-

ventional beef tournedos is the tourne-
dos of tuna with diable sauce ($21).

The thick tuna steak, embalmed in cracked pepper, is purposely cooked rare, leaving the majority of the center a flavorful and tender pink, reminiscent of a fresh tuna sushi.

Buried beneath the tuna is a French potato salad, rich with mustard, and a layer of crispy kataifi. Despite its name, the diable sauce was unobtrusive and am-

izing.

The hanger steak ($21) came with both roasted and whipped potatoes, each pre-
pared to perfection. The shallot sauce ac-
cented the beef well without detracting from its natural flavor.

The finest moment of dining at Michels, however, is receiving the dessert menu.

The chocolate crème brûlée was a sin-
ful selection, well-suited to the steaming butterscotch sauce was sweet and sumptu-

ous, incorporating a crème filling with triple layers of pastry and an outstanding sauce.

The napoleon found at Michels is fabu-

lous and beats its close cousins available back in France.

And the butterscotch makes the experience even better.

For the attention the food receives in the kitchen and the attention each table receives from its waiter, Michels is a first-class oper-

ation offering touches of class without the expense of top-class dining.

Full-course dinner for two can add up fast, however, and depending on wine sele-
ction and cocktails will easily approach if not exceed $100.

But bring an empty stomach, a special someone or even the parents, and leave with a broad smile.
Diner on the Square
(482 South Street, 738-4434) 
A must for everyone, this diner is open 24 hours and serves just about anything.

Doc Watson's Pub
316 South 1st Street, 924-3427. 
These kids of food and fun at the traditional Philadelphia pub. Free pool tables, full menu, and nightly specials and a huge beer and wine selection. Second floor has Phyll's front musical talent, fully-equipped game room, and Student Night every Tuesday.

Dock Street Brewery and Restaurant
19th and Cherry Streets, 896-1144 ($$). One of the country's largest selections of beer and wine, housed on the premises. Lunch/ dinner/specials include Fair Trade coffee, grilled meats, fish and hearty sandwiches. Cherry bar and billiard room with entertainment and dining.

East End Tavern
400 3rd Street, 989-8494. ($). Features ten foot sandwiches and snacks. High dock and beer are talked about. Our specialty: spicy hot peppers. Free parking and dancing. Lunch and dinner 11 a.m.-2 a.m.

El's Pier 34
Delaware Ave and Fitler Street, 923-2500. ($$). Best view of the site anywhere. Glass enclosed, separate washed and served with a very creative bar. Atmosphere reminiscent of a '40s cruise ship.

Fat Tuesday's
437 South Street, 629-9999. ($$). Great fun, drinks, open atmosphere on South Street.

Flaggs, Wings and Other Things
306 South 8th Street, 605-9937. ($). Chicken, in many forms. Sandwiches to eat with two hands, and fingers. Good songs for hopping down from Structures, Inc. to Delancy.

Founders Dining Room
1435 Cherokee Street, 493-1716. ($$$). Fine continental bar such as charbroiled rib and roast of lamb served tableside. Located in the Faywolf Hotel on Broad Street, with a high-domed ceiling and panoramic view of the city for a romantic setting. Dancing and live entertainment Friday and Saturday evenings.

Friday's
263 South 2nd Street, 588-0932. ($$$). Delicious American food in Center City's most intimate and romantic restaurant. Menu includes roast turkey with gravy, salmon with rice and roast of lamb. Desserts are great. Try for a special occasion.

Hadley's
The Sherman, Society Hill, One Dock Street, 588-6656. ($$). Specialties include grilled chicken salad and lamb chops.

Harry's Bar and Grill

Heineken's Pub
1720 Walnut Street, 735-4325. ($). Every kind of pastry under the sun, plus blueberry and strawberry squares. Also serves complete lunch and dinner menus. Please see our ad, Page 20.

International Pizza House
941 Sycamore, 533-5556. (International Pizza House serves all your favorites — plus some creative new additions.)

Jake's
4365 Main Street, Manayunk, 483-6444 ($$). Features innovative seasonal New American cuisine. Specialties include rib-eye, teriyaki salmon, grilled swordfish, and lamb loin with poached wine and dates. Fresh desserts and outrageous desserts are homemade.

John's Breakers
450 South Street, 592-1911. ($$). The original cheesesteak pike, in the heart of South Street.

Joe's Bar and Grill
601 South 2nd Street, 592-1910. ($$). One of South Street, either in the open air or in the glass-enclosed greenhouse. Homemade soup, salad and twilight specials daily.

Judy's Cafe

Kansas City Prime
4417 Main Street, Manayunk, 483-9704. ($$$). The most elegant steakhouse in the area, specially designed to feature sleek black decor, walled off, and vaulted. The only restaurant in the area to feature Kobe steak — a true Alaskan Dinner daily from 5:30 p.m. until 9:00 p.m., Tuesday, Wednesday, Thursday.

Keyflower Dining Room, Divine Tracy Hotel
210 South Street, 581-1970 ($). Opens for lunch 11:30 a.m.-2 p.m. Monday through Friday.

Klaxton's Pub
48 South Street, 449-9683. ($$). A fun bar and pub to hang out, listen to live music, and meet new and interesting people from all over.

La Beale
1002 South Street, 387-9800. ($$$). Early green pea salads, vegetable entrees, gourmet pizzas and other hot specialties in this California-style restaurant on campus.

Please see our ad, Page 20

La Beale Main Street
2556 Main Street, Manayunk, 487-2663. ($$$). Homestyle, Irish and affordable with weekly menu changes featuring American classics. Homemade breads and pastries are baked fresh daily. The weekend brunch features omelets, frittatas, pancakes and more.

Lot's Hoagie House
500 Main Street, 987-0095. ($). Hoagies, cheeseiftents, fries and more. Rated #1 in Hoagie and chicken steak on Penn's campus. Eat to live or live to eat. Plenty of parking on campus.

Please see our ad, Page 19

Lucky Bill's
929 South Street, 912-1773 ($$). Casual setting atmosphere with eclectic cuisine. Located in the famous Morristown Lounge. Menu includes chicken, et sauté, duck, salmon and swinish, among others.

London Grill
2301 Farmhouse Avenue, 979-4545 ($$$). Creative menu and a picturesque atmosphere with the farm house atmosphere. Fine beers, wines, sports selections. Live music Friday Night. Three time "Best of Philly" winner.

Mac's Creamery
1716 and the Parkway, 564-5203 ($). Serves a light line of hamburgers, sandwiches and chile. Offers a weekend brunch.

Magnum Cafe
564-6810. ($$$). Cuts and other southern-style foods at reasonable prices. Also features a Sunday brunch.

Make's Desserts
427 Main Street, Manayunk, 487-0265 ($$$). Features desserts, desserts and more desserts! You bring your own wine. Open for breakfast 7:30-1 on the weekends; lunch Wed Sun. dinner Fri-Sat, and dessert Wed-Sun from 11 a.m.-11 p.m. (including Fri and Sat)

Make's Retired Surfers Bar & Grill
310 South Street, 623-3061 ($$$). Fun, casual atmosphere. Pool tables and happy hour Sat-Thu 10 p.m.-12 a.m. Home of the Jello shot and longest margaritas: Best food and prices.

Mary's Restaurant
450 Recton Avenue, 687-2419 ($$$). Features vegetarian dishes, seafood and homemade soups and breads, prepared with fresh herbs and ingredients. Desserts made without sugar or dairy. Catering and takeout available. Located in the Chestnut Manor, Sunday brunch 11-2 (2).

McDonald's
3855 Walnut Street, 222-6026. ($$$). Fast service, low prices. Opens 7 a.m.-11 p.m. daily.

McGillin's Old Ale House
1301 Cherry Street, 527-5652 ($$). Philadelphia's oldest tavern — a Penn tradition since 1866. Extensive menu from steak to entrees.

Melrose Diner
1050 Girard Avenue, 467-6644 ($$$). Owned one of the best in Philly, although quite a trek from campus.

Miles Schmitt's at the Main Street
16th and Walnut Streets ($$$). A wide variety of American fare including soups, salads, grilled specialties and excellent desserts.

Mike Schmidt's at the Main Street
18th and Market Street, 212-413-2500 ($$$). All American cuisine served amongst the collection of Mike Schmidt's memorabilia, including MVP replicas and World Series memorabilia.

