Penn provost one of four likely finalists for Michigan presidency, but is "not out there looking for a job" 

By Al Feen

Detroit Free Press

President and Provost Chodorow is among four finalists recommended for the presidency of the University of Michigan.

Michigan's Board of Regents will determine the finalists but is meeting today, according to Michigan spokesperson Julie Peterson.

University spokesperson Kenneth Wilden said yesterday that he expects the Regents to keep Chodorow and the other three candidates, originally chosen by Michigan's Presidential Search Advisory Committee, on the final list.

Peterson said the school will "probably" select a president before the end of the semester. Although Chodorow said last night he is "not out there looking for a job," he added that he is not out there looking for a job. 

"If I were to take the position, I would be recruited for positions at universities of Michigan's caliber," he said.

Chodorow said he has received several "requests" from other universities and has turned them down. "One day, I may take the position at the University of Michigan," he said. "That is the position in which I want to be."

The majority of individuals considered for the position were nominated by colleagues, faculty and alumni, Peterson said, noting that it is "unusual" to have withdrawn himself from consideration following Tuesday's search committee meeting. "It is a possibility," he said, "but it is a possibility of something something which could come out of the process that could change my mind." 

Chodorow stressed that the process is open to any candidate who is happy in his job. "I am happy in my job," he said. "I love being a dean," he added. "But I love being a dean, too, and I love being a dean at Michigan." 

He added that finding out about his finalist status is a "great achievement," and that he is "very, very proud of what we have accomplished in the last couple of years at Michigan." 

Peterson said that the search committee reached far and wide and was "very, very impressed" with the finalists.

The search committee's recommendation is expected to be submitted to the Board of Regents and another with the Board of Regents and another with the Board of Regents. Peterson said, noting that it is "not unusual." 

"We are very happy with the results," Peterson said. "It is a great achievement," he added. "We are very happy with the results." 

Chodorow emphasized that the day-long meeting will help him determine his interest in the position as well, adding that it is "unusual" to have withdrawn himself from consideration. "It is unusual," he said. "It is unusual to have withdrawn himself from consideration."
Campus Events

Public Safety hotline opens Sunday
Students are encouraged to come to the University Police for information or assistance.

Penn Fact
Penn had the first outdoor swimming pool on an American college campus.

Case Report

Simple Assault
- October 14 — A student reported that two males approached him from around 6th and Walnut streets and bit him on the shoulder at 3:35 p.m. The student was taken to the Hospital of the Pennsylvania for treatment and later released.

Burglary
- October 16 — University Police arrested a 22-year-old for allegedly burglarizing the Blue House at 53rd and Locust Streets.
- October 18 — A construction company employee reported that 86 bikes from campus were stolen.
- October 18 — A University employee reported that the Philadelphia Campus student center was also broken into and two bikes stolen.
- October 24 — A University Police responded to a call for help in apprehending a burglary suspect from security officers at the Philadelphia College of Pharmacy and Science. University Police arrested suspect Kevin Raymond at 4:30 p.m.

Public Safety

STATION from page 1
Construction will also include offices for administrative staff, a security guard company manager and several administrators, including Security Director Thomas Alper, who normally works an office in the basement, Lower Main. There will be offices for investigators and special services, a conference room, an evidence room, a small gym and locker and shower facilities for men and women.

"Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.

Whatever I really know I don't want to share with a bunch of regular people," Seamon said.
A solitary voice — choked with tears — struggled to recite the names of the near 350,000 victims of the AIDS virus. Another estimated 500 names have been added to the death toll since last weekend, when the AIDS Memorial Quilt was shown in Washington, D.C. — for what may be the final time.

That means 500 potential new panels to be added to the quilt, which is already so big it could barely be contained on the grounds of the Mall, including a walkway between large blocks of panels, the quilt covers 24 acres — or the equivalent of 22 football fields.

A colorful panel after panel stretched from the Washington Monument to the Capitol building, visitors spoke in whispers and emotions ran high. Often the only audible sound was the ominous voice calling out the names of the dead.

Rumors circulated that the quilt will never again be shown in its entirety. Its ever-growing size would make another display impossible — a striking symbol of the devastating effects of the flagging, but still growing, AIDS epidemic.

"It is not necessary to be displayed in its entirety again," said Michael Gagliardi, Philadelphia Names Project Chapter chairman. "Everyone knows about AIDS and that it is killing people."

"These people who are on exhibit at this point are never going to know about it. So even if you decide to spread it away, I'm glad it's over."

During the three days the quilt spread its message across D.C., some 4,000 new panels were added to the quilt. Already, the quilt lists 40,000 panels representing more than 70,000 people who have died of the disease.

Photos clockwise from top:
- Participants observe a moment of silence in the National Candlelight Vigil against AIDS.
- Maya Key weeps as her sister Simone comforts her in front of an AIDS quilt panel honoring their father Robert. He died in 1989.
- Volunteers help unfold the quilt early Friday morning.
- 8-year-old Sawyer Armstrong comforts her mother Gloria Limanni as she mourns her brother's loss. This was the first time the pair saw the panel incorporated into the quilt.
- 6-year-old Destiny waves goodbye to her brother's panel.

"I would make him a new panel each year until a cure was found, but it has been too many years."
The Trustees met, approve real estate deal

By Marise Katz
The Daily Pennsylvanian

The University Board of Trustees approved the acquisition of 16 properties north of campus at a monthly meeting Friday.

The properties — located on the 2800 block of Chestnut Street, the 3100 and 3200 blocks of Sansom Street, and the 3700 block of 32nd Street — include six residential and nine commercial properties.

"The Trustees are aware that establishing a presence over a real company," current owner Arnold and Constance Pagnia told the property. "This purchase, in exchange for property, will provide the University with a specific amount of capital each year."

"The University will maintain the buildings as residences, making management over a real company," current owner Arnold and Constance Pagnia will tell the property. "This purchase, in exchange for property, will provide the University with a specific amount of capital each year."

"The Trustees are aware that establishing a presence over a real company," current owner Arnold and Constance Pagnia told the property. "This purchase, in exchange for property, will provide the University with a specific amount of capital each year."

The acquisition will be funded by internal University resources and the net proceeds of outstanding mortgage loans from some of the properties, according to a report by Board of Trustees Vice Chairperson Susan Cahillawood.

The Trustees also approved a resolution to establish the positions of executor and senior lecturer in the foreign language departments of the School of Arts and Sciences to the University and the University of Pennsylvania.

The resolution marks the end of a debate between the Faculty Senate and the libraries for the remaining faculty for continuous service.

During Friday's meeting, the Board of Trustees tabled a gift agreement to be used for the Medical Center and Health System toward the institution of a Photodynamic Therapy of Ovarian Cancer Research program.

At the Trustees Committee on Budget and Finance meeting earlier Friday, Vice President for Finance James Stephen Goldberg reported that the University spent $18.1 million more than budgeted during the 1995-96 fiscal year.

He said the University received $42 million less than the budgeted amount for graduate student fellowships because fewer students than planned had expected to enroll in the graduate programs. The University spent an additional $5.3 million more than budgeted for student aid, due to better interest rates and higher balances than planned.

The Trustees also approved a $280,000 grant from the Fannie E. Bippus Foundation to be used by the Medical Center and Health System toward the institution of a Photodynamic Therapy of Ovarian Cancer Research program.

At the Trustees Committee on Budget and Finance meeting earlier Friday, Vice President for Finance James Stephen Goldberg reported that the University spent $18.1 million more than budgeted during the 1995-96 fiscal year. He said the University received $42 million less than the budgeted amount for graduate student fellowships because fewer students than planned had expected to enroll in the graduate programs. The University spent an additional $5.3 million more than budgeted for student aid, due to better interest rates and higher balances than planned.

At the Trustees Committee on Budget and Finance meeting earlier Friday, Vice President for Finance James Stephen Goldberg reported that the University spent $18.1 million more than budgeted during the 1995-96 fiscal year. He said the University received $42 million less than the budgeted amount for graduate student fellowships because fewer students than planned had expected to enroll in the graduate programs. The University spent an additional $5.3 million more than budgeted for student aid, due to better interest rates and higher balances than planned.

The Trustees also approved a $280,000 grant from the Fannie E. Bippus Foundation to be used by the Medical Center and Health System toward the institution of a Photodynamic Therapy of Ovarian Cancer Research program.

At the Trustees Committee on Budget and Finance meeting earlier Friday, Vice President for Finance James Stephen Goldberg reported that the University spent $18.1 million more than budgeted during the 1995-96 fiscal year. He said the University received $42 million less than the budgeted amount for graduate student fellowships because fewer students than planned had expected to enroll in the graduate programs. The University spent an additional $5.3 million more than budgeted for student aid, due to better interest rates and higher balances than planned.
Kite & Key hosts high schoolers

By Jaclyn LaPlaca

The high schoolers attended classes, learned about financial aid and participated in workshops on essay writing. The program, which included a performance by The Inquisition, was a great experience, according to Evans. University students volunteered to host the juniors and seniors from three local high schools.

"Everyone treated us so nicely during the two days," said West Philadelphia High School junior Derrick Scott. "Now I know what steps I need to take throughout my last two years of high school," said West Philadelphia High School senior Shawn Thompson. "I loved my host and stayed up late Tuesday night to talk," he said.

"I've learned about college or university that they enjoyed assisting the pre-freshmen," said host Richard Adeni, a College freshman. "Now it is my turn to give back."
Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?

Women have achieved parity with men in nearly every aspect of University life.

The Wharton School and the School of Arts and Sciences have both announced initiatives to attract more female students and graduates. In addition, the University has established a Women's Center to provide resources and support for female students.

The results are clear: women are now equals in terms of educational opportunities and outcomes. They are equally represented in all fields, from science and technology to law and medicine.

But there are still some areas where progress can be made. For example, the gender gap in pay continues to exist, and women are underrepresented in leadership positions. However, these issues are being addressed through ongoing initiatives and policies aimed at promoting diversity and inclusion.

In conclusion, the University of Pennsylvania is making great strides towards achieving true gender equality. With continued effort and commitment, we can ensure that all students, regardless of gender, have the opportunity to reach their full potential and succeed in all areas of life.

Lee Bailey
The Immaculate Perception?
To the Editor:

I beg to differ with Lee Bailey’s opinion about Hill House (“Creating community,” DP, 10/14/96). While Bailey presents an ideal portrait of implementing a college house system at Penn, he fails in an utter lack of awareness of the current house system.

Bailey states, “University President, Assistant Provost Al Filene currently sits on a dominant four-floor chair in the Dean of Students Office.” As far as I know, this is not true. The EFFECT program for undergrad research, currently conducted in Van Pelt College House, he couldn’t be more wrong. As a former Van Pelt resident who worked very hard to get EFFECT (then CAUSE) all the ground, I’d like to rectify this misperception.

The EFFECT program was organized by students. Only interested students need apply. All work is voluntary, in terms of which we students can get together socially to “beneath their house.”

The group sponsors talks and parties open to the entire University community; the first talk, given recently by Steven Morgan Friedman, was extremely well attended by EFFECT members and non-members, by Van Pelt residents and non-residents. No one identified students into going. The program was created by students, for students.”

To the Editor:

Dear Mr. President, the University’s Vice Provost for University Life and I believe the little girl is right. The@admin name is different from the one on this page which she is doing and is allowing the victim to get stronger. I would encourage her to continue in that path. She is a very intelligent young woman and deserves our support.

To the Editor:

I am a senior from the Hill. I think it is time for us to confront the reality of this situation.

We are recognizing its existence, some-thing Boetig should have thought about before he put pen to paper. Yaminah McKessey

The lying, prevarication and historical avoidance of the question of the birthright of the Palestinians is crucial to the issue of the Israeli-Palestinian conflict. Unfortunately, Israel does not have the freedom to pull press stunts. Their actions are being watched by everyone in the world.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.

To the Editor:

I am a member of Hill’s hill-faculty, and I am writing to you regarding the hill of the hill that is being destroyed by your research.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.

To the Editor:

I think it is time for us to confront the reality of this situation.

We are recognizing its existence, some-thing Boetig should have thought about before he put pen to paper. Yaminah McKessey

The lying, prevarication and historical avoidance of the question of the birthright of the Palestinians is crucial to the issue of the Israeli-Palestinian conflict. Unfortunately, Israel does not have the freedom to pull press stunts. Their actions are being watched by everyone in the world.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.

To the Editor:

I think it is time for us to confront the reality of this situation.

We are recognizing its existence, some-thing Boetig should have thought about before he put pen to paper. Yaminah McKessey

The lying, prevarication and historical avoidance of the question of the birthright of the Palestinians is crucial to the issue of the Israeli-Palestinian conflict. Unfortunately, Israel does not have the freedom to pull press stunts. Their actions are being watched by everyone in the world.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.

To the Editor:

I think it is time for us to confront the reality of this situation.

We are recognizing its existence, some-thing Boetig should have thought about before he put pen to paper. Yaminah McKessey

The lying, prevarication and historical avoidance of the question of the birthright of the Palestinians is crucial to the issue of the Israeli-Palestinian conflict. Unfortunately, Israel does not have the freedom to pull press stunts. Their actions are being watched by everyone in the world.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.

To the Editor:

I think it is time for us to confront the reality of this situation.

We are recognizing its existence, some-thing Boetig should have thought about before he put pen to paper. Yaminah McKessey

The lying, prevarication and historical avoidance of the question of the birthright of the Palestinians is crucial to the issue of the Israeli-Palestinian conflict. Unfortunately, Israel does not have the freedom to pull press stunts. Their actions are being watched by everyone in the world.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.

To the Editor:

I think it is time for us to confront the reality of this situation.

We are recognizing its existence, some-thing Boetig should have thought about before he put pen to paper. Yaminah McKessey

The lying, prevarication and historical avoidance of the question of the birthright of the Palestinians is crucial to the issue of the Israeli-Palestinian conflict. Unfortunately, Israel does not have the freedom to pull press stunts. Their actions are being watched by everyone in the world.

To the Editor:

I would like to respond to some points in your article “One nation under God right!?” (DP, 9/29), and make a few corrections of my own to the constituents of the Penn community.

First, let me reiterate that the term “Palestinian” is a racial one. Donnini seeks to make the American public sympathize with them and get us involved. I cannot even begin to describe the reactions of my classmates when I actually use the term to indicate that they would come out with a response in the following day or two.

The article begins with Donnini’s in-formation on Arab-Arab atrocities that occurred within the Israeli-Palestinian conflict. It is necessary to be careful in the use of these terms.
**International**

Ortega renounces Sandinista International

Ortega acknowledged the Sandinistas made mistakes during their time in power, but said: "These were necessary, but some were mistakes." He added, "I had to share this experience with the people." Joyce, a 37-year-old woman at the Million Man March, said Ortega had to "acknowledge the pain of their experience." She noted, "I had to share this experience with the people."

**Weather**

**Orangette**

**Families celebrate anniversary of Million Man March**

NEW YORK — David Joyce wanted his family to experience the pride he felt at last year's Million Man March. "I know Clinton wants to take credit for it," he said. "I had to share this experience with the people."

**National**

Mass burial in Bosnia

Relatives help bury 25 Moslems on a hilltop village near Sarajevo yesterday. The Moslems were killed by Serbs in 1992 in the village of Avdiowest, near Sarajevo. Their remains were dug out of a mass grave last week.

Swiss Bank denies access to records of Nazi victims

**State**

School critcised for severity in response to Allegations

GETTYSBURG — The policy that allowed students to carry guns was part of an experience that caused one of the students to be killed. "I know Clinton wants to take credit for it," he said. "I had to share this experience with the people."

Swiss Bank denies access to records of Nazi victims

Swiss banks claim they have no records of Nazi victims.

Jews and Muslims believe the Swiss banks have no records of their ancestors who were killed during World War II.

**City**

Temple U. African American chair resigns amid charges

**Swiss Bank denies access to records of Nazi victims**

**Weather**

**Orangette**

**Families celebrate anniversary of Million Man March**

NEW YORK — David Joyce wanted his family to experience the pride he felt at last year's Million Man March. "I know Clinton wants to take credit for it," he said. "I had to share this experience with the people."

**National**

Mass burial in Bosnia

Relatives help bury 25 Moslems on a hilltop village near Sarajevo yesterday. The Moslems were killed by Serbs in 1992 in the village of Avdiowest, near Sarajevo. Their remains were dug out of a mass grave last week.

Swiss Bank denies access to records of Nazi victims

**State**

School critcised for severity in response to Allegations

GETTYSBURG — The policy that allowed students to carry guns was part of an experience that caused one of the students to be killed. "I know Clinton wants to take credit for it," he said. "I had to share this experience with the people."
TABA, Egypt — Israeli and the Palestinian negotiators made some progress in new overnight talks in the Gaza Strip on yesterday. The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The negotiators met for three hours in an overnight session that ended at 2 a.m. today. Talks resumed just before noon in the Red Sea resort of Taba.

The nego
Mitchell reports on current political picture

By Sari Post
The Daily Pennsylvanian

Nearly 150 people filled the War-

nich reports for the sake of this year’s presidential
cases, as well as to predict the elec-
camp. But she called Clinton’s current
in the White House for his elec-
tions.

Crude but effective! Monday - Friday
a.m. - 9:00 p.m.,

Soft Pretzels
Offer valid
a.m.

Monday, October 21 at 7:00pm
reception and briefing to learn more about our Associate Program

Graduating Seniors at The University of Pennsylvania and The Wharton School

THE BOSTON CONSULTING GROUP
is a leading international management
and because we tailor our approach to each client’s specific needs and circumstances, most
of our work is with companies facing critical and difficult challenges, in the form of opportunities,
competitive threats and changes in their technological or market environment. We work with a wide range of businesses,
in manufacturing, high technology, health care and consumer goods. Most of our clients are
major corporations in the FORTUNE 500 or of comparable size internationally. Generally we work with our clients over long
time spans, in creating long-range strategies and helping them then make the operational and organizational changes required to put
new strategies into practice. BCG currently has 39 offices worldwide. As we grow we are continuing to open new offices in order that we
may be located nearer to our clients, and to maintain our offices at sizes that foster cohesiveness and vitality. We believe that some
critical qualities of our organization and our people make us successful: inventiveness and the freedom to pursue new ideas, tenacity,
rigor and intellectual honesty in pursuit of the best answers for our clients; and a practical sense of the nature of effective leadership.

BCG provides an opportunity in our Associate Program that is unmatched.
PennBUS ROUTES & SCHEDULES (Revised October 16, 1996)

**WEST BOUND**

<table>
<thead>
<tr>
<th>37TH &amp; SPEED</th>
<th>3401 WALNUT</th>
<th>37TH &amp; WALNUT</th>
<th>39TH &amp; SPEED</th>
<th>4701 PINE</th>
<th>4247 SPRUCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>5:00*</td>
<td>6:00</td>
<td>6:10</td>
<td>3:05</td>
<td>2:30</td>
<td>2:00</td>
</tr>
<tr>
<td>5:05</td>
<td>6:05</td>
<td>6:15</td>
<td>3:10</td>
<td>2:35</td>
<td>2:05</td>
</tr>
<tr>
<td>5:10</td>
<td>6:10</td>
<td>6:20</td>
<td>3:15</td>
<td>2:40</td>
<td>2:10</td>
</tr>
</tbody>
</table>

**EAST BOUND**

<table>
<thead>
<tr>
<th>3401 WALNUT</th>
<th>37TH &amp; SPEED</th>
<th>37TH &amp; SPRUCE</th>
<th>39TH &amp; SPEED</th>
<th>20TH &amp; LOCUST</th>
<th>4247 SPRUCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:00*</td>
<td>6:00</td>
<td>6:00</td>
<td>3:00</td>
<td>3:00</td>
<td>3:00</td>
</tr>
<tr>
<td>6:05</td>
<td>6:05</td>
<td>6:05</td>
<td>3:05</td>
<td>3:05</td>
<td>3:05</td>
</tr>
<tr>
<td>6:10</td>
<td>6:10</td>
<td>6:10</td>
<td>3:10</td>
<td>3:10</td>
<td>3:10</td>
</tr>
</tbody>
</table>

**LEGEND**

- ESCORT SHUTTLE SERVICE AREA:
- PennBUS - WEST:
- PennBUS - EAST:

A valid PENNcard is necessary to use any of the Transit Services. If you cannot present your card you must call the number listed below for permission. All services are free of charge to valid PENNcard holders.

Use of Penn Transit Services is a privilege. Each driver has the right to refuse entry to any person.

Penn Transit Services: 898-RIDE
Walking Escort Services: 898-WALK
For campus emergencies: 511

Comments/Suggestions 898-IDEA
Department of Transportation & Parking 898-8667
Tennis has mixed results at ECACs

By Tom Maggs
The Daily Pennsylvanian

Coming off a heart-breaking loss by Penn’s women’s tennis team last weekend, the Quakers continued their march toward the Big Ten tournament last weekend. When their departure in Iowa City, there was reason to believe that they belonged among the best.

But two weekends after winning their last match, 6-3, 6-2, 6-2, but the duo of Afanassiev and Feldman, playing in the “F” singles tournament, had even more success. Not only did she take her first-round match by manhandling Rutgers’ Sarah Chu, but she also battled her way to the finals with a close battle with Princeton’s Olivia Streffield, 7-6, 7-6.

The rest of the team didn’t fare as well. Sophomore Karen Ridley took the losers bracket of the “C” singles tournament, was upset in the first round by West Virginia’s Meghan Cornwall, but followed Herman’s example by finding her rhythm in the next two matches. She won the first by default and her opponent retired with chairman’s decision hanging a 4-3 lead in the first set, and lost the close battle with Princeton’s Olivia Streffield, 7-6, 7-6.

After sophomore Karen Ridley took the losers bracket of the “D” singles tournament, defeated Rutgers’ Jefanger Petit and lost a close second-round match to the No. 1 seed, Harvard’s Vedica Jain, 6-7, 5-7, 6-5.

But the results were mixed. The level of talent in the tournament necessarily needs practically manicured courts and a number of individuals that hold a reputation and expectation, and in only one did they do the two seeds make the finals.

For Penn, nothing went exactly as planned. While every Quaker held her own in her respective tournament, few shone.

Amastani Prasadnav, playing in the top singles tournament, suffered a disappointing loss to Brown’s Trisna Patel in the first round, returned swiftly with a win, ranked at No. 1 seed, and fell to a close match in the finals of the losers bracket, 7-6, 7-6.

The rest of the team did far better. Sophomore Shvela Herman, playing in the “E” singles tournament, also lost her first match, but was able to take the losers bracket by winning her next two matches, 6-1, 6-0, 6-4, 6-4.

The rest of the team then went on to compete in the “A” doubles tournament by winning their first two matches over Princeton, 6-4, 6-4, and West Virginia, 6-3, 6-3.

The results show that the Quak- ers are still a ways from their main goal: Ivy dominance. The strong efforts are still a ways from their main goal: Ivy dominance. The strong efforts of Brown and Princeton, however, cause some concern in the Penn team that nothing will be handed to them this spring. On the other hand, Prasadnav’s win over Harvard sensation By Wang, coupled with several impressive wins in the tournaments, is nothing to be frowned upon. Overall, however, the Quakers know that what they have done this year has laid the groundwork.

“Teodecki will return at QB

Football from Back Page

"We haven't figured out playing time," Bagnoli said. "We just told the kids that both will play. Then, we can get a feel for how the game is going, what we think we want and what we think we need to try to win the game.”

"There was disappointment after the game, and we should have been because we had opportunities to win it," Bag- noli said. "The kids understood that we have all the tools to do a better job of what we're doing. Hopefully, we'll be ready to play."
The sheer number of players on the Navy official game of the 1996 Eastern Light on Navy’s Rip Miller Field, the Quakers are toughest games of the year. At 7 p.m. tonight had two weeks to prepare for one of its By Justin Foil that were recruited to play heavyweight football cusing on season-ending races that sideline is imposing. The Midshipmen’s team Bill Haines said. Weekend, the Penn men’s cross coun- Short Invitational at Lehigh last for this Saturday’s meet is to get in day than the Quakers football team In Ivy League triumph against Columbia day has the team’s spirits soaring. With a 3-6-2 record, it’s hard to see the Columbia game, Blackwell had what the Penn women’s soccer team is with captain Matt Venen has the penn record and the fact that the key to the Penn offense may be the of- \n
The most important job of your life just might be your first. present by City and Region: What type of system would lead to regional growth and equity? Do all urban problems and solutions have a regional context? A panel discussion with university scholars, practitioners, public policy specialists, and audience participation. All Are Invited!
CHESTNUT HALL
3900 CHESTNUT STREET

Chester Hall currently has a limited number of apartments available in start 2021 through the end of the year.

Efficiencies: $150
Studio: $165
One Bedrooms: $260

Rental Rates include ALL UTILITIES, and AIR CONDITIONING (9/15 thru 9/15).

24 Hour Staffed Front Desk
24 Hour Emergency Maintenance
In House Management

FOR INFORMATION OR AN APPOINTMENT
PLEASE CALL 386-3350.

UC A REALTY GROUP
3900 Chestnut Street, Philadelphia, PA 19104
215-387-9999 or 215-265-0333
WEBSITE: www.ucarealty.com
SPORTS WIRE

Friday, October 18, 1996 The Daily Pennsylvania Page 15

Headlines

84 killed at Costa Rica-Guatemala World Cup qualifier

GUATEMALA CITY — The world reeling from the loss of fans drowned out the cries of grief. Even as police rendered a final roll call, the fans began lining up for the ou...
Temple scores off corner in final minutes to end defensive battle

Owls forward Melani Wilson knocks ball past Quakers goalie Sarah Dunn with under two minutes remaining when Penn fails to clear corner pass

By J.J. Ivannik

The Daily Pennsylvanian

If there is such a thing as a good loss, the Penn field hockey team experienced one Wednesday night.

In a hard-fought defensive struggle, the Quakers lost 1-0, 4-1 to Temple. The defense of both teams was dominant, and it looked as if neither side would break the deadlock.

But as the spectators began to lose interest, Owls forward Melanie Wilson knocked the ball past Quakers goalie Sarah Dunn with 1:10 left in the game.

"Temple came out ready and hard, and we weren't ready," Penn co-captain Carrie Kelly said. "We really held strong all game, and had what we were really striving for, that we could force it into overtime. We won many of the battles.

The Owls and Quakers both appeared to score on a corner kick, but what Penn had possession of was simply a penalty corners, and it was not an official goal. It was too late for it to be an advantage, taking the 1-0 lead.

The Owls were able to score when a penalty corner was not cleared out of the circle.

Wilson took advantage of the Quakers' loose and got past a desperation save attempt by Dunn.

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocks out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn was out of the tournament by the third set, 8-5, 3-6, 6-3.

However, Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.

Harvard knocked out Penn in ECAC semifinals

M. Tennis bests GW and Dartmouth in opening rounds

By Jon Singer

The Daily Pennsylvanian

After six weeks of successful individual tournament play, the Penn men's tennis team finally began to show its stuff in the ECAC Championships at Princeton.

Penn did not get a straight win out of three singles matches to advance past the Colonials in the semifinals, 6-1. The Crimson would eventually lose in the third set, 8-5, 3-6, 6-3.

Singles

Dartmouth

Richard Stovall 6-3, 6-2, 6-0

Penn's defense, up until those last two minutes, was especially strong, allowing only six shots all game. The Quakers were able to find their way past Owls goalie Debbie Williams, but were unable to capitalize.

"This is the best we have ever played this year," Penn coach Mike Coady said. "I'm very proud with the way they played. It's just we couldn't capitalize on our chances. We did not score but twice outside.
Dining Out Guide

Fall 1996

THE DAILY PENNSYLVANIAN
# TABLE OF CONTENTS

## THE REVIEWS

- The Water Wheel ........................................ page 4
- Kansas City Prime ........................................ 6
- Uncle Sam’s Steaks ....................................... 8
- Philadelphia Fish & Co. ................................ 10
- Chanterelles ............................................. 11
- Circa ..................................................... 13
- Treetops .................................................. 13
- Le Bec-Fin ............................................... 14
- New Delhi ............................................... 16
- Sfuzzi .................................................... 18
- Friday Saturday Sunday ............................... 19
- Striped Bass ............................................. 23

## THE GUIDE

<table>
<thead>
<tr>
<th>Category</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>American</td>
<td>3</td>
</tr>
<tr>
<td>Dessert &amp; Coffee</td>
<td>9</td>
</tr>
<tr>
<td>Chinese</td>
<td>15</td>
</tr>
<tr>
<td>Continental</td>
<td>15</td>
</tr>
<tr>
<td>Deli</td>
<td>21</td>
</tr>
<tr>
<td>French</td>
<td>21</td>
</tr>
<tr>
<td>Greek</td>
<td>23</td>
</tr>
<tr>
<td>Indian</td>
<td>23</td>
</tr>
<tr>
<td>Italian</td>
<td>23</td>
</tr>
<tr>
<td>Japanese</td>
<td>25</td>
</tr>
<tr>
<td>Korean</td>
<td>25</td>
</tr>
<tr>
<td>Mexican</td>
<td>25</td>
</tr>
<tr>
<td>Middle Eastern</td>
<td>26</td>
</tr>
<tr>
<td>Seafood</td>
<td>26</td>
</tr>
<tr>
<td>Southwestern</td>
<td>26</td>
</tr>
<tr>
<td>Spanish</td>
<td>27</td>
</tr>
<tr>
<td>Thai</td>
<td>27</td>
</tr>
<tr>
<td>Vegetarian &amp; Health</td>
<td>27</td>
</tr>
</tbody>
</table>

Cover Art by Mike DeMarco  
Design by Amy Lipman & Jeff Wieland  
Photographs by John Dodson  
Editorial by Kara Blond & Lisa Levenson
**AMERICAN**

A Moebeke Feast
45th and Spruce streets, 367-0676 ($). Catering and take-out. This local favorite offers fine coffees, cheeses and much more for you to take home and enjoy. Hours: Mon-Sat 9:00am-9:00pm. No phone.

Alab's
308-3 Chestnut Street, 662-1090 ($). Cheeseesteak, hoagies and cheese fries. Also 80 kinds of beer, chicken steaks and salads. The best in quality for lunch, dinner and very late-night snack attacks.

Alfie Cafe
4650 Mifflin Street, 683-3947 ($). Features high-quality, moderately priced Southwestern cuisine. The house specialty is blackened catfish with a margarita sauce. There is an outdoor cafe and free parking. Hours: hour Mon-Fri, dinner 5-10 Mon-Thurs, all 11 Fri and Sat, and all 9 Sat. Hours: Mon-Fri 7am-11pm, Sat 7am-9pm.

American Diner
4201 Chestnut Street, 387-1451 ($). Good, old-fashioned diner fare. Straight out of the '60s down to the wait staff's uniforms and jukebox. Specialties include meatloaf and omelets. Open early for breakfast and lunch. Serves lunch and dinner from continental, deep fryer, hat, cash drawer to LCD sandwiches, burgers, hot and cold platters and homemade daily specials. Also, two different homemade soups. Open late on weekends. Please see our ad, Page 8.

Artful Dodger Beef & Ale House
2nd & Pine Streets (on campus), 922-7890 ($). Great nachos, wings, hot and cold beef, steaks, salads and everything else — all in a brightly redecorated pub. The best pub menu in the city. Best wits: beer, wine, salad, casserole, salad, adult — Philadelphia Inquirer UPDATE: The Artful Dodger is expanding next door September 1994. All are welcome to grand-opening.

Astral Plane
1780 Locust Street, 564-2230 ($). Excellent Nashean cuisine in an artistic, cozy setting in Philadelphia's most romantic dining spot. Soft and candlelight adds to the bohemian atmosphere. Try the duck with fresh fig.

Please see our ad, Page 20.

Bistro Blue
114 S. 12th Street, 925-5336 ($). American bistro with French and Italian influence in a non-classical setting with a grand, central staircase, to Mastrozzeri doing double-crossing the restaurant and bar. Dress is casual.

Blue Moon Jazz Club & Restaurant
216 E. 5th Street, 413-2272 ($). Affordable dinner, live jazz nights. Happy hours Wednesday-Friday 5-7 p.m. Complimentary buffet. Reduced drink prices.

Bookbinder's Old Original
125 Walnut Street, 925-7027 ($). Since 1865 — traditional wood-fired and steaks located down by the river, in the city's historic district.

Boston Market
3901 Chew, 224-4905 ($). Rotisserie chicken, mashed potatoes, cornbread, and all the fixins. Eat in or take out.

Braemar's Bakery
Reading Terminal Market, 12th and Arch Streets, 590-0865 ($). Outstandingly delicious bakery. Philly's largest selection of breads, pastries and cakes. Same day delivery available.

Bridge Fort's South Street Grill
200 South Street, 928-1813 ($). For creative dinner entries from steaks to pastas, the South St. Grill is the place for you.

Burger King
46th and Walnut Streets, 226-6577 ($). Home of the Whopper and your flavor-tuned favorites. Also in Houston Hall.

Cafe 930
200 Locust Street, 440-0930 ($). One of the best "Coffee—Restaurants" in Center City, since 1988 we've served free coffee & coffee drinks in addition to a full menu with an emphasis on soups, sandwiches, salads and authentic Mexican foods. Open late for localists and lunch (4 PM). Saturday and Sunday brunch.