Montserrat
363 South Street, 672-4273 ($$$). Fine outdoor dining and a great bar. Contemporary American, featuring traditional favorites as well as weenie dogs and "spittin' crazy, plus award winning steaks. There's also an outdoor cafe for South Street people-watching.

Morton's of Chicago
1 Logan Square, 587-0774 ($$$). One of the best steakhouses in the city, with a relaxed, yet sophisticated atmosphere. Also features steaks and chops and a "menu" for parties to choose entrees at leisure. Clothing restrictions.

New Deck Tavern
2569 South Street, 288-6609. ($$$). Authentic Irish tavern in the University of Pennsylvania's lunch, dinner late-night spots. Open 11 a.m.-2 a.m.

Nick's Roast Beef
1 D Street, 928-9411 ($). Offers a large variety of deli-style sandwiches, steaks, hoagies, pizza, salad, appetizers and daily drink specials. Patrons and daily dinner specials are

Olman's Fish House
1901 Chestnut Street, 387-4000 ($$$). Serving fresh whitefish, charbroiled steaks and burgers. BBQ ribs, chili. Set on on the port and domestic beer. Student discount nights and cold breakfasts every day.

Pair's King of Steaks
1237 East Passyunk Avenue, 468-1546 ($). After a bocce game or a night at the open, this is the place to line up for a delicious steak sandwich with onions, cheese, plenty of hot peppers and all the rest. Patrons and the atmosphere of the steak-gradbach since 1970. New smoking sections available. Open round the clock.

Philadelphia Fish & Company Restaurant
207 Race Street, 485-8910 ($$$). Old City charms and notable food.

Phoebe's Bar-B-Q
2214 South Street, 284-6611 ($$). Genuine pit BBQ ribs, chicken, and brisket, homemade chicken and vegetable plates. Take-out, delivery and catering.

Pit's Pizzeria
352 South Street, 564-2269 ($). Sport-oriented pub serving American food at the bar, with 20 beers on tap. Includes 10 TVs to watch Penn, La Salle, and more. 2 pm-2 a.m.

Poor Richard's
235 South 12th Street, 487-0850 ($$). Formerly Kelly & O'nions. Salad bar, pasta bar, hoagies, and more. plus free deli favorites for takeout or delivery.

P'T's Restaurant
33th Street at Civic Center Blvd., 387-8333 ($$$). P'T's is the lobby and The Press Tower Hotel. It's encased on one side with a semicircular wall of glass. A light lunch menu, and a dinner menu which changes from past to next month. Akiyos can-butt plates offered for breakfast, lunch and dinner. Open daily from 6:30am - 8:30pm.

continued on page eight...

$ = average entree below $7
$$$ = average entree $14-20
$$$$ = average entree above $20

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Don't call Jack's Firehouse unique just because it's an old converted fire hall, it's across the street from the dilapidated Eastern State Penitentiary, or because its owner doubles as the talented head chef.

Wait until you see the menu.

The adventurous diner will do best with Jack's diverse cuisine, but even a little courage will go a long way here. The ever-changing menu offers an eclectic mix of mostly fresh fish, shrimp and crab dishes, although chicken, beef and pork are also available. Menu items range from pecan-crusted catfish with Bloody Mary sauce to — we're not making this up — bear with Coca-Cola lime sauce.

Just a short cab ride from campus, Jack's is oddly situated on a dark, quiet corner. The well-lit dining room is a comforting contrast from the stark view of the prison outside.

A large crew skull dominates the high ceiling of the simply decorated interior, while contemporary art pieces adorn the dark wood-paneled walls.

But the restaurant's emphasis is surely not on interior design; the presentation and the quality of the food are of primary importance. Owner/chef Jack McDavis takes great pride in every dish he prepares, and claims to have the freshest ingredients in town. He even meets the fishing boats early in the morning to hand-pick the best fish.

After sampling the apple and poppy seed muffins which were a unique alternative to bread, we decided to start with the potato leek soup and the chef-recommended soft shell crab with tomato and herb compote. The soup was rich yet simple, and the crab was light and crispy — definitely a good start to what promised to be a great meal.

We were then surprised with a complimentary sample of another of the chef's specialties, the tuna with cucumber sauce. The fish, which was seared on the outside and still a deep red on the inside, was cooked in a sashimi style.

For the main course we chose the potato-crusted salmon with mustard sauce and the sautéed shrimp with sun-dried tomatoes — even we weren't brave enough to opt for the bear.

The salmon was arguably the best seafood dish we have ever tasted; the crispy potato outside and the slightly spicy mustard exquisitely complemented the tender, perfectly-cooked fish. The shrimp itself was also excellent, but it couldn't compare to the salmon. While the actual shrimp were very tasty, the accompanying sun-dried tomatoes and cous-cous left a little to be desired.

Thinking we were full, we nonetheless found that always-available room in our stomachs for some dessert. Our choices included triple-layer chocolate cake, chocolate pecan pie, walnut cheesecake, gingerbread cake with lemon curd and apple rhubarb crisp. The chocolate cake was truly a slice of heaven, but the apple rhubarb was also a delicious alternative for the non-chocolate lover.

Jack's is open seven days a week for lunch and dinner, and dress is nicely casual. The prices are not cheap, but one will always leave the restaurant happy and full. Entrees range in price from $18-25; appetizers go for $7-10; and a half-dozen different salads go for $5-10 each. And that's if you don't venture into Jack's extensive wine list!

While Jack's isn't for everyone, it is truly an amazing dining experience. Live a little — try it.
...continued from page six

Rich's
1709 Walnut Street, 586-1555 (SS) Specializing in 5 kinds of BBQ ribs, plus chicken, steak, sandwiches, salads, seafood, and burgers.

Roosevelt's Pub & Pizza
2222 Walnut Street, 536-9723 (SS) English-style pub featuring 11 drafts and 10 bottled beer varieties. Framing Room of Phils. "cheap cheese" menu. $2.95 1/2 lb. burger & fries combo. appetizers and more. Pizza serves food at the bar until 1:00 a.m. and offers free delivery. Live music Wednesday and Saturday. Game room with pool tables, pinball, video games and more.

Ruth's Chris Steak House
200 S. Broad Street, 790-1316 (SSS) 1990 Best of Philly winner for steaks. Roast Prime Rib for best steakhouse in the city.

Samuel Adams Brew House
1336 Sassafras Street, 2nd Floor, 536-0256 (SS) Brewers of award-winning beer. This is one of Philly's best bars located right in the heart of Center City. Live music Wednesday thru Saturday.

Sassaline

Seafood Unlimited
270 South 30th Street, 732-3663 (SS) Four tanks of live lobsters 1 to 3 pounds is limited. Shrimp, scallops,ounder, salmon & at least 10 varieties of fresh fish brought in daily. Over 20 entrees under $10. Also fresh fish market in front for those who want to pick their own or take home to cook. Delivery available.

Smart Alex
30th and Chestnut Street, 386-5556 (SS) Moderately priced steaks, seafood, chicken, burgers, sandwiches, pastas and salad bar at lunch. Late night menu and entertainment.

The Astral Plane
1500 Lombard Street, 546-6220 (SS) Excellent nouvelle cuisine in an electric, cozy setting as Philadelphia's most romantic dining spot. Soft jazz and candlelight add to the bohemian atmosphere. Try the duck with fresh fruit.

The Bistrot
5th St between Chestnut and Market Street, 625-0000 (SS) Not set for shopping, this one-time Philadelphia stock exchange also houses an entire floor of eateries which serve salads, desserts and beer and hot foods.

The Brass Rail
2109 Chestnut Street, 222-4250 (SS) Open daily from 11 a.m. for a variety of meals. Brunch lunch through late snacks. Live jazz, with no admission charge. Saturdays nights.

The Conservatory at Hotel atop the Bellevue
1315 Chestnut Court Brass and Walnut, 953-1777 (SS) The Conservatory, on the 12th Floor of Hotel atop the Bellevue, offers casual "al fresco" dining in the spectacular, sky lit, warm, cozy atrium. Breakfast and lunch buffets and a la carte menus are served Monday through Friday.

The Happy Rooster

The Marker at the Adam's Mark Hotel
City Avenue and Monument Road, 561-5100 (SSSS) Continental American & seafood. Famous for its "Authentic" cuisine.