Cafe Nola
528 South Street, 627-2590 ($). Cajun-Creole style southern cuisine in a no-nonsense Mudgrass Great Escape. Champagne brunch on Sundays.

Campus Epicurean
4248 Spruce Street, 362-1818 ($). A creative and healthy menu, prepared with fresh ingredients daily — casual and cozy.

Carroll's Bar and Restaurant
261 S. 20th Street, 545-1100 ($). Serves both international and American regional specialties in a breezy, comfortable setting with jazz and piano on Saturdays. Try keeping out at the inviting, very noisy bar, a favorite of Penn-graduate students.

Cary
211 S. 16th Street, 738-9100 ($). New World cuisine — Outdoor seating — Late night bar menu — Hip and Casual — Moderate prices.

Cavanaugh's
119 S. 29th Street, 386-6899 ($). Casual college crowd with a great bar, some of the best wings on campus, and lots of munchies and pies. Large-screen TV plus 15 TVs for all sporting events. www.retailer.com/scene 1.

Please see our ad, Page 11.

Cheap Art Cafe
200 South 12th Street, 735-6653 ($). Modern American dinner open 24 hours, 7 days a week. Breakfast and lunch items available at all times. We offer many vegetarian items, in addition to burgers, steaks, desserts and coffees.

Chris Cafe

Chris Ruth's Steak House

Cimar's
5285 Henry Avenue, 487-2755 ($). Features Philly's cheesesteaks, 1/2 lb. charbroiled burger, hoagies, cocktails and beer.

Circle
1518 Walnut Street, 645-6800 ($). Stylish new restaurant with 35-bar stools, candlesticks and mirrors creating the modern atmosphere. Dancing from 10-2:00 on Thurs-Sat. Recently voted "Best New Restaurant" by Philadelphia Magazine and voted the most fashionable weekend 1996 by GRIP.

Please see our ad, Page 13.

City Tavern
138 S. 2nd Street, 413-1443 ($). 18th-century tavern ambiance provides classic American dining in a colonial setting. Menu includes fresh fish, prime beef and local accompaniment by a selection of wines and spirits. Featuring the exclusive Thomas Jefferson sea and George Washington beer brewed from original "homemade" recipes — truly a taste of history.

Please see our ad, Page 11.

Copa, Too!
2515 15th Street, 703-0488 ($). Center City’s best beer selection with special emphasis on American microbrews & over 50 Belgian ales. Copa’s burgers and margaritas have won “Best of Philly” & "Philly's Best" Awards for the past eight years. Grilled salmons, bar- nigos, great salads, vegetarian appetizers & entrées and much more. This casual sports bar attracts an eclectic assortment of busy people, bohemians, musicians, home lovers and neighborhood folks. Open 11:30am-2am every day. Kitchen open until midnight (Sun, Friday and Saturdays).

Cuphalshas
344 South Street, 925-6480 ($). Tour-Mex with a really fun twist — ideal for people-watching on South Street.

Cutters
2005 Market Street, Commerce Square, 863-6426 ($). Cutters features an extensive menu of fresh fish, rooftop and certified Nebraska beef. Specialties include egg white grilled salads, three bean chip, New York steak, dungeness crab appetizer and key lime pie. Cutters menu may feature niche weekly mail shot specials and other premium spirits from across the globe.

D & D Restaurant
12 South 10th Street, 627-5312 ($). Family atmosphere, homemade soups and salads. Cocktail socials daily. Dancing Wednesday and Friday evenings.

Dave & Buster's
323 N Columbus Blvd. 413-1951 ($). Great Food & Great Fun — The Best of Times! From mouth-watering baby-back ribs to personal pizzas, some of the best food you've ever tasted served by the friendliest folks you'll ever meet. The most incredible array of fun and games you've ever seen, from world-class pocket billiards to our state-of-the-art Terminator Million Dollar Midway.

Day By Day
2301 Sansom Street, 564-5549 ($). Changing breakfast spot that offers innovative and delicious salads, sandwiches, entrees and bar- rister desserts. Also offering boxed lunches, sandwiches and corporate

See AMERICAN, page 5.
...Water Wheel is the ultimate proof that you don’t have to spend a lot to get excellent Kosher food.

Water Wheel’s Kosher fare stands out

By Randi Feigenbaum

Many say keeping Kosher on campus is easy, since Penn Hillel provides daily meals. When the desire to eat out hits, however, there are a few choices in Center City. The Water Wheel is one of the nicer ones and on the relatively inexpensive side, especially when you want some meat in your diet. Tucked away on Sansom Street, just a block away from City Hall, the restaurant is relatively easy to miss — but it’s definitely worth the trip.

Waterwheel is glatt Kosher and serves only meat dishes, though there are several vegetarian options.

With a very small dining room, Water Wheel obviously caters to a large take-out crowd. As a result, the restaurant’s ambiance isn’t nearly as good as the food. And since it’s only open for dinner twice a week (Wednesdays and Sundays), most of its regular patrons go for lunch — so the evening crowd is small.

That ended up beneficial for us, since the service was excellent. Before we even finished the first course, our waitress had the second on the table and ready to go. Soups aren’t listed on the menu but they are served...

With a tantalizing list of appetizers, the restaurant wisely offers combination platters of your favorite four. The mushroom salad was particularly good, as was the falafel. The Israeli salad didn’t have much more than tomatoes and a few small pieces of celery, so we found ourselves leaving most of it, focusing instead on the falafel and tahini. Be sure to ask for a large glass of water to go with the very spicy falafel!

The dinner menu, while somewhat limited, includes a variety of dishes, ranging from something as simple as a deli sandwich to an absolutely delectable cajun chicken dish. A combination of grilled corned beef, turkey and salami, served with pita, also hit the spot. Water Wheel also offers many cold platters, which range in price from $7.95 to $14.95.

We polished off our meal with a luscious slice of chocolate mousse cake, a dessert that gave the chocolate lovers in us a very satisfied feeling.

As one of the few Kosher restaurants in the Center City area that serves meat, Water Wheel is the ultimate proof that you don’t have to spend a lot to get excellent Kosher food. But be prepared for the drinks in paper cups and the strange theater program covers that line the walls.

The atmosphere may be lacking, but the food — the most important thing when dining out, after all — most certainly was not. And if you want to stay on campus and enjoy the great food, get a bunch of friends together and call for take-out.

The Fare: CASUAL

Affordable glatt Kosher food, featuring only meat dishes as well as soups and vegetarian options.

The Cost: $$$

Cold platters range from $7.95 to $14.95. Full meal will run no more than $20.

Dish Not to Miss:

Grilled corned beef, turkey and salami, with pita.

1526 Sansom St/eel
University City • 1215) 563-9601
University Dining Services

It's never too late to buy a meal plan!!

Since the Class of 1977, we have been serving the food needs of the Penn Community. Other institutions have come and gone, but University Dining is here to stay!!

QUICK, COURTEOUS SERVICE

PENNUTRITION PROGRAM

COMMITMENT TO PENN

CONVENIENCE

VALUE

THE ORIGINAL “CASHLESS” CARD AT PENN

All reasons you can count on Dining Services to be there when you need us!!

COME TO OUR OFFICE - 220 S. 40th Street, Ste. 200A

Tell us how we can serve you this year. Or call 898-7858

DINING - We’re there when you need us!!

See AMERICAN, page 7

University Dining Services

It's never too late to buy a meal plan!!

Since the Class of 1977, we have been serving the food needs of the Penn Community. Other institutions have come and gone, but University Dining is here to stay!!

QUICK, COURTEOUS SERVICE

PENNUTRITION PROGRAM

COMMITMENT TO PENN

CONVENIENCE

VALUE

THE ORIGINAL “CASHLESS” CARD AT PENN

All reasons you can count on Dining Services to be there when you need us!!

COME TO OUR OFFICE - 220 S. 40th Street, Ste. 200A

Tell us how we can serve you this year. Or call 898-7858

DINING - We’re there when you need us!!

See AMERICAN, page 7

University Dining Services

It's never too late to buy a meal plan!!

Since the Class of 1977, we have been serving the food needs of the Penn Community. Other institutions have come and gone, but University Dining is here to stay!!

QUICK, COURTEOUS SERVICE

PENNUTRITION PROGRAM

COMMITMENT TO PENN

CONVENIENCE

VALUE

THE ORIGINAL “CASHLESS” CARD AT PENN

All reasons you can count on Dining Services to be there when you need us!!

COME TO OUR OFFICE - 220 S. 40th Street, Ste. 200A

Tell us how we can serve you this year. Or call 898-7858

DINING - We’re there when you need us!!

See AMERICAN, page 7

University Dining Services

It's never too late to buy a meal plan!!

Since the Class of 1977, we have been serving the food needs of the Penn Community. Other institutions have come and gone, but University Dining is here to stay!!

QUICK, COURTEOUS SERVICE

PENNUTRITION PROGRAM

COMMITMENT TO PENN

CONVENIENCE

VALUE

THE ORIGINAL “CASHLESS” CARD AT PENN

All reasons you can count on Dining Services to be there when you need us!!

COME TO OUR OFFICE - 220 S. 40th Street, Ste. 200A

Tell us how we can serve you this year. Or call 898-7858

DINING - We’re there when you need us!!

See AMERICAN, page 7

University Dining Services

It's never too late to buy a meal plan!!

Since the Class of 1977, we have been serving the food needs of the Penn Community. Other institutions have come and gone, but University Dining is here to stay!!

QUICK, COURTEOUS SERVICE

PENNUTRITION PROGRAM

COMMITMENT TO PENN

CONVENIENCE

VALUE

THE ORIGINAL “CASHLESS” CARD AT PENN

All reasons you can count on Dining Services to be there when you need us!!

COME TO OUR OFFICE - 220 S. 40th Street, Ste. 200A

Tell us how we can serve you this year. Or call 898-7858

DINING - We’re there when you need us!!

See AMERICAN, page 7

University Dining Services

It's never too late to buy a meal plan!!

Since the Class of 1977, we have been serving the food needs of the Penn Community. Other institutions have come and gone, but University Dining is here to stay!!

QUICK, COURTEOUS SERVICE

PENNUTRITION PROGRAM

COMMITMENT TO PENN

CONVENIENCE

VALUE

THE ORIGINAL “CASHLESS” CARD AT PENN

All reasons you can count on Dining Services to be there when you need us!!

COME TO OUR OFFICE - 220 S. 40th Street, Ste. 200A

Tell us how we can serve you this year. Or call 898-7858

DINING - We’re there when you need us!!

See AMERICAN, page 7
“Friendly, attentive service and a wonderful ambiance left these two diners very happy.”

Manayunk’s Kansas City Prime offers the finest in lobster and steak dinners

By Maury Apple and Maria Danzlger

Hidden between the working-class suburbs and the hustle of I-76 is a Georgetown-like strip of eclectic storefronts and intimate restaurants. Only 15 minutes from campus, Manayunk boasts some of the best shopping and dining in Philadelphia. On Main Street, you’ll find Kansas City Prime, which offers an exquisite, personal dining experience.

Kansas City Prime prides itself on classic perfection. The restaurant’s small storefront opens into a large and elegant dining area, with the sounds of Louie Armstrong resonating through the air. Soft lighting highlights the vaulted ceiling that stretches toward an impressively large painting of a trumpet player.

The establishment features an extensive wine list. Beginning with a muse of the Odyssey, it includes wines from California and Europe, priced from $23 to $209. We choose the Turning Leaf Zinfandel, a crisp yet soothing red wine that perfectly complemented our meal.

The restaurant offers a wide variety of intricately prepared starter dishes for $5 for the mixed baby greens with balsamic vinaigrette to $12 for the jumbo shrimp, immaculately peeled, accompanied by cocktail sauce.

The entrees at Kansas City Prime bring new meaning to the words “Surf and Turf.” Portions are beyond plentiful. The menu features 3.5-pound, 4.5-pound and 5.5-pound servings of lobster, priced at $19 per pound. It also includes eight different cuts of steak, varying in size from the 33-ounce rib back to the 12-ounce filet mignon, priced at around $30.

Patrons can pick from a wide variety of sauces including hollandaise, bernaise and chardonnay, all of which are wonderful. The restaurant also serves a wide variety of fresh fish, prepared to the individual’s specification.

However, the restaurant’s specialty is the Japanese-Kobe steak. Bred in Kobe, Japan, these special calves live a life of royalty. To tenderize their meat, the caves are massaged three to four times every day.

The end result is the most tender and exquisite cut of steak in the world. Kansas City Prime serves only the finest cut of this steak, imported straight from Kobe and aptly priced at $125.

Kansas City Prime also features a variety of daily specials. The petite filets over mashed potatoes served in a shiitake mushroom sauce was tantalizing. Other specials included chicken breast stuffed with focaccia and goat cheese, as well as a strip steak and jumbo shrimp with a cracked pepper sauce.

The restaurant also has a wide and interesting variety of potato dishes. These include jumbo baked potatoes, including one that weighed in at four pounds — that come stuffed to taste. We tried the lyonnaise potatoes, which combined grilled potatoes and scallops in a tangy sauce.

The dessert menu includes a large selection of brandies and single-malt scotches, as well as some tempting treats. The raspberry chocolate mousse is a chocolate lover’s fantasy, served with fresh raspberries and whipped cream. The restaurant also offers its Best of Philly ’96-winning creme brûlée, creamy, caramelized and topped with fresh blackberries.

Whether for a power dinner or a romantic getaway, Kansas City Prime offers an abundant and elegantly prepared tribute to the American way of life. Friendly, attentive service and a wonderful ambiance left these two dinners very happy.
Fingers, Wings and Other Things

Healthy, Lite, Fresh, Inexpensive, Fast, Fun Food!

208 S. 40th Street (Under Smokey Joe's)
(215) 222-3322

Free Delivery on campus after 5 PM
Holiday Gift Certificates Available ($5, $10, & $20)

Look For Our Value Meal menu
Cut our coupons in the Collegiate Coupon Book.
Get food fast, with our Extended Fall Hours!

Fingers

20th Wings

Buy 20 Wings
Get 30 Wings

Free Wings

Pick up or Delivery
(215) 222-3322

Buy 15 Fingers
Get 5 FREE

FREE FINGERS

MUST mention coupon when ordering.

MUST mention coupon when ordering.

Pick up or Delivery
(215) 222-3322

FREE FINGERS

MUST mention coupon when ordering.

MUST mention coupon when ordering.

See AMERICAN, page 9
Accept no imitation for Uncle Sam's genuine Philadelphia cheesesteak

By Jeff Wieland

With Lee's Hoagie House, Allegro's Pizza and Billybob's battling a fleet of food trucks for a piece of the University City cheesesteak-hoagie market, it is rare indeed for a hungry Penn student to journey north of Chestnut Street for a pepper steak with mushrooms.

After all, that area is popularly known as the land of illegal video vendors, check-cashing stores — a place where college students travel in groups, and never after 10 p.m.

Unfortunately, it is also the home of Uncle Sam's Steaks, a fast-food gem that has long been one of the West Philadelphia community's best-kept secrets.

Wedges between a tiny bar and a discount store along 40th Street between Chestnut and Market, Uncle Sam's operates less than two blocks off the beaten path. Yet it perennially includes few Penn students among its clientele.

This is a shame for patron and proprietor alike, for nowhere within walking distance of campus will you find a better value than Uncle Sam's.

A quick glance at the menu, which includes the staple items — cheesesteaks, hoagies, fries, salads and burgers — along with an array of chicken and seafood platters, leaves you with no doubt that Uncle Sam's offers the cheapest across-the-board prices anywhere near campus.

Cheesesteaks start at $2.79, and you probably can't dream up a concoction that will run you much more than three bucks. Options on the special platter menu pile a healthy helping of fries around various deep-fried fish and poultry combinations, all hovering below $5.

And with a Student Advantage card, Uncle Sam's knocks another 10 percent off your bill. The obvious fear is that with cheap rates comes cheap food — rest assured, Uncle Sam's is as good for the palate as the wallet.

In fact, what really distinguishes Uncle Sam's from the standard campus joints is the way its employees always try to get each order just right.

At Uncle Sam's, the meat is freshly sliced for each sandwich. The ends are cut off the bread. An extra layer of ham draped over the top holds the condiments on your hoagie. Those pesky stems are meticulously separated from the peppers.

All of this is a shame for patron and proprietor alike, for nowhere within walking distance of campus will you find a better value than Uncle Sam's.

A quick glance at the menu, which includes the staple items — cheesesteaks, hoagies, fries, salads and burgers — along with an array of chicken and seafood platters, leaves you with no doubt that Uncle Sam's offers the cheapest across-the-board prices anywhere near campus.

Cheesesteaks start at $2.79, and you probably can't dream up a concoction that will run you much more than three bucks. Options on the special platter menu pile a healthy helping of fries around various deep-fried fish and poultry combinations, all hovering below $5.

And with a Student Advantage card, Uncle Sam's knocks another 10 percent off your bill. The obvious fear is that with cheap rates comes cheap food — rest assured, Uncle Sam's is as good for the palate as the wallet.

In fact, what really distinguishes Uncle Sam's from the standard campus joints is the way its employees always try to get each order just right.

At Uncle Sam's, the meat is freshly sliced for each sandwich. The ends are cut off the bread. An extra layer of ham draped over the top holds the condiments on your hoagie. Those pesky stems are meticulously separated from the peppers.

To put it bluntly, Uncle Sam's is not a place you go on a date.

For all its merits, you should remember Uncle Sam's is exclusively take out, and about the size of a dorm room.

There is no seating, save for a rickety wooden waiting bench along one wall and the industrial flooring is worn through from years of customer traffic.

Uncle Sam's

- The Fare:
  - Cheesesteaks, hoagies, salads, chicken and seafood. Uncle Sam's also serves breakfast.

- The Cost: $2.79
  - About as cheap as it gets — cheesesteaks start at $2.79 and hoagies at $2.99.

- Dish Not to Miss:
  - The pepper steak, with three sweet and green peppers; the chef's salad ($3.50), notable for its hand-prepared, sliced ham and cheese rolls — and the cheeseburger hoagie, a more filling version of a double-cheeseburger.

To put it bluntly, Uncle Sam's is not a place you go on a date.

For all its merits, you should remember Uncle Sam's is exclusively take out, and about the size of a dorm room.

There is no seating, save for a rickety wooden waiting bench along one wall and the industrial flooring is worn through from years of customer traffic.
THE GUIDE

AMERICAN + DESSERT & COFFEE


American from page 7

Spirit of Philadelphia
Penn's Landing, 262-1449, ($$$). Lots of dining and dancing on the Delaware River, all in a heat. Fun. Live, late. Entry to the show or stroll the outer decks. Dress is casual but nice — no pants, no sneak- ers and no tank tops.

Squadron Cafe & 12th Air Force
254 S. 12th Street, 543-4858 ($). Open 5 p.m. to 11 p.m. Week- end Dinners, Sunday Brunch 9 a.m. to 1 p.m., Bar, snacks and sandwich- es available in lounge. Atmosphere — Military Pub Room. Chelsea — guys and girls friendly.

Swann Lounge & Cafe
Four Seasons Hotel, 1 Logan Square, 963-1500 ($). Quiet, with just live on Friday and Saturday night — cozy space attracting mostly hotel guests and conventioneers.

Tavern on Green
21st and Green Streets, 236-6767 ($). Since 1979, Tavern on Green has been serving the Art Museum area with a menu that runs the gamut from light snacks to hearty fare combining a variety of ethnic flavors. We serve lunch, dinner, and Sunday branch (barbered chicken mulled). We serve a large variety of beer (without 64) both in the bottle and on tap. We have a great julep. Our staff is friendly and cute. So if you're nearby, we suggest you give us a try.

TGI Friday's
500 South 2nd Street ($$). The original restaurant known for a wide variety of great food and great times. Open for lunch, dinner, late night and brunch.

The Hard Rock Cafe
3929 Sansom Street, 222-5440 ($$). Great for atmosphere. Close to campus for a beer and bar food.

The Bourse
55th Street between Chestnut and Market streets, 629-0300 ($). Opposite the Liberty Bell. Many come for its architectural beauty and historic value. The first commodities exchange built in the U.S. in 1895. The magnificent atrium, wrought iron staircases and Corinthian columns make a perfect setting while enjoying foods selected from a wide variety of food shops. Gifts, souvenirs, greeting cards and remember- ables are available in The Shops.

The Irish Rambles
24th and Chestnut Street, 969-9458 ($$$). Soups, salads, menu and sandwiches with a Philadelphian flare. Lots of hearty, hearty fare — and beers to match, including Guinness and ales on draft. Exotic options include corned beef and reuben — a “reuben sandwich” (Irish bacon) and lots of choices with mushrooms. Live entertainment too.

The Palm
30th Street, 564-PALM ($$$). In the Bollinger Hotel, one of the best steak restaurants in the city. Prissy but worth it. While the lobster, steak, lamb and veal is made to order, note in the portrait gallery of famous Philadelphia faces.

The Shops at Penn Food Court
3410 Walnut Street, 222-0890 ($$). Our food court has nine or- chers offering a wide variety of foods including cheeses, pizza, deli, sal- ad, burgers, Baked, Oriental and desserts. The Shop at Penn has a Cinnamon and two new operations this year: Donuts and Tastee Cafe in addition to the other stores.

Taco Tunes
20 East Oregon Street, 561-5725 ($$$). Great meat and sandwich- es.

Track and Turf
4202 Chester Avenue, 222-9114 ($$). Happy hour Thurs. and Fri. 4 to 6. Wings, beer, fun and Karaoke.

Tony Luke's
20 South Oregon Street, 561-4725 ($$). Great for atmosphere.

Tunes
216 W. Ritthoune Square (Rittenhouse Square), 790-2533 ($$). With a quaint view of Rittenhouse Square, Trotters is an elegant combination of fine dining and a world-renowned menu. This restaurant should not be missed.

Uncle Sam's Steaks
43rd Street, between Chestnut & Market, 387-4744 ($$$). The best value in the University City area for chooestown, laugies and fries. Also serves salads, chicken and fish plates. Open every day but Sunday.

Uncle Sam's Steaks, Page 8

Uncle Sam's Steaks
43rd Street, between Chestnut & Market, 387-4744 ($$$). The best value in the University City area for chooestown, laugies and fries. Also serves salads, chicken and fish plates. Open every day but Sunday.

Uncle Sam's Steaks
43rd Street, between Chestnut & Market, 387-4744 ($$$). The best value in the University City area for chooestown, laugies and fries. Also serves salads, chicken and fish plates. Open every day but Sunday.

White Dog Cafe
310 South Broad Street, 386-9224 ($$$). Award-winning contempo- rary American cuisine with an emphasis on farm fresh ingredients. Try our Caribbean Barbequed Meat Balls with mango sauce, Pan Seared Duck Breast glazed with cherries and port, or Herb Roasted Veal Chop with artichokes and sautéed shallots, followed by our seasonal desserts. Adjourn after dinner, Tellers, features a non-smoking piano bar with music Wednesday through Sunday and standy- telling on Tuesday. Eclectic gift shop, The Black Cat, for after dinner browsing.

Who's On Third
700 South 3rd Street, 625-2836 ($). Irish bar and nightlife.

Dessert & Coffee

10th Street Pourohuse
282 S. 10th Street, 922-5626 ($$). Great coffee and baked goods.

Basket Bobins
3920 Walnut Street, 262-0731 ($). Have a seat at Bar. Featuring chocolate, cappuccino and Paella frittatas. 19 Great ice cream and yogurt flavors, including fat free and light varieties. Also featuring soft serve and fruit smoothies, plus caloric menu ice cream and yogurt

Rut & County Coffee Co.
300 South Street, 207-2120 ($$). Also located at 3430 Sansom Street (6725). Fresh roasted coffee, pastries, live entertainment.

Cafe Trio
411 South 40th Street, 243-5507 ($). Wole Philly's most delicious cup of coffee, a little of everything soundtrack: a changing exhibit from some of Philadelphia's finest artists and contacts. Including the times. Featuring espresso, Irish tea, cheese & veggie sandwiches, soups and a Saturday target bar: whitefish, fis, tomatoes, etc. from 11 a.m. to 3 p.m.

Capriccio Cafe & Espresso Bar
1711 Locust Street at the Mutter Hospital, 215-4797 ($$$). Espresso, cappuccino and specialty coffee drinks as well as sandwiches, salads and desserts — great place to hang out, study or just relax.

Chato's
3800 Locust Walk, 498-7858 ($$). Chato's located at the base of the University of Pennsylvania's Locust Walk dormitory provides students with a place to gather, grab a light snack, get a cup of cappuccino from our Gen's Beans coffee shop and relax in a warm setting in the center of campus. Chato's also features a bakery selling frosted cookies, cookies and other pastries. New Age Beverages are also featured. A Taco Bell Express is housed in Chato, as well as Parisian's Italian Cafe Pesto Can Only

Cinnabon
39th and Walnut streets, 387-1142 ($). The ultimate Cinnabon.

Roll — made with the world's finest cinnamon and an irresistible cream cheese frosting. Great coffee, expresso and cappuccino.

Fisrumont Bagel Institute
267 South 19th Street and 2501 Olive Street, 756-2222 and 253- 2259 ($). Assorted cream cheese spreads, bagel sandwiches, muffins, scones and cookies.

Hillier's
Shops at PHS, 34th and Walnut streets, 387-6837 ($). Classic New York ice cream spot.

Kulmhayar's
Head House Square at 2nd & Lombard streets, 922-0717 ($). Presents the best tasting all-natural, cold-brewed coffee you've ever tasted. Try the chocolate chip, the famous Head House Square — delicious vanilla treats loaded with chocolate and walnuts — and all of the newest creations including white chocolate macaroons, cranberry walnut and honey pecan. Basset's ice cream, milk- shakes and specialties also served.

La Colombe
130 South 19th Street, 663-0860 ($). Our cafe serves as a show- case for our roasting company, offering what many believe to be the best blended coffee available. With the exception of two例外, we offer only a limited selection of foods, namely fine French morning and evening pastries.

Millenium Coffee
212 South 12th Street, 731-9798 ($$). Also located at 1523 Locust Coffee and expresso beverages of the finest quality. Large selection of desserts and non-coffee beverages as well as sandwiches and white bean soups. Millennium is a smoke free environment. Open every day until midnight.

More Than Just Ice Cream
1341 Pine Street, 574-0888 ($$$) Sandwiches, Light ice cream. Incredible apple pie. All desserts made in-house.

Mullens 'n More
Houston Hall Mall, 34th and Spruce streets, 998-5881 ($). Like the name says, So many multis varieties, it boggles the mind.

My Favorite Muffin
214 South 21st Street, 222-5939 ($$). Tons of variety of muffins, bagels and cream cheese spreads. Also, Italian sodas, cof- fee, expresso and cappuccino. The place to be after a tough work day.

NEW Leeky House®

A PHILADELPHIA TRADITION for over 42 years

We Don't Do Shorties!
We Don't Do 6-inches!

My Favorite Muffin
214 South 21st Street, 222-5939 ($$). Tons of variety of muffins, bagels and cream cheese spreads. Also, Italian sodas, cof- fee, expresso and cappuccino. The place to be after a tough work day.

NEW Leeky House®

A PHILADELPHIA TRADITION for over 42 years

We Don't Do Shorties!
We Don't Do 6-inches!

The ONLY place in University City to get a REAL Hoagie

Hoagies

Sandwiches

Buffalo Wings

Chicken Steaks

Chicken Fingers

Burgers

Shakes

Fries

Onion Rings

WE DELIVER ALL DAY

4034 WALNUT 387-0905

See DESSERT, page 15

Hoagie House®
“Nowhere within walking distance of campus will you find a better value than Uncle Sam’s.”

Accept no imitation for Uncle Sam’s genuine Philadelphia cheesesteak

By Jeff Wieland

With Lee’s Hoagie House, Allegro’s Pizza and Billybob’s battling a fleet of food trucks for a piece of the University City cheesesteak-hoagie market, it is rare indeed for a hungry Penn student to journey north of Chestnut Street for a pepper steak — a place where college students travel in groups, and never after 10 p.m.

Unfortunately, it is also the home of Uncle Sam’s Steaks, a fast-food gem that has long been one of the West Philadelphia community’s best-kept secrets.

Wedge between a tiny bar and a discount store along 40th Street between Chestnut and Market, Uncle Sam’s operates less than two blocks off the beaten path. Yet it perennially includes few Penn students among its clientele.

This is a shame for patron and proprietor alike, for nowhere within walking distance of campus will you find a better value than Uncle Sam’s.

A quick glance at the menu, which includes the staple items — cheesesteaks, hoagies, fries, salads and burgers — along with an array of chicken and seafood plates, leaves you with no doubt that Uncle Sam’s offers the cheapest across-the-board prices anywhere near campus.

Cheesesteaks start at $2.79, and you probably can’t dream up a concoction that will run you much more than three bucks. Options on the special platter menu pile a healthy helping of fries around various deep-fried fish and poultry combinations, all hovering below $5.

And with a Student Advantage card, Uncle Sam’s knocks another 10 percent off your bill.

The obvious fear is that with cheap rates comes cheap food — rest assured, Uncle Sam’s is as good for the palate as the wallet.

In fact, what really distinguishes Uncle Sam’s from the standard campus joints is the way its employees always try to get each order just right.

At Uncle Sam’s, the meat is freshly sliced for each sandwich. The ends are cut off the bread. An extra layer of ham draped over the top holds the condiments on your hoagie.

Those pesky stems are meticulously separated from the peppers.

This is a shame for patron and proprietor alike, for nowhere within walking distance of campus will you find a better value than Uncle Sam’s.

For all its merits, you should remember Uncle Sam’s is exclusively take-out, and about the size of a Quad dorm room.

To put it bluntly, Uncle Sam’s is not a place you go on a date. But for the discerning campus consumer who doesn’t mind walking an extra block for a better value, Uncle Sam’s is really the superior alternative to the standard campus steak joint.

Uncle Sam’s Steaks

- The Fare: Fast Food
- The Cost: $2.79 and hoagies at $2.99.
- Dish Not to Miss: The pepper steak, with three kinds of peppers.

To put it bluntly, Uncle Sam’s is not a place you go on a date. But for the discerning campus consumer who doesn’t mind walking an extra block for a better value, Uncle Sam’s is really the superior alternative to the standard campus steak joint.

Chinese Restaurant

Authentic Hong Kong Cuisine

on campus location

Located on 39th Street
(Between Chestnut St. & Sanson St.)
Philadelphia, PA 19104

Tel: (215) 385-1802
Fax: (215) 386-4505

We Have Delivery Service with $10.00 Min. Order
$0.75 Delivery Charge
Less than $10.00, $1 delivery charge

NEW HOURS:
MON. - THURS.: 11:00 AM - 10:00 PM
FRIDAY: 11:00 AM - 11:00 PM
SATURDAY: 2:00 PM - 11:00 PM
SUNDAY - CLOSED

Quaker • Visa • Master • AE Cards Accepted

REASONABLE PRICED
DELIVERY SERVICE • TAKE OUT MENU
DINING ROOM

Chinese Restaurant
Authentic Hong Kong Cuisine

on campus location

Located on 39th Street
(Between Chestnut St. & Sanson St.)
Philadelphia, PA 19104

Tel: (215) 385-1802
Fax: (215) 386-4505

We Have Delivery Service with $10.00 Min. Order
$0.75 Delivery Charge
Less than $10.00, $1 delivery charge

NEW HOURS:
MON. - THURS.: 11:00 AM - 10:00 PM
FRIDAY: 11:00 AM - 11:00 PM
SATURDAY: 2:00 PM - 11:00 PM
SUNDAY - CLOSED

Quaker • Visa • Master • AE Cards Accepted
**AMERICAN** from page 7

Spirit of Philadelphia
Piers & Landing, 909-5199 ($SSS) Late oiling and dancing on the Delaware River, after in a boat. Fun, fun, fun. Enjoy the show and sit under the stars. Deals is casual hot rod - no kids, no smoking - no noisy neighbors.

Squash Court & 12th Air Command
255 S. 12th Street, 545-8888 ($$) Open 5 p.m. to 11 p.m., Wed. Sat. Dinner, Sunday Brunch noon-4 p.m. Bar, beers and sandwiches available in lounge. Atmosphere - Mellow Pub Room.

Sweat Lounge & Cafe
4th Seasons Hotel, 1 Logan Square, 963-1000 ($$$) Quiet, with jazz live on Friday & Saturday nights — cozy space attracting mostly hotel guests and conventioneers.

Tavern on Green
212 Green Streets, 235-6787 ($$) Since 1979, Tavern on Green has been serving the Art Museum area with a menu that rotates from light shocks to heavier fare containing a variety of ethnic flavors. We serve lunch, dinner, and Sunday brunch.

**DESSERT & COFFEE**

10th Street Poshouse
262 S. 10th Street, 922-5249 ($$) Great coffee and baked goods.

Back in Robins
3905 Walnut Street, 382-0731 ($$$) Have a blast at R&B. Featuring chocolate, cappuccino, and Paradise Island. Great for coffee and yerba mate flavors, including fat free and light varieties. Also featuring soft serve, fruit smoothies, plus celebration in cream and yogurt cakes.