The Happy Rooster

The Marker at the Adam's Mark Hotel
City Avenue and Monument Road, 561-5100 (SSSS) Continental American & seafood. Famous for its "Authentic" cuisine.

The Paint
2033 S. Broad Street, 546-PALM (SSS) In the Ballroom Hotel, one of the best steak restaurants in the city. Pricy, but worth it. While the lobster, steak, lamb and veal is made to order, relax in the portrait gallery of famous Philadelphia homes.

The Ritz Carlton, Philadelphia
17th and Chestnut Streets, 563-1500 (SS) The Dining Room serves contemporary American cuisine which changes seasonally. The Grill Room serves American cuisine in a relaxed, elegant atmosphere. Clothing restrictions.

The River Deck and The River Cafe
4300 Main Street, Monocacy, 643-4300 (SSSS) Two settings offer indoor and outdoor dining and such specialties as charbroiled steaks, seafood, hamburgers and handpicked fries. Open on sensational weekends in the seasonal Deco patio bar. Sundays feature The River's famous brunch and live music in the afternoon. Dinner is 5:30 p.m. to midnight. There's also a dance club near the pub with open deck dancing on the river.

The Rose Tattoo Cafe
1415 Collingdale Street, 491-7267 (SSS) "Greenhouse" style with

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by dennis berman

When the Vietnamese expelled French forces at the battle of Dien Bien Phu, it seemed the shaky links between Europe and the East had finally disintegrated. Potential for a more finely cross-cultural collision that hybridized francophile Algeria and Morocco — and which, in turn, immersed France in exotic scents and textures — was finally dead. But culinary interests were not unassailed to the fate of political imbalances. The demands of taste and discovery almost always prevail. Such is the tale of Susanna Foo Chinese Cuisine, a restaurant that cleverly melds minimalist Asian cooking with the rich tradition of French flair.

Combining two seemingly opposing culinary worlds might be risky. But Susanna Foo pulls off the experiment with charm and shapes a meal that so sharpens the senses, it almost seems crazy that no restaurateur had tried it before.

The meal began with a few bottles of Tsingtao, a Chinese beer with a short, smooth finish. The starter, a bowl of crisp, perfect wontons, was the perfect accompaniment for a series of dim sum — dumplings filled with fiery curried chicken or Chinese lamb saté that were easily the meal’s highlight.

The curried chicken was served with a tangerine mustard sauce, a scattering of greens and a warm crusty. A rich vinagrette topped the dish.

The Mongolian lamb saté was an eccentric mix of perfectly-casted lamb, tightly wound bread pieces and a pungent dipping sauce. Combining all three, while a chore, meted an exotic mixture of texture uncommon in the sparse, often repetitive world of Chinese cooking.

The foie gras duck entree is bathed in a honey-based glaze with little hint of typical Chinese ingredients like bamboo shoots or water chestnuts. This, however, is the kind of daring that makes Susanna Foo one of the best restaurants in the city.

Kung pao chicken was served in a spicy sauce with consistently melded cashews and red peppers. Light brown rice provided the perfect accompaniment for walnut-sized chicken strips.

Susanna Foo also rotates a selection of excellent fresh fish. Be sure to try the salmon — it’s a tenderly-cooked filet marinated in subtle spice and the more prominent taste of wasabi.

Desserts were slowly continental. Blueberry and raspberry tarts were presented in a flaky crust and were complement by fresh fruit and cream. And, as any good Chinese restaurant should, chocolate-dipped fortune cookies closed the meal.

Service was brisk and unobtrusive. Be sure to ask the waiters about selecting a table. Susanna Foo has a well-planned cellar that easily complements all of its fish and beef dishes.

Paying for such a rewarding dining experience is not cheap. Expect to spend $35 per person before buying alcohol. This should include an appetizer, entre and dessert.

The Garden
1617 Spruce Street, 564-4450. (SS) A well-established, quiet, elegant restaurant featuring light, fresh, seasonal and steaks. Not for a special evening.

The Gold Standard California
3624 Walnut Street, 897-8128. (SS) Continental cuisine with fresh, seasonal produce and local and global flavors. Great for a casual lunch or dinner.

The Terrace on the Packer Tower
34th St. and Call Center Blvd. 387-8657. (SS) Breakfast, lunch and dinner daily, with an extensive Sunday brunch.

The Three Threes
333 S. 13th Street, 238-6667. (SS)融中西烹饪三全之利，信誉厨房三者。 Can you guess how it got its name? A charming spot on a quaint residential street in Center City that serves continental cuisine with a Mediterranean accent.

Desserts were strictly continental. Blueberry and raspberry tortes were presented when the crispy duck entree is bathed in a honey-based glaze with little hint of typical Chinese ingredients like bamboo shoots or water chestnuts. This, however, is the kind of daring that makes Susanna Foo one of the best restaurants in the city.

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 italian

...continued from page nine

Bistro Romano Restaurant & Mystery Cafe Dinner Theatre 1201 Lombard Street. 285-6800 (SS) Originally an 18th-century gar- den, Bistro Romano continues old world charm with classic and con- temporary specialties. Voted a "Best of Philly" restaurant, featuring homemade pastas, sweat-simmering Cannoli salad prepared tableside, fresh seafood, tender veal, farm fresh poultry and beef. Mystery Cafe dinner theatre productions performed on Friday and Saturday evenings.

Bocce Pizza & Salad 4850 Locust Street. 483-2223 (SS) Peninsula with full service bar & grille. Expresso bar with ice cream, yogurt and elegant dessert.

Please see our ad. Page 10

Bomb Bomb Barbecue Grill and Italian Restaurant 1025 West Street. 463-1311 (SS) A tail-enticing experience offers a unique combination of homemade Italian specialties and a wide variety of grilled food, including ribs, fish, chicken, veal and much more. The new extended cuisine with a variety of fresh cut meats, fish and Italian entries tempt even the most discriminating palate.

Casserio's Pizza 4377 Lombard Street. 386-8881 (SS) It's a great place to grab a pizza and relax with friends.

Please see our ad. Page 12

Cafe Casa Nova 1400 South Delaware Avenue. 463-7707 (SS) Hoagie dishes of steak, falafels, fresh seafood! Crispy pizzas and breaded chicken! One of the hottest Italian restaurants going, with "fresh food" Perfect for a quick bite, cocktails, or a full dinner. Romantic and affordable, with free parking adjacent to Philly's best movie theatre.


Please see our ad. Page 15

Cafe Piazza 3237 7th Street. 846-5547 (SS) In exciting cafe, overheading fillet Square. Authentic Italian menu includes Rotolo di Fasce with wild mushrooms, spinach and four cheeses served in a mozzarella sauce, and Chicken Saltimbocca.

Cafe Sorrella 314 North 8th Street. 595-7075 (SS) Fresh seafood, chicken, pasta and vegetables dishes prepared with homemade souce, fresh herbs and vegetables. Candied second floor dining room.

California Pizza 3231花生 Street. 877-8700 (SS) Our incredible scradable crust, uniquely delicious four cheeases on every pizza, wide menu hand made red sauce and free garlic dip up to the best pizza anywhere! We also serve wings -- with 12 different sauces -- 11 different pasta entrees, heaves and steak! Free delivery and open late!

Cent'Anni 770 South 7th Street. 925-5558 (SS) Contemporary and traditional Italian food served in "one of the coolest rooms in the area." according to Philadelphia Inquirer Food Crit. Date night. South Philly, restaurant with Center City service standards. Free valet parking. Open 7 days a week at 5 pm.

College Pizza 3925 Wolswais Street. 386-6000 (SS) Wide selection of pizzas by the slice, plus a variety of inexpensive Italian entrees. Lunchtime specials.

Colonial Pizza 400 South 43rd Street. 387-7702 (SS) Inexpensive pizza and Italian fried foods.

D' Angelo's Ristorante 256 S. 10th Street. 546-9350 (SS) This elegant spot serves up almost every aspect of Italian cuisine, including Italian entrees. Good flavors, fresh, meat and pasta entrees.

Dante's & Luigi's 763 South Street. 922-9501 (SS) The room is as simple as the specialties. From the kitchen come steaming platters of steamed mussels, eggplant parmesan, manicotti and, on Wednesdays and Fridays, sole merlit.