Bucks County Coffee Co.
4200 Logan Square, 821-7189 ($$$) Also located at 3401 Sansom Street (8222). Fresh roasted coffee, pastries, live entertainment.

**Slanted Out Outlet**

The Pastry Pennsylvania
201 S. Brood Street, 545-4444 ($$) In the Bourse. Great for coffee, espresso, and cappuccino. The place to be after a tough work day.

Millennium Coffee
212 South 22nd Street, 731-0978 ($$$) Also located at 1521 Locust. Coffee and espresso beverages of the finest quality. Large selection of desserts and non-coffee beverages as well as sandwiches and whole bean coffee.

**The GUIDE**

**THE GUIDE**


American & Dessert & Coffee

**AMERICAN**

Spirit of Philadelphia
Piers & Landing, 909-5199 ($SSS) Late oiling and dancing on the Delaware River, after in a boat. Fun, fun, fun. Enjoy the show and sit under the stars. Deals is casual hot rod - no kids, no smoking - no noisy neighbors.

Squash Court & 12th Air Command
255 S. 12th Street, 545-8888 ($$) Open 5 p.m. to 11 p.m., Wed. Sat. Dinner, Sunday Brunch noon-4 p.m. Bar, beers and sandwiches available in lounge. Atmosphere - Mellow Pub Room.

Sweat Lounge & Cafe
4th Seasons Hotel, 1 Logan Square, 963-1000 ($$$) Quiet, with jazz live on Friday & Saturday nights — cozy space attracting mostly hotel guests and conventioneers.

Tavern on Green
212 Green Streets, 235-6787 ($$) Since 1979, Tavern on Green has been serving the Art Museum area with a menu that

**DESSERT & COFFEE**

10th Street Poshouse
262 S. 10th Street, 922-5249 ($$) Great coffee and baked goods.

Back in Robins
3905 Walnut Street, 382-0731 ($$$) Have a blast at R&B. Featuring chocolate, cappuccino, and Paradise Island. Great for coffee and yerba mate flavors, including fat free and light varieties. Also featuring soft serve, fruit smoothies, plus celebration in cream and yogurt cakes.

Bucks County Coffee Co.
4200 Logan Square, 821-7189 ($$$) Also located at 3401 Sansom Street (8222). Fresh roasted coffee, pastries, live entertainment.

**Slanted Out Outlet**

The Pastry Pennsylvania
201 S. Brood Street, 545-4444 ($$) In the Bourse. Great for coffee, espresso, and cappuccino. The place to be after a tough work day.
**Philadelphia Fish & Co. prepares a large selection of shellfish and pasta**

By Kara Blond and Laura Dwyer

In the heart of downtown's Society Hill, Philadelphia Fish & Co. combines fine dining and a relaxed atmosphere — creating the perfect spot for an intimate meal for two or dinner with the folks.

True to its name, the restaurant highlights a number of fish dinner options nightly, including salmon, cod, tuna, snapper and striped bass among others.

The menu also features a host of seafood entrees such as lobster and a shellfish medley, including scallops and shrimp. Topping off the entree options is a made-to-order pasta special that combines Italian sauces and seafood specialties. Main courses range in price from $12 to $20.

As appetizers, we selected crab quesadillas and fish soup, two of the many options, which range from ornamental salads to an extensive raw bar.

The large portion of quesadillas came beautifully garnished with salsa, sour cream and greenery, and were spicy, crispy and stuffed with crab meat. Not only were they delicious, but the presentation of the platter set the tone for the evening, with its bright colors and artful design.

The cream-based fish soup was tasty, though almost too rich. It included small chunks of fish and a variety of vegetables, not quite on par with the rest of dinner.

The main course came next, a cajun-crusted seared tuna steak, cut into strips and served over thin Asian noodles. Topped with a spicy mustard sauce, the fish was garnished with steamed vegetables. While not for the unadventurous eater, the near-raw fish was mouth-wateringly delicious, as well as eye-wateringly spicy.

We also tried the jumbo shrimp stuffed with crab meat, served over steamed vegetables and garlic mashed potatoes. We almost had trouble finishing the very large portion — almost. While very rich, the stuffed shrimp were excellent.

The presentation — of both dinners — was unparalleled. Each plate came with a tasty sauce drizzled across it, and powdered spices dusted the edges. Sprigs of greenery decorated the center of the platters, and the bright-colored vegetables highlighted the delicate colors of the seafood. In addition, we tried a dry white wine with dinner, recommended by our helpful waiter.

Without being conspicuous, we also eyed the pasta dishes of our neighbors in the dining room. They included large portions of seafood and noodles and looked scrumptious.

For dessert, we tried the tiramisu, served chilled with lady fingers and whipped cream, was also an excellent choice. A drizzled white chocolate sauce gave the dessert a final perfect touch.

The waitstaff was courteous and efficient, lending an air of casual professionalism to the evening.

The waitstaff was courteous and efficient, lending an air of casual professionalism to the evening. The busy bar — a great place to catch a game and a drink — graced one end of the room, yet did not interfere with the restaurant's cozy atmosphere.

Philadelphia Fish & Co. is a rare find for the avid fish eater, offering a range of options at quite reasonable prices.

*The Fare: ELEGANT*  
Salmon, cod, tuna, snapper and striped bass, along with a variety of pasta dishes.

*The Cost: $$$*  
Dinner for two should cost between $50 and $60, with tip.

*Dish Not to Miss:*  
The specials are always worth checking out.

207 Chestnut Street  
Old City • (215) 564-6010

**HAVE YOU HERD?**

"the sun never sets on our empire of beers"

Our fine pub serves such a wide variety of beers and other beverages you’ll wonder how you were ever satisfied anywhere else. In fact, our wide selection rotates periodically to ensure a new and exciting experience every time you visit us.

OPEN-Weekdays 'til 1:30 am • Saturday 'til Midnight • Sunday 'til 11 pm

A publicly Traded Company - NASDAQ - "PUBS-E"

**HAVE YOU HERD?**

"sunken treasure found in centre city"

What to do while enjoying the treasureous flavour of our uniquely prepared beverages? Savor diving into one of our many entrees, appetizers or desserts! Our freshly prepared menu will make your mouth water.

OPEN-Weekdays 'til 1:30 am • Saturday 'til Midnight • Sunday 'til 11 pm

A publicly Traded Company - NASDAQ - "PUBS-E"
Elegant and intimate, Chanterelles mimics an exclusive New York bistro

By Lauren Shaffer

Although located in Center City, Chanterelles makes its patrons feel as if they are in New York City.

Its simple, elegant atmosphere and small seating area — it only fits 35 — create an intimate setting, while maintaining sophisticated quality. Very small tables add to this effect, as do the cream colored walls of the restaurant’s one small room which are covered with paintings and fresh flowers.

The Asian-influenced, contemporary French food fits perfectly with this scene and the quick, helpful service makes going to dinner at Chanterelles a total escape from Philadelphia.

We were seated in a corner next to a painting of a bird resting on the corner of a bird’s nest. A tree branch and another bird’s nest stuck out of the wall above it.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.

Our waiter brought us an extensive menu and wine list and introduced us to Chanterelles' five course degustation menu, which changes daily and includes an appetizer, fish, foie gras, entree, and a dessert sampler. The restaurant offers an all vegetable tasting menu, a prix fixe menu, and a la carte items.

With so many delicious possibilities...we had trouble deciding what to order.
Philadelphia's Best Parties
A special place is the first step toward a successful event whether it's a banquet for 500, a cocktail party for 15, or a corporate meeting for 50. The Warwick Hotel, a historic landmark in Center City, will provide critically acclaimed cuisine, lavish service, and a unique old world ambience unlike those ordinary hotel chains.

For information and reservations please call our Meeting Event Planner at (215) 545-3200.

P.S. We cost less than you think.

We Do Philadelphia Best

The Warwick

PHILADELPHIA

1701 Locust Street, Philadelphia, PA 19103 • (215) 735-6000 or (800) 523-4210

TANDOOR INDIA
106 S. 40th St. Philadelphia PA 19104

(215) 222-7122

Exotic Indian Cuisine

Vegetarian & Non-Vegetarian Specialties

* Mentioned in Philadelphia Inquirer's Table Talk with John Carr

"Tandoor India is a hit with those in the know" - Philadelphia Inquirer By Gerald Elter (Food writer), June 12, 1992

City Paper Choice Award Best Indian Restaurant in Philadelphia, July 17, 1992
City Paper Choice Award Best Tandoor Chicken in Philadelphia, October 28, 1993
"Best of Philly - 1993 "Best Indian Restaurant"

All You Can Eat, 30 Item Buffet, Including Salad Bar

Lunch Buffet
Monday thru Sunday
Noon till 3 PM
$5.95

Dinner Buffet
Monday thru Sunday
4:30 to 9:45 PM
$8.95

20% Discount with Student ID.

With this Valuable Coupon

If you spend $25 or more, you will receive $8.00 off your total bill

(Not valid with other discount. Not valid for buffet. Not valid on Sundays.)

Exp. 5-31-97

Remember Haight in '67, Jimi and Janis in '68 and very little of '69? Those nostalgic for the Age of Aquarius appreciate cups of Sumatra Decaf. A mellow brew, with a heady, herbal aroma, it's naturally decaffeinated so it's always Karma friendly.

BUCKS COUNTY COFFEE CO.

Catch Sumatra Decaf (appearing with Cream)
at our cafe house,
3430 Sansom Street
or 4005 Locust Street

cafe Sorella
Restaurant and Catering

Our Old City Location or Your Home or Office.

Private Room
Perfect For:
- Semi Formals
- Department/Club meetings
- Faculty Dinners
- Graduations

For more information and free menu call our catering consultant
David Rhoads at: 215.592.7075

314 North 4th Street • Philadelphia, PA 19106
215.592.7075
Sleek club features upscale cuisine

By Lisa Levenson

I’d often passed Circa — on the bus, in a cab, on foot — and peered surreptitiously inside, wondering what famously fashionable and wealthy people were dining, drinking and dancing the night away.

When I finally entered for dinner with a friend last week, emboldened by a reservation, I wasn’t disappointed. The lights were low, the bar was crowded with good-looking people in suits (except for one couple in jeans, standing nearby) and the atmosphere oozed elegance.

The waitstaff, dressed in black from head to toe, bustled noisily around the dining room as we studied our menus and the extensive wine list. The dining area in the rear of the restaurant converts to a dance floor for exotic weekend parties.

Appetizers range from $4.75-$12.50, and after the requisite indecision, we planned to split the portobello mushroom. Our waiter said it would be too small, so we also ordered the King Shrimp Martini with Stoli chili cocktail sauce.

Fortunately or unfortunately, our waiter was wrong about the portion sizes. The mushroom dish included two enormous mushroom caps, marinated and grilled, resting on creamy, cheesy polenta. Three jumbo grilled shrimp arrived on another plate, resting on a sweet pea fritter (like a GardenBurger) and a pile of warm wilted spinach with pine nuts. Both were excellent. Soups at Circa are $3.75 and salads range from $4.95 for field greens to $7.50 for Thai shrimp and squid. We opted to skip both soup and salad, however, and vetoed the varied pasta options ($11.50-$19.75), since we regularly cook spaghetti at home.

Serving room for the main plates, which range in price from $12.50 to $19.50, was the right decision. Choices on this section of the menu include roast duck, lamb chops, steak, tuna and sea bass. There’s a veggie plate, too, which arrived steaming, piled high with another sweet pea fritter and more wilted spinach.

The veggie plate also boasted porcini mushrooms, roasted red pepper, a vermicelli pasta cake, asparagus and a sweet potato pancake. My friend found the spinach somewhat oily, but enjoyed the rest of the dish.

I had the salmon osso bucco, a tender salmon filet with a large scallop in the center. It was pan-seared with spices and served in a peppercorn sauce with asparagus and cheddar rice on the side. I didn’t find a single bone in the moist fish, which in itself is noteworthy enough to warrant a return trip to Circa.

Although we thought we were full, the dessert tray beckoned, filled with freshly baked treats like mocha cheesecake in an Oreo crust, a flaky apple tart and banana bread pudding. We chose the chocolate amaretto espresso nutella terrine, a rich, melt-in-your-mouth chocolate slab served with raspberries — and too much to finish alone.

Circa’s home is one long, relatively narrow room. The blue gas jets that twinkle in wrought-iron stands along the walls and the impressively high, ornately painted ceiling give it a church-like feel.

Once we’d polished off our terrine, it was clear the restaurant had lived up to our first impression. It’s a sanctuary away from the noise and traffic of Walnut Street, where good food, intriguingly presented, is a religion.
"For first-time diners...it's an experience."

Fine food, wine always en vogue at Le Bec-Fin

By Scott Miller

To say the least, Le Bec-Fin has built a name for itself. Rarely can a restaurant boast name recognition outside of its home city. But this five-star French restaurant has attained a nation-wide reputation for excellence — a well-deserved honor.

For those who have never feasted on French cuisine before, quickly eliminate the notion that pheasant under glass is the cornerstone of the menu. In fact, the selections were surprisingly well-rounded, especially the seafood selection, featuring Le Bec-Fin's crab cake — the restaurant's signature dish.

But for first-time diners, Le Bec-Fin is not just a good meal — it's an experience. The walk to our table for a late-afternoon lunch wound through a tiny dining room into a slightly larger room holding no more than two dozen tables.

The decor was reminiscent of post-rococo France, with the pink walls laden with mirrors and carved molding. Any rumors of pretentious atmosphere were quickly dispelled as my companion and I took in the packed, and surprisingly loud, dining room.

The lunch menu includes a three-course version of the six-course dinner menu, at only a third of the cost. And although at $36 lunch is still expensive, the satisfaction to your palette is priceless.

After being seated, waiters draped napkins across our laps and opened menus for our inspection. The waitstaff was also extremely helpful at deciphering the French dish names and helping us choose dishes.

The appetizers all tease the eye, offering unique combinations. Included in the selection are specials like the chef's salad creation, I tried one concoction featuring tepid, sliced duck, served over various greens and topped with tiny potatoes, all bathed in a light vinaigrette. On the other side of the spectrum, my companion tasted a rosoto dish, with saffron and shrimp — topped with an edible square of post-rococo France, with the pink walls laden with mirrors and carved molding.
Come in for the Fish and don't get Fresh with our Lobster. It'll only cost you a couple of Clams. Remember, at Seafood Unlimited, the world is your Oyster. When dining out, don't settle for a Lemon, you won't yawn at our huge Prawn. So, if you're feeling sad and Bluefish and you wish you were Red and Snapper, sit back, Smoke Fish, relax and Blow off the Steamed Lobster at

Seafood Unlimited
270 South 20th Street
Between Spruce and Locust
732-3663

Discounted Parking at Rittenhouse Garage Don't Flounder Around With The Amateurs
“Take a short trip to the capital of India...”

New Delhi offers a true taste of India

By Raj Mehta

With the myriad of Indian-style restaurants near campus, students looking for a change from the usual cheesesteaks and tacos need not look far.

New Delhi, on the corner of 40th and Chestnut streets, enables one to experience the rich flavors of Indian cuisine. The restaurant’s motto — “Take a short trip to the capital of India, right in the heart of University City” — rings quite true. New Delhi manages to create an authentic atmosphere while maintaining a simplicity that allows the food to speak for itself.

The menu offers a variety of Indian dishes, both vegetarian and non-vegetarian, which are virtually the same as what you would find in India. The menu even includes several beers popular in India. If you prefer New Delhi serves a multitude of cocktails at its well-stocked bar.

When you visit New Delhi, however, heed this advice: be hungry. The portion sizes are enormous. The chicken dish I ordered came with a bowl of spiced rice that could have been a meal by itself. In addition, it was accompanied by a lentil dish, onions and numerous sauces and chutneys. It was enough food to fill the largest of stomachs.

If your stomach is of the bottomless variety, the restaurant offers an $8.95 dinner buffet ($5.95 for lunch) where you can eat as much as you can handle.

The buffet is also ideal for those new to Indian food, who want to sample the variety of tastes. It includes an impressive smorgasbord of dishes from the menu, so you can sample everything. You can be sure to find something you like on the buffet.

If you are still hungry after the main course, several desserts are available, ranging from ice creams in Indian flavors like mango to more traditional options. It is much more likely that your stomach will shout an emphatic “No!” when the waiter asks whether you’d like dessert. This problem is covered. Located in the front of the restaurant is a display of a dozen desserts you can take home and eat when your stomach is finished digesting.