DeMedice Italian Ristorante 222 W. Rittenhouse Square. 926-9131 (SS) Delights in entrees such as veal, chicken, a la Gravini, and seafood Pappardelle. Call ahead for special old-time Italian dinners. Live music every Sunday from 6-11. Free parking, dancing.

DelLuco Centro 1407 South Street. 546-0000 (SS) Features include Northern Italian dishes, including veal, fish, lamb and chicken. Meanwhile, fine entrees served in colorful settings of fresh flowers and richly painted murals enhance the dining setting.

DeMarco's Restaurant 16th and Fairmount Street. 771-5117 (SS) This cozy restaurant, with steamed glass doors offers wonderful cuisine prepared by chef/owner Frank DiMarco. Closed Monday.

Domino's Pizza 3801 17th Street. 215-396-2060 (SS) The national pizza chain delivers from its campuses behind Amos's.

Felicia's 1148 S. 11th Street. 627-4767 (SS) Fun, featuring the kind of reason- able Italian food that's often hard to find. A real gem.

Festa Pizza 211 S. 36th Street. 382-2959 (SS) Pizza, strambok, heaves and great breakfasts in an inexpensive diner. Delivery available.

Girasole Ristorante 1250 Locust Street. 965-6669 (SS) Authentic Italian cuisine, in- cluding market-fresh produce, pasta made daily and pizza baked in a wood-burning oven.


La Bocca 737 1st Street. 928-0506 (SS) Traditional Italian cuisine in an elegant setting, specializing in fresh fish.

La Famiglia 820 South 2nd Street. 922-9003 (SS) Northern and southern Italian cuisine. Specialties include Papa Sera homemade pastas -- plus veal and fresh fish. Dining restrictions.

La Griglia 750 S. 2nd Street. 427-7710 (SS) Excellent northern Italian food. One of the best deals around.

Ma Mei Yolanda's 746 South Street. 922-6195 (SS) Recipes from Northern Italy, in- cluding homemade pastas, veal, chicken and seafood. Specialties in- clude colells alla napolitana,是比较 fresh steaks. Delivery restrictions.

Mandolin's 1420 18th Street. 453-1485 (SS) A great contemporary Italian spot in the heart of the theater district. Very casual. Also located at 1700 Benjamin Franklin Parkway.

Mozzartino 1701 South Street. 763-1770 (SS) Italian cuisine in a contemporary atmosphere. Notable is the collection with sandals tomato sauce and shrimp, along with the fresh bread and the friendly service.

Milla's Italian Kitchen 2001 Monk Street. 851-8722 (SS) A northern Italian restaurant serving wonderful pastas, and specialties such as northern Italian polenta topped with fresh bread, ashes parmesan, tuscan colored and pepp-

Mom's Bake at Home Pizza 1388 W. Rittenhouse Square. 926-9131 (SS) International bake at home pizza! Traditional and premium, custom-made pizza with fresh homemade bread. Bake in about 10 minutes. Pick up anytime, bake during the study break. Lunch and dinner. Also on Main Street in Manayunk.

Monti Carlo Living Room 736 South 9th Street. 922-2000 (SS) A little crowded, but decent Italian fare. Utopian is a romantic decor/cocktail lounge featuring nightly entertainment. Clothing restricted.

Osteria Romana 955 Eakins Oval. 271-9119 (SS) Authentic Roman cuisine a palcing pizzetta with corn and fresh pesto specialities.

Orzo's Trattoria 3651 East Passyunk Avenue. 763-1981 (SS) Featuring mult-kid & veal and pasta dishes. Specialities include stuffed veal, red snapper and se- raph pasta dishes. Closed on Tuesdays.

Pasta Bistro Second and West Street. 384-0499 (SS) A trendy Italian restaurant serving innovative cuisine at reasonable prices.

Philly's Italian Restaurant 1145 South Broad Street. 334-0892 (SS) A very European-style restaurant. Filled with artwork that's available for purchase. Run by the same family for 54 years.

Pizzeria Uno 511 S. 2nd Street. 920-0400 (SS) Part of the national chain of fun, upscale theme restaurants.

Portofino/Café Balladino 1227 Walnut Street. 483-9816 (SS) A fine Italian restaurant located near the theater district. Fine right at home as you enter a warm and casual environment. We feature many classic Italian dishes, including both northern and southern Indian, beautifully prepared by chefs from Italy.

Pozza's Pizza 3649 Pennsylvania Avenue. 387-1213 (SS) Filled by a couple of Dress- el grads, Pozza's offers pizza, strambok, breads, hoagies, chicken, fries, wings, salads, calzones and more. Great for those all-nighters. De-

Quo Pastel? 4480-600 Main Street, Monrovia, 482-4992 (SS) Features an Italian salad and great daily breakfasts. Pasta and vegetable salads made daily. Try the toasted peppers, fresh mozzarella, Casa's brick-oven bread and various fresh Italian lambiches. Feast pastas and salads are available to prepare to go at home. Lunch and dinner are served 11 a.m.-9 p.m. Tuesday thru Friday, until 6:30 p.m. Thursday and Saturday. Closed Monday.

Ralph's Italian Restaurant 760 South 9th Street. 427-6001 (SS) Owned and operated by the same family since 1900. Serving Italian specialties of pasta, veal and seafood. Enjoy dining in the newly-renovated dining room. Large sec- ond floor dining room available for special occasions and parties, as well as corporate and rehearsal dinners.

Ristorante Cafelina 304 South Street. 927-6776 (SS) Lots of veal and jamb lemon-cloth, meat peppers, mushroom caps stuffed with shrimp and cremini with three types of cheese.

Ristorante DiGiovanni 765 South Street. 427-6001 (SS) Featuring Italian cuisine with 25 different kinds of pasta, veal, and lamb chops. Restaurant and bar with upscale decor. Vegetarian dishes available and fresh salmon, box, or seafood every day.

Ristorante Panorama and Wine Bar 34 North Front Street. 922-7900 (SS) Contemporary Italian cuisine in a setting of warm murals and cozy white lamps. The wine bar is a dream for every wine connoisseur - 120 different wines by the glass.

continued on page twelve...
by gabrielle marcott

Most cooks — whether they be Le Bec Fin’s Jacques Perrier or The Muppet Show’s Swedish chef — would not equate their kitchens with its high ceilings, marble tables and nouveau decor.

But Gary Chanin, head chef at Pamplona, is not like most cooks. “Our philosophy is to provide more of a pure product through a very basic way of cooking,” Chanin said. “I like to think of my kitchen as a factory.”

To be sure, Pamplona could probably pass for some sort of modernist workshop/warehouse, with its high ceilings, marble tables and nouveau decor.

The only things truly evocative of its namesake, the bull-running Iberian tourist mecca, are the large Miro-style paintings decorating the dining hall and the cuisine which is generally provincial Spanish.

It is the food itself, however, which sets Pamplona apart. On my visit, I had marinated trout ($7) and my companion enjoyed shrimp pil-pil (also $7). I didn’t expect to even find a dish like cold trout on the menu, but I was more surprised at the delicacy and freshness of the food. Too many marinated foods taste like they were marinated some time around last March and have sat there since.

As for my companion, she commented that the sauteed shrimp reminded her of the shrimp shish-ke-bab her grandmother would make for New Year’s. I would assume this means it was good.

Contributiong to Pamplona’s uniqueness is its singular dinner philosophy. Rather than ordering individual entrees for each diner, each table selects several tapas (such as fried calamari, spanich rice or sausage) which are then brought out as they are prepared (rather than all at the same time) and shared.

Not only does this allow one to try a number of different things, it also provides a relief for the chef. “Unlike most restaurants we are less affected by timing because we can just cook things in the order we want — we aren’t pressured by anyone, because the diners don’t know in what order their food will be served,” explained Chanin, a graduate of The Restaurant School.

The crowd at Pamplona is generally young, artsy and upscale — the kind of mix many restaurants kill for. This provides for an atmosphere which is at the same time lively and refined. People come to talk, socialize and hang out — not to pig out or gaze into their lovers’ eyes across a candlelit table.

As a matter of fact, that’s what you’re looking for, this may not be the place for you, at least not on weekdays.

Pamplona is usually packed to the point where it can get pretty loud (the high ceilings don’t help) — after all, people having a good time tend to make noise.

Chanin and general manager Christie McKeown have succeeded in combining Pamplona’s two philosophies — basic, provincial food and a lively, upscale atmosphere — to create a unique, top quality product.

What’s more, they are doing this at extremely affordable prices — a hearty dinner for two with a bottle of wine will be less than 40 bucks.

The service is in line with the crowd Pamplona attracts — it’s friendly, cheery and extremely professional.

Incidentally, I have been there five or six times, so my judgement is not merely a function of the proverbial brown-nosing waitress kissing up to the mighty restaurant reviewer — the service is top-notch.

Pamplona is good for a fun night out — whether it be an evening with large group of friends or a post-cinema rendezvous with that special someone. And unlike many other Philly restaurants, it’s open late!

As for my companion, she commented that the sauteed shrimp reminded her of the shrimp shish-ke-bab her grandmother would make for New Year’s. I would assume this means it was good.

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Before Billy Bob’s.

After Billy Bob’s.

If you want a sophisticated culinary experience, you’re barking up the wrong tree. But if you want big, fat horagies, Philly’s original chicken steak and ice cold beer to go, you’re gonna love this joint.

Yeah, yeah. The place is clean. The service is decent. The prices are cheap. And we’re open all night. But don’t kid yourself. Le Bec Fin is a helluva lot nicer.

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w/purchase of One Chicken Steak
F.F. & Fountain Soda
Valid Sun. thru Thurs. * of equal or lesser value
EXP 10/31/94 D.P.

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EXP 10/31/94 D.P.
Ristorante Primavera
146 South Street. 925-7832 ($5) Italian cuisine with pasta and fish specials daily.

S.P.Q.R. Restaurant
2029 Walnut Street. 496-0177 ($$$$. The specialty of the house is veal ballottini, with specialties in wine service. Romantic and elegant, and rare for a date.

Shake
724 South 7th Street. 627-1811 (SSS) Antiques and folk art provide grace this handsome dining spot. The steaks and Italian cuisine have attracted a local following. There is live parking and live music. Clothing restrictions.

Shiki
One Liberty Place. 1650 Market Street. 853-8888 ($5) An Italian bistro with excellent food and a sensuous ambiance. Gourmet pizza, pastas and desserts.

SoHo's House
2901 Walnut Street. 222-3966 ($5) Bright, open restaurant for eat in, take out or delivery. Offers pizza, burgers, Italian chicken, Italian entrees and more on the side.

Sousma
4411 Main Street. Norristown. 483-9400 ($5) Features balsamic vinegar food— in other words, California-inspired Italian cuisine. Features wood-baked pizza, fresh made pressed, pane e baccala, panini and desserts. Every seat is a window seat. The Greenhouse features the "Vodka" which houses America's largest collection of premium and imported vodka. Use code "10"—Lunch and dinner daily, plus a Sunday brunch.

South Philly Grille
2029 South 12th Street. 339-8609 ($5) Features calzones and meatballs. Also on the menu are antipasti, triplo, veal, chicken dishes and other seafood and Italian specialties.

Stresi's
1528 Dickinson Street. 336-3390 ($5) Features flat breads, eggplant parmesan, fettuccine Alfredo and the Watson combination platter. Low prices and great food. Homemade lasagna Friday & Saturday.

The Roost
80th and Locust Sts. 387-6686 ($5) Pasta and other essential kinds are The Roost's specialty. Featuring University City's original whole wheat and vegetable pizza.

The Spaghetti Warehouse
1026 Spring Garden Street. 787-0784 ($5) A casual family restaurant which seats over 500 people, featuring spaghetti entrees, meatball, chicken and pearl penne, and other great Italian food. With free parking and a hair offering one of the best values in town.

Upstairs at Varalli
1346 Locust Street. 468-3040 ($5) Excellent northern Italian cuisine known for its fresh-made and outstanding value. The pasta is made fresh daily, and each item on the menu is prepared to individual order. Located on the Avenue of the Arts with an expansive view of the historic Academy of Music.

Victor Cafe
1393 Dickinson Street. 468-3040 ($5) Known as a "music box restaurant," it's open both, the cafe is celebrating its 70th anniversary, this year. The Deli family is the third generation of the original owners. Proudly features live open singing nightly, Italian cuisine, free range soda and vegetable dishes.

Villa Di Roma
936 South 6th Street. 592-1295 ($5) Family-style Italian specialties, such as chicken Marsala, and special pastas such as Ziti Frances, in an old-style Italian restaurant located in the Italian market.

The Roof
69th and Locust Sts. 387-6686 ($5) Pasta and other essential kinds are The Roof's specialty. Featuring University City's original whole wheat and vegetable pizza.

Mexican Poet Restaurant & Bar
104 Chestnut Street. 923-9233 ($5) Located in Old City near Penn's Landing, and open 7 day a week. Happy Hour Monday to Friday, 4:30 to 6:30 p.m. with five margaritas. Authentic Mexican food at a casual price in a cozy and informal atmosphere.

Please see our ad. Page 17

Tomo
1218 Pine Street. 735-1880 ($5) Great Mexican food at a very reasonable price. Try the tamales and enchiladas.

Taco's
3301 Lancaster Avenue. 895-0159 ($5) Excellent Mexican cuisine located in nearby Powhatan Village. Has been noted in Philly Mag for its nacho dishes and edible atmospheres.

Please see our ad. Page 18

Please see review, Page 17

Chinese

Beijing
3714 Spruce Street. 225-5242 ($5) On-campus convenience and spicy service at one of the better Chinese places in Philly, offering Mandarin, Cantonese and Szechuan. Please see our ad. Page 19

Cherry Street Restaurant
1010 Cherry Street. 923-9663 ($5) Featuring lo mein Chinese vegetarian cuisine.

Family Chinese
4811 Main Street. Norristown. 483-2050 ($5) Features authentic Chinese food. Specialties include general Tso's chicken, hot and spicy sauce, and General Tung's chicken chow mein in bright orange sauce. 9PM.

Golden Pond Chinese Restaurant
1006 Race Street. 923-9603 ($5) Specialties include vegetarian dumplings, crispy duck, General Tso's chicken and vegetarian orange beef. No beer or pork on the menu.

Harmony Chinese Vegetation
133 North 9th Street. 227-4220 ($5) Offers a complete vegetarian menu, including vegetarian roast duck, fried fish, ham, steak cube and vegetarian shrimp.

Hu Sai Gai I
1000 Race Street. 922-5883 ($5) Extensive menu of Mandarin, Szechuan and Cantonese dishes. Open to 4 a.m. Daily. Great for the right crowd.

Please see our ad. Page 19

Hu Sai Gai II
10th and Cherry Street. 925-8394 ($5) Offering authentic Cantonese dim sum.

Please see our ad. Page 19

Hong Kong Cafe
3901 Chestnut Street. 386-1802 ($5) Hong Kong-style cuisine right on campus. Dining room or delivery. A favorite of Penn students.

Please see our ad. Page 6

Joe's Parking Duck House, Inc.
925 Race Street. 922-3277 ($5) Mandarin, Szechuan and Cantonese dishes. A frequent magazine award recipient. USA Today voted one of the best restaurants in the nation. Family and kids eat for free. With purchase.

Please see our ad. Page 4

Joy Toile Lae
1036 Race Street. 592-7272 ($5) One of the largest restaurants in Philadelphia. It can seat 1,000 people in four dining rooms. The house specialty is dim sum.

Lai Lai Chinese Restaurant
2401 Passyunk Avenue. 483-7966 ($5) Mandarin, Szechuan, Hunan and Cantonese-style food. Cater to your diet and your taste for spicy food.

Continued on page fourteen...

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Hot & Cold Platters, Salads, Sandwiches, Hoagies, Strombolis, Steaks

4311 Locust Street
(across from Acme)
University City 386-8881

"WE DELIVER" -Hot Oven Delivery to Your Door-

"HAVE SOME CAFFEWS & WE'LL TAWK, TO BIG WHOP." Coffee and conversation or espresso and a book. We're more than your average "coffee shop" we're a gourmet Espresso Bar and much more.

Come for the food. Come for the drink. Or come just to "tawk."

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Get one free cup of our coffee or $1 off any specialty coffee drink with purchase.