If you like Indian food, or even if you have never tried it, New Delhi is worthy of a visit. The food is delicious (and plentiful), the service is friendly and the price is good (even better with a 20 percent student discount). For a night out or a nice lunch break, visit New Delhi and find out what Indian food is all about.

Lunch at Le Bec-Fin remains a bargain at $36 per plate

Just when you think the meal couldn’t get better, the four-story dessert tray comes wheeling out, covered with soufflés, seven-layer chocolate cakes, pumpkin cheesecake and a marvelous fruit tart that tastes like the blackberries, blueberries and peaches had been freshly picked that morning. With a hot cup of cappuccino, espresso or even a regular French roast, the meal culminates into a wonderful closing.

Dinner, at a fixed price of $102 a plate, is a six-course festivity, including several additional menu items.

Dining is on a scheduled basis, with two lunch and three dinner seatings, as the lunch takes over two hours to complete, and dinner three to four hours.
**CONTINENTAL** from page 35

**Continental Menu** served

**Fine Indian Cuisine**

**Catering for special occasions**

**Special 50% off on Sunday dinner entrées until Dec. 31!**

**Lunch**
- Mon.-Fri. 11:30 am - 3 pm
- Sat.-Sun. 12 noon - 3 pm

**Dinner**
- Mon.-Thurs. 5 pm - 10 pm
- Fri.-Sat. 5 pm - 10:30 pm
- Sun. 5 - 9:30 pm

**1903 Chestnut Street, Philadelphia, Pennsylvania 19103**

(215) 575-1199 • Fax 575-0779 (Corner of 19th and Chestnut)

---

**Reading Terminal Market**

12th and Arch Streets, 922-2317. (S) This place is Philadelphia. A real wet. One meal and you are set to return. Many local foods under one roof. The market has more than 60 stalls with local foods from up-country farms, as well as delicacies from around the world.

**Benrubi's**


**Restaurant School**

4207 Walnut Street, 222-4200. (S) Sample food prepared by the chefs of tomorrow. Fixed price.

**Savannah International Cafe**

69-1/2 2nd Street, 925-2317. (S) Antique bar with working fireplace.

**Sereno**

26 South 2nd Street, 929-0770. (S) With its brick wall, wood burning stove and carpets from Afghanistan. Sereno is a neighborhood restaurant featuring Indonesian chicken satay, Javanese pork, Chinese red chilies and chicken penut.

**Smart Alex**

36th and Chestnut Streets, 386-5556. (S) Moderately-priced steaks, seafood, chicken, burgers, sandwiches, pasta and salad bar at lunch. Late night menu and entertainment.

**The Elephant and Castle Pub & Restaurant**

South 18th and Merton Streets, 751-9977. (S) Not only do you need to see it, you need to experience it. The newest in a wonderful family of British-Pub style restaurants here in North America. Some you need to experience it.

**Arlo's**

2103 W. Arch Street, 767-3455. (S) World-class sso a

**Palladium Restaurant and Bar**

3011 Locust Street, 387-0010. (S) Continental fine food dangers,you need to experience it. The newest in a wonderful family of British-Pub style restaurants here in North America. Some you need to experience it.

**PT's Restaurant**

30th Street and Cavan Boulevard, 386-3033. (S) PT's, in the lobby of the Penn Tower Hotel. Independence Hall is on one side by a semicircular wall of glass. A light lunch menu, and an dinner menu which changes from Penn to light menu. Also features a menu which changes from Penn to light menu. Also features the Loew's banners above the entrance. Spectacular Sunday Brunch at the Loew's banners above the entrance. Spectacular Sunday Brunch at the

---

**War saw Cafe**

306 South Sixteenth Street • Philadelphia 215.546.0204

**Lunch & Dinner**

**Serving Philadelphia's Freshest Fish for Over 20 Years**

**Dial**

**SEAFORD UNLIMITED**

It's Back!!!

1 1/8 lb Fresh Fish for Dinner $10.95

270 S. 20th Street • (Between Spruce & Locust)

See CONTINENTAL, page 21.
“Sfuzzi strives to create imaginative, great-tasting Italian food, made from the freshest ingredients available.”

In Center City, ‘classy’ Sfuzzi is the place to go for drinks, pasta and fun

By Amy Lipman

Looking for a fun but classy place to have an Italian meal? Sfuzzi offers its customers two options — you can sit by the bar and watch the ball game and soak in the music. Or, you can dine upstairs and enjoy a more subdued, romantic atmosphere.

Either way, you are in for a delicious treat.

It is simply a must to kick off your dining experience with the Frozen Sfuzzi, described by USA Today as “the perfect proportions of champagne and peach puree.” Three sizes of this fruity treat are available — regular ($4.50), large ($5.25) and ridiculous ($14.95). In order to preserve our palates for the meal to come, we passed up the ridiculous size and settled for a regular.

According to “The Sfuzzi Story” outlined on the back of the menu, the restaurant strives to “create imaginative, great tast-
"[The menu is] just long enough to satisfy any taste and just short enough to make a choice as easy as possible."

Fri Sat Sun’s cozy ambiance makes diners feel at home

By Jason Giardino

Friday Saturday Sunday is the epitome of low-maintenance fine dining — simple, cozy and very friendly. The food is excellent, and the atmosphere is as comfortable as your living room.

Unlike many fancy restaurants that maintain an air of stuffiness, with pretentious waiters and impossible-to-pronounce entrees, Friday Saturday Sunday just makes you feel at home.

In fact, walking into the restaurant feels like walking into a warm home. Its small size and pleasant lighting give the restaurant a very personal feel.

Keeping with the theme of comfort, the menu is basic but varied. Rather than assailing the customer with an endless selection, Friday Saturday Sunday presents a menu that’s just long enough to satisfy any taste and just short enough to make a choice as easy as possible.

For starters, many diners can’t help but sing praises of the cream of mushroom soup. If you’re looking for something a little different than a house salad (although theirs is quite good), try the tomato and fresh mozzarella salad, served with a balsamic vinaigrette.

Friday Saturday Sunday’s cuisine is primarily American. Seafood options include grilled salmon, poached striped bass with white wine butter sauce and classic crab cakes. Meat entrees range from a baby rack of lamb to filet mignon to grilled pork with mango chutney. And be it chicken dijon, roast cornish hen or roast duck, there’s an outstanding variety in the poultry department.

Vegetarians need not worry.
Sfuzzi lives up to its reputation for fresh and plentiful Italian cuisine

**SFUZZI** from page 18

wood burning oven.

My companion and I opted to start our meal with an order of tomatoes and mozzarella. We found it to be a pleasant opener — the tomatoes were not too oly and the cheese was fresh.

While we waited for the rest of our meal, the waiter brought us several helpings of homemade bread with olive oil — a welcome alternative to bread and butter.

For our main course, I enjoyed sweet lobster ravioli — herb egg pasta stuffed with lobster, ricotta in a pesto tomato basil sauce and snap peas. By dessert time, we were too stuffed to sample from the large after-dinner wine selection. But we did find room for the Mile High Cappuccino Ice Cream Pie — rich espresso-flavored ice cream with Oreo cookie crust, chocolate shavings and thick fudge and caramel sauces, complete with a fresh strawberry on top.

Sfuzzi offers several other delicious dessert alternatives, including Tiramisu and Italian Ricotta Cheesecake.

For your next pre-formal event, birthday celebration or romantic evening, try out Sfuzzi at Liberty Place. You won’t regret it.

**FRIDAY** from page 19

about eating only salad all night, either. The grilled vegetable plate came highly recommended. With portabello mushrooms and summer veggies with wild rice, pine nuts, currrants and port, it should be large enough to satisfy the hungriest of herbivores.

Food preparation reminded me of Meg Ryan as Sally Albright from the classic romantic comedy, *When Harry Met Sally.* Remember how she ordered everything ‘on the side?’ Friday Saturday Sunday believes in the same principle — my crab cakes included a generous side of some of the best tartar sauce I’ve ever tasted, while my date’s chicken tortilla dish came with a large and delicious serving of fresh guacamole.

Rather than drowning the food in the chef’s favorite special sauce, Friday Saturday Sunday allows the customer to decide how much he’d like. It’s something you don’t see too often, and it was a nice touch. Of course, what would a great meal be without some dessert? And here’s where Friday Saturday Sunday shines most brightly. There’s something for everyone’s sweet tooth.

I was fortunate enough to sample a sweet and tasty bread pudding that just blew my mind. Unlike the entrees, this treat was covered with just the right amount of sweet cream, and it was perfect. I also had a taste of a chocolate macadamia nut pie that was olympically rich without being too sweet to swallow — a true chocoholic’s dream.

The service at Friday Saturday Sunday is low-key yet personal. When we needed our waitress, she pleasantly appeared. Otherwise, she allowed us to eat and converse quietly without frequent interruption. This attitude makes Friday Saturday Sunday the perfect place to chat and get to know someone.

If you’re looking for a place to have a big banquet, look elsewhere. But if you’re trying to find a nice, quaint, romantic locale, you just can’t go wrong with this Center City restaurant named after the weekend.
CONTINENTAL from page 17

and meals. Open from 11:30am to 2pm seven days a week. Dancing
in the club Wednesday, Friday and Saturday nights. Wednesday's
feature $1.00 "You Call It" and a complimentary buffet from
5:30p.m. to 10:30p.m. and Friday & Saturday Buffet Bart and
Complimentary buffet from 10:30pm to 10pm. Private party rooms available.

Thomany
121 S. Broad Street, 772-6289. (SSS) Features fresh, eclectic Continental dishes. Casual meal at an original turn-of-
the-century marble and cherry bar. Elegant dining on the second floor and
romantic meals on the third floor balcony. There are non-smoking sections. Lunch is served 11:30-3:30 Mon-Fri, dinner 6-10 Mon-Thurs, 11 Fri and Sat and 5-9 Sun.

Tony Clark's
121 S. Broad Street, 772-6289. (SSS) Newush resort on the Avenue of the Arts, featuring an array, impressive dining room and a wide
range of delicious entrees. Dance, service and food are all fin-
rato.

Ulama's
203 Randleidge Street, 922-4152. (SSS) Romantic, candlelit restaurant located in a wine cellar. Moderate-priced dining in the club, fea-
turing live bands. Club available for private parties. 1 Block off South Street. Open Wed thru Sun.

Walden Cafe
20th and Lombard Streets, 965-1396. (SSS) Enjoy a candlelit
romance at this intimate and elegant canal-side cafe featuring American Cuisine
with an international touch.

Wino Cafe
306 S. 16th Street, 546-0204. (SSS) Eastern European cuisine such as kushka, beef stroganoff and other Polish, Russian and German
dishes including Tsaritsian kitchen, stuffed cabbage leaves, sour
kraut and barronchew. PLEASE SEE OUR AD, PAGE 17

Zucchini Blue
305 S. 11th Street, 829-0399 (SSS) One of the finest restaurants
and places to dine in the city. Enormous selection of vegetarian pastas, main dishes and grilled manutten sauces and soups. Live jazz every night.

Deli

36th Street Deli at The Sheraton
2201 Market Street, 929-4800. (SSS) Good deli food at afford-
able prices. Features fresh and unusual deli items.

Delight Builders Bakery & Gourmet Cafe
2417 Grove Street, Hamilton Hall, 222-9098. (S) The best thing
about this place is the world breakfast on a budget. Lunch is also
offered for great deli sandwiches to fresh baked rolls to bagels. Lunch is ac-
cepted between 11 and 4 Monday-Friday. Lunch is also
available for private parties. Also at The Market at 20th Street Sta-
tion and two downtown locations.

Balls Deli
30th and P street, 341-9528. (SSS) Food court favorite offers deli-style sandwiches made to order.

Famous 4th Street Deli
1001 4th Street, 976-1974. (S) A very lucky, almost New York-
like deli where neighborhood residents and other city dwellers come
together for some good combed meat, knishes and bagels. Good — but
ordered — Sunday brunches. Don't forget to try the chocolate chip cookies. PLEASE SEE OUR AD, PAGE 25

Food Tek
30 South 2nd Street, 231-1192. (SSS) Gourmet sandwiches and sal-
s, all vegetarian menus, pastas and cookies, homemade
deSSERTS, gourmet pastas, domestic and foreign beer, expresso,
cappuccino and coffee. Also at 308 South Street (593-7377).

Kool's Delicatessen
4301 Walnut Street, 223-6642. (SSS) Since 1946, famous for its en-
tertaining service, great conversations and free samples while you
wait. This place is among the best delis around. Worth the walk. Also
famous for oversized bagels and thick milkshakes. All sandwiches,
bagels, meats and veggies ordered fresh to order. Winner of 9 Best of
Philadelphia awards for deli, CRB specials, chopped liver, babka bagels and deli products.

Lunch To You
1201 Market Street, 969-0777. (SSS) Catering breakfast and lunch
only from one to one hundred.

Philade
430 South 2nd Street, 923-1886. (SSS) A new deli to the ever-
popular South Street strip.

Richard's Novafood
1201 19th Street, 569-9556. (SSS) For a great sandwich at a great
price, try Richard's Novafood. 10% discount to Penn students with
ID. Monday and Tuesday.

The New Corned Beef Academy
1495 Walnut Street, 564-6222. (SSS) The best Pastrami. Over-
stuffed sandwiches, platters and salads highlight this fun menu.
Even a great menu for everyday eating with catering for all occasions and parties. Available for private parties.

United States Bar and Grill
4359 Main Street, Merion, 463-0222. (SSS) There is an exten-
sive selection ofEquipiehalk snacks and vintage-dried Amoracia.
All new deli menu — super sized sandwiches.

Wall Street Deli
1407 Walnut Street, 563-9933 (SSS) Soups and sandwiches.

Zeh's Fifth Street Deli & Bakery
2901 South 2nd Street, 627-1001. (S) A great Jewish Deli for the past 33 years. Under same ownership. Wonderful taste of Philly in Material
Soup. Great selection of Jewish food, some kishine, from all over the world.

FRENCH

Bistro St. Tropez
2400 Market Street, 568-2029. (SSS) Best of Philly's "Best Brew-
house You Can't Find". Good reasonable French cuisine with a great
view of the river by night. Drinking specials, like Monday's Originaux.
Galette du Crabe or choose a three course prix fixe for $15.75.
Lunch Mon- Fri, 11:30 a.m. Dinner Wed-Sat, beginning at 5:30 p.m.
PLEASE SEE OUR AD, PAGE 6.

Cafe Lutecia
2301 Lombard Street, 790-9577 (SSS) A neighborhood cafe serving
croissants to millevielle, salad and sandwiches, that will save you a
trip to France.

Carbone Cafe
1126 Walnut Street, 625-9530 (SSS) Authentic French cafe serv-
ing coffee, delicatessens, imported wines and beer, lunch and dinner, an
array of homey dishes and Sunday brunch. Best of Philly, 7th-
Best Dinner Menu $15.00.

Chez Lieu
1312 Sth Street, 735-7515 (SSS) This highly acclaimed 30-
year-old restaurant features a three-course pre-theater menu, as wel-
as a five-course all-vegetable menu.

Chez Lulu
The Bellevue Christmas Building, 200 South Broad Street, 790-1210. (SSS) A delicatessan featuring French cuisine located in the
center of Center City at the historic Bellevue. The first dining
erie in Philadelphia to offer all 4 cafe items: appetizers, price range $6-$14. Chef/Owner Bruce Lms also of-
fers the Depsatural (chef's tasting) four courses at $65.00. Pre-
dine dining available for up to 140 guests. Discount varlet parking as
promisers. Award winning cuisine, opinio and chef's awards.

Chinatown
17th and Walnut streets, 563-9445 (SSS) Comfortable atmos-
phere offering traditional dishes, such as cestnalee, coq au vin, sautee Lyonnaise, ragout of calves. Friday nights offer occasional live music —
Jeanette's songs.

Le Troquet
1400 South Street, above La TruWe, 935-2908 (SSS) Features
traditional regional dishes, such as cestnalee, coq au vin, sautee Lyonnaise, ragout of calves. Friday nights offer occasional live music —
Jeanette's songs.

La TruWe
150 E. Broad Street, 905-9602 (SSS) Classic and modern French
cuisine in an elegant and romantic atmosphere. The award-winning
restaurant has been around for almost three decades. Cutting innovations.

Le Bar Lyonnais
1523 Walnut Street, 567-1000 (SSS) "One of the best diners in
France" dines to refered to as "Le Bellelieu Lie", at only a fraction..., the
price. 566, it's cozy, delicious and elegant.