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We hope you have enjoyed this edition of the Daily Pennsylvania Dining Out Guide. Hold on to your copy for reference throughout the year! Be sure to tell our advertisers you saw them here.
Something

great

for
every
taste
level.

Great foods. Great shops. Great prices.
The Shops at Penn.

The Shops at Penn

Cinnabon
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Cosimo's Pizza
Everything Yogurt & Salad Café
Hillary's Gourmet Ice Cream
Oriental Food Fair
Philly Steak and Gyro Co.
the guide

chinese • japanese • thai •

...continued from page twelve

— on-set/top — cuisine: create your own entree menu with reasonable prices.

Lucky Dragon
104 Chestnut Street, 627-0495. (SS) Historic landmark features videos of serene landscapes and small waterfalls that add to its ambiance, in addition to great Chinese food. Specialties include chow fun, fish filet, and Supervisor's chicken.

Mandarin Garden
2417 North Broad Street, 629-8001. (SS) Serves all types of Mandarin dishes. Delivery available.

Mandarin Palace
1801 Chestnut Street, 567-6589. (SS) Serves a variety of Mandarin dishes for dining in or takeout, and free delivery.

New Imperial Inn
1424 North 10th Street, 627-2999. (SS) Serves a variety of Szechuan, Mandarin, and Cantonese dishes with authentic dim sum service. Banquet facilities up to 250 people.

Noodle Heaven
2201 South Broad Street, 735-9791. (SS) Enjoy traditional Chinese cuisine, including dumplings and noodle dishes, with a full view kitchen and open music playing in the background.

Pho's Restaurant
936 Race Street, 222-7695. (SS) The finest ingredients, prepared fresh for your order. Every item is hand cooked daily, no call ahead for take out. Free delivery in Center City. Closed Tuesday.

Pizza's Coffee Shop
114 N 16th Street, 923-5132. (SS) This superb coffee shop also has a delicious selection of Chinese dishes. A hit "inexpensive" and very untraditional, but worth it for the coffee.

South East Chinese Restaurant
700 Arch Street, 629-1888. (SS) Choose from lychee duck, dried chicken with cumin, beef with oysters, spare ribs with Peking sauce and a variety of vegetarian specialties. Also features a vegetarian menu. Also features a menu.

Suzanne Foo
1512 Walnut Street, 545-2666. (SSS) Great Chinese cuisine — often with unique twists, such as Eight Treasure Quail. Chosen as one of Esquire Magazine's best for the country in 1993, and the highest-rated Chinese restaurant in the country in the Zagat Survey. Please see our ad, Page 11

Szechuan China Royal
727 Walnut Street, 627-7111. (SSS) Serves classic Szechuan, Hakian and Mandarin dishes.

Tang's Peking Duck House
104 N 10th Street, 625-8933. (SSS) Classic Chinese cuisine, including live fish with ginger and scallions, and opens the Shanghai style. Formal dinners: a selective wine list and award-winning quality.

Tang's Restaurant
425 South Street, 929-0188. (SSS) Mandarin, Szechuan and Cantonese dishes.

Vinh Hoa Vietnamese Restaurant
1613 Walnut Street, 733-9999. (SSS) Offers high-class Vietnamese dishes, plus Chinese cuisine prepared by our chef trained on China's mainland.

Wok Chinese Seafood Restaurant
1615 South Street, 929-8622. (SSS) Offers a variety of fresh, Cantonese and Mandarin cuisine, Daily.

1802-14th Street, 390-1683. (SSS) Great suit and temporary dresses right on campus. Reasonably priced too. Awarded "Best of Philly" 1993 "Top 10" by Philadelphia Magazine. Please see our ad, Page 11

Georges
1720 Sansom Street, 564-7200. (SSS) "Best of Philly, 1993" Steak. Get your meal at a tableside grill or a cozy table, both in an elegant and sophisticated setting with a view of the water. Tempura, sukiyaki and cocktail bars. Live music and entertainment. Casual reservations. Please see our review, Page 11

Han-Wood
3808 Chestnut Street, 384-6232. (SSS) Recently opened in a new location, you won't recognize the former site of George's now that the restaurant's makeover is complete. Featuring the Japanese and Korean menu, you can sample spring rolls, sandwiches, tempura and tempura Japanese beer & sake.

Hikari
607 S 2nd Street, 627-7110. (SSS) Just off of South Street, this place can really get hopping because of its well known sukiyaki and tempura, which qualify as the most extensive offering in the Delaware Valley. You can dine in either the beautiful greenhouse or the in-town room. Also in Manayunk and on 18th Street near Ribberhouse Square.

Java House of China
110 Chestnut Street, 928-9564. (SSS) Right near the Liberty Bell. Menu includes forty appetizers, as well as famous soups and an extensive array of hot entrees. Beef, chicken and vegetarian at reasonable prices. Prix-fixe menu served on Monday, Tuesday and Wednesday. Prices begin at $13.75.

LASSA Cafe at Tokyo Center
1207 Race Street, 868-5995. (SSS) The "Japanese Baths," offering a small bar, tablet, sukiyaki hot box, chicken Tempura, Yakisoba, Yakitori, Oden, Bento boxes, and a variety of Japanese and international foods. Specials include lobster tail, sukiyaki and white fish. "Near the water and well worth the trip."

Kanbala Oide
1210 Chestnut Street, 928-9564. (SSS) Right near the Liberty Bell, menu includes forty appetizers, as well as famous soups and an extensive array of hot entrees. Beef, chicken and vegetarian at reasonable prices. Prix-fixe menu served on Monday, Tuesday and Wednesday. Prices begin at $13.75.

Kumonaka Oide
122 Lombard Street, 922-7135 (SSS) Recognized the year as an award-winning top Thai restaurant by Zagat Magazine. Located in Chinatown, features lemon grass soup, and a menu that includes spicy fried stuffed fish and homemade coconut ice cream.

Phuket Princess Restaurant
601 Main Street, 385-8383. (SSS) Features classic Thai cuisine with specialties such as grilled meats, noodles and vegetarian dishes. Also has homemade desserts and French pastries. BYOB.

South of Siam
4000 Chestnut Street, 392-1099 (SSS) A hidden gem just off campus, South of Siam features an extensive menu and is open seven days a week.

Thai Garden
314 South Street, 471-8663. (SSS) Thai cuisine well known around campus. Small view list.

$ = average entrees below $7
$8 = average entrees $7-14
$$8 = average entrees above $20

Moji-Es
N. Delaware Ave. at Callowhill St. 592-7180. (SSS) Enjoy your meal at a tableside grill or a cozy table, both in an elegant and sophisticated setting with a view of the water. Tempura, sukiyaki and cocktail bars. Live music and entertainment. Casual reservations. Please see our review, Page 11

Thai Garden
314 South Street, 471-8663. (SSS) Thai cuisine well known around campus. Small view list.

continued on page sixteen...
Located on the Delaware River, Meiji-En is in a word — beautiful.

Arriving on a pleasant Saturday evening, the setting sun shone brilliantly off the water as I walked down the pier towards the Japanese restaurant.

Once reaching my destination, I took an elevator to the dining room one floor up. The Philadelphia Inquirer and Esquire magazine reviews framed in the elevator were my first hint that this would be a meal to remember.

My date and I were immediately welcomed by the hostess who seated us right next to the large open glass windows along the wall so we could look out on the placid water and the engaging lights of the Ben Franklin Bridge. The view was gorgeous.

The service was prompt and courteous. I ordered a tuna sushi roll to start. Served on a small, elevated plate, the raw tuna wrapped in rice and seaweed was delicious and a good introduction to the flavor of the food.

For my main course I had the chicken teriyaki and my date had the same. The food was wonderful.

The dish came with a large serving of tender chicken which was full of flavor and covered with just the right amount of sauce. The mixture of vegetables and bamboo shoots surrounding the chicken was equally as savory.

And our waiter also explained that the dish is accompanied by fried rice which we both managed to eat using chopsticks even though we were offered forks.

The menu, divided into appetizers ($5.95 to $8.95), soup ($1.50 to $2.75), salad ($3.95 to $7.95), tempura ($6.50 to $18.95) and entrees ($12.95 to $49.95), contains a wide selection from which to choose.

The restaurant also offers a nice selection of wine ($15 to $40) and beer — domestic, European and Japanese — good enough to quench any thirst.

Meiji-En, located at the corner of N. Delaware Avenue and Callowhill Street, is open for lunch from noon to 3 p.m. on Monday to Friday, dinner from 5 p.m. to 9:30 p.m. on Sunday through Thursday, from 5 p.m. to 11 p.m. on Friday and Saturday, and Sunday brunch from 10:30 a.m. to 2:30 p.m.

Offering live jazz music Friday and Saturday nights, this Japanese experience is the perfect place for a special evening out.

It’s also the type of place to take your parents when they visit or take a date for a pre-formal or semi-formal dinner.

Meiji-En, with its beautiful location on the water, flavorful food, simple and pleasant appearance and attentive service, is a restaurant students must experience at least once during their four years at Penn.
Dmitri's
795 S. 3rd Street • Greek • Entrees: $11-15

by Lisa Levenson & Charles Orstein

Tucked away on an obscure corner of Third and Catharine streets, Dmitri's Restaurant offers a special blend of Mediterranean cuisine and casual ambiance.

We knew we were in for a long waiting time as we saw several couples standing outside the restaurant as we arrived for our 6:30 p.m. dinner. But our food and service were well worth the wait.

Dmitri's is so intimate that only about 20 couples can dine there at one time. During the evening's prime, customers can wait for up to two hours for a seat in the cozy cafe, which is decorated in an eclectic, neo-classical style.

While waiting, patrons are encouraged to enjoy a drink across the street at the New Wave Cafe, an area watering hole much like Murphy's Tavern. Because Dmitri's does not have a liquor license, diners often bring wine carafes and half-filled beer bottles to enhance their meals.

Dmitri's menu is comprised mainly of seafood — prepared in the Greek and Italian traditions — and Middle Eastern favorites. Although the menu is limited, what the staff does at the small and visible stove is done well.

We began our meal with fresh bread, served with olive oil and vinegar. Our waitress said it was not baked on the premises, but it tasted homemade to us.

Next, we ordered one of the evening's specials, a marinated tomato and mozzarella salad with a touch of basil. The cheese was a bit bland, but its flavor was improved by the marinade's herbs. The tomatoes tasted fresh, too.

We chose hummus with grilled pita wedges for our second appetizer, and our waitress said it is the best around, both flavorful and filling.

All appetizers cost between $4.50 and $6.50. Entree platters are likewise reasonably priced, ranging from $10.95 to $14.95.

For the main course, our waitress recommended the bluefish Greek style, but both of us chose plainner pasta dishes. The fetuccine with plum tomato sauce was a hearty and delicious mixture of tomatoes, herbs, garlic, and parmesan cheese.

The seafood fetuccine, stewed in a white wine broth, arrived piping hot, in a large bowl brimming with mass quantities of fresh shrimp, mussels and clams.

Neither of us could finish the enormous portions because we were eagerly saving room for dessert.

The creme caramel provided a fitting conclusion to our continental meal. Creamy and not overly sweet, it was unfortunately accompanied by bitter coffee.

With its mismatched china and youthful staff, Dmitri's could be called a dignified diner. It is the perfect place to take a date or spend a leisurely night out with friends — as long as they like seafood!

Dmitri's, located at 795 S. 3rd Street, is open daily from 5:30 p.m. to 11 p.m. They do not take credit cards or serve Diet Coke.

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The Guide
Indian • Middle East • Deli • Etc.

---continued on page fourteen---

Thai Singha House
2619 Chestnut Street, 382-0001 (SS) Authentic Thai cuisine in a cozy, warm atmosphere. Specialties include the green curry and spicy vegetable, the daily lunch special is $6.95. Also offers a Sunday brunch and an $8.95 early special. Call for details.

Please see our ad, Page 10

Indian

Bombay Cuisine
112 South 40th Street, 222-6622 (SS) Bombay Cuisine offers deliciously exotic dishes, well worth the modest price.

$ = average entree below $7
$8 = average entree $7-14
$88 = average entree $14-20
$888 = average entree above $20

Middle East

Alam's
603 South 6th Street, 922-3533 (SS) Sizzle Alam, who is from Jerusalem, thinks that he has created not only the best Middle Eastern restaurant in the region, but one that is even better than what you might find in Jerusalem. Alam has put together a small but very tasty Middle Eastern restaurant with violin, outdoor garden seating, perfect setting for the heavily Middle Eastern clientele. There is also an atmospherically decorated outdoor dining room for private parties and celebrations.

Mardaka
517 S. 6th Street, 929-3939 (SSSS) Seven-course authentic Moroccan dinner eaten with fingers. Nothing will wash your hands. You lace meal is an eclectic setting. Great for groups to dig into.

Papa's Deli
Shops at Penn, 34th and Walnut St., 222-9862 (SS) Food court offers deli-style sandwiches made to order.

Middle East

Famous Fourth Street Deli
700 S. 4th Street, 922-3774 (SS) A very Philly, almost New York-like deli where neighborhood residents and other city dwellers come together for some great comfort food. baklava and halal. Good — but crowded — Sunday brunches. Don't forget to try the chocolate chip cookie!

Kabul Delicatessen
4309 Locust Street, 222-8662 (SS) Famous for its entertaining atmosphere and live entertainment.

---continued on page eighteen---
**Zócalo**

3600 Lancaster Avenue • Mexican • Entrees: $12-16

by Cara Tanamachi

Zócalo.

Derived from Greek, the word means "the base of the statue." In Spanish, it roughly translates to "the central plaza" or "where people meet and come together."

But for most, Zócalo simply stands for the best contemporary Mexican food this side of the Rio Grande River.

Only blocks away from campus, Zócalo sits at the corner of 36th Street and Lancaster Avenue. On entering the restaurant's narrow double doors, the first thing the diner sees is a modest-sized bar — which on weekends is usually teeming with people waiting for tables.

The two dining rooms have a distinctly cozy feeling, holding only about eight tables in each. The simple wooden floors and tables gives the restaurant a casual, comfortable atmosphere.

But the best thing about Zócalo is the food.

Zócalo's guacamole and chips, which has been ranked best in the city several times by Philadelphia Magazine, is a homemade dipping adventure with a distinctively tangy zipt.

This appetizer rapidly becomes addictive.

For the main course, Zócalo's offers delicacies like Comrones de Infierno — or "shrimp from hell" — prepared with sweet and tender Gulf shrimp that is lightly sauteed and served head and tail in a fiendishly spicy tomato butter sauce, spiked with serrano, arbol and habanero chiles.

Other Zócalo specialties include "Enchiladas Verdes de Pollo," (green enchiladas with chicken) and Yucatan swordfish tacos — lightly spiced swordfish and grilled vegetables rolled in handmade corn tortillas.

And, oh, those tortillas! Served complimentary with every meal, the hand rolled corn tortillas melt in your mouth "like butter," as the saying goes.

Zócalo also sports an extensive vegetarian menu. From Woodland mushroom tacos to the gardener's rice casserole, these original combinations are both tasty and good for you.

And after all this, if you aren't too full, the desserts are more than worth the extra calories. Whether it's chocolate mousse cake, or the more exotic Margarita cake, you can't go wrong.

But how much will this dining adventure cost?

Fortunately, you won't have to sacrifice any arms, legs or other appendages for Zócalo's mouth-watering cuisine.

Appetizers range in price from about $4 to $6. A main course entree, served with a salad and tortillas, costs between $12 and $16.

In the upcoming weeks, Zócalo's will be hosting a variety of dining events for their patrons' enjoyment.

Be sure not to miss celebrating the Mexican holiday El Dia de los Muertos, or Day of the Dead, at Zócalo's on Oct. 28 and Oct 29.

For the main course, Zócalo's will be offering a complimentary dinner for four. For the holiday, Zócalo plans to serve Muk-Bil-Polio, (green enchiladas handmade com tortillas. Be sure not to miss celebrating the Mexican holiday El Dia de los Muertos, or Day of the Dead, at Zócalo's on Oct. 28 and Oct 29.

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Marrakesh
517 s. leithgow street • middle east • fixed price: $20

by kara blond & andrew figel

Looking for an escape from the typical Philadelphia restaurant fare? Marrakesh — a bit of Morocco right here in Philly — could be just the place.