Le Bec Fin
1337 Walnut Street, 567-1000 (SSS) Elegant and intimate
combination with unmatched cuisine making Le Bec Fin one of the
city's most celebrated French restaurants and Philadelphia's only fine
French dining room. Menus change seasonally. Chemical guitar music
Friday and Saturday nights. Le Bec Fin, an adjoining bar, of-
fers guests a relaxed atmosphere with stable chef owner George Per-
ner's specialties and the restaurant's many fine wines and spirits.
Vatet dining available. PLEASE SEE OUR AD, PAGE 14

Michel's
17th and Walnut streets, 563-9444 (SSS) Classic French restau-
rant specializing in classic American cuisine, an excellent wine list and specialty pastes and desserts.

Pleasant Paninis
10 South Front Street above La TruWe, 790-1095 (SSS) A Four Star and Four Dn-
oned restaurant, it's more than just dinner. It's also one of the city's best French offerings, set in a restored 19th-century man-
agement.

Craver's Path
5420 South Street, above the Charles St., 392-0780 (SSS) A Four Star and Four Dia-
jured restaurant, it's more than just dinner. It's also one of the city's best French offerings, set in a restored 19th-century man-
agement.
**Entree Express**

"Philadelphia's Premier Restaurant Delivery Services"

**WE DELIVER LUNCH & DINNER**

FROM OVER 50 OF THE CITY’S MOST POPULAR RESTAURANTS

Call for your free menu guide

CALL 413-7000 OR FAX 413-1717

$2.00 Off Delivery

with this coupon

---

**Now Serving**

**BOCCIE**

Featuring
Edy's fat-free yogurts!

Extensive Salad Bar
Featuring Fat-Free

Pizzas, Grilled Items & Sandwiches

---

**Irish Bards**

RESTAURANT & BAR

-- for a real taste of Ireland

2013 WALNUT STREET • 215-569-9585

Traditional Irish Music Session

Every Sunday

5-9pm

12 Beers on Tap

---

**Genji**

Japanese Restaurant

Serving You From 2 Locations

University City

4002 Spruce St. • 387-1583

Open 7 days

Reservations Recommended

Center City

1720 Sansom St. • 564-1720

Open 7 days

$2.00 Parking at 1728 Sansom St.

After 5:00 PM until 5:00 AM,

with Genji II Validation stamp

with Dinner of Two or more.

Nowhere Is Sushi So Well Done.
A dinner at Striped Bass will leave you conquered.

By Mike Madden

Dining out can be hit or miss. If you're lucky, you might leave a restaurant "impressed," "gratified," or — like Germany under Bismarck, "satiated." But forget all those labels. A dinner at Striped Bass will leave you conquered.

From the start, you're fighting a losing battle against the restaurant. Before you taste anything, before you've even seen a menu, the decor dazzles. Huge windows, an open kitchen visible in the back and a ceiling tall enough to hide a second dining room, give the place the perfect atmosphere for eating really good food comfortably. "Then there's the service. Though Striped Bass's price tag puts it comfortably in the upper echelons of Philadelphia dining, none of the staff has any air of pretentiousness. And everything — from filling up watering glasses to changing the cutlery between courses — gets done almost by magic. You just don't see it happen.

But no matter how amazing the pre-meal experience is, it's clear that Striped Bass puts most of its effort into the right place — the food.

Sourdough and olive bread with olive oil for dipping was waiting on the table when my date and I sat down. It took some will power to avoid filling up on the bread while we pondered the menu, printed anew each day. But when the appetizers arrived, it was clear our effort had paid off.

My steamed cherrystone clams with garlic cretones were quite tasty, but for sheer originality, nothing beat the grilled shrimp and chili sundae, with cheddar cheese and sour cream, that my date enjoyed (and that I happily finished when she couldn't!). Huge shrimp sat in a sundae dish on top of some of the best chili I've tasted in a long time. It was strange, but it worked well.

After that, unasked, the chef sent out two of the biggest scallops we've ever seen, grilled and resting on rich mashed potatoes. It was like eating butter as my date said.

My grilled swordfish was cooked perfectly, and its presentation rivaled the shrimp sundae for attractiveness. A roasted red pepper cream covered the entire plate, and the ample portion of spinach with caramelized garlic mixed in added the right stuff, in color and taste.

My date's grilled salmon was a gorgeous pinkish-orange, and it looked like the swordfish, it couldn't have been cooked any better to perfection. She enjoyed the roasted squash and beet pancakes that accompanied it, though she let me eat all of the horseradish mousse on the side of the plate.

The dessert menu was no less overwhelming than the choice of appetizers — if we could've managed somehow to eat all of it, we would've easily ordered one of each dessert. But with limited stomach room left, we settled on the two most intriguing ones.

I have rarely tasted anything as rich as my upside-down apple-pecan tart, topped by rum courant ice cream and lathered in bittersweet chocolate. It was perfect with coffee.

My date's tasty creme brulee was, she said, the first such dessert she'd ever not been able to finish, but she just couldn't eat any more. Her large capuccino washed it down.

It was all over — Striped Bass had conquered us. We staggered back to campus and didn't want to think about food for several days.

Striped Bass is open for lunch and dinner, and they offer valet parking for your parents' car when you take them there the next time they visit.

Forget resistance — it's futile. You'll leave conquered.

**THE GUIDE**

**FRENCH**

**PRICE KEY:** $ - AVG. ENTREE BELOW $7 | $$$ - AVG. ENTREE $14-20 | $$$$ - AVG. ENTREE ABOVE $20

**FRENCH** from page 21

**Striped Bass**

- **The Fare:** ELEGANT
- Variety of fish dishes and seafood options with a large selection of appetizers and desserts.
- **The Cost:** $$$ Entrees range from $15 to $30; dinner for two will run you about $30.
- **Dish Not to Miss:** Grilled shrimp and chili sundae appetizer.

3500 Assonsembaum Lane
Mansorquy (561) 523-4657

**South Street Soudakli**

599 South Street 925-9026 (5) The oldest and only authentic Greek restaurant in Philadelphia, serving seafood, lamb dishes and vegetarian food.

**Greek**

**Bombo Cuisine**

112 South 40th Street 222-6223 (5) Bombay Cuisine offers delicious exotic dishes, well worth the modest price.

**Indian**

**Bombay Cuisine**

112 South 40th Street 222-6223 (5) Bombay Cuisine offers delicious exotic dishes, well worth the modest price.

**Italian**

**1521 Cafe Gallery**

346-1521 (5) Enjoy authentic Italian fare, including homemade pastas, soups and desserts, as well as espresso, coffee and sparkling waters.

**Allegro Pizza**

3942 Spruce Street 387-0770 (5) Pizza, sandwiches, etc. Also great art. Delivery.

**Café Ettore**

414 S 2nd Street 754-3687 (5) Quaint 19th century building, private corner sitting in banquet and tables, over nine feet glass ceiling. Very neighborhood friendly. Known for well-dressed, thick sauces and pastas. Full bar with separate happy hour menu.

**Café Lido**

738 South 8th Street 922-6300 (5) Italian pastas and steakhouse. Lunch-Dinner Cocktails. Bar open 7 days. Free parking.

**Café Linde**

2063 South Street 545-8894 (5) New York-style restaurant's club. Informal & friendly. Named "Best of Philly" with great contemporary music & cuisine. One of the hottest places in the country, as seen in Rolling Stone. Dinner for two with drinks is under $25. Philadelphia Magazine named it one of the top 30.

**Café Centro**

1407 Locust Street 546-4169 (5) Casual, relaxed atmosphere. Place to be. Drinks were $5 to $7. Late night dancing.

**Café Pepe**

2337 Palmer Street 7170-1100 (5) Outstanding pizza with bittersweet chocolate. It was I have rarely tasted anything as rich as my upside-down apple-pecan tart, topped by rum courant ice cream and lathered in bittersweet chocolate. It was perfect with coffee.

**Café Centro**

546-4169 (5) Casual, relaxed atmosphere. Place to be. Drinks were $5 to $7. Late night dancing.

**Café Pepe**

2337 Palmer Street 7170-1100 (5) Outstanding pizza with bittersweet chocolate. It was I have rarely tasted anything as rich as my upside-down apple-pecan tart, topped by rum courant ice cream and lathered in bittersweet chocolate. It was perfect with coffee.
**ITALIAN**

**THE GUIDE**

**PRICE KEY: $ - AVG. ENTREE BELOW $7 + $5 - AVG. ENTREE $7-14 + $14 - AVG. ENTREE $14-20 + $20 - AVG. ENTREE ABOVE $20**

**ITALIAN from page 23**

**D’Angelo’s Ristorante**
256 S. 20th Street, 566-3805 (SSS) The elegant spot offers to cover almost every aspect of Italian cuisine, including Italian features good wine, fish, steak and pasta. Entrees. Entrees.

**Dorato’s Ristorante**
162 South 20th Street, 922-9501 (SSS) The room is as simple as the specials. From the kitchen come steaming plates of steamed mussels, eggplant parmesana, and manicotti—all on Wednesday and Thursday—plus calzone. Oldest Italian restaurant in the United States. Warm, charming, old word atmosphere. Nightly, signature specials.

**DiLallo’s**
1407 Locust Street, 564-2000 (SSS) Features include Northern Italian dishes, including veal, fish, lamb and chicken. Meanwhile, live entertainment, colorful voices of fresh flowers and rich oil meals enhance the dining setting.

**Domino’s Pizza**
3901-27 Chestnut Street, 988-2600 (SSS) The national pizza chain delivers from its on-campus base at 396 and Chestnut Street.

**Felicia’s**
1148 S. 17th Street, 756-4566 (SSS) Fun, featuring the kind of reasonable Italian food that is often hard to find. A real gem.

**Firsta Pizza Jr.**
257 S. 36th Street, 382-2919 (SSS) Quick, on-campus spot for pizza, burgers and beer. Also features an extensive breakfast menu. Firsta Pizza Jr. in the same location.

**Foglia’s**
2040 Lombard Street, 733-9426 (SSS) Healthful Italian Northern cuisine featuring vegetables, seafood, veal, chicken and pasta. Mark Hall (Weekly Press) writes, “cozier dining spot in Rittenhouse Square, romantic, casual elegance and variety of delicious entrees. One of Four of One’s Top 10 Restaurants of Philadelphia. In the same building with Foglio’s and Philadelphia.”

**Frederick’s**

**Gia Ristorante**
1340 Locust Street, 985-4669 (SSS) Authentic Italian cuisine, including market-fresh poultry, pasta made daily and pasta linked to a wood-burning oven.

**Gli Ghione**
130 N. 34th Street, 892-1665 (SSS) 30 seats — open kitchen — daily fish specials, authentic Ligurian Cucina. BYOB.

**Il Portico**
1519 Walnut Street, 567-7000 (SSS) Il Portico features authentic Italian cuisine from Tuscany, in an elegant dining atmosphere. Select from an exceptional menu featuring waiter-grown green dishes, seafood, veal, homemade pasta, breads and desserts. Open for dinner seven nights. Lunch Monday through Friday.

**Italian Bistro (Black)**
271 S. Broad Street, 110-0700 (SSS) Italian cuisine with an extensive menu featuring wood-burning brick oven, fresh pasta, fresh seafood and open-baked Bistro atmosphere.

**J & J’s Grilto**

**La Famiglia**
8 South 2nd Street, 224-2403 (SSS) Northern and southern Italian cuisine. Specials include Papa Sena’s homemade pastas — prepared daily — plus sea and fresh fish. Cloning instructions. One of Italy tonight. Passports not required.

**La Godiva**
582 E. 3rd Street, 627-7700 (SSS) Excellent northern Italian fare. One of the best deals around. Daily $13.95, three-course dinner.

**La Siena Ristorante**
Riverview Plaza, Delaware and Washington Avenues, 462-6414 (SSS) A light and airy restaurant whose chef/owner was at the Wawa House for 15 years. One specialty is the veal topped with string, creamed and mozzarella cheese in a marinara cream sauce. Perfect for pre-gym dinner when heading to the Spectrum or Vet’s stadium. At broavo dinner. Free parking. BYOB.

**La Viga**
1150 South Front Street, 336-1100 (SSS) This restaurant offers Northern Italian specials such as marinara grilled veal chop, boneless duck, grilled woodland trout, veal loin Madeleine and fettuccine. Homemade desserts and an interesting wine list are featured. Free parking.

**Ma Yo Yendato’s**
786 S. 8th Street, 982-0190 (SSS) Recipes from Northern Italy, including homemade pasta, veal, chicken and seafood. Specialties include cepelloni alla nova langel hair pasta in a vodka cream sauce tossed with salmon and caper and fruits de mare mussels, scallops, shrimp, calamari and clams over linguine. In the red white wine sauce. Delicious.

**Marcella’s**
1420 South Street, 546-1485 (SSS) A great contemporary Italian spot in the heart of Philadelphia theater district. Very casual. Also located at 7100 Benjamin Franklin Parkway 981-5555 and 401 City Line Ave. 966-5553.

**Marty’s**
1781 E. Passyunk Avenue, 463-2099 (SSS) “Cheap and good” Italian family favorites in South Philly with excellent pizza.

**Michael’s Ristorante**
604 S. 8th Street, 222-3986 (SSS) Rustic Italian located in heart of Italian Market district. Specializing in homemade pizzas, veal and seafood dishes.

**Mom’s Bake at Home Pizza**

**Monte Carlo Living Room**
150 South Streets, 925-2233 (SSS) Good Italian fare. Upscale is a romantic dining/lounge/cocktail lounge featuring nightly entertainment. Clothing restricted.

**Open Cafe**
1490 Pine Street, 545-3543 (SSS) Fresh salads, sandwiches, soup, antipasta, fresh fruit, vegetable soups, espresso drinks. Delicious. Nightly pastas specials. Best of Philly ’93 and ’94.

**Ossana Trattoria**
1633 E. Passyunk Avenue, 1701-1981 (SSS) Great neighborhood Italian atmosphere with the menu large enough to satisfy any taste. Pasta Bliss.

**Second and Walnut Streets, 288-2500 (SSS) A trendy Italian restaurant serving innovative cuisine at reasonable prices in the heart of Philadelphia.**

**Portofino’s**
1227 Walnut Street, 924-4508 (SSS) A fine Italian restaurant located near the theater district. Feel right at home as you enter a warm and cozy atmosphere. We feature many classic Italian dishes, including both classic north and south Italian cuisine, prepared by two chefs from Italy.

**Pozzello’s**
3409 Passyunk Avenue, 387-2132 (SSS) Located at the corner of Delaware and Passyunk within minutes of the many attractions of South Philadelphia. Pozzello’s features pizza, stromboli, steaks, lasagne, chicken/burger, salad, calzone and more. Great for those all-ages family get-togethers. Delivery.

**Prime’s**
2420 South 9th Street, 339-9536 (SSS) Intimate, family-style Italian dining features mussel, calamari, veal and other specialties prepared by Dominick and Charlie, the third generation of the Priori family. Closed Mondays.

**Ralph’s Italian Restaurant**
366 South 9th Street, 267-5011 (SSS) Operated and owned by the same family since 1965, and a favorite “Best of Philly” winner. Serving Italian specialties of veal, pasta and seafood. Enjoy dining in the newly restored dining room. Large second floor dining room available for special occasions and parties, as well as corporate and other events.

**Ristorante DiGiovanni**
2500 South Broad Street, 889-3121 (SSS) Featuring Roman cuisine with 20 different kinds of pasta, veal and lamb chops. Restaurant and bar with specials daily. Vegetarian dishes available and fresh salmon, tuna or seafood every day.

**Ristorante La Barca**
771 Locust Street, 292-9456 (SSS) Traditional Italian cuisine in an elegant setting, specializing in fresh fish.

**Ristorante Panorama and Wine Bar**
14 North Front Street, 922-7800 (SSS) Contemporary Italian cuisine in a setting of warm woods and crisp white linens. The wine bar is a draw for every wine connoisseur — $25 different wines by the glass.

**Ristorante Primavera**
148 South Street, 929-7902 (SSS) Italian cuisine with pasta and fish specials daily.

**Ristorante San Carlo**
214 South Street, 924-9777 (SSS) Authentic Italian, casual and cozy atmosphere. Homemade pasta and breads made on premises.

**Royal Villa Cafe**
11th and Jackson Streets, 462-4488 (SSS) A great variety of pasta and veal dishes is available.

**Salute**
750 South 9th Street, 627-1811 (SSS) Antiques and folk art paintings grace this handsome dining spot. The steaks and Italian cuisine have attracted a loyal following. There is free parking and live music. Clothing restrictions.

**See ITALIAN, page 26**
MEXICAN from page 25

Snacks and drinks. We enjoyed then chicken quesadillas. The enchilada restaurant in Otis City is open for dinner Mexican cuisine, complemented by an assortment of Mexican beer.

Zacate
3600 Lancaster Avenue, 895-0139 (SS) Contemporary Mexican cuisine, located in University City. Fine dining in a casual atmosphere. Private dining list. Excellent margaritas, taco and 17 premium tequilas to choose from.

Please see our ad, page 18

* MIDDLE EASTERN *

Alm's
603 4th Street, 922-3553 (SS) Great action at the grill with friendly service and unpretentious Middle East theme.

Cedars
616 S 2nd Street, 925-4930 (SS) Cedars, family-oriented and run, feature fresh local and daily specials. We are unique with our Lebanon hospitality. We got the Best of Philly in Philadelphia Magazine since 1989-90.

Dahab
4708 Baltimore Avenue, 726-6446 (SS) Dining in Ethiopia is characterized by the flavor of breaking goats and eating from the same plate. Vegetarian dishes, chicken, beef, lamb, spicy and mild dishes.

For Moroccan Cuisine
620 South 2nd Street, 925-5367 (SS) You sit on soft top type low stools and around horseshoe table, under Moroccan tent. Five is the place where the eye and the palate are treated to the beauty and delicacies of the Moroccan cuisine.

Ishkabibble's Eatery
337 South Street, 923-4337 (SS) Home of the chicken cheese steak.

King David Glenn Kasher Deli Restaurant
1305 E. 11th Street, 925-9130 (SS) King David is a Glenn Kasher New York Style Deli and Middle Eastern Special restaurant. It is under strict supervision of Rabbi Dov Aaron Braun of Young Israel of Elkins Park. We are proud to be one of the best Glenn Kasher restaurants in the country.

Please see our ad, page 24

Maraschino Restaurant
128 South 12th Street, 929-8022 (SS) Italian cuisine.

Mardinah
517 S. Lee Highway, 926-4029 (SSS) Seven-course authentic Moroccan dinner eaten with fingers. Fine first meal in an exotic setting. Great for groups to dig into. East coast's premier Moroccan Restaurant. Private rooms and of course available on request. Celebrating its 25th anniversary.

Middle East
126 Chestnut Street, 922-1053 (SS) Featuring Middle Eastern and full American menus, including shish kabob, steaks, shawarma and home-style pastries for dessert. Belly dancers and live music nightly. "Comedy Cafe" is on the third floor cabaret theater. Monday night is the "World Music night." Tuesday is acoustic open mic. Wednesday is Arabic Jazz night. Rana Middle Eastern Cuisine
3533 Lancaster Avenue, 222-7336 (SS) Just north of Pilsen and west of Dimon, a reasonably priced restaurant that also caters and delivers.

The Water Wheel
2586 Roosevelt Lane, 663-6401 (SS) Philly's premier Glenn Kasher Restaurant. Featuring sandwiches and hoagies plated high with the finest quality meats in the city. Also, a wide variety of Middle Eastern specialties, including our "Best of Philly 1990" Shawarma Houjou. And about not catering menus for parties and meetings.

Please see review, page 4

Seafood

BLT's Goblish Fish
442 South Love, 483-6748 (SS) Philadelphia's greatest seafood joint. The menu changes daily depending upon availability of fresh fish and market. The friendly service is a command — all put together in a fun and relaxed atmosphere. BYOB—Chef's tasting menu — Valet parking. Closed Mondays. 3000 Market Street, 625-0624 (SS) Great seafood at a very reasonable price. Try the bounties and entralia.

Toulousi's
1151 Locust Street, 546-3184 (SS) Maja pitons, coconut, cream of black bean soup and other tasty Mexican dishes, comple-
mented by an assortment of Mexican beers.

FRANCI'S
1218 Pine Street, 735-1880 (SS) Great Mexican food at a very reasonable price. Try the bounties and entralia.

Paata 24
517 S Lethego Street, 925-5929 (SS) A wide selection of otic- tastics. Tony delay tickets and other specialties are available from the direction of our restaurant Richard Bouskle. It is the fourth generation of his family to manage this venerable, world-class Philadelphia landmark restaurant noted for its excellence, elegance and value since 1895.

Chart House
585 S Columbus Blvd., 625-0633 (SSS) This waterfront but spot offers a great view river and is also noted for its steak, seafood and prime rib, huge portions and great view line.

DiVino's Famous Crab Bar
312 Race Street, 929-4155 (SS) Seafood specialties including steamed Louisiana Hard Shell crab and steamed garlic crab, all fea-
turing the DiVino's family's secret sauce recipes. Full menu including chicken, beef, sweets and salads. All you can eat crab night is Monday and Tuesday — oysters, half a cola and side dish $19.95. 735 S 3rd Street, 739-1649 (SSS) Mediterranean seafood and Italian dishes, specializing in seafood. Cozy, casual atmosphere. BYOB.

Hardrock Cafe
901 Market Street, 590-9110 (SSS) We are a unique seafood restaurant with fantastic food, live music and a guaranteed unique dining experience. We have a full service bar featuring any sporting event on 4 TVs plus we offer Happy Hour Mix It 5/7 with new and interesting specials each week. We offer amazing promotions during Eagles and Flyers events. Featured in the Zagat Survey, voted best server in Philadelphia. We can do big parties as well as intimate dining experiences.

Charis's Fish House
3960 Chestnut Street, 894-3000 (SS) Serving fresh seafood, char-
broiled steaks and burgers. BBQ ribs. The salad bar. Large selection of import

at and domestic beer. student discount nights and right beaks every week.

Philadelphia Fish & Company
207 Chestnut Street, 625-4805 (SSS) Recently renovated, P.F. Co. is known for its innovative approach in world preparations. Vo-
et the "Best Restaurant in East Philadelphia" by the 1995 Philadel-
phia Magazine Readers Choice Poll.

Please see review, page 10

Sambon Seet Oyster House
1516 Surrans Street, 647-7565 (SSS) Oyster bar/walloon house in the heart of Center City since 1947.

Seafood Unlimited
270 South 20th Street, 736-3663 (SS) Four tanks of live lobsters one to three pounds & larger. Shrimps, scallops,ounder, salmon & at least 10 varieties of fresh fish brought in daily. Over 35 entrees un-
der $10. Also fresh fish market in front for those who want to pick their dinner or take home to cook. Delivery available.

Please see our ad, page 15

Striped Bass
1500 Walnut Street, 732-4444 (SSS) Philadelphia's best all seafood restaurant chosen by Esquire Magazine as best new restaur-
ent in America.

Please see our ad, page 9

Please see review, page 23

Walt's King of Crabs
804-6 South 2nd Street, 329-9124 (SS) Seafood specialties with chicken, steaks, pasta and salads. Known for reasonable price and home-like atmosphere. Last-minute large parties accepted.

Zatz
126 Chestnut Street, 925-6240 (SS) Hip jazz spot that serves grilled seafood and a full range of small dishes, many with a south-
western touch. There is a full-service bar with solid jazz on Fridays, blues and jazz on Saturdays and an open jazz session on Sundays. There are also poetry readings on Tuesdays.

Southwestern

Arroyo
2411 Main Street & Leverington, Manayunk, 487-1400 (SSS) American & Mexican

See SOUTHWESTERN, page 27

Get The Meal Plan That Covers You 24 — 7

billybob

Allegro Pizza

CINNABON

Cinnabon

Pepperoni House

Hogie House

2 locations

3601 Locust Walk
(on 36th in the Christian Assoc. around the corner from Palladium) Affiliated with the students, not the university

Pay by Phone
382-3992
M.W,TH,F: 10-4 & Tues: 12-6

It's not too late to sign up!

Accepting Credit Cards

THE GUIDE

MEXICAN • MIDDLE EASTERN • SEAFOOD

PRICE KEY: $ - AVG. ENTREE BELOW $7
$SS - AVG. ENTREE $7-14
$SSS - AVG. ENTREE $14-20
$SSSS - AVG. ENTREE ABOVE $20

October 18, 1995

The Daily Pennsylvania • Dining Out Guide
### The Guide

**SOUTHWESTERN • SPANISH • THAI • VEG. & HEALTH**

**PRICE KEY: $ - AVG. ENTREE BELOW $7**  
**$5 - AVG. ENTREE $7-14**  
**$10 - AVG. ENTREE $14-20**  
**$15 - AVG. ENTREE ABOVE $20**

**SOUTHWESTERN** from page 26

- Amara Cafe  
  105 S. 22nd Street, 564-6976  
  (SS) Dry Thai food in Philly. (Bonne Report 1995)  
  PLEASE ME OR ADO. PAGE 17

- Linh Ho Seafood Place  
  941 Race Street, 92-6385  
  Open. buy restaurant specializing in traditional Hong Kong seafood — clams and black bean sauce.  
  Serving options and downsize, about 11 8 dozen at one time. Full service bar, very few desserts.

- Lemon Grass Thai Restaurant  
  3626 S. Lancaster Avenue, 222-8922 or (711) 915-5121  
  (SS) Awarded "Best of Philly," 92 and 93 for its Thai food.  
  Also, Reader's Choice Award for Best Thai Restaurant 1994 from Philadelphia Magazine.  
  Features imaginative dishes such as Fire Jungle Princess, Swimming Pigeon and Young Girl on Fire, and an extensive vegetarian menu. Also some fabulous desserts, such as mango and red banana.

- My Thai  
  2209 South Street, 951-8078  
  (SS) 1993 Reader's Choice Award (City Paper).  

- Pataya Grill  
  6001 Chestnut Street, 872-8535  

**SPANISH**

- Pampushas  
  22d & Locust Streets, 627-9059  
  (SS) Basic, provincial food and a bit, upscale atmosphere. Order a variety of moderately priced ethnic appetizer/entree foods in portions designed to be shared.

- Peacock on the Parkway  
  1700 Benjamin Franklin Parkway, 564-2800  
  (SS) We are a Northern Mediterranean Restaurant. Our cuisine covers Spain, France, Italy, Greece and Turkey. Blackboard menu/lunches — we feature two course $10 lunch. Dinner we feature 3 course $15 menu in addition to our regular menu.

- Seville  
  2701 Spruce Street, 733-4611.  
  (SS) Lunch Tuesday through Friday, Dinner Tuesday through Sunday. Happy hour Tapa Bar. Price parties. Live entertainment coming to the fall.

- Tapa  
  1176 N. 3rd Street, 923-2276  
  (SS) Classic Spanish cuisine. Large selection of Tapas (appetizers) available at the bar or at a table. Paella is a specialty.

**THAI**

- Siam Cuisine  
  925 Arch Street, 923-7235  
  (SS) Recognized this year as an award-winning top Thai restaurant by Zagat Magazine. Located in Center City. Features lemongrass soup and menu. Menu also includes spicy stir-fried shellfish and homemade coconut ice cream, and Thai Herb cake.

- South of Siam  
  4600 Chestnut Street, 832-8209  
  (SS) A hidden gem just off campus. Wide selection of authentic Thai cuisine. Elegant atmosphere. The only Thai restaurant in the USA. No competition to Thai.

**THAI & HEALTH**

- Thai Garden  
  3415 47th Street, 871-4663  
  (SS) Thai cuisine well-known around campus. Small wine list.

- Thai Garden East  
  101 N. 31st Street, 629-3939  
  (SS) Chic lounge and dining area. Features Pad Thai as specialty. Banquet room, complete bar service. Directly across from the Pennsylvania Convention Center.

**THAI**

- Thai Palace  
  217 South Street, 923-2794  
  (SS) Specialties include Pad Thai and sautéed shrimp and chicken in curry-coconut sauce.

**THAI & HEALTH**

- Thai Sring House  
  3415 Chestnut Street, 832-8501  
  (SS) Authentic Thai cuisine and bar in a cozy, warm atmosphere. Specialties include Pad Thai and lemongrass curry. 189.95 early bird special. Call for details.

**VEG. & HEALTH**

- Center Foods  
  1522 Locust Street, 732-9000  

- Essence Cafe  
  719 South 4th Street, 927-1446  
  (SS) Gourmet natural foods cuisine featuring vegetarian/vegan/cooked entrees, pasta, salad. Daily fish specials and juice bar, serving California-style. Hot daily.

- Everything Yogurt & Salad Cafe  
  Shops at Penn, 562 and Market streets, 872-0766  
  (SS) Like the same way, your everything yogurt and salad cafe.

- Hong Kong Cafe  
  900 Chestnut Street, 836-1802  
  (SS) Hong Kong-style cuisine right on campus. Dinner available. A favorite of Penn students. PLEASE ME OR ADO. PAGE 8

- Sarn's Place  
  65th & Piie Streets, 222-2926  
  (SS) An outdoor eating area where you can hang out and enjoy coffee. A greasy-store is available inside. PLEASE ME OR ADO. PAGE 6

- Siam Thai Post  
  4454 Monos & Mononklyn. 483-9400  
  (SS) Features "Thaifook" food — in other words, California-inspired Italian cuisine. Features wood-fired pizza, roasted meats, pastas and desserts. Every seat is a window seat. The Greenhouse features the "Vegeta," which houses America's largest collection of premium and imported edibles. Weekend parking. Lunch and dinner daily, plus a Sunday brunch.

---

**Be sure to look out for the Daily Pennsylvania's next Dining Out Guide, coming this spring.**

---

**Cavanaugh's**

39th & Sansom Sts. • Phila.  
386-8889

**Fall Food Specials**

- Monday  
  Large Pizza for Small prices  
  Free 6" Hoagie at HalfTime

- Tuesday  
  Large Wings (18) **$4.00**

- Wednesday  
  Cheeseburger (w/ American Cheese)  
  French Fries & 6 Wings **$5.00**

- Thursday  
  20e Wings - 75c Slice  
  5-7 pm & 10 pm-Midnight

- Friday  
  Linguini & Mussels in Red Sauce  
  Side Salad - Soda, Coffee or Tea **$6.50**

  Lunch 11am-2pm  
  Omelette of the Day  
  Orange, Grapefruit or Cranberry Juice  
  French Fries - Coffee, Tea or Soda **$4.00**

  Dinner 5-7pm  
  Sirloin Steak - Potato - Vegetable  
  Choice of two - Soup/Salad/Dessert  
  Choice of one - Soda/Coffee/Tea **$9.50**

  **New Daily Items!**  
  U-Peel-Em shrimp **$5.50**  
  Steamed Clams **$5.50 (1 Dozen) - **$9.75 (2 Dozen)

  Look us up on the Web! WWW.NITEFIND.COM/CAV01

---

**25 Reasons to Come to Moriarty's**

Guinness Stout  
Bass Ale  
Harp Lager  
Coors Light  
Peter's Wicked Summer Brew  
Whitebread Ale  
J. W. Dundee's Honey Brown  
Blue Moon Raspberry Cream Ale  
Rolling Rock  
Samuel Adams Seasonal  
Harts Bend Apple Cider  
Sierra Nevada Pale Ale  
Yuengling Lager  
Yuengling Porter  
Yuengling Black & Tan  
Yards Extra Special Ale  
Gravity Pale Ale  
Stout's Scarlet Lady Ale  
Dock Street Seasonal  
Buffalo Bill's Pumpkin Ale  
Black & Tan (Guinness & Harp)  
Snakebite (Yuengling Lager & Cider)  
Killians Red  
Weyerbocher

---

Serving food from 11 a.m. to 11 p.m.

Moriarty's Restaurant & Bar  
1116 Walnut Street, Philadelphia  
627-7676/627-7696
ALL DAY DELIVERY 7 DAYS!
Free Delivery for Breakfast & Lunch
9:00 a.m. - 4:00 p.m. Monday thru Friday

ALL DAY DELIVERY 7 DAYS!
Free Delivery for Breakfast & Lunch
9:00 a.m. - 4:00 p.m. Monday thru Friday

COLD BEER
IMPORTED DOMESTIC

COLD BEER
IMPORTED DOMESTIC

We'll serve you the
BEST
ITALIAN & GREEK
Food in Town!!

Largest Variety of Slices in Town!

The O-"Mega" Specials

-1-
Large Pizza,
12 nuggets
& French Fries
$9.95

-2-
2 Cheese Steaks
& 2 French Fries
$9.95

-3-
2 Large Pizzas
& a 2 Liter Soda
$13.95

-4-
2 Large Pizzas,
20 Buffalo Wings
& a 2 Liter Soda
$19.99

NOW OPEN FOR BREAKFAST

CORPORATE ACCOUNTS AVAILABLE
CATERING SERVICE
CALL FOR YOUR PARTY ORDERS

EAT-IN ~ TAKE OUT
CALL AHEAD FOR FAST PICK-UP OR DELIVERY
985-2989

HOURS:
MONDAY - THURSDAY: 9 A.M. - 12 MIDNIGHT
FRIDAY: 9 A.M. - 1 A.M. ~ SATURDAY: 9 A.M. - 1 A.M.
SUNDAY: 11 A.M. - 12 MIDNIGHT
HEALTHFULLY AIR CONDITIONED SEATING AVAILABLE