After passing through the beaded doorway into the dimly-lit dining room, the noisy city seems like worlds away.

The waiters, dressed in traditional Moroccan garb, welcomed us as guests in their home. We were escorted to low cushioned benches and given towels to drape across our laps. The meal began with the traditional handwashing custom — which seemed strange to us until we realized that the entire meal was to be eaten sans-utensils.

We were then treated to an array of courses, ranging from the familiar to the obscure.

First off, we were brought a basket of bread and a platter featuring three delicious salads — spicy cucumbers in vinegar, eggplant in a tomato paste sauce, and sweet carrots.

The second course was a hot appetizer called pastilile — a mixture of eggs and chicken baked in a flaky phyllo dough and topped with cinnamon and sugar. The waiter then brought a dish of tender, roasted chicken cooked in a tasty lemon sauce with black olives.

This course was without a doubt our favorite of the evening.

For the next course, we were given the choice of either lamb or beef shishkabob. We chose the beef, which was deliciously seasoned with Moroccan spices.

Next came the couscous, with carrots, raisins, zucchini and potatoes. Much to our delight, we were even treated to sweet mint tea.

The meal was finished off with a bowl of fruit, sweet pastry baklaval, and refreshing mint tea.

Of course, we can’t forget to add that the house burgundy wine is great and comes out with only two washings.

Marrakesh is perfect for either a large group of friends or a quiet evening for two.

— the atmosphere is both festive and romantic at the same time.

This Moroccan delight is open daily from 5:30-11:00 p.m. and requires reservations, regardless of party size.

It is located at 517 S. Leithgow Street, one block north of South Street, between 4th and 5th.

A couple of reminders — Marrakesh does not accept credit cards and has a fixed menu price of $20, which does not include gratuity (or wine!). The Marrakesh experience definitely made for an exotic and memorable evening. So next time you’re looking for a change of pace and delicious food, we’ve found the place for you.

— Jordan Hovland

In contrast to the neon glitz and South Jerseyesque flair of South Street, Knave of Hearts proves an oasis for those who are searching beyond the zing of Zippermhead.

Long known as one of Philadelphia’s most romantic dining establishments, the restaurant has everything from soft candlelight to waiters who don’t mind when you take four hours to eat.

The eclectic menus — we were presented with three — offer a wide array of continental samplings, from soft-shell crabs to duck in Vietnamese hot and sour sauce. The prices ranged from approximately $10 to $20, with a separate menu of specialties that rivalled the regular menu for variety.

With an extensive wine list as well, the restaurant promises any diner a rewarding experience. We were no exception.

For starters, my ever-so-charming dining companion ordered the knave salad, a house salad with feta and house vinaigrette. From that point on, the mussels were out in full force.

My companion, who grows witter with each alcoholic beverage, found his blackened catfish prepared precisely to his discriminative liking. The blackened salmon with said Vietnamese hot and sour sauce was good, lacking only in comparison to the desserts to come.

The chocolate silk mousse pie, as its very name would convey, was a winner.

Upstairs, the Love Lounge — a dessert bar replete with chaises and conversations — provides a terrific prelude or conclusion to any culinary excursion.

— Jordan Hovland

The guide
etc. • dessert •

• continued from page sixteen

Pamplegia
12th & Locust Streets, 642-9051 (SS) Basic, provincial food and a fork, spokel atmosphere. Order a variety of moderately-priced ethnic appetizer entree foods in portions designed to be shared.

Please see review, Page 11

Serrano
520 South Street, 292-8770 (SS) With its brick walls, wood-hewn stone and carpets from Afghanistan, Serrano is a neighborhood restaurant featuring Indonesian chicken sate, bakmi, Malaysian, pork chops and chicken papadum.

South Street Sourdakl
529 South Street, 295-2096 (SSS) Decent Greek food in a very informal atmosphere.

Spirit of Philadelphia
Leonard Firenza at Columbus Blvd., 293-1419 (SSSS) Lots of dining and dancing on the Delaware River, either in front, face, face, or Enzo the show or small the other take in casual food fare — mozzarella, mozzarella and no tank tops.

Tapas
3rd and Green Streets, 922-0756 (SS) Classic Spanish cuisine. Large selection of Tapas appetizers available at the bar or at a table. Pave is a specialty.

Uma’s Place
4900 Chestnut Street, 476-5745 (SS) Five vegetarian cuisine at a

available price. Very homey food is guaranteed. No animal products, including milk. Money back or please. Menu changes daily. Offers a 15% discount for students. Open Tuesday thru Saturday, 12 p.m. - 9:30 p.m.

Warren Cafe
356 S. 16th Street, 544-0254 (SSS) Eastern European cuisine such as bread, beef stroganoff and other Polish, Russian and Hungarian dishes.

Please see our ad, Page 7

dessert

An Ai Pudimus
209 Market Street, 362-0726 (SS) French pastries and cakes. Cafe for breakfast, lunch and afternoon tea. Also offers cakes personalized for any occasion.

Baskin Robbins
3925 Walnut Street, 362-0731 (SS) Great ice cream and yogurt flavors, including hot and light varieties. Plus Cappuccino Bar, Ice Cream and Yogurt Cakes.

Capriccio
1700 Locust Street at the Westin Hotel, 238-5977 (SS) Espresso, cappuccino and specialty coffee drinks as well as sandwiches, salads and desserts, great place to hang out, study or just relax.

Please see our ad, Page 12

Cinammon
36th and Walnut Sts., 361-1147 (SS) The "Cinnamon Crescent Roll" — made with the world's finest cinnamon and an irresistible cheese filling. Great coffee, espresso and cappuccino.

Please see our ad, Page 13

Everything Yogurt & Salad Cafe
Shops at Penn, 34th and Walnut Sts., 361-0706 (SS) The name says it, you get yogurt, apple and salad cafe.

Please see our ad, Page 13

F· Caffe
1220 Pine Street, 753-2901 (SS) Small Center City bakery and cafe. Serving all day breakfast and brunch. Lunch and supper until 8 p.m. in the heart of Antique Row.

More Than Just Ice Cream
1141 Pine Street, 574-6586 (SS) Sandwiches. Light Ice. Incredible apple pie and vanilla ice cream. Great gift brownies.

Muffins "n More
1224 South Street, 37th and Spruce Sts., 936-1050 (SS) Like the name says. So many muffins varieties. It boggs the mind.

My Favorite Muffins
224 South 4th Street, 222-5559 (SS) Tremendous variety of muffins, bagels and cream cheese spreads. Also, Italian soda, coffee, espresso and cappuccino. The place to be after a stiff workout at UC Vancouver. Also on Locust Walk in front of The Book Store.

The Painted Parrot
211 Chestnut Street, 922-1793 (SS) Enjoy delicious gourmet desserts in a potluck setting. Decorated with the freshest fruits and homemade sauces, our desserts are truly spectacular — not only to the eye, but also to the taste. Each Wednesday, experience our "All You Can Eat" Dessert Buffet. Fostering a different theme each week. Try Italian, French, Chinese... — even Low-Carb! Call for hours.

The Supreme Bean Cafe
613 South Street, 222-2359 (SS) Philadelphia's finest espresso bar located on South Street across from Tower Records.

Thiny Delights
1511 Pine Street, 545-0716 (SS) Not bad, no chokerized ice cream, salads and garden burgers.

We hope you enjoyed this edition of The Daily Pennsylvania Dining Out Guide.

• Hold on to your copy for reference throughout the year!

• Be sure to tell our advertisers you saw them here. 

PS: Prices shown are average entrees. Prices may vary.
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A Delicious find on Penn campus:
Benjamin Franklin would have liked the Palladium restaurant, a gracious eatery tucked away on the University of Pennsylvania campus.
from the Delaware County Daily Times, August 21, 1991

“Palladium a treat for Penn students:
The Palladium is a most pleasant place for lunch or dinner. And the range of menu prices doesn’t put the Palladium off-limits to students.”

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South Philly: 17th & Snyder Avenue
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- Bouillabaisse -
- Jumbo Shrimp Stuffed with Crab Imperial -
- Oysters and Clams on the ½ Shell -
- And Many Others -

270 So. 20th St. (between Spruce & Locust)

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MARRAKESH
Enjoy this 7 course vegetarian or non-vegetarian Moroccan Feast as if you were at the home of a Moroccan family.

